

HOUSE BOOZER



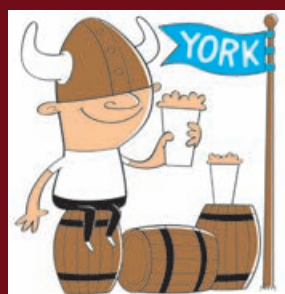
CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.125 -



2015 - 7500 copies



York Beer and Cider Festival, see page 29 and
Pub of the Year Presentation, see page 15

THE SLIP INN

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YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010



PUB NEWS

The **Mount** still has three rotating cask ales, has recently been refurbished and features regular live music and a weekly Wednesday quiz.

The **House of Trembling Madness** needs to find new premises by 2018, as owner Betty's is not renewing their lease. There is the possibility that they may split the combined enterprise into an outer York beer supermarket and a central York bar.

The **Pitchside Bar** closed at the end of July a lot earlier than expected. They have been supporting York CAMRA by letting us hold meetings there and will be sadly missed.

The **Corner Pin** has recently been taken over by Jason Hawkins (who also runs **Three Tuns** and **Blue Boar**) and has been refurbished with a range of cask ales now available. This features a range of permanent and seasonal cask ales from the **Marstons** list and some imported lagers. Jason is also planning some beer festivals during the year and there will be home cooked, locally sourced food during the day. There will be live acoustic music at weekends and an open mic night during the week.

BrewDog has recently announced that, subject to planning and licensing approval, they will open a York bar at 130-134 Micklegate.

New tenants Sarah and Andy Heaton are now established at the **Lord Collingwood**, Upper Poppleton and there is a new chef. They are maintaining a variety of ales from the **Marstons** list and plan to stock some **Thwaites** too.

We are pleased to see that under new landlords Les and Gail Errity, **Thwaites** pub the **Inn on the Green** in Acomb has increased the real ale choice, including a guest beer. They also sell **Old Rosie** real Cider and plan to operate a total of five handpumps. A range of foreign and English bottled beer is also available.

The **Bumper Castle** has eventually reopened as Indian restaurant. Beer availability unknown.

The **Highwayman** at Sheriff Hutton is now under new management and have plans to improve on their range of cask ales. They are included in this year's Ale Trail.

At the **Commercial Inn**, Easingwold, Tony and Angie Hughes took over in late February. The couple have nearly 15 years' experience in the pub industry. Currently available are three real ales: **Leeds Pale**, **Black Sheep Best Bitter** and **John Smiths Cask** which are all selling well at the moment although the one that proves the least popular will be changed shortly for a guest ale.

The **Black Horse** at Tollerton has reopened very quickly after previous tenants retired. The new manager is experienced in the trade and **Theakston Best Bitter** plus one guest from the Enterprise regular list are on offer. It seems that locally produced beers are not going to be available for some time.

The **Plough** at Burton Salmon now has a new permanent tenant. The pub is open all day every day, serving food from what looks like an appetising menu. Two guest ales and a three by one third glass sampler tray are available.

Both **York Tap** and **Pivni** now have **Thornbridge Jaipur** available on cask permanently.

York based **Pivovar** will be opening the new **Pavement Vaults** ale and barbecue pub in the former White Swan Hotel on Piccadilly in York. The 200 capacity pub will open in October and offer 12 cask ales and 12 key keg products, sourced from speciality breweries from around the world.

They are really excited to be breathing life into one of York's most neglected buildings and look forward to offering the finest ales served alongside food produced by their Executive Chef who is three times U.K. Champion and World Championship finalist Barbecue Pit Master.

Despite an objection from the police (due to its location in the "Cumulative Impact Zone") the license was granted by the council recently.

PUB REVIEWS

This issue we have added a new feature to the pub news page – a pub review. Have you been to a York branch area pub recently that stood out? Why not send us a review for a future issue.

The **Rose and Crown**, Lawrence Street, York

On a recent trip to York I was visiting the whisky shop in



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LPG



OIL



GAS

Coppergate when I overheard the shop clerk informing a patron that the best selection of whiskies on offer in York was at a pub on Lawrence Street called the **Rose and Crown**, now being a fan of a finely distilled single malt this sounded like my kind of establishment!

After a short walk from York's city centre you come to the historic bar walls' gated entrance at the bottom of Lawrence Street, if you pass through the bar, across the road you will quickly happen by the **Rose and Crown**.

A well maintained, rustic brown exterior greets you with a wide, accessible entrance and large double doors (suitable for disabled access), as you open the door and enter the building the reassuring and comforting smell of that good 'pub grub' smell fills your senses and immediately ignites the previously unnoticed hungry in your belly! For me this is a good sign for a public house, couple that with the well stocked and eclectic back bar and you are onto a winning combination.

Having found a perch at the bar I was welcomed by smiling and enthusiastic staff with a knowledgeable and playful attitude, it made a pleasant change to be spoken to with initial familiarity as it gives you a homely and welcomed feeling. Having assessed the seven draught, five hand pulls and one traditional cider taps available I chose the **Black Sheep Golden Sheep**, a light, golden and jolly refreshing cask ale. The beer was well kept, clean and extremely enjoyable, it paired nicely to early spring weather I'd walked up in!

With my main interest being in the array of whisky that the store has spoken of, my attention then turned to the higher shelves at the back of the bar. Along the four dedicated rows of whiskies from all around the world I counted 57 different varieties/bottles (those are the ones I could see) and having spoken to Ross behind the bar, he informed me that their range is always changing so the varieties are continually growing and refreshing. Apparently they have a very good relationship with several whisky dealers and regularly hold whisky sampling and educational evenings.

What I enjoyed about the **Rose and Crown** was the effort and consideration that they put into the variety of the products that they stock, they currently have a great range of Yorkshire and local ales, varieties of everything from a craft ale from **BrewDog** to the traditional **Black Sheep** on tap. Their fridges stock bottles from all over

the world including the usual Peroni, Budvar and Innis & Gunn to the new world Goose Island, BrewDog and a lovely new ale from the London based Bear Hug Brewing Company. Their wine selection is small yet focused and covers all bases with a particularly favourable Pinot Noir at a very good price.

With a couple of beers sampled it was time for the whisky, I had a wee nip of a couple that I hadn't tried before with the favourite of the evening coming from the Ben Nevis Distillery. Their 10 year old single malt is exceptionally smooth, offers a clean, honest flavour on the palate and leaves a subtle peaty, toffee note on the top of your mouth. What was really nice was that the staff could offer knowledge, opinions and suggestions with regards to the majority of the products offered, especially with the whiskies.

From what I understand there are a lot of local patrons that appreciate and are passionate about whisky that use the 'Crown as a sampling board. This passionate third party knowledge is passed onto the staff and subsequently comes across to new customers wanting some help.

Typically the evening rolled away which resulted in me 'having' to stay to eat, given my slightly fussy diabetic diet I opted for one of their Premium Burger (optioned to have no bun, which was no hassle) with all of the extras, and at around the £9.00 mark I thought this was extremely reasonable given the platter that I was presented with!

I was reassured of the good pub-grub as my initial scent suggested, proper hand cut chips, well cooked, well presented food and served with a smile from Vanessa! All of the staff seemed to be happy, enthusiastic and willing to help whilst also offering you time to chat (when they had a moment!) which gave the **Rose and Crown** a very friendly and inviting atmosphere, it's certainly somewhere I will be coming back to and frequenting when I am next across in York (Leeds based). I think it is rare these days to find such a welcoming, well-stocked, well presented and knowledgeable establishment. Definitely worth the 10 minute walk from the centre. (AG)

BREWERY NEWS



Bad Seed

News from Chris Waplington:
For those who haven't heard we

thought we should let you know what's been happening at **Bad Seed HQ** - it's really exciting times for the brewery.

The two years since we started **Bad Seed** have been incredible. Hard work, but better than we ever could have hoped. We've had a great time and loved every minute of it. The brewery we started on has quickly proved too small - even adding extra fermenters and double brew days wasn't enough. We faced the problem of constantly not being able to produce enough beer to meet ever growing demand.

So we've moved the entire brewery into a brand new unit and on to a brand new brew kit that will triple our capacity. It's not far from where we started - just across the road in fact - and means we finally have the space we need to continue to grow. The new kit is a 12BBL brew plant installed by PBC Installations -the same as our original brew plant, with the same water source so we know we can guarantee the quality that has established our reputation that means we are stocked in the members bar of the Tate Modern and the Leeds branch of Harvey Nichols.

The extra capacity will mean that we can have permanent availability of our core range by cask, keg and bottle. These include our **Summer Ale**, a 3.8% extra pale hopped with the Australian hop Summer, rich and dark **Oatmeal Stout**, **Cascade American Pale**, a German style **Hefeweizen** wheat beer, a **Saison** - a spiced Belgian farmhouse ale - and big bold **West Coast American IPA**.

Our beers have proved really popular in York, Leeds, London and Edinburgh and we are looking to expand in to other parts of the UK, including Manchester and Cardiff as well as looking to start to export. The beer scene in Italy, Spain and Scandinavia is really exciting and we're keen to be part of it. However, the first event on our calendar will be much closer to home - York Beer Festival on the Knavesmire in September where we will have our own bar. We'll be bringing 12 different casks and kegs to the event to showcase the full range of beer styles we produce, including a number of specials as well as all of our core range.

We'd like to take this opportunity to thank you for all of the support we've seen over the last two years. We wouldn't be in this fantastic position without it.

Brass Castle



Breaking news:

As Ouse Boozer went to press it was announced that **Brass Castle** had won best beer in show for **Bad Kitty** and best overall brewery as voted by attendees at London Vegan Beer fest 2015.



Half Moon



News from Jackie Rogers:

We've had a great summer at **Half Moon Brewery**; our range of single hopped specials provided some lovely pale beers for summer drinking and all were well received. The first one was **Anzac Moon** hopped with Azzaca hops, it was excellent timing with the 100th Anniversary of Gallipoli and £10 for every cask sold was donated to the Royal British Legion.

It was always going to be fun when Ian Boyle from **Whelans of Asselby** asked if some of the regulars could come and brew their festival special, we had our maiden dry hopping experience with a 6.1% **A.P.A.** Brewer tasting was compulsory and we had a great day at their beer festival in July.

A 9%ish abv IPA sits in the fermenter as this is written, **Beggars Litteny** 'From Hull, Hell and Halifax, the Good Lord Deliver Me!' It is said is said to be a thief's plea to be spared the punishment offered at the three places. Brewed for the **Cross Keys** beer festival in Halifax with David Litten in attendance a.k.a the Bloke from Hull.

A big thank you to Mark Hodgson our B.L.O., we were asked to send **Dark Masquerade** to the Great British Beer Festival, the brewer will report back on the quality control visit!

The Hop Studio



News from Dave Shaw:

After 3½ years we are having a bit of a rethink about how we look on the bar and the bottle shelf. The world of pump clips and labels has moved on and other people are shouting louder than us from the shelves and on the bar. We've kept the logo and we're using a different colour for each beer and given everything a bit more punch. We hope you

like it.

We are also giving our core range a bit of a shake up. **XP** is getting a new recipe and will be called simply **Pale**, **York** is going to be replaced by a 3.8% session ale **Red**. Our core range is now **Blonde** 3.5%, **Red** 3.8%, **Pale** 4.0%, **Porter** 4.3%, **Gold** 4.5%, **Obsidian** 5.0% and **India** 5.0%. Our keg range will be **Red** 3.8%, **Pale** 4.0%, **Pilsner** 4.0%, **Pariah** 4.3%, **India** 5.0%, **Premiant** 6.1%, **Avenoir** 6.5% and **Citra** 7.0%.

Our **Pilsner** and **Blonde** will be available in local Co-ops from the beginning of September. Beers are also available in Spain – yes we are no longer export virgins! We've recently got **SALSA** accreditation so we are hoping to be available in more mainstream retail outlets soon.

Ilkley



Half Full Beer Co, based in West Yorkshire, has bought multi-award-winning

Ilkley Brewery for an undisclosed sum.

The purchase marks the first phase for **Half Full Beer Co**, with the launch of a separate, new brewery amongst their future plans. The buyout of **Ilkley Brewery** will see immediate investment on the existing site. There will be expansion in production facilities, upgrades to brewing kit, and the creation of new jobs.

Ilkley Brewery was founded in 2009 by a group of local beer enthusiasts, and started life in a humble site in the centre of town, producing cask ales for the local community. The brewery soon started to win awards for its well-balanced beers, and demand outgrew capacity. Local investment in 2011 saw production move to a larger site, and over the following four years, production capacity rose to over 45,000 pints per week.

Head Brewer Christa Sandquist has been responsible for improving standards and consistency over the past 18 months, during which time the brewery's awards tally has doubled, including most recently another gold medal for **The Mayan** at the SIBA regional keg competition.

Half Full Beer Co was formed by former **Ilkley Brewery** manager Luke Raven, who with the support of a team of investors, has spearheaded this project. Of the acquisition he said "With the quality of their beers recognised, and

demand high, the opportunity to continue to be a part of the **Ilkley Brewery** story was not one to be passed up. I formed **Half Full Beer Co** with an open remit to engage in the beer industry as a whole, and with a vision to develop a portfolio of brands. We are energized and focused on providing fresh impetus to continue building the Ilkley brand as an integral part of this portfolio."

North Riding Brewery



News from CAMRA Brewery Liaison Officer, Graham Rogers:

The brewery has really taken off with beers also now featuring regularly in the Nottingham and Hull areas with great consumer feedback, **Mosaic** and **Citra** are proving to be very popular.

Stu has started a series of 3.6% U.S session IPA's brewed with 3 hops, the first was with Comet, Chinook and Azacca, the second with Citra, Equinox and El Dorado.

Other special brews have been: **Oatmeal Stout** 5%, and single U.S. hop **Comet** 4.3% and **Chinook** 4.3%.

Limited cask conditioned bottles are available at the pub and at selected bottle shops.

A collaboration brew at **Brass Castle** was **Life's a Beach** 3.6% a crazy pineapple and coconut wheat treat which was available in cask & keg, sold out very quickly and has now been re-brewed.

Malcolm from **Five Towns Brewery** will have brewed a collaboration I.P.A. in Scarbados when you read this.

North Riding Brew Pub



News from CAMRA Brewery Liaison Officer, Graham Rogers:

By the time you read this **Peasholm Pale Ale** will have made its long awaited debut at the Great British Beer Festival. This was Stuart's only third ever brew at the pub so congratulations to him.

New brews from John have been:

Dishonoured 4.7% nut brown ale, **Lance's Leftovers**, 4.7% brewed for Le Tour of Yorkshire, **Hunters Dream**, a 5.7% strong mild brewed with 10 malts, **Mad Moxxi**, a 5% amber beer with John's now signature theme from online gaming, **Metro**, a 4% best bitter, **El Dorado**, a new U.S. hop brewed at 3.9% and 4.5% and **V.A.T.S.** 6.1% IPA,

(Vault-Tech Assisted Targeting System from the fallout games).

Ossett

September to November specials will be:



September: Stock's Endeavour 4.0%. Brewed from pale and wheat malts and with just a sprinkle of crystal malt for colour, this is a classic golden English bitter. Endeavour is a new hop variety, grown by Ali Capper of Stocks Farm near Malvern in Worcestershire. A hop in the American style, Endeavour has aromas described as citrus and blackcurrant.



October: Victoria 4.0%. A red hop ale, brewed from a blend of five different malts to give a full-bodied malty bitter which is ruby red in colour. Fairly bitter and with large quantities of Australian Galaxy hops added right at the end of the boil to give very distinctive tropical fruit aromas of peach, mango and passion fruit.



November: Bosbury Bitter 4.0%. A pale hoppy bitter, brewed from English barley and wheat malts. Generously hopped with the brand new Jester variety, grown at Town End farm in Bosbury, Herefordshire, to give aromas of grapefruit, blackcurrant and lychee.

Rudgate



The monthly special beers will be as follows:

September



Ivar Ragmarsson 3.7% - deep gold, malty sweet, fruity hop bite.

Cask In Glory 4.0% - ultra pale, light bitter, orange, zesty.

Brew No.21, Hazel Nut Brown 3.8% - flavoursome brown beer.

October

Alberich (Weaponmaster) 3.9% - traditional brown, fruity bitter.

Spectrale 4.0% - pale, hoppy, zesty, fresh.



Brew No.22, Chocolate Dunkel Weizen 4.5% - dark wheat beer brewed with wheat, crystal and chocolate malts, fermented with Bavarian yeast before maturing with Santander chocolate.

November

Odins Voyage 3.7% - deep chestnut, rich, complex fruits and spice.



Brew Moon 4.0% - pale, light, juicy, tropical fruits.

Brew No.23 Smoked Scotch Export 4.4% - traditional Scottish style malty ale brewed with the addition of peat smoked malt.

Treboom

News from Jane Blackman:

All's going well at **Treboom**, we've stepped up production and our redesigned pump clips are now out and about. With a new shape and plenty of character, they should brighten up any bar.



We were pleased that this year **Yorkshire Sparkle** had a place on the bar at London's Great British Beer Festival. We also have plans for a collaboration in time for the York CAMRA Beer Festival, a new beer will be revealed!

Why not come and visit us, we're open on the second Saturday of every month 12-4pm for tastings and a free brewery tour.

York



Two new beers have been added to the permanent range:



All Seeing Rye 3.9%. A rich amber coloured beer with a sumptuous malt palate. The addition of malted rye to the grain bill adds some subtle spicy notes and a refreshing dryness to the aftertaste. In order for the malt character to shine thorough the hop palate has been kept simple with Goldings hops filling out the high spicy notes.



Otherside IPA 4.5%. A Maris Otter Pacific pale ale packed full of Antipodean promise brewed with four of the best New Zealand grown hops to provide a feast for the taste buds. Expect a host of tropical fruit notes against a background of citrus and pine from dry hopping with Motueka.

The monthly special beers will be as follows:



September – York IPA 5.0%. A well balanced, tawny coloured brew, reminiscent of Victorian style IPAs. Expect a malty palate with a dry, hoppy, pleasantly bitter finish. A blend of three

UK grown hops - Challenger, Goldings and Fuggles - impart an earthy bitterness, while Slovenian grown Celeia gives a floral hint to the finish.



October – Dr. Rudi 4.0%. Formerly known as Super Alpha, Dr Rudi is a very versatile hop in the brew house where it can be used to deliver a very crisp bitter edge on the back palate as well as excellent aroma qualities. Expect fresh citrus peel, pine and lemongrass flavours.



November – You Mocha Me Mad 5.2%. A mix of 7 different malts give this beer a wonderful dark colour and a silky mouth feel. Whilst locally sourced coffee and cacao nibs impart a rich roasted, yet slightly sweet quality. A delicate hop palate serves to add balance to the overall flavour.

Yorkshire Heart



News from CAMRA Brewery Liaison Officer, Ian Alford:

Yorkshire Heart continues to grow with a further 25% increase in sales over the same period last year. To meet demand two new staff members have been recruited to work in the brewery and office. To further expand sales the brewery will be attending numerous food festivals over the coming months.

The brewery has had much success with seasonal specials. For Yorkshire Day the special ale **Hearty Yorkshire Day** sold so well that three brews had to be produced to meet the demand for both casks and bottles. The brewery is continuing with the production of specials with an Autumn special, a ruby red ale, **Hearty Fall** to be available from September. This will be followed by a 4% bonfire night special made with dark roasted malt and cedar hops to give a smokey flavour. This will be called **F'Fawkes Sake** and will be available from October. For Christmas **Santas Little Belcha** will be produced again. The Christmas special is a 5% ale with a malty sweetness and spicy hop character and will be available from November.

Joanne & Andy welcome you to the WHEATSHEAF INN BURN



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**York CAMRA
Pub of the Year 2014**

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every lunchtime
Try our family
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TRY OUR FAMOUS
MALT WHISKY COLLECTION
Open all day every day



PUBS OF THE SEASON

On a gloriously sunny July evening branch members, Bishophill locals and members of the Co-operative, who now hold the lease of the **Golden Ball**, assembled in the main bar to enjoy the presentation of the City Summer Pub of the Season. The **Golden Ball** was the first ever pub in York to be awarded a Pub of the Season, back in Autumn 1991, it achieved this accolade again in Autumn 1997 and once more in Summer 2003, but had not been honoured since then, so this award comes after a gap of 12 years and is the first under the present management team and is particularly welcome.

On the bar was the expected array of excellent and varied ales, the three regulars being **Treboom Yorkshire Sparkle**, **Timothy Taylor Golden Best** and **Everards Tiger**. These were joined by four guest ales, **Saltire Blond**, **Half Moon Galileo**, **Moorhouse's Blond Witch** and **Ilkley Black**, all in perfect condition.

Our Branch Chairman, Chris Tregellis, presented the certificate to head barperson, Hannah(2), who received it on behalf of the manageress, Beth, and all her staff and volunteers. Beth had said she was "over the moon" when news of the award reached the pub and felt it acknowledged the hard work and enthusiasm displayed by all involved, and she thanked CAMRA for the recognition given to a true community pub.



Following on from the formal part of the evening everyone present was invited to enjoy the sumptuous and excellent buffet of pork pies, sandwiches and nibbles provided in the Garden Room, and work their way further down the list of ales.

Thanks are due to Beth for organising the event, to Hannah(2) and Hannah(1) who worked tirelessly behind the bar and to volunteer co-operative members Alison and Bob who ensured that everything went smoothly. (TW)

The Summer Town and Country Pub of the Season award was presented on July 25th to Garry and Pamela Carter, (pictured), at the **Dawnay Arms** in Shipton. Following a tour of the **Treboom** brewery in the village over 20 York branch CAMRA Members joined locals for the presentation to this popular couple. Garry and Pamela won the award for the combination of running a good community pub and offering excellent ale and food.

After the award was presented by Keith Martin from the local branch, all present were able to sample both. This was Garry and Pamelas' first local CAMRA award since taking on the pub over a decade ago, and sits alongside their current entry in the CAMRA Good Beer Guide. (KM)



The City Pub of the Season for autumn is the **House of the Trembling Madness**. This small bar on the first floor of a building on Stonegate is an unusual winner for a number of reasons. Firstly, it is a conversion to a bar above a bottle shop, rather than a traditional pub. The conversion is very well done, making the most of the historic building's features. Secondly the bar is so small it didn't look possible to serve real ale when they opened, so we were not surprised that there was none. Somehow they managed to fit one handpump in, which was followed by a second and then a third. There are no regular cask beers, the range of three constantly varies and showcases some of the best breweries around.

The third unusual factor is the decoration. Many a pub has the odd hunting trophy. The **House of the Trembling**

Madness takes this to extremes and is taxidermy heaven! There are all sorts of stuffed animals, large and small covering the walls.

Along with the cask beer there is also a good range of keg beers and real cider. There is a better than average range of bottled beers in the fridges, but the real highlight for bottled beer lovers is you can choose any of the beers in the shop and drink them in the bar (for a supplement to the takeaway price). That has got to give it by far the greatest range of bottled beers in any pub in York!

The winner of our Town and Country Pub of the Season for autumn is the **Fenton Flyer** at Church Fenton.

Nominated independently by two separate local CAMRA members both praising the transformation of this pub, we felt it a very worthy winner.

The pub was facing a potential third closure in as many years when the now landlord, Ross Higham took over the pub in 2012. He was already working at the **Fenton Flyer** as manager and could see the potential in the place especially if he offered more choice of real ale.

Over a very short time, Ross has increased the pub's selection of real ales and now serves from five real ale pumps, four of which are on constant rotation plus as a permanent feature, **Black Sheep Best Bitter**. See: - yourround.co.uk, BeerCam, Facebook or Twitter to see what's on offer now!

The pub has deservedly built a local reputation for serving consistently good quality beer of all types. That reputation has spread further afield now since being included in CAMRA's Good Beer Guide.

Local CAMRA member Terry Williams said in his nomination notes that "Church Fenton owes Ross a great debt of gratitude for what he has done to transform the **Fenton Flyer**. Instead of another closed pub, the village now has a very vibrant pub, a place where villagers can meet up, socialise, be entertained and sample some excellent ales and beers."

Pete Harrison said "The Flyer has become a very popular heart of the village which the locals truly appreciate and utilise. The pub epitomises what a country pub should be, the warm welcome and jovial atmosphere ensures the customer will relish their visit, whether they are a regular

or first time customer. If an alien landed in England and asked what the perfect Yorkshire country pub should be, an accurate response would conclude - visit the Fenton Flyer, you won't be disappointed!"

The **Fenton Flyer** has regular live music nights, a weekly quiz night (Wednesday), family weekends, pizza nights, two annual beer festivals, runs brewery trips, charity fund raising events and disco nights.

As further commitment to the village and pub, Ross has recently extended his lease by a further five years. The pub has recently undergone extensive refurbishment including the creation of a games room (with pool table, dart board & 50 inch Sky TV), upgraded toilets, new seating in the beer garden and installed three pieces of external play equipment for family guests. The outside of the pub has also been tidied up – repainting, new fencing, planters and hanging baskets. (TW)

BEHIND THE BAR

The stalwart efforts of **Suddaby's** staff toiling in the record temperatures of the previous day to the summer beer festival were rewarded by the "loyal congregation" quenching their thirst with an excellent choice of beers and ciders.

Enjoying the splendour of the revamped beer garden and failing to apply copious amounts of sun block to their tongues and tonsils resulted in exchanges of conversations which require to be rearranged into the correct order! Read and enjoy them. (JRR)

If you didn't get this telephone message can you ring me back!

There are more ways to commit suicide other than topping yourself!

Terry and his sister were both step daughters!

Maybe we can buy it online at a charity shop!

I remember Malton Motor show in 2002, when I was that!

I have to go now, immediately, but I'm going to have another pint before I go!

Does anyone know where you can buy beetroot plants?

Which way do you look for the Northern Lights?

I've sorted those CDs out ready to watch!

Remember it's Shaun's birthday at the weekend on Thursday!

There was a horse running yesterday that was a non runner!

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.

THE WATERGATE INN

(formerly The Five Lions)

A17th Century Inn with it's idyllic Riverside garden has had a complete overhaul
Authentic barbeques (weather permitting) will be a regular feature.

Three hand pulls, currently Leeds Pale Ale, Yorkshire Sparkle and Adnams

Freedom Lager as well as Heineken, Amstel and Carling. Thatchers and Strongbow as well as a great bottled selection.

Great selection of food

Accommodation available



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Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2015

THIXENDALE

Malton, YO17 9TG

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CAMRA York Country
Pub of the Season
Spring 2012



Visit England
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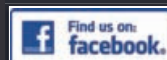
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PUB OF THE YEAR

The **Maltings** isn't York's largest pub but it definitely punches above its weight. Not only is it the 2015 Cider Pub of the Year but it's also the overall winner of Pub of the Year as well.

Branch Chair, Chris Tregellis, presented both awards and pointed out the value of the **Maltings** as a brilliant shop window for York as a city and CAMRA in particular. Our award-winning branch magazine has some 7500 copies quarterly and 500 of these go to this one pub: and they often ask for more!

The plaque says Shaun, Maxine and the Team and Shaun was quick to emphasise the team nature of the enterprise. They like it so much that they even spend their days off drinking in the pub, which says a lot.



Maxine, Chris, "the team" and Shaun

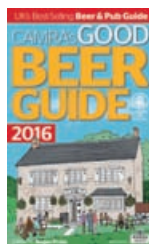
On the night of the presentation we were treated to three ciders: **Biddendens**, **Old Rosie**, **Jaggy Thistle** and **Ampleforth** as well eight cask ales from **Black Sheep**, **Roosters**, **York**, **Box Social**, **Great Heck** and **Bad Co**.



Shaun and Chris enjoying the beers

Then came Maxine's assortment of sandwiches of which the sliced beef holds the world record for disappearing fast. By the time she brought out the last plate they were all gone bar one which she just sampled in the nick of time.

Fortunately the extension to the pub gives a little more space to put the certificates on the already crowded walls and Maxine and Shaun had different views as to where they should go. My money is on Maxine getting her way and I suppose by the time the next Ouse Boozer comes out we will know. Why not pay the pub a visit, if you are not already in it, and find out for yourself? (CT)



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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 | Aldwark Arms | Huby | New Inn |
| Appleton-le-Moors | Moors Inn | Huntington | Blacksmiths Arms |
| Asselby | Whelans of Asselby | Kilburn | Forresters Arms |
| Barkston Ash | Boot & Shoe | Kirkham | Stone Trough |
| Barby | Olympia | Leavening | Jolly Farmers |
| Barmby on the Marsh | Kings Head | Newton on Ouse | Dawnay Arms |
| Biggin | Blacksmiths Arms | Osgodby | Wadkin Arms |
| Bishopthorpe | Marcia | Raskelf | Old Black Bull |
| Bishopthorpe | Sports & Social Club | Riccall | Greyhound |
| Bishop Wilton | Fleece | Selby | Cricketers Arms |
| Burn | Wheatsheaf | Selby | Giant Bellflower |
| Cawood | Ferry | Selby | Nelson |
| Cawood | Jolly Sailor | Selby | Three Swans |
| Church Fenton | Fenton Flyer | Selby | Unicorn |
| Church Fenton | White Horse | Shipton-by-Beningborough | Dawnay Arms |
| Cliffe | New Inn | Skipwith | Drovers Arms |
| Colton | Ye Old Sun Inn | Stillington | White Bear |
| Coxwold | Fauconberg Arms | Sutton on Derwent | St Vincent Arms |
| Cropton | New Inn | Tockwith | Spotted Ox |
| Easingwold | George | Tollerton | Black Horse |
| Flaxton | Blacksmiths Arms | Ulleskelf | Ulleskelf Arms |
| Great Barugh | Golden Lion | Wass | Wombwell Arms |
| Haddlesey | Jug | West Haddlesey | George & Dragon |
| Hambleton | Red Lion | Wighill | White Swan |
| Helperby | Oak | Wigginton | Black Horse |
| Huby | Mended Drum | | |

York

| | | | |
|---------------------------|------------------------|--------------------|--------------------|
| Ackhorne | Guy Fawkes Inn | Postern Gate | Whippet Inn |
| Artful Dodger | Habit | Red Lion | Woolpack |
| Blue Bell | Knavesmire | Rook & Gaskill | Ye Old Starre Inne |
| Blue Boar | Lamb & Lion Inn | Royal Oak | York Brewery Club |
| Brigantes | Last Drop Inn | Slip Inn | Yorkshire Terrier |
| Cross Keys, Tadcaster Rd. | Lendal Cellars | Snickleway Inn | |
| Deramore Arms | Lysander Arms | Three Legged Mare | |
| Edinburgh Arms | Maltings | Victoria Hotel | |
| Exhibition | Old Ebor | Volunteer Arms | |
| Fulford Arms | Old White Swan | Waggon & Horses | |
| Golden Ball | Punch Bowl, Blossom St | Walmgate Ale House | |

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ON YOUR BIKE

With the May bike ride cancelled due to persistent rain, the weather was looking much better for the bike ride in June.

Unfortunately I was running a bit late. This wasn't helped by the slight headwind on the way to the **Deramore** in Heslington. As I rolled up, I got shouts of "look John McCloy's arrived" (John is one of the cycling group who is pretty much always late!).

I decided to skip a beer in the **Deramore** but the choice was **Treboom Yorkshire Sparkle**, **Treboom Hop Britannia**, **Ilkley Siberia** and **Taylor's Golden Best**.

So, leaving the busy beer garden with a lovely smell wafting over from the barbeque, we headed up to the **St. Vincent Arms** in Sutton upon Derwent. Most of us opted for the short cut across the fields, with Richard K and Howard taking the road route due to hayfever.

The garden at the **St. Vincent** was the perfect spot to enjoy a pint with **Fullers Chiswick**, **Fullers London Pride**, **Fullers ESB**, **York Terrier**, **Greene King Old Speckled Hen**, **Greene King IPA**, **Wells Bombardier** and **Taylor's Landlord**. Two plates of chips also arrived on the table to make the evening even better.

After dragging ourselves away from the **St. Vincent**, we took the quiet roads to Wilberfoss. The wind had died and the evening perfect as we spotted first a little owl sat on a telegraph pole then a barn owl hunting over the fields.

Mad Goose Purity was the beer of choice in the **Oddfellows Arms** in Wilberfoss with **Tetley Cask** also on offer.

Using the A1079 to get to Dunnington we made the **Cross Keys** the last stop with a choice of **Taylor's Landlord** and **Leeds Pale**. After scoffing a pizza from the takeaway just over the road, we all headed home just in time before the rain showers arrived.

Scarborough was the destination for this year's CAMRA Cycle weekend event. I met Nick who'd pedalled from Tholthorpe and Richard D in Murton, before picking up Rich N and Jean along the way taking our full crew to five. Not as many as last year and a distinct lack of Howard and his many panniers!

Heading through Warthill, Upper Helmsley and Buttercrambe, we got our first taste of the hills up to the **Jolly Farmers** at Leavening. The landlord had agreed to open up early for us, so we managed to get in at 11.30 just as the sun was starting to come out. A great pub to start with, even if you have to earn your pint! **Milk Street RA**, **Brass Castle Life's a Beach**, **Taylor's Landlord** and **York Guzzler** were the beers to choose from.

On leaving the pub, we headed out via Langton and Birdsall before stopping again at the **Middleton Arms** in North Grimston. Sitting in the garden you could feel the heat of the sun, as we each enjoyed a **Northern Blonde** by **Brass Castle**. **Tetley Cask** was also available.

The hills were pointing up again as we left North Grimston and this proved too much for Nicks chain link which broke halfway up. Rich D and Jean carried on to Weaverthorpe to get there before 2pm which was the time they stopped



In the garden of the Blue Bell

serving food. I had a spare link and some disposable gloves tucked away, so we got it changed in super quick time and headed after them. With the hills and the wind both being in our favour, we managed to get to the **Blue Bell** in Weaverthorpe just in time for some food. Again, the garden was the ideal spot to enjoy a beer in the sunshine.

Taylor's Landlord and **Tetley Cask** were available.

Carrying on through Butterwick and Foxholes, we stopped at the **Anvil Arms** which is sat right next to the village pond in Wold Newton. **Theakstons Best Bitter** and **Wold Top Wold Gold** were the beers on tap.

It was another hill to get up and over out of Wold Newton and once we got to the top it was a long straight drop down to Flixton. We were hitting over 40mph down the hill and the sharp gravelly corner at the bottom had to be taken with care.

A beer at the **Foxhounds** in Flixton was in order, to calm the nerves! **Great Yorkshire Lavender Blonde** and **Wold**

Top Golden Summer were available.

Another one of the members, Lucy, had made it over to Scarborough on the train, along with Jean's husband Pete, who had driven. Both met us in the **Valley Bar**, where we enjoyed the beer and the company of friendly locals.

After checking in at the Esplanade Hotel, there was time for a cup of tea and a freshen up before heading out into Scarborough.

We made it to the **Rivelyn Hotel** and the **Hole in the Wall** before heading to the **Lord Rosebery** (a Wetherspoons pub) for food. We were hoping to make it to a few more pubs in Scarborough but the hills and the hot weather had taken their toll so we headed to bed to get a good night's sleep.

There was a great view of the south bay from the hotel in Scarborough, a perfect way to wake up the next morning. After refuelling with a full English breakfast, it was time to get on the bikes once again.



Nick turned up with a badly buckled rear wheel after having what sounded like quite an eventful night, we should have known something might happen after he tried drying his hands under the towel holder in the **Jolly Farmers**, mistaking it for a hand-dryer. Jean also decided to get a lift back, a sensible decision looking at the strong headwind that had been forecast!

With the numbers down to four, we started the journey back to York on the A170 with an uphill to start with straight out of Scarborough. The A170 is not the best road to cycle on and we were glad to turn off at Wykeham to get on some lovely quiet roads.

Cutting across to the A64 we passed through Sherburn before stopping at the **Dawnay Arms** at West Heslerton. The choice was **John Smiths Bitter**, **Wychwood Hobgoblin**, **Theakstons Best Bitter**, **Theakstons Old Peculier** and latte (Rich N). The night before there had also been a **Rudgate** beer on, **Canadian Maple Brew No19**, but the landlord had taken it off before we got there. So, with the landlord just putting a York Beer Festival flyer up before we left, we headed back into the vicious headwind.

Passing the two pubs in Rillington, it was along the cycle track at the side of the A64 to the **Ham and Cheese** at Scagglethorpe for lunch. There was a choice of two **Brass Castle** beers, **Mosaic** and one labelled **Ham and Cheese**. The food was good with most people opting for the Sunday lunch, I was that stuffed you could have pretty much rolled me out of the pub.

It was Norton then Malton, where we stopped in the square at the **New Malton**, with a choice of **Hambleton Amarillo**, **Rudgate Blonde** and **Moorside RoséAle**.

We sat outside the **Blacksmiths Arms** at Swinton, with the sun still out and the wind still strong. It was a choice of **Rudgate Ruby Mild** or **Half Moon Old Forge Bitter** and then it was up the hill towards Coneysthorpe.

Meandering through the villages, we stopped again at the **Highwayman** in Sheriff Hutton. One side of the pub was absolutely packed which the landlady said was normal on a Sunday. The choice of beer was **Taylor's Landlord**, **Ossett Yorkshire Blonde** and **York Guzzler** and we were delivered a huge plate of Yorkshire puddings in gravy courtesy of the landlady.

We had decided to make the **Ship Inn** at Strensall the final stop but we'd just missed them serving food, and it was starting to get late so we decided to call it a day. Thanks to everyone who attended. (AR)

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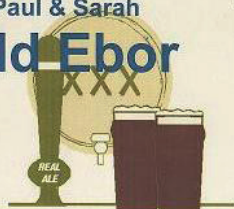
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COASTLINES

We had a most enjoyable evening in July at **Chequers** micropub in Beverley with a **North Riding Brewery** tap takeover and meet the brewer (Stuart Neilson) night. Beers on the night were **Mosaic, Bramling Gold, Cascade, Oatmeal Stout, Citra** and **Life's a Beach**.



We would like to thank Ian, his staff and the locals for making us so welcome and also to David (Bailey) Litten for the photo. (GR)



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

Blue Ball, Malton
Royal Oak, Old Malton
Black Swan, Pickering
Sun Inn, Pickering
Ham and Cheese Pub, Scagglethorpe, Malton
Courtyard, Scarborough
Indigo Alley, Scarborough
North Riding Brew Pub, Scarborough
Roscoe Rooms, Scarborough
Scholars, Scarborough
United Sports Bar, Scarborough
Buck Inn, Thornton le Dale

Scarborough Contacts

Chairman: Dave Balmford

☎ 07947 118 555 (m) 01723 353695 (h)

Secretary: Gillian Harper

☎ 07786 378557 (m)

✉ scarborough.camra@gmail.com

Treasurer: Graham Rogers

☎ 07866 769944 (m)

Pubs Officer: Mike Stock (town) and Ray West (rural)

☎ 07855 912860

✉ indigoalley@btconnect.com

Membership Secretary: Pat Larkin

☎ 07767 307829

Webmaster: Ady Walker

✉ via www.scarboroughcamra.co.uk

Social and Communications: Racheal Watmore

✉ scarborough.camra@gmail.com

Committee Members: John Jennings

ROOK AND GASKILL FINED VERSES UNFINED FESTIVAL

A complete rundown of my knowledge of finings: It's the stuff they put in alcohol to make it clear and it's made out of fish bladders.

Obviously there is more to finings than that, but as long as my beer tastes fine that's all I care about.

Paul Marshall from the **Rook and Gaskill** announces that he is having a beer festival with brewers producing two versions of the same beer, one fined and one unfined and that we should do a blind taste test to see if there was any difference. I assumed the only difference would be one pint would be cloudy and one clear. It seemed to be a bit pointless really.

The Festival:

When I got to the pub I noticed quite a few people buying a half pint of both versions of the same beer.



It was a bit of a surprise to me that, from a distance there was visually no difference between them. Maybe you could see a variation when you looked closely. Well - as you can see from the photograph there is no difference at all.

So if the beers looked the same what about the taste?

That's where it gets interesting. In a blind taste test, five out of the six beers on offer had a deeper more rounded flavour (one beer had a slight difference) and it turns out that the ones that had a deeper flavour were the ones that were unfined. This was not just my opinion but the

view of nearly everyone that I spoke to over the few days of the festival.

Now whilst not being the most scientific survey ever done it does seem to show that fining beers has an effect on the beer's flavour, which was mostly viewed as negative, without making the beer look cloudy.

Maybe time for some brewers to try a few more unfining beers? (PS)

From the other side of the bar:

I stepped up to volunteer to help Paul Marshall on the Saturday of the festival. After all – there is already a Mandy at the **Rook** – another one has got to be a good thing!

It made for an interesting experience talking to customers as they approached with a puzzled look on their faces, wondering why there were double pump clips for each cask ale. Once I explained the principle behind the festival, those who had not been previously aware of the promotion were soon won over by the idea of drawing comparisons.

I have to give credit to where it is due – Denzil of **Great Heck Brewery** got 100% success rate on guessing which ale was fined and which was unfining. Sadly Tony from **Half Moon's** success rate was much lower. But at least he got his own one right! Listening to two brewers discuss the differences in body and depth of flavours in the various beers was fascinating. And it gave me a few pointers to share with customers through the shift.

As the evening wore on, the question I was continually asked, especially by less experienced ale drinkers, was 'which one is best'. All I could tell them was to buy one of each and decide for themselves! (**MW**)

The verdict:

The editors also attended – here are our verdicts on the beers (tasted blind – we knew what the brewery and beer was, but not which glass contained the fined beer and which the unfining):

The first beer we tried was **Atom Schrodinger's Cat**. Both beers were clear. We attempted to detect which was



which by the flavour. Both of us thought there was slightly more flavour in one so said that was the unfining one and were correct. Score one to the theory that finings remove some of the flavour.

Next up was the **Half Moon Dark Masquerade**. This time there was a clearer difference in look this time. Even though this was a dark beer one looked hazy (a slightly "muddy" look). We both guessed the same way – the hazy one as the unfining. The flavour was also different between the two samples. We were both incorrect! In this case the hazy beer was the fined one!

The third beer for us to try was **Two Roses Mosaic**. This time there was a clear difference in the look. As a result it was easy to tell (we were both correct) as the unfining had a haze and the fined version was crystal clear. There was also a difference in the flavour – there was more depth in the unfining.

Moving on, we tried the **Brass Castle Snow Eater** (yes, you're reading that correctly, for one weekend only fined beer was available



from this otherwise vegan brewery). Both beers were clear. One was slightly more sparkling so guessed this was the fined one. When we tasted them we confirmed our first opinion as there was more flavour in the one we guessed was unfining. The guess was confirmed as correct.

Then on to the **Wharfe Bank Market Trader** where there was a slight difference in look. Both were fairly clear but one had a haze. It turned out to be the unfining one with the haze, in line with our guess. Once again there was more depth of flavour in the unfining version.

The last beer of the night was **Great Heck Shankar IPA**. The two versions were very similar in look but with a slight difference. We



guessed correctly again. This time we thought the flavour was more different than the other beers. There was more flavour in the unfining version which we both preferred.



The best things in life are three

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ELMTREE ADVENTURE

Like a lot of CAMRA members, I've met a lot of brewers, toured a lot of breweries and drunk a wide variety of the end productBUT never actually had a go (apart from my iffy teenage experiments with kits). So it was an entirely appropriate retirement gift from my Nestle colleagues to buy me a Red Letter Day, brewing a batch of beer back in my native Norfolk.



Elmtree brewer Allan Cooper welcomed me to his six barrel plant housed in an old RAF building on Snetterton Heath industrial estate, a short drive from Norwich on 17th June. Allan

built it himself with vessels from the Doncaster area and he brews about three times a week. The brewing is done solely by him (with a little part-time support) and his partner Claire Nelmes does the planning, finance and artwork. He produces casks and also bottled real ales which are unfiltered with seaweed based finings and therefore vegan.

Allan had already been there a while, firing up the boiler when I arrived. After a cuppa I set to work on what proved to be a physically demanding but satisfying experience, resulting in a 16 cask batch of **Best Bitter** 4.2%ABV.

Dry ingredients were weighed out according to the recipe. We used Pale and Crystal malts, Challenger hops for bittering and two lots of Golding hops for flavour and aroma. Mash tun filled with hot water, I added the grain and stirred it in using the attractive marbled white and purple beach spade (one of Allan's many interesting pieces of equipment). When it got too puddingy, I deployed the electric drill with a long mixer attachment to get a homogeneous mix. A rare lull over the next two hours while I measured wort temperature and pH every 30mins, as the sugars were extracted from the grain.



Then the wort was transferred to the copper and we sparged (sprinkled more water over the grain to extract more sugars) using Allan's homemade arm (a bit of copper pipe

with drilled holes - offset so it goes round when the water comes out) for an hour while I measured temperature, pH and Specific Gravity. When complete we chatted over a pleasant lunch provided by Claire while the copper heated up to boiling.



Then Oh Joy – I got to dig the mash tun out, from the top at first and then from the inside!



Over the next hour or so, the three lots of hops were added to the boiling brew, then the finished wort transferred to the fermenter through a plate heat exchanger to reduce down to brewing temperature (23c). Finally we added the yeast. Allan

uses Nottingham yeast but recycles a few times from previous brews.



The final clean-up started and my face must have been a picture when Allan said someone needed to crawl down the hatch and get inside the still-hot copper to remove all the

spend hops! I confess I balked at this, still knackered from doing the mash tun. Allan stripped down to his cut-off jeans and green wellies and slid through the narrow space, but I did assist by removing the buckets that he filled to the yard to put in sacks, like the spent grain for a local farmer to use as animal feed. He normally does all this single-handedly three times a week!

I now see small scale brewing in a new light, and I take my hat off to those like Allan working like a Trojan to produce great ales.

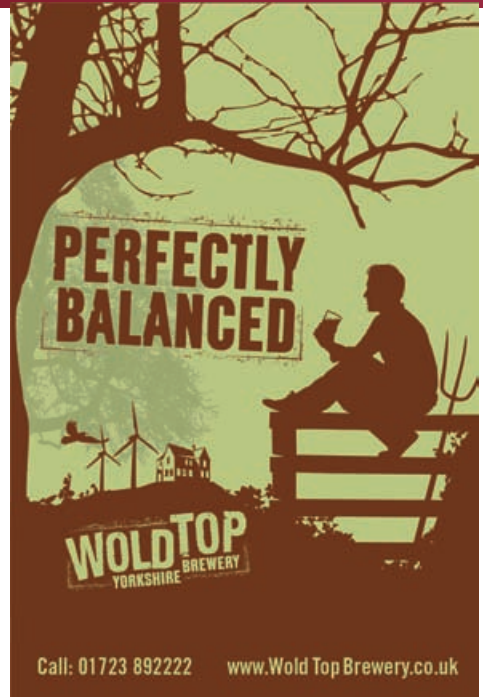
I would have liked to sample the results of our collaboration in the cask but unfortunately was returning to York before it would be ready in about a week. However as a reward for my contribution, I took a bottle of each of Allan's available beers home: **Best Bitter**, **Burstons Cuckoo**

(3.8%), **Mad Maudie** (4.5%), **Golden Pale Ale** (5%), **Dark House Stout** (5%), **Nightlight Mild** (5.7%). I did get to try some of the draught ales in a couple Norwich pubs later in the week and can recommend them. I'm not the only



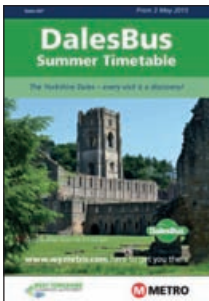
one, there are plenty of Norfolk CAMRA and Regional SIBA award certificates on the brewery office wall.

You can find out more about **Elmtree** at their website <http://www.elmtreebeers.co.uk/> Maybe you want to visit and have a go too? (KS)



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Brown Cow - Thriller in Vanilla

Prize quiz every
Sunday at 8.30pm

Marble - Lagonda IPA (keg)

plus 2 guest ales & 2 real ciders

Open traditional
music session last
Thurs of each month



Proud to support our local
independent breweries

twitter

@vollyarmsyork

www.volunteerarmsyork.co.uk

OPENING HOURS

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

YORK CAMRA TOWN SUMMER PUB 2014!

the woolpack inn

a proper Yorkshire pub with a great range of local cask ales



Bar billiards table

Quiz every Monday night

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Monthly New Wave music party

Regular live music

For news of our beers and special events:

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facebook WoolpackYork

6 Fawcett Street York YO10 4AH

www.woolpackinnyork.co.uk

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Families Welcome

www.facebook.com/TheSunInnPickering

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York CAMRA Pub of the Season Autumn 2015

York Beer Festival sponsor

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Sky Sports showing on 2 large screen TV's
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Monthly Discos/Karaoke

New Games Room - Pool, Darts etc
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Opening Times

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



**Winter
Beer & Cider Festival**
13th - 15th November



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www.thefentonflyer.com

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

YORK BEER AND CIDER FESTIVAL



It is entirely appropriate that a city such as York that has become a must visit destination for pub and beer lovers from all over the UK should have an annual beer festival of equal gravitas.

The 7th Knavesmire Beer and Cider Festival will open on 16th September for four days and looks forward to welcoming visitors from not only the UK but on average 20 other countries if previous years are an indicator.

There are many reasons for its enduring appeal, not least because it is held on 150 acres of beautiful tree lined parkland that has been host to public gatherings since the 1300s!



As well as being Yorkshire's largest beer festival, it has the reputation for being one of the friendliest and enjoyable in the UK festival calendar as well. It's probably the combination of the cheerful staff, the great expanse of the marquee with ample space to move around, including the huge beer garden, plus the massive range of beers and ciders that makes it such an enjoyable all round experience.

By sheer weight of numbers, we're happy to confirm that Yorkshire remains the UK's capital of brewing - with over 160 breweries currently producing beers in all of its four provinces. The **York Beer and Cider Festival** will be showcasing over 200 beers from over 100 of those breweries to provide visitors with a choice unrivalled anywhere in the North of England. There will be over 450 beers in all to choose from - a new high for the festival which continues to grow successfully year-on-year.



The festival is delighted to have been chosen again by SIBA (the Society of Independent Brewers) to host the prestigious regional North East beer competition, with the winners going forward to the national final. This will

mean that over 140 breweries will converge onsite on the opening day to go head to head for those precious awards and resulting publicity that can really put their beers on the

map. The popular trade session follows the competition and the public are admitted at 5.30pm to sample the delights on offer.

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

Not many licenced premises can call the Knavesmire their beer garden but that's what is available to drinkers as usual this year. A huge outside grassy area encompassing the food village offering some of the best street food from around the world, will offer fresh air and seating for those who love the great outdoors.

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

There will be a variety of different stalls with merchandise and memorabilia inside the marquee including the CAMRA membership stand to enable you to join Europe's largest and most successful consumer organisation which currently has over 172,000 members.

A festival this large and popular would not be able to go ahead without the tireless work of some 200 volunteers who are vital to its success. We're still very much looking for people to come and join us this year and work in whatever capacity they feel comfortable with - be that behind or in front of the bar.

We have a large range of positions that we need filling - whether you want to be customer facing or prefer working behind the scenes. We will of course make sure you're taken care of from a food and drink perspective and throw in a free festival t-shirt for good measure. You'll also be part of a friendly band of helpers that you'll come to call friends and be invited to the prestigious and exclusive volunteer's party and Festival Awards Evening at York's wonderful and historic Guildhall in January 2016.

We need plenty of volunteers from Friday 11th September

when we are setting up the festival right through when it is open to the take down days ending on Tuesday 22nd September.

Ideally we require all volunteers to be CAMRA members but if you aren't one and still want to volunteer and have a friend who is a member who can vouch for you then we'd love to hear from you. Better still - join CAMRA and then volunteer!

You can volunteer online at www.yorkbeerfestival.org.uk or send an email to staffing@yorkbeerfestival.org.uk

York CAMRA 7th Knavesmire Beer & Cider Festival

Tadcaster Rd, York, YO24 1DJ

Wednesday 16th September:- 5.30pm -11pm

Thurs 17th to Sat 19th September:- midday - 11pm

www.yorkbeerfestival.org.uk

YOUR "ALL IN ONE" GUIDE TO YORKSHIRE'S LARGEST BEER FESTIVAL

Where is the festival?

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

What are the opening hours?

5.30pm -11pm on Wednesday 16th and midday -11pm on Thursday 17th to Saturday 19th.

How do I get to the festival?

It is a 20 minute stroll from York Rail Station, from where you can also take a taxi or catch bus services 4, 12, 13, 21, 37, 843,844, 845 & X43. From York city centre, Stonebow bus stop: – services 12, 13, 21, 843, 844, 845 & X43.

Let's get down to business, what is there to drink?

There will be over 450 real ales; over 100 real ciders and an international bar selling a selection of 20 draught foreign beers (draught and bottled beers including lagers). There will also be a selection of English wines and soft drinks.

What are the admission charges?

We've kept them the same as 2014

Wednesday 16th - Public £3, CAMRA members £1;

Thursday 17th - Public £4, CAMRA members £2;

Fri 18th/Sat 19th - Public £5, CAMRA members £3

Why do I have to pay to get in?

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

Do I have to buy a glass?

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

Are there beer tokens or is it a cash bar?

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

How much is a pint?

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

Do you sell drinks in thirds of a pint?

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

Will there be a programme available?

Yes, for a very small charge you can buy a programme listing all the available beverages with tasting notes.

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

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

Do you sell lager?

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

Can I bring my own beer?

No - soft drinks only in plastic bottles.

Can I bring children?

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

Will I be able to buy food at the festival?

Yes, there will be a wide variety of different hot and cold foods encompassing cuisines from around the world including vegetarian options (see list below).

Is there a smoking area?

There is a very large beer garden that accommodates smokers.

Will there be parking available?

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

What about dogs?

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

Is there live entertainment?

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

What if it rains?

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

Will I have to queue to get in?

Most of the day there will be no queue (apart from opening time). In 2014 the peak was 15 minutes on Friday night. If we reach our safety limit then we may have to go to "one out one in".

Can I buy tickets in advance?

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



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TEMPERANCE, ENGLAND

Do you still need bar staff?

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

Can you recommend accommodation?

There is an onsite separate area for caravans that is run by the Caravan Club (contact them for details of costs) and you can book accommodation at www.visit-york.org/book

Are you on twitter and facebook?

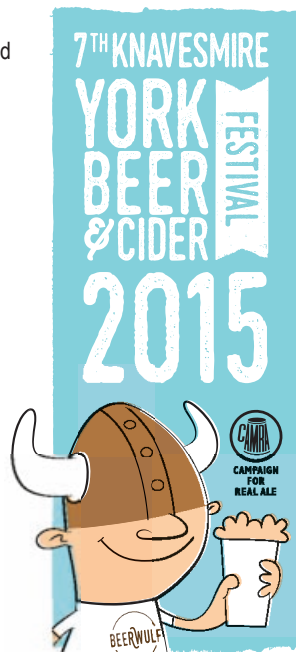
Yes, [@beerfestyork](https://twitter.com/beerfestyork) and www.facebook.com/yorkbeerfestival

Catering

We have the following confirmed catering providers:

Ank Marvin
(Exotic Burgers and Sausages)
Caribbean Fusion
Fish &
Ged Bell Pies and Pasties
Let's Go Mexicana
Merry Berry Chocolates
Olives and Things
Worrall Foods (Hog roast)
Zouk Tea Bar (Curries)

There will also be
Coffee
Sandwiches and cheese



THE WHITE BEAR INN

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

*Proud of 5 cask ales including Samuel Smith Old Brewery Bitter,
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Three rotating guest ales.

10% discount on both guest ales for CAMRA members.

Great honest Yorkshire food

Find us on the York to Helmsley road - B1363.







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BAD is fun. BAD is social. BAD is informal. BAD is exciting.
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Our beers are craft-brewed, with outstanding flavours and impact,
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BAD COMPANY Unit 3, North Hill Road, Dishforth Airfield, Dishforth, North Yorkshire, YO7 3DH
T: +44 (0) 1423 324 005 E: cheers@wearebad.co

Bishopthorpe Sports & Social Club



12 Main Street
Bishopthorpe
YORK
01904 707185

CAMRA York Club of the Year 2013, 2014 and 2015

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

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

Opening Hours

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

The Buck
Chestnut Avenue,
Thornton le Dale,
YO18 7RW

Tel: 01751 474212



THE BUCK
Thornton le Dale

THE BUCK

Selection of Local and Northern Cask Ales

Good Beer Guide 2013, 2014, 2015

Quality home made Food Served

Monday - Saturday 12.00 - 2.30, 5.30 - 8.30
Sunday 12.00 - 7.00

Large, sunny Beer Garden

Families and Dogs Welcome



Wheelgate MALTON

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e-mail: enquiries@suddabys.co.uk

Our NEW LATE SUMMER BEER FESTIVAL Weekend

MIDDAY, FRI 11th SEPT 12 until SUN 13th SEPT 11PM
Held in conjunction with MALTON FOOD
LOVERS SEAFOOD AND GAME FESTIVAL (SAT 12th)
and MALTON STABLES OPEN DAY (SUN 13th)

At least 10 REAL ALES, 3 CIDERS,
Free Live music FRIDAY EVENING
SPECIAL MUSIC NIGHT on SATURDAY 11th
sponsored by HALIFAX BANK, (MALTON) :
(£5 per head - all proceeds to Children in
Need) ; featuring our house band

THE NOBODYS and other guest musicians
Bacon butties available Saturday evening and
Sunday lunches available 12.30 until 3.30pm

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 new improved website
for more information!
www.suddabys.co.uk

ALE TRAIL 2015

The Ale Trail 2015 was officially launched from the **Fulford Arms** on Friday 17th July and ran till the deadline Monday 31st August 2015.

This started the run up to this year's 7th York Beer and Cider Festival held on the Knavesmire, Wednesday 16th – Saturday 19th September 2015 and will include 450 real ales, 100 ciders and perries, foreign beer, wine, soft drinks and various food stalls, music and entertainment.

Participants were encouraged to visit some or all of the pubs over the course of six weeks, collecting a stamp at each stop where they purchase a half pint or more of real ale or cider.

- Anyone who collected 12 different stamps can claim free entry to a session at the festival.
- Anyone who collected 18 stamps can claim free entry to one session, two free pints when you get there, and entry into a prize draw, to win three bottles of beer and a meal for two at the **Fulford Arms** or **Ferry Inn**
- And anyone who collected all 24 stamps can claim two free entries to any session, two free pints, and free entry into an even better prize draw, for 12 bottles of beer and a Sunday lunch for four at the **Ainsty** or the **Jefferson Arms**.

This year's selection of pubs included 12 from the city-centre, six from the suburbs and six from the surrounding countryside,

We have sought to promote pubs that have recently opened, relaunched or changed hands.

So in the city-centre, for instance, the list includes the **Falcon Tap** in Micklegate and the **Black Horse** in Monkgate, both of which relaunched late last year, reverting to their original names in the process.

The **Gillygate**, **Judge's Lodging**, **Woolpack** and the **Walmgate Ale House** also feature, having undergone big refurbishments.

Out of the city-centre, the **Highwayman** in Sheriff Hutton is included, having changed hands and the **Tadcaster Social Club** features, in honour of its commitment to real ale.

The idea is to get people to go to pubs they might not have been to before and give new pubs a bit of publicity while promoting the Beer and Cider Festival.

We would like to thank the following for kindly donating this year's prizes; **Brown Cow** and **Little Brew** for a case of 12 bottled beers each, along with the **Ainsty**, **Jefferson Arms**, **Ferry Inn** and **Fulford Arms** who donated meal vouchers and **Pivni** for bottled beers.

The **Highwayman**, **Volunteer Arms** and **Walmgate Ale House** also donated prizes for the festival tombola stall.

Once again this year we have another good selection of pubs to visit in and around York. And we would like to thank them all for participating in this year's trail.

(DB & KW)

Stuart & Helen extend an old-fashioned welcome at the

Gait Inn MILLINGTON

Tel: 01759 302045



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

Traditional Yorkshire beers

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

GOOD BEER GUIDE 2010

Grand grub every evening

Friday, Saturday & Sunday lunchtime

New function room open for parties

Outside bars

Live music or **quiz** on alternate Wednesday nights

Closed Monday except Bank Holidays

A family run free house

FESTIVAL FUN

Do you know of a local beer festival (for example run by a pub or community group) coming up in December, January or February? Are you running a festival in this period? Then please tell us about it, giving dates, times and a bit of information to attract potential customers. The deadline for inclusion is Friday 16th October – please send information to ouse-boozer@yorkcamra.org.uk

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

Elsecar-by-the-Sea Beer Festival

Milton Hall, Fitzwilliam St, Barnsley, S74 8EZ
Thursday 3rd – Saturday 5th September

30+ real ales and cider, featuring local breweries and coastal beers from UK shores including new arrivals. The festival is the centrepiece of the Elsecar-by-the-Sea Gala Weekend. Open: Thursday 5-11pm (free entry); Friday / Saturday 12 noon-11pm (£1 entry). Live entertainment on Saturday. Venue on Bus 66 route from Barnsley, only 8 minutes walk from Elsecar railway station, services between Sheffield/Leeds or Huddersfield. By car follow brown tourist signs for Elsecar Heritage Centre. Free parking nearby. Hot and cold food daily, including homemade stew in giant Yorkshire puddings and Home Farm pork pies. CAMRA tombola and products stands open throughout. The Gala weekend festival includes street theatre, entertainment, stalls and rides in the famous Elsecar Park. The Gala festival will take place across Elsecar, including four traditional village pubs, all selling real ale and regular Good Beer Guide entries. Volunteers welcome, especially Sunday to help take down bars. Contact Margaret on (01226) 714492 or email Jeremy at beerfestival@barnsleycamra.org.uk or branch on twitter [@BarnsleyCAMRA](https://twitter.com/BarnsleyCAMRA) or Facebook More details www.barnsleycamra.org.uk



York Beer and Cider Festival

Knavesmire, near Tadcaster Road,
York, YO24 1DJ
Wednesday 16th – Saturday 19th
September
See full write up for details

1st Redmire Station Beer and Loco Festival

Wensleydale Railway

Friday 18th – Sunday 20th September

A special train service will operate from Nothallerton West, Leeming Bar, Bedale and Leyburn in conjunction with this event.

Facebook too

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

Huddersfield Oktoberfest

APNA Venue, Spring Grove St, Huddersfield, HD1 2NX

Thursday 1st – Saturday 3rd October

Around 75 real ales from local and regional breweries. Cider and perry bar. Open Thursday 6pm – 10:30pm, Friday 12 noon – 11pm, Saturday 11am – 11pm; Entrance free to CAMRA members, £3 non-members. The venue is opposite the Sikh Temple and behind the new Leisure Centre on the ring road. It is near the Grove Inn, 5 minutes walk from the bus station and 10 minutes walk from the railway station. No advance tickets. Refundable festival glass (with 1/3 pint measure). Breweriana, products, charity raffle. Good seating, level access. More info see www.huddscamra.org.uk. Details/volunteers contact Jan Speight 07779-608419 or email pubsofficer@huddscamra.org.uk.



Hull CAMRA Fortyfest

Holy Trinity Church, Market Place, Hull, HU1 2JJ

Friday 2nd – Saturday 3rd October

10 minutes from the Interchange. 40 real ales on handpull, real ciders and foreign bottled beers. Also ten LocAle brewery bars as part of Holy Trinity's Food Festival. Open: Friday 12 noon-11pm; Saturday 12 noon-9pm. Entry: Free all times. Refundable glass £1. See website for information. www.hullcamra.org.uk

25th Wakefield Beer Festival

The Space, Waldorf Way, Wakefield, WF2 8DH

Thursday 15th – Saturday 17th October

Free City Bus from railway and bus stations Thursday and Friday until 7pm, Saturday until 5pm. Bus Services 128, 435, 436, 443 all pass The Space. 105 cooled real ales, cider, perry and bottled beers. Hot and cold food available all sessions. CAMRA products and tombola stands. Open: Thursday 11am-11pm; Friday 11am-4.30pm, 5.30-11pm; Saturday 11am-11pm (or till the beer runs out). Entry: Thursday £4 pay on the door; Friday lunch £4

pay on the door, Friday evening £5 advance ticket only (including CAMRA members); Saturday all day £5 pay on door. All include non-refundable souvenir glass. CAMRA members £1 Thursday and Saturday all day. Free Friday lunch time. CAMRA members can purchase a souvenir glass for £2.50 or hire refundable glass. Advance tickets for Friday night only available from August from the Tourist Information centre; Black Rock, The Hop, Henry Boons, Labour Club, Wakefield; Brewers Pride, Bier Huis, Ossett; Boons, Horbury; Junction, Castleford; Robin Hood, Pontefract; or by post from Mark Goodair, 7 Rayner St, Horbury, West Yorkshire WF4 5BD enclosing a SAE and cheque payable to Wakefield CAMRA from early August. M 07779029374.

Coptoberfest Charity Beer Fest

St. Giles Church

Friday 16th - Saturday 17th October

After a great first year in 2014 Coptoberfest Charity Beer Fest will return for a second year to the village of Copmanthorpe near York. The doors of St. Giles Church in Copmanthorpe will be open from 4pm – 11pm on Friday 16th and then 12 noon – 11pm on Saturday 17th October. They'll be 30 local ales to choose from as well as cider, wine, soft drinks and food.

The Royal Oak in the village will again open its beer garden to provide entertainment for children, with a bouncy castle and face-painting (weather permitting).

Last year was a great success with nearly £2000 being raised for St. Giles Church, St. Leonard's Hospice and two Copmanthorpe voluntary groups.

The festival is jointly organised by Rev. Geoff Mumford and Andy Herrington from Ainsty Ales, who are also the festival's main sponsor.

At this year's Coptoberfest Ainsty Ales will also be launching its third core-ale, which will be a collaboration with another York company (more will be revealed at a later date!).

Please see the Coptoberfest Facebook page www.facebook/coptoberfest.co.uk and Twitter page www.twitter/coptoberfest.co.uk

41st Sheffield Steel City Beer & Cider Festival

Kelham Island Industrial Museum, Alma St,

Sheffield, S3 8RY

Wednesday 21st – Saturday 24th October

Large range of real ales showcasing local breweries, beers from further afield and a choice of ciders. Stalls,

pub games, live music. Open: Wednesday and Thursday 5-11pm; Friday 12noon-11pm; Saturday 12noon-10pm. Pay on the door.

Halifax & Calderdale

CAMRA Beer and Cider Fest

Hebden Bridge Town Hall, Saint George's St,

Hebden Bridge, HX7 7BY

Thursday 12th – Sunday 15th November

'Halifax Mayfest' has relocated. 50 beers and ciders/ perries at perfect temperatures, food served from Town Hall Café. Details to follow. Please check website nearer the time. www.hxcalderdalecamra.org.uk/beer-festival-2015 Open: Thursday 2-10pm; Friday 12noon-11pm; Saturday 12noon-10pm. Entry: £1 CAMRA Members for all sessions (free Saturday evening after 6pm); Thursday £2; Friday £2 before 6pm, £3 after 6pm; Saturday £2 before 6pm, free after 6pm. £2 glass deposit, refunded on leaving. For further information contact Edward Lee, email secretary@hxcalderdalecamra.org.uk 07956871124.

The Blacksmiths Arms

*A proper pub serving real
ale and good food*


**Cherry Tree Avenue
Newton on Ouse, York, YO30 2BN**

**Tel: 01347 848249
Mob: 07731 475963**

**Email: blacksmiths@supanet.com
www.blacksmiths-newton.co.uk**



Snickleway Inn



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

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

**Food served 12 - 3 Mon - Sat
Live Music - Thursdays**

47 Goodramgate
York YO1 7LS
01904 656138



**FESTIVAL OF
DRINK & MUSIC**
11TH - 13TH SEPTEMBER

FRI: 6-LATE SAT: 12-LATE SUN: 12-6

Ginfestival **British Beer
Safari**

JOIN US FOR A WEEKEND WITH THE COUNTRY'S
FINEST SELECTION OF CRAFT GINS, REAL ALES AND
CIDERS, ALONG WITH SOME FANTASTIC MUSIC,
INCLUDING JAZZ AND NORTHERN SOUL NIGHTS

**£3
PER TICKET**

EACH TICKET HOLDER RECEIVES A SOUVENIR GLASS AND A PROGRAMME

YE OLD SUN INN, MAIN ST., COLTON, TADCASTER, YORK, LS248EP
WWW.YEOLDSUNINN.CO.UK 01904 744 261 YEOLDSUNINN@HOTMAIL.CO.UK
 FOOD SERVED: TUE 6-9, WED-FRI 12-2 6-9, SAT 12-2 5-9:30, SUN 12-7
 AFTERNOON TEA SERVED FRI AND SAT 2-5



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



ROOSTERS BREWERY OPEN DAY

Roosters Brewery celebrated Yorkshire Day on August 1st by holding an open event in the afternoon at the brewery in Knaresborough which proved to be extremely popular with an estimated attendance of over 400 people despite the rain that fell for much of the time!



After the rain stopped

The bar featured an excellent range of **Roosters** beers in cask, keg, can and bottle. The cask beers included **White Rose**, an annual brew to celebrate Yorkshire Day and to raise funds for local charities.



Running out of wall space for awards certificates including several from York Beer & Cider Festival

Several tours of the brewery took place during the afternoon.

Sri Lankan street food and burgers were available to soak up the beer, a deejay playing music and games to play outside helped to create a party atmosphere.



All hands to the pumps!

The day was so successful that it is likely to become an annual event.

Tiny Rebel's Cwtch has been crowned Champion Beer of Britain at the Great British Beer Festival. Congratulations to them and to our local winner, **Rudgate** for silver in the mild category. Other Yorkshire winners were **Acorn** with silver for **Barnsley Bitter** (bitter), **Timothy Taylor** with bronze for **Boltmaker** (bitter) and **Saltaire** with silver for **Triple Chocoholic** (speciality).

 **The Jolly Sailor**

**Surrey & Hants Borders
CAMRA Pub of the Year 2015**

Our 1st Beer Festival

23rd & 24th October 2015

12pm – 12am

20 Beers from local Breweries

Bring your own food or call a take away.

For more info visit: www.jollysailorfarnham.com

T: 01252 719139 E: jollysailorfarnham@gmail.com
www.jollysailorfarnham.com
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ASSETS OF COMMUNITY VALUE



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

It is now more important than ever to list your local. **The Government has recently announced its intention to further protect ACV-listed pubs by requiring planning permission to be obtained before they can be demolished or converted to a shop, restaurant or office.** As a result an ACV listing can really help protect your pub – lets try to get as many pubs in the York area listed as possible.

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.

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

The decisions listed on the web sites are:

York: Previously listed **Golden Ball**, the **Fox Inn** and the **Mitre**, Shipton Road) plus the Melbourne on Cemetery Road was added on 26th June 2015. No mention of the **Winning Post** on Bishopthorpe Road in spite of what we were told in April (see last issue of Ouse Boozers).

Selby: Previous listed **Unicorn**, plus the **Cross Keys Inn**. The **Square**, Hillam added on the 9th July 2015. Unsuccessful were the **Uileskelf Arms**, Church Fenton and the **Bay Horse**, Barlby.

Ryedale: No lists on website but a news item refers to the **Bay Horse** at Burythorpe and the article suggests this was listed on the 15th December 2014.

Hambleton: **Blue Bell Country Inn**, Alne, the **Orchard Inn**, Hushwaite and **Ye Old Jolly Farmers Inn of Olden Times**, Dalton, Thirsk plus the **Kings Head**, Seamer, Middlesbrough, added on the 3rd February 2015.

Harrogate: Lists have been updated and now have the **Crown Inn** at Great Ouseburn as approved on the 19th November 2014. Their list now includes the **Guy Fawkes Arms** at Scotton 10th April 2013(?) as removed from the list and the **Alice Hawthorn** in Nun Monkton is under consideration with a decision due on the 4th August 15.

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 **White Horse Inn**, Bampton, (YO15) was added on the 21st July 2015. In the rejected list the Royal Mail Public House in Thorgumbald was added to the six previously listed as failing 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. 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

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

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/RegisterofAssetofCommunityValue.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/home/community-and-living/community-right-bid#AssetsOfCommunityValueList>



QUIZ NIGHT

Being used to Friday Five pub crawls we were confident that our York CAMRA team would manage the York Whizz Quiz with ease. It was an event set up with the help of Quiz Britain covering six pubs with a round (drinks and questions) in each. Simple.



The team (Chris, Andy, Kevin, Brian, Moira and Vince) is seen here at the start which was at the **Swan**. A round of questions and then off to the **Bay Horse** followed by the

Mount, Ackhorne, Red Lion and finishing at the **Rook and Gaskill**. Was it me or did the questions seem to get harder with each new pub?

With no beer, brewery or pub questions we were at a bit of a disadvantage but drawing on our “other” knowledge we soldiered on and answered quite a few. Keeping the team together was quite a task as members pulled off for food breaks during the course of the evening but we made it round and (sort of) kept to the rigid time-table making sure that we arrived at the **Rook and Gaskill** for the finale.

Your team did well overall coming

- a) in on time
- b) standing upright
- c) fifth
- d) all of the above

If there had been more pubs we maintain that we would have done even better as stamina would have been a factor in our favour. Thanks to the organising pubs for a really fun evening out. (CT)



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MATT'S MYRIAD OF BEER STYLES #4



A plaque in the U Pinkasů pub in Prague

In this edition, we are going to look a famous European beer style – **Pilsner**. Pilsner is a type of pale lager and whilst it is often associated with Germany, it actually originated in Plzeň, Bohemia, Czech Republic, where it was first produced in 1842. The city first started producing beers in 1295 and the original **Pilsner Urquell** beer is still produced there today.

Until the mid-1840s most Bohemian beers were top-fermented, but **Pilsner Urquell**, or Měšťanský pivovar Plzeň as it was then known (Citizen's Brewery), began brewing in the Bavarian style and ageing their beer made with bottom-fermenting yeasts in caves, which



Pilsner Urquell flying the flag for pilsner in Prague, Czech Republic

improved the beer's clarity and shelf-life. (The German word for 'store' is lager!) The cold helped keep wild yeasts and bacteria away, and fermentation was slower due to the low temperatures. In this method, the yeast slowly works away at converting the remaining sugars into alcohol with a lively, natural fermentation.

Pilsner is not the original lager beer, but it was the original golden beer made in this way, as the first commercial lager beers brewed in Munich were actually dark brown in colour, as the method of pale malt developed in England had not yet reached the rest of Europe. Indeed, the Czech's imported a modern malt kiln from England to enable pale malt to be made. The bottom-fermenting method became commercial during the Industrial Revolution and the invention of refrigeration.

Around this time, glass manufacturing was taking off in Europe, which allowed ordinary people to acquire drinking glasses that were previously seen as luxury items. Glass was key to the rise in popularity of pilsner, as it allowed drinkers to see the pleasing golden clarity of the beer.

A modern pilsner has a very light, clear colour from pale to

golden yellow and a distinct hop aroma and flavour. The ABV is typically around 4.5%-5% and if pilsner is brewed stronger, it is usually labeled "Export". Pilsners compete in categories like "European-Style Pilsner" at the World Beer Cup or other similar competitions and they are now marketed internationally by numerous small brewers and larger conglomerates.



Radeberger Pilsner sampled in Heidelberg, Germany

Czech-style pilsners tend to be golden in colour with lots of foam and a light flavour. Famous examples include **Kozel**, **Gambrinus**, **Pilsner Urquell** and **Staroprámen**. German-style pilsners tend to be light straw to golden-coloured and have a more bitter, earthy taste. Such versions include **Beck's**, **Bitburger**, **Flensburger**, **Jever**, **Holsten**, **König**, **Krombacher**, **Radeburger**, **Veltins**, and **Warsteiner**. European-style pilsners are often sweeter in taste and are sometimes produced from other than barley malt. Names you will recognise are **Amstel**, **Grolsch** and **Heineken** from The Netherlands and **Jupiler** and **Stella Artois** from Belgium. Of course, you may have your own opinion as to the quality of such mass-produced products of such behemoth corporations!

You may have noticed that German pilsners are usually branded 'pils' (e.g. **Bitburger Pils**). This is because, in the early 20th century, the Czechs took several German brewers to court to try to stop them using the term 'pilsner', as their beers were not 'from Pilsen'. The ensuing compromise was that they would shorten their names to 'pils' or to state the place of origin on their labels. Others use the term 'pilsener' instead, although these efforts by the Czechs were somewhat in vain, as most of the world now think pilsner is a German product.

Examples of pilsners/pils/pilseners brewed closer to home are **Hop Studio Pilsner** (4%), **Copper Dragon Radka Pilsner** (5%) and **Silver Myst** (4%), **Wharfe Bank Crystal Rain** (4.3%) and **Yorkshire Dales Pilsner** (4.1%).



If you are reading this edition of Ouse Boozer shortly after its publication at the end of August, you may have the opportunity to check out some pilsners on the foreign beer bar at the York Beer & Cider Festival in September. Prost! (MG)

Jolly Sailor Brewery

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



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Micklegate, York**

2 from Hogans, Thatchers,
Westons

Ackhorne

St. Martins Lane, York

Westons Rosie's Pig & Old Rosie

Artful Dodger

Micklegate, York

Up to 4 varying

Black Horse

Monkgate, York

Westons Old Rosie, another
Westons & 1 varying

Blue Bell

Fossgate, York

1 varying

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

Golden Lion

Church Street, York

Shepton Mallet Somerset
Snuffler or a Westons

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

Hairy Fig

Fossgate, York

Ampleforth Abbey

Harkers

St. Helens Square, York

1 varying

House of Trembling

Madness

Stonegate, York

2 varying

Inn on the Green

The Green, Acomb

Westons Old Rosie

Last Drop Inn

Colliergate, York

1 varying

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

Phoenix

George Street, York

1 Westons, but may vary

Pivni

Patrick Pool, York

2 varying

Postern Gate

Piccadilly, York

2 varying

Punch Bowl

Blossom Street, York

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

Three-Legged Mare

High Petergate, York

1 varying

Victoria

Heslington Road, York

Westons Old Rosie

Volunteer

Watson Street, York

1 varying

Waggon & Horses

Lawrence Street, York

3 varying

Windmill

Blossom Street, York

Shepton Mallet Somerset
Snuffler or a Westons

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.



INN CIDER TRADING

First of all this month a correction to the table of duty rates printed last time – cider at 8% attracts duty of 33p per pint, not 23p.



CAMRA is pleased that the Government has committed to support small cider makers and will retain the current duty exemption that was under threat from the European Commission. This exemption has been in place since cider duty was introduced and is absolutely vital to supporting the production and availability of quality real cider.

October is CAMRA's cider month. Actually it's one of two cider months because May is too! October is the main month of the pressing season, which runs from September to November, when the juice is extracted from this year's crop and decanted into barrels for the long, slow ferment which delivers next year's cider and perry. This should all be available by, surprise, surprise, May. Which calls for another celebration. **Brigantes** holds a cider festival in October – see the news section for further details – and we are having a special Friday Five pub crawl which will visit a number of pubs within close proximity, all selling real cider. The final port of call is **Brigantes** itself where over 25 ciders and perries should be available for your delectation. The crawl takes place on Friday, 23rd October – start at **York Tap** at 7.30pm, then **Maltings** at 8.05 followed by the **Artful Dodger**, **Ackhorne** and **Brigantes**. If time, and capacity, had allowed then this could easily have been a Friday Eight because the nearby **Falcon Tap**, **127 Micklegate** and **Punch Bowl** all have real cider and will, no doubt, feature another time.

At CAMRA's AGM in April the following motion was proposed: This Conference recognises and accepts that there is clear and unequivocal evidence, as documented in *vinetum britannicum a treatise on cider*, that the addition of various fruits, herbs, spices, etc., to cider has been a tradition dating back as far as 1676. It therefore instructs the National Executive to amend the part of the definition of real cider and perry which states that "no added flavourings to be used" to include the phrase "except pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates, cordials or essences". It was duly carried.

As none of these are on the list of things which HMRC allows as part of its cider definition, then we'll likely end up with the strange situation where CAMRA considers a drink to be cider, but HMRC classifies it as "made wine" and taxes it accordingly. I can't quite work out how, say, you might produce a rhubarb-flavoured cider which we would consider to be OK. You're not going to dump a load of sticks of rhubarb in the fermentation barrel with the apple juice are you? Much more sensible to press the rhubarb and add the extracted juice pre- or post-fermentation. Except the seasons don't properly coincide to allow this pre-fermentation, so some storage of rhubarb, or its juice, is necessary. Unless the flavouring takes place post-fermentation in the spring, when rhubarb is available, but you're still going to add only its juice, which would seem to not be allowed. I think I need some clarification on this one.

Speaking of rhubarb, I mentioned last time that **Westons** were launching five new ciders, one of which is **Old Rosie with Rhubarb**. Despite my usual antipathy to fruit (or vegetable) flavoured anything I have tried it – and enjoyed it too! It's not cider, but I love rhubarb and simply consider it to be alcoholic rhubarb juice. Having spotted that **Westons** had a stand at the **Three Counties Show** in Malvern in June I went along expecting to find all of the five new products being promoted. No such luck – not a single one. How bizarre to pass up such an opportunity to showcase your new stuff. They were also somewhat out of the way (near the pole climb!), being the only cider producers at the show not exhibiting their wares at the Cider Show within the food hall, where some very lengthy cider judging was also taking place. Here there were some 14 cider producers – mostly from the Three Counties (Gloucestershire, Herefordshire and Worcestershire), but three from Wales, too. Well, it's not far away from there. Most had draught cider, but all had bottles as well, and it took us two hours to make the first circuit, what with all the talking and sampling. I can recommend a visit for the cider alone, but there's all the usual country show attractions for those who want a more varied day.

Mention of cider judging brings me to the **National Cider and Perry Championship** which is held at **Reading Beer Festival** in May. The shortlisted ciders and perries being judged are part of a lineup of over 150 from all over the country, but with good local representation too. I worked a few sessions there and was impressed by the enthusiasm

of the customers, especially on Saturday when their zeal seemed never ending. The winners this year are:

Cider

Joint Gold

Joint Gold

Bronze

Orgasmic Cider, *White Jersey*
West Croft, *Janet's Jungle Juice*
Three Cats, *Medium*

Perry

Gold

Silver

Bronze

Gwynt y Ddraig, *Two Trees*
Raglan Cider Mill, *Snowy Owl*
Snailsbank, *Perry*



There's also a **Welsh Championship**

which is judged at the **Welsh Perry and Cider Festival**, held at Caldicot Castle between Newport

and Chepstow over the Whit Bank Holiday weekend. This is an excellent event held in an atmospheric arena as my pictures try to show. If you must hold an outdoor festival then this is exactly the sort of place you should do it.



Being organised by the Welsh Perry & Cider Society the staffing is mostly done by its own members – the producers – so it was great to be able to talk to

Mrs. Three Saints Cider, several of the Williams Cider brothers, Dr. Troggi Cider and Dr. Pontymeddyg Cider amongst others. There were 21 Welsh cider producers, along with 5 “foreigners” from France, Northern Ireland, Herefordshire and Somerset, who between them rustled up over 120 ciders and perries. The judging is done by style and the winners were:

Cider

Sweet

Medium

Dry

Williams Brothers, *Biffin*
Williams Brothers, *Bonk*
Raglan Cider Mill, *Dry*

Perry

Medium/Sweet

Dry


Bottled


Gwynt y Ddraig, *Two Trees*
Llanblethian, *Pick & Mix*
Seidr y Mynydd, *Sweet Welsh Cider*

The overall winner was deemed to be **Seidr y Mynydd's** bottle-conditioned **Sweet Welsh Cider**. Over 3500 people attended, with a number of these camping on the adjacent site. If your interest in cider extends this far then I can recommend a visit.

Of all these award winners only **Janet's Jungle Juice** and **Two Trees Perry** regularly appear in York. Some of the others may be found at **Nottingham Beer Festival** in October which sells over 250 ciders and perries and has a dedicated Welsh bar. (RB)

The Yorkshire CAMRA club of the year 2015 is **Wortley Men's club** in Wortley, near Barnsley. The club will now go through to the next round of the national competition.





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CIDER NEWS

I'll start with the bad news this time. The **Olde Starre** no longer stocks a real cider on a permanent basis. It may appear from time to time, though. Also, no sooner had we gone to print than **Sutlers Bar** on Fossgate removed the keg **Orchard Pig Reveller**, which I had recommended for its lower level of fizziness.

However, this is more than counterbalanced by the good news, with five new outlets on our list to bring to your attention. First up is the **Hairy Fig Deli & Café** on Fossgate. Here you can sit and consume cider from **Ampleforth Abbey** in the rear cafe, or take it home to drink later – bring your own container and buy as much or as little as you like. Next we have two of **York Brewery's** pubs – **Last Drop**, Colliergate and **Three-Legged Mare**, High Petergate. These have both sold one varying cider for a little while, but had escaped my notice. The **Last Drop** serves its cider from a large glass vessel at the back of the bar, so don't go looking for a box or handpump like I did. Due to a misunderstanding the **Golden Lion** on Church Street was reported as selling no real cider in the last issue. Happily this is not the case and you'll likely find **Shepton Mallet** (Somerset) **Somerset Snuffler** or a **Westons** cider on tap should you pop in. Finally, the **Windmill** on Blossom Street has **Somerset Snuffler** or a **Westons** too.

What is noticeable is how many of York's pubs renowned for their beer also sell real cider – in fact 10 out of the city's 12 *Good Beer Guide* entries do so. I'm starting to think that it ought to be a prerequisite for inclusion. So much so that I'm minded to attend next year's Members' Gathering & AGM to propose such a motion. It will probably be passed on the nod.

In fact the centre of York has the most pubs selling real cider of any major city in the north – and beyond (and where York leads the rest usually follow, fingers crossed). It even compares favourably with the likes of **Bristol**, which is in the West Country cider drinking heartland. Of the 110 or so pubs selling real ale in the YO1 postcode area (and slightly beyond to Fishergate and Holgate) some 39 have real cider. In Bristol city centre (BS1 postcode area and a bit of BS2) 26 out of 84 real ale-selling pubs also have real cider. Admittedly we don't have the likes of the **Stables** on Bristol's harbourside with

its "wall" of 24 boxes of cider, but on most days you'll find a reasonable selection across our city.

The **Phoenix** has settled, mostly for space and availability reasons, on providing a single **Westons** cider. They were, however, hoping to get hold of **West Croft** (Somerset) **Janet's Jungle Juice**, which is current joint Champion Cider, and **Rich's** (Somerset) **Legbender**.

The **Falcon Tap** had decided on an alternative strategy to spice up its own cider offering. The barman I spoke to was off to Glastonbury Festival, but the return journey was to be punctuated by a visit to **Sheppy's** near Taunton to stock up on cider for the pub. If the plan succeeded – and it could easily have been derailed by overenthusiastic attendance at Glastonbury's famous **Burrow Hill** Cider Bus – then you may still find this respected (Champion Cider 2014) producer's cider there as this edition hits the streets.

For those pubs not tied to drinks supplied by their owners there are a number of independent operators who can supply something other than mainstream ciders. The **Real Cider Company** of Hebden Bridge focuses on the supply of cider and perry with a smallish standard range alongside an extended list of guests and specials. **Small Beer** of Lincoln majors, as its name suggests, on beer, but each month its brochure has a couple of pages featuring over 50 ciders. Lastly our own local **Pivovar** of Elvington is also primarily focussed on beer, but has a cider side worth investigating. Some lucky people have the mountain come to them; the **Farmer Jim's** at the **Maltings** recently had been driven up from Devon by the producers themselves.

Our page detailing outlets for real cider is restricted to York and its immediate environs. We do know of a few pubs outside the city, though. The **Jug** at Chapel Haddlesey has been reported as having **Westons Wyld Wood** and the **Ship, Acaster Malbis, Westons Old Rosie**. Also Wetherspoon's **Giant Bellflower** in Selby should have something from the company's usual cider range – **Westons, Gwynt y Ddraig** etc.

There are a number of cider festivals to tell you about. Some were due to start before this issue came out, but you'll likely find some ciders still available: Wetherspoon's annual cider festival was scheduled to run from July 10th – July 26th with some 30 ciders and

perries on the list, including some unique ones, which should have been on at some time in the **Postern Gate** and **Punch Bowl** in York, and **Giant Bellflower** in Selby. The **Last Drop**, **Three-Legged Mare** and **Yorkshire Terrier** started a 4-week cider festival on July 11th with 18 ciders due to be available over that period. Each pub planned to have on a selection from the range as space allowed.

The **Woolpack** ran a festival featuring half a dozen ciders on August Bank Holiday weekend – if you're reading this shortly after publication then there should definitely be some left, but the others mentioned above may also be worth a visit.

Apart from the **Yorkshire Terrier** they all permanently sell real cider, so you'll find something to drink anyway.

Definitely forthcoming are the York Beer & Cider Festival and **Brigantes'** annual cider festival.

Our annual CAMRA festival is on the Knavesmire from the 16th to 18th September. There should be over 100 different ciders and perries on sale over the course of the event – the biggest selection at a festival in Yorkshire, which makes it a must-visit for local cider drinkers.

Brigantes annual festival is due to start on October 16th and will run until the 25+ ciders and perries are all gone. Kevin usually erects York's own "wall" of cider in the bar, and as it may be consumed in third-pints there's no excuse to not try a few.

Lastly Shaun at the **Maltings** confided to me at the presentation of his Pub of the Year and Cider Pub of the Year awards that "I'm trying to improve the way we deliver room temperature cider". No amount of cajoling could elicit anything further. I haven't slept since. (RB)

NEW BOOK

York Pubs is due for publication in 2016 and will feature a number of pubs within the city centre considered to be of significant historical interest. The book will catalogue the most intriguing of York's pubs and give the reader a captivating insight to an alehouse-based history of the city's past. Focus will be on the architectural heritage of these pub's as well as the people who once frequented these establishments. Please contact ndr_amin@hotmail.co.uk if you can help.

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LAST ORDERS

York Branch Meetings and Events

Friday 4th September: Cycle social, meet **Sun (Acomb)**, 7pm for 7.30pm departure. Possibly visiting the **Sun Inn** (Long Marston), the **Spotted Ox** (Tockwith), the **White Swan** (Wighill) and the **Nags Head** (Askham Bryan)

Friday 11th September: Friday 5, **Fox** 7.30pm, **Volunteer** 8.15pm, **Crystal Palace**, **Punchbowl** Blossom Street, **Falcon Tap**.

Wednesday 16th to Saturday 19th September: **York Beer and Cider Festival**, Knavesmire, York

Wednesday 30th September: Branch meeting, **Pivni**, 8:30pm.

Friday 9th October: Cycle social, meet **Walnut Tree** (Heworth), 7pm for 7.30pm departure. Possibly visiting **Agar Arms** (Warthill), **Windmill** (Dunnington), **Charles X11** (Heslington) and **Waggon and Horses** (Lawrence Street)

Saturday 10th October: **Yorkshire Heart** brewery visit, bus leaves Leeman Road Gardens 11am, return arrival in York by 7pm visiting three pubs including a stop for food. Cost TBC

Wednesday 14th October: City Pub of the Season presentation, **House of the Trembling Madness**, 8pm

Thursday 22nd October: Town and Country Pub of the Season presentation, **Fenton Flyer**, Church Fenton, 7.30pm

Friday 23rd October: Friday 5 (Cider Month Special), **Maltings** 7.30pm, **Artful Dodger** 8.15pm, **Ackhorne**, **Brigantes** and **York Tap**.

Wednesday 28th October: Branch meeting, the **Knavesmire**, 8:30pm

Friday 13th November: Cycle social, meet **Maltings** (Tanner's Moat) 7pm for 7.30pm departure. Possibly visiting **Lysander**, **Lord Collingham** (Upper Poppleton),

Sun (Acomb) and **Volunteer Arms** (Holgate)

Friday 20th November: Friday 5, **Minster Inn** (Marygate) 7.30pm, **White Horse**, Bootham 8.15pm, **Three Legged Mare** (High Petergate), **Punch Bowl** (Stonegate) and **Yorkshire terrier**

Saturday 21st November: **Cropton Beer Festival** with brewery tour, bus leaves Leeman Road Gardens 11am, return arrival in York by 7pm. Cost TBC

Thursday 26th November: Branch meeting, **Brigantes**, 8:30pm

Saturday 5th December: Annual social trip to Beverley town centre, bus leaves Leeman Road Gardens at 11am. Return arrives in York by 7pm. The trip will include the **Goodmanham Arms**. Cost TBC

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

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

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

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

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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

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

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

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

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

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

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

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

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

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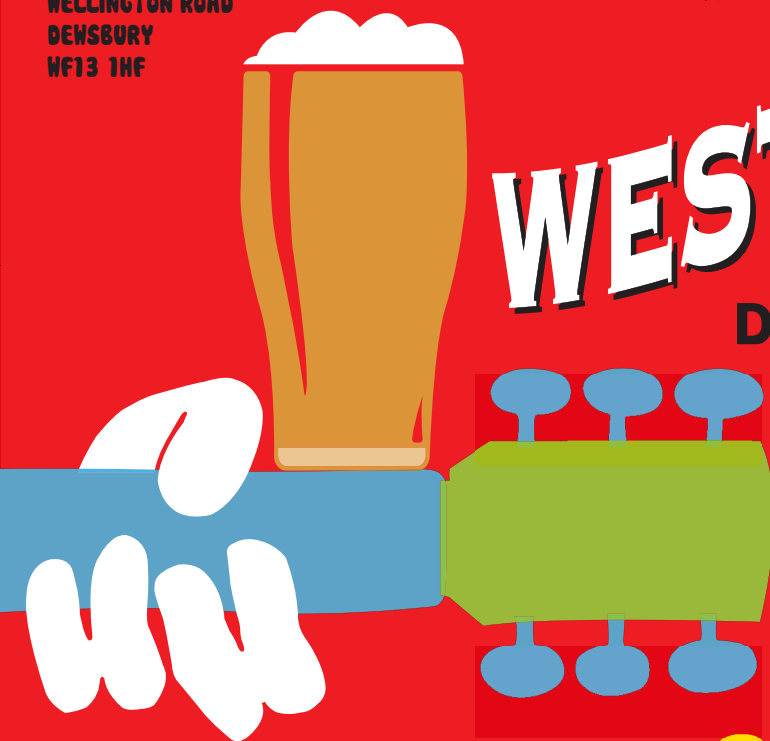


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