

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.112 -



2012 - 6750 copies



**Pub of the Year 2012**  
the Waggon and Horses: Page 10

**York CAMRA Pub of the Year 2009**

# THE SWAN

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## SIGNING ON

In the last issue Helen Balawajder signed off after nearly 15 years as Editor of *Ouse Boozer*, thank you to Helen and Ray for all their hard work. This is the first issue edited by a new team (Allan, Melissa and Steve). We plan to keep to similar principles "a newsletter which is both topical and informative and to let you, the pub-goer, know more about what is happening in your local pubs" with similar content.

The first change we have made is to take the opportunity

to change to full colour as a result of outsourcing the advertising and design work. This has allowed the photos to be spread throughout the publication. The other change is the introduction of a section on real cider and perry as these are traditional British drinks gaining in popularity outside their traditional southern and western core areas. Over the next few issues you will probably notice other subtle changes as our ideas evolve.

We hope you continue to enjoy *Ouse Boozer* and please send any contributions you would like considered for publication.

## EAR TO THE BAR

The **Lowther** is now selling cask ales. Recent reports saw **Caledonian Deuchars IPA** and **Theakston XB** along side **John Smith's Bitter**.

The **Habit** recently reported as selling **Acorn Darkness** and **Yorkshire Heart JRT Best Bitter**.

The **Three Tuns**, Coppergate, has been awarded second prize in the north of England cask ale category at the recent **Marston's** pub awards.

The **Lysander Arms** has been recently offering **WharfeBank Tether Blonde** as well as **Sharp's Doom Bar** and **Black Sheep Best Bitter**.

In **Selby**, there is enthusiastic new management at the **Cricketers Arms**. It is now possible to obtain a fine pint of **Sam Smith's Old Brewery Bitter**.

**Tadcaster Magnets Club** is now selling **John Smith's Bitter** and **Theakston Best Bitter**.

**Copmanthorpe Sports & Community Centre** now has **Copper Dragon Golden Pippin** on the bar.

**Tadcaster Social Club** now always has a **Rudgate** beer (usually **Ruby Mild**) and another speciality beer as well as **Sam Smith's Old Brewery Bitter** and **John Smith's Bitter**. A beer festival is being organised.

The **Poppleton Centre** Main Street, Upper Poppleton has newly refurbished bar. **Theakston Best Bitter** plus a guest beer are now sold. Open 6:30-11 Tuesday to Saturday.

The **Sun Inn**, Acomb, continues to offer interesting ales, recently including **Thwaites Wainwright**, **Caledonian Deuchars IPA & 80 Shilling**, **Brains SA**, **Everards Tiger** and **Wells & Young's Eagle IPA**.

The **Coach and Horses** now has **Black Sheep Best Bitter** and **Theakston Best Bitter** on the bar.

At the **Fenton Flyer** at Church Fenton, Ross Higham is the new licensee and currently sells **Tetley's Bitter**, **John Smith's Bitter** and a rotating guest ale, but has asked Heineken to add two more hand pumps so that he can sell three guest ales as they are proving so popular.

The former tenant of the **Boot & Shoe**, Barkston Ash, Neil, has now taken on the **Jenny Wren** in Beal (just in the Doncaster CAMRA Branch area) over the River Aire.

The **Plough** at Burton Salmon is participating in the **Thwaites** guest and seasonal beer scheme which means a guest alternating with a **Thwaites** seasonal brew. Recently this was **Thwaites Egg Roller** a 4.5% stout with liquorice & chocolate flavours.

**Thomas's** is now up and running with cask ale with one hand pump in use so far which offers **Sarah Hughes Dark Ruby**. The licensee reports that they hope this will be the house beer subject to getting regular deliveries. A further real ale should be available by now.





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**Sunday 12pm -12am**



The Three Swans  
Church Hill  
Selby  
YO8 0PL

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The 3 Swans Selby is offering customers a range of new promotions

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buy 5 pints of Beer/Lager and get one pint \*FREE
- **10pm Double up Deal\***  
buy 1 Whisky or Vodka and get 1 \*FREE
- **Curry Club Deal\***  
buy 6 pints of Beers/Lager and receive a \*FREE £5 Voucher to use at the Megna

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\*Excluding. Terms and Conditions apply. offer subject to change or withdrawal without notice. valid from 27 April 2012. This leaflet has no cash value.  
£5.00 off valid on a £20 or over spend. Excluding Saturdays.





The **Judges Lodgings** Cellar Bar is open with under new management. Beers reported so far are **York Decade & Yorkshire Terrier**. It is reported that the beer range will vary over time to keep customers interested. All four pumps will be in use during the better weather when the outdoor area gets used more.

The **Spread Eagle** has recently been offering **Marston's Pedigree, Wychwood Hobgoblin, Ringwood Boondoggle and Old Thumper** as permanent beers, with one guest ale from the Marston's portfolio. A new food menu is also available.

The **Deramore Arms** on Main Street in Heslington has recently undergone a refurbishment and has a newly built large outdoor paved beer garden to the rear, and the interior has undergone a full redecoration. They will be focussing on real ales, with five hand pumps in action and plans to have all eight hand pumps in operation in due course. The pub is tied to the Spirit Group but they have access to the full SIBA direct delivery scheme and have the freedom to feature local Yorkshire microbreweries, including a regular weekly guest brewery. Guest breweries from the region featured recently include **Magic Rock** from Huddersfield, and **Kirkstall** and **Ridgeside** from Leeds. They will be holding their first real ale festival at the pub on

the Jubilee Bank Holiday weekend Saturday 2<sup>nd</sup>-Tuesday 5<sup>th</sup> June.

The **Golden Lion** is now branded as a Taylor Walker pub regularly featuring beers from Ilkley and Maxim breweries. Recently on sale from the latter were **Maximus, Stiff Tackle, Swedish Blonde, Double Maxim** as well as **Theakston Old Peculier**.

The **Black Horse** at Wigginton has been recently offering three cask ales: **Ossett Silver King, Copper Dragon Best Bitter** and **Black Sheep Best Bitter**.

Building work has started on the extension to the **Maltings** which is planned for completion in the summer.

The **House of the Trembling Madness** has installed a second handpump so that at least one cask ale should be available at all times.

**Pivni** is also due to install an additional handpump taking the total to five.

## BEHIND THE BAR

Suddaby's Easter beer festival produced the usual flowery sayings that have been in hibernation over the winter months, along with some that were uttered in the innocent surroundings of the roaring fire of the main bar awaiting the arrival of British Summer time.

- I can remember post Decimalisation!
- That optic doesn't look safe – it's leaning like the tower of pizza!
- I got a bargain yesterday, a lovely jacket and it's got arms!
- Only 2 raffle prizes left now, which one do you want? The one in the middle!
- She's a Cockney geezer!
- England only beat Spain because Messi wasn't playing. I'm not surprised he's Argentinian!
- John, you should put the quote in the book. What? I can't remember!
- Don't start talking about Micky Mouse because Walt Disney is the manager of Man United!
- Did you visit the big church in Paris? What, Sacre Bleu?
- If the Falklands kicks off again, we have no aircraft carriers, no planes, but I suppose we shall have a couple of nuclear subs flying about!
- This is your third visit and I've seen your three twin brothers twice!

(JBR)

## BREWERY BITS

The newest brewery to open in the York CAMRA branch area is the **Hop Studio** based at the Elvington Industrial Estate. It is owned by Dave Shaw and his wife Dawn. Dave is the brewer and Dawn the accountant with Jason Thompson in charge of marketing.

The first beer to leave the brewery was Blonde, a tasty pale ale at 3.5%, which was first sold at the Kings Head in Barmby on the Marsh while two casks were delivered to the Reading Beer Festival held in early May. The other beers are Gold 3.5%, Pilsner 4.0% and XS (Extra Special) 5.5%

The official launch of the brewery was on 17<sup>th</sup> May with a Meet the Brewer session at the York Tap.

Some news from James Dalton at **Barkston Brewery** in Barkston Ash: "The brewery is now up and running at full capacity. We're currently producing 2 beers, the first is **3B** which is a 4% session beer with a complex, but subtle combination of hops. This beer won the Best Session Beer at the Bradford Beer Festival in February – which, given that we've only been making beer for less than a year has delighted us all. The second beer we're producing is **Barkston Blonde** – a lighter 4% pale ale with more intense hop flavours and aroma. Our flagship outlet is the Ash Tree Inn, Barkston Ash. Martin and Julie who run the pub have been delighted with how quickly the beer is selling and the great feedback from their customers. We're also supplying the Sportsman's Arms near Pateley Bridge who is also delighted at the pace which the beer sells out.

We're developing 3 other special beers for the Summer: **Scarecrow Ale** – to celebrate the fantastic Scarecrow Weekend that is held in the village of Barkston Ash every other year – this beer will be available at the Ash Tree Inn and will obviously be a straw-coloured ale! We're also making **Jubilee Bitter** which uses hops sourced only from the UK and **Olympic Ale** which will be a golden beer for very obvious reasons!

Due to the unprecedented demand we've seen over the past few months, we're looking to double the output of the brewery in the next few months with new investment in brewing equipment. Most of the brewery has been built in-house by the team – a somewhat unorthodox arrangement but one that works well.

And finally, we're going to be running a series of Brewing Courses at the brewery to show amateur home brewers how they can make their own, good quality beer using commercial brewery techniques on a smaller scale. The courses will be run on weekends – anyone wanting to come on a course can contact the brewery through the website: [www.barkstonbrewery.com](http://www.barkstonbrewery.com)"

Phil Saltonstall from **Brass Castle Brewery** in Pocklington has advised that a beer brewed for the Queen's Jubilee will be available from late May: "To celebrate the Jubilee and revive a bit of local history at the same time, we're putting together a 4% rye red ale. It will be named after a Halifax bomber that flew out of RAF Pocklington. A number of Halifax bombers went under the designator 'Q-Queenie' and several flew from Yorkshire airfields. Yorkshire has a proud aviation heritage: from Sir George Cayley, through to Amy Johnson and the brave people who manned numerous wartime airfields. Since we're based in Pocklington and brewing at Lord Halifax's brewhouse, then **Q-Queenie** is really the only name that we could give to our Jubilee beer."

**Roosters Brewery** in Harrogate have unveiled their new branding with the strapline "Free Range Beers from Yorkshire" to reflect the individuality and creativity associated with their beers.

Four months on from the retirement of Sean and Alison Franklin from Rooster's Brewing Co, the new owners have revealed a new look to the Company's image and branding as well as announcing a brand new beer to compliment the existing permanent range.

Retaining the iconic Rooster image that has long been associated with beers such as **Yankee** and **Wild Mule**, the new pump clip designs coincide with the arrival of a new beer – **Buckeye**, a pale session ale, brewed at 3.5%, has been added to the Brewery's regular brood of beers permanently on offer. The beer has been designed to offer both landlords and customers a lower strength beer that's packed full of hop character and aromas.

In addition to **Buckeye**, **YPA (Yorkshire Pale Ale)** has been tweaked to a new strength of 4.1%, in order to bridge the gap within the range between **Wild Mule** (3.9%) and **Yankee** (4.3%), allowing the continuation of the Rooster's tradition of brewing a range of quality pale ales. Aside from the adjustment in strength, the recipe will remain the same and the beer will continue to be brewed to the same high standards that saw it win gold medals at the 2006 and 2008 World Beer Cups in the USA.

Tom Fozard, Commercial Manager, comments, "I've always loved the look of the red rooster head on the black background that's been used as the brewery's image for as long as I can remember, so it was important to us that this remained in place.

Rooster's has a good pedigree when it comes to innovation and creating hop-forward, but ultimately balanced and clean tasting beers. With this in mind, the new pump clips have a fresh, minimalistic and clean look to them, although, upon closer inspection there is a great deal of attention to detail in the design".

Ian Fozard, Chairman said, "We've worked very closely with the designers – the Lift Agency of Harrogate – to achieve a look that we hope will complement the quality of the beers we brew, by appearing distinctive on the bar top. There's also a completely new website, designed by the same team at the Lift Agency and we've even given the brewery vans a professional image with the brewery logo displayed for the first time."

Jane Blackman has told us "it's been all go at **Treboom Brewery** over the last few months. Spring began in style as Treboom flung open its doors on York Open Studios weekend. The brewery hosted two artists who showed their work in the malt loft while in the brewhouse visitors were treated to samples of Drum Beat and Kettle Drum. April also saw Treboom's debut in the Castle Rock New Brew scheme with a successful meet the brewer evening at the Rook and Gaskill on Lawrence St.

The Slip Inn Spring Beer Festival was the inspiration for two Treboom specials. **Beat No. 1**, a light golden beer infused with bitter orange peel, coriander and black pepper, creating a citrus tang with a hint of spice. The second, **Hop and Slip** was cask hopped with Styrian Goldings to give an intense hop aroma and flavour. Both proved popular on the day so look out for further appearances in and around York.

Another brew to look out for is **Yorkshire Sparkle**, a citrusy RPA (Really Pale Ale) which will be ready soon."

**Great Heck Brewery** is now in full production in the new brewhouse, capable of brewing up to 15 brewers barrels at a time. The regular range continues to be brewed in rotation with specials slotted in from time to time.

Further afield the **Truefitt Brewery** has opened in Middlesborough. The brewer is Matt Power, formerly at the Captain Cook Brewery in Stokesley and Cameron's in Hartlepool. A range of four beers have been brewed initially – Erimus Pale 3.9%, North Riding Bitter 4.0%, Ironopolis Stout 4.7% and Mydilsburgh IPA 5.0%.

## Fourth Selby Cricket Club Beer & Food Festival



Sandhill Lane, Leeds Road,  
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In conjunction with  
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Friday 20th July 6:30–11pm  
Saturday 21st July 4pm till close

**14 different beers  
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BLUE BELL, 53 Fossgate, York, YO1 9TF  
KINGS ARMS, Main Street, North Duffield, Selby, YO8 5RG  
STATION INN, New Quay Road, Whitby, YO21 1DH  
VOLUNTEER ARMS, 5 Watson Street, York, YO24 4BH  
WAGGON & HORSES, 19 Lawrence Street, York, YO10 3BP

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**



# COASTLINES

## News from CAMRA in Scarborough

**Blacksmiths Arms, Cayton** has closed for good.

The **Tow Bar**, at the entrance to Browns Caravan Park at Cayton Bay, is open to the public serving 3 real ales. It usually has 2 beers from **Wold Top** and one guest.

The **White Swan, Pickering** now has 3 real ales, **Black Sheep Best Bitter** as standard and 2 guests. The guest beers are sourced from Yorkshire microbreweries.

The **Hole in the Wall, Vernon Road**, known to many in its heyday, now has 3 guest beers drawn from the **Marston's** portfolio.

We have presented **Suddaby's, Malton** with a certificate for 25 continuous years in the Good Beer Guide.

**Valley Bar, Valley Road**, is now selling its own Scarborough Brewing Co. beers on a regular basis. Their beers can also be found at most local beer festivals and a lot of the production goes down south.

Whilst on Valley Road it is always a good idea to pop into **Cellars** as Brian has an extensive variety of guest beers as well as his 2 regulars, **Camerons Strongarm** and **Jennings Snecklifter**.

**North Riding Brewpub, North Marine Road** is going from strength to strength with most of the beers being sold very quickly in the pub, although they are also often to be found at beer festivals. They are holding a special Jubilee Beer Festival over the first weekend in June. (MW)

Over the last few months we have also been out and about, visiting a brewery and 2 beer festivals.

On a bitterly cold day at the end of January we made our long awaited trip to **Kirkstall Brewery**. The bus stops right outside "The Church at Amen Corner", hardly a name to forget but our bus driver had never heard of it or the Brewery, but thankfully a local stepped in and told the driver where it was.

We were met by some familiar faces and proceeded to the bar where **Kirkstall Pale Ale, Black Band Porter, Kirkstall IPA, Dissolution & Scarborough Flyer 5** were there for us to sample.

After we had our fill we headed back to Leeds to **Mr Foleys** then down to the **Grove**.

Back to York to the amazing York Tap on the platform for a few before heading back home, sadly only two of us made it back to the **North Riding**.


A record 17 went to Bradford CAMRA Beer Festival (we had 18 tickets but Santa had a lie in) held in the wonderful Victoria Hall just up from the station in Saltaire. Our favourite beer was **Bristol Beer Factory Independence**. Leaving the festival after our fill we called at the **Victoria, Fanny's & Shipley Pride** for a few more before heading home.

March brought us to New Pudsey for Leeds CAMRA Beer Festival where we even managed to get a table downstairs. My favourites were **Ridgeside Jailbait, North Riding Brewpub Tasmanian Devil, Durham White Stout** but the best was **Sierra Nevada Bigfoot** at a mighty 9.6% mmmm! We went into Leeds to **Mr Foleys, The Town Hall Tavern**, and a new one to us, **Veritas**. (GR)

## Scarborough Contacts

**Chairman:** Phil Healey

**Secretary:** Mike Webdale

 07971 868545


 [mike.webdale@vionfood.com](mailto:mike.webdale@vionfood.com)

**Treasurer:** Ann Rogers


**Pubs Officer:** Graham Rogers

 07866 769944 (M)

**Membership Secretary:** Pat Larkin

 07767 307829 (M)

**Ouse Boozer Contact:** Stuart Neilson

 01723 370004 (H) 07970 071496 (M)

 [northridinghotel@btconnect.com](mailto:northridinghotel@btconnect.com)

**Committee member:** Martin Robertson

## PUB OF THE YEAR 2012

The winner of the York branch of CAMRA's Pub of the Year 2012 competition is the **Waggon and Horses**, Lawrence Street, York. The pub was chosen following a process that took several months.

Towards the end of last year all our members were given the chance to vote for the pubs they thought should be on the short list for the pub of the year competition, choosing up to three York and three non-York pubs each (we divide into the two groups as York pubs tend to be easier to visit). We used these votes to shortlist the pubs we will survey – this year it was 8 pubs. In addition to the Waggon and Horses the shortlist included 4 country pubs, the **Ferryboat Inn, Thorganby**, the **New Inn, Cropton**, the **St. Vincent Arms, Sutton-on-Derwent** and the **Wadkin Arms, Osgodby**. There were 3 other York pubs, the **Phoenix**, the **Slip Inn** and the **Swan**.

We then had the arduous task of visiting some of the best pubs in our branch area, with bus trips to the country ones.

We covered 6 criteria when surveying. The first (and most important) is the quality of the beer. Here the Waggon and Horse scores very well – not only are the beers on offer well-kept and served in great condition they are also chosen from breweries who know how to brew top quality beer. I happily sampled across the range just to make sure they all deserved the score I was giving....

The next criterion is atmosphere, style and décor, where the Waggon benefits from is fairly recent refurbishment (when Batemans took the pub over) and the friendly atmosphere. We then considered service and welcome, again the Waggon scores highly and it is the welcome that contributes to the good atmosphere in the previous criteria! Also tied in with these is the clientele mix – is the pub somewhere different people could happily go? Just looking around the Waggon shows this to be the case, with customers ranging in age from students to retired people. The different events (for example the quiz and music nights) attract different people.

The last two criteria are sympathy with CAMRA aims and good value. The Waggon has joined our LocAle scheme supporting local breweries and stocks real ciders. The

annual beer festival provides us the chance to try even more real ales and ciders. For me, good value is about whether I am happy with the quality of what I get for the price I pay. The answer as I sampled a few beers was a clear yes.

The Waggon and Horses has been a must visit pub for me since it re opened following its purchase by Batemans. Paul and Mandy have since gone free of tie on the cask beer and this has improved the pub even more. There is still at least one Batemans beer on the bar (I look forward to Salem Porter!) with a good range of beers from the local area and further afield always available.

What now for our pub of the year? All the CAMRA branches in Yorkshire have by now chosen their pub of the year for 2012 and all these have been entered into a regional competition. Judges from across Yorkshire are currently travelling round the pubs, scoring them on similar criteria to the ones we used to come up with a Yorkshire pub of the year. Fingers crossed for the Waggon and Horses....

(MR)

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## PUBS OF THE SEASON

The Spring Country Pub of the Season was the **Cross Keys**, Thixendale, so a minibus load of York CAMRA members visited for the presentation. This is a remote pub in the Yorkshire Wolds, popular with walkers and the first visit for some of our members. On a cold night we were welcomed by landlord Steve together with staff Julie and Joe, into the single bar with a real log fire. We joined the locals to enjoy the real ales; **Great Newsome Chocolate Hopper**, **Fulstow Louth Town Bitter**, which for a weak beer had a rich balanced flavour, **Yorkshire Heart Hearty Bitter** (3.8%) from local brewery at Nun Monkton and **Tetley Bitter** (now brewed at by Marstons at their **Banks's** brewery in Wolverhampton).

Stuart Barkworth praised the pub and the current landlord for supporting real ale and local breweries and serving the local community for over 25 years. The pub has hardly changed over the years but doesn't need to when it has a winning formula doing such a great job as a traditional village local.



Bar staff Joe and Julie, landlord Steve, and Stuart

We were provided with a very tasty shepherds pie and alternative veggie crumble, typical of the traditional good value food always available. Thanks to Steve and Mary for a memorable evening. (SB)

The Spring Town Pub of the Season was the **Volunteer Arms** in Holgate and our presentation evening was in conjunction with a brewery showcase evening with **Rudgate Brewery**. The packed pub was treated to 7 beers from Rudgate / Marston Moor. I started with **Rudgate Phoenix Pale**, one of the April seasonal beers, which was pale and tasty. There were also 3 other Rudgate beers, **Viking**, **Battleaxe** and **IPA** all with their new pump clips being showcased for the first time. Managing Director Craig Lee and other members of the Rudgate team were on hand to hear our comments on the new branding and to update us with the progress of their new brewery and the upcoming new **York Chocolate Stout**, which we would be able to try later in the week. Rudgate also brew the **Marston Moor** beers with 3 on offer, **Matchlock Mild**, **Mongrel's Flaming Wit** and **Firecrest**.



Owner, Paul, Melissa and manager, Helen

# Snickleway Inn



**Six Cask Ales**  
**John Smith's Cask**  
**Jennings Snecklifter**  
**Four guest ales from**  
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# BOOTHAM CRESENT BEER FESTIVAL

## Opening Times

21<sup>st</sup> & 22<sup>nd</sup> June Doors Open at 7pm  
23<sup>rd</sup> & 24<sup>th</sup> June Doors Open at 12noon

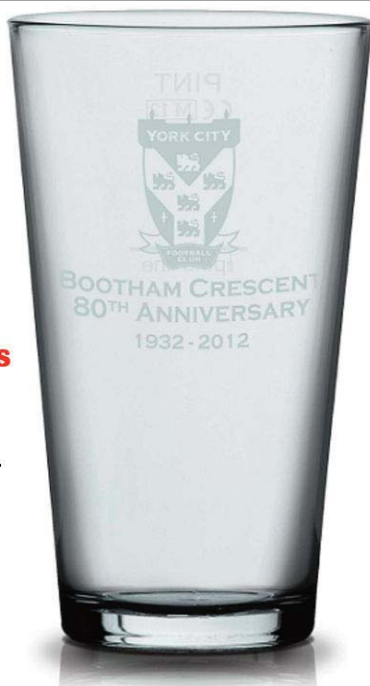
## 12 Nationally sourced Real Ales & Ciders

**Admission** :- £10 which includes 5 half pint beer tokens, a pint souvenir glass and a programme.

## Euro 2012 Quarter Final Matches being shown

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## The White Bear

Main Street  
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Phil, Sue & all the staff are happy to be in the  
**Good Beer Guide 2012**

Proud of 5 cask ales, including Samuel Smith's Old  
Brewery Bitter, Black Sheep, Burton & two rotating guests  
10% discount on guest ales for CAMRA members

Great honest Yorkshire food – booking advisable

Find us between York & Helmsley

York CAMRA Country Pub of the Season Summer 2010

The evening was a great success (despite the failure of the PA, probably much to the relief of the customers who were spared any long speeches!) and all the team at the Volunteer Arms thoroughly deserved the award. (MR)



1930s photo courtesy Mr & Mrs Langhorn, Osgodby



Modern photo, with landlord Martin

Spot the difference in the above two photos taken of the **Wadkin Arms** at **Osgodby** more than eighty years apart! Firstly, the landlord has changed - the handsome chap in the first photo is Herbert Smith who ran the pub in the 1930s some sixty years after it had opened. The 'after' picture shows the current incumbent, Martin, whose efforts since he took over four years ago has turned it into one of the best pubs in the Selby area. The pub has changed too, although it's still easily recognizable and Martin has recently replaced the picket fence which had been missing for many years.

The Wadkin now regularly offers beers from **Brown Cow** and **Copper Dragon**. Sadly, there is no record of whose ales were on sale in the 1930s, but it was thought to be Bentley's Yorkshire Brewery from Woodlesford. Martin has recently received a Quality Service Award from owner Punch Taverns whereby the pub is independently judged by Cask Marque against a number of criteria. The award reflects excellence in a number of areas such as beer lines & quality and bar service.

Much of the above has been contributory towards the Wadkin being chosen for Country Pub of the Season for Summer 2012. Other factors were Martin's excellent approach to beer choice and quality and the community spirit which is evident when you walk through the door. Not to mention LocAle accreditation and the annual beer festival... Keep up the good work Martin, and here's to the next eighty years! (SG)

The **Maltings** has been voted the Town Pub of the Season for Summer 2012. Set in Tanners Moat just by Lendal Bridge, The **Maltings** is a must-do stop between the city centre and the railway station. The bar boasts 5 guest ales with regulars **Black Sheep Best Bitter** and **York Guzzler**. The beer is always top quality and the staff are friendly and knowledgeable. Among the guests you will always find a LocAle beer (usually **Roosters** brewery) and interesting beers from around the country. There's a choice of real ciders too; two chilled with pumps on the bar and two gravity fed from barrels on the wall. Lunch time meals from the Dragon's Pantry include the (in)famous chilli and chips in generous portions. Lunch is very popular, so you are advised to book.

Stepping into The **Maltings** is a unique experience. The door-clad walls, historic signs and the toilet bowl (yes really) make it one of the most interesting pubs to look at, as well as drink in. But by the time you read this there will be change. After 20 years of running a small and cosy pub, Shaun and Maxine will be able to boast an extension and a beer garden just in time for summer. We wish them the best of luck with the new beer garden and are pleased to award them our Town Pub of the Season for Summer 2012. (LB)



## FIVE YEARS AGO

- Our **Summer Town Pub of the Season** was the **Yorkshire Terrier**, with the **Country** award going to the **Crown & Cushion** at **Welburn**.
- The long-awaited ban on smoking in public places, including pubs, came into force. While the cleaner atmosphere has been almost universally welcomed, there's been much debate and no agreement about the effect the ban has had on subsequent pub closures.
- **YO1** became the **Terrace** and introduced cask beer.
- The George & Dragon at West Haddlesey held the first of its popular beer festivals to celebrate St. George's Day.
- Our Friday Five pub crawl during CAMRA's Community Pubs Week visited five pubs on the eastern side of the city that all serve the community in different ways – the **Phoenix** (owned by **Marston's** then, now a free house), **Sea Horse**, **Victoria**, **Rose & Crown** and **Rook & Gaskill**.
- CAMRA periodically makes an award to a branch for

the excellence of its Young Members section, but only in a case of sufficient merit: in 2007 this rare accolade was awarded to York CAMRA. As well as the branch award, Karen Hannah (now Boardman), the driving force behind the group in its first year, was singled out for special recognition, an even rarer occurrence. The award recognised her enthusiasm, the way she integrated the section into the main branch, including *Ouse Boozer* and our website, and promoted links with other Young Members' groups and, notably, the Real Ale Society at York University.

- The afore-mentioned Young Members were out and about with a vengeance – a train trip to Knaresborough, a social in Manchester with their counterparts there and a minibus trip around some country pubs. The bus was driven by none other than Matt Grant, now branch Chairman, who nobly gave up real ale in favour of soft drinks for the duration.
- A busy summer social calendar included a pétanque evening at the **Saddle** in **Fulford**, a joint social and barbecue with Scarborough CAMRA at the **New Inn**, **Cropton**, a trip to **Ossett Brewery** and a Friday Five pub crawl around **Haxby** and **Wigginton**.

(HB)

## PARLIAMENTARY RECEPTION

As public affairs officer for the York branch of CAMRA I was invited to a meeting followed by a reception in Parliament hosted by Greg Mulholland MP. This is an annual reception attended by in excess of 100 Parliamentarians and as an attendee my role, as part of York CAMRA, was to lobby them for support on some of CAMRA's campaigns, including beer tax and pubco reform.

My grand evening started off when I arrived at the new palace gate of Parliament and spoke to two constables on duty, showing them my invite which led me through Black Rod's green entrance and in where the Monarchs enter and what an entrance into parliament it was! The evening started with a meeting in a room within Westminster Hall before going to the central lobby where Hugh Bailey MP had arranged to meet me and we made our way to the reception. Another local MP, Julian Sturdy, also came to the reception.

At the reception I had a chance to talk to both the local MPs who attended about some of the issues facing the pub trade.

(PC)

## SAVE YOUR PINT

The budget for 2012 has been and gone and again the Chancellor, George Osborne, has done his bit to damage the pub and brewery industry by increasing beer duty by 5% as a result of the Beer Duty Escalator (despite announcing no change in beer duty in his budget speech).

The beer duty escalator was introduced by the last Government in 2008, and is currently in place until 2014/15. It means that beer duty is automatically increased by 2% above inflation every single year.

The Chancellor's decision to maintain the duty escalator was discussed in Parliament on the 6<sup>th</sup> March 2012 at the CAMRA parliamentary reception. David Cameron, Prime Minister, has been talking a lot about supporting British businesses but his Chancellor is doing the opposite in this case.

The former Pubs Minister, John Healy MP, has also urged the Chancellor to "back British beer" by reviewing the beer duty escalator before next year and in a letter, quoted in the trade magazine, the Publican's Morning Advertiser.

"Having been Minister for HM Customs & Excise and responsible for excise duties for the 5 years I spent in the Treasury, I am concerned that we are now overlooking and undervaluing a great British asset.

You have announced your decision to stick with the alcohol duty escalator of RPI +2%. Looking at the data, there is now an increasing risk of diminishing returns and increasing smuggling and fraud. In recent years a 52% rise in beer duty has produced a 10% increase in duty revenue and almost a 25% fall in sales.

Unlike wine which is 99% imported and largely drunk at home, 85% of the beer drunk in Britain is made in Britain and it is often consumed in pubs. Industry figures show the economic value of this to the UK, with one million jobs linked directly to brewing and pubs.

Beer is a great example of British enterprise with more than 800 breweries countrywide, many of which are small independent growing companies like the Wentworth Brewery in my own constituency."

John Theakston, Marketing Director at Black Sheep Brewery, has estimated that the business will have to pay an extra £400,000 in duty. Last year it paid £7.5m on a turnover of £19m. He explained that with the addition of the fuel duty, the budget has come with a double whammy for the brewery.

More than 100 MPs had supported the CAMRA call to scrap the escalator in this year's budget but the Chancellor has ignored them. Mike Benner, CAMRA Chief Executive, added: "The fact Britons are forced to pay over 40% of the EU beer tax bill, but consume only 13% of the beer sold in Europe, is remarkable. British beer in a pub is so heavily hit with duty and VAT, the tax man's whirlwind hikes translate to him guzzling a third of every pint served, a shadow cast over the beer drinker depriving people of an affordable night down their local. Such high taxes on beer are totally unsustainable, and therefore CAMRA is launching a consumer fight back in a bid to make the Government see sense. We today urge all beer drinkers to visit [www.camra.org.uk/saveyourpint](http://www.camra.org.uk/saveyourpint) and [saveyourpint.co.uk](http://saveyourpint.co.uk) to get behind this new industry-backed e-petition to help safeguard the future of the beer and pub industry."



At the time of writing, over 42,000 people had signed the e-petition. Please help to reach the 100,000 signatures required to force a debate in Parliament.

We the consumer, with help from the trade, must continue to push these messages through with force and the only way we can be heard is to lobby our MPs and sign the e-petition.

(PC)

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*Sunday Afternoon – Jazz Band*

BBQ throughout (home produced  
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## LUCKY FOR SOME

The evening of Friday 13<sup>th</sup> April proved to be lucky for the CAMRA cyclists! In the middle of a prolonged wet spell of weather we happened to synchronise (just) with a clear window, perfect conditions for a bike ride. We tethered our bikes on the pavement at the **Minster Inn**, where the ales on offer were **Banks's Sunbeam**, **Marston's Burton Bitter** and **Me Duck**, **Wychwood Wychmyst** and **Jennings Sneek Lifter**.

After agreeing a north east route, the next stop for the band of 9 was a short run up the Shipton Road to the Dormouse, the big estate pub built with reclaimed materials from the old hospital which used to stand on the Rawcliffe site. As ever it was very busy with dinner customers, but we took our place in the queue to choose from **York Terrier**, **Black Sheep Best Bitter** and **Leeds Pale**.

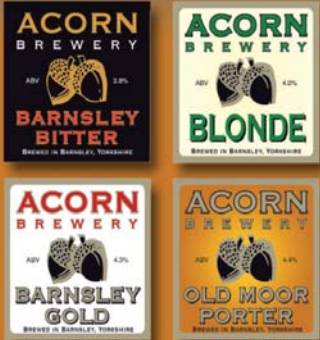
We made our way to the **Dawney Arms** at Shipton by Beningborough. Some chose to take the more scenic, but a bit longer, route through Overton and the rest of us braved the traffic along the A19 in the fading light. We enjoyed the ales (**Ilkley Mary Jane**, **Caledonian Flying Scotsman** and **Tetley Bitter**) and were very impressed with the hospitality, the pub landlord interrupting his dinner to arrange free plates of chips for us. Suitably refuelled and lighted up, the small convoy took the right turn to Wigginton, less impressed with an inconsiderate oik in a black car.

Along Corban Lane we passed Moorlands nature reserve and the Plainville turn which used to lead to the sadly now defunct Jacobean Lodge. From there it was on to the main road and into Wigginton and the last team stop at the **Black Horse**. As we have always found on a Friday night it was busy with a good atmosphere and couple of decent ales (**Copper Dragon Best Bitter**, **Black Sheep Best Bitter**). Some of our group braved the cold and supped in the garden. This looks a good example of how to run a successful suburban village pub. I have also sampled the good honest pub grub on a number of occasions.

As we left we splintered, three of us retracing the route before diverting to Skelton and under the ring road, the rest heading back to the city centre. Two of us carried on up Manor Lane to finish at the **Lysander** in Rawcliffe village. The building still hints at the caravan park clubhouse which it used to be before major renovation but is cosy and comfortable, and had a good choice of **Sharp's Doom Bar**, **WharfeBank Tether Blonde**, **York Guzzler** and **Black Sheep Best Bitter**. On a nice day, you can also enjoy the fantastic beer garden and children's play area at the back. We parted company and I returned to Poppleton after a thoroughly enjoyable 19 mile circuit.

(KS)

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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.

<b>Aldwark</b>	<i>Aldwark Arms</i>	<b>Wiggington</b>	<i>Black Horse</i>
<b>Barkston Ash</b>	<i>Boot &amp; Shoe</i>	<b>York</b>	<i>Ackhorne</i>
<b>Barmby on the Marsh</b>	<i>Kings Head</i>	<b>York</b>	<i>Artful Dodger</i>
<b>Biggin</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Blue Bell</i>
<b>Bishop Wilton</b>	<i>Fleece</i>	<b>York</b>	<i>Brigantes</i>
<b>Bishopthorpe</b>	<i>Sports &amp; Social Club</i>	<b>York</b>	<i>Coach House Hotel</i>
<b>Burn</b>	<i>Wheatsheaf</i>	<b>York</b>	<i>Deramore Arms</i>
<b>Cawood</b>	<i>Ferry</i>	<b>York</b>	<i>Edinburgh Arms</i>
<b>Cawood</b>	<i>Jolly Sailor</i>	<b>York</b>	<i>Exhibition</i>
<b>Church Fenton</b>	<i>White Horse</i>	<b>York</b>	<i>Fox</i>
<b>Cliffe</b>	<i>New Inn</i>	<b>York</b>	<i>Fulford Arms</i>
<b>Colton</b>	<i>Ye Old Sun Inn</i>	<b>York</b>	<i>Guy Fawkes Inn</i>
<b>Coxwold</b>	<i>Fauconberg Arms</i>	<b>York</b>	<i>Habit</i>
<b>Cropton</b>	<i>New Inn</i>	<b>York</b>	<i>Junction Brewhouse</i>
<b>Easingwold</b>	<i>George</i>	<b>York</b>	<i>Lamb &amp; Lion Inn</i>
<b>Flaxton</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Last Drop Inn</i>
<b>Great Barugh</b>	<i>Golden Lion</i>	<b>York</b>	<i>Lysander Arms</i>
<b>Helperby</b>	<i>Golden Lion</i>	<b>York</b>	<i>Maltings</i>
<b>Huntington</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Meltons Too</i>
<b>Hustwaite</b>	<i>Balmoral</i>	<b>York</b>	<i>Old White Swan</i>
<b>Kilburn</b>	<i>Forresters Arms</i>	<b>York</b>	<i>Pitchside Bar</i>
<b>Kirkham</b>	<i>Stone Trough</i>	<b>York</b>	<i>Punch Bowl, Blossom Street</i>
<b>Leavening</b>	<i>Jolly Farmers</i>	<b>York</b>	<i>Punch Bowl, Stonegate</i>
<b>Newton on Ouse</b>	<i>Dawnay Arms</i>	<b>York</b>	<i>Red Lion</i>
<b>Osgodby</b>	<i>Wadkin Arms</i>	<b>York</b>	<i>Rook &amp; Gaskill</i>
<b>Raskelf</b>	<i>Old Black Bull</i>	<b>York</b>	<i>Royal Oak</i>
<b>Riccall</b>	<i>Greyhound</i>	<b>York</b>	<i>Slip Inn</i>
<b>Selby</b>	<i>Nelson</i>	<b>York</b>	<i>Snickleway Inn</i>
<b>Sherburn in Elmet</b>	<i>Oddfellows Arms</i>	<b>York</b>	<i>Tap &amp; Spile</i>
<b>Shipton-by-Beningborough</b>	<i>Dawnay Arms</i>	<b>York</b>	<i>Theatre Royal</i>
<b>Stillington</b>	<i>White Bear</i>	<b>York</b>	<i>Three Legged Mare</i>
<b>Sutton on Derwent</b>	<i>St Vincent Arms</i>	<b>York</b>	<i>Victoria</i>
<b>Thorganby</b>	<i>Ferry Boat</i>	<b>York</b>	<i>Volunteer Arms</i>
<b>Tockwith</b>	<i>Spotted Ox</i>	<b>York</b>	<i>Waggon &amp; Horses</i>
<b>Tollerton</b>	<i>Black Horse</i>	<b>York</b>	<i>Ye Old Starre Inne</i>
<b>Wass</b>	<i>Wombwell Arms</i>	<b>York</b>	<i>York Brewery Club</i>
<b>West Haddlesey</b>	<i>George &amp; Dragon</i>	<b>York</b>	<i>Yorkshire Terrier</i>



# DAFFODILS, SUN AND BEER!

As March progressed and the daffodils came into flower on the city walls and the sun shone we crossed our fingers that both the weather and the daffodils would last until our crawl. The plan was simple – enjoy York from the daffodil lined city walls and call in at some of the many real ale pubs along the route.

We met on a Sunday lunchtime at the **Maltings** with the sun shining and the daffodils in full flower – what a relief! I started the day with **Roosters Fort Smith IPA**, which at 5.0% was a bit stronger than planned, but it went down very well! After posing for a few photos outside the pub 17 of us set off along the city walls (anti-clockwise) to our next destination, **Brigantes**. Here there was the usual great choice, with **Summer Wine Gambit** and **Great Heck Brave New World** attracting my attention.



Dragging ourselves away we went back up onto the walls, posing for more photos on the way. Chris Tregellis and Stuart Barkworth showed a disregard for their safety by climbing up onto the walls for the best spots! We reached the **Swan** without any mishaps, happy to be in a pub with a beer garden to enjoy the sun (apart from a splinter group more interested in the football). Here I went for a southern beer, brewed by my friend at **Sherfield Village Brewery**, his **Hoppy Harrington**, a rare sighting this far north. We were entertained by a child in the garden trying to walk a very uncooperative dog, who was more interested in checking out the pork pies some of our group were enjoying.



It was then back onto the walls to our next stop, the **Phoenix**, where I enjoyed a **Wold Top Bitter**. There was still a hint of sun, so a few hardy souls soaked up the last rays in the garden, while most kept warmer in the cosy front bar of the pub.

The next leg took us to Walmgate, where we came off the walls to cross the ring road for the **Rook and Gaskill**. Here it was John McCloy who joined Stuart jostling for prime position as they raced across the road to get to the bar first. One look at the range and I knew I'd be having 2 halves instead of a pint – **Acorn Magnum IPA** and **Red Squirrel Redwood IPA** won out.

The next stop (reached by the walls, of course) was the **Royal Oak**, where I had **Treboom Kettle Drum**. This was the last pub where the majority of the group were still present, with those leaving promising to finish the walls circuit later in the week.



Seven hardy members made it to the last pub, the **Lamb and Lion**, completing a full trip round the walls. Here I drank **Yorkshire Heart Lighthouse** as I relaxed



contemplating a very successful crawl.

This was a very enjoyable day out and a reminder to York residents to sometimes take time out to enjoy the city as a tourist. The city walls make a very enjoyable walk with great views of the city. The range and quality of pubs along the route make this a perfect route for showing visitors around the city.

(MR)

## DONCASTER BEER FESTIVAL

### A TASTING EXPERIENCE

Doncaster beer festival was held in the food court in The Hub, the main campus of Doncaster College, an imposing building on the banks of the canal. We got there early on Thursday, signed in as CAMRA members and picked up our souvenir half pint glasses. The beers were organised in alphabetical order so the first one to catch our eye was **Brass Castle's Sunshine**. A quick third really helped to shake off the grey chill of the spring evening. Next onto something new, he tried **Revolutions Replicas**, a fine homage to a teenage favourite album and I tried **Maypole India Vanilla Ale**, a subtle and pleasant pale ale.

Then something quite wonderful happened, we were invited to take part in the tasting panel to judge the Beer of the Festival. We joined Paul, Paul, Duncan & John to taste the bitters. Each of us had a voting sheet which gave a short explanation of how to taste beer (it's more complicated than you thought!) and what to expect from a bitter. Then they brought our first jug of beer. It was labelled B9 so we didn't know what it was or who made it. Well, we swirled it, we smelled it, we tasted it and we swallowed it. Beer tasting is not like wine tasting, you have to swallow beer to get the after taste. It's a tough job but somebody has got to do it.

Then we tried another and another, 9 bitters in all, all anonymous. Some we liked, others we really didn't. We compared votes around the table. On most we were in agreement, on others we completely disagreed. Tastes vary so it's great to have a wide variety of beers to choose from. We did all agree on the top voted beer that was later announced beer of the festival in the bitter category. That was **Rough Draft's Junction 51**. A very nice, well rounded bitter, and a well deserved win.

We suppered at the food counter on pie, chips and peas, followed up with some wonderful Merry Berry chocolates. Thus fortified we decided to try a few darker beers. My favourite for the evening was **Steel City's Shakti Clog**, very rich but not cloying, the coffee giving it body and stability. Listen to me! Talking like I'm a professional, pah! Unfortunately, this was a one-off brew which is unlikely to be available again.

All too soon it was time to wander back to the railway station and head home. It was a great evening and many thanks to all at Doncaster CAMRA for a great event.

(LB)





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# THE WAGGON & HORSES BLIND BEER TASTING

It all sounds very simple and straightforward - two Yorkshire breweries, one of our LocAle brewers, Great Heck and Brew Company from Sheffield; six beers with only a number, the ABV and a one word description but no indication of brewer or beer name. A Sunday in the Waggon and Horses, taste them all and pick your favourite. As I say, easy. Hmmm.

2 half pints of beer – numbers one and two - and beer one takes an early lead. 2 half pints of beers - numbers three and four this time - and four and one are neck and neck. Five and six complete the range and it's now a tie between one, four and six. 2 more halves of one and four and one is edging out into a lead, so move onto six and five again. And the winner is.....Beer One... although I do like six. Maybe six wins... actually beer five is growing on me... which one was three again?

The outcome was that there were 6 very nice beers with different qualities and flavours and picking a winner was not the point (the winning brewery may well disagree). The enjoyment of the Sunday was the discussion with others at the bar trying to guess which ale belonged to which brewer, chatting to the folk from the breweries and trying (and failing) to get some info from Paul the landlord about which one was which.

It was a very enjoyable day - an intriguing experiment and an entertaining experience and one that I would cheerfully participate in again.

If you are interested I voted for beer one..... and six...oh, and four.

(PS)

The result and identities of the beers were revealed after this article was written –

**The winner was beer no. 1 – Great Heck Allan  
runner up was beer no. 6 – Brew Co Frontier IPA  
third was beer no. 4 – Brew Co Underdog**



Nigel Adams, MP for Selby (right) came to support the Great Heck team (Jarno, Allan and Denzil) on the left of Paul, the landlord and Pete from Brew Co.

**THEY ARE...  
ARE YOU?**

RAISE A GLASS TO HELP OUR HEROES  
TETLEY'S HAS PLEDGED TO RAISE £100,000

**Lieutenant Will Dixon and Major Chris Hunter talk about why they're proudly supporting our Help for Heroes campaign, over a pint of Tetley's Trust Porter.**

Chris has been awarded the Queen's Gallantry Medal for his actions on duty in Iraq. How did he come to this? He said: "I've seen firsthand the positive impact of the Help for Heroes funding that is providing vital facilities for our country's injured soldiers. I can't stress enough what a valuable contribution the Tetley's Raise a Glass campaign will make. And what better year to raise a glass than 2012, with Armed Forces Day, the Queen's Diamond Jubilee and a fantastic summer of sport all ahead of us?"

Will had part of his left leg amputated after being badly injured by an IED, but he was still part of the Atlantic sea team. He added: "This is a fantastic way to help raise money for Help for Heroes, and I'm sure it will appeal to the British public's sense of national pride."

**We couldn't agree more. Cheers to Will and Chris, and to all our heroes still serving Queen and country around the world.**

Tetley's has pledged to raise £100,000 for Help for Heroes and aims to reach its fundraising target through sales of a new limited edition bottle of Tetley's Trust Porter, and fundraising events in local pubs throughout the country. The initiative forms part of a £1m marketing support for the brand, which also includes ongoing programme sponsorship of ITV4.

David Scott, Director of Marketing for Tetley's, said: "We have pledged to raise £100,000 for Help for Heroes – a charity that truly resonates with our core consumers. From high-profile activity through to initiatives in pubs via our extensive range of POS, drivers and pub businesses will be able to raise money for the cause while enjoying a pint of Tetley's."

"While other brewers are tightening their belts, we are continuing to invest significantly in marketing support for Tetley's and our wider portfolio of beers. Tetley's continues to outperform the beer market as, with this high-profile support for such a fantastic charity, there couldn't be a better time to stock up!"

Visit [www.carlsbergwednesday.co.uk](http://www.carlsbergwednesday.co.uk) to order your fundraising POS kits now.

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## FESTIVAL FUN

The **Fox** in Holgate's first festival of 2012 was a great little event. Extra handpumps were installed in one of the side rooms, rather than in the kitchen as before, to supplement the beers on the bar. The pumps were on the mantelpiece with the stillage alongside, a novel arrangement that landlord Stuart Weston was delighted with. All the beers on the stillage came from one brewery, **Wold Top**: another innovation was to combine a Meet the Brewer event with the festival.

The brewer spoke for only five to 10 minutes, then opened up the floor to questions, a sound approach which held the audience's attention and prompted some good discussion. The brewery is based on Hunmanby Grange, a family farm near Wold Newton in East Yorkshire. It started in 2003 as a natural diversification: they have long grown malt and have their own borehole, so half of the four ingredients needed for beer were on the doorstep. They've since established their own yeast strain, although growing successful hops has so far eluded them. We were talked through all the beers; they are very well-balanced, old-fashioned beers if you like, without the pronounced hop flavours that are currently so popular (and sometimes overdone). As such, an event like this is really useful in getting you to take your time in tasting and thinking about the beers – it certainly enhanced my appreciation of the range. You won't go wrong with **Wold Top Bitter** if you're after a reliable session beer, **Anglers Reward**, a recent addition to the permanent range, also impressed. For me the beer of the evening was **Against the Grain**; very refreshing with a good citrus aftertaste and it's gluten free.

(HB)

This March saw the first beer festival staged by **Bishophorpe Sports & Social Club**, a small but perfectly formed beer festival, which took on a St Patricks day theme. The club itself is an excellent setting for a small beer festival with the concert room providing a spacious setting away from the club's main bars. Indeed, it looked the business with twelve hand pumps resplendent above two of York CAMRA's new beer festival bars. For a small festival, there was an eclectic mix of beers available such as **Mighty Oak Oscar Wilde** and **Treboom Kettle Drum** as well as three offerings from **Black Sheep: All Creatures**, **Riggwelter** and **Black Sheep Ale**. There were also two Northern Irish offerings in the form of **College**

**Green's Molly's Chocolate Stout** and **Scullion's Irish Ale**, both of which were sampled and were excellent. **Hawkshead Brewery's Brodie's Prime** and **Thornbridge Jaipur** were also available. The beers were supplemented by **Gwynt Y Ddraig Happy Daze** cider and two Czech lagers, not sampled by your writer but pronounced 'superb' by colleagues. The club has been pleased with the success of their mini-festival and is seriously considering making it an annual event. The club already has a reputation for selling good cask ales and is one of the few York clubs signed up to our LocAle scheme. Membership costs are very modest and anyone can join although the festival is open to all comers.

(SG)

## Upcoming Festivals

Tickets for the **Bootham Crescent Beer Festival**, which takes place in the Pitchside Bar from Thursday 21<sup>st</sup> June until Sunday 24<sup>th</sup> June, are currently on sale in the Club Shop.

The tickets, priced at £10 each, entitle the owner to entry for all sessions, a 'Bootham Crescent 1932-2012' commemorative pint glass, a souvenir programme, pen and 5 half pint beer vouchers. Payment must be by cash or cheques, payable to York Minstermen.

**Jolly Farmers, Leavening** are holding a festival which will run from Wednesday 27<sup>th</sup> June through to Sunday 1<sup>st</sup> July. There will be 20 Real Ales and Ciders including those from some of our local Breweries such as York Brewery and Wold Top Brewery. There will be live music on the Friday and Saturday evenings and a Hog Roast is planned for both the Saturday and Sunday - with the full pub menu and lighter snacks and sandwiches also being available throughout the festival.

Opening hours are 5.30pm to Midnight on weekdays and all day Saturday and Sunday.

The **Boot and Shoe, Barkston Ash** has a festival 13<sup>th</sup> to 15<sup>th</sup> July. See website [www.bootandshoe.info](http://www.bootandshoe.info) for more information.

The **Fulford Arms** is holding a "Blondes and Blues" festival on Fri-Sat July 20-21. As the name suggests they will be having 12 blonde beers from around the country plus live Blues music and BBQ. The Friday nights band is TC & The Moneymakers, the Saturday night (from London) The Robin Bibi Band. Free entry.

The **Rook and Gaskill** is holding a 10<sup>th</sup> birthday beer festival from Friday 3<sup>rd</sup> August to Sunday 12<sup>th</sup> August. See article on 10 years at the Rook for more details.

The **Ship in Strensall** is celebrating the Jubilee weekend with a beer and music festival.

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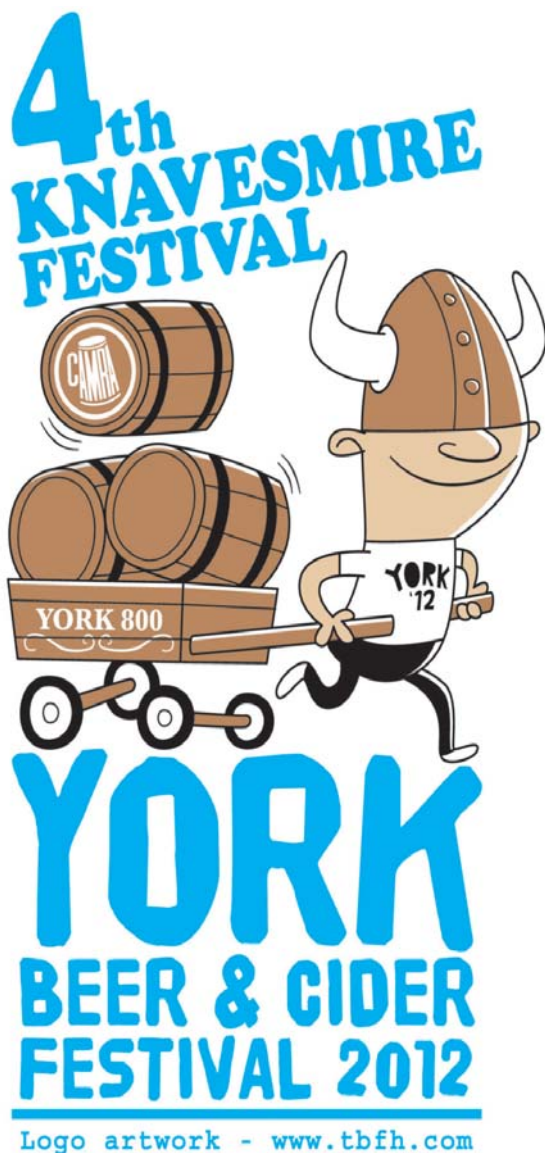
# YORK 800 BEER AND CIDER FESTIVAL

We're all looking forward to York's biggest beer festival of 2012 – the 4<sup>th</sup> Knavesmire Beer and Cider Festival. The unmissable dates for your diary this year are 19<sup>th</sup> to 22<sup>nd</sup> September and as the name suggests – we're back at York Racecourse, only bigger and better than 2011 – which we know is a high benchmark to beat. "Bigger" – because there will be more space. The 2<sup>nd</sup> tent will be larger to accommodate more visitors and beers. "Better" – because due to the unprecedented attendance last year of over 7000 visitors, we are opening for the first time a day earlier on the Wednesday instead of the Thursday. That will be 4 days of beer and cider heaven for all lovers of real ale and cider in Yorkshire and further afield. For local licencees and brewers there will be the usual Trade Session, this time on Wednesday, to give them a chance to meet and network with each other.

The choice and number of beers and ciders will be larger and better than ever. Over 250 beers and 100 ciders from the length and breadth of the UK will be on offer for drinkers to savour. With Yorkshire now boasting the biggest number of breweries of any county, 108 at the last count, we will of course be promoting the superb choice of Yorkshire beers now available with particular prominence given to our LocAle breweries – featuring beers brewed within 25 miles of York. For those of you looking beyond these sceptred isles, we will of course be providing a foreign beers bar – featuring the best Europe has to offer and judging by the 2,300 pints drunk last year, this will prove very popular again.

We very much look forward to welcoming one and all to what has grown into an annual York institution.

(NL)



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In this celebration year of York 800 we at York CAMRA want to spotlight our city pubs and celebrate the fantastic work of the publicans and local brewers who bring us great beer each week.

So on 30th June, members of York CAMRA will be organising the city's biggest pub crawl to survey the beers and ciders in all the pubs of York. As you can imagine, this is no easy task so we need your help!

If you would like to be involved then email us on [beercensus@yorkcamra.org.uk](mailto:beercensus@yorkcamra.org.uk) tell what area(s) of the city you would like to survey (e.g. Acomb, Clifton, City centre) and we'll get back to you with full details, including a list of pubs to survey. Then, on Saturday 30 June, you need to visit the pubs, have a beer (or not, it's up to you!) and write down the beers (& ciders) they have on sale and bring the results to the Waggon & Horses. We'll be there all day from midday, so you can do your surveys and bring your results at any time during the day of Saturday 30 June. We've got refreshments for all who take part and the chance to win some quite nice prizes!

(LB)

## SELBY TOWN HALL BEER AND MUSIC FESTIVAL

**Saturday 28 July 2012**



**Selby Town Hall  
York Street  
Selby  
YO8 4AJ**

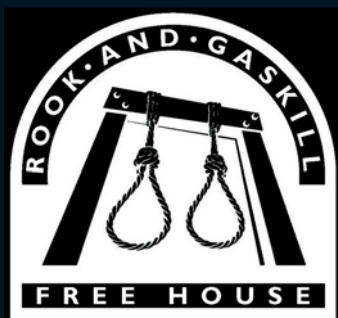


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## INN CIDER TRADING

Real cider and perry is increasing in popularity and availability in the York branch area. Over the next few issues of Ouse Boozer we will be exploring the pubs, off licenses and festivals in our area to find out what cider and perry is available.

We started in York city centre taking in a small sample of the pubs selling real cider or perry, with a visit to the **Maltings**, where **Mr Whitehead's Boxing Dog** (from Hampshire) was available on handpump with **Biddendens Cider** (from Kent) available on gravity. Following the city walls gets us to the Swan where **Broadoak Premium Perry** and **Hecks Cider** (both from Somerset) were on offer. Hecks is a well-known traditional cider and perry producer, not far from Glastonbury, where the family has been making cider for six generations (since 1840). Having had a selection of ciders and perries from both the traditional west country and south eastern cider producing regions we headed into the city centre to see what else was on offer. We ended up in the House of the Trembling Madness where **Gwynn y Ddraig Black Dragon** was on offer and selling very well. This cider is from Pontypridd, Wales and is part of a flourishing cider industry in south east Wales (where cider production was widespread in the 18<sup>th</sup> century).

How about if you fancy some cider or perry to drink at home? Bubwith-based specialist delicatessen and off licence, The Jug & Bottle became the first shop ever to retain a prestigious Drinks Retailing Award, when it was named Independent Cider Retailer of the Year for the second year in a row at a glittering ceremony at The Dorchester Hotel in London. This is the third time in the last four years that The Jug & Bottle has won a category at The National Drinks Retailing Awards and they were also runner's up on two other occasions.

Doug & Louise Smith, from this family-run business, are justifiably proud of the achievement. "We continually strive to provide the best possible range of products for our customers. We also try to offer a high quality buying experience, so to receive this recognition again is a fantastic honour," commented Louise.



Louise, Olly Smith (not related!) and Doug Smith with their award

The Jug & Bottle has had a long-held reputation for the quality of its cider stock and has continued to build on this over the last twelve months. There are now sixteen different ciders on draught and more than 90 different bottled varieties were on offer during 2011. Louise regularly changes the availability in order to give customers plenty of choice.

The result has been a 61% increase in year-on-year sales, which is three times previous annual figures and Louise feels this is a direct result of winning the award in 2011. "The award has definitely helped to raise the profile of the shop and our cider range. We now get regular customers travelling over 50 miles to purchase their cider!"

In presenting the award, trade journalist and one of the judges, Nigel Huddleston said "Few shops do so much to champion cider in the country than The Jug & Bottle which has now become a destination store for the cider enthusiast."

Added to the cider-related products on offer, The Jug & Bottle also stocks a wide range of beers; both draught & bottled varieties and wines - most of which can't be found on the supermarket shelves. A fantastic delicatessen in the stunning retail environment of the Old Victorian School on Bubwith's Main Street, "makes The Jug & Bottle", as one judge commented, "a cider nerds heaven!"

On the festival front, the big one, is of course, the York beer and Cider festival where there will be around 100 ciders and perries from all around the country (including several Yorkshire producers) for you to try. More on that next issue.....

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## Good Beer Guide 2012

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I have recently taken over the role of LocAle Co-ordinator for York CAMRA from Helen Balawajder who, along with Melissa Reed, did a brilliant job of introducing this scheme to the branch in 2008. There are now 74 accredited LocAle pubs in the branch area. By seeking out these pubs, you can sample at least one beer brewed within a 25 mile radius of the pub. With a staggering 77 breweries qualifying as LocAle producers somewhere in our branch area, this gives huge consumer choice and allows licensees to differentiate themselves from other pubs – and the mass market offerings of the supermarkets. If you think you know of a pub which might be interested in joining the scheme or are a licensee who is interested in joining, please contact me, Elaine G at [emsg1967-camra@yahoo.co.uk](mailto:emsg1967-camra@yahoo.co.uk). It is good to be able to announce eight new members of the scheme in my first article.

Simon Evans started this compact cafe bar called the **Habit** in **Goodramgate** in 2004. The building itself dates back around 460 years with its interesting shaped rooms both upstairs and downstairs. It also boasts a first floor beer garden with a view of the Minster. It's a quirky little place starting its business day at around 9am serving breakfasts and coffees and offering free Wi Fi. In its other guise it holds regular well attended music nights catering for all tastes and is a show case for local artists whose works are exhibited. Simon, with his able assistants Esme and Alex, ensure a friendly welcome and efficient service. Now boasting two hand pumps, the Habit's policy is to source from local businesses wherever possible. The LocAle is sourced from **Treboom** and **Yorkshire Heart**. Real cider is also starting to appear and the intention will again be to aim to source from local producers. Open 9am - 11pm Monday to Saturday, 10am - 11pm Sunday.

When one thinks of places to have a pint in York the **Theatre Royal** in **St Leonard's Place** might not spring naturally to mind, but for those in the know it has had a cafe for well over twenty years complete with small bar and a pleasant terraced area. During the day it caters for people on shopping trips and in the evenings it comes into its own serving theatre patrons. The bar is supplied with cask beer by **York Brewery** with two hand pumps, one serving the

house beer called **Grey Lady** commemorating the theatre ghost (it is actually Guzzler re badged) and one other from the York Brewery range. Jorvik, the catering supervisor, is looking to increase the cafe bar's footfall during the daytime and early evening, so having a quick pint in here also helps keep the theatre going.



Steve and his regular LocAle

Steve and Ellisif have been running the **Fulford Arms** as a friendly community pub with good quality real ale for just over a year now. They sell up to 6 cask beers, a combination of regular beers and guests. **Leeds Pale** has been added to the regular list (alongside Saltaire Blonde and Taylor's Landlord), allowing them to sign up for LocAle. Other reasons to visit the pub include the beer garden for the summer and regular live music.



The Deramore Arms



Ed Mason and Peter Atkinson have taken on the lease of the **Deramore Arms** in **Heslington Village**. Standing at the far end of the Main Street, it provides a haven for locals and, during term time, the clientèle is augmented by the large student population from the University Campus. It is served by the frequent No. 4 & Unibus services from the City and is close to the cycle path network. The management team already run the Duke of Wellington and Mason & Taylor in London and have just taken on Whitelock's in Leeds. They are committed to serving good real ale complimented by a quality food offering. They have embraced our Branch LocAle Scheme with open arms and, being a free of tie lease, they have control of the beer range. The regular LocAle is **Leeds Pale** or another Leeds beer. They offer an interesting range of other beers and intend to vary the offering depending on season and demand, so welcome suggestions and feedback from customers. Open 11-11 Monday to Saturday, 12-10.30 Sunday.



The Nelson Inn

The **Nelson Inn** in **Selby** becomes the first pub in the town to sign up for the LocAle scheme. It is a busy riverside pub on Ousegate which has been selling cask ales for many years but now intends to 'go local'. Licensee, Jackie, has added a permanent **Brown Cow** brewery beer to their range, which includes Theakston's Bitter and John Smith's Cask. The Brown Cow brewery is only about a mile away from the pub as the crow flies – you can't get much more local than that! The **Nelson** joins the nearby **Wheatsheaf** at **Burn** and **Wadkin Arms** at **Osgodby** in the immediate Selby area to make a "LocAle triangle".



The Old Black Bull

The **Old Black Bull** in **Raskelf** is described by Paul Jackson who, with wife Chris, has had this village local for twenty years come August as 'a proper pub' and it certainly is. This village pub in Raskelf, west of Easingwold, provides pub games, evening food and reasonably priced accommodation as well as local cask beer which includes **Theakston Best** and **Old Peculiar** as regulars with a rotating guest. There is even a bus stop outside the pub for buses from York or Thirsk for thirsty outsiders so there is no excuse not to visit!



Sarah Smith and Daniel Farrall, Jolly Farmers, Leavening

Daniel Farrall joined bar manager Sarah Smith a year ago at the **Jolly Farmers** in the pleasant Wolds village of **Leavening**. Four or five real ales are on offer. **York Guzzler** is the regular LocAle, sometimes joined by



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 Saturday Midday - midnight  
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another such as a **Wold Top** beer. The pub itself consists of a quarry tiled bar area, cosy lounge with real fire, two eating areas serving locally sourced food (not Mon/Tues), a games room with TV, darts and piano and a pleasant beer garden. It is real a community pub hosting innovative ventures such as the Leavening Community Cinema once a month. They are holding a beer festival from 27<sup>th</sup> June to 1<sup>st</sup> July. Currently open all day at weekends and from 5.30 on weekdays.



Sue at the White Horse

The **White Horse** is a character inn, situated between Leeds and York on the Main Street of the village of **Church Fenton**. Sue and Nigel Langrick enjoy running the business and extend a warm and friendly welcome, hoping you will enjoy a quiet drink in the lounge bar, lunch or evening meal in the separate dining room, a lively chat in the games room or pool, darts and dominoes if this is more to your liking. There is also Sky TV on large screen. The LocAle will usually come from **Clark's** or **Ossett** breweries. They aim to offer freshly prepared and home cooked food daily, midday and evenings, with three sittings for Sunday lunch from a wide and varied a-la-carte menu, special midweek menus and senior citizen luncheons. It is available also for wedding receptions, birthday parties and discos. There is a beer garden and ample car parking and full facilities for the disabled.

(EG)

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YOU DO,  
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# REAL ALE IN YORK

The second edition of Real Ale in York, our local pub guide, which was launched in September 2010, is still widely available to buy. In full colour, with many photos, the slim, ring-bound booklet describes all known outlets that sell real ale in the City of York council area. Two handy, clear maps (one of the city centre, the other of the outer area) fold out from the covers. There's useful information on public transport and our LocAle scheme, as well as a comprehensive section on North Yorkshire breweries. It's worth investing in even if you think you know all there is to know about York's pubs! It costs £4.99 and you can get it from:

- **Bay Horse**, Murton
- **Blue Bell**, Fossgate, York
- **Brigantes**, Micklegate, York
- **Dean's Garden Centre**, Stockton on the Forest
- **Deramore Arms**, Heslington
- **Fulford Arms**, Fulford Road, York
- **Gluggles**, Goodramgate
- **Greyhound**, Riccall
- **Guy Fawkes Inn**, High Petergate, York
- **Jefferson Arms**, Thorganby
- **Jug**, Chapel Haddlesey
- **Jug & Bottle**, Bubwith
- **Lamb & Lion Inn**, High Petergate, York
- **Last Drop Inn**, York
- **Little Apple**, High Petergate, York
- **Londons Newsagents**, Heworth
- **Lord Collingwood**, Upper Poppleton
- **Maltings**, Tanners Moat, York
- **Malt 'N' Hops**, Wheelgate, Malton
- **Minster Inn**, Marygate, York
- **Phoenix**, George Street, York
- **Rook & Gaskill**, Lawrence Street, York
- **St Vincent Arms**, Sutton upon Derwent
- **Slip Inn**, Clementhorpe, York
- **Snickleway**, Goodramgate, York
- **Spread Eagle**, Walmgate, York
- **Sun Inn**, The Green, Acomb
- **Swan**, Clementhorpe, York
- **Three-Legged Mare**, High Petergate, York
- **Visit York**, Museum Street, York
- **Waggon & Horses**, Lawrence Street, York
- **Waterstones**, York
- **Wheatsheaf**, Burn
- **York Beer & Wine Shop**, Sandringham Street, York
- **York Tap**, York Station, York
- **York Brewery Club**, Toft Green, York
- **Yorkshire Terrier Shop**, Stonegate, York.

You can also buy a copy by post for £4.99 (£4 to CAMRA members) plus £1 postage and packing. Send a cheque payable to CAMRA York (write your CAMRA branch and membership number on the back of cheques) to:  
Karl Smith, 10 Hillcrest Avenue, Nether Poppleton, York YO26 6LD.

# 10 YEARS OF THE ROCK AND GASKILL

With the Rook & Gaskill celebrating its tenth anniversary this summer, time for a look back over the first decade.

In 2002 it was trading, somewhat sporadically, as the **Queen**: numerous managers had come and gone and it was an unlovely and unloved pub, badly in need of some serious attention. Then the **Mildly Mad Pub Company**, a joint venture between **York Brewery** and **Tynemill/Castle Rock**, got hold of it. This was the only established pub that they bought – their other outlets at the time, the **Last Drop Inn** and the **Three-Legged Mare**, were conversions of business premises, as was the **Yorkshire Terrier** which opened later. The first manager was Vernon Seymour, who moved from the Last Drop, looking forward to the challenge and confident of making a big difference to the pub.

The new name continued the macabre tone set by the names of the company's first two pubs: Leonard Gaskill and Peter Rook, both in their twenties, were executed at the gallows of St. Leonard's, Green Dykes, without Walmgate Bar (less than a mile from the pub), in 1676 for stealing thirteen sheep. Although the gallows remained in place until 1700, when they were demolished to the great joy of the citizens of York, these two turned out to be the last criminals to be executed there.

We were impressed when it opened: "Both inside and out, the newly reopened pub is very different and much improved. Externally, it has been spruced up considerably, including the addition of some glazed brickwork and it has become a landmark on the street. The previous layout, with the bar on the left, has been preserved, but the counter has been extended and now houses no fewer than twelve handpumps. [It could boast the widest selection of real ales in York for several years.] At the front, there are some comfortable benches and a glazed floor, with the brewery badge and the pub's name highlighted. Up a step at the back of the pub is a boarded area with more bench seating, while outside there is a small covered drinking area. The pub offers the range of York Brewery beers as well as some interesting guest ales. All in all, the classy refurbishment and beer range combine to make the pub a welcome addition to this corner of the city".

It was our Town Pub of the Season in Winter 2003: by then Vernon had been replaced by Heidi Watkinson, a familiar face from the Three-Legged Mare. She was a very capable lady, a natural behind the bar, with a friendly, outgoing personality. It went on to be our Pub of the Year in 2005, by which time it was jointly run by Gordon King (who still does the odd shift behind the bar) and Dave Gardner. Their combined ages are still probably less than that of many other York licensees; it was great to see the company having faith in such young employees. "Factors which make the pub stand out are their care for the beer, their enthusiasm and unfailingly positive attitude – they listen to their customers, too, especially when it comes to the beer range" said Ouse Boozer at the time. I've still got fond memories of **Hang 'Em High**, a **Brown Cow** special brewed to mark the win, not by brewster Sue Simpson, but by her husband Keith, his first ever effort. While Keith has plenty of input into the brewery, including helping to formulate recipes, he normally sticks to what he describes as 'menial tasks'. With Sue confined to a supervisory role due to a fall and presentation night looming, Keith found himself a brewer for the day. His verdict? "It's not an experience I'll be in a hurry to repeat – Sue's a hard act to follow!"

Later that year, the partnership between York Brewery and Tynemill came to an amicable end and the Rook passed into the latter's hands, with Neil Trafford moving in as the first and, so far, only tenant. The company was founded by Chris Holmes, a former CAMRA chairman, in 1977: while their pubs are all different they typically avoid gimmicks, loud music and one-armed bandits, concentrating on quality beer and food in decent surroundings. They are firmly committed to cask ales, championing micro and regional breweries. The only real change was in the beer range, with Castle Rock beers replacing those from York Brewery over time. It has won Pub of the Season twice since then: both times I did the presentation to what seemed a huge crowd during a very busy beer festival and both times I swore I'd never do it again!

Today the pub continues in the same vein and it remains one of my favourites – I prefer it to much of the competition that has opened up in the meantime. The beer range continues to surprise and delight. Traff joined LocAle early on and as well as supporting local brewers gets plenty from further afield, with **Dark Star** and **Burton Bridge** among the perennial favourites. A recent innovation is Castle

Rock's New Brew night; on the third Thursday of the month the company promotes breweries which have been trading for under 12 months. In March **Craddocks Goatherder Stout** from **Stourbridge** and **Harbour IPA** from **Cornwall** were the new beers on the bar.

Traff intends to celebrate in style over 10 days this August, from Friday 3<sup>rd</sup> to Sunday 12<sup>th</sup>. There's a birthday party on Sunday 5<sup>th</sup> when there's an all day music event (something the pub is very good at) which will hopefully showcase 10 different artists. Over the 10 days, he hopes to have up to 20 beers on at any one time and to feature 10 breweries new to the Rook.

(HB)

# FENTON FLYER

Church Fenton

Ross & PJ welcome you to our traditional friendly village pub, now serving 5 cask ales (John Smiths, Tetleys and 3 regular guest beers) + a selection of lagers, ciders, bottled beers, wines & soft drinks.



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Home cooked food is now being served Friday/Saturday evenings and Saturday/Sunday lunchtime - our newly launched menu and booking details can be found on our website at [www.thefentonflyer.com](http://www.thefentonflyer.com)

- Follow us on our facebook page (The Fenton Flyer) and on Twitter @thefentonflyer
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www.leedsbrewery.co.uk

# LAST ORDERS

## York Branch Meetings & Events

**Saturday 9<sup>th</sup> June:** Trip to **Great Heck Brewery** and local pubs. Coach departs Leeman Road Gardens 11.30am. Return arrival 7pm. Cost tbc.

**Friday 15<sup>th</sup> June:** Friday 5: - **Fox, Holgate, 7.30pm Volunteer Arms, Mount, Bay Horse**, Blossom Street, Brigantes.

**Saturday 16<sup>th</sup> June:** Cycle ride to **Knaresborough** for overnight stay and return on Sunday 17<sup>th</sup> June.

**Wednesday 20<sup>th</sup> June:** Pub of the Year 2012 presentation to the **Waggon & Horses**. 8pm.

**Thursday 21<sup>st</sup> June:** Summer Pub of the Season presentation to the **Maltings** 8pm.

**Tuesday 26<sup>th</sup> June:** Branch Meeting, **Bay Horse**, Marygate 8.30pm.

**Wednesday 27<sup>th</sup> June:** Summer Country Pub of the Season presentation to the **Wadkin Arms**, Osgodby. Coach departs Leeman Road Gardens 7pm. Return arrival in York by 10.45pm. Cost £7.50.

**Saturday 30<sup>th</sup> June:** **Beer census day**. E-mail: [beercensus@yorkcamra.org.uk](mailto:beercensus@yorkcamra.org.uk) to sign up for pubs to survey to count the number of beers on sale in York. Survey headquarters is the **Waggon and Horses**.

**Saturday 7<sup>th</sup> July:** Alternative **Transpennine Rail Ale Trail** along the Calder Valley. 1027 train to Leeds, then 1107 train to Todmorden for the **Queens Hotel**, return via Hebden Bridge (**Railway and Moyles**), Sowerby Bridge (**Jubilee Refreshment Rooms**), Halifax (**Dirty Dick's, Pump Room, Three Pigeons**), Leeds (**Brewery Tap**) and **York Tap**. Return fare £16.80.

**Friday 13<sup>th</sup> July:** Friday 5 – launch of the Ale Trail at **Rook & Gaskill**, then **Waggon & Horses, Red Lion, Last Drop, Guy Fawkes**.

**Friday 20<sup>th</sup> July:** Cycle social, meet at **Sun**, Acomb 7.30pm.

**Tuesday 24<sup>th</sup> July:** Branch Meeting, **Brigantes** 8.30pm.

**Saturday 4<sup>th</sup> August:** **North York Moors** by bus. Depart Leeman Road Gardens 11am. Itinerary and fare tbc.

**Sunday 5<sup>th</sup> August:** **Rook & Gaskill** 10<sup>th</sup> anniversary party with all day music.

**Friday 10<sup>th</sup> August:** Friday 5 – gardens and roof gardens. **Tap & Spile** 7.30pm, **Habit, Golden Lion, Olde Starre, Lamb & Lion**.

**Friday 17<sup>th</sup> August:** Cycle social, meet at **Shoulder of Mutton**, Heworth. 7.30pm.

**Tuesday 28<sup>th</sup> August:** Branch Meeting, **Junction Brewhouse** 8.30pm.

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

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For more information and to book: [yorkcamrapubwalks@gmail.com](mailto:yorkcamrapubwalks@gmail.com) or 07506570234

## Keep in touch

Website: [www.yorkcamra.free-online.co.uk](http://www.yorkcamra.free-online.co.uk)

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

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



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## CAMRA MEMBER DISCOUNTS

**The following discounts are available to card-carrying members:**

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

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

**Cross Keys**, Goodgramgate, York: 50p discount off pint

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

**Old White Swan**, Goodramgate, York: 50p discount off pint

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

**Harkers** St Helens Square, York: 50p discount off pint

**Punch Bowl**, Blossom Street, York: special discounts Wednesday and Sunday only

**Punch Bowl**, Stonegate, York: 50p discount off pint

**Rook & Gaskill**, Lawrence Street, York: special discounts

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

**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! (CT)

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