# OUSE BOOZER



Free newsletter of York & Scarborough CAMRA

No.126 - 2015 - 7500 copies













York Beer and Cider Festival including LocAle Winners, see page 50

### VOLUNTEER ARMS

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#### **PUB NEWS**

The Blue Bell in Fossgate has a new lease holder, John Pybus. Permanent beers available are: Bradfield Farmer's Blonde, Kelham Island Best Bitter, Taylor's Landlord and Rudgate Ruby Mild. There will be guest beers on rotation, recent ones have been: Roosters Honey and Simcoe, Vocation Heart and Soul, Dent Golden Fleece, Great Heck Navigator, Allendale Wagtail, Hop Studio XP and Treboom Hop Britannia.

The Gillygate now has up to eight ales on the bar.

The **Old Ebor** has introduced a happy hour from 8-9pm.

The **Greyhound** at Riccall has recently undergone an extensive external/internal refurbishment. Visible on the bar through the scaffolding and dust sheets recently were **Adnams Ghost Ship**, **Rudgate Ruby Mild** and **Great Heck Blonde**.

The **Fauconberg Arms** at Coxwold is under new management.

**Golden Lion**, Helperby now has a fully functional cellar and new beer lines. New tenants have four real ales on and regular opening hours have restarted!

Forester's Arms, Sherburn in Elmet has York Guzzler as its regular guest beer as well as Black Sheep Best Bitter, along with John Smith's Cask.

#### **PUB REVIEWS**

#### A Cut Above at the Tailor's Chalk, Howden



On June 1st 2015 the whole real ale scene in the market town of Howden, East Yorkshire changed for the better when Tony and Lynne Bonser opened the **Tailor's Chalk** micropub at 3 Market Place. With a nod to its historical past, the name

recalls the original premises namely Wards' Tailors. Built in Victorian times the building remained in family hands through the generations until the post war era. More latterly it has been a series of fast food emporia before being closed for a couple of years.

Originally working in recruitment Tony and Lynne had

more recently successfully run the **Minster View** pub in the town for a pub company before deciding that what they really wanted to do was to run their own pub and they began to look for a



business opportunity in the licensed trade in the Howden area.

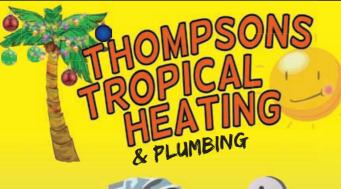
Once the deal to take on the premises was done, they got cracking and used their existing trade connections to equip and set up the bar and cellar. It was all hands to the pumps (in more ways than one) and sons Dan and Tom mucked in to get the place ready. The pub is cosy and already been described on more than one occasion as the size of a large garden shed. Don't let that fool you as it makes up for that in style with its "shabby chic charming decor" being comfortable without being over styled.

Tony did some market research re cask beers and for the time being has settled on **Sharp's Doom Bar** and two beers from local microbreweries. One of these is usually from Tony and Jackie Rogers at their lovely **Half Moon** microbrewery in Ellerton and the other handpump often has a beer from either **Bird Brain** from just around the corner, **Brown Cow** or **Great Heck**. Hopefully the number of cask beers will increase in the near future as the word spreads. Great stuff. To complement these there is a range of well chosen bottled beers, mostly from the UK and Belgium. For those not into beer there is a decent selection of wine and bubbly.

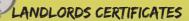
The pub has, in just a few weeks, become a great social gathering place not only for quality beer but also for much more. With the "craic" always in mind, Tony and Lynne already host a variety of special entertainment evenings, namely Yorkshire tapas nights, folk music sessions, quizzes and they have recently acquired an old record player to spin those vinyl platters that many of us remember fondly.

The pub has already become very popular as a community hub and it does not stop there. Plans are already afoot for a pub trip in September for a run out into deepest West Yorkshire on the Rail Ale Trail. Better get some practice in then!

Note: The pub is open Tuesdays to Sundays from 4pm until 11pm. (DL)



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#### **BREWERY NEWS**

#### **Black Sheep**



Black Sheep Brewery is brewing up a tribute to the sheep farming heritage of its home town, with a brand new seasonal ale, Shearer.

Masham, in North Yorkshire, is almost as well known for sheep as it is for beer.

The town boasts its own Masham breed of sheep, while the market square has historically seen up to 70,000 sheep sold a year, and the Masham Sheep Fair has been one of the most significant events in the local calendar for three decades.

Masham's sheep farming heritage was also a key factor in the naming of **Black Sheep Brewery**, when it opened in 1992.

**Shearer**, a 4.1% full-bodied and zesty sharp, straw-coloured ale, brewed with Citra hops and a hint of lemongrass, will be available for pubs on cask throughout November.

Rob Theakston, Managing Director of **Black Sheep Brewery**, said: "In the Masham area, we are well known for two things in particular, sheep and beer, both of which are traditions that have been passed down through the generations, not least with brewing in my own family.

"However, sheep farming is something that is not only peculiar to Masham, and the name, imagery and nod to the rural heritage is bound to find a warm welcome in bars across the Yorkshire Dales and other surrounding hill farming areas, such as County Durham. I suspect it might catch the eye on bars across Tyneside as well, but for more sporting reasons.

"Shearer has a great, citrusy flavour and a beautiful straw colouring, slotting nicely between our two autumn and winter amber ales, with the popular **Blitzen** returning for Christmas. It's another great example of the way we can create fantastic new beers in our microbrewery and scale up to our original, larger plant."

#### **Brass Castle**



News from Phil Saltonstall:
We've had a marvellous run
of awards recently - starting
with two category gold and two
category silver LocAle awards at

the fantastic York CAMRA festival.

**Bad Kitty** was crowned champion ale at both the Slough, Windsor and Maidenhead CAMRA and Hinckley and Bosworth CAMRA festivals.

At the Huddersfield CAMRA Oktoberfest, Life's a Beach and Burnout claimed gold and silver awards - while Hazelnut Mild, Oatmeal Pale and Bad Kitty did the same at the Sheffield CAMRA festival.

Christmas time means the return of our seasonal **Wallop**, Yorkshire-style stingo strong ale - after six months ageing in bourbon barrels. Also it is time for the arrival of this year's **Christmas Kitty** collaboration with the **North Riding Brewery**.

To keep up with it all, we've brought more tanks into the brewhouse. But we've still got time to open our **Tap Room** every second Saturday of the month - serving beers aplenty and guaranteeing a grand day out!

#### **Brew York**

There are plans to convert an empty building off Walmgate (next to the **Waterside Inn**) to a microbrewery and tap room. The planning application is with the city council. Deliveries could be made by bike – an unusual dray, but appropriate for York!

The Tap room is initially planned for Friday and Saturday opening with another day, probably Wednesday added when trade increases.

#### **Great Heck**



The brewery had a very successful York Beer and Cider Festival, both in the SIBA North East competition

and the CAMRA LocAle awards.

In the SIBA competition **Shankar IPA** 5.9% won gold in the "Small Pack (bottles and cans) Strong Bitters & Pale

Ales" category and Black Jesus 6.5% won gold in the "Small Pack Premium Strong Beers" category.

Both beers then went forward to the overall Champion Small Pack competition where **Shankar IPA** took the gold award and Black Jesus took the bronze award.

In the LocAle Awards, the cask version of Shankar IPA was awarded bronze in the category "Pale and Amber 5.1%-5.9%" and Amish Mash 4.7% was awarded bronze in the "Speciality" category.

#### **Great Yorkshire**



News from Lauren Leogue: Co-director of the Great Yorkshire Brewery Joanne Taylor flew out to the United Arab Emirates to visit potential new customers back in May: it paid off

Lager, Yorkshire Blackout, Top of the Hops, Two Chefs and Hadlev's Gold to Dubai. Our Yorkshire Red Lager proved so popular it's supplied in both 330ml bottles and 30 litre kegs.

Proudly brewed and bottled on the North Yorkshire Moors, from this month our beers can be found all the way in celebrity chef Simon Rimmer's 'The Scene' in Dubai Marina, which serves British pub classics.

The Christmas beer Santa's Tipple, 6.0%, will be available in cask and keg over the festive period.

#### **Half Moon**



News from Jackie Rogers:

It's been an autumn of new experiences for Half Moon. seeing our Dark Masguerade at the Great British Beer Festival was fantastic and the brewer even got to pull his own pint! He was pleased to report it was in great condition. It was quite humbling to see our beer amongst such esteemed company.



Tony behind the bar at the Great British Beer Festival

Smith Mark Karl and Dodgson rolled up their sleeves and joined us to brew one of York CAMRA's festival specials for this year's Beer and Cider Festival. Karl Marx Masquerade 4.8% premium mild, aptly named.

reached another milestone. brewing our 100th gyle which soon sold out to all our customers who

purchased Gyle One! This prompted us to stop referring to ourselves as a start up brewery, however we still feel relatively new.

Autumn specials have included Harvest Moon 4.0% and Autumn Hew 4 4%

Another new beer Iceni 4.3% has been added to our single hopped range, three guesses as to what hops were used in this one. Answers via email to jackie@ halfmoonbrewery.co.uk, Twitter @halfmoonbrewer or post on our Facebook page.

#### The Hop Studio



News from Dave Shaw:

We were pleased to pick up a LocAle award for Porter at York Beer Festival in September.

For Christmas we will have **Humbug!** a 5.0% smoked milk porter, a seasonal celebration of sweet chocolate and coffee flavours with a clean, sweet smoky finish. Just what Santa might drink! Humbug! will be available in bottles from the usual bottle shops in and around York and in cask from late November

We are increasing our bottled range. In addition to Blonde, Pilsner, Porter, Gold and XS in 500ml bottles we now have India. Avenoir and Citra in 330ml bottles. Coming soon are **Red** and **Pale** in 330ml bottles.

**Blonde** and **Pilsner** are now available in selected Co-ops around Yorkshire.

#### **Jolly Sailor**



News from David Welsh:

Both Jolly Blonde and Cue Brew are now available in bottles. The bottles are available from our new shop, which is above the brewery at the Olympia Hotel, Selby. The shop will be open

9am to 5pm Monday to Friday. Our beers are now listed on the beerforthat.com website, which pairs beers with appropriate food.

#### Leeds



Leeds Brewery's new pub in York, the **Eagle and Child** in High Petergate, was due to open around the time of publication of this issue of Ouse Boozer. More

details in the next issue.



The seasonal beer for December is **Reindeer Porter**, 6.0% described as "Christmas in a pint. This full bodied porter is packed with Christmas flavours. The perfect accompaniment to long winter evenings".

#### **North Riding Brewery**



News from CAMRA Brewery Liaison Officer, Graham Rogers: From the last issue, the collaboration with Malcolm from 5 Towns brewery came out at 5.6% Golden Years, not after the

classic Bowie track but Malcolm's age!!

Brian from **Stumble Inn** in Scarbados was Stu's assistant when they brewed **Derwent Valley Porter** 4.5%.

A collaboration with **Bad Seed** Brewery, **Raspberry Red** 4.3%, won LocAle beer of York Beer Festival - congratulations to both breweries, the kegs have sold out as fast as the casks!

Other recent beers have been: version number four of U.S. Session IPA 3.8% brewed using Bravo, Chinook

and Willamette hops, **Sorachi** 4.5%, **Nelson Sauvin** 4.5% with fantastic new season hops. I managed to get a pin at my house which seemed to empty very quickly!

Jim Cullen, organiser of the Salford Independent Beer Festival (held at the end of October) came over the border to brew a beer for the festival **Red Citra** 5% was the result. I was present along with Malcolm (**5 Towns**), both of us assisting and also racking off the **Mosaic** 4.3%, a good days graft.

A new racking tank has been fabricated (Ian Kevan Welding) and is now installed which will increase the brewing capacity and help keep up with the demand for the beers.

#### **North Riding Brew Pub**



News from CAMRA Brewery Liaison Officer, Graham Rogers:

John continues to surprise us with his wide range of quality beers and the strange names he comes up with, all on the gaming theme, the latest being:

Raging Demon 5%, Spard" 4.7%, Viziman Champion 4.4%, Eve Hypo 6.9%, Plasmid 3.9%, Kovac's Rules 4.4%, Oracle 4%, XOF 3.2% (packed with flavour) and Aurora 4.2%.

The superb strong mild **Hunters Dream** 5.2% has been rebrewed along with other favourites **Nelson Sauvin** 4.2%, **Peasholm Pale Ale** 4.3%, **El Dorado** 3.9% & 4.5% and **Mosaic** 4.3%.

Some of the above are available in bottles while stocks last

#### Ryedale



Ryedale Brewery have recently relocated from York to Crosshills, midway between Keighley and Skipton. Brewing is expected to recommence early in the new year. The brewery

name will be retained.

#### Rudgate

#### RUDGATE BREWED IN THE VALE OF YORK

News from Craig Lee:
Rudgate Brewery are
in celebratory spirits
after being awarded gold



not once but twice at the SIBA North East awards for **Ruby Mild** 4.4%. **Ruby Mild** is a dark ale with a ruby red colour, the aroma has a sweet scent of strawberries combined with a smokiness and a soft, rich taste.

"We feel that **Ruby Mild** is on a winning streak – having been awarded a slver medal last month at the CAMRA Champion Beer of Britain awards and scooping two golds at the SIBA North East Beer awards" said Managing Director, Craig Lee. "For **Ruby Mild** to be awarded gold in both the small pack and cask categories for mild and brown ales is a fantastic endorsement of the **Rudgate Brewery** team."

In addition, Viking Ale was awarded bronze in the CAMRA LocAle awards.

We have recently negotiated a deal with Virgin Trains East Coast. We have worked with their team and created a brand new beer which will be exclusively available on board all Virgin East Coast trains. **Hop on Board** is a 4.0% golden ale.

York CAMRA were very kind in allowing us to sample this new beer at the trade session of the annual York Beer and Cider Festival in September. The feedback was very useful and helped us confirm the final recipe which combines traits of both a bitter and a pale ale with the expectation that it will excite both seasoned ale drinkers and the growing number of pale ale fans. Virgin Trains expect to sell more than 55,000 bottles this year.



The monthly special beers for December will be as follows:



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



**Thors Hammar** 4.1% - dark chestnut bursting with a full rich roasted malty flavour.



**Festive Froth** 3.1% - blonde with balanced malts and a fruity hop aroma.



**Brew No.24 Espresso Porter** 3.9% - dark crystal, brown and chocolate malts blended with rich coffee beans produce a robust full flavoured

English classic with a twist.

#### Timothy Taylor's



Brewing legend set to retire after 31 years with **Taylor's** 

Tim Dewey, Chief Executive of Timothy Taylor's in Keighley has announced that as of 1st October 2015 Peter Eells, Head Brewer of Timothy Taylor's, has moved to the role of Production Director and will continue to serve on the Board until his planned retirement in April 2016.

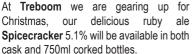
Following in the tradition of developing home grown talent, Andrew Leman has been promoted from his post of Second Brewer to Head Brewer and takes up the position with immediate effect. Andrew joined **Timothy Taylor's** from the Henley brewery, **Brakspear**, in November 1987 and has been with **Taylor's** ever since. It is fair to say that Peter will leave his multi award-winning range of beers in very safe hands.

Taylor's three other Heriot Watt trained brewers are all promoted in the changes. Nick Berkovits who has been with Taylor's since 2000 is promoted to Second Brewer. Ewan Sneddon and Tom Slack will become Senior Brewers and a new junior brewer is currently being recruited to carry on the Taylor's dynasty.

#### Treboom

News from Jane Blackman:

Our bottles are in the spotlight thanks to the great work of designers United by Design who have won a DBA Design Effectiveness Award for the **Treboom** label range. The award will be presented in February in London.





The brewery will be open on Saturday 12<sup>th</sup> December from 11am to 5pm for beer tastings, mince pies, mulled wine and brewery tours and there will be Christmas gifts for sale.

**Treboom Brewery** will also be in York on 4<sup>th</sup> - 6<sup>th</sup> December when we will be part of the Christmas market outside the **Judges Lodging**. Come and say hello.

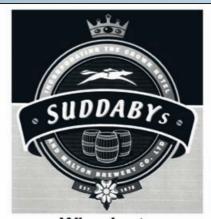
#### Yorkshire Heart



News from Head Brewer, Tim Spakouskas: We have had a great year here and are thrilled to let you all know our JRT golden best bitter has been enjoyed across the Strangers Bar at the House of Commons in October, we thoroughly enjoyed visiting

and having our picture taken with our local MP Nigel Adams at the bar. We are also delighted that our **Get Pithed** summer orange beer received silver in the SIBA small pack speciality beers category at the York Beer Festival this year!

Upcoming specials from us will include our fantastic **Rhubarbeer** which continues to be hugely popular, as well as our Christmas special **Santas Little Belcha** returning for the festive season. 2016 will see a range of single hopped beers becoming available from January with a different hop being used each month to produce a different flavour so look out for that and not forgetting our very special brew in February which will celebrate five years of the brewery being open as well as my 40th birthday so don't miss that one!



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# PUBS OF THE SEASON

The Autumn City Pub of the Season was the **House of the Trembling Madness**, so a group of CAMRA members gathered one October evening for the presentation. We chose a Wednesday evening because the pub is more popular than its size allows – a Friday or Saturday would risk the presenters having to do their speeches from the queue outside! Owner lan Loftus and manager Rob McLeod were both there to receive the award.

After a few drinks (we had a choice of Great Heck Yakima IPA, Thornbridge Wild Raven and Brass Castle Burnout on cask plus a range of keg and bottled beers or cider) Melissa presented the certificate on behalf of CAMRA. She congratulated the pub on managing to fit three cask beers on such a small bar, increasing gradually from none at opening. Other features identified were the beautiful building, unusual décor (stuffed animals!), good food and wonderful beer shop downstairs.

Both Ian and Rob declined to speak publically, so accepted their award and posed for the required photos. We had a good chat about the pub and possible plans for the future – we've no idea what Ian will do post **Trembling Madness** when the lease runs out, but we have been assured that a pub will be involved and he is confident he will find something to make another special bar.



Rob and Ian accepting the award from Melissa

Once the presentation was complete all that was left was more sampling and more conversation to draw an enjoyable evening to a close. Oh... I spoke too soon. Ian checked how many of us there were and brought out a sample glass for each person filled with amber liquid. A sniff detected hops and a taste alcohol! He had opened a bottle of **BrewDog Sink the Bismarck** (41% abv) for us. Most of us enjoyed the experience but agreed we were not going to be buying a bottle in a rush (after the price had been checked on **BrewDog's** website!). Definitely a "beer" to be sipped!



The group sinking the Bismarck!

Thank you to lan and Rob for a very enjoyable evening. **(MR)** 

The Town and Country Pub of the Season for Autumn 2015 is the **Fenton Flyer** at Church Fenton – a small pub with big ambitions!



Local members Pete Harrison and Terry Williams present Ross Higham (centre) with the award.

A mini bus of CAMRA members ventured out from York on a cold damp evening to the **Fenton Flyer** in Church Fenton for the presentation of the Town and Country Pub of the Season award in October. The pub was full

when they arrived with locals who had turned out in large numbers to have a drink and to show their appreciation and thanks to Ross.

A presentation was made by Pete Harrison in which he echoed the feelings of the regulars – that without Ross and the support of his hard working team the pub would not be what it is today.

Four years ago Ross took over the pub following a five week closure. Since then he has systematically transformed the pub. 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.

On offer for the evening were Black Sheep Best Bitter, Coach House Dick Turpin, Daleside Blonde, Elland Beyond the Pale and Theakson Old Peculier. All, as usual, in superb condition.

In accepting the award, Ross thanked his staff and the locals for their support given to him during the time he has been at the pub.

"The Flyer" as it is known locally has no pretentions. It's a great pub, a boozer really, serving excellent beer and ale, in delightful surroundings and a friendlier pub you will struggle to find. So come on York members why not try it out? It's only a 15 minute walk from Church Fenton train station and you are guaranteed a warm welcome. You never know, you too might be voting for it in the Pub of the Year.

The pub held an Autumn Beer Festival from the 13<sup>th</sup> – 15<sup>th</sup> November 2015 with 14 guest ales, four real ciders, live music Friday, Saturday and Sunday evenings and authentic wood-fired clay oven serving handmade Italian style pizzas. **(TW)** 

The City Winter Pub of the Season is the **Falcon Tap**. On Micklegate, the pub dates from the 1700s and was a traditional pub for centuries.

The wonderful **Golden Falcon** pub sign was erected in 1880 and is still there. It is on the once popular Micklegate run and in 2002 the interior was ruined and became

Rumours, a kids pub, lager and loud music.

The popularity of the Micklegate run declined. Now owned by Little Tap Pub Co, small pub chain from Wakefield, the pub was completely refurbished and reopened as the **Falcon Tap** in December 2014 under landlord Cameron Brown.

Purely a drinker's pub with no food, the speciality is as a good ale pub. There are six handpumps serving a rotating choice of real ales, though two regular beers are **Great Heck Chopper** and **Ainsty Ales Flummoxed Farmer**.

Good range of styles including dark beers and varying strengths. Cameron is really interested in the beers and the bar staff are also very, knowledgeable and keen to help with beer selection.

The small carpeted front bar with two handpumps has a few tables. Next to the front window there are stools along a window shelf which is great for people watching on Micklegate.

The extensive wood floored back bar with four handpumps has several distinct drinking areas. To the rear there is a large covered outside area with comfy large bench seating. Behind that is a large paved drinking area with wicker chairs and settees.

This pub, having been in a sorry state for around 12 years, has become a really good addition to the York real ale scene. For the dramatic improvement and for the effort and enthusiasm that Cameron and his staff have put into it deserves this award. Join us for the presentation at 8pm on Thursday 7<sup>th</sup> January. **(SB)** 

Winter 2015 Town and Country Pub of the Season is the **George Hotel**, Easingwold. This is a well known country town establishment which has been providing excellent cask beer to the thirsty citizens of Easingwold (and further afield ) for many years. Their regular beers are **Taylor's Landlord** and **Black Sheep Best Bitter** supplemented by at least one interesting local ale so there is something for everyone.

There will be a celebratory presentation, probably on a Saturday, which will incorporate one or two other pubs in the area so as to ensure a full day out. When we have everything arranged (including a bus from York) we will let you know via social media and our website. Don't miss it! (CT)

#### **BEHIND THE BAR**

**Suddaby's** new late summer beer festival maintained the usual high standards of excellent fare of beers, food and entertainment.

Alas, the hopes of your author that a marked improvement of the patrons light hearted exchanges were dashed by the following "outbursts" no doubt to be continued at the winter festival 10<sup>th</sup> to 13<sup>th</sup> December. Enjoy them! (JR)

I've read all those spoken rumours!

"Por Favor" it's only basic French

- You provide your own beer and the food is on tap!
- My tent has a built in ground sheet. Does that come separate?
- I could have potted that last ball on the 18th green!
- They will struggle to score three goals, that's why I've backed them to win 3-0!
- It's not gambling, it's putting your money where your mouth is!
- Have you heard him nodding?

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.



#### YORK CAMRA PUB OF THE YEAR 2009

# SWAN

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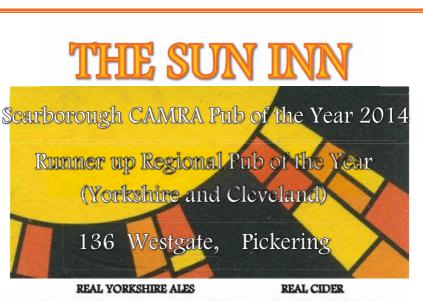
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#### **ON YOUR BIKE**

The **Shoulder of Mutton** in Heworth was the meeting point for the August bike ride on a windy but hot evening. Myself, Karl, Richard K and Stuart turned up with a rare visit from Rick. Howard also attended sporting a manbag.

Timothy Taylor's Landlord, St Austell Proper Job and Sharp's Doom Bar were the choice of beers.

A visit to the **Fox** in Stockton was the next stop, a pub I haven't been to in a while. Part of the pub car park has now turned into houses and the pub itself is now a steak house with the smoky smell drifting across the entrance. The only real ale had gone off and with only John Smith Smooth and Tetley Bitter on offer, we decided to move on.

Riding by the side of a busy A64 and with a nice sunset to show us the way, a warm welcome was waiting at the **Thompsons Arms** in Flaxton. Things just got better at £2.50 a pint!

Heading back to York we visited the **Ship** in Strensall with **Timothy Taylor's Landlord**, **John Smiths Cask**, **Robinsons Trooper** and **Theakstons Grouse Beater** on the bar. I went for the **Grouse Beater** which had an unusual taste (moorland berry apparently).

With numbers dwindling and a few spots of rain in the air, three of us decided to make the Volunteer the last stop. Refuelling was made courtesy of a pork pie and thirsts quenched with a good choice of ales. Timothy Taylor's Landlord, Treboom Yorkshire Sparkle, Saltaire Pride, Leeds Yorkshire Gold, Hop Studio Sonata, Pennine Challenge and of course Brown Cow Thriller in Vanilla.

With a nice warm night in the middle of a cooler spell, the **Sun** in Acomb was the meeting point for September's bike ride. With five of us turning up and **Marstons EPA** and **Ringwood Boondoggle** on the bar, we chose to sit in the garden.

On leaving the **Sun**, it was up towards Rufforth and onto Long Marston and the **Sun**, also a **Sam Smith's** pub. The usual beers were available but the mixed grill that was delivered to the table next to us looked and smelled amazing.

Deciding not to visit another **Sun Inn**, we headed to the Spotted Ox at Tockwith. We were met with a packed out pub and more nice smells of food. **Timothy Taylors Landlord** was on the bar along with **Rudgate Jorvik Blonde**, **Ossett Stocks Endeavour** and two **Tetley** beers.

With the evening still mild, we made a final slog to the Nags Head at Askham Bryan with a choice of Abbeydale Moonshine and Timothy Taylor's Landlord.

A fantastic autumn day in October gave way to a lovely evening for a cycle ride. The meeting point this month was the **Walnut Tree** in Heworth. Rich K, Rich N, Pete and Jean, Karl and finally John once he had got through the traffic were this month's characters.

The choice was Theakstons XB, John Smiths Cask, Treboom Yorkshire Sparkle and Caledonian Autumn Red.

Leaving the **Walnut Tree** we headed out deep into the country heading for the **Agar Arms** at Warthill, on route down a dark country lane Rich N and John took a wrong turn down a farm driveway and only one pint had been drunk up to that point. Finally everybody heading the right way we arrived at the **Agar Arms**. As it is a **Sam Smith's** pub the usual suspects were up for offer. An enjoyable pint was had and someone's husky joined us at the table.

Heading cross country we arrived at the **Windmill** in Dunnington. It's a foody pub rather than a drinking pub and at £3.95 a pint we all know why. **Theakstons Black Bull** and **York Guzzler** were available. We then headed off to the **Charles XII** in Helsington minus Karl as he got lost. Great choice of beer, **Moorhouses Black Witch**, **Osset Silver King**, **Great Yorkshire Yorkshire Classic** and a rugby world cup special **Box Steam Sin Bin** which was very nice and even better at £3.05 a pint.

Our final stop was the Waggon and Horses where we met up again with Karl. As usual a great choice, Oakham Citra, Dark Star Hophead, Batemans XB, Batemans Gold, Titanic Plum Porter and Dark Star American Pale Ale.

A great evening was had. (AR)

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York CAMRA Autumn Country Pub of the Season 2014

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

A Warm Welcome To All From Gary & Linda

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#### ACCREDITED PUBS

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

#### **Outside York**

Aldwark Appleton-le-Moors Asselby

Barkston Ash Barlby

Darmby

Barmby on the Marsh

Biggin

Bishopthorpe Bishopthorpe

Bishop Wilton Burn Cawood

Cawood Church Fent

Church Fenton Church Fenton

Cliffe
Colton
Coxwold
Cropton
Easingwold
Flaxton

Great Barugh Haddlesey Hambleton

Helperby Hillam Aldwark Arms Moors Inn

Whelans of Asselby

Boot & Shoe Olympia Kings Head Blacksmiths Arms

Sports & Social Club

Fleece Wheatsheaf Ferry Jolly Sailor Fenton Flyer White Horse New Inn

Marcia

Ye Old Sun Inn Fauconberg Arms

New Inn George

**Blacksmiths Arms** 

Golden Lion Jug Red Lion Oak

Cross Keys

**Fulford Arms** 

Huby Huby

Kilburn Kirkham Leavening Newton on Ouse

Huntington

Osgodby Raskelf

Riccall Selby Selby Selby Selby

Selby

Shipton-by-Beningborough Skipwith Stillington

Sutton on Derwent

Tockwith Tollerton Ulleskelf Wass

West Haddlesey

Wighill Wigginton Mended Drum

New Inn

Blacksmiths Arms Forresters Arms Stone Trough Jolly Farmers Dawnay Arms Wadkin Arms Old Black Bull Greyhound

Greyhound Cricketers Arms Giant Bellflower Nelson Three Swans

Three Swans Unicorn Dawnay Arms Drovers Arms White Bear

St Vincent Arms
Spotted Ox
Black Horse
Ulleskelf Arms
Wombwell Arms

George & Dragon White Swan Black Horse

Theatre Royal

#### York

Ackhorne Artful Dodger Blue Bell Blue Boar Brigantes Cross Keys, Tadcaster Rd. Deramore Arms

**Edinburgh Arms** 

**Exhibition** 

Falcon Tap

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

Old Ebor
Old White Swan
Punch Bowl, Blossom St
Postern Gate
Red Lion
Rook & Gaskill
Royal Oak
Slip Inn
Snickleway Inn

Victoria Hotel
Volunteer Arms
Walmgate Ale House
Whippet Inn
Woolpack
Ye Old Starre Inne
York Brewery Club

Yorkshire Terrier

Three Legged Mare

Swan





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#### LATEST NEWS

There was a time when drinking in Micklegate meant getting from the top to the bottom (or vice-versa) by calling in as many pubs as possible and drinking as much as possible too. Doing the 'Micklegate run' as it was called is still viable, but it would perhaps be unwise to hurry down (or up) the street without tarrying in some of today's excellent cask ale outlets. One of the more recent additions to the list is the **Falcon Tap**. Back in 1588 when I was a lad it was simply the **Falcon** and just over a year ago it was **Rumours** but now the Falcon is flying again and suffix Tap has being appropriately added, reflecting its new-found cask ale availability.

Cameron Brown is licensee nowadays, taking the pub on some ten months ago and instigating a full internal refurbishment. Whilst the Victorian features remain, the pub seems to have grown in size and walking back down the drinking corridor, through two further rooms to the extensive beer garden and a roof terrace shows how the small frontage can belie the true size. It's huge - there is even a function room tucked away in the bowels! Cameron came to York – from Manchester - to go to university and liked it so much he stayed. A couple of years cutting his teeth under the watchful eye of Shaun at the **Maltings** 



Cameron behind the hand pumps at the Falcon Tap

made him not only appreciate the quality and variety of beers it was possible to offer, but the sheer pleasure of doing so. As he told me: 'Playing with beer all day – it's my dream job!'.

The Falcon Tap is a free house so Cameron is in his element in selecting what goes on the bar. This means that he has no problem whatsoever meeting the LocAle criteria, with Great Heck, Brass Castle and Bad Seed beers virtually permanently available and some interesting guests spread over the six hand pumps. Notable at the time of my visit were: Bad Co. Blueberry Pale, Bad Seed Raspberry Red Ale, Brass Castle Oatmeal Pale, Ainsty Ales Flummoxed Farmer, Revolutions Demo

#9 and Waen Hanging Rock. Two real ciders were also available (Westons Old Rosie and Thatchers Heritage) as well as Bad Seed Raspberry Red Ale, Bad Co. Wild Gravity and Pilot India on keg if you like that sort of thing.

Whilst admitting to still finding his feet somewhat and still establishing a true customer base, Cameron and his bar manager Joe have plans in the pipeline, including a meet the brewer or tap takeover evening in the next couple of months So, when next in Micklegate, don't rush by - call in and find some splendid local ales and a warm welcome! (SG)

The **Cross Keys**, Hillam is an historic village pub in the village square, a few miles to the south of Tadcaster close to Monk Fryston which was known as the Lord Nelson in 1822. By 1860 it had become the **Cross Keys** and was



Cross Keys now



Cross Keys then

leased by Carters of Knottingley. Of late it has had a somewhat chequered career being closed for much of 2012. 2014 but current landlord Mel Charles and wife Javne took on the lease from Enterprise Inns.

Mel is son of John Charles former Leeds United

footballer (sold to Juventus for £64k in 1957). He has lived in pubs all his life and is the best landlord so legend has it, since Eric Widdop a local publican who only died in 2013. Incidentally, Jayne only became Mel's wife this year after Mel proposed to her at midnight at the pubs last New Years's Eve party! Mel's daughter runs the **Crooked Billet** at nearby Saxton.

An early permanent addition to the beers was the **York Guzzler** which qualifies the pub for inclusion in the CAMRA LocAle scheme. There is also **Taylor's Landlord** and at least one other guest beer.

The pub is open every day from noon to 11pm. There is an extensive menu of good quality, freshly prepared food available from noon to 8pm Sunday to Thursday and noon till 9.00pm Eriday and



Mel behind the bar

till 9.00pm Friday and Saturday.

Recently there has been a ladies charity coffee morning which raised more the £600 and it is proposed to hold regular charity tea parties in the future.

A devoted Landlord backed up by enthusiastic staff make the **Cross Keys** a pub worthy of a visit. **(JM)** 

#### Do you want to join the LocAle scheme?

A LocAle is any real ale brewed within 25 miles of the pubit is served in.

- York CAMRA's LocAle scheme is open to any pub that
- Is in the York branch area
- Commits to selling one LocAle at all times (can vary which one)
- Gets in touch with us to sign up

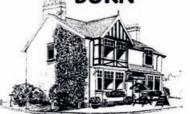
If you would like to join the scheme please contact Steve (steve.golton@btinternet.com) who will arrange for someone to come and sign you up.

#### What you get:

- Initial write up in Ouse boozer saying you have joined
- A poster and other promotional material
- Listing in Ouse Boozer saying you are in the scheme
- Listing on our website saying you are in the scheme
- A list of qualifying breweries for your location

Please help promote locally brewed beers and we will help promote your pub!

# Joanne & Andy welcome you to the WHEATSHEAF INN BURN



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#### York CAMRA Pub of the Year 2014

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#### **COASTLINES**

Firstly we would like to congratulate the **Sun Inn**, Pickering for being chosen as the Regional Pub of the Year, runner up, for 2015, quite an amazing feat considering just how many great pubs there are in our Region. The landlady and landlord, Sharon and Rob, keep an excellent range of mostly Yorkshire real ales, with a LocAle from **Hemsley Brewery**, in a very friendly, community orientated pub. As a branch we are extremely proud of their achievement.

It is that time of year when we in the Scarborough Branch hold our AGM and review our successes.

The Scarborough Branch has had an interesting year, we have faced challenges and risen to meet them, we held the regional meeting in September at the North Riding Brew Pub. The hospitality is always good at the North Riding, so the food was plentiful and very enjoyable, paid for in part by a raffle of prizes donated by our local breweries.

Another key target for the year was the development of our communications within the branch and with the world beyond. We have re-established a regular email for members, promoted a Facebook and a Twitter account and continued to build up our webpage.

Please follow us at:

web page: http://scarboroughcamra.co.uk

Facebook: Scarborough CAMRA branch - community

page: Twitter: @scarboroCAMRA

If you are a Scarborough Branch member and would like to receive our email, please contact Gillian at scarborough. camra@gmail.com

Not only do we review our successes but we vote for our Pubs of the Year, the winner of POTY in Scarborough was the **Stumble Inn**, a recent addition to our local pub scene.

**'Stumbles'** is a micro pub which offers an oasis of quiet conversation in a world of juke boxes and Sky Sports! The **Stumble Inn** also took the Cider POTY title. Congratulations to Brian and Michelle. The runners up in a hotly contested Town Pub category were the **North Riding Brew Pub** and **Scholars**.

Our rural POTY was... Surprise, the Sun Inn, Pickering.

Always a popular choice and a worthy winner yet again! The runners up were the **Ham and Cheese** at Scagglethorpe and **Bonhommes** in Filey.

The committee was also up for selection, a secret ballot saw Mike Stock elected Chairman over last year's Chairman Dave Balmford. Dave was thanked for presiding over a year which has seen the numbers of branch members increase rapidly, we may not be the smallest branch by number of members in Yorkshire for much longer! Dave has also been proactive in establishing LocAle in the Branch.

The AGM also saw the retirement of Pat Larkin as Membership Secretary, Pat has served CAMRA in this role for over 20 years, his methodical approach and dry sense of humour has always been appreciated. Pat is succeeded by Graham Woodford.

The AGM also sees the retirement of Graham Rogers as Treasurer and the power behind the throne Ann, who retired as Treasurer last year. Ann and Graham have always been celebrated as the most organised and conscientious of Treasurers, always having their paperwork in on time, no mean feat. Graham is succeeded as Treasurer by Michelle Low.

Fortunately for us retirement for them does not mean retirement from the Branch, and they will all continue to be active and valued drinking companions.

Our new Social Secretary, Phill Healy has great plans to develop the social side of the branch, he is already hard at work organizing beer trails. His plan is to hold a social walk around local pubs approximately once every six weeks on a Friday evening, the first will be on the 30th of October. I know this will be after this magazine hits your bar, but it sets a benchmark, the next will be six weeks later. On the 30th we will meet at **Scholars** at 7pm, moving on to the Cask, Rivelyn Hotel, the Highlander and the Hole in the Wall. On the 11th of December we will meet at the **North Riding** at 7pm, the route will be revealed later, keep your eyes on the website, Facebook and Twitter. These walks will be open to everybody, come meet new friends and drinking buddies, don't be shy. If you want to contact Phill with ideas for socials, beer walks or events contact him on phillhealyedgware26@live.co.uk

We have socials booked with neighbouring CAMRA Branches, on the 28th of November we are meeting up with **Hull Branch** in the bar on Bridlington Station, before sampling a few ales around town. On the 12th of December we are in York, meeting up with our good friends from Hull CAMRA and the much loved souls of York CAMRA.

The **Stumble Inn** have set up a Home Brew Club on the first Tuesday of each month at 7:30pm. Bring along your home brew and share a glass, tips and advice.

The Scarborough CAMRA Members hold an annual trip, previously we have spent the weekend in the Black Country, but this year we ventured over the sea to the Isle of Man for a weekend in the middle of September. The two Isle of Man brewers are Okells and Bushy's. The preferred Okells were the Okells MPA and the Gorley Doo Black IPA, a very popular choice. The Bushy's brewery offers such delights as the Shuttleworth Snap Indian Pale Ale and Joey's, named after Joey Dunlop, the late great motorcycle racer, with 10p of each pint's profit going to the Joey Foundation, as if we needed a good reason to sup more.

However as the intrepid beer drinkers which we are, we ventured on an electric tram to the **Shore** brew pub in Laxy, where we enjoyed a pint of **Isle of Man Bosun Bitter** which is not available elsewhere. In Laxy we were very sad and disappointed to find that the local Manx cat, who we were eager to meet had in fact "deaded itself" only the week before causing much sadness and members needed to be consoled by yet another pint.



The highlight for Chelsea, was finding the **Tristan de Cuhna** on the bar in the **Whitehouse** pub in Peel. **Tristan de Cuhna** is made using berries from the remote island of Tristan de Cuhna by **Bushy's** brewery. When you purchase a pint, you are given a voucher for another pint, but to redeem it you must travel to the Island, which is in the ocean between Africa and South America, the boat goes nine times a year. Chelsea has

his voucher and is ready for the trip! Anything for a free beer!



The Isle of Man is a quaint and visually dramatic Island which makes a perfect weekend get away, with steam train real ale trails, electric trams, mountain trips and horse drawn trams, not to mention lots and lots of beers.

#### **Scarborough Contacts**

Chairman: Mike Stock

■ indigoalley@btconnect.com

scarborough.camra@gmail.com

Treasurer: Michelle Low

☐ funkypunkcider@outlook.com

Social Secretary: Phill 'Chelsea' Healy
☐ philhealyedgware26@live.com

Membership Secretary: Graham Woodford

wembership Secretary: Granam woodi

☐ firkins451@gmail.com

Pubs Campaign Coordinators: Mike Stock (town) and

Ray West (rural)

■ indigoalley@btconnect.com

□ via www.scarboroughcamra.co.uk

**Pub campaign officers:** Gordon Fleming (Filey) and John Jennings (Malton)

via www.scarboroughcamra.co.uk

Webmaster: Adv Walker

via www.scarboroughcamra.co.uk

LocAle: Brian Jacklin

via www.scarboroughcamra.co.uk

Cider Rep: Michelle Low

☐ funkvpunkcider@outlook.com

GBG Mike Webdale:

mikewebdale@gmx.com

Pub protection officer: Dave Balmford

dave.balmford@live.co.uk

Beer Festival Co-ordinator / Chairman: Les Gallienne

via www.scarboroughcamra.co.uk



# **OBE CLUB**

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

STATION INN, New Quay Road, Whitby, YO21 IDH 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





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Three rotating guest ales. 10% discount on both guest ales for CAMRA members. Great honest Yorkshire food

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# HALF MOON FESTIVAL SPECIAL

It was an early start to drive to Ellerton for 8am on 20<sup>th</sup> August for my day's guest brewing with Tony and Jackie Rogers at **Half Moon** brewery. Mark (Hodgson), my collaborator had been working late the previous night, but having joined the ranks of the happily retired in February I had no excuse not to be there on time! Having always been an admirer of **Half Moon** beers (**Kismet** being one of my favourites), I was enthusiastic about working with them. The dogs greeted me at the farmhouse and we covered the essentials (mug of tea) before getting to it.

Tony had the special recipe well thought out – a twist on his **Dark Masquerade**, with extra Maris Otter, Chocolate and Dark Crystal malts plus Oat malt (not routinely used) and extra Northdown hops to hopefully produce a premium dark mild style beer at 4.8% ABV. He also had the name – a play on mine and Mark's names.



Liquor already fired up and ready, we added and stirred the grain in to the mash tun, then off to walk the dogs in the pretty but muddy

farm track that led down to the banks of the Derwent. Although I don't have a dog, walking them provides a great opportunity for a good chat (or/and secret visit to the pub for some) and I started to discover how much more we had in common than just a love of good beer. Tony is well known also as a folk musician and although my interests lean more heavily to blues/rock it turned out that we shared many of our musical heroes/influences, although he is much better connected than me, having visited Dave Gilmour and Jimmy Page at a garden party!

We returned the brewery and the business in hand, to transfer the wort to the boiler and sparge the grain in the mash tun. Then a break lunch and further Tonv with Jackie (who had been out delivering beer). Our brew's special name clearly had a political connotation, so inevitably



we drifted into that subject and I was again amazed to discover how close our views aligned on that too - yes some more bearded lefties looking for a real alternative I'm afraid (N.B. Jackie hasn't got a beard).

Back to the work and my favourite job, digging out the mash-tun. I was delighted to find that Tony's tun has a motorised tilt mechanism so the digging was much less work than expected. Hopping time and boiling, followed by transfer to the fermenter and yeast addition to complete the process for the day at around 5.30pm. I noted the third thing we had in common - as a retired food scientist, that is the way I would brew if I did it – ergonomically and hygienically designed/operated and a well measured and controlled process! No wonder they get good and consistent results.

I had to make my leave for an evening commitment soon after but got a text that Mark was on his way - I hope there was some cleaning up for him to do! Of course we needed his name on the brew to make it work, but he seemed happy with it (note I don't know his politics and he doesn't have a beard). So that's how 20 casks of the **Karl Marx Masquerade** 4.8% came to be, and I took great pleasure in posing with it at the festival, where most of it had sold by Sunday takedown. Thank you Tony and Jackie for a great experience and a chance to get to know you. **(KS)** 

# TWO BREWERIES, THREE PUBS!

Summer came, so what better than a trip to a brewery and a few country pubs? I know, two breweries and some pubs.

We started at **Bad Co** Brewery where Paul greeted us and pointed us in the direction of a fridge full of his bottled beer to sample as we looked round the brewery. It is already in



a large industrial unit on the airfield at Dishforth but he has plans to take over two more units, one to expand the brewery and one to add a distillery which needs to be in a separate building.

After a great couple of hours talking and sampling it was time to move onto our second brewery. Where **Bad Co** 

was spacious Helmsley Brewery was certainly bijou!



The small building in the centre of Helmsley not only contains the brewery but also has a very welcoming bar. We all squeezed in to hear about setting up the brewery and progress so far and of course sample the beers.

With the brewery part of the trip behind us we moved onto the pubs. The first was the **Fauconberg Arms** at Coxwold where we had two of the **Helmsley** beers to continue the local theme.



The next pub was the White Bear at Stillington which is another country pub that manages to focus on good quality local beers alongside the food offerings. All three pubs on this trip are members of CAMRA's LocAle scheme which means you can be sure of finding locally brewed real ale.

The final stop was the **Mended Drum** in Huby. We didn't know which beer

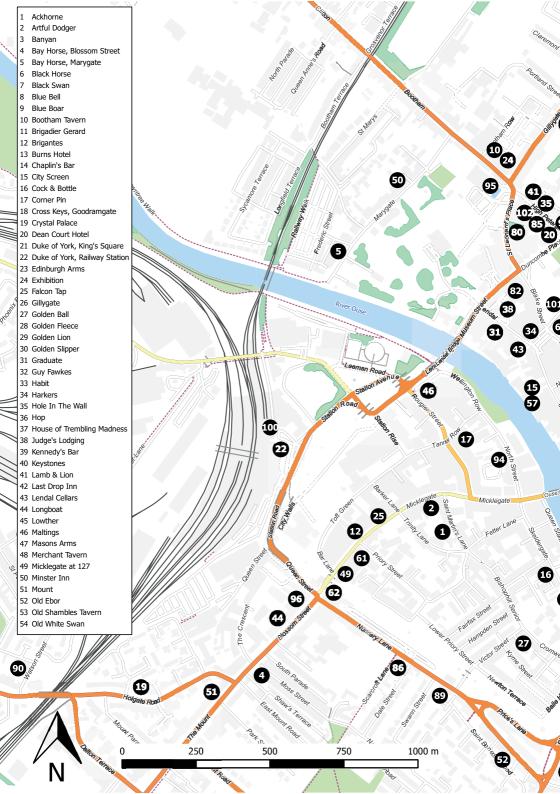
to expect in this pub since from following their twitter account we knew it regularly changed.



We weren't disappointed with the excellent choice – beers from **Atom**, **Northern Monk** and **Brass Castle** to choose from. The only problem was the shortage of time to drink them all. We will definitely be back.

This trip was a sample of some of the excellent real ale to be found in the area to the north of York and we look forward to many more trips exploring the rural areas of our branch.







#### Old Shambles Tavern (53)44 The Shambles 2 changing beers 0 0 5

#### Old White Swan (54)

80 Goodramgate John Smith's Bitter, St. Austell Nicholson's Pale Ale. 6 changing beers E 0 0 1 5 6 8

Olde Starre Inn (55)

L · O · A · F

40 Stonegate

5 changing beers

Phoenix (56)

75 George Street

2 changing beers

1854

Copper Dragon Golden

Pippin, Timothy Taylor

Landlord, Wold Top Bitter,

Pitcher & Piano (57)

Tapped (Sheffield) varies, 4

Ebor Hall, Coney Street

Marston's varies, 1

8 6 5 1 0

changing beer

Pivni (58)

6 Patrick Pool

changing beers

Plonkers (59)

changing beer

90 Piccadilly

Priory (61)

103 Micklegate

1 D & +

3 changing beers

Punch Bowl (62)

Best Bitter, 6 changing

Greene King Abbot, Ruddles

1000000

5-9 Blossom Street

0

beers

heers

5 Cumberland Street

Theakston Best Bitter, 1

Postern Gate (60)

Best Bitter, 6 changing

Greene King Abbot, Ruddles

1000000

6 A A

50

#### Rook & Gaskill (66) 12 Lawrence Street

Red Lion (64)

2 Merchantgate

6 changing beers

LOA OF

Roman Bath (65)

9 St Sampsons Square

John Smith's Bitter

0 0 0 5

Castle Rock Harvest Pale, Rooster's varies, 6 changing L · ) A · 日 · ?

#### Rose & Crown (67)

13 Lawrence Street Black Sheep Golden Sheep. Rudgate Ruby Mild, Sharp's Doom Bar, Timothy Taylor Landlord, 1 changing beer . . . . . . .

#### Royal Oak (68)

18 Goodramaate Greene King Abbot, Theakston Best Bitter, Theakston Old Peculier, 3 changing beers L d D J

#### Sea Horse Hotel (69)

4 Fawcett Street Samuel Smith Old Brewery Bitter 0 1 4 8 4

#### Slip Inn (70) Clementhorpe

Leeds Leeds Pale, Rudgate Ruby Mild, Timothy Taylor Boltmaker, Wold Top Wold Gold, 1 changing beer 11 . 1 金万多本

#### 8

#### Slug & Lettuce (71) 1/1a Low Ousegate

Greene King IPA, 3 changing beers 0 1 1 5 4 9

#### Slug & Lettuce (72)

The Courtyard, 22-26 Back Swinegate 3 changing beers 0 1 2 9 8 6 6 6

#### Snickleway Inn (73)

47 Goodramgate Jennings Sneck Lifter, Rooster's Yankee, Saltaire Blonde, 3 changing beers BOLD

#### Spread Eagle (74)

98 Walmaate Marston's Burton Bitter. Marston's Pedigree, 1 changing beer 9 5

#### Stonegate Yard (75) 8-10 Little Stonegate

Black Sheep Best Bitter, 1 changing beer 0 1 5

#### Sutlers (76)

54-56 Fossgate Black Sheep Sutler's Ale (House beer), 5 changing beers 0

#### Swan (77)

16 Bishopgate Street Saltaire Blonde, Tetley Bitter, Timothy Taylor Landlord, 3 changing beers . . . .

#### Tam O' Shanter (78)

37 Lawrence Street Caledonian Deuchars IPA, John Smith's Bitter ...

#### Terrace (79)

5 Fossgate Black Sheep Best Bitter, Copper Dragon Golden Pippin, John Smith's Bitter, Sharp's Doom Bar 0 0 4 8 6

#### Theatre Royal (80)

St Leonard's Place York Guzzler (sold as Grey Lady), York seasonal F 9 8 0 F

#### Thirteen Thirty One (81)13 Grape Lane

York Guzzler 0 0 8 8 5 6

3 Museum Street 4 changing beers 0 0 5

#### Three Cranes (83)

11 St Sampson's Square John Smith's Bitter, Tetley Bitter, 1 changing beer

#### Three Tuns (84) 12 Coppergate

Marston's Burton Bitter, Marston's Pedigree, 4 changing beers 0

#### Three-legged Mare (85)

16 High Petergate York Guzzler, York Terrier, York Centurion's Ghost Ale, York seasonal, York varies, 4 changing beers B 1 8 8 5 9

#### Trafalgar Bay Inn (86) 7 Nunnery Lane

Samuel Smith Old Brewery Bitter 0 8 +

Vahe (87) 31-33 Goodramgate 2 changing beers

#### Victoria (88)

1 Heslington Road Old Mill Traditional Mild. Old Mill Traditional Bitter, Old Mill Blonde Bombshell. Old Mill Bullion, Old Mill seasonal L O O D

#### Victoria Vaults (89)

47-49 Nunnery Lane Cross Bay varies (3 beers)

#### Volunteer Arms (90) 5 Watson Street

Brown Cow Mrs Simpsons Thriller in Vanilla, Leeds Yorkshire Gold, Saltaire Saltaire Pride, Timothy Taylor Landlord, Treboom Yorkshire Sparkle, 2 changing beers L . 1 & 7 9 9

#### Waggon & Horses (91) 19 Lawrence Street Batemans Black & White.

Batemans XB, Batemans Gold, Oakham Citra, 3 changing beers B & C D A & & 5 8

#### Walmgate Ale House Thomas's (82) & Bistro (92)

25 Walmgate York varies, 5 changing beers

#### 10154 Watergate Inn (93)

24 Walmgate 3 changing beers ® .. 8

#### Whippet Inn (94)

15 North Street Great Yorkshire varies, 3 changing beers L 0 D &

#### Thwaites Lancaster Bomber, Thwaites seasonal 0 4 9

6 Bootham

White Horse (95)

Thwaites Wainwright,

#### Windmill (96) 14-16 Blossom Street 3 changing beers

#### 0 0 6 0 Woolpack (97)

6 Fawcett Street Revolution varies, Timothy Taylor varies, 4 changing beers L . I. s

#### Yates's (98)

Church Lane, Low Ousegate Copper Dragon Golden Pippin, Courage Directors, 1 changing beer 6 U 8 9 9 4 6 1

#### York Arms (99) 26 High Petergate

Samuel Smith Old Brewery Bitter 0

#### York Tap (100)

Railway Station, Station Road up to 18 changing beers \* A & &

#### Yorkshire Terrier (101)

10 Stonegate York Guzzler, York Yorkshire Terrier, York Centurion's Ghost Ale, 2 changing beers B 0 1 5 6

#### Pubs due to open in Nov 2015 Eagle & Child (102)

9 High Petergate

#### Pavement Vaults (103)

Piccadilly

#### Feature key

LocAle L Real Cider

0 Lunchtime Meals **Evening Meals** 

Dog Friendly

Family Friendly d Disabled Access

Outdoor area

Live Music Sports TV

**Pub Games** 

Wifi

#### Punch Bowl (63) 7 Stonegate

St Austell Nicholson's Pale Ale, 3 changing beers 0 D

#### YORK PUB OF THE YEAR

During the period covered by this Ouse Boozer York CAMRA members will be surveying a shortlist of pubs for the branch Pub of the Year award.

All branch members are entitled to survey and vote for the shortlisted pubs. There are two ways to get the information:

- 1. From the secretary's e-mail list
- Via the post if you have opted in to postal communication

If you are a branch member who is not included on these lists and would like to be included on one or the other please contact Karl, our secretary (contact details in the back of this Ouse Boozer).

The pubs were shortlisted based on a vote of members and will include about 6 pubs, at least two in York and at least two from outside York. We aim to provide a social visit to the shortlisted pubs outside York.

Following the survey you are asked to rank the pubs using the national criterial (a Quality of Beer/Cider/Perry, b Style, Décor, Furnishing and Cleanliness, c Service, Welcome and Offering, d Community Focus and Atmosphere, e Alignment with CAMRA Principles and f Overall Impression) and these results determine the winner

One member, one vote, so help make your favourite pub our Pub of the Year!

All pubs in the branch area are eligible except for the last winner (the **Maltings**).

Here are some previous winners:



2015: The Maltings



2014: The Wheatsheaf at Burn



2013: Ferry Boat Inn at Thorganby (unfortunately now closed)



2012: Waggon and Horses

#### **ALE TRAIL 2015**

Once again a very good turn out for York CAMRA's Ale Trail out with plenty of people joining in the trail to collect their stamps, enjoying the pubs and the ale. I had the opportunity to meet some of the Ale trailers, who were very enthusiastic about the pubs that they had visited along the way.

This year we had four great prizes to give to our winners, we would like to thank our sponsors **Little Brew** and **Brown Cow** breweries who kindly gave 12 bottles each of their ales. Also to the pubs who gave meal vouchers, the **Ainsty**, **Jefferson Arms**, **Ferry Inn** and **Fulford Arms** and **Pivni**, who donated six bottles of beer.

#### For completing all 24 pubs we had two winners:



Neil Simmons, from Hull, who was delighted to receive his prize of 12 bottles of **Brow Cow** ales, along with a Sunday lunch for four at the **Jefferson Arms**, Thorganby.

This was his second year of doing the York Ale Trail, and it will now form one of his annual holidays. He will be back next year.

Rachel Ward was our second winner who

received 12 bottles of **Little Brew** ale, and a Sunday Carvery for four at the **Ainsty**, Boroughbridge Road. This was her first time doing the York Ale Trail and over the moon about winning.

#### The next two winners were for completing 18 Pubs along the Trail:

William Bilbrough, who couldn't believe that he had won after doing all the trails since it started in 2007. He won three bottles of beer donated by **Pivni** and a meal voucher for two at the **Ferry Inn**, Cawood.

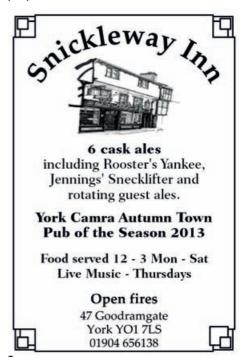
Finally Jonathan Kenyon, who received three bottles of beer donated by **Pivni** and a meal voucher from **Fulford Arms**.

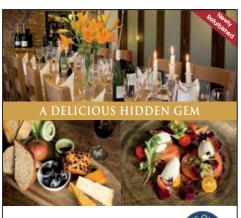
We would like to thank all the managers and their staff from all the pubs that participated in this year's trail, not to mention the ale trailers.

We would welcome feedback from all who participated, with any suggestions of pubs that you would like to see on the trail next and coming years, with reasons why.

They should be pubs that can be easily accessed by public transport, walking or cycling too.

These can be sent to yorkcamra.aletrail@gmail.com (KW)





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CASK ALES - GREAT FOOD - ACCOMMODATION

Afternoon Tea now available (Fridays & Saturdays 2pm - 5pm, or by appointment any other day) New winter menu

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#### THE WATERGATE INN

(formerly The Five Lions)

A 17th Century Inn with a real fire and a warm welcome

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

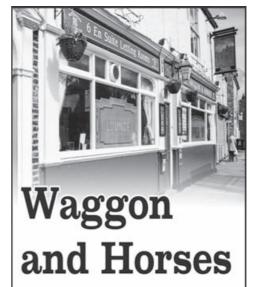
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7 CASK ALES ON TAP

TRADITIONAL HOME-COOKED FOOD

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SUNDAY NIGHT QUIZ & BINGO

BED & BREAKFAST FROM £30

Parties & functions catered for

Families/Dogs Welcome

ideally situated for walkers & cyclists on the A19/Selby to York cycle path Bus service 415 from York every 20 minutes

Open from 12noon every day



Steve & Mary invite you to the

# Cross Keys Inn



Good Beer Guide 2015

#### THIXENDALE

Malton, YO17 9TG 01377 288272



CAMRA York Country Pub of the Season Spring 2012



Visit England 3 star Bed & Breakfast

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

#### **Opening Times**

MON-THU 6 - 11PM; FRI-SAT 12-3PM, 6-11PM; SUN 12-3PM, 7-11PM N.B. We will open at lunchtime for parties of 6 or more by prior arrangement and at least 3 days notice.

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

# YORK CAMRA SOCIAL TO YORKSHIRE HEART BREWERY

Sixteen members left Leeman Road Gardens at 11.15 prompt on a trip to **Yorkshire Heart** brewery. Soon confusion arose over whether the brewery was in Moor Monkton or Nun Monkton. We turned around in a field and finally arrived at Carlton Farm to be greeted by brewer Tim Spakouskas and Karen who looks after business development and sales. Before our tour we were offered samples of **Blackheart Stout** (4.8%), **Silverheart IPA** (4.0%) and bottled **Rhu Bar Beer** (3.7%).



The five barrel plant is on the site of a former milk pasteurisation plant. It has its own borehole. As well as its seven core beers, Tim is keen to experiment and has brewed a dark smoky 4.0% ale called **F'Fawkes Sake** for November. Next year he hopes to brew a special beer each month. He also bottles beers on a small scale for local shops and hotels.

After a couple of hours we moved on to **Great Ouseburn Beer Festival** to sample 21 beers and four ciders. I tried **Butcombe Chinook APA** (4.2%), **Rat White Rat** (4.0%), **Collingham Blond** (3.8%) and **Rudgate Spectrale** (4.0%).

Our final stop was Knaresborough. I visited **Blind Jack's Ale House** and sampled **Hawkshead NZPA** (6.0% keg), **Hawkshead Dry Stone Stout** (4.5%), **North Riding Cascade Pale** (4.0%) and **BAD Co. Bourbon Aged Burnt Ends** (6.7%).

We returned to York at 7.30. It was super to get to know some new faces and we look forward to welcoming them on future trips. Everyone agreed that it had been a cracking trip. A special thank you goes to George Wells who organised us so well. **(SC)** 

#### GOOD BEER GUIDE 2016



CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 43rd edition, this pub guide is completely independent with listings based entirely on nomination and evaluation by CAMRA members. This

means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer.



#### **FESTIVAL FUN**

Do you know of a local beer festival (for example run by a pub or community group) coming up in March, April or May? 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 15th January – please send information to ouse-boozer@yorkcamra.org.uk

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

#### **Upcoming Festivals**

#### **CAMRA's National Winter Ales Festival**

The Roundhouse, Roundhouse Road, Pride Park, Derby, DE24 8JE Wednesday 17th Feb – Saturday 20th Feb

400+ real ales, bottled world beers, ciders/perries and mead. Includes mild, bitters, best bitters, strong bitters, golden ales and speciality beers. Brewery bars include Thornbridge, Tiny Rebel, Falstaff and Dancing Duck. Open 11am-11pm every day except Wednesday which is 4:30-11pm. Live music and hot food available. Souvenir glass £3 (refundable). Under 18s allowed until 7pm. More info www.nwaf.org.uk.

#### Stockton Ale & Arty Beer Festival ARC, Dovecot Street, Stockton-on-Tees, TS18 1LL Thursday 25th, Saturday 27th Feb.

Thursday 25th – Saturday 27th Feb

80+ real ales, cider and perry. 3 minutes' walk from Stockton High St. Open: 11am - 5pm and 6.30pm - 11pm. Afternoon session: CAMRA members free with their card, non-members: £2. Evening session (beer festival only): Thursday / Friday £4.50; Saturday £3.50. Evening entertainment: Thursday; Geordie Rat Pack, Friday; Catch 22 Comedy Night, Saturday; Special Brew. Buy evening tickets at ARC's Box Office in person, or contact 01642 525199 or see www.arconline.co.uk. Souvenir glass £2.50 (refundable). Food available and tombola stall. More info www.clevelandcamra.org.uk

#### BEHIND THE SCENES

It's probably no surprise to anyone who came to this year's beer festival that a fair bit of work goes on behind the scenes in order for it to happen. Planning, for instance, starts in January! Once we get into September however, the physical site activity takes off. We basically start with a field – for that is what the Knavesmire is!



Big boy's toys for sure but essential for heavy handling during setup

To turn it into a beer festival we have to get some key components onto the field; our marquee tents for example which are the single biggest item we need. We also need power as there is nowhere to plug anything into as it stands. This is a significant undertaking as the generators need to be powerful enough to meet our needs and the cabling reaches all around the site. We need trackway for delivery vehicles to run on as — believe it or not — sometimes it rains on us. The site needs to be secure before we take delivery of any beer so the perimeter fence has to be constructed.



The beer's here - we just need somewhere to put it

Fortunately, water is available at the Knavesmire from a standpipe, but we then need to plumb everything in from that single source - the furthest reaches being the camp site some 300 metres away.

After a few days, the beer deliveries start whist we're busy beavering away

building stillage (two wagon's worth of scaffolding) to rack it all up. It's not unusual to see one team erecting the stillaging closely followed by another loading the beer into place – we need to get it into position for it to settle and ensure its condition in time for opening. We also have to get our bars on site and erected which this year stretched to some 80 metres in one continual bar!

At this point it's looking a bit more like a festival and less like a field, but there's still plenty to do. All our support functions such as admin and welfare, gate hut, storage and staff toilets all need to be in position and connected up. Then there are public toilets and catering facilities to be installed. At some point the power goes on, the glasses arrive as does the cider, wine, and foreign beer.



Jobs for everyone - there's always something that needs shortening/lengthening/lowering etc...

The entrance is established as are the membership area, tombola and indoor stalls. Round about now the brewery bars arrive and begin their manic set up in a flurry of activity. Two wagons full of tables and chairs turn up and are set out and it's looking almost ready. However. there's still the stage and PA to get ready, the cycle racks, the first aid tent and the recycling area. Our sponsor's banners are put

up, fire exits labeled and fire extinguishers installed.

It looks good to go by now but we need to pass the all important inspection by York City Council who grant us the licence and let us use the Knavesmire. Then we're open!

The next three and a half days pass in a blur as over 10,000 people come to drink our beers and ciders and have a good time. Next thing we know, it's Sunday morning and we've got to take it all down again. In theory, this is easier than set-up but it seems that the time critical planning that must be adhered to whilst setting up is more relaxed when taking down – except by us!

That's why you'll have seen the marquee tents still standing in the field on Thursday along with the odd piece

of kit we have to chase around to get collected. Sometimes it seems like breweries don't want their empties back!

Somehow it all gets sorted, but this year the rain caused us a lot of problems and we left the Knavesmire looking like the Somme. It was unavoidable when you have heavy machinery and delivery lorries by the dozen on site, and it seems like however much trackway we lay down, it's never enough. Fortunately, York City Council are used to events like this and they're able to repair the temporary damage for us so it looks like a grass field again rather than a ploughed one!

Last word has to go to the volunteers who make this all possible. With the exception of the marquees. power and toilets, we do it all ourselves. As a visitor. vou will no doubt see our volunteer customer facing staff serving you beer, wine and cider, admitting you, providing glasses and programmes and even selling you a Good Beer Guide



Before it got REALLY bad

or taking a pound from you at the tombola. But all the above described set-up and take-down activities are also carried out by volunteers (a lot of whom swap to working the festival once it's open) which means we always will need extra help due to the sheer size and popularity of our festival nowadays.

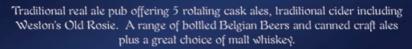
So, next year if you think you can spare the time and you can lift/hump/pull/carry/write/check/count/measure/print/plumb/find a screwdriver/man the gate/make the tea or even simply go to the supermarket, there's a job for you with our small, muddy but dedicated team! (SG)

## The Ackhorne

Ollie, Fi and staff offer a Warm Welcome to all at The Ackborne, St Martins Lane, York,

#### Open Times

12-11 Sunday - Tuesday, 12-12 Wednesday - Saturday



Dogs Very Welcome Small Function Area for Hire – Buffets Available Quiz Night every Sunday from 9pm – FREE SUPPER! Ukulele Club every Tuesday from 8 Live Music last Friday of the Month

Contact Us 01904 671421 oliverfalon@yahoo.com Find us on: Tripadvisor Facebook.com/TheAckhorne Twitter @TheAckhorne

### **FENTON FLYER**

#### York CAMRA Pub of the Season Autumn 2015

York Beer Festival sponsor

5 Real Ales & 1 Craft Ale locally sourced always available

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

New Games Room - Pool, Darts etc Outdoor Children's Play Area

#### **Opening Times**

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



Summer Beer & Cider Festival 10th - 12th June 2016





01937 558137 / 07785 708875

www.thefentonflyer.com

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

## NEED TO FIND A PUB?



CAMRA's pub database, What Pub can help you find a pub anywhere in the country. You can also send updates to the branch if you visit a

pub and find incomplete or inaccurate information. Just go to <a href="www.whatpub.com">www.whatpub.com</a> (it is also mobile compatible) to start searching.

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

Now we have produced the York map we would also like to produce maps of other areas within the branch. What we need are volunteers to take on an area and survey the pubs. Then they can have a mini guide to their area. If you are interested in contributing to a mini guide (it just involves surveying the pubs as we can do the rest) please contact Stuart, our pubs officer (contact details in the back of Ouse Boozer).

## BEER GIVES YOU BRAINS

At last it's scientifically proven that drinking real ale (but not keg beers or fizzy lager) actually improves your brain power. In a closely controlled experiment a team of York CAMRA members was pitched against nine randomly selected groups and underwent rigorous testing. And they came out top!



Here is a photo of the team (Kevin, Karl, Steve, David, Adam and Chris) enjoying pints of **Oakham Citra** at the **Fox and Roman** quiz held in support of the Yorkshire Air Ambulance.



## ASSETS OF COMMUNITY VALUE



If you want to legally protect your local pub for future generations - read on...

The City of York Council Executive passed historic pub protection policy on Thursday 29th October that sent a clear warning to unscrupulous planners and supermarkets that York's pubs are not

an easy target for development.

Helped by consultation with three York residents who are acknowledged pub law experts and campaigners, the Council have signalled their intent to publicise and actively encourage the listing of York area pubs as Assets of Community Value. All three campaigners spoke at the meeting: CAMRA representative Nick Love, who helped save the **Punch Bowl**; co-owner of a thriving local independent pub company Paul Crossman and Graeme Wilson, board member at the co-operatively owned **Golden Ball**.

The City of York Council will be now proactively making it far easier to apply for the pub protection that the Asset of Community Value (ACV) gives and CAMRA will be, by mid-November, hosting an easy to understand ACV application kit on the York CAMRA website:

www.yorkcamra.org.uk

So why should you nominate your pub as an ACV? Well, nominating your local as an ACV ensures it is protected in your community. Currently a pub can be demolished or converted to several other uses without a planning application – meaning your local that may have been around for centuries can be legally converted almost overnight without your knowledge or permission!

ACV status ensures that this cannot happen – and the local community has a say should it come under threat and even the chance to put a bid in for purchasing it should these circumstances arise.

All a local pub needs to apply for ACV status is the signatures of 21 locals and/or residents and some logical

reasons why it is an asset to the local community - such as the fact it hosts meetings for local groups or associations; it hosts sports and social teams; it raises money for charity; it puts on events such as gigs and quizzes for local community benefit; it provides services to the local community.

As mentioned before, the York CAMRA website will provide user friendly instructions on how to fill in every section of the short application form along with templates; examples and copies of previously successful ACV applications.

The aim is to work collaboratively with local communities; publicans, ward councillors and York drinkers to list as many pubs as possible that we all think would benefit from the protection the ACV provides.

Finally, Nick, Paul and Graeme will be working with York Council to make sure that pub friendly planning law will be embedded into the Local Plan - a blueprint document for York's future. The Local Plan will set out a vision and a framework for the future development of the York area, addressing needs and opportunities in relation to housing, the economy, community facilities and infrastructure.

Pub friendly local planning law, similar to what London has enacted, will prove a further disincentive to unscrupulous developers and supermarkets to consider York as easy prey for many years to come.

We live and work in or near one of the best beer and pub cities in the UK. We can all get together to make sure current and future generations continue to enjoy its continued growth and success. (NL)

#### **Decisions to date**

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

The decisions listed on the web sites are:

York: Golden Ball, the Fox Inn, the Mitre (Shipton Road), the Melbourne and the Punch Bowl (Lowther Street). Not yet listed on the website is the Swan which was recently added.

Selby: Unicorn, Selby and the Cross Keys Inn, Hillam

Ryedale: No lists on website.

Hambleton: Blue Bell Country Inn, Alne, the Orchard Inn, Husthwaite and Ye Old Jolly Farmers Inn of Olden Times, Dalton, Thirsk, the Kings Head, Seamer, Middlesbrough, the Golden Lion, Helperby and the Black Horse, Tollerton

Harrogate: Crown Inn, Great Ouseburn, the Alice Hawthorn is listed as rejected.

**East Riding: Tiger Inn**, North Newbald, the **White Horse Inn**, Bempton, the **George and Dragon**, Aldbrough.

Scarborough: White Swan Hotel, Hunmanby.

All local authorities should maintain a list of assets of community value on their web sites. 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.

The locations of these lists are:

#### York

https://www.york.gov.uk/info/20043/asset\_management/1590/assets\_of\_community\_value

#### Selby

Selby has a web page giving details about how to apply and the register of decisions at <a href="http://www.selby.gov.uk/community-right-bid">http://www.selby.gov.uk/community-right-bid</a>

#### Ryedale

The list was not found despite searching the website.

#### Hambleton

http://www.hambleton.gov.uk/info/20065/community\_action/251/community\_right\_to\_bid

#### Harrogate

http://www.harrogate.gov.uk/cpi/Pages/Assets-of-Community-Value.aspx

#### **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

### 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 Midday - 11pm

# YOU SAID YOU WANT A REVOLUTION

New experiences #43 – work with a local brewery to produce a beer festival special brew.

When the opportunity arose to approach a brewery, **Revolutions** brewery was first on our list, it would have been Madness to turn down this once in a lifetime chance. As long standing fans of their beer and music tie-ins, they were our first port of call – and foolishly for them, they agreed to let us loose in their brewery.



Paul adding the base (malt)

Our planning discussions resulted in a very encouraging meeting of (simple) minds – we were keen to work on a (simply) red beer and they had already contemplated trialling a red beer – it was a match made in heaven (17).

We won't bore you with the details, but rest assured we agreed on a

date, we arrived at the brewery in Castleford, we were warmly welcomed, we assisted Andrew and Callum to form a Gang of Four in the brewing process (especially the cleaning), went along to the local farm to drop off the spent grain, then headed up the **Junction** in time for Happy Hour and a well earned pint.

For us, enjoyable as the brew-day was – the bigger thrill happened when the casks of **Demo Number 9** were delivered by Mark to the beer festival site. He assured us that the **Red Rye IPA** had turned out well but the proof was going to be in the tasting.



Mandy doing the mixing



The whole band together

We finally got to sample the fruits of our efforts during the trade session of the festival – and we were impressed! For a 6.8% beer, it was not overpowering. The rye gave it a distinct, dry flavour and the colour was a rich, russet brown. Quite frankly (Mr Shankly) we were proud to have been involved in the creation of this tasty beer. Thanks to the team at **Revolutions** for a great experience. **(PS & MW)** 

THE OLD EBOR

Good Beer
Good Company
& Good Music







John Smith's Cask & Real Ales from £2.40/pt.

5 Cask Ales - 4 rotating guests
 Regular blonde rotation



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- · Children & dogs welcome, under supervision

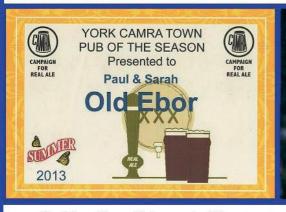
• Live Music - Sundays from 7.30PM • Open Performance - Tuesdays from 8.30PM

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

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

Sun 12PM-12AM

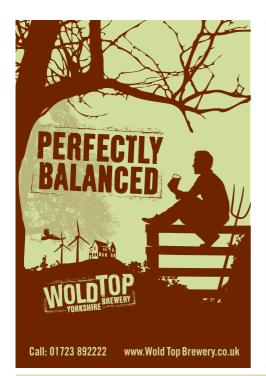






2, Drake Street, Nunnery La. York YO23 1EQ

Paul: (01904) 629954; 07961045873



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



## THE COMMERCIAL INN EASINGWOLD

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### MATT'S MYRIAD OF BEER STYLES #4

the end September, I was fortunate enough to visit the world's oldest and biggest festival beer Munich. Germany. It therefore makes perfect sense for this edition's beer style to be the beer of the same name -Oktoberfest!



The Oktoberfest

style name is interchangeable with that of Märzen, which means March. Beers of this ilk can also be known as Märzenbier, Wiener Märzen and Festbier, just to confuse matters!

It may seem strange that a style called March is associated with a beer festival that takes place for 16 days from late September to early October (it used to be held entirely in October, but was extended so that it started in September), but there is good reason. The current beers at Oktoberfest are cold-fermented lagers, but prior to cold storage being developed in the 1800's, March was the final month in which beer could be safely brewed in Bavaria, because of its typically hot summers. Indeed, the brewing of new beer was forbidden between 24th April and 28th September.

The Bavarians used to brew strong beers in March and store them in Alpine caves, ready for launching them at Oktoberfest. Brewers soon realised that the low temperatures in the caves produced a long, slow secondary fermentation in the cask, whilst maturation resulted in a lively, natural carbonation of the beer and the yeast settled to the bottom. This cold storage process became known as lagering, hence the modern day, generic term of lager beer. The original Oktoberfest/ Märzen beers were described as "dark brown, full-bodied,

and bitter", however, these days they are more likely to be pale in colour (Helles Märzen), rather than amber or dark brown (Dunkles Märzen).



Conversely, many brewers in the USA brew beers that are more accurate representations of the traditional style. Examples of Oktoberfest beers I sampled in Munich (by way of the ubiquitous steins!) were Löwenbräu Oktoberfestbier (6.1%) and Augustinerbräu Oktoberfestbier (6.0%) — certainly not for the faint hearted when served by the litre! Examples from the other four of the big six Bavarian breweries are Hacker Pschorr Original Oktoberfest (5.8%), Hofbräu Oktoberfestbier (6.3%), Paulaner Oktoberfest Bier (6.0%) and Spaten Oktoberfestbier (5.9%). (MG)

### **OKTOBERFEST**

So, as mentioned above, **Oktoberfest** is the world's oldest and biggest beer festival and is held in Munich, Germany, for 16 days between late September and early October. But. how did it come about?



A packed Augustiner-Festhalle

Well, a celebration was held annually at this time of year when the first casks of Marzen beers were broached. In 1810, the celebrations were taken to another level as the Crown Prince of Bavaria, Ludwig (later to become King Ludwig I), was married to Princess Therese of Saxe-Hildburghausen on October 12. All of Munich was invited to attend the event in the fields in front of the city gates. From that day on, the fields were named Theresienweise, which means Theresa's Meadow, in honour of the Royal bride, although the abbreviation of Wiesn is now often used by the local population.

That year, festivities were concluded with grand horse races. In subsequent years, Oktoberfest grew year-on-year, as shows, carnivals and games were added to entertain the crowds, until it became the huge fairground and beer hall extravaganza it is today. 1887 was the first year in which the local breweries took part in the horse-drawn parade that opens the festival, in which the participants are all wearing traditional Bavarian dress - Sennerhut and Lederhosen for men and Dirndl for women – and are accompanied by oompah bands. At midday, the mayor of Munich taps the first cask of beer, and the subsequent twelve gunshots announce the festival open, so the serving of beer can commence.

Only beer conforming to the Reinheitsgebot (German Purity law), and brewed within the city limits of Munich, can be served at Oktoberfest. The six breweries that meet these criteria are mentioned above and their special beers

are designated Oktoberfest Beer, which is a registered trademark of the Club of Munich Brewers, which consists of the same six breweries. All beer is served in one litre steins, which some veteran bartenders can, apparently, fill up in just 1.5 seconds! This might explain the varying volumes of beer and foam that I was served! There's certainly no careful filling up to a line on an over-sized glass, like we are used to at CAMRA beer festivals!

I also found it quite difficult to get my head around the fact that you are only able to get one or two different beers in each beer hall and, due to the popularity of the event, once you get a seat in a hall, you're likely to be there for some time! A hall "crawl" is not really feasible, as once a hall reaches capacity (probably by around 2pm), it could be a while before others can get in.



Augustiner-Festhalle

Oktoberfest has 14 large beer halls of varying sizes, plus quite a few smaller venues. During my visit, I visited the Augustiner-Festhalle (www.festhalle-augustiner.com), which serves Augustiner beer, and Schützen-Festzelt (www.schuetzen-festzelt.de), which serves Löwenbräu. The first has a seating capacity of 6,000 inside and the second over 5,400 inside. Both have outdoor areas too. Jens Lehmann (the former German and Arsenal goalkeeper) and Arnold Schwarzenegger (the actor and former Governor of California) were both enjoying themselves in the Schützen-Festzelt during our visit!



Each beer hall also serves traditional foods such as roast chicken, ham hock, sausages and, of course, pretzels, for soaking up the beer, and each have their own bandstand from which the bands keep the masses entertained

If you've never been, I recommend you pay a visit just

to appreciate its enormity and experience its unique atmosphere. The 183rd Oktoberfest opens its gates from September 17<sup>th</sup> to October 3<sup>rd</sup> 2016. With the 3<sup>rd</sup> of October being a national holiday, the festival is 17, instead

of the usual 16 days, long. Here are some facts and figures about this year's festival, according to the official website (http://www.oktoberfest.de/en/):

- Approx. 5.9million visitors
- 114 oxen, 50 calves and 7.7 million litres of beer were consumed
- 110,000 people prevented from taking their mug home with them by security
- Lost property finds included 600 passports, 580 wallets, 320 mobile phones, 220 bags and rucksacks, 18 cameras, 230 glasses and 45 pieces of jewelry and watches (MG)



### INN CIDER TRADING

Due to space limitations there's no list of cider pubs in this edition of Ouse Boozer. As far as I know there are no changes to report, but a fully-researched list should be back next time



We have reported recently on an attempt by the EU to force the government to rescind the exemption from duty payments of small cider producers, where small means a production of less than 7000 litres per annum. This sum – £2700 at most – means a great deal to those to whom cider production is less a money-making enterprise than a labour of love. Last time we told you that the government had stated that the exemption would remain in place, but as it would appear there is no legal basis for this unless the EU (and we are still members) changes its rules, it cannot be categorically stated that this will actually remain the case. Expect to read more about this in the future!

Something else reported recently was the motion passed at CAMRA's AGM allowing real cider to have additional flavourings such as pure fruits, herbs, spices and so on. Prior to this flavoured ciders could not be promoted in any way by CAMRA branches. It's fair to say that this has not been greeted with universal approval. Part of the problem here is going to be the policing of it - how do you know that producer A has used pulped raspberries to flavour his cider, but producer B has simply squirted raspberry cordial into his? I was talking to a partner in Merry Moon cider of Kent recently and he told me only whole fruits are used in their flavoured ciders, but are they the exception to the rule? I daresay that the bigger producers will not be so forthcoming - commercial confidentiality is the defence usually rolled out. This is going to create something of a headache for the managers of cider bars at beer festivals in determining what flavoured ciders they should and should not be ordering, especially as like them or not (I'm firmly in the latter camp) there's a big demand for them. The cider bar at the Worcester beer festival in August had a reasonable selection of "normal" ciders, but there were also 16 boxes of Barbourne strawberry cider lined up at one end of the stillage. This was only the tip of the iceberg as they had another 24 replacement boxes ready to go. Far too much you may be thinking, but they actually ran out and needed an emergency resupply. The total sale

eventually reached 52 boxes.

Whilst York may be considered to be reasonably well off as regards the availability of real cider - and our beer festival in September has over 100 different ones - only a small selection of the country's ciders will ever be seen here as there aren't that many cider wholesalers delivering locally. I'm always prepared to go to the mountain, and you may be too, so I'd like to suggest some other beer festivals worth visiting next year if you've a mind to broaden your cider education. It's worth noting that we have two distinct cider traditions in this country - Western and Eastern. The Western tradition is to predominantly use cider apples. the Eastern uses dessert apples - eaters and cookers. Both types of apple contain sugars and acids, but cider apples also contain tannins, found in tea, oak and red wine too, which are generally bitter tasting and contribute dryness and depth. For Western ciders I'd recommend the following:

#### Hereford

Held in July on the banks of the river Wye, with over 100 ciders and perries from Herefordshire and a few more from elsewhere.

#### Welsh Cider & Perry

Held over the Whitsuntide bank holiday weekend at Caldicot Castle between Chepstow and Newport. Expect about 100 Welsh ciders and perries, plus a few non-Welsh guests.

For Eastern ciders try the following:

#### Kent

Held in July at Merton farm to the south of Canterbury. The 2015 festival had over 80 Kentish ciders and perries. If you want to know what cider made from Russet apples tastes like this is the one for you – there were three examples on sale this year.

#### Norwich

Held in late October at St. Andrew's and Blackfriars' Halls in the city, with a good selection of East Anglian ciders & perries.

For a mix of Western and Eastern try:

#### Reading

Held over the May Day bank holiday weekend. Over 150 ciders & perries from all over the country. The annual national cider and perry championships take place here.

#### Nottingham

Held in October in the grounds of the castle. The country's largest numerical gathering of beers – over 1000 – is joined by the largest of ciders and perries too, with over 250. With dedicated Welsh and East Midlands bars all tastes are covered here. Best to go to more than one session. (**RB**)

## CIDER & PERRY FRIDAY FIVE

October is one of CAMRA's two designated Cider and Perry months, the other being May. To mark it we decided that this month's Friday Five crawl would visit pubs selling real cider, although they also have a range of beers as well. Cider is my remit, though, so no more about beer from here on

First up was York Tap on the railway station. Two ciders are usually available on pumps numbers one and twenty, these being on the far right stationside and far left cityside. The easiest way to see what's on is to check the stationside blackboard, but the pumps aren't actually that far apart despite being on different sides of the bar. Our choice this evening was between Gwynt y Ddraig (Wales) Black Dragon and Sheppys (Somerset) Medium. In recent months Cornish Orchards (Cornwall), Orchard Pig (Somerset), Pure North (W.Yorks) and Westons (Herefordshire) have also been seen. Thornborough (N.Yorks) cider from the eponymous village between Ripon and Bedale also makes an occasional appearance.

Next was the **Maltings** by Lendal Bridge, currently both our overall and Cider Pub of the Year. Nothing more need be said about its continuing commitment to quality in all it does. The two regular ciders — **Biddendens** (Kent) **Dry** and **Westons Old Rosie** are both served from polycasks standing on a shelf adjacent to the right hand end of the bar. The two guests are drawn from the cellar via pumps also at the right hand end of the bar. Quite often one of these will be a "fruit" cider, not my cup of tea, but many are so inclined and provided they are made in the recommended manner they now also have CAMRA's seal of approval. Tonight, though, the choice was between **Millwhites** (Hertfordshire) **Rioja Cask** and **Ampleforth Abbey** (N.Yorks) **Cider**.

Onward now to the **Artful Dodger**, Micklegate. This was **Walker's Bar** for many years, but in its current guise the drinks range is much improved. Up to four boxes of cider are stacked on a shelf behind the bar – a blackboard at the end of the bar facing the street lists what's on. **Gwynt y Ddraig**, **Lilleys** (Somerset) and **Sandford Orchards** (Devon) often feature here, but tonight we found the previously mentioned **Gwynt y Ddraig Black Dragon**, **Farmer Jims** (Devon) **Rootin' Tootin'**, **Glebe Farm** (Cambridgeshire) **Ginger** and **Orchard Pig Marmalade**.

Round the corner on to St. Martin's Lane and the **Ackhorne**. When Micklegate was somewhat less sedate than it is now we described the Ackhorne as an oasis of calm despite its proximity to the boisterousness; these days there's less reason to seek sanctuary, although it remains as convivial as ever. Ciderwise the choice is either **Rosie's Pig** or **Old Rosie**, both made by **Westons**, of course. These are served from boxes at the left hand end of the bar.



The cider festival at Brigantes

Backtracking to Micklegate now to our final port of call, **Brigantes**, a previous Pub of the Year winner. There's usually a single cider served from a box stood on the left hand backbar here. However, October also sees the start of the annual cider festival when a goodly number of boxes are stacked on tables in the bar and we'd chosen to finish here to take advantage. There were 24 interesting ciders and perries to choose from with the likes of **Abrahalls** (Herefordshire) **AD**, **Apple County** (Wales) **Naughty Horsey**, **Circle** (Wiltshire) **Cat's Tongue**, and **Ross-on-Wye** (Herefordshire) **Perry** amongst them. The event lasts for some time, so if you're reading this shortly after publication then you'll likely find many still available. **(RB)** 

## YORK BEER & CIDER FESTIVAL REVIEW

This year's York Beer & Cider Festival again broke all records as over 11,000 people descended on the Knavesmire to devour around 40,000 pints of beer and cider, ensuring that the festival remains one of the highlights of the UK beer festival calendar.





It was a real pleasure to host SIBA for a third successive year and to see nigh on 80 North Eastern breweries coming down to the Knavesmire to showcase their ales in competition against others from across the region and to stay on for what was the most successful trade session in the festival's history.

**Mordue** Brewery from North Shields were the ultimate victors in the SIBA North Eastern Beer Competition with their magnificent IPA, packed full of Horizon hops, winning all the plaudits.

The very fact that the attendance at the Trade Session was an astonishing 30% up on last year proved that it is now seen as a "must attend" event for getting to meet fellow professionals in the brewing and licenced industry and there was plenty of feedback that it was an excellent chance for people to network given there were so many people from the industry in one place at one time.

The Beer Festival itself was the focus of the media as well as its importance has grown as not just a regional but nationally significant festival. BBC Radio York were down at the festival bright and early on the opening morning to interview festival organiser Melissa Reed as well as several LocAle brewers and the National Chair of SIBA. York based DAB radio station Vale Radio broadcast live from the trade session - giving listeners a flavour of the festival- interviewing licensees, our amazing tireless festival volunteers and LocAle beer judges.

The Bad Seed / North Riding collaboration Raspberry Red struck Gold as it walked off with the top LocAle prize with Northern Monk's New World IPA and Hop Studio's Porter taking the Silver and Bronze awards respectively.



The festival LocAle award winners are listed at the end of this article and all involved are looking forward to the Gala Awards Evening at York Guildhall on Friday 29th January 2015 where we will celebrate the successes of local breweries and reward all our volunteers with a complimentary bar and buffet.

The vast array of real ales were the main stars at this year's festival - with 460 to choose from with an amazing 336 from Yorkshire alone, highlighting the county's reputation as the capital of UK Brewing with 145 breweries plying their trade at the moment, with that number sure to grow. We at York Beer Festival like to think of ourselves as open-minded pioneers, and to this end drinkers were also lucky to be attending one of the few festivals that welcomed and served several craft beers served from keykegs.

More proof of the growing appeal of the festival was the significant increase in corporate groups from all over Yorkshire booking beer festival packages, either as a treat to reward their hard working employees or as a team building enjoyable night out.



Apart from the wet treats on offer there was plenty to keep everyone happy, be it the food village to soak up the alcohol or the superb roster of local bands on the "Gear4music Stage" that entertained large appreciative crowds at every session.

Lastly no review would be complete without a huge thanks to the 200+ volunteers that gave of their time and energy so tirelessly and generously. The Beer Festival has a reputation as one of the most friendly and professionally run CAMRA events in the UK and this is achieved by people who do it for the love of it without financial reward. Once again York CAMRA salutes you all and looks forward to seeing you again in September 2016. **(NL)** 



#### LocAle Awards

The York CAMRA LocAle competition was also run on Wednesday afternoon. Local brewers from within 25 miles of York entered their beers and the winners are shown below.

#### **OVERALL WINNERS**

- Bad Seed/North Riding Raspberry Red
- 2. Northern Monk New World IPA
- Hop Studio Porter

#### PALE AND AMBER LESS THAN 4%

- BAD Co Whiter Shade of Pale
- 2. BAD Co Comfortably Numb
- 3. Rudgate Viking

1.

1.

3

1.

2.

2

1.

3.

1.

3.

#### PALE AND AMBER 4 - 4.4%

- Brass Castle Mosaic
- Collingham Artisan's Choice
  - Northern Monk Eternal

#### DARK LESS THAN AND EQUAL TO 5%

- Hop Studio Porter
  - Great Yorkshire Yorkshire Blackout
- 3. Leeds Midnight Bell

#### PALE AND AMBER 4.5-5%

- Tigertops Class 2CV
- York Otherside IPA
- Kirkstall Dissolution IPA

#### **PALE AND AMBER 5.1-5.9%**

- Brass Castle Sunshine
  - BAD CO. Wild Gravity
- 3 Great Heck Shankar IPA

#### **DARK ABOVE 5%**

- Fernandez Black Voodoo
- Brass Castle Annexation
  - Harrogate Kursaal Imperial Stout

#### PALE AND AMBER 6% +

- Northern Monk New World IPA
- Wharfebank Oberon
- 3 Five Towns Summat Flse

#### **SPECIALITY**

- . Bad Seed/North Riding Raspberry Red
- 2. Brass Castle Black Forest
  - Great Heck Amish Mash

### **LAST ORDERS**

### **York Branch Meetings and Events**

#### Saturday 5th December

Annual social trip to Beverley town centre, bus leaves Leeman Road Memorial Gardens at 11am and returns to York by 7pm. The trip will include **Goodmanham Arms**. Cost £12.50.

#### Saturday 12th December

Joint social with Scarborough and Hull branches. Details TBC.

#### Tuesday 29th December

Festive Four – Waggon & Horses 7.30pm, Rook & Gaskill, Woolpack and Phoenix.

#### Thursday 7th January

York City Winter Pub of the Season presentation to the Falcon Tap, 8pm.

#### Friday 15th January

Friday 5 – Swan 7.30pm, Old Ebor 8.15pm, Victoria Vaults, Trafalgar Bay, Golden Ball.

#### **Tuesday 26th January**

Branch meeting, Walmgate Ale House, 8.30pm.

#### Saturday 6th February

Pub of the Year Country pub survey visit. Details TBC.

#### Friday 12th February

Cycle social - meet at the at Fox 7pm for 7.30pm departure.

#### Saturday 13th February

Town and Country Winter Pub of the Season presentation. Bus trip to **George Hotel**, Easingwold at 3pm, plus some other local pubs (TBC).

#### Wednesday 17th February

Branch meeting and AGM, Pivni, 8:00pm. Also includes guest speaker Rachael Maskell, MP for York Central.

#### Friday 19th February

Friday 5 – Mason's Arms 7.30pm, Wellington 8.15pm, Fulford Arms, Lighthorseman and Phoenix.

#### Friday 11th March

Cycle social - meet at the **Fulford Arms** 7pm for 7.30pm departure.

#### **Tuesday 15th March**

Branch meeting, **Brigantes**, 8.30pm.

#### Friday 18th March

Friday 5 (Bishopthorpe) - **Ebor Inn** 7.15pm, **Woodman** 8pm, **Bishopthorpe SSClub**, **Marcia** and **Knavesmire** (Albemarle Road). Catch No. 11 bus from the station at 18:50 or 20:16. 21:40 return bus from **Marcia** then 22:53 bus from **Knavesmire**.

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

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Each walk is approx. 1.5-2 hours.

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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 @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 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 Walmgate Alehouse, Walmgate, York: 25% off drinks 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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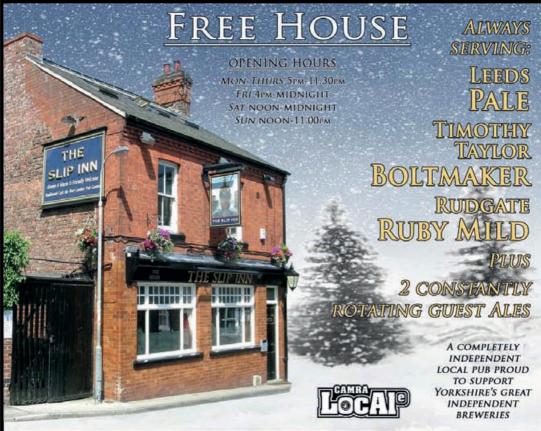
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