

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.113 -



2012 - 7250 copies



**4<sup>th</sup> KNAVESMIRE FESTIVAL**

**YORK**  
**BEER & CIDER**  
**FESTIVAL 2012**

Logo artwork - [www.tbfbh.com](http://www.tbfbh.com)

Summer Pubs of the Season, Maltings (town) &  
Wadkin Arms (country): Page 11 & 13,  
York Beer and Cider Festival: Page 28

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## EAR TO THE BAR

**Pivni** now has an extra hand pull, taking it up to five cask ales, which is quite an achievement in such a small space!

At the **Volunteer Arms**, recent guest beers have included **Scottish Borders Reivers**, **Summer Wine Gallicoe**, **Marble Draft No.4** and **Brown Ale**, **Revolutions Replicas**, **Bradfield Farmers Blonde**, **Yorkshire Dales Radical IPA**, **Salamander Mind Meld Mild**, as well as the regulars **Marston Moor Cromwell Pale**, **Ossett Silver King**, **Leeds Yorkshire Gold**, **Ilkley Mary Jane** and **Brown Cow Thriller in Vanilla**.

The **Fox Inn** has recently offered guest ales **Ilkley Mary Hoppins** and **Salamander Freeloader**.

At the **Sun Inn**, recent ale choices have included **Sharp's Doom Bar**, **Batmans XB**, **Black Sheep Golden Sheep**, **Copper Dragon Golden Pippin**, and **Greene King Ruddles Best**.

The **Lord Collingwood** has been selling the **Marston's** single hop specials with **Marynka** and **Strisselspalt** spotted recently in addition to regular **Marston's** range (typically including **Ringwood**, **Brakspear**, **Pedigree** and **Jennings** beers).

The **Red Lion Motel**, **Poppleton** is now selling **Black Sheep Best Bitter** and **Copper Dragon Golden Pippin**.

At the **Golden Ball**, locals have got together to form a co-operative to buy the lease. Now they are inviting all residents to join the co-op and have a stake in the future of the pub. There was a large response to the recent public meeting and there are plans to issue more shares. City of York Council leaders are said to be supporting the initiative.

The **Golden Lion** has had the 10% discount for all CAMRA current card holders re-instated and is available in the **Golden Lion** and all Taylor Walker pubs nationally as well.

**Old Ebor** is now focusing on a range of real ales with up to five beers available at any one time. Recently there were four beers available from **Bushy's Brewery** (Isle of Man) to celebrate this year's TT Races. These included a **TT Anniversary Special** - which is a one-off - **Bitter** and **Ruby**. The pub has now signed up to our LocAle scheme.

The **Victoria Vaults** was recently selling **Jennings Sneek Lifter** and **Cocker Hoop**.

The **Cock & Bottle** is now selling **Caledonian Deuchars IPA** and is likely to be a regular outlet for beers from the **Urban Brewhouse**.

The **Pitchside Bar** continues to offer interesting ales; they recently had a renamed **Hadrian Border** beer on to celebrate the return of York City to the Football League whilst the recent LocAle was **Treboom Kettle Drum**. They are also offering card carrying CAMRA members 10p a pint discount on production of a valid membership card!

The **York Tap** which opened in November is creating a beer garden to compliment the pub's splendid interior. Located at the pub's entrance on platform three, it has been designed by David Turner, a 22-year-old graduate of York St John University who works in the pub as a barman.

The **Spread Eagle** has been featuring the monthly single hop series from **Marston's** with **Styrian** spotted recently.

### Out of York

In **Selby**, Wetherspoons' application to convert Everatt's furniture shop in Gowthorpe into a pub has been approved. It is to be named **The Giant Bellflower** (celebrating a discovery by a local botanist!) and the work is estimated to cost £1million.

The **Cross Keys** at **Hillam** has recently re-opened.

The **Greyhound** in **Riccall** has recently being offering some interesting beers under a Punch Taverns Finest Cask 'Sporting Ales' promotion. Seen on the bar (and tasted!) during the summer: **Brain's Le Peloton**, **Jennings Jiggers Tipple**, **Wadworth Red**, **White & Brew** and **Stonehenge Ales' Five Rings**.

The **White Swan** at **Bubwith** reopened at the end of July following a full refurbishment. Beers available are **Old Mill Bitter** alongside **John Smith's Cask** with a **Theakston** beer to follow.

At **Tadcaster**, the **Social Club** has now got four hand pumps supplying a range of real ales including a permanent **Rudgate** pump (recently **Ruby Mild**).

The **Queen** also in **Tadcaster**, now has four hand pumps and is looking to offer beers from **Saltaire** and **Copper Dragon** breweries.

# Ferry Boat Inn

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The Wadkin Arms - A Real Ale Village Pub, Osgodby, Selby, YO8 5HU

The **Mended Drum** at **Huby** (formerly The Star Inn) is now under the same ownership as the Artful Dodger so is a true free house. The refurbishment is to a high standard and trade is building steadily. Recent beers on the bar were **Wells Bombardier** and **Black Sheep Best Bitter** plus a real cider. They are exploring local beers over the summer with the hope of finding one to become permanent.

The **Orchard Inn** at **Hustwaite** changed its name some time ago from the Balmoral - apologies to the landlady for continuing to use the old name in Ouse Boozer and elsewhere. The guest ales at the pub are selling well alongside the regular **Black Sheep Best Bitter**. They often have beers from **Walls** and **Treboom** breweries as well as **Hambleton** and **Copper Dragon** and are planning to try other local breweries too.

The **Crown Hotel** at **Helmsley**: Listed Building and Planning consent has been granted for the changes required to convert the ground floor into a restaurant by removing walls and other changes. This removes one of the remaining pubs in Helmsley, though it has been closed for some time.

The **Moors Inn** at **Appleton le Moors** has reopened under its new owners.

The **Dawney Arms** at **Shipton by Beningborough** has recently joined our LocAle scheme, regularly featuring beers from **Treboom** brewery in the village.

The **Red Lion, Haxby** is stocking three real ales; **Greene King Ruddles County**, **Old Speckled Hen** plus a varying further beer from the **Greene King** stable.

The **Half Moon, Strensall** is back up to three hand pumps, **John Smith's Cask**, **Black Sheep Best Bitter** and recently, a **Castle Rock** ale.

The **Buck Inn** at **Wrelton** (just west of Pickering and at the southern end of the road leading to Cropton) has had a new landlord since last October. His website shows he has the sort of quirky sense of humour needed to run a pub these days <http://www.buckinn-wrelton.com>. Particularly, we like the idea of an "Unhappy Hour" where he says the glummiest person in the pub gets a free half of bitter – it's not difficult to think of some local CAMRA members who might qualify! When visited recently **Black Sheep Best Bitter** and **Taylor's Landlord** were in evidence.

The **Chequers** at **Bilton in Ainsty** has been visited recently when **Old Rosie** cider (on draft), **Black Sheep Best Bitter** and **Golden Sheep** and **Taylor's Landlord** were all on sale.

The **Grapes** at **Slingsby** is in new ownership. Leigh and Catharine Spooner have acquired the freehold from Punch Taverns. The new licensees are really enthusiastic about their new venture and the pub has recently reopened after refurbishment and at the time of going to press they were planning to serve real ale.

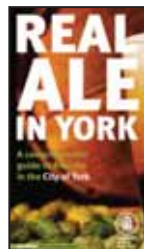
The **Drovers Arms, Skipwith** has re-opened following a refurbishment.

Finally, an apology: The previous ear to the bar stated "The former tenant of the **Boot & Shoe**, Barkston Ash, Neil, has now taken on the **Jenny Wren** in Beal". We would like to reassure readers that Neil isn't the former tenant of the Boot and Shoe – he is still there and the Jenny Wren is an additional pub he has taken on.

(SG)

## 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!



Real Ale in York is on sale at many pubs in 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 for the discount) to: Matthew Grant, 16 Sandcroft Road, York, YO24 2TD.

# BREWERY NEWS



The **Urban Brewhouse** is now brewing at the Junction Brewhouse in Leeman Road.

Three beers have been brewed initially,



**Pacific Pale** 3.6% - brewed with hops from New Zealand

**Smokestack Lightnin'** 4.3% - a smoked porter

**Brew York Brew York** 5.2% - a golden ale brewed with American hops.

The brewer is David Kerr who has worked previously at Mordue and Camerons breweries in the north east.

Brewing has commenced at the **Deramore Arms** in Heslington under the name **Four Thorns**, the name describing the partners in the business! The brewer is Rob Franklin utilising the kit he formerly brewed on as the Storyteller Brewery when he was at the Bay Horse in Terrington.

Two beers have been available in the pub intermittently due to the small size of the brewery – **Fools Gold** 4.0% and **Hops and Glory** 4.4%.

The **Knaresborough Brewing Company** has been set up using a one barrel plant upstairs in Blind Jacks in Knaresborough specialising in stronger than average beers mainly for sale only in the pub. We hope to feature some of their beer at the York Beer and Cider Festival at the Knavesmire from the 19<sup>th</sup> September.



Collingham Ales have started brewing in Collingham, near Wetherby. Two beers are available and have been spotted in some York pubs.



**Journeyman** 3.9% - a traditional brown bitter brewed with Maris Otter and Munich malted barley with Summit and Styrian Goldings hops.



**Artisan's Choice** 4.4% - a golden ale brewed with Maris Otter and Vienna malted barley with Citra and Motueka hops.

The **Doncaster Brewery** will launch officially in early September having first brewed in the middle of August.

The beer names will all have a "Doncaster" theme and will hopefully appear in several pubs in our branch area.



**Black Sheep Brewery** are celebrating their 20<sup>th</sup> anniversary this year with a special beer named **Progress** 4.0%, single hopped appropriately with Progress. The beer is available from early September.

**Theakstons Brewery** have gained some new accounts – the **Old Ebor** has the seasonal beer or **Lightfoot**. The **Cross Keys** in Dunnington, the **Black Horse** in Wigginton and the **Exhibition** in York all have **Best Bitter**. The **White Swan** in Bubwith has **Best Bitter** and **XB**.

The autumn seasonal beers are:



September - **Infalible** 4.2%, a dark amber ale brewed with molasses. Infalible is the name of a famous salmon fly and the beer has been brewed to commemorate sponsorship of the River Ure Salmon



Trust project which aims to return wild salmon to the river.



October – **Paradise Ale** 4.2%, full bodied with a light lusciously flavoured fruity taste.



November – **Masham Ale** 6.5%, the return of the strongest Theakstons ale with a rich balanced character of malt, fruit and Fuggles hops.

**Cropton Brewery** cask beers were rebranded under **The Great Yorkshire Brewery** name in July.

Three beers will be available permanently:



**Pale** 3.6% - a New World pale ale. Light and smooth with the juicy, tropical fruit flavours of mango & pineapple. Formerly called **Endeavour**.



**Classic** 4.0% - light chestnut in colour with a deliciously smooth, malty taste and balanced by the marmalade like flavours derived from the English hops. Formerly called **Two Pints**.



**Golden** 4.2% - A refreshing golden beer with hints of caramel and a mouth-watering honey-like sweetness. Formerly called **Honey Gold**.

Seasonal beers will also be brewed, the first being **Lavender Blonde** 4.4% in July.

August 2012 saw the launch of the new **Yasigi** range of beers, the brewery having taken exclusive allocation of a new UK hop which they have named Yasigi, after the

## African Goddess of Beer.

The goddess was known for her wild, partying ways and her large chest!

The Yasigi hop will yield enough for the next three years to produce approximately 200 casks of beer a year at The Great Yorkshire Brewery.



The first beer with the new hop was a black lager named **Yasigi** 5.0% and was extremely tasty when sampled in the New Inn!



Phil from **Brass Castle Brewery** has told us "As we head into autumn we'll be doing some limited run beers in order to try out some new ideas. I'm particularly looking forward to brewing-up a beer that I plan to call **Heretic** and which, appropriately, will be hard to pigeon-hole for beer style. We plan to have fun with ingredients that are not often used and some fresh (wet) hops from the autumn harvest. So we're getting all experimental!"



### Treboom Brewery



The brewery kicked off the summer with its third core beer, Yorkshire Sparkle.

At 4% it's a refreshing Really Pale Ale (RPA) with citrus/grapefruit flavours and hints of tropical fruit, perfect for that late summer sunshine.



Now plans are afoot for their fourth beer to be launched in September - a strong porter called Baron Saturday, 5.2% with hints of liquorice and coffee, dark and mysterious.

Treboom was recently highlighted as one of six of the best microbreweries in Yorkshire by Yorkshire Life Magazine. John said, "Jane and I have only been brewing for 7 months so to be recognised in this way is brilliant."

To celebrate York 800, Treboom will be brewing a **Houblon Nouveau** which will debut at York Beer Festival and then be available in selected venues across York. Made from fresh green hops from Herefordshire, carefully transported to Yorkshire by head brewer John and brewed the day after harvesting it will be a very limited edition indeed.

Jane said, "We are very excited about producing a 'Houblon Nouveau', this is just the sort of thing that small microbreweries can do and we are delighted to be able to bring some to York"



### Hambleton Ales news:

October starts our Anagram series of beers which gives Hambleton Ales drinkers the opportunity to name your own beer – all we ask is it contains all the letters used in **HAMBLETON ALES** – suggestions can be submitted by Facebook, Twitter, email or post. The winners win their weight in beer!

Current suggestions are Noble Mash Tale, Blame a Lost Hen, The Bean Slalom....

Specials for the next three months:



September - **Globe Trotter** 4.0%. An unusual blonde beer brewed with traditional malt and the addition of honey, supplemented with zesty, honey, apricot and almond notes derived from the hop.

October - **Noble Mash Tale** 4.0%. A pale ale with resinous herbal finish. A thirst quencher.

November - **Blame a Lost Hen** 4.0%. A deep red coloured beer with liquorice, sherbert and black pepper notes.



A new beer from **York Brewery** was launched under the intriguing name **Peacock's Pride**.



In late 2011 the brewery ran an exclusive 'Brew Your Own Beer' competition which was run throughout the small York Brewery estate of pubs to help engage with customers during the notoriously quieter trading periods running up to Christmas.

The response from customers was overwhelming and after some debate six finalists were chosen and one entry crowned winner by the team of judges at HQ.

Beer fan Bill Peacock landed the dream day out at the Brewery and after a very early start alongside the brewing team, Bill started to brew his very own ale which he had aptly named 'Peacock's Pride' blended using Challenger and First Gold hops .

Competition judge and Head Brewer Nick Webster was impressed with his ideas and he explained "Bill described a pale blonde session ale with hints of orange and coriander which was light, hoppy and very refreshing"

Plans are already in place to run the competition again later this year due to the fantastic success of the winning ale.



Bill Peacock in the York Brewery club

Another new beer called **First Time Lucky** came about as a result of a number of York Brewery pub staff helping to devise the recipe and brew the beer which was deliciously hoppy and extremely drinkable!



Congratulations are due to **Rudgate Brewery** with another award for **Ruby Mild** which came first in the Mild category in the Champion Beer of Britain competition at the Great British Beer Festival.

The autumn specials are as below

## September



**867 4.1%** - Extremely pale with a bitter bite and a crisp European hop nose.

**On Target 3.6%** - Pale, balanced bitters with plenty of crisp and zesty citrus hop on the nose.

**20th Birthday Ale 4.0%** - A traditional recipe. Mid brown coloured with malty fruitiness, balanced bitterness and a full, rounded finish.

## October



**Ivar's Plunder 4.2%** - A premium traditional bitter, mid brown with hints of berry, balanced bitters and a fruity nose.

**Gentlemen Prefer Blonde 4.3%** - Blonde coloured ale. Balanced bitterness leading to a fresh zesty finish.

**Deathly Pale 4.0%** - Paler in colour with balanced malt and hop flavours. Hints of citrus on the nose.

## November



**Axeman's Stout 4.4%** - A classic, dark, traditional stout, full of malt character and balanced bitterness.

**Hoppy Hour 4.0%** - Balanced bitterness, golden coloured and a complex zesty, slightly herbal triple hop finish.

**Histericale 3.7%** - Pale and fruity. Hearty but balanced bitterness with fruits on the nose.



**The Hop Studio** in Elvington have been getting their beers out and about in and around York since their launch in May with regular appearances in York Brewery pubs for whom they brewed a special called **White Rose** to commemorate Yorkshire Day on the 1st August.

**Great Heck Brewery** are undergoing a rebranding process with a new logo and pumpclip designs.

Most of the regular beers have shortened names, **Yorkshire Navigator** is now **Navigator**, **Slaughterhouse Porter** is just **Porter**, **Famous Five** is now **Five**, **Heck's Angel** is now **Angel** and **Yorkshire Pale Ale** has been renamed **Blonde**.

**Angel** features on the autumn list for the Nicholsons chain of pubs so look out for it in Harkers, the Punch Bowl (Stonegate) and Old White Swan in York.

# 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.*

**All our guest beers are sourced locally through BIBA and featuring regularly are beers from York, Rudgate, Leeds, Ilkley, Kirkstall, Osetts, Theakstons and Copper Dragon amongst many others, including local micro-breweries.**

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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# COASTLINES

## News from CAMRA in Scarborough

22<sup>nd</sup> April was an early start for Ann and myself, 7.30am and we were in the cellars of **North Riding Brew Pub** to brew a beer for Ann's 50<sup>th</sup> birthday. Ann had weighed out the malts the previous evening and I was along for the donkey work, this was her first time brewing and didn't realise there was so much to do. We finished the transfer to the fermenter about 2.30pm and retired upstairs to the bar for some much needed food and liquid refreshment! We really enjoyed the day, big thanks to Stuart.

Saturday 19<sup>th</sup> May was the big party, we got in at 6pm and **Ann's XXXXX Special** was put on the bar. Friends and locals brought food, Stu did one of his famous hot chillis and in a smaller pan added some Bhut Joloki powder for the "chilliheads" amongst us and was it hot! (Ann Ramms daughter Debbie made the cake). Happy Birthday was sung at midnight and after making our way through 22 gallons just of Ann's brew we decided to call it a morning. Thanks to all who came & to Stuart & Karen for making it such a memorable night.

**Ann's XXXXX Special** also made it to **Brigantes** in York.

A third fermenter has been added to the **North Riding Brew Pub** keeping Stuart very busy perfecting his fine brews. His latest include **Peasholm Red** at 4.6%, **North Riding Best Bitter** at 4.3%, **Luvilee Jubilee** at 3.7% for the Queens Diamond Jubilee and **Piemunchers 1 Beerdrinkers 0** at 4.1% (a dig at the 500,000 who signed petition on pasty tax but only 40,000 signed to stop beer escalator tax). 14<sup>th</sup> June brought up the Hundredth Brew **Tonup...Owzat** at 6%, a pale beer hopped with six different varieties, I popped in on my lunch break to put in a bucket of Hops along with Mike Webdale. Gavin Aitchison from York Press was Stuart's assistant for the day. There has also been **Clucky LX** at 4.1%, a 60<sup>th</sup> Birthday brew for Ken, **Neilsons Topaz** at 3.7% and **Eyup** at 3.8% was brewed for Yorkshire day and **Kelderflower** at 4.3%. What a lot of beers!

July 7<sup>th</sup> was our annual trip to the Keighley & Worth Valley Railway. Ten of us were at the **Boltmakers Arms** (a Taylors Pub) bang on opening and sampled the beers on offer including **Slightly Foxed** from **Slightly Foxed Brewing Co.** Boarding the steam hauled train we headed to the buffet where we had a quick one before alighting at

Haworth and heading to the **Fleece**, yet another **Taylor's** house. It was then up to the top of the village to the **Black Bull** and to the new brew pub **Haworth Steam Brewery** to sample three beers from their range. Then it was back on the train for a relaxing journey up and down the line before returning to the **Boltmakers**. The beers on the train were **Taylor Golden Best**, **Phoenix Arizona** and **Spotland Gold** and **Salamander Golden Salamander**.

Home then via the **North Riding Brew Pub** for some of my favourite of their beers, **Peasholm Red**.


Friday 13<sup>th</sup> and a rural pub survey trip saw a full minibus with 16 members head north. We started at the **Falcon** on the Whitby road with **Theakston Best Bitter** and **Black Bull Bitter**, on to the **Hayburn Wyke** for **Theakston Old Peculier** and **Black Sheep Best Bitter** then to the **Bryherstones Inn** where we stayed a while to sample **Taylor's Landlord** and **Wold Top Bryherstones Ale**. Moving on we called at the **Red Lion** in Cloughton which had **Durham Apollo** and **Theakston Best Bitter**. Our last two pubs were the **Nags Head** in Scalby, **Greene King IPA**, **Tetley Bitter** and **Black Sheep Best Bitter** and then **Old Scalby Mills Hotel** for **Wold Top North Bay**, **Bob's Brewing Co White Lion**, **Black Sheep Best Bitter** and **North Yorkshire Fools Gold**. We all thoroughly enjoyed the night and eagerly await our next survey. (GR)

The **Hare & Hounds** at Staxton on the A64 on the way in to town now has **Taylor's Landlord** on permanently as has the **Angel** in North Street Scarborough.

## 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



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*This is an easy to drink bitter and has a  
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a fruity aftertaste and heady aroma.*



#### LINCOLN GOLD

ABV 4.0

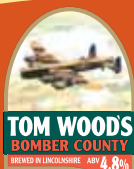
*Pale bitter combining lager and traditional ale malts  
with English grown Cascade and Pilgrim, to produce a  
fruity aroma, slightly zesty flavour but retaining some  
malt characteristics very morish.*



#### BOMBER COUNTY

ABV 4.8

*An earthy malt aroma, but with a complex  
underlying mix of coffee, hops, caramel and apple  
fruit. The beer starts bitter and intensifies, but all  
its mahogany flavours stay on until the end.*



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**Good Beer Guide 2012**  
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**the Season Winter 2009**

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Theakston Best Bitter  
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## PUBS OF THE SEASON

The summer Town Pub of the Season award went to the **Maltings**, a pub that will need little introduction to most readers of Ouse Boozer.

Lucy Buykx presented the award to Maxine and Shaun (see front cover) explaining that we give this award quarterly to recognise excellence in local pubs. They have been running the **Maltings** for 20 years and now it's difficult to imagine York without the **Maltings**, indeed it is part of the fabric of the city.

When you walk through the door you can be sure of a great welcome from Shaun and his team and of a great beer. There are seven cask ales, always at least two LocAles (**Black Sheep Best Bitter** and **York Guzzler**) along with interesting beers from around the country. If cider is more your scene there are four real ciders; a fantastic offering.

Then there is the food.... Booking is recommended if you want to try the legendary chilli or cheesy chips from the Dragons Pantry (but make sure you are very very hungry or the portions will defeat you!).

The presentation happened just before the completion of the new extension and outdoor drinking area. The outside area is very welcome when the sun comes out (let's try for summer 2013 then!) and provides a lot of additional space.

The extension has been made to fit the existing unique décor in the remainder of the pub and has large patio doors out to the drinking area allowing much better airflow through the pub on those hot summer (!) days. (LB)

The summer Country Pub of the Season award went to the popular **Wadkin Arms** at Osgodby, near Selby. This is the second time that the Wadkin has won a Pub of the Season award, as it was previously a winner in winter 2008. Since the first award, business partners Martin Bishop and Alan Jopling have perused a course of continual improvement and bringing the pub back into the centre of the community.

Martin was quick to point out that they were helped along the way by local **Brown Cow** Brewery who regularly supply their beers and by Punch Taverns who have allowed their business to develop. Keith and Sue from **Brown Cow** were at the presentation, along with a bus full of York CAMRA members – much to the bemusement of the local drinkers!

On the bar for the occasion were **Brown Cow White Dragon**, **Great Heck Supreme Overlord**, **Copper Dragon Black Gold** and **John Smith's Cask**. The Wadkin has featured forty-two different guest beers this year (up to the end of June) which is remarkable for a modestly sized village local – albeit a very busy one.

Outside the pub - on one of the few balmy summer evenings this year - the presentation was made by Osgodby local (and CAMRA member) Colin Young who nominated the Wadkin for the award. (SG)



*Colin Young presenting the award to landlord Martin Bishop*

Our autumn Town Pub of the Season is a previous winner. The **Phoenix** owned by Tim and Val Everton won the Autumn Pub of the Season in autumn 2010. Sadly Tim died of cancer and has been much missed by his family and customers. On 1<sup>st</sup> April 2011 one of Tim and Val's daughters, Jenny, together with her partner Jon Lupton took over the pub - this is their first pub.

They tend to promote northern beers with five real pumps. Three are regular, **Taylor's Landlord**, **Copper Dragon Golden Pippin** and **Wold Top Bitter**, together with one pump for **Moorhouses** of Burnley and a final one with a guest from local breweries.

A successful beer festival was held in early July with twelve beers (including **Brass Castle**, **Saltaire**, **Walls** and **Naylors**) and three ciders. Jon hopes to have four festivals per year and try to avoid other local festivals.

The Phoenix has become a premier venue for jazz in York on Wednesday and Sunday evenings (sponsored by **Wold Top Brewery**). In addition a general knowledge quiz is held on Tuesday evening (sponsored by **Moorhouses**).

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**Saturday and Sunday Midday - Midnight**



Since the reopening of the Barbican for concerts the pub has become a magnet for pre and post-concert drinkers. It has a pleasant beer garden in the shadow of the bar walls at Fishergate Bar which attracts visitors walking the bar walls.

Jon and Jenny have worked really hard in the fifteen months or so since taking over and they have made the Phoenix a real gem of a pub in an area of good drinking pubs within a short walking distance. (GW)



*Autumn town Pub of the Season, the Phoenix*

Our autumn Country Pub of the Season proves you can hide from York CAMRA, but not forever!

Paul and Chris have run the **Old Black Bull** in Raskelf for twenty years and finally the good news has reached us. They won the Country Pub of the Season for this autumn with an award arranged for the evening of Friday 5<sup>th</sup> October. A bus will be run from York and members are eagerly awaited at a pub which features **Theakston Best Bitter** and **Old Peculier** plus a complementary guest ale.

A recent convert to our LocAle scheme and fine example of a good village pub this is one not to be missed on 5<sup>th</sup> October by which time members should be fully recovered from the exigencies of our September beer festival on the Knavesmire: certainly a lot to look forward to! (CT)



*Chris sitting outside the Country Pub of the Season!*

## PUB OF THE YEAR THE WAGGON & HORSES

The presentation of the Pub of the Year certificate took place on a rare dry evening in June.

Branch chairman, Matthew Grant, made the presentation to Paul and Mandy Marshall in front of a crowd of regulars, local CAMRA members and even a visiting group of CAMRA members from Wiltshire. Matt went through all the criteria used to determine the winner as described in detail in the Summer Ouse Boozer. He finished by saying "congratulations to Paul, Mandy and all their team for sticking to their guns and doing what they do best – providing real drinkers with great beer in a great pub".



*Branch chairman, Matt, presenting the award to Paul and Mandy*

Paul responded by thanking all his staff and CAMRA for their support, joking that it must have been his staff serving when high scores for service and welcome were awarded.



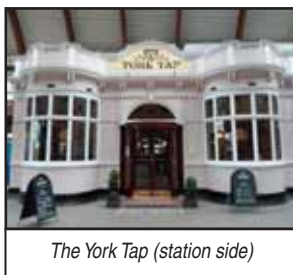
*Mandy and Paul with some of the staff*

The typically excellent range of beers on offer made for a very enjoyable evening. Yorkshire beers came from **Great Heck**, the **Brew Company**, **Ilkley**, **Fernandes** and **Truefitt** breweries and "foreigners" from **Dark Star** in West Sussex and **Liverpool Organic** alongside the regular **Batemans XB**. (AC)

## GOING FOR GOLD

The **York Tap** has reached the final of the Publican's Morning Advertiser's pub awards. It is a finalist in the Best Cask Beer Pub category. All the finalists have been invited to London for the awards ceremony on 13<sup>th</sup> September at the London Hilton on Park Lane.

The **York Tap** won the Yorkshire competition, then went on to win the region covering Yorkshire, North East & Scotland. At the national finals it faces competition from the **Old Hall Inn**, Chinley (East & West Midlands & Wales), the **Murderers/Gardeners Arms**, Norwich (East Anglia), the **Black Horse**, Preston (North West), the **Snowdrop Inn**, Lewes (South East & London) and **Driftwood Spars**, St Agnes (West Country).



*The York Tap (station side)*

The **York Tap** opened in November 2011 on York station and has been a must visit pub ever since. The beer range is both large and high quality featuring some of the best breweries in Yorkshire and further afield served in excellent condition. Two handpumps are also dedicated to real cider and perry. There are also a range of keg fonts selling a varying range of quality beers, both British and foreign.

The décor is outstanding. A black and white photo in the pub shows the original tea rooms, giving an impression of the care and attention that went into the refurbishment.

The pub can get very busy (hardly surprising when you put an excellent pub on the railway station!) but the staff are happy to advise customers overwhelmed by the great choice.

With 18 hand pumps selling beer from some of the best breweries in the country the **York Tap** is going to be a hard pub to beat.

Also in the finals from neighbouring Leeds branch is Veritas Ale & Wine Bar in the best managed pub category.

Congratulations to the **York Tap** and good luck in the final!

## Pocktoberfest.... 2012

Now in its 8<sup>th</sup> year, Pocktoberfest is continuing with last year's highly successful 2-day format on October 27<sup>th</sup> to 28<sup>th</sup>, the charity fund-raising event being held in the wonderful old Pocklington Railway Station which is now owned by Pocklington School.

The primary charity for this year's event is Help for Heroes with donations to be used to support the building of a rehabilitation unit at the Catterick garrison such that families can stay close to injured service men and women. Other local charities will also be supported as in previous years.

Saturday will be the primary beer festival, and Sunday will be a music event but with all beers available as well (at least what is left over from Saturday!). Around 1500 people are expected to attend over the two days.

Last year there was over 60 casks of real ale supplied from more than 30 breweries, plus speciality lagers and ciders, and this year will provide a similar range. For this year's event **Brass Castle Brewery**, based in Pocklington, has been asked to select and source all of the beers, lagers and ciders which should provide for a wide range of interesting beers.

On Sunday, the main acts are Echo and the Bunnymen, Guillemots, Ellen & The Escapades, David Ford, Simon & Oscar, Louis Barabbas & The Bedlam Six, and Club Smith.

Ticket prices are:

Saturday 27<sup>th</sup> October - £10

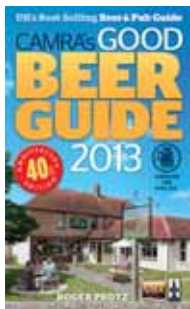
Sunday 28<sup>th</sup> October - £43, £30 (under 18s & £130 (Family ticket 2+2))

Ticket purchase and more information are available at [www.pocktoberfest.co.uk](http://www.pocktoberfest.co.uk), and the event can also be followed on Twitter and Facebook.



## GOOD BEER GUIDE 2013

The 2013 Good Beer Guide is launched on 13<sup>th</sup> September. This guide to over 4500 pubs has been compiled entirely by volunteers from branches across the country. In York, all branch members get to vote on the pubs they think should be included in the Good Beer Guide. Since pubs in York city centre are much easier to visit than country pubs and we want a fair coverage from across the branch area we divide our pubs up into geographical units. All branch members can then vote for a number of pubs in each area (the number is determined by the number of pubs in the area). They don't have to vote for the full number (or any in areas they don't know) but between all the members who vote we get good coverage from across the branch. Members are reminded that the main criteria they should use when voting is beer quality – can you be assured that when you got to the pub you will be served a pint in excellent condition?



The next stage is to survey all the top pubs plus some reserves. The survey is important for two reasons. Firstly it is a check that the pub really is serving excellent real ale. Secondly it is for information gathering – collecting opening hours, beer range and all the information you see in the guide.

Once we have all the surveys we make a final decision on entries, excluding any where the beer wasn't up to standard and making decisions where the vote was tied. This may require additional visits or knowledge built up from throughout the year. The information is then sent to a regional editor who makes sure all the branches have done their job.

Different branches use different methods to select their pubs. This is partly through historical differences in choices made and partly because of different issues within branches. There is a huge difference in size and public transport availability between branches, which will affect how easy it is to get good coverage of all the pubs. Another factor is the overall quality of the pubs. Some branches don't have enough pubs of sufficient quality, so can select all that meet the criteria (and if necessary hand back slots to other branches). Branches like York have far more pubs that meet the criteria than can fit in the guide. In central

York, for example, we could easily fill twice the slots we have with pubs that sell consistently high quality beer. This can lead to disappointment for landlords from excellent pubs that don't get in to the guide. It is worth noting that not getting into the Good Beer Guide in central York is definitely **not** a sign of poor beer quality. Several other areas in our branch are also very hotly contested.

One common method for selecting pubs is to use the National Beer Scoring System (NBSS) which is a 0-5 point scale for judging beer quality in pubs. It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide. CAMRA members can enter their scores for pubs they visit at [www.beerscoring.org.uk](http://www.beerscoring.org.uk). The scores are:

1. **Undrinkable.** No cask ale available or so poor you have to take it back or can't finish it.
2. **Poor.** Beer that is anything from barely drinkable to drinkable with considerable resentment.
3. **Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
4. **Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
5. **Very Good.** Excellent beer in excellent condition.
6. **Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

You can enter beer quality scores for any pub anywhere in the country. Many branches will make use of scores from any member, not just those in their branch area, so it is a way to feedback your experience of beer quality to the local branch anywhere in the country.

The process of branches selecting the pubs for the Good Beer Guide means that this is the only truly independent guide written by local people. The number of authors is too numerous to list, for example in the York branch alone 18 people contributed to the surveying effort.

The selection of Good Beer Guide entries in the York area depends on our members to vote for the pubs that they believe serve the best quality real ale in order to get the best possible coverage of our branch area. If you are a branch member and haven't voted for the Good Beer Guide pubs before please consider voting this year to help us make the best possible selection. If you are not a member why don't you join so you can have your say on which pubs should be in the guide. (MR)

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## Good Beer Guide 2012

York CAMRA Pub of the Year 2007

Yorkshire CAMRA Pub of the  
Year 2007 joint third

Morning Advertiser

Fundraising Pub of the Year 2006

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## Seven Real Ales

Taylor's Landlord  
Rudgate Ruby Mild  
Bradfield Farmers Bitter  
Bradfield Farmers Blonde



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## LATEST NEWS

The recent York beer census which was carried out on 30<sup>th</sup> June within the York Council area found that, out of the 157 pubs with real ale which were visited, 55 were stocking at least one beer which was brewed within 25 miles of the pub and so qualifies as a LocAle beer. 57 different LocAle beers were found from 15 different breweries – a fantastic choice! Not all of the pubs selling a LocAle beer are accredited as LocAle pubs, so if the licensees of those which are not are interested in joining the scheme, and are able to commit to stocking at least one real ale brewed within a 25 mile radius of the pub at all times, please contact me (Elaine) on [emsg1967-camra@yahoo.co.uk](mailto:emsg1967-camra@yahoo.co.uk) to find out more. Alternatively, look at our branch website [www.yorkcamra.org.uk](http://www.yorkcamra.org.uk) and click on LocAle to find out much more – and use our new, improved brewery finder to see which breweries qualify in your area.

Two pubs have signed up for the LocAle scheme since the last edition of Ouse Boozer was published. Another in the Selby area is expected to sign up very soon. The Pocktoberfest in Pocklington on the 27<sup>th</sup> and 28<sup>th</sup> of October will also stock a range of LocAles as well as beers from further afield – and don't forget the extensive range of LocAles which will be available at our own beer festival at the Knavesmire from 19<sup>th</sup> - 22<sup>nd</sup> September.



*Mended Drum, Huby*

Marc Allinson now has the **Mended Drum** in the village of **Huby**, just north of York, in addition to the Artful Dodger in York itself. For those who know Huby, this used to be The Star, but has been re-named after an extensive renovation

and refurbishment. His two regular beers are **Black Sheep Bitter** (which qualifies as LocAle) and **Wells Bombardier**. His ultimate intention is to have four cask ales available. However, to ensure good quality beer while trade builds up, he will rotate one of these two with a guest LocAle, from such as **Hambleton**. He is also stocking real cider. Regular acoustic artists perform every other week. Opening hours are Sun-Thu 12-12, Fri and Sat 12-12.30. Served by the number 40 Reliance bus from York.



*Ross, pulling a pint of LocAle at the Fenton Flyer*

Since taking over the **Fenton Flyer** at **Church Fenton** in February, Ross Higham has extended his guest cask beer range from one to three, in addition to his regular casks of **Tetley Bitter** and **John Smith's Cask**. His guest beers are sourced through the SIBA direct delivery scheme from **York, Leeds, Rudgate, Kirkstall, Ossett, Daleside, Old Mill, Saltaire** (all of which qualify as LocAle in this location) plus **Ilkley, Theakston, Timothy Taylor, Copper Dragon** and others. It is a traditional, friendly village pub with home cooked food served on Friday evening and at weekends. It has real fires, sports TV and there is a quiz night. It has close associations to Church Fenton Aerodrome and is only 15 minutes' walk from the railway station. Open 5.00pm to 11.00pm Monday to Friday and noon to 11.00pm Saturday and Sunday.



## 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>Aldwick</b>	<i>Aldwick Arms</i>	<b>West Haddlesey</b>	<i>George &amp; Dragon</i>
<b>Barkston Ash</b>	<i>Boot &amp; Shoe</i>	<b>Wiggington</b>	<i>Black Horse</i>
<b>Barmby on the Marsh</b>	<i>Kings Head</i>	<b>York</b>	<i>Ackhorne</i>
<b>Biggin</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Artful Dodger</i>
<b>Bishop Wilton</b>	<i>Fleece</i>	<b>York</b>	<i>Blue Bell</i>
<b>Bishopthorpe</b>	<i>Sports &amp; Social Club</i>	<b>York</b>	<i>Brigantes</i>
<b>Burn</b>	<i>Wheatsheaf</i>	<b>York</b>	<i>Coach House Hotel</i>
<b>Cawood</b>	<i>Ferry</i>	<b>York</b>	<i>Deramore Arms</i>
<b>Cawood</b>	<i>Jolly Sailor</i>	<b>York</b>	<i>Edinburgh Arms</i>
<b>Church Fenton</b>	<i>Fenton Flyer</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>Huby</b>	<i>Mended Drum</i>	<b>York</b>	<i>Meltons Too</i>
<b>Huntington</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Old White Swan</i>
<b>Husthwaite</b>	<i>Orchard Inn</i>	<b>York</b>	<i>Pitchside Bar</i>
<b>Kilburn</b>	<i>Forresters Arms</i>	<b>York</b>	<i>Punch Bowl, Blossom St</i>
<b>Kirkham</b>	<i>Stone Trough</i>	<b>York</b>	<i>Punch Bowl, Stonegate</i>
<b>Leavening</b>	<i>Jolly Farmers</i>	<b>York</b>	<i>Red Lion</i>
<b>Newton on Ouse</b>	<i>Dawney Arms</i>	<b>York</b>	<i>Rook &amp; Gaskill</i>
<b>Osgodby</b>	<i>Wadkin Arms</i>	<b>York</b>	<i>Royal Oak</i>
<b>Raskelf</b>	<i>Old Black Bull</i>	<b>York</b>	<i>Slip Inn</i>
<b>Riccal</b>	<i>Greyhound</i>	<b>York</b>	<i>Snickleway Inn</i>
<b>Selby</b>	<i>Nelson</i>	<b>York</b>	<i>Tap &amp; Spile</i>
<b>Sherburn in Elmet</b>	<i>Oddfellows Arms</i>	<b>York</b>	<i>Theatre Royal</i>
<b>Shipton-by-Beningborough</b>	<i>Dawney Arms</i>	<b>York</b>	<i>Three Legged Mare</i>
<b>Stillington</b>	<i>White Bear</i>	<b>York</b>	<i>Victoria</i>
<b>Sutton on Derwent</b>	<i>St Vincent Arms</i>	<b>York</b>	<i>Volunteer Arms</i>
<b>Thorganby</b>	<i>Ferry Boat</i>	<b>York</b>	<i>Waggon &amp; Horses</i>
<b>Tockwith</b>	<i>Spotted Ox</i>	<b>York</b>	<i>Ye Old Starre Inne</i>
<b>Tollerton</b>	<i>Black Horse</i>	<b>York</b>	<i>York Brewery Club</i>
<b>Wass</b>	<i>Wombwell Arms</i>	<b>York</b>	<i>Yorkshire Terrier</i>

## A HECK OF A DAY OUT

At the end of May, a group of over twenty CAMRA members and friends took up the invitation of Denzil Vallance, owner of **Great Heck Brewery**, to have a trip out to see the company's new brew house (and I mean that literally!) and sample a few of their beers. Well, why not!? This was the branch's second visit to **Great Heck Brewery**, which, like its predecessor, is situated in the small village of the same name, to the south of Selby. Well, more precisely, about 25 feet away from its predecessor - in the cottage over the road! Like many other micro-breweries, Denzil and his colleagues have steadily built up the business over the last few years to the point where they had reached capacity and had to make a decision whether to expand or not. And, expand they did. So, it was goodbye to brewing in the old slaughterhouse of Harwinn House (now used for cask washing!) and hello to brewing in Rosebank Cottage across the road! Denzil wanted to retain the brewery's provenance and stay in Great Heck, but this didn't seem too likely until the cottage came onto the market.

Then came what must be one of the best ever examples of an 'extreme makeover'! Walls moved, floors lifted and fixtures removed to enable three 15 barrel fermenters and a host of other plant to be installed by supplier Dave Porter, with the hot liquor tank even being installed outside and a shed built around it! Having decided to go for 15 barrels, rather than 10, the company can now brew twice a week and create 8 or 9 different beers. Denzil explained that 10 barrels would take 7 hours to brew, but 15 barrels only take 8, which compares very favourably with the old 4 barrel plant in Harwinn House which took around 10 hours! The main change is that the brewery now boasts two 12 barrel conditioning tanks and they now use less finings in the beer as better consistency can be achieved.

Beer-wise, Denzil explained about a new beer, **Diamond Geezer**, which is a 3.8% beer containing no less than 7 different hops, including hops-of-the-moment, Nelson Sauvin and Citra. Denzil sources most of his hops from Charles Faram & Co Ltd (a.k.a. Wellhopped.co.uk), and some from Simplyhops.co.uk, whilst his malt is sourced from Thomas Fawcett & Sons Ltd of Castleford and Bairds Malt Ltd of Grantham. Fresh dried yeast is used in every brew, although a move to using wet yeast may be on the cards.



*Great Heck Brewery*



*Part of the hop store*

A tour of the cottage/brewery also gave us the chance to check out the office of our Social Secretary, Allan, who is also an employee of the brewery! We then retired to the yard of Harwinn House to serve hand-pumped **Diamond Geezer**, followed by one of my favourites, **Amish Mash** (4.7%). Both were lovely!



*Enjoying a beer at Great Heck!*

A few of us then nipped around the corner to the village pub, the **Bay Horse**, which is an **Old Mill** tied house. We tried the **Blonde Bombshell** (4%), **My England** (3.9%) and **Bitter** (3.9%) before boarding the bus for our journey back to York – via several fantastic real ale pubs, naturally!

Our first port of call was an old favourite of the branch, the **Wheatsheaf** at Burn. This cosy pub, run by Andrew and Joanne, has pretty much everything you could wish for in a village pub. The pub has strong ties with the RAF bomber crews of 578 Squadron, who were stationed at the nearby airfield, as evidenced by the interesting memorabilia adorning the pub walls. Between us, we enjoyed the following great beers before boarding the bus again: **Great Heck Voodoo Mild** (4.3%), **York Yorkshire Terrier** (4.2%), **Brown Cow Celestial Light** (4.1%), **Leeds Best** (4.3%), **Timothy Taylors Best Bitter** (4.0%) and **John Smiths Cask** (3.8%).

Onwards to a new pub for me, the **Fenton Flyer** of Church Fenton. Ross Higham has recently taken over the pub and has wasted no time in establishing it as a base for quality real ales from Yorkshire breweries. We had the choice of **Kirkstall Three Swords** (4.5%), **Bradfield Farmers Blonde** (4.0%), **Ilkley Mary Jane** (3.5%), **Hambleton Bitter** (3.8%), **Tetleys Cask** (3.8%) and **John Smiths Cask** (3.8%). All I tasted were on good form.



*The Fenton Flyer decked out for 2012!*

Next up was the village of Cawood, where we visited both the **Ferry Inn** and the **Jolly Sailor** – both also new to me. We took the opportunity to park ourselves outside on the terrace at the Ferry Inn, where we overlooked the huge beer garden (which was about to be overcome by the rising River Ouse) and enjoyed our **Copper Dragon Nation's**

**Pride** (4.0%), **Caledonian Deuchars IPA** (3.8%), **Taylor's Landlord** (4.3) or **Greene King IPA** (3.6%) in some rare summer sunshine. The Jolly Sailor was thankfully reopened by David and Lorraine in December 2010 after a period of closure. We showed our appreciation by enjoying **Rudgate Jorvik Blonde** (3.8%), **Yorkshire Heart Luvly Jubbly** (3.5%), **Thwaites Nutty Black** (3.3%) and **Thwaites Wainwright** (4.1%) before making the final leg of our journey back to York.

Another cracking day out on the Beer Bus and a chance to visit some great rural pubs without having to worry about how to get there! If you like the sound of this day out, why not join us on our next one? We welcome anyone on our trips – you don't even have to be a CAMRA member. Check out our social diary for more info. (MG)

**Contact York Trading Standards on 01904 551562 to report any pubs which you feel give consistently short measure or which fail to display price lists.**

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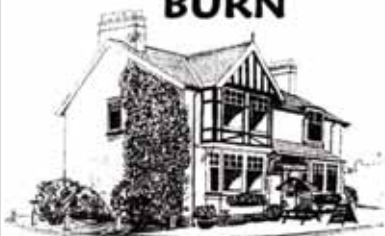


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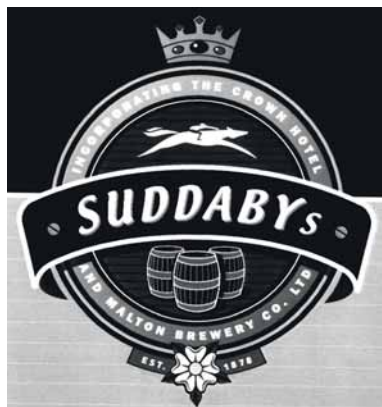
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## FESTIVAL FUN

The **Slip Inn's** latest battle of the brewers was **Roosters** versus **Mallinsons** – two excellent breweries, so I had to be there. Representatives from both breweries turned up and it turned into a battle of the sexes as well. The 16 beers available between the inside bar and the outside festival bar were paired up by style and strength – one from each brewery. The aim – to sell out first. Starting sensibly there were two pairs of pale hoppy beers at <4%, **Mallinsons Citra v Roosters Buckeye** and **Mallinsons Nelson Sauvin v Roosters Wild Mule** (also containing Nelson Sauvin). With both breweries known for pale hoppy beers we were in for a treat. My favourite from this set was the **Mallinsons Nelson Sauvin**, but all four were very tasty.

The next pair pitched Australian hops (**Mallinsons Alias** brewed with Stella) against American hops (**Roosters Leghorn** with four different American hops). This pairing was on the inside bar, so not surprisingly provided the first winner. **Mallinsons** took the honours, with **Alias** selling out first, closely followed by **Leghorn**.

The 4<sup>th</sup> round was Galaxy (Australia) all the way – **Mallinsons Galaxy v Roosters North Pale Ale** (Bramling Cross and Galaxy hops), with American hops taking centre stage for round five with **Mallinsons Station Best Bitter** (Cascade and Amarillo) v **Roosters Yankee** (Cascade).

The last two rounds moved away from pale, hoppy not strong beers with the strongest two beers in the 5<sup>th</sup> round (**Mallinsons Castle Hill Premium** beating **Roosters The Accomplice** to sell out). **The Accomplice** was my beer of the festival, but since I had one of each I couldn't help it win its round! The final round was time to showcase the dark beers, proving that both breweries can go beyond the pale and hoppy beers they are best known for. This time **Roosters Londinium Porter** beat **Mallinsons Chocolate Stout** by being the 4<sup>th</sup> beer to sell out.

The whole day was very enjoyable, with all the beers well worth drinking. Both brewers enjoyed the competition



Tom and Oli from Roosters and Elaine and Tara from Mallinsons in friendly competition

and took time to talk to everyone about their breweries and beers.

Now who is next to take on the battle of the brewers competition at the Slip Inn? (MR)

Two consecutive weekends in late July saw two beer festivals in **Selby**, both organised in association with Barlow based **Brown Cow Brewery**. First up was **Selby Cricket Club's** annual event at Selby RUFC club in Sandhill Lane, where a dozen beers were on sale. As well as **Brown Cow's** excellent **Captain Oates Dark Mild** and **Lavender Honey**, there was a splendid choice of local beers from **Great Heck**, **Great Newsome** and **Bird Brain**. Other Yorkshire offerings came from **Elland Brewery** with **1872 Porter**, **Five Towns' Bodyline** and **Ossett Patriot Ale**. Furthest travelled was **Vale Brewery's Vale Pale Ale** from Buckinghamshire. **Butford's Medium Cider** and **Medium Perry** and **Oliver's Medium/Dry Cider** were also available. I spent a very pleasant afternoon watching the cricket whilst enjoying some very good real ales, which continued into the evening – and the following day too (the festival, not the cricket!)

The following Saturday saw **Selby Town Hall's** beer festival which takes place on the Saturday closest to August 1<sup>st</sup> – Yorkshire day. The town hall makes an excellent venue for a small festival, with separate room for the bar and stage areas and a pleasant outside seating area – which was well used as the weather was kind to us! Music came from local band The Colours & The Kids and York's The Pepper Hearts. The festival is on for just one day only, so you need to get there early (as I was!) to be able to sample all the beers you fancy.

**Captain Oates Dark Mild** made another appearance – Selby just can't get enough! A total of twenty beers were available including brews from **Glentworth (Yorkshire Grit)**, **Five Towns (Eat All, Sup All, Pay Nought)**, **Fernandes (Duke of York)**, **Wensleydale (Boadicea)** and **Collingham (Journeyman Bitter)**. There was the first appearance of **Urban Brewhouse's Brew York Brew York** (a 5.2% pale gold with American hops) and **York Brewery's Peacock's Pride**. With the Yorkshire theme in mind there were also offerings from **Rudgate**, **North Riding**, **Revolutions** and **Marston Moor** and Selby's quirky **Dolly Blue Brewery**. My favourite was **Elland's Aphrodite**, a 4.6% delicious fruity floral bitter. Cider and perry were again supplied by **Oliver's** of Herefordshire. (SG)

The **Jolly Farmers**, Leavening beer festival was obviously popular as we received two reports about it, one from a visit on foot and one by bike, so this article is a combination of both reports.

The **Jolly Farmers**, on the edge of the Yorkshire Wolds, held their 4<sup>th</sup> Beer Festival of recent times from 27<sup>th</sup> June to 1<sup>st</sup> July. Billed as “The Battle of Britain”, LocAle versus “The Best of the Rest”, 18 real ales were on offer, half hand pulled the others on gravity, plus a real cider and perry.

The festival bar was set up in what is usually the games room with a further 5 hand pumps on the main bar, tasting notes were available to help you select, and some nicely designed festival glasses depicting the Union Jack on one side and the CAMRA LocAle logo on the other were available to buy or hire.

Getting there on foot...

In June I took advantage of a rare, rain free evening to visit Leavening village and the Jolly Farmers Inn beer festival. I took a series of field paths from Burythorpe and enjoyed the walk, whilst building up an appetite for the promise of what lay ahead.

A quick look at the tasting notes leaflet and I settled on a **Scarborough Brewery** dark beer called **Moody Mild**. This was to my taste and I had to persuade myself to move onto a second choice. Beers from **York** and **Copper Dragon** breweries followed and proved equally pleasant.

As usual on such occasions the number of beers available was such that further visits would be necessary if I were to comfortably indulge. (CM)

And by bike....

Being one of my favourite pubs I was keen to get there, but due to the York beer census on Saturday 30<sup>th</sup> June and the poor weather we had been experiencing, the final decision was only made to cycle up there Saturday evening and a text sent out to anyone who I thought might be interested. Five of us duly met up at the Waggon & Horses at noon Sunday, and following a swift half, were on our way to our destination 15 miles away with a number of hills to climb.

For those who don't know the Jolly Farmers, to me it is everything a village country pub should be, having that “oldè worlde” feeling as you enter the small bar area, before moving through into the other rooms available in what was originally 17<sup>th</sup> Century cottages. Very community

orientated they have teams in the local darts and quiz league, hold charity events, a monthly cinema night, host the village committee meetings and have occasional live music.

It being the afternoon of the last day of the festival as you would expect, some beers had already run out including **Copper Dragon Nations Pride** and **Caledonian Double Czech** a lager style ale. Other Breweries represented from further afield were **Adnams**, **Bradfield**, **Dark Star**, **Fox**, **Fullers**, **Greene King**, **Northumberland** and **Robinsons**. Our favourite from these being **Northumberland Holy Island**, a 3.8% pale session ale. LocAle Breweries were **Brass Castle** (their Garrowby set-up only four miles away), **Cropton**, **Hop Studio**, **Scarborough**, **Treboom**, **Wold Top** and **York**, the outstanding beer from these and our overall favourite **Cropton Blackout**, a 5.5% 1930's recipe porter.

Whilst sampling the ales we had enjoyed a fantastic Sunday lunch, and were entertained by a wonderful local duo Felicity (who grew up in the village) and Tommy, singing some well-known songs. Despite having had Sunday lunch, the smell of the Hog Roast got the better of us and so an early tea was had before departing around 5pm.

So who won “The Battle of Britain”? From the scores I recorded LocAle averaged a score of 8.5 out of 10 with Blackout scoring a 9, The Best of the Rest averaged 7.75 with Northumberland being 8.5 – LocAle it is then! (RD)

The beer festival at the **Waggon and Horses** was tagged “the party in the garden” with beers on the main bar and on a separate bar in the back garden (where there was also a barbeque). There were seven beers in the front bar, with **Brass Castle Mildly Cross** and **Revolution Devolution** standing out for me (as long I ignored the Brass Castle pump clip!).

There were a further six beers on the back bar, including **Great Heck Vanilla Porter** which had been matured for six months – very tasty. Other delicious beers on this bar were **Otley Oxymoron** (a black IPA), **Brew Company Oh Say Can You C**, **Rat Brewery Crazy Rat** and **Great Heck Powermouse**. (MR)

I was determined to make the second beer festival at the **House of the Trembling Madness** as I missed last year's event. I wasn't disappointed – the courtyard behind

Stonegate where it is held is great and the beers were even better.

We arrived for our first visit just as the festival was opening so there was plenty of room to look around and even get a seat. The selection of beers was excellent, but with an emphasis on strong beers we knew we had to take it steady and would be back for a second visit. Both cask and keg beers were featured at the festival. We tried a range of both, including **Arbor Ales OM** and **Red Willow Soulless** both on cask. The first evening's entertainment started with poetry, but with everyone reluctant to leave the rare glimpse of the sun to go inside to listen, the poet came to the people instead! For the rest of the festival a succession of musicians played in the two rooms dedicated to music, so there was plenty of choice in beer and music.



*The bar at the House of the Trembling Madness festival*

York Brewery celebrated Yorkshire day by running a beer festival across all three of their pubs and the brewery club. We started on Yorkshire Day at the **Last Drop** where there was an extra stillage in the back of the pub. We enjoyed **Mallinsons Aramis** and **Hop Studio White Rose**, brewed especially for the York brewery pubs.

Moving on to the **Yorkshire Terrier** we found that this time the extra stillage was in the shop. The third of the pubs was the **Three Legged Mare**, where we tried a few different beers including **Ossett Hop Monster** and the excellent **York First Time Lucky**, a beer designed and brewed by the staff at the breweries' pubs. If this is the result (and not just beginners luck) give them the keys to the brewery more often!



*The stillage in the Three Legged Mare*

Combining the three pubs and the brewery club for a joint beer festival was a great way to increase the range of beer available and to encourage people who tend to only use one of the pubs to venture to the others. (MR)

## Upcoming Festivals

### Hull & East Yorkshire Branch of CAMRA and Beverley Racecourse

Saturday 1<sup>st</sup> September

16 real ales from local breweries including Wold Top, Great Newsome, Wellington Brewery and Yorkshire Brewing Company plus Moorlands Farm Cyder will be available.



### Keighley Beer Festival

Thursday 6<sup>th</sup> to Saturday 8<sup>th</sup> September

Central Hall, Alice Street, Keighley. Over 60 real ales and 12 ciders and perries, food, tombola and souvenir merchandise.

### 3<sup>rd</sup> Annual Swan and Slip Inn Beer, Cider and Wine Festival

Friday 7<sup>th</sup> to Sunday 9<sup>th</sup> September. At least 50 beers between the two pubs and plenty of live music.



### York Charity Beer Festival, York Brewery

Friday 7<sup>th</sup> to Saturday 8<sup>th</sup> September – All hail to the ale!

Organised by York Round Table and featuring a selection of over 25 award winning championship real ales, perry and ciders. Raising money for York against cancer.

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### York 800 Beer and Cider Festival

Wednesday 19<sup>th</sup> to Saturday 22<sup>nd</sup> September

Knivesmire (Tadcaster Road / Knivesmire Road), York  
The 4<sup>th</sup> York Beer and Cider Festival with over 250 British beers, 100 ciders / perries, foreign beer and wine. Live entertainment Wednesday, Friday and Saturday.



### 38<sup>th</sup> Sheffield Annual Beer & Cider Festival

Wednesday 3<sup>rd</sup> to Saturday 6<sup>th</sup> October

Ponds Forge International Sports Centre  
Around 120 real ales showcasing local breweries plus interesting beers from rest of the UK and a good range of real ciders and perry.



### Huddersfield Oktoberfest

Thursday 4<sup>th</sup> to Sat 6<sup>th</sup> October

The Sikh Leisure Centre (Apna venue), Prospect Street, Springwood. Around 90 real ales from local, regional and new microbreweries, cider bar featuring rare ciders and perries and a bottle bar.



### Pocktoberfest

Saturday 27<sup>th</sup> to Sunday 28<sup>th</sup> October

See article for full details.



### 22nd Wakefield Beer Festival

Thursday 8<sup>th</sup> to Saturday 10<sup>th</sup> November

The Space, Waldorf Way, Wakefield  
Over 120 cooled Real Ales, Cider, Perry, Foreign and British bottled beers.

# YORK 800 BEER AND CIDER FESTIVAL

It is time for the York Beer and Cider festival again! This year we are joining in the celebrations for 800 Years of the City of York. The festival follows three previous successful events on the Knavesmire but is bigger and better than ever. The first change is the introduction of a Wednesday evening session, so you have more time to sample the great range of beer and cider available.

So, how does a beer festival celebrate 800 years? The first thought was to have 800 different beers. We would love to, but with a minimum quantity of 9 gallons each we thought that was pushing it, however much you all want to help us to drink that much beer!



We've opted instead for a range of special beers brewed for the event and appearing for the first time at our festival. Some of these will be so rare that only a single cask has been brewed, just for us, for example **Steel City**, from Sheffield, have produced a beer called C800 and we have the one and only! A tradition at the York Beer and Cider Festival going back to before we moved to the Knavesmire is for our branch members to brew a festival special. This year it is being brewed at **Rudgate Brewery**, so look out for it at the festival and a report of the day in the next issue of Ouse Boozer.

We are also hoping to have special beers or first appearances of a new beer from **Treboom** (a new beer, **Houblon Nouveau**), **Hop Studio**, **Brass Castle**, **Great Heck** and **Mallinsons**.

This year we have got 6 brewery bars and one Pub Company bar, so thank you to these breweries and the pubco for their support.



**Old Mill Brewery** have supported us from the start, with a brewery bar at our first festival and at the following two festivals and they are back again in 2012. The brewery is in an 18<sup>th</sup> century former corn mill and maltings at Snaith in East Yorkshire and they have one pub in York, the Victoria Hotel.

Three other breweries are also returning to the festival, having had brewery bars last year. **Bridestones** brewery is situated in



the Pennines above Hebden Bridge at a farm in Blackshawhead, in the shadows of the local bouldering outcrop "The Bridestones".



the world.

**Ilkley Brewery** started brewing in 2009 after a gap of nearly 100 years since brewing last occurred in Ilkley. They brew with water from The Yorkshire Dales, the finest English malted barley and hops sourced from all over

**York Brewery** is the closest brewery to our festival site, with their premises on Toft green within the city walls of York. The brewery started in May 1996 giving York locally brewed beer for the first time in nearly 40 years. They have 3 pubs in York plus the bar in the brewery itself. We also have two breweries with bars at the festival for the first time.



**Rudgate Brewery** has recently expanded, building a new 30 barrel brewery. They have also recently had success with their Ruby Mild, once again winning the mild category in the Champion Beer of Britain competition.

WharfeBank brewery is situated on the banks of the River Wharfe at Pool in Wharfedale. They started brewing in 2010 and have a core range of 5 beers plus monthly specials.



We will also be promoting LocAle – beer brewed within 25 miles of the festival site, with LocAle the first bar you get to when you enter the site. We are also holding a competition (using a blind tasting) to judge which is the best LocAle at the festival.

The festival will once again feature the best range of ciders and perries available in York (possibly the whole of Yorkshire?). There will be around 100 different ciders and perries to choose from including cider from Yorkshire. Other cider producing areas of the country will also be well represented, from as far away as Devon.

There will be a foreign beer bar again with both bottled and draught foreign beers. A wine bar will feature both fruit and grape wines. **(MR)**

There will be a range of entertainment. In keeping with previous years the policy of the festival is to showcase local talent.

On Wednesday we will have the **Ricardo Alvarez** quartet, a jazz group based in York offering jazz standards, Latin tunes and original compositions. Thursday will be our quiet day, with no music.

The entertainment returns on Friday with **Ron Burnet's Mardi Gras**. They are one of York's longest standing jazz bands will be playing sunny afternoon trad jazz. This is followed by the **Habitual Drunkards** playing their brand of popular blues and folk standards. The evening is wrapped up with York's own **Blackbeards' Tea Party**. This band mixes guitars, squeezeboxes, fiddles percussion & synth bass to create a folk/rock extravaganza.

On Saturday there is the opportunity to make your mark on the festival and see and hear local York talent with an **open mic session**. Note those taking part in this will be eligible for free entry and a free pint, but only if they are pre-booked into the session. Space is limited so don't lose out. Ring Keith Martin on 07506570234 to book your slot. To round off the festival there will be York based harmonica led blues from **TC & the Money Makers**.

If you get hungry this year there will be familiar favourites as well as new faces in the catering offerings for the festival. **Crusty Pie Company** serve a range of meat and vegetarian pies and pasties. **Pigginfantastic** have a full pig, spit roasted on site served with crackling, apple sauce and stuffing. **Yuleys Bratwurst** serve traditional German Bratwurst cooked over a charcoal barbeque as well as exotic burgers such as kangaroo, wild boar with stilton and venison. **Nomad** specialise in authentic Indian curries made to family recipes, using freshly cooked spices and traditional methods. **Let's Go Mexicana** serve a range of freshly cooked Mexican food in a fun way.

Inside the tent we will also have a range of stalls. **Smart Ts** sell a range of T shirts, hats and other things, many with beer related themes. **Beer Inn Print** sell a huge range of beer, brewing and pub related books. If you want anything inscribed try **Pewterscribe** who also have a range of tankards and other items for sale. For those with a sweet tooth **Merry Berry** is a small family run business making speciality chocolates: truffles, bars and chocolate gifts and provide chocolate and beer matching suggestions during the festival. **Olives and Things** use fresh ingredients for marinades for olives. The rosemary, chillies and basil they use are grown in their own garden. **Fran & Francesca** provide speciality coffees, tea and snacks. **(KM)**



### A note from our staffing managers:

Volunteering is a great way to get involved and support the festival. It's fun, sociable and a great way to support the York CAMRA branch. You meet lots of new (and old!) friends and have fun at the same time. There are tasks that will suit any level of fitness or skill so for those who don't like the idea of pulling pints then there are

plenty of things to do.



*Setting up the festival*

We have volunteers right the way through from set-up, running the festival to taking it down, so there is always something for someone. All the organising committee (including ourselves!) are volunteers as well so we are all there to make it happen - and we do! It's amazing!

As the Staffing Managers, each year we look forward to welcoming new volunteers as well as seeing last year's volunteers return. It's always greatly rewarding to see someone who volunteered for their first beer festival last year return the next. We are a friendly bunch so anyone who is new quickly becomes part of the team.

We like to look after the volunteers so in return for their time we offer a complementary festival T-shirt, beer and food tokens appropriate to the hours they volunteer for. There is also free staff camping available on site. We have volunteers from far corners of the UK, so this is a popular option for those who travel from afar.

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**Good Beer Guide 2011**

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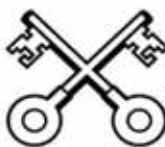
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**Further details are available at: [www.thixendale.org.uk](http://www.thixendale.org.uk)**

Children under 14 are not allowed in the pub

Beer garden available

If you would like to give it a go CAMRA members can sign up on-line at:

<http://www.yorkbeerfestival.org.uk/2012/staffing.php> If you have any questions or queries or simply want to find out more about volunteering then please don't hesitate to email [staffing@yorkbeerfestival.org.uk](mailto:staffing@yorkbeerfestival.org.uk) or give us a call on 07960 801786.

We look forward to seeing you at this year's festival! (KB)

## Pub Walks for the festival

Have some fun finding out about the history & tales associated with beer in York and its great historic & heritage pubs. There will be an extended programme of walks during the York CAMRA Beer Festival and the York Food & Drink Festival. This programme starts with a special beer festival walk that heads to the Knavesmire Beer festival site. Two other routes will be covered during the festivals. Each walk is approx. 1.5-2 hours. £4pp, (£2 for

CAMRA members during festival period). Contact 07506570234 or [yorkcamrapubwalks@gmail.com](mailto:yorkcamrapubwalks@gmail.com) for information and reservations.

### Dates:

#### 19<sup>th</sup> September

Royal Oak Goodramgate 3p.m Festival walk

#### 21<sup>st</sup> September

Minster Inn, Marygate, 2p.m

#### 22<sup>nd</sup> September

Royal Oak, Goodramgate 2p.m

#### 25<sup>th</sup> September

Minster Inn, Marygate, 7p.m

#### 27<sup>th</sup> September

Royal Oak, Goodramgate, 7p.m

Historic Pub walks are sponsored by the Royal Oak; Black Swan; Phoenix Inn. (KM)

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### SIX REAL ALES

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**FIVE rotating guests**



## INN CIDER TRADING



October is CAMRA's cider and perry month. CAMRA has been organising a cider and perry month since 2003, but in York there has been limited opportunities to celebrate cider and perry as few pubs regularly sold real cider. This has changed in recent years as many other pubs have joined the few, like the **Maltings**, who have been selling real cider for many years.

This year, for cider and perry month our October Friday five social will feature only pubs that sell at least one real cider or real perry. The good news for beer drinkers is that all the pubs in York that sell real cider also sell good real ale as well. The Friday five will take in the **Swan**, which has been selling real cider for a few years now, **Brigantes**, the **Artful Dodger** who were serving three real ciders when we did our beer census and the **Maltings** who offer cider and perry either cooled from the cellar or at room temperature from behind the bar – take your pick! The final stop is the **York Tap**, who have two handpumps dedicated to cider or perry

When we carried out the beer census we also asked the surveyors to record any real cider or real perry that was on sale. This showed that York now has a good range of ciders and perries available if you know where to look. We found 17 different real ciders and two real perries on sale in 22 York pubs. Whilst **Westons** was clearly the most common cider on sale 11 other producers were also represented. The largest range of ciders were found in the **Artful Dodger** with three (**Chants Cider Badgers Spit**, **Hecks Somerset Farmhouse** and **Gwynt Y Ddraig Two Trees Perry**) and the **Maltings** with four (**Mole Black Rat**, **Sarah's Dry Cider**, **Biddendens Medium Cider** and **Parsons Choice Somerset Dry Cider**).

Ciders were available from all around the country. Yorkshire was represented by **Ampleforth** with their **Abbey Cider**, available in the **House of the Trembling Madness**. Representing the southeast of the country we had **Biddendens** from Kent at the **Maltings**. From Wales we had **Gwynt Y Ddraig** with the widest range of ciders and perries, **Two Trees Perry** in the **Artful Dodger**, **Farmhouse Scrumpy** in **Pivni** and **Dog Dancer** in the

**Swan**. The core cider west-country making area was represented by ciders from Herefordshire (**Westons** which was widely available and **Sarah's Cider** at the **Maltings**) and Somerset (including **Hecks** at the **Artful Dodger**, **Parsons Choice** at the **Maltings** and **Broad oak** at the **Rook and Gaskill**, **Volunteer** and the **York Tap**). We even had a cider from Lancashire – **Dove Skye Ribble Valley Gold Dabinett** at the **Slip Inn**.

If you want to try the largest range of cider and perry available in York you will need to come to the 4<sup>th</sup> Knavesmire Beer and Cider Festival from 19<sup>th</sup> – 22<sup>nd</sup> September. All the ciders we have on sale are made from fresh pressed apples (a mixture of traditional cider varieties and cooking and eating varieties depending on the cider). The perries are all made from fresh perry pears, which are smaller, harder and more round than the eating pears we are familiar with. There will be a range of around 100 different ciders and perries of different styles and from sweet to dry. If you haven't tried this range of ciders and perries before then the staff will be happy to help you choose one you like, just tell them what you can about your tastes and they will suggest samples for you to try. (MR)

### What is real cider and real perry?

Cider, and I am giving you the basic version here, is the easiest drink in the world to produce. You start with apples, crush them, squeeze out the juice and let it ferment using the fruit's own sugars and natural wild yeast. And hey presto it turns into cider (perry is the same, but with pears instead of apples). But it's not quite as simple as that, which is why CAMRA has its own definition of what we accept as being real cider.

CAMRA's definition for real cider and perry is fairly straightforward. It should be made from unpasteurised apple or pear juice with no concentrate to be used. Large amounts of sugar or similar products are not to be used to ferment the juice way above its natural strength. No added water to deliberately increase the volume of juice. No pasteurisation to take place, no added colourings or flavourings to be used, no artificial carbonation. No micro filtration (which takes out all the yeast). Finally, a sweetener may be added to the fully fermented drink to make it medium or sweet.

It's not complicated at all, is it? We at CAMRA are trying to promote a traditional, natural drink that we are proud to support. Simple! (ML)



On Friday-Saturday  
**September 28-29** we  
strongly advise you  
to be very careful  
and not to upset  
the woman in the  
photo. Why? well,  
because it's the  
(wait for it)...

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## HOW OLD NOW BROWN COW?

Unbelievably, **Brown Cow** brewery run by Sue and Keith Simpson is now 15 years old. Do you remember 1997? Chelsea won the FA Cup, Pete Sampras was Wimbledon lawn tennis champion, Woolworth's announced the closure of its remaining stores and after 18 years of Conservative government, Tony Blair became the youngest Prime Minister since 1812 as Labour swept back into power to the anthem of "Things can only get better". And on the real ale front, it certainly did get better in Yorkshire as **Brown Cow** brewery was born in Barlow near Selby.

Originally from the area Sue and Keith returned to live in Barlow in 1984. Having been made redundant in the early 1990s Sue found that she had time to make things instead of buying them. Of all the things that she turned her hands to, her home brew was the best. With husband Keith passionate about "proper" beer the seeds were sown largely encouraged by the licensee of the **Chequers** pub at Ledsham where the landlord said "You brew it and I will sell it". Sue did her homework, visited a couple of local breweries, undertook a basic training course and bought a 2.5 barrel plant. On July 17<sup>th</sup> 1997 the first beer was officially brewed and the Chequers took the beer.

The brewery itself is a renovated building behind the Simpson's home (the former Brown Cow Inn) and houses what has grown to be a six-barrel plant, currently producing its maximum capacity of 17 barrels a week (612 gallons). Much of the equipment has been purpose-built. Unique items include the labour saving cask washer and tilting mash tun.



*The tilting mash tun*

First class ingredients are used – the finest quality malt from the well respected Yorkshire maltsters Thomas Fawcett's, together with carefully selected hops from America, New Zealand, Europe and England. A complete range of beers from mild to porter are brewed and a new pale beer is generally available every couple of weeks. Unique beers are made for events such as festivals, anniversaries and charitable events. Over 1200 (300 different) beers have been produced over the years, many with unusual names. Keith must have an unwritten book in his head waiting to burst out with all of the wondrous stories relating to these unique beer names. The five core beers are equally marvellous and of these **Captain Oates Mild** and **Mrs Simpson's Vanilla Porter** are particular favourites when they appear at festivals.



*Captain Oates and Thriller in Vanilla pump clips*

Sue is firmly in charge of brewing although she receives help with some of the labour intensive jobs. The late Bernard Lindley helped out for a couple of years until his retirement. In 2004 Keith decided that he had done enough to aid the computer revolution and took the plunge to run the business on a full time basis with Sue. Keith has only once brewed a beer and that was due to unusual circumstances. In 2005 it had been agreed to brew a special beer for the **Rook and Gaskill** in York called "Hang 'em High". Unfortunately, Sue was incapacitated due to a fall and Keith stepped into the breach to save the day. Under strict close supervision, using a new fermenter Keith brewed the beer which turned out rather well by all accounts.

Today, Sue and Keith Simpson are continuously busy brewing, delivering and running local festivals. They are always willing to help other local brewers with such things as distribution and additionally are always prepared to offer advice when asked.



*Sue and Keith with beer ready to go!*

Their fabulous beers can almost always be found in a number of excellent local pubs including the **Wheatsheaf** at Burn, the **George and Dragon** at West Haddlesey, the **Boot & Shoe** at Barkston Ash, the **Ferryboat** at Thorganby, the **Wadkin Arms** at Osgodby, the **Nelson Inn** in Selby and the **New Inn** at Cliffe. Of course, Brown Cow beer is still also served at **Chequers** pub, Ledsham – where it all began. (DL)



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## BEER CENSUS RESULTS

On 30 June, more than 40 volunteers took part in a beer census of pubs and bars in York. We surveyed 176 pubs to find out how many real ales and ciders were on sale across York.

We found 157 pubs selling real ale across York, selling 241 unique beers from 119 different breweries. The most common beer on sale was **John Smiths Cask**, found in 47 pubs closely followed by **Black Sheep Best Bitter** at 30 pubs. But York is also a fantastic city to find different beers, 173 different beers were exclusive to one pub. It's a good thing that so many great pubs are within walking distance of York city centre! Visitors to York can enjoy 95 pubs selling real ale in the city centre, 54 of them within the walls selling 140 different beers within 10 minutes' walk of the Minster.

Beers in York range from 3.3-6.9% with an average selling price of £3.02 per pint.

Our local breweries were well represented, 47 beers from 15 different local breweries were on sale on the day in 55 different pubs with an average price of £2.93 per pint. It pays to buy local!



*York Tap – helping us to a great census total*

We found 17 different real ciders and 2 real perries on sale in 22 York pubs. The most common cider was **Weston's Old Rosie** from Herefordshire but we were very pleased to see **Ampleforth** Yorkshire cider available as well.

Many thanks to everyone who took part in the beer census and everyone who talked about it on Facebook and Twitter. Gavin's Pints of View articles were read across the country and helped put York on the national beer map. Our final thanks must of course be for the hard work and



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Estd. 1985

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enthusiasm of our landlords and brewers for bringing us great beer every week. (LB)

During the census surveyors tweeted about their progress. Here is a selection of the tweets from the day:

*@BrigantesYork just broke my pen. So many beers! #yorkbeercensus*

*#yorkbeercensus Just stepped off train to start my pubs and got scared into @YorkTap by thunder. Not on my list but #RudeNotTo*

*We've made it! @waggonYork All pubs done, bit drunk, more to come after, lol. #yorkbeercensus @yorkcamra @pintsofview*

*Best pub on my tour for #yorkbeercensus has easily been @sotano lovely place, lovely knowledgeable staff and really interesting craft beers*

*Have discovered a whole new part of my home town thanks to #yorkbeercensus*

*@jamiepivovar@yorktap slowed me down somewhat on #yorkbeercensus process @yorkcamra*

*Done my 6 #yorkbeercensus pubs. Quite drunk. Need to get survey forms to the Waggon and Horses. This is like Treasure Hunt.*

*Personal beer tally on #yorkbeercensus is 31 beers in 6 pubs surveyed. Have also been in 3 other pubs giving a personal total of 60 beers.*

*#yorkbeercensus concluded. 30ish miles, 9 pubs. Didn't drink in them all. Best pubs definitely Blacksmiths Arms & Grey Horse, Elvington.*

*Best pub I visited on #yorkbeercensus was the Blacksmiths Arms at Naburn. Good beer, good food and obviously at the heart of the community.*

*My main thought from #yorkbeercensus is that I don't spend enough time in @BrigantesYork. What a great pub with an amazing beer range.*

*My pubs for @YorkCAMRA #yorkbeercensus involved 1.3mi of walking. Must have burnt off at least a pint of calories just getting between them!*

*9 hours later, and it is still raining in Pocklington. Nine pubs, too many miles, too many pints #yorkbeercensus @yorkcamra*

## UP NORTH AND BEYOND

On Saturday 4 August, we once again boarded the Beer Bus to make an overdue visit to the northernmost reaches of our branch area, and a bit beyond into the area of our neighbours to the north, Cleveland branch.

Our first port of call was the **White Swan** in Stokesley, which is also the home of **Captain Cook Brewery** and the local CAMRA branch's Pub of the Year 2008. This is a lovely pub on the main street through the town, which has a large central bar facing out to the separate areas of the pub. We were welcomed by no less than 10 hand pumps, which boasted 8 different beers – 6 from the on-site brewery and 2 from **Hadrian Border Brewery**. The 6 extremely LocAles were **Red Bay** (4.0%), **Discovery** (4.4%), **Sunset** (4.0%), **Slipway** (4.2%), **Nee Batts** (3.9%) and **Black Porter** (4.4%). The 2 guests were **Hadrian Border Secret Kingdom Northumbrian Ale** (4.3%) and **Farne Island** (4.0%). My favourite of the ones I tried was **Sunset** - the 2<sup>nd</sup> beer to be brewed by the



*Two of the Captain Cook beers on at the White Swan*

microbrewery. It was similar to Slipway in that it was fairly pale, but it had a smoother taste with a hint of citrus flavour – a very refreshing way to start the day!

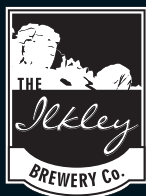
Our second stop was high up in the picturesque village of Danby – the **Duke of Wellington**. This is a beautiful 18<sup>th</sup> century inn on a corner of the crossroads in the centre of the village, overlooking the village green. It has been under the same ownership since 1999 and it seems the owners have been rewarded for their efforts. On my wander around the pub, I discovered from the certificate proudly on display that this was none other than another Cleveland branch Pub of the Year – this time the current holder, for 2012. Most of us took the opportunity to sit outside in the glorious sunshine and in the picture postcard surroundings to enjoy our choice of **Daleside Bitter** (3.7%), **Copper Dragon** (4.1%) and **Wainstones Brewery Steel River** (4.3%).



*Sitting outside the Duke of Wellington*

It was then time to hop back over the border into York branch territory and to our most northerly pub, which is

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also the highest pub in the North York Moors - the **Lion** at Blakey Ridge. Standing at 1,325 feet above sea level, this huge 16th century free house offers fantastic views over the valleys of Farndale and Rosedale and, as such, is extremely popular with walkers and campers. This was to be our food stop, so we wasted no time ordering and all thoroughly enjoyed our hot beef sandwiches, scampi, pork fillet and other great examples of traditional British pub fayre in the fine surroundings.

I was then hoping to sit outside in the large beer garden, but, as is typical this high up on the moors, the weather had changed in minutes and now resembled an afternoon more befitting of November than August! So, I parked myself near the bar under the timber beams and contemplated between **Theakston Grouse Beater** (4.2%), **Copper Dragon Golden Pippin** (3.9%), **Thwaites Wainwright** (4.1%), **Black Sheep Best Bitter** (3.8%), **Theakston Best Bitter** (3.8%), **Courage Directors** (4.8%) and **Theakston Old Peculiar** (5.7%). I opted for perhaps the least well known of the range, Grouse Beater, which was delicious. It is named in tribute to the many people who keep and protect the moors environment ensuring the future for the famous bird and is brewed using Moorland berries (blueberries) to give an unusual, but pleasant fruity flavour.

Our fourth stop on the journey was not too far away in Lastingham – the **Blacksmiths' Arms** – our Country Pub of the Season for Winter 2006 and Autumn 2004. Don't let the lack of an award in the last 6 years fool you. This pub is still as fantastic as it ever was and would be a worthy contender against all-comers. Pete and Hils Trafford have been here for some years now and continue to do a fantastic job. As well as running the renowned restaurant within the pub, they never neglect the casual drinker and the cosy bar area catered for us well with **Marston's EPA** (3.6%), **Cameron's Best Bitter** (3.6%) and **Theakston Best Bitter** (3.8%). You can't help but examine the low-beamed ceiling adorned with dozens of tankards and pump clips of past beers. Our thanks to Pete for the unexpected, but greatly appreciated, lovely spread of home-made snacks! We once again sat



*Outside at the  
Blacksmiths' Arms*

outside, as the warm sunshine had returned upon our descent from Blakey Ridge. We sat on the pub's picnic tables overlooking the famous ancient church opposite, which has a large crypt and receives thousands of pilgrims each year.

Our penultimate pub was the **New Inn** at Cropton, which is known to a lot of York branch members on account of our annual trip to their beer festival each November. The pub is also home to the well-known Cropton Brewery renamed the Great Yorkshire Brewery (GYB), as evidenced by the large range of beers under each banner on the bar. During the course of our visit, there were no less than 8 cask beers available from the 6 hand pumps, as well as a wide range of the breweries' keg products. The Cropton beers were **Monkman's Slaughter** (6.0%), **Yorkshire Warrior** (4.4%) and **Two Chefs' Honey Beer** (4.0%). The GYB beers were **Pale** (3.8%), **Classic** (4.0%), **Lavender Blonde** (4.4%), **Golden** (4.2%) and **Yasigi** (5.0%). I can claim to be one of the first to sample Yasigi, as I had heard the brewer say that this was the first cask to go on at the pub and that no one was going to try it before him! I followed soon after and thoroughly enjoyed it, again taking advantage of the provision of a large beer garden! The GYB website says that 2012 sees the launch of the UK's newest hop variety 'Yasigi' and claims that "the hop is exclusive to The Great Yorkshire Brewery and only 200 casks will be produced." They've named it after the African Goddess of Beer and their first beer with this hop is the black lager that I had sampled. Interesting stuff!

Our final pub was the **Stone Trough Inn** of Kirkham, opposite Kirkham Priory, close to the A64, which was our Country Pub of the Season Spring 2001. Whilst the pub is undoubtedly food-led, it caters very well for beer drinkers too. **Great Yorkshire Brewery Barn Owl** (3.6%), **Wold Top Against The Grain** (4.5%), **Hop Studio Gold** (4.5%), **Black Sheep Best Bitter** (3.8%) and **Tetleys Cask** (3.7%) were the great selection on offer, which was a superb ending to a great day out, despite the return of the rain.

If you like the sound of some of these pubs, why not pay them a visit? Whether you are looking for a destination for a hearty meal, a stop-off whilst visiting the National Park, St. Mary's church at Lastingham, Stokesley market, or Kirkham Abbey, or simply a fine rural pub that serves great cask ale, I am sure they will all make you feel welcome. (MG)

# WEEKEND CYCLE RIDE TO KNARESBOROUGH

The "Fox Four" of 3 Richard's and Andy duly met up as planned at the **Fox**, Holgate Road in light rain, but by the time our departure time came at 11am, the weather was fair. The next scheduled stop was Tockwith at noon but confident we could still do this and stop for a coffee, we called in at the excellent converted **Old School** at Rufforth for one. Approaching Tockwith we were joined by Stuart and Chris from Poppleton and upon reaching the **Spotted Ox** had to fight our way to the bar through a wedding party to get to our choice of **Taylor's Landlord**, **Rudgate Jorvik Blonde**, **Tetley Bitter** and **Coach House Gunpowder Mild** from Cheshire, which proved to be the majority choice. Nick joined us here, managing a quick pint before the "un-magnificent seven" departed in the now wet conditions (what a surprise in 2012!) for **Roosters Brewery**, Knaresborough.



The "Fox Four"

Arriving at **Roosters** 1.20pm having travelled 21.4 miles at an average speed of 13.2mph we met up with Melissa, Allan, Paul, Lucy, Stuart, Pat and Simon, making up the "Fortunate Fourteen" for the Brewery Tour, conducted by father Ian and son Oli Fozard. Ian explained about the history of the brewery and how the two of them along with his other son Tom had taken over from the Franklin's after working alongside them before their retirement, (Ian also still remains involved in Market Town Taverns for the time being). Oli had done his brewing apprenticeship first at **Daleside** a true micro, and then **Copper Dragon** during their rapid and at times rocky expansion. He went on to explain how the main brewing kit worked as well as the tiny experimental one, which had led to some successful scaled up versions.



The main brewery



The "mini kit"



The hop store!

The hop store had numerous varieties from various parts of the world, including some now hard to get hold of ones from New Zealand due to demand outstripping supply.

The bar was now open with Ian pulling our first pints, after that it was help yourself to our choice for the afternoon of **Buckeye** a 3.5% light hoppy session beer and **Mild Mule**

a beautifully balanced mild of 3.9%. These we were able to enjoy whilst chatting amongst ourselves or to Ian and Oli, also tucking in to pork pies, vegetable samosas and tortillas before departing shortly after 4pm and heading into town.

The four of us staying at The Market Tavern (unfortunately only John Smiths cask) secured our bikes and took our gear to the rooms, before joining the others in **Blind Jack's** just



A drink at the bar!

around the corner. Spoilt for choice it was hard to select from **Thornbridge Kipling**, **Roosters Leghorn**, **Harvestown Bitter & Twisted**, **Yorkshire Dales Nappa Scar** and **Gunnarside Gold**, **Black Sheep Best Bitter**, **Timothy Taylor Landlord**, **Buxton Bitter** and **Illuminate** (7.5%) from the new onsite **Knaresborough Brewing Company**. Most of us moved on after a while, although some stayed back to sample the strong stuff before heading home. Those that ventured to the **Cross Keys** an **Ossett** pub, had choice of their **Blonde**, **Silver King** and **Big Red** as well as **Fuller's London Pride**, **Tring Brock** and **Albion Mild**.

Time was moving on with those having come by train needing to head for the station, including some one way cyclists, leaving just the "Fox Four" plus Melissa and Allan to head for the Zolsha Curry House which had been recommended by a Knaresborough friend of mine, and very nice it was too. On to the Mitre next which had on **York England's Pride, Treboom Drumbeat, Timothy Taylor Landlord, Ilkley Mary Jane** and **Roosters Leghorn** soon to be replaced by **Longshot**. As we headed off from here the group split, with 3 of us heading back to Blind Jack's where a new brewery beer **Collingham Artisans' Choice** had just come on and was very pleasant. This was the final drink for me other than a pint of water whilst watching the group playing at the Market Tavern before heading for bed.

Following a disturbed nights sleep (the centre of Knaresborough being a far cry from the peace and quiet of last year's overnight stop at Cropton) we had a hearty breakfast, then as we loaded the cycles to depart, saw Allan and Melissa waving us off from the nearby Royal Oak where they had stayed. It was 10am the mileage so far 22.7 as we headed for Ripon 12 miles away, by the halfway point it was brilliant sunshine and vindicated my decision to apply sun block before we set off. Following a brief exploration around the centre of Ripon, the One Eyed Rat was closed until 12noon, so it was back to the **Unicorn** a Wetherspoon's pub, and guess what, we had no vouchers, I'd taken mine out of my wallet before not expecting to need any. The choice as you would expect was good, **Moorhouses Black Panther, Sadlers Hop Bomb, Theakston Old Peculier, Thwaites Torchlight, Conwy Mulberry Dark, Greene King Ruddles** and **Abbot Ale**. Equally good was the selection at the **One Eyed Rat - Phoenix White Monk, Wensleydale Rowley Mild, Hop Back Summer Lightning, Lancaster Blonde, Ilkley Mary Jane, Salamander Slam Dunk** and **W J King Brighton Best**. Whilst in there texts were exchanged with John McCloy about the fabulous weather and what he was missing, we also noticed 3 out of the top 10 fastest selling beers the month before were from **Oakham Brewery**. Up the road the **Golden Lion** only had **Theakstons Best Bitter** and **Greene King Speckled Hen & Morland Original**, so we opted for Fish & Chips from nearby Drake's before starting our return journey.

The way we took from Knaresborough to Ripon had taken us through some lovely rolling countryside, but we opted to follow the Two Roses Cycle Route back to York, looking in on the pubs along the way. First was the **Lamb & Flag**, Bishop Monkton who had **Tetley Bitter** and **Timothy Taylor Golden Best & Landlord**, but our first stop was the **Crown** at Roecliffe who also had **Timothy Taylor Landlord, Black Sheep Best Bitter, Theakston Best Bitter** and **York England's Pride** which we all chose. We sat outside in the sun next to two dummies (who said that made six?) who were smartly dressed and presumably were there to entice passersby into this award winning food pub. Our average speed as we rode through Boroughbridge without stopping had dropped to 12.3mph, a quick look in the **Ship**, Aldborough offered **John Smith's Cask** and **Theakston Best Bitter**, but The Anglers at Lower Dunsforth was closed, although 2 hand pumps could be seen through the window, one with an unrecognised pump clip, so may be worth a visit on another occasion. One place that was open and seemingly thriving was the **Crown**, Great Ouseburn, here we enjoyed **Hambleton Stallion** the other two being **Crown (Rudgate) Blonde** and **Black Sheep Best Bitter**.

Next village along Newton-on-Ouse has two pubs the **Dawnay Arms**, offering **Tetley Bitter** and **Timothy Taylor Golden Best**, and the **Blacksmith's Arms** a selection from the **Marston's** range **Bank's Lions Roar, Jennings Bitter, Ringwood Best Bitter & Boondoggle** but on this occasion we weren't tempted. 18.00 saw us arrive at the **Dawnay Arms**, Shipton-by-Beningborough which had a true LocAle, **Treboom Yorkshire Sparkle** 4.0% brewed in the village as well as **Tetley Bitter** and **Caledonian Flying Scotsman** all discounted with your CAMRA card. We chose to eat here, repaying the landlord's kind gesture of a few weeks earlier when we were given free chips on one of our evening cycle rides.

Getting underway for our final leg, I had an impromptu shower along the way, hitting the flooded railway underpass near Overton at speed, before stopping and seeing Andy and Richard pushing their cycles over a raised walkway. Other flooded areas along the riverside cycle track also provided a challenge but I reached home by 20.00 having completed 70 miles over the two days at an average of 12.4mph.

Thank you to everyone who supported the weekend. (RD)

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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**



## TRIP TO RUDGATE BREWERY

23 CAMRA members left Leeman Road a little after 7pm and after a short journey we arrived at Marston Moor Business Park.

The sun was shining and on entering the new sparkling brewery we were met by a smiling Craig, the owner, behind a fine new bar. We enjoyed three of the products: **Pursuit of Hoppyness** (4.0%), **Ruby Mild** (4.4%), **Battleaxe** (4.2%) and bottled **York Chocolate Stout** (5%).



*Manning the pumps!*

Craig explained that the brewery was now a 30 barrel plant capable of brewing twice daily. They use Simpson's malted barley in a mash infusion system. Whole cone hops are used from England and around the globe. They have their own strain of Yorkshire brewing yeast.

They also brew and distribute for Marston Moor Brewery.



*Craig telling us about the brewery*

After Craig had told us lots about the brewery we were free to wander around, poking our noses into the fermenting room where several brews were bubbling away nicely.

Before we left everyone posed for the obligatory group shot in front of the bar!

We thoroughly enjoyed our visit to the new brewery and wish Craig success for the future. (SC)



*Wort becoming beer!*



*Enjoying our visit to Rudgate Brewery*

Since our visit we have had news that the success in the future has started!


Multi award winning Rudgate Brewery from the vale of York struck gold at

Britain's most prestigious beer festival.

Rudgate Brewery, won the mild category at the Champion Beer of Britain awards at the Great British Beer Festival at Olympia in London.

It is the latest in a series of awards for the beer, which won silver in the same category last year and gold in the overall champion award in 2009.


Rudgate managing director Craig Lee said: "I was so nervous waiting for the results - it reminded me of being back at school awaiting exam results! They announced the bronze and silver and I turned to my head brewer Jamie and said "It's all or bust now" - and then we won gold. It was amazing - it's just brilliant." (SC)



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RO 65 ND  
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More details about the different beers and ales available from the York  
Round Table website or follow us on Twitter

**www.rt65.com**

**www.twitter.com/yorkbeerfest**

Supported by York Brewery & Brigantes



# LAST ORDERS

## York Branch Meetings & Events

Saturday 1<sup>st</sup> September: **Scarborough** pub crawl. 1041 train from York. Day return £17.20.

Friday 7<sup>th</sup> September: **Swan** and **Slip Inn** beer festival 7.30 pm. Festival runs to Sunday 9<sup>th</sup>.

Friday 14<sup>th</sup> September: Friday 5 – **Volunteer** 7.30pm, **Punch Bowl (Blossom Street)**, **Old Ebor**, **Golden Ball** and **Ackhorne**.

Friday 14<sup>th</sup> September: Cycle social, meet at **Swan**, **Clementhorpe**. 7.30pm.

Wednesday 19<sup>th</sup> to Saturday 22<sup>nd</sup> September: **York Beer & Cider Festival**.

Wednesday 26<sup>th</sup> September: Branch Meeting, **Pivni**. 8.30pm.

Thursday 4<sup>th</sup> October: Autumn **Town Pub of the Season presentation to the Phoenix**. 8pm.

Friday 5<sup>th</sup> October: Autumn **Country Pub of the Season presentation to the Black Bull** in Raskelf. Bus departs Leeman Road Gardens 7pm. Return arrival in York by 10.45pm. Cost £7.50.

Friday 12<sup>th</sup> October: Cycle social, meet at **Fulford Arms**. 7.30pm

Friday 19<sup>th</sup> October: Cider month Friday 5 – **Swan** 7.30pm, **Brigantes**, **Artful Dodger**, **Maltings** and **York Tap**.

Saturday 20<sup>th</sup> October: Cider month trip to **Ampleforth Abbey** plus pubs serving real cider (and ale). Bus departs Leeman Road 11am and returns 6pm. Cost £8 (including cider tasting) for visit plus bus fare.

Tuesday 30<sup>th</sup> October: Branch Meeting, **Brigantes**. 8.30pm.

Saturday 3<sup>rd</sup> November: Trip to **Theakstons Brewery**. Details TBC

Friday 9<sup>th</sup> November: Friday 5 – **Minster Inn** 7.30pm, **White Horse**, **Three Legged Mare**, **Thomas's** and **Yorkshire Terrier**.

Friday 16<sup>th</sup> November: Cycle social, meet at **Maltings**. 7.30pm

Saturday 24<sup>th</sup> November: **Cropton Beer Festival** at the New Inn. Bus departs Leeman Road 11am. Cost tbc.

Tuesday 27<sup>th</sup> November: Branch Meeting, **Junction Brewhouse**. 8.30pm.

## Advance notice:

Thursday 12<sup>th</sup> or Friday 13<sup>th</sup> to Monday 17<sup>th</sup> December: **Antwerp, Belgium** for Christmas Beer Festival in Essen (41 minute train ride) plus Christmas Market and bars in Antwerp.

Festival details at :

<http://www.kerstbierfestival.be/ENG/index.htm>

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

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Autumn walks on September 11<sup>th</sup> Royal Oak 7pm and October 23<sup>rd</sup> Minster Inn 7pm

£4 per person for CAMRA branch funds

Groups of six or more, by arrangement

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

## Keep in touch

Website: [www.yorkcamra.org.uk](http://www.yorkcamra.org.uk)

Beer and Cider Festival Website: [www.yorkbeerfestival.org.uk/2012](http://www.yorkbeerfestival.org.uk/2012)

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

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

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

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## CAMRA MEMBER DISCOUNTS

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

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

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

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

**Cross Keys**, Googramgate, 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

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

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

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

**Pitchside Bar**, Bootham Cres., York: 10p discount off pint

**Punch Bowl**, Blossom Street, York: special discounts Wed & Sun 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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