

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.114 - **WINTER** 2012 - 7250 copies



**A gathering of Yorkshire brewers!**  
**Page 26**

# VOLUNTEER ARMS

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## AN INDEPENDENT FREE HOUSE

### Always 7 Cask Ales

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Marston Moor - Mongrel

Leeds - Yorkshire Gold

Timothy Taylor - Landlord

Brown Cow - Thriller in Vanilla Porter

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#### OPENING HOURS

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

## EAR TO THE BAR

The **Maltings** has completed its new extension, increasing the drinking area of the pub both inside and out.

At the **Little John**, Jason from the **Three Tuns** has secured the lease and the pub will open as the **Blue Boar** in November, following a refurbishment.

The **Blacksmiths Arms** at **Huntington** has new licensees: Ana and Don Mattless. On a recent cycle ride, the pub was offering **Rudgate WB** and **Summer Solstice**, **Youngs Special** and **Timothy Taylor's Landlord**.

The **Sun Inn**, **Acomb** continues to offer frequently changing ales from around the country. Recently sampled were: **Ringwood Boondoggle**, **Castle Rock Harvest Pale**, **Adnams Lighthouse**, **Shepherd Neame Spitfire**, **Brains SA** and **Hook Norton Old Hooky**.

The **Punch Bowl**, **Lowther Street** has new licensees; Dave Sutton and Sarah Mills (formerly from the **Cross Keys**, **Tadcaster Road**) have overseen its refurbishment, returned it to its old name, and are working to restore its community role.

The **Ulleskelf Arms** now has **Marston's EPA** as its regular and two guests from the **Marston's** list.

The **Black Bull** at **Escrick** recently had **Timothy Taylor's Landlord**, **York Guzzler** and **John Smith's Cask** on offer.

The **Swan** at **South Milford** has re-opened with **Theakstons Lightfoot**, **Black Sheep Golden Sheep** and **York Guzzler** on the bar.

The **Black Swan** at **Wistow** now has a new landlord although it is not yet known whether real ale will become a feature of the pub.

Contrasting guest ales seen in the **Greyhound** at **Riccall** recently: **Dorset's Yachtsman** and **Great Heck Slaughterhouse Porter**.

The **White Swan** at **Bubwith** recently had **Timothy Taylor's Landlord**, **Theakstons Best Bitter** and **Copper Dragon Fire Dancer** on the bar.

The **Saltersgate Inn** at **Levisham** is up for sale again (with planning permission for 9-bed hotel and restaurant) and attracting a good number of enquiries. Local builder Joseph Woodhead bought the pub in 2008, intending to restore it, but his plans were scuppered by the recession.

It is reported from the **New Inn** at **Tholthorpe** that licensee Cameron Reid has now bought the freehold from Punch and is planning to develop a bakery and shop in the outbuildings.

**York Sports Club Bar** (**Clifton Park**) reported to be recently selling **York Guzzler**, as well as **Greene King IPA**.

The **Rook and Gaskill** closed mid October following the departure of the tenant Neil Trafford. The pub will reopen on Wednesday 28<sup>th</sup> November after a small refurbishment of the pub's interior, plus a new signage scheme, as a ground breaking joint venture between the owners **Castle Rock Brewery** and **WharfeBank Brewery** of **Pool** in **Wharfedale**, **Otley**, managed by Steve Bradley, also licensee of the **Fulford Arms**.

The **Rook and Gaskill** will remain as a "beer first" pub and will serve a range of beers from **Castle Rock** and **WharfeBank** plus up to five guests, always including a dark beer and one **LocAle**, as well as real ciders. A full report will appear in the next issue.

The **Yorkshire Hussar** has been under new ownership for some weeks now and they are intending to join the **LocAle** scheme and continue being an outlet for **Ouse Boozer**. The pub is now believed to be a free house. They have managed to acquire the whole site and a major investment programme is to shortly set in motion.

The **Nags Head** at **Heworth** has **Theakstons Best Bitter** plus a guest (recently **Adnams Ghost Ship**) as well as **John Smith's Cask**.

The **Pear Tree Farm**, a new pub at **Monks Cross**, should have been completed by the time **Ouse Boozer** is published as opening was set for November 2012.

The **Hare Inn** at **Scawton**: Paul and Liz, who also run **The Crown** at **Great Ouseburn**, are taking over this pub near **Helmley**.



*the*  
**Maltings**

Editor's  
choice!

**BIG Vern**  
**would like to thank**  
**everyone (especially**  
**the ladies) for taking**  
**their time to come**  
**and have a look at his**  
**(unfeasibly large)**  
***extension....***

Web: [www.maltings.co.uk](http://www.maltings.co.uk)

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The Maltings promotes sensible drinking



**TANNERS MOAT, YORK 01904 655387**

Linda and Dave Foster have retired from the **Golden Ball** after ten years running the pub. The pub has now been taken over by a co-operative of local people. The new manager is Karen Cranfield, who has moved there from **Brigantes**. They plan to showcase top quality Yorkshire breweries.

The **Jug & Bottle**, Bubwith has recently celebrated 10 years since they opened. To mark the occasion, a specially brewed draught beer; '10<sup>th</sup> Anniversary Ale' was launched at the 6th Bubwith Beer & Cider Festival. Brewed by **Brown Cow** at Barlow, only 250 bottles of the ale will be produced and numbered by hand.

A new beer shop has opened on Selby Road in Snaith called **Yorkshire Ales** specialising in bottled beers from Yorkshire breweries. It has been started by Adrian Pettitt and his wife Vicky and aims to sell beers from as many Yorkshire breweries that they can source bottles from. They also sell some "foreign" beer i.e. from outside Yorkshire! A 10% discount is offered to CAMRA members.

The **Judges Lodgings** has been bought by **Thwaites Brewery** who plan to redevelop the cellar bar and outdoor terraces.

## BEHIND THE BAR

The absence of this column for the summer issue is regretted, but allowed the author to trawl through the excellent summer beer festival at Suddabys and include some Olympic utterings which are equal to gold standard. Enjoy them whilst looking forward to the winter festival at "Sudds".

- It's sixty five days since we were in this bed together, so you had better switch the freezer on!
- That beer has a special flavour, I cannot just put my finger on it ..... Try supping it!
- That was an unfair disadvantage!
- Don't back New Planet it's a non-runner, where is it running?
- Are you coming to meet my new neighbour? Is she male or female?
- I have not missed a second of the Olympics except the ones I haven't seen!

- That cheque on the wall for Yorkshire Air Ambulance dated 14/07/11, how long ago was that?
- The wallpaper is fine, where do you think the dildo rail should go?
- My granddaughter did flamingo dancing in Spain!
- Rebecca Adlington will walk that 800 metres swimming race and win another gold!
- The local bus fare has gone from £1.10 to £1.30. Does that means it's increased by 20p?

(JR)

## NEW ADDITION

**Batemans Brewery**, of Wainfleet in Lincolnshire, has added a new permanent beer, **Yella Belly Gold** at 3.9% ABV, to its portfolio.

This is newsworthy for a couple of reasons: it's the first beer to be added to the core range in a long time and it's a complete departure in style from the rest of their regular beers.

While the brewery's stock in trade is dark, malty beers, **Yella Belly Gold** is, in their own words, "a golden colour, refreshing beer brewed with lager malt and Chinook and Cascade hops, giving a lovely citrus flavour and aroma, which is quite dry and very moreish". At the launch event in the **Waggon & Horses** in October, Jaclyn Bateman, Marketing Director and a member of the owning family, speculated on the name.

Lincolnshire people are known as yella bellies, but whether that is because of the Lincolnshire Regiment's yellow waistcoats, the yellow breasted marsh frogs, the mustard pickers, the yellow undercarriage of the old Lincolnshire stagecoach or the yellow pollen on Lincolnshire poachers' bellies no-one knows.

The beer went down very well on launch night; it will be permanently available in the Waggon, which has recently installed two extra handpumps to keep up with the demand for cask beer.

(HB)

# BREWERY NEWS

## Barkston



James Dalton has advised us that "Barkston Brewery has had a busy few months since the last edition of the Ouse Boozer came out. We have been running a series of micro-brewing courses for people wanting to learn how to produce all grain brewing on a micro scale – whether it's for their own home consumption or if they are looking to develop a small scale brewery of their own.

One of our students came just after we launched our latest beer called **Magnificent Seven** – in recognition of the seven Gold Medals won by Yorkshire athletes at the 2012 Olympic Games. The strapline for the beer is 'read it and weep Australia' – especially poignant when we realised he was from Perth in Western Oz! The Magnificent Seven is a 4% bitter with a delicate aroma – using only British hop varieties.

We're also investing in some new equipment which will enable us to double the amount of beer we produce. The new fermenter and conditioning tanks will arrive before Christmas and will be installed ready to run by early in the New Year".

## Brass Castle



Phil reports "since we last provided an update, York Beer and Cider Festival has taken place and we were thrilled that our beers were recognised with four different awards in the LocAle blind tasting competition. It was particularly good to see that our **Burnout** collaboration brew with the University of York Real Ale Society was so well received. We're looking forward to doing more with the homebrewing fraternity. Homebrewers help to drive beer innovation in the USA and we're keen to develop that relationship further. We're always glad to hear good ideas about beer!

We also had a lot of fun collaborating with Revolutions Brewing on **Cool for Cats**. So much so, that we're planning to pop up to Scarborough too, in order to brew a **Christmas Kitty** with Stuart and Karen at the North Riding brewpub. **Bad Kitty** continues to secure awards - most recently winning a gold medal in the speciality beer section at the Peterborough CAMRA beer festival. It's now available in bottles around York.

Finally, I'd like to say a massive thank you to York CAMRA and the membership for supporting the recent Pocktoberfest. The final numbers are not all in yet, but we hope to be able to say shortly that the festival has generated a significant return to its associated charities - particularly Help for Heroes."

## Great Heck

**Yakima IPA** won a silver medal at the SIBA Northern Beer Competition in the Premium Strong Beer category.

The latest new beers are **Nelson Sauvin**, a 3.8% pale session ale brewed with a blend of Nelson Sauvin hops from New Zealand and English Fuggles hops and **Peace and Love**, a 4.8% dark brown beer for the festive season.

## Great Yorkshire



**Yorkshire Lager** in cask will be launched nationally in the Mitchells & Butlers estate throughout December, January & February which should see the beer available in Nicholsons pubs in York City Centre (White Swan, Cross Keys, Punch Bowl (Stonegate) and Harkers).

They have also created a new beer for Christmas called **Santa's Tipple** which will be 6.0% and include grated chocolate, orange, vanilla and star anise in the brew.

## Jolly Sailor



The Jolly Sailor Brewery began brewing recently. Owned by David Welsh, who also has the Jolly Sailor pub at Cawood, brewing is now under way at the former mine site in Riccall. David had originally intended to install his brew kit at the rear of the pub, but difficulties in planning permissions made him opt for the larger site.



Three beers have already been produced: **Bullseye Bitter**, a 3.8% dark amber; **Cue Brew**, a 4% dark mild; and **Jolly Blonde**, a 3.8% pale yellow. The Bullseye and Cue Brew are themed for the darts and pool players in the pub.



The beers can be found at the Jolly Sailor in Cawood and an increasing number of pubs in the area. Two of David's beers recently travelled as far as the Nottingham Beer Festival!

## Revolutions



News from Andrew Helm,  
We've just won a gold medal at the SIBA Northern Beer Competition for **Manifesto**

**Strong Stout** 6.0% in the Premium Strong Beer category. As a result the beer goes forward to the national competition at BeerX in Sheffield in March 2013.

We've made it onto Nicholson's quarterly list for the winter. Atomic Blonde 4.5% will be available in Nicholson's outlets across the UK.

Seasonal beers

(i) November's special was **Masquerade** a 4.5% Black IPA. Part of the brew was dry-hopped and badged as **Black Starre** and was available only at Ye Olde Starre in York.

(ii) December special is **Metal Box** a 4.5% Yorkshire bitter.

(iii) Winter seasonal special is **Fairytale of York** a 4.5% spiced winter ale - pump clip will feature York's very own Shaun Collinge from the **Maltings**.

Beer available permanently at the **Golden Ball** in Pontefract and the Unicorn in Selby.

## Rudgate



The December specials are as below



**Rudolph's Ruin** 4.6%

The regular Christmas ale, bursting with complex fruity malt flavours, ample bitterness and a long, fruity hop finish.



**Winter's Ale** 4.0%

Red festive ale with light malt and balanced bitters lead to a slightly herbal aroma.



**Brewdolf** 4.4%

A light coloured premium ale with plenty of bitterness and a rounded finish.

## Theakston



The winter seasonal beers are:

December – **Masham Ale** 6.5%, the return of the strongest Theakston's ale with a rich balanced character of malt, fruit and Fuggles hops.

**Christmas Ale** 4.7%, brewed with Fuggles hops, rich, dark, fruity and mellow.



January –

**Hogshead Bitter** 4.1%, robust ale which exhibits a maltiness, with underlying tones of luscious cane sugars and a striking aroma and palate.



February – **Cooper's Butt** 4.3%, brewed in the classic IPA style with pale malt to give a full bodied bitter with great flavour and broad appeal.

## Treboom



Treboom Brewery is brewing up a seasonal special for those chilly winter evenings. **Spicetracker** at 4.6% is a dark ruby ale, lightly spiced with ginger and cinnamon. Also look out for **Yorkshire Sparkle** on the bar this Christmas, it will be all dressed up for the occasion. **Yorkshire Sparkle** has a lot to celebrate, with a silver award in the Best Bitter category of the LocAle competition at the York Beer and Cider Festival and joint first in the Yorkshire Vision Beer contest. The end of the year marks Treboom Brewery's first anniversary. John and Jane said, 'thanks to tremendous support from publicans and the beer drinkers of York and beyond we have really got stuck into this brewing lark, we are looking forward to creating some more tasty beers in 2013'.

The brewery had more success in the "Battle of the Breweries" hosted by the Ackhorne and the Red Lion, being voted "Best Brewery" and their **Baron Saturday** porter voted "Best Beer".

In addition to Treboom, the competition featured beers from LocAle breweries – Urban, Rudgate, Brass Castle, Revolutions and Hop Studio.



## A DAY AT THE SEASIDE!

On 1<sup>st</sup> September a few of us made a late-summer seaside excursion by train to Scarborough. Having shaken off the bucket-and-spade brigade we kicked off at the **Lord Rosebery**. This Wetherspoon pub is very close to the railway station and surprised us not only by being very busy but also by having three Wold Top beers - amongst others. The beers were in good condition. Next we went to the **Valley**, a long standing GBG pub. We were pleased to see **Scarborough Cascade** on sale there, as well as **White Rose Olympic Blonde**, **Dark Star Hophead**, **Boggart Rum Porter**, **Leeds Samba** and **Theakston Best**. Surely something for everyone amongst that lot? The sun burst through as we sat enjoying our various beers. Determined to make the most of it, Melissa removed the lower zip-on part of her trouser legs, observing "It's only the second pub and I'm already legless!"

Strolling further down Valley Road we arrived at the **Cellars**, noting that two of the 'usual suspect' Scarborough CAMRA stalwarts were sitting outside in the sunshine. We joined them as we sampled a good range of beers, including **Fulstow Northway IPA**.



*Enjoying the sun outside Cellars*

Calling in at the **Cask** in Cambridge Terrace we found ourselves overwhelmed by a wedding party - none of whom were drinking real ale. There were beers from each of **Adnams**, **Theakstons** and **Greene King**. We were able to sit outside again, which was a redeeming feature.

Braving the amusement arcades, donkey rides and candy floss (no time for paddling in the sea - sorry, Melissa!) we went along the South Bay seafront until we reached the

steep road up to the **Leeds Arms**. Not to be confused with the Leeds Hotel, which is slightly down the same hill, this is a gem tucked away from the hurly-burly of the seafront and yet really quite close to it. The pub has numerous pictures and artefacts relating to the maritime heritage of Scarborough but sadly there were only two other customers during the time we were there. Beers were **WharfeBank Slingers Gold**, **Timothy Taylor's Landlord** and **Copper Dragon Golden Pippin**.



*The Leeds Arms*

Next came the **North Riding Hotel**, where landlord and brewer Stuart Neilson had promised us a brewery tour. Before that we met up with CAMRA locals and also two visiting members from North London Branch. Between us we had the available **North Riding** beers, all of which were superb. Stuart showed us the two-barrel plant downstairs. Three beers can be brewed at a time and we noted an interesting black IPA in one of the fermenters. He showed us the many hop varieties he uses, all foil-wrapped. In particular we were intrigued by US Calypso, which was variously described as smelling of pear-drops, bubble-gum and spearmint! We had tastings of **Ayup** (3.8%) and **Tararabitter** (4.4%), both of which we thought were very good. Stuart was helped in describing the brewery and answering our questions by the Brewery Liaison Officer, Graham Rogers. All in all it was a very enjoyable visit. In the end, though, the pub was so busy that we moved on to the newly-reinstated in the Good Beer Guide pub **Indigo Valley** at the other end of North Marine Road. Here the beers included **Wold Top Indigo Ale**.



The **Angel** in North Street was our next stop as we headed gradually back towards the station. This tidy and well run pub featured **Timothy Taylor's Landlord**, **Tetley Bitter** and **Copper Dragon Golden Pippin**. The walls are adorned with framed collections of traditional saucy seaside postcards and we noted a good age range of customers in this 'regulars' pub.

Before catching the train back to York we called in at **Scholars**, where we found the volume of the televised football rather intrusive. However there was a good range of beers, from light to dark. While Manchester City and QPR only managed two halves, we did better and worked through the range. An unusual feature of this pub is the spotlessly clean, lemon-scented loos!

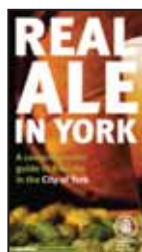
Upon arrival at platform 4 at York what could we do but round the trip off with a call at the **York Tap**? Some things just have to be done, don't they?

So although we didn't get to all the good pubs in Scarborough we had a varied and interesting day. Stand by for the Members' Weekend there in 2014!  
(SP)

## 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.



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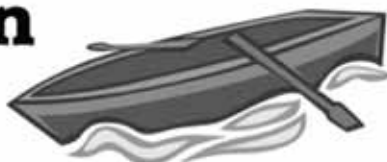
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**A family run free house**

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Sunday: East Yorkshire service 18A from Merchantgate 12.00, return 15.28

## PUBS OF THE SEASON

Paul and Chris Jackson have just celebrated their twentieth year at the **Old Black Bull** in Raskelf and in a fitting tribute we were pleased to recognise them with the Autumn 2012 Country Pub of the Season award.

A minibus-load of thirsty members arrived from York and formed the customary orderly queue at the bar where they discovered **Theakstons Best Bitter** and **Old Peculier** as well as the guest beer **Caledonian Mellow Yellow**.

Once we were all provisioned, Chris Tregellis gave a brief (for him) presentation speech and Paul set the record for the shortest ever acceptance speech. This brevity did not hide his manifest pleasure in the award, as witnessed by the smiling faces in the photo. Members were astonished and appreciative of the groaning table of food provided in the back bar, once duly demolished we settled down to the enjoyment of the beer, supplemented by **Tyneside Blonde** from **Hadrian and Border**.

Particularly gratifying was the gentleman from Thirsk who came over to congratulate us for making the award having spent ten years frequenting the pub because of its particularly fine **Theakstons**. Equally appreciative of the beer was Kevin, our Pub Preservation Officer, who abandoned his car and later hitched a ride back to York on the bus so that he could enjoy an unfettered evening. Locals already know how good this pub is but if you have yet to visit it is highly recommended for beer, food and even accommodation if, like Kevin, you need to leave your car and just sit back and enjoy! (CT)



*Chris presenting the award to Paul and Chris Jackson*

The Autumn Town Pub of the season was the **Phoenix Inn**. On a rather wet Thursday evening about 25 members and some local drinkers were warmly welcomed by Jon Fulton and Jenny Everton. Five real ales were on sale at the start of the evening – **Timothy Taylor's Landlord**, **Copper Dragon Golden Pippin**, **Wold Top Bitter** and two guests - **North Yorkshire Love Muscle** and **Partners Shoddy Porter**.

Later the two guests were replaced by **WharfeBank Camfell Flame** and **Treboom First Draft**, a real ale version of Beaujolais nouveau made with green hops. George Wells presented the certificate to Jon and Jenny and praised them for all their hard work in making the **Phoenix Inn** such a popular and welcoming pub and wished them all the best for the future.

Members enjoyed some excellent pork pies and sandwiches which together with some splendid real ales made for a great evening. (GW)



*Jon Fulton and Jenny Everton receiving the award from George*

Joint winner of the Country Pub of the Season for winter is the **New Inn** at **Cliffe**, near Selby. The pub was taken over some eighteen months ago by licensees Ian and Adele, who formerly ran the Victoria Hotel in York. One of the first things to happen was a complete interior refurbishment - the first the pub had seen for many years - making it brighter and more spacious.

Ian then set about putting on a range of beers that would lift the pub out of the ordinary and the original single hand pump has now become five. The pub now boasts an excellent choice of real ales, with many of them chosen from local breweries which has enabled him to gain





## THE WADKIN ARMS

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



CAMRA's LocAle accreditation.

A recent beer festival was a showcase for beers from further afield and proved so successful that it is going to become an annual event. The transformation of the pub whilst still retaining its local characteristics has been nothing short of remarkable and the POTS award reflects this achievement. (SG)

The other joint winner of the Country Pub of the Season for Winter 2012 is the **Blacksmiths Arms** at Lastingham. It is situated just into the North Yorkshire Moors between Cropton and Hutton le Hole, at the very edge of York CAMRA branch area.

Peter and Hills Trafford have worked incredibly hard over the last nine years to make this remote pub the success it is. Always having three hand pulled real ales, the regular beer is **Theakstons Bitter**, and two changing guest ales usually from local independent breweries but always interesting and in top condition.

The pub has three letting rooms and like most rural pubs, relies on food sales. It has an excellent reputation for serving really good quality meals using produce from local butchers and farmers. But one of the special attractions on a winter's day is entering the stone floored hallway and then into the cosy bar with the real fire burning in the York range, warming up the homemade soup. Mugs hang from the beamed ceiling, cosy seats with bright cushions and local photographs hang on the walls. Adjoining the bar is a small snug, another room, and two dining rooms.

You can be sure of a warm welcome from Pete, warm atmosphere and good beer and food. What more can one ask for? For me, it would be that this pub was closer to York then I am sure we would all be more frequent visitors! (PB)



*The main bar in the Lastingham Arms*

The winner of the Town Pub of the Season for Winter is the **York Tap**, which deserves this award for several reasons. Firstly the sensitive renovation should not be overlooked as it often is. This is a skilfully restored piece of railway heritage and the attention to detail and a willingness to not skimp on quality should be applauded. Much of the original fabric of the former Victorian tearoom has been kept:- from the terrazzo floor to the iron columns and most impressively the beautiful stained glass cupolas that flood the bar with light.

The vast ever changing eclectic range of 18 real ales, two real ciders, 12 craft keg beers and a whole book of bottled beers has ensured not only an enviable local reputation with York drinkers, but national publicity and recognition in the form of UK Cask Ale Pub of the Year (see below). The pub has become a haven for drinkers from not just Yorkshire, but as far away as London with pubs organising special "away-days". Local breweries have also benefitted from holding "Meet the Brewer" events at the **York Tap – Hop Studio** and **Urban** being two of the most recent.

The award is well deserved for a local pub that has contributed greatly to making York the real ale destination city that it has become. (NL)



In the last issue of Ouse Boozer we reported that the **York Tap** was a finalist in the Cask Beer Pub category of the Publican's Morning Advertiser's pub awards. We are now pleased to be able to report that they won the Cask Beer Pub 2012 – congratulations to everyone at the **York Tap**!

# COASTLINES

*News from CAMRA in Scarborough*

## Scarborough CAMRA The Black Country Revisited

It was that time of year again for our annual trip to the Black Country. Owing to the success of last year's trip it was decided to add an extra day this time and incorporate the Bridgnorth Beer Festival on the Severn Valley Railway on the second day and make a full weekend of it.

Our arrival at Wolverhampton was 12:15pm just in time for the pubs to open. A five minute walk around the back of the station via the subway that takes you past the old Low Level station of the Great Western Railway (now under development) straight to our first port of call, surprisingly enough called the **Great Western**. A lovely 150 year old pub with several drinking areas served through a central bar. The walls adorned with railway and Wolves memorabilia. There was no football today at the Wolves, so we had room to spread out and sample the beers: - **Holden's Bitter, Golden Glow, Special and Black Country Mild, Bathams Bitter** and guest ales. Some of our group wandered off to the nearby Posada (a good 12-15mins walk) to sample even more beers.

Our next stop (by pre-booked minibus) was the **Beacon Hotel** in Sedgley, home of **Sarah Hughes Dark Ruby Mild**.

Other beers were **Surprise** and **Pale Amber** plus guest **Blue Monkey Infinity**. A multi roomed pub served through a hatch to the main snug or central corridor. On such a sunny day we opted to drink in beer garden. Already having visited the brewery upstairs last year we opted out this time in favour of drinking more instead.



*The Beacon beer garden*

Our minibus then took the short drive to the **Britannia** at Upper Gornal. This is a **Bathams** house selling **Bitter** and **Mild**. Beautiful interior décor, especially the old tap room and its hand pumps still displayed on the wall with the old till beside them, the cellar is worth a view as well. We were made welcome by our hosts landlord and landlady Peter and Lisa Glen in yet another wonderful pub. Check out the tiles in the corridor with the Bathams Bullshead, this was definitely worth a repeat visit.



*The Britannia*

Then off to Dudley town centre to check in at the **Station Hotel** and on to the **Bull & Bladder** (the Vine) in Brierley Hill. This is the **Bathams Brewery** tap house, serving bitter and mild and a variety of bar snacks.

With an ornately decorated façade and multiple rooms off a long corridor we were spoilt for choice as to where we should make ourselves comfortable, so we sat in the beer garden (well the sun was still shining). Beer was supped, snacks consumed and T shirts were bought at the bar.

Our next destination was the **Windsor Castle Inn** at Lye (near Stourbridge). This is the **Saddlers Brewery Tap** that was very popular at last year's trip because of its wide selection of home beers. So, with the usual discretion associated with a group of hungry mice at a cheese convention, we invaded the bar. This is more of an eatery, but that didn't stop us drinking. With so much to choose from it was difficult knowing where to start.

The beers on offer were: **JPA, Red House, Mellow Yellow, Worcester Sorcerer, Thin Ice, Red IPA, Hop Bomb, Mud City Stout** and **Hop Monster**.

Next stop the **Waggon & Horses** in Halesowen. The emphasis here was directed at the drink rather than any themed décor. With anything up to 16 beers on offer, some stunning beers! A long bar with a gently sloping floor and

separate drinking room at each end. All filled with much community cheer.

The bemused bus driver with wry grin (Craig by name) now ferried us to the pub that should not be missed, **The Olde Swan** (Ma Pardoes) at Netherton. What a wonderful old world brewery pub, with an old weighing machine at one end of the bar and a swan motif on the ceiling, indeed an unspoilt treasure. This was another of our favourites, as were all the others. We occupied the famous front bar, but other unspoilt snugs were available.

Our last port of call for today was the **Court House** in Dudley town centre. The **Court House** is a large free house type pub acquired by Black Country Traditional Inns selling their own **Black Country Ales** such as **BFG (Bradley's Finest Golden)** and others. Also available were various guest ales such as **Elland Beyond the Pale**, **Orkney Nimbus** and **Saltaire Raspberry Blonde**. About 13 ales or more were available at this time. There was only one thing left to try... sleep! After all, another busy day was scheduled for tomorrow.

Saturday morning went with a slow start but we managed to get the bus to Smethwick Galton Bridge railway station. The Severn Valley Railway starts at Kidderminster (right next to the mainline station) and finishes at Bridgnorth 16 miles away. We boarded our steam hauled train at 11:15am which took us through Bewdley, Arley, Highley, Hampton Loade then Bridgnorth taking 1 hour 13 minutes.



*Kidderminster station, Severn Valley Railway*

The Bridgnorth Beer Festival sits just off the platform at the station, so no need for maps or to walk far, **Titanic Chocolate and Vanilla Stout** and **Oakham Citra** on fine form. Right next to the beer festival is the **Railwayman's Arms** (also on the platform) selling **Bathams**, **Hobsons** and guest beers.

Other pubs visited were the **White Lion** on West Castle

Street, home of the **Hop and Stagger** brewery and black pudding scotch eggs, mmm! Again we opted for the large beer garden, the **Ludlow Gold** was exceptional.



*The White Lion beer garden*

We returned on the same train to Kidderminster where we visited the **King and Castle** at the station where an interesting GWR carpet greets you. **Elland Hoptastic** and **Holdens Golden Glow** were on top form.

Back at Dudley we visited **Fellows**, a recent **Holdens** establishment. The usual **Bitter**, **Golden Glow**, **Mild** and **Special** were available. Next was the **Court House** again, but less choice was available today.

After Sunday morning breakfast there was one more pub to visit before we got to Wolverhampton.

So we headed for the "**Stump**", halfway between Dudley and Wolverhampton. Alighting two stops after Sedgley town we hit the **Mount Pleasant** pub (AKA the Stump). When the pub opened we were not disappointed with the wait. A two roomed establishment with a central bar and walls adorned with old pictures that certainly create an old time atmosphere. About eight guest beers were displayed on the chalk board including **RCH** and **Oakham Ales**.

The **Oakham Bishops Farewell** went down a treat but **Oakham Green Devil** stole the show at 6%!



*The Mount Pleasant aka the Stump*

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Four of our party had a two hour stop-over in Manchester where the **Port Street Beer House** was visited, a new beer from Newport in Wales, **Full Nelson**, from the **Tiny Rebel Brewery** was an eye opener. (SD)

We would like to thank Stuart Duckett for once again organising a fantastic weekend, all the pubs for making us welcome and all our gang on the trip for such a fun time. We look forward to next year's mystery tour. (GR)

The **North Riding Brewpub's** latest brews have been; **Life of Riley** brewed for the acoustic gathering in Peasholm Park with Ian Brodie and the Lightning Seeds, **MM 6%** to celebrate 2000 different beers sold in the pub, **Knavesmire Legend** (Frankel the racehorse) brewed for York Beer and Cider Festival and **Man in Tights 4%** for Nottingham Beer Festival. (GR)



The Scarborough branch Town Pub of the Year is the **North Riding Brewpub** and the runners up are **Scholars** and the **Valley Bar**. The Rural Pub of the Year is the **Sun Inn**, Pickering and the runners up are **Bonhommes**, Filey and **Crown Hotel (Suddaby's)**, Malton.

Certificates have also been presented to **North Riding Brewpub**, **Valley Bar** and **Cellars** for serving 2000 different beers

After our branch AGM on 18<sup>th</sup> October the existing committee was re-elected unopposed. (MW)


## Scarborough Contacts


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**Committee member:** Martin Robertson






## LATEST NEWS



*Unicorn, Selby*

The latest pub to sign up for the LocAle scheme is the **Unicorn** at Selby. When Keith and Lorraine took over at this pub, **John Smith's Cask** was the traditional favourite with a guest ale also available. Since then guest beers have become so popular that Keith has two pumps devoted to them, with more planned, and a local ale is always on offer. Beers from **Revolutions Brewing** are offered regularly and drinkers have also enjoyed ales from **Great Heck, Acorn, Brass Castle** and **Bird Brain** breweries. The Unicorn has a friendly welcome for everyone and is a great community asset for the area hosting quiz nights, special events, pigeon club meetings and a successful darts team.

With meals just introduced and proving very popular and a flourishing local ale culture, this homely, traditional pub, is well worth checking out.



*Old Ebor, York*

The **Old Ebor** has finally found itself in the hands of an enthusiastic real supporter in Paul Matson. Now trading as a free house he stocks five real ales subject to availability. With Paul being a keen motorbike racing fan beers from **Bushy's** on the Isle of Man are regular guests. The pub itself has been decorated and now looks the part. Those who remember it from its days of neglect under its PubCo owners will be pleasantly surprised. With the demolition of the Cygnet it now provides the housing estate behind it with a base for their domino team and reasonably priced real ale. The pub is situated on the junction of Drake Street and Nunnery Lane and is close to the **Swan** and the **Slip Inn**, but the landlord has managed to ensure there is very little overlap in beer ranges.

(EG)



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## ACCREDITED PUBS

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

<b>Aldwark</b>	<i>Aldwark Arms</i>	<b>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 Ebor</i>
<b>Husthwaite</b>	<i>Orchard Inn</i>	<b>York</b>	<i>Old White Swan</i>
<b>Kilburn</b>	<i>Forresters Arms</i>	<b>York</b>	<i>Pitchside Bar</i>
<b>Kirkham</b>	<i>Stone Trough</i>	<b>York</b>	<i>Punch Bowl, Blossom St</i>
<b>Leavening</b>	<i>Jolly Farmers</i>	<b>York</b>	<i>Punch Bowl, Stonegate</i>
<b>Newton on Ouse</b>	<i>Dawnay Arms</i>	<b>York</b>	<i>Red Lion</i>
<b>Osgodby</b>	<i>Wadkin Arms</i>	<b>York</b>	<i>Rook &amp; Gaskill</i>
<b>Raskelf</b>	<i>Old Black Bull</i>	<b>York</b>	<i>Royal Oak</i>
<b>Riccal</b>	<i>Greyhound</i>	<b>York</b>	<i>Slip Inn</i>
<b>Selby</b>	<i>Nelson</i>	<b>York</b>	<i>Snickleway Inn</i>
<b>Selby</b>	<i>Unicorn</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>Dawnay 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>

## ON THE CYC-ALE TRAIL

Having personally only managed to visit the first two pubs on the launch night of the annual Ale Trail, some planning was needed to make sure all could be visited by 24<sup>th</sup> August, especially if we were to visit all of the outlying ones by cycle. Dates were set and emailed out by Karl.

First up was the north west sector on the evening of Sunday 22<sup>nd</sup> July. Meeting at the **Black Horse**, Wigginton (not on the trail this year) the three of us that were able to make it enjoyed **Caledonian Top Banana** before starting the trail proper. The bridleway route through to Huby proved to be interesting in parts, with some rather large potholes to negotiate, but it was worth it. The **Mended Drum** proved to be a pleasing reincarnation of what used to be the Star. I sampled some very nice **Wells Bombardier** whilst Karl and Andy opted for the **Black Sheep Best Bitter**, the **Copper Dragon IPA** having unfortunately run out. Off we set for Newton-on-Ouse. But couldn't resist checking out the **Black Horse**, Tollerton, where **Hambleton Bitter** was the unanimous choice. Upon reaching the **Blacksmith's Arms**, Newton-on-Ouse we were met by an uncle of mine (a regular) who joined us for the four ales from the **Marston's** range, on offer **Bitter** and **Cocker Hoop** from **Jennings**, **Ringwood Best Bitter** and **Boondoggle**.

Cycling through the Benningborough Hall estate we all had close up views of a tawny owl, Andy and I later seeing a barn owl as we approached Shipton by Beninborough where our destination was the **Dawney Arms**. **Tetley Bitter**, **Greene King Old Speckled Hen** and **Copper Dragon Golden Pippin** were the choices here. Lights were definitely needed as we departed for our final port of call the **Lord Collingwood**, Upper Poppleton, once again **Marston's** range, on this occasion **Wychwood Hobgoblin**, **Ringwood Best Bitter** and our choice **Banks's Sunbeam**.

Our second trip out was to take up most of the day, heading south to the Selby area, a round trip distance of just over 50 miles covered. The meeting place this time was on the trail, the **Fox & Roman**, Tadcaster Road at 11.00am and as Rick arrived to join myself and Andy, the heavens opened forcing us to take shelter under a canopy, awaiting the pub opening. Karl had phoned earlier to say he would be delayed having blown his tyre up whilst inflating it, splitting the side wall, so we agreed to wait for him at

Riccall. A tap on the window was needed to get the doors open at the **Fox & Roman**, so we could enjoy a beer whilst waiting for the rain to stop; between us we chose **Roosters Yankee** and **Leeds Gold**. **John Smith's Cask**, **Black Sheep Best Bitter** and **Fullers Summer Ale** were the others available. A steady ride along the cycle track to the **Greyhound** at Riccall (not on the trail) followed, where we were able to select from **Theakstons Best Bitter**, **Tetley Bitter** and **Mild**, **Rudgate Reet Good Firkin** and **Butcombe Going for Gold**. The sight and smell of the carvery was too much to resist and so while we were waited for Karl we enjoyed a wonderful and filling Sunday lunch, making us feel guilty that Karl, when he did arrive, only had time for a bag of peanuts with his beer.

Back onto the cycle route to Barlby before crossing the fast moving traffic on the A19 (we didn't see the bridge until the way back!) and heading along the A63 to the **New Inn**, Cliffe with its all Yorkshire selection of ales. **Treboom Yorkshire Sparkle**, **Leeds Pale**, **York Royal Charter**, **Copper Dragon IPA** and **John Smith's Cask** were the line up, all except the latter sampled between us. We retraced our route to Barlby, then over the Old Toll Bridge through Selby, and then headed for Church Fenton, into what was by now a brisk headwind, which slowed our progress and meant we would miss our rendezvous with John at the **Fenton Flyer**. The landlord had been expecting us, confirming John had departed some while ago, but we might catch up with him at the next pub on our list. **Caledonian 80 Shilling** was a surprise here and was joined on the bar by **Ilkley Mary Jane**, **York Red Hot** (which with that headwind we were) as well as **Tetley Bitter** and **John Smith's Cask**. Karl by now was understandably hungry, so when we reached the **Ash Tree** at Barkston Ash, he too ended up with a full Sunday dinner, washed down by what for me was the beer of the day **Wards Best Bitter** (formerly from Sheffield, now owned by Maxim and brewed under contract at Robinsons!). The **Timothy Taylors Landlord** pump clip had been turned around, so the only other choice available on our visit was **Black Sheep Best Bitter**.

The journey home took us through the brewery town of Tadcaster, as we passed John Smith's I called out "All together now Booo" but nobody else did. What willpower we must have had (or was it eagerness to get home?) because we didn't stop off at all before joining the cycle path running adjacent to the A64. As we approached York, Rick left us to have a sprint finish so he could be back for



his tea, the rest of us arriving at the **Sun Inn**, Acomb (not on the trail) around 7.00pm where we each enjoyed a half of **Adnams Explorer**. Andy and I left Karl at this point for one last sticker at the **Volunteer Arms**, who had their usual selection of **Ilkley Mary Jane**, **Ossett Silver King**, **Marston Moor Mongrel**, **Leeds Gold** and **Brown Cow Thriller in Vanilla**, supported by **Roosters YPA** and **Hambleton Hurdler** (which seemed to have a touch of ginger in it) making this another all Yorkshire line up.

6.00pm Sunday 5<sup>th</sup> August saw five of us meeting up at the **Walnut Tree**, Heworth, the first of our sticker stops, where we were pleasantly surprised to see and enjoy some wonderful **Hambleton Stallion**, making it a sure winner against the competition of **John Smith's Cask** and **Black Sheep Best Bitter**. Next stop on the trail was the **Deramore Arms**, Heslington which had 6 hand pumps on the bar offering the usual all Yorkshire line up, on this occasion including **Copper Dragon Best Bitter**, **Leeds Pale**, **Revolutions Krautwerk Braun** and **Ridgeside Thunderstruck**, which unfortunately proved appropriate because within half a mile of leaving we were caught in a thunderstorm, managing to keep semi-dry by sheltering under some trees.

A break in the weather saw us make a dash for the **St Vincent Arms**, Sutton on Derwent, where as usual we were made to feel most welcome. Seven quality ales on offer here in this **Fullers** led free house, **Chiswick**, **London Pride** and **ESB** this time, backed up by **Wells Bombardier**, **York Terrier** plus **Golden Best** and **Landlord** from **Timothy Taylor's**, the rain came down once more so we 'reluctantly' had to stay for a second pint, enjoyed whilst tucking into a large bowl of chips. With all the outlying pubs on the Ale Trail now visited by cycle at least by Karl, Andy and myself we headed back to the **Rook & Gaskill** to enjoy some live music and ale as part of their 10<sup>th</sup> anniversary celebrations.

All that remained was for me to complete the Ale Trail by visiting the remaining York pubs which I tackled on Tuesday 7<sup>th</sup> August. Starting at the **Pitchside Bar**, the beer of the night for me as it turned out was **Brecon Bronze**, one of three available. The **Junction** was next (Urban not yet brewing) where I had a **LocAle Yorkshire Heart Party On 3.5% ABV**. Into York proper I parked the cycle, walking first to the **Three Legged Mare**, where I sampled **York First Time Lucky**. Onto the **Guy Fawkes** I had **Ilkley Summer Ale** from the six on offer, before moving on to the **House**

of **Trembling Madness** in its unique setting, but unfortunately no real ale on this occasion, the **Thornbridge** having gone off, so I settled for a half of **Ampleforth Cider**, something I have wanted to try for a while. Having never visited the **Habit** previously, I was unsure what to expect, but it was certainly worth a visit, I enjoyed **Acorn Habit**, their other one available being **Yorkshire Heart Hearty Bitter**.

Back to the cycle I pulled up outside the **Red Lion**, locked the bike up and walked down to the **Spread Eagle**, which had four from the **Marston's** range on the bar. My choice was **Ringwood Boondoggle**, which was on top form, maybe the best I've ever had, it being my usual choice from **Marston's** where available. I returned to the **Red Lion** where blondes seemed in favour, **Copper Dragon Golden Pippin**, **Rudgate Blonde** and **WharfeBank Tether Blonde** all lined up together, the only brown beer available **John Smith's Cask**. As I sipped my **Tether Blonde**, I placed the last sticker on my card, job done! 130 miles pedalled and 95 unique Real Ales between the 24 participating pubs. (RD)

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KINGS ARMS, Main Street, North Duffield, Selby, YO8 5RG

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

VOLUNTEER ARMS, 5 Watson Street, York, YO24 4BH

WAGGON & HORSES, 19 Lawrence Street, York, YO10 3BP

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.  
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## ON YOUR BIKE!

The evening of the 17<sup>th</sup> of August was the time for another CAMRA bike ride and with the Olympics just finished, Richard Dean decided it was time to hand over the writing duties to another member. Actually, it was probably more to do with being over committed already!

The first point of call was the **Shoulder of Mutton**, with the only real ale on offer being **York Guzzler**. There turned out to be seven people in total, three Richards, (one of whom had been freshly let out after getting married on the Saturday), Karl, Stuart and one Andy. Keith rolled up just as the Guzzler had gone off and had to settle for **John Smith's Cask**. I doubt he'll be the last one there next time!

So, from there we headed to the **Blacksmiths Arms** in Huntington for the choice of **Timothy Taylor's Landlord**, **Rudgate WB**, **Youngs Special** and **Rudgate Summer Solstice**. We sat outside in the beer garden to make the most of a lovely evening.

The **Ship Inn** at Strensall was the next stop with a choice of **Great Heck Dave** or **Timothy Taylor's Landlord**.

From there, it was time to light up for the back roads to the **Blacksmiths** at Flaxton, a busy pub still serving food at 9.45pm and with a good choice of beer, **Yorkshire Heart Hearty Bitter**, **Theakstons Best**, **York Blonde** and **Timothy Taylor's Landlord**.

From there we took a short trip up to the **Thompsons Arms**, it would have been rude not to with the choice of **Copper Dragon Golden Pippin**, **Moorhouse's Broomstick** and a fine selection of chilli crisps. On the way back, there was a brief shower, which I don't mind if I am already wet on the inside!

The start of the September bike ride was the **Swan** in Clementhorpe. With a line of bikes parked on the railings outside, it was time to see what beers were available. There's always a good choice of beer and we weren't disappointed. The choice being, **Saltaire Blonde**, **Salamander Spectrum**, **Nottingham Rock Mild**, **Rudgate 20<sup>th</sup> Birthday Ale**, **Mauldons Blackberry Porter** and **Timothy Taylor's Landlord**. With a trio of Richards turning up to join a few of us already there, we decided to head for the **Blacksmiths Arms** in Naburn.

Light trouble seemed to be the order of the night with Rich N dropping and breaking his outside the first pub. This was followed by Pete blowing two bulbs in his dynamo! There were four beers in the **Blacksmiths**, **Jennings Crag**

**Rat**, **Marston's EPA**, **Brakspear Bitter** and **Wychwood Hobgoblin**.

From there, we headed up to the **Marcia** in Bishopthorpe, where the choice was limited to **Copper Dragon Golden Pippin**...with the option of **John Smith's Cask** and **Wells Bombardier** turned round.

With the **Bishopthorpe Club** being just over the road, we decided to head over. The well priced beer was a choice of **Theakstons Best** and **North Yorkshire Honey Bunny**.

With no more light trouble, the final stop was **Brigantes** in York. The choice being, **York Guzzler**, **Summer Wine Resistance Dark Mild**, **Goose Eye Bitter**, **Black Sheep Progress**, **Off Beat Kooky Gold**, **York Constantine**, **Ilkley Mary Jane**, **Leeds Hellfire**, **Timothy Taylor's Best Bitter** and **Hawkshead Cumbrian 5 Hop**... enough choice for even the thirstiest cyclist!

The first stop for the October ride was the **Fulford Arms**. There were a few good beers to choose from including **Old Dairy Brewery Gold Top**, **Little Valley Brewery Organic Stoodley Stout** (try asking for that after a few!), **Leeds Pale**, **Saltaire Blonde** and **Timothy Taylor's Landlord**.

There were the usual three Richards in attendance with Dan, Stuart, John, Carl, Lucy and myself.

The route was decided on the night with the next stop being the **Pitchside Bar** at the York City ground. The weather was feeling a bit on the chilly side, so it was just as well we hadn't decided to go too far. We were just catching the tail end of their Welsh Beer Festival and there were still a couple of beers to choose from. These were **Brecon Gold Beacons** and **Bragdy Conwy Balchder Cymru (Welsh Pride)** (hope I've got that right!). Also on the bar were **Hadrian Border Pitchside Ale** and **Treboom Kettle Drum** with **Purity Mad Goose** just coming on when we arrived.

The **Red Lion** at Knapton was next on the list with **Black Sheep Best Bitter**, **Wychwood Hobgoblin** and **Copper Dragon Golden Pippin** to choose from. Richard D asked if there were any pork pies for sale, for which he got a blank look from the chap behind the bar, so we made do with a bag of crisps each.

Finally, we decided to head to the **Volunteer Arms**, with the choice of beers being **Ossett Pale Gold**, **Treboom Yorkshire Sparkle**, **Marston Moor Mongrel**, **Leeds Yorkshire Gold**, **Brown Cow Thriller in Vanilla**, **Hop Studio White Rose**, **Roosters Wild Mule**, and more importantly... a choice of pork pies! (AR)

# YORK 800 BEER AND CIDER FESTIVAL

"Biggest and best" is an overworked cliché but there isn't a better way to succinctly sum up the 2012 York Beer and Cider Festival. The festival is fast becoming the largest outdoor event of its kind in the North of England with 8000 people attending this year – again up by nearly 1000 people on 2011. It was genuinely pleasing to see such a varied crowd of people who were enjoying tasting real ale – some for the first time. From the people I managed to speak to there were students, office parties, lawyers, doctors, dentists, families out for the day (Saturday was bathed in glorious sunshine), musicians, and a fair smattering of organised beer enthusiasts looking for rarities and the out of the ordinary. They came from all over the world as well. I say this as apart from people from all over the UK (from Inverness to Devon) there was a party from Chicago – who selected the York Festival for what they called "an English beer homage".



*September sunshine!*

They were treated to a vast and varied range of beers that satisfied the tastes of all comers – zythophiles and casual drinkers alike, 317 different real ales to be exact, from all over the UK but with a very strong prominence given to the national beer capital that is Yorkshire – with 209 beers showcased from all four "provinces" of God's Own County. One of the most relentlessly busy bars was one devoted to LocAle beers – with visitors keen to try beers that were brewed within just 25 miles of York. The new breweries within the local York environs did well with **Hop Studio's** exquisite **White Rose** winning the Best Bitter gong in the LocAle awards and the continually impressive **Brass Castle** winning the Porters and Stouts category with its gloriously indulgent **Burnout**. LocAle Beer of the Festival – the beer Oscar – as with last year went to a brewery that had been brewing for less than a year – **Knaresborough** with their terrifically sophisticated **American Style Milk Stout**. The owner Paul Holden-Ridgway looked surprised

when the result was read out but was warmly congratulated by the brewing fraternity who had turned out in significant numbers for the first day's trade session.



*How many handpumps!*

It was great to see no less than 37 of the 59 Yorkshire breweries with beers at the festival represented at this session (see cover photo). There was much discourse on "everything beer" with brewers chatting with each other about recipes and brewing methods and networking with landlords who were keen to find out more about their beers and no doubt new beers will have debuted on bars throughout the region due to that session. Several festival specials also debuted at the Festival and the **Rudgate / York CAMRA** brewed **Osiemset** celebrating York 800 proved a popular official festival beer.

The festival benefited from a significantly bigger second marquee which housed the huge choice of ciders and perries – over 100 in all, that proved a popular attraction, given the renaissance of cider as a nationally popular drink. The music sessions in this tent also went down very well with **Blackbeard's Tea Party** going down a storm on Friday night and the highlight of the gloriously clement Saturday being the crowds being entertained by the dynamic blues of **TC & the Moneymakers**.

As well as the first time the festival had opened on a Wednesday there were other "firsts" at the festival: **Hop3** from **Big River Brewery** being the first brew from the first harvest of hops from East Yorkshire Hops – the UK's most northern hop farm; it was the first time that a CAMRA National Chair had visited the festival – and Colin Valentine thoroughly enjoyed his session with us and spoke highly of the friendly and efficient volunteers – something that cannot be overstated – the tireless efforts of a band of brothers and sisters who delivered a wonderful event.

## LocAle Awards Role Call of Glory...



*National chairman Colin Valentine having a beer  
with local chairman, Matt*

A staggering 82 new members joined CAMRA at the festival – several saying that such was the buzz that they got from the staff working there that they were joining so they could join the fun of working at the festival in 2013! Others were inspired to join by the news that CAMRA had inspired 100,000 people to sign the Beer Duty Escalator petition whilst others were also tempted by the discounts on drinks and food for members in now over 20 York hosteleries.

The tired but elated York CAMRA chairman Matthew Grant declared the festival “a massive success” and few of the 8000 people who attended would argue with that assessment of a terrific four days of celebrating beer and Yorkshire’s huge contribution to the UK brewing industry.



*The large marquee*

### OVERALL WINNERS:

1. Knaresborough American Style Milk Stout
2. Brass Castle Burnout
3. Rudgate York Chocolate Stout

### CATEGORY WINNERS:

#### Standard bitters and light milds <4.0%

1. Hop Studio White Rose
2. Roosters Buckeye
3. Brass Castle Cliffhanger

#### Beers 4.0-4.5%

1. Collingham Artisan's Choice
2. Treboom Yorkshire Sparkle
3. Brass Castle Q-Queenie

#### Premium beers

1. Kirkstall Dissolution IPA
2. Revolutions Atomic Blonde
3. Daleside Square Rigger IPA

#### Dark beers <6.0%

1. Brass Castle Burnout
2. Great Yorkshire Yasigi
3. Leeds Midnight Bell

#### Strong beers

1. Knaresborough American Style Milk Stout
2. Revolutions Manifesto
3. Great Heck Yakima IPA

#### Speciality beers

1. Rudgate York Chocolate Stout
2. Ridgeside Long Way From Home
3. Great Yorkshire Lavender Blonde

(NL)

York Beer and Cider festival is staffed entirely by volunteers. Without their help we would not be able to hold the festival. I'm sure everyone who enjoyed the festival would like to join me in saying a huge thank you to all the volunteers whose hard work made the festival possible.

Cheers!

Melissa (festival organiser)

## FESTIVAL FUN

The **New Inn** at **Cliffe** ran its first beer festival over the weekend of the 25<sup>th</sup> and 26<sup>th</sup> of August. A charity event, in aid of the Cliffe Playing Fields Association, the festival featured more than twenty beers with a distinctive Yorkshire theme.

The festival was staged in marquees in the garden of the pub, with some of the beers being available on the bar inside. Live music was provided on both days as well as food.

Some of the beers didn't have very far to travel at all such as **Bird Brain's Black Headed Weaver** and **Beno's Buffalo Weaver** from Howden, **Brown Cow's Sessions Pale Ale** from Barlow and **Great Heck's Heck's Angel** from er, Great Heck!

From slightly further afield there was **WharfeBank Slinger's Gold**, **Abbeysdale Absolution** and **Black Mass**, **Pennine Sun Stone** as well as brews from **Hop Studio**, **Wold Top**, **Saltaire**, **Big River** and **Osett**. Furthest travelled was **Brewer's Gold** from **Crouch Vale** brewery in Essex.

The festival was very well attended with a steady influx of customers over the two days. This was despite a short but torrential downpour on Saturday which flooded the main marquee at one point, scaring away the hog roast caterer so that alternative arrangements had to be made with some urgency!

Licensees Ian and Adele were very pleased with the way that the festival had gone but were now under no illusions about the amount of work needed to make it successful. Ian says that he is planning to make it an annual event – once he's recovered from this one that is! (SG)

Several branch members recently went to this year's **Pocktoberfest** - the annual beer festival and live music charity fundraising event held at Pocklington. This year's event was staged in the impressive former station building – now a sports hall - in the town centre with its own unique atmosphere. The festival is staged by a group of volunteers made up of the Round Table, Pocklington Arts Centre and The Friends of Pocktoberfest. This year's charitable cause was Help For Heroes.

Festival Organiser Chris Waite told us that the intention was to make the festival a 'rounded event' and to that end there was an eclectic and impressive line up of music on offer, with Echo and The Bunnymen headlining on Sunday night. There were also eleven ciders available from **Ampleforth**, **Broad oak**, **Burrow Hill Cornish Orchard**, **Gwynt y Ddraig**, **Sandford Orchard** and **Chants**. A small continental lager bar was also in evidence.

As this year's festival featured over fifty beers for sale (up from thirty-one last year) help was needed in ordering, racking and dispensing the ales on offer. This is where Pocklington's **Brass Castle Brewery** stepped in. **Brass Castle** sourced and ordered both Yorkshire and national brews to present at the festival, dealing directly with the breweries in most cases. This resulted in a splendid mix of breweries, with most types and styles of beers available in some form.



*Pulling the pints! (photo from Phil Saltonstall)*

**Brass Castle** also had the opportunity to showcase their own fine ales with no fewer than seven of their products available at the festival. Alongside the award winning **Bad Kitty** were **Cliffhanger**, **Q-Queenie**, **Sunshine**, **Burnout** and **Heretic**. Also available was a collaboration between **Brass Castle** and **Revolutions Brewery** from Castleford in the form of **Cool For Cats**, a 4.5% coffee porter.

Some of the beers had come some distance and can be hard to find in York (let alone Pocklington!). We sampled beers such as **Fyne Ales Jarl** from Argyle, **Grain Brewery's Oak** and **Redwood** from Norfolk, **Offbeat Brewery's Outlandish Pale** and **Quirky Kiwi NZ Pale** from Crewe, **Otley O-Garden** from Pontypridd, **Red Willow's Headless** and **Wreckless** from Macclesfield and **Sunny Republic's Beach Blonde** from Dorset.



There were also some choice offerings from brewers closer to home, with beers from **Goose Eye, Little Valley, North Riding, Thornbridge, Treboom** and **Hop Studio** well represented. CAMRA's (and Brass Castle's) Ian Goodall was instrumental in ordering the beers and both bar and cellar management on the day and his unstinting enthusiasm for making the festival work merits a special mention! (SG)

## Upcoming festivals

### Slip Inn

Friday 30<sup>th</sup> November - Saturday 1<sup>st</sup> December

*Winter Beer festival celebrating Britain's brewing hotspot, West Yorkshire, with at least 17 ales, real cider, hot food and live music.*

### Phoenix

Friday 14<sup>th</sup> – Sunday 16<sup>th</sup> December

*Christmas FestivAle with a range of ales available, as well as a charity raffle and a barbeque. It will be in their usual format with an extra bar at the back of the pub.*



### National Winter Ales Festival

Wednesday 23<sup>rd</sup> – Saturday 26<sup>th</sup> January

*NWAF is taking place in Sheridan Suite, Manchester for the last time. CAMRA is proud to present a selection of 300+ British and Foreign beers, Real Ale in a Bottle, Ciders and Perries. See branch diary for a social visit to the festival.*

### Leeds Beer, Cider and Perry Festival

Thursday 14<sup>th</sup> – Saturday 16<sup>th</sup> March

*Once again taking place in Pudsey Civic Hall.*

## BREWING THE FESTIVAL BEER

A tradition for York Beer and Cider Festival is that a group of branch members go to a local brewery to help brew the festival special beer. This year the lucky volunteers were Stuart, Chan, Tony and Melissa. After an early start and a drive through the rain we reached our chosen brewery, **Rudgate**. We were greeted by Craig who introduced us to brewer, Jamie, who was to be our supervisor for the day.

The work had already started with the water heated (hot liquor) and the malted barley measured out and ready to go. The first stage was to mix the two as they were dropped into the mash tun. This was harder than it sounds as Jamie

was still getting used to the new brew kit and getting the right proportions of grain and liquor is essential to avoid blockages.



*Mashing in (grain and hot liquor)*

Once all the grain and hot liquor were in the mash tun (looking like porridge) we left it alone so the starch could be broken down to fermentable sugars and went to choose our hops. Jamie showed us the options for bittering and aroma hops and suggested we should try some combinations mixing and rubbing them to decide which combinations produced the best aroma.



*Stuart, Chan and Melissa testing hop combinations*

After much discussion we settled on Marynka (from Poland) as the bittering hop. We then added more Marynka plus Aramis (from France) and Cluster (from the USA) for aroma.

We returned to the mash to switch to sparging – a process where liquor is sprayed over the top of the mash to make sure as much sugar as possible is removed from the



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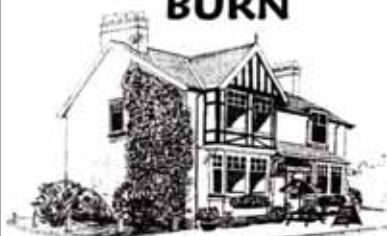
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grains. The wort (as the sugary mix is now called) was then transferred to the copper ready for the hops to be added.



*Chan weighing out the hops*

Once the wort was at a rolling boil we added the first of the bittering hops. The aroma hops were added much later, just before the boil was finished. While this was going on we were asked to do some real work – digging out the mash tun. Melissa got started and managed to get some of the grain out. Stuart then took over and the pace increased dramatically.



*Melissa digging out the mash tun*

With the mash tun empty a very hot Stuart climbed out ready for the transfer from the copper, through the heat exchanger to the fermenting vessel, where the magic takes place. Once the fermenting vessel was about half full, Tony pitched in the yeast.



*Tony pitching the yeast*

This was the last job for us, as the fermentation takes about 5 days, so we left the staff at **Rudgate** to do the final stage of racking the beer into casks.



*Filling the fermenting vessel*

We decided to call this beer **York Osiemset**, after the Polish for 800, since the main hop we used, Marynka, comes from Poland and this year York is celebrating 800 years since it gained its charter and became a city.



If you managed to try the beer at the festival or in a local pub we hope you enjoyed it. Huge thanks to Craig and Jamie who gave us a great day's brewing. (MR)

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## INN CIDER TRADING



October was CAMRA's cider and perry month, with branches up and down the country holding special cider and perry events. For the first time York branch joined this celebration of all things apple and pear with two special socials,

a trip to **Ampleforth Abbey**, who are one of the local cider producers (see separate report) and a Friday Five where all the pubs stock real cider or perry. Whilst not everyone drank the cider or perry (they are all also good real ale pubs) there were a few who gave it a go.

The first pub we visited was the **Swan**, one of the first pubs in our area to start experimenting with different real ciders and perries. The choice was **Broadoak Perry** and **Pheasant Plucker**, also from Broadoak.

Next up was **Brigantes**, where we were spoilt as they had a cider festival on. Karl had decided to try two different halves, **Gwynt y Ddraig Ancient Warrior**, which he described as smooth and deceptively gentle and very nice. The second was **Gwatkin Silly Ewe**, which was sharper and slightly cloudy. He enjoyed them both and admitted he'd asked for help choosing from the landlord Kevin – good idea!



*The cider festival at Brigantes*

We then headed down Micklegate and to the **Artful Dodger** where **Broadoak Perry** and **Westons Old Rosie** were on offer. This is a pub often overlooked by real ale drinkers but is well worth a visit for both the beer and the cider.

Continuing on we reached the **Maltings** where we had a

choice of **Chant Singing Cider** and **Moorlands Farm Yorkshire Cyder** (medium dry). **Moorlands Farm** have been producing cider since 2009, launching in March 2010, on their cattle farm in North Newbald, East Yorkshire. They started (like **Orchards of Husthwaite**) by talking to Father Rainer from **Ampleforth Abbey**!

The final stop was the **York Tap** where **Thistly Cross Whisky Cider** was available. Once again I turned to Karl for a description and he said it tastes good; you can taste the whisky which is different.

The cider bar was a great success again at the York Beer and Cider Festival in September. The cider and perry bar was very busy with a choice of around 100 available. (MR)



*The cider bar part way through the festival – gaps appearing!*

CAMRA has recently revealed how the real cider and perry industry is growing in line with the UK's real ale boom. There are now over 1,000 breweries operational across the UK (the highest number for over 70 years) and new figures show that there are now over 300 cider or perry producers operational across the UK, twice as many as in 2005 when CAMRA's Good Cider Guide reported 155 producers in operation.

With the research conducted by CAMRA's National Cider and Perry Committee, some of the biggest growth areas of the UK for real cider and perry include Herefordshire, which boasts over 40 producers, and Somerset, with over 35.

Such is the increasing interest in the nation's historic cider making tradition; even less popular areas for cider including Yorkshire are seeing small companies start life. Locally, **Ampleforth Abbey** and **Orchards of Husthwaite** fly the flag in North Yorkshire where their popular ciders have been produced for the last few years. (AB)

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## AMPLEFORTH, APPLES & CIDER

As it was CAMRA's cider month, 16 of us set off to find out more about the two real cider producers in our branch area. Real cider isn't the artificial fizzy stuff which most pubs sell but is made from non-pasteurised fresh pressed apple juice rather than concentrates. No flavourings or colourings are used and it is not artificially carbonated or served under gas pressure.

Our first stop was **Ampleforth Abbey** where we were met by Cameron Smith. Cameron explained the history of Ampleforth Abbey itself which has been a Benedictine monastery and school for over 200 years. He went on to explain how he came to be involved with the orchards at Ampleforth which was via the other real cider producer in the area - **Orchards of Hushwaite**. Having retired, he was living in Hushwaite and was involved in a local history project to record information about the history of the village. They discovered that, in the past, there had been a great many orchards in the village, most of which had been removed in recent times. As a result, it was decided to replant many of the orchards. With the help of grant funding, they have planted many more fruit trees across the village. To make use of the fruit they decided to produce juice, cider and perry. Two old byres were converted into a state of the art cider mill and production began in September 2010. Orchards of Hushwaite is set up as a community enterprise company run by volunteers with all profits being reinvested into the village and its community.

It was while helping to set up Orchards of Hushwaite that Cameron first met Father Rainer Verborg at Ampleforth Abbey. Fr Rainer was already producing cider there and was happy to pass on his knowledge. While an orchard existed there before his arrival in 1998, it had been badly neglected and the fruit left to go to waste. He decided to make cider with the apples and planted substantially more apple trees. Rather than plant cider apples, he studied which varieties of eating and cooking apples could best be blended to produce cider and which produced fruit at the same time and which gave a long harvest season. This resulted in an orchard with 42 dessert varieties and 6 cookers. Cider production began at Ampleforth in 2001. Some 18 months ago, Fr Rainer became ill and Cameron stepped into the breach, looking after the orchards and producing the cider.

Cameron took us on a tour of the orchard, pointing out a range of wonderfully named apples such as Blenheim Orange, Ribston Pippin, Greensleeves, Worcester Pearmaine and many others. Much work has had to go in recently to bringing the orchard back into a better condition, including lots of pruning, grubbing up some trees which had failed and trying to find a solution to the problem of rabbits damaging trees. Unfortunately, this year's harvest has been a poor one due to the wrong type of weather at critical points in the growing season, necessitating cider apples having to be bought in from elsewhere.



*A lesson in pruning!*

We then moved on to the cider mill. An appropriate mix of apples are cleaned and cut by machine and disgorged onto a square cloth on a metal tray. The cloth is folded over the apples to produce a "cheese". Eight cheeses are stacked on top of each other before they are pressed to produce the apple juice. Nothing is left to waste as the remains of the apples after the juice is extracted goes to nearby pig farms. The juice is then sent to ferment in old Del Monte orange juice containers. Some cider producers use the natural yeasts in the apples, and this is how the original Ampleforth cider is produced. However, Cameron is now producing another variety of cider using champagne yeasts. These are added at this stage. Fermentation gets quickly underway and the juice is 80% fermented out in four weeks. As temperatures fall in the winter, fermentation stops and the yeast goes dormant. Towards the end of January, the liquid is tested for strength and it is transferred to other vessels, but retaining some of the yeast. By the end of March the Malic Acid or secondary fermentation starts. This is when the apple flavour develops and takes around six weeks.





*Demonstration of a "cheese"*

Having talked us through how it was made, it was time for a tasting. Cameron had brought along an example of a cider from **Orchards of Hushwaite**. It was an experimental sparkling cider which we were tasting at an early stage. It was an innocent looking clear amber liquid which belied its 8.1% strength! Cameron then attempted to open a bottle of **Ampleforth's original cider**. This large bottle contained a golden yellow liquid which demonstrated very lively characteristics when the top was partly removed – we decided to let it calm down a bit while we tried the most recent Ampleforth product which has only been available for a month. This was again a clear amber liquid, but this time a little less potent at 6.5% and a very clean and pleasant drink. We then returned to the original Ampleforth bottle. This was more cloying than the other two, with a yeast sediment – certainly not a "session cider" – if there is such a thing. Cameron explained that it had undergone an additional two hour spinning process with extra sugar to raise its strength to 8.3%. Both Ampleforth ciders will continue to be produced, but with an understanding that the stronger one will have a more limited market. The 6.5% cider is available in smaller bottles than the original.

We finished off our tasting by sampling the recently launched **Ampleforth Abbey Beer** (7%). This is based on a recipe used by Benedictine monks who fled England for France in 1608. Today, it is produced on behalf of the Abbey by **Little Valley Brewery** (near Hebden Bridge), although there is the possibility of brewing equipment being installed at the abbey in the future.

We finished off our time at Ampleforth by visiting the bonded area where we saw examples of their other products which included cider brandy, Amber (a liqueur

made from cider brandy and apple juice), damson and sloe gin and peach brandy.



*The barrels used for aging*

We thanked Cameron for a hugely informative tour and continued on our way to find a few pubs in the area which sold real cider as well as real ale. First on our list was the **Fauconberg Arms** at Coxwold. Here some of us chose the regular **Galtres Gold** cider from Orchards of Hushwaite on handpump which is around 6% proof. Others chose to return to beer with a choice of **Yorkshire Sparkle** from Treboom and **Theakston's Best Bitter**. As befits a former Pub of the Season and a Good Beer Guide pub, all were on good form. The landlord also kindly provided a few sandwiches, chips and nachos to go with our drinks.

From here, we progressed to the **Orchard Inn** at Hushwaite. This recently changed its name from the Balmoral in honour of the orchard initiative in this village. Indeed, some of the recently planted apple trees are to be found in the garden of the pub. Here, the cider available was again **Galtres Gold**, either from a barrel or a bottle. The beers began to demonstrate a theme. Our choice was **John Smith's Cask**, **Black Sheep Best Bitter** or another Treboom Beer – this time the seasonal special **First Draft**. This is a "houblon nouveau" made with green Fuggles hops brewed within 24 hours of harvesting.

We then moved on to the **Mended Drum** in Huby. It offered several ciders served from a "bag in a box". Amongst these were **Weston's Old Rosie** and **Thatcher's Heritage**. Beer drinkers could continue with a **Treboom** theme as their **Kettle Drum** beer was available.

It was then time to head back to York having had a very informative and rather different social trip. (EG)



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## RUDGATE RE-BRAND

Several months ago I spent a very enjoyable evening in the **Red Lion** as part of a focus group for **Rudgate Brewery**. Spurred on by the expansion at the brewery, and recognising that today's beer culture is changing and developing all the time, owner Craig Lee decided a rebrand was in order, with the aim of positioning **Rudgate** as a small, local bespoke brewer, while marketing nationally. Our task was to look at a variety of ideas, the work of Mat and Gary from local company LazenbyBrown Design. Nothing was finalised that night, but the pair went back to hone their designs, furnished with plenty of our feedback, freely and frankly expressed!

The first stage of the rebrand was completed earlier this year, when new pump clips appeared: they are already a familiar and impressive sight on the bars of our local pubs. The distinctive **Rudgate** shape was retained and the clips are both fresh and eye-catching. Perhaps most important of all, they present a consistent look, which makes them easy to pick out and identify.

The final stage, new labels for the bottles, came at the end of September, when some members of the original focus group were invited to join local licensees at the launch in **Guy Fawkes**. It had been apparent on that first evening that what would work as a pump clip was not necessarily going to work as a bottle label, so the two designs are very different, but share some common elements. The basis of the label design was one of the ideas that the group emphatically and unanimously did not like in its original incarnation, although it was the designers' favourite. Now that it's been reworked, with the addition of the brewery name and different fonts for the lettering, we would like to hold our hands up and admit we were wrong! They look really good and should stand out well amongst the strong competition on supermarket shelves. (HB)

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.

## OUSE BOOZER DELIVERER VACANCY

You may wonder how Ouse Boozers gets to the pub you picked it up in. A band of willing CAMRA volunteers take on the job of delivering them to pubs once a quarter, with each individual doing their own round. The deliverers who takes the Ouse Boozers to the pubs in Helmsley, Kirkbymoorside, Hutton Le Hole, Cropton, Appleton le Moors, Wrelton and Blakey Ridge would like to find someone based in that area to take on the delivery to those pubs so that they themselves can deliver to pubs nearer to where they live. Part of the job also tends to be keeping in touch with the landlord and it is easier to do this if the deliverer lives in the area. You don't have to be a CAMRA member and it might suit someone from just outside the York Branch area such as someone from Pickering. Please note that there are no expenses for this task - it is a labour of love! If you think you would like to take this voluntary job on, please contact Elaine at:

[emsg1967-camra@yahoo.co.uk](mailto:emsg1967-camra@yahoo.co.uk) to discuss this further and arrange how you might receive the Ouse Boozers to deliver. (EG)



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# THEAKSTONS TRIP

At the start of November, we had a chance to board the Beer Bus once again to visit one of Yorkshire's most historic breweries – **Theakstons** in Masham. Only a couple of our party had ever visited the brewery before, so we were very much looking forward to our visit, and we were not disappointed. We were warmly greeted by the **Theakstons** Visitor Centre staff upon our arrival and after a few minutes browsing and buying in the shop, we began our tour of the brewery, ably guided by two of the Theakstons team. The **Theakstons** story starts way back in 1827, when local cattle farmer Robert Theakston bought the **Black Bull Inn** in Masham to supplement his farming income (19<sup>th</sup> century diversification!?). In those days, the beer served in pubs was invariably brewed on the premises - something that is very much a novelty nowadays.

Robert had built up three years' experience of brewing by the time the Beer Act was passed in 1830. The aim of the Act was to promote beer over gin, due to the worrying rise in "Gin Palaces" in Britain. Robert grasped the opportunity created by this opening up of the market to expand his brewing operation and he started to sell his brews to third parties. Indeed, by 1840, demand was such that Robert built a new brewhouse at the rear of the pub. On Robert's death in 1875, the business passed to his sons, Thomas and Robert, who built the current brewery on Paradise Fields. In 1905, the current company, T & R Theakston Ltd, was registered and it was this company that went on to acquire Lightfoot Brewery, also of Masham, in 1919 and then Carlisle State Management Brewery (the country's only state-owned brewery) in 1974. The company was sold to Matthew Brown plc, a Blackburn brewer, in 1984 and then that company was bought by Scottish & Newcastle in 1987. Fortunately, Simon Theakson, the current Chairman, and his 5th generation siblings, Nick, Tim and Edward bought the company back in 2003 (hooray!), just before their father, Michael, passed away.

The brewery is a smart, traditional, Victorian tower brewery, which uses gravity to aid the production process (due to the lack of power in the 19<sup>th</sup> century). We saw where the old beam engine (now located in the Bradford Industrial Museum) would have worked tirelessly and could imagine the gigantic hogshead (54 gallon!) casks being skillfully rolled out onto the dray wagons. We also saw the original

1875 brass-lined mash tun, which is still going strong (although the lid was replaced a few years ago!) and heard how the mash and the coppers are still dug out and cleaned by hand, exactly as they have been for over a hundred years.



*The mash tun!*

The 2<sup>nd</sup> fermentation room in the old maltings is an impressive sight, with several 9ft deep fermenters capable of holding 40 barrels. The brewery land also still contains its original artesian well, but unfortunately it cannot be used nowadays due to the high level of fertilizer used in the surrounding farming industry. The brewery sources its malt from Castleford and Berwick nowadays, but it was previously malted on-site. Wheat and maize are also added to give body, head and the lace effect on the glass that is typical of northern beers. Hops are sourced from Kent, Herefordshire and Worcestershire and include Progress, Goldings, Challenger, Target, Fuggles and Brabbling Cross, plus Styrian is imported from Europe. The beers are also dry-hopped using hoplets to add to the flavour.



*The fermenting room*

The whole process produces 80 barrels (320 nine gallon casks), takes around eight hours and is overseen by one person working an eight hour shift. A total of 16 cask beers are now produced by Theakstons during the year, as well

as five bottled beers, some of which are amongst the most famous and recognisable beers in the north. Unfortunately, the days of breweries churning out 54 gallon hogsheads have long gone. Theakstons sell most of their beer in 9 gallon firkins these days, but **Best Bitter**, the company's best seller, is sold in quantities of 11 gallon or 18 gallon (kilderkin) casks.

One of the most fascinating and admirable things about Theakstons is their strong ties to their history. Of particular interest is the brewery's continuing employment of a full-time cooper, based in his on-site cooperage. The current cooper, Jonathan Manby, is the last apprenticed craft cooper in England and we were fortunate to be able to showcase his skills at last year's York Beer & Cider Festival. Many firkins of Old Peculier are still sold to local pubs in wooden casks, just as they were in 1827. Having been fortunate to drink **Old Peculier** "from the wood" at both the 2012 and 2011 York Beer & Cider Festivals, I thoroughly recommend you try it! After the tour, we relaxed in the **Black Bull In Paradise** - the very cosy bar in the Visitors' Centre complete with roaring fire. Four regular beers were on offer - **Old Peculier** (6%), **Black Bull Bitter** (3.9%), **XB** (4.5%), **Best Bitter** (3.8%) and **Lightfoot** (4.1%), together with **Double Cross IPA** (4.2%) - April's seasonal special, which was brewed again for Wetherspoons recent beer festival.



*Enjoying a beer in the Black Bull in Paradise*

We then ventured down the road to the **White Bear Hotel**, which is the Theakstons pub next to the Black Sheep Brewery. In addition to some of the beers listed above, there was also **Theakstons Paradise Ale** (4.2%) and **Caledonian Deuchars IPA** (3.8%) and a lovely selection of sandwiches and chips for our lunch! Some of us then took the opportunity to nip around to the **Black Sheep Baa..r and Bistro** for a quick beer. We had the choice of **Golden Sheep** (3.9%), **Riggwelter** (5.9%), **Best Bitter**

(3.8%), **Black Sheep Ale** (4.4%) and **Progress** (4%) - a special edition beer brewed to celebrate the brewery's 20<sup>th</sup> anniversary.



*The White Bear Hotel*

It was then back on the Beer Bus for a short visit to some pubs in nearby Ripon. Armed with a map, we split into groups and visited four pubs between us. I went to the **Royal Oak** first. This is a pleasant bar with modern décor and a great choice of beers, which included five **Timothy Taylor's** beers – **Boltmaker** (4%) (the new name for Best Bitter), **Havercake** (4.7%), **Landlord** (4.3%), **Golden Best** (3.5%) and **Dark Mild** (3.5%) – and **Moorhouse's White Witch** (3.9%).

Most of us then met up in the **One Eyed Rat**, a traditional ale house which has featured in CAMRA's Good Beer Guide for the last 10 years. The beers on offer here were **Copper Dragon Black Gold** (3.7%), **Abbeydale Deception** (4.1%), **Castle Rock Harvest Pale Ale** (3.8%), **Salamander Boobie Trap** (3.8%), **Ossett Excelsior** (5.2%), **Black Sheep Best Bitter** (3.8%) and **Rudgate Gentlemen Prefer Blonde** (4.3%). All I tried were on fine form, but it would have been nice to have seen a wider variation in styles rather than five golden/pale ales.



Sadly, it was then time to return to York, but we'd notched up another great day on the Beer Bus and I was content in the knowledge that there would be many more to follow!

Many thanks to John Wetherhill at Theakstons for making the arrangements, organising the buffet and buying us beer! (MG)

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# SAVE YOUR PINT

## Mass Lobby of Parliament on Wednesday 12<sup>th</sup> December.

Have you had a moan or two of late as to how the price of beer has increased over the last few years? Well speak to a CAMRA member and they will tell you that a major reason is a not so little thing called the beer duty escalator. Introduced under the last government this vicious little tax means that each year beer duty goes up inflation plus 2%. This means that now that with a pint costing, say £3, almost a £1 is VAT and excise duty.

CAMRA has been working hard with many parts of the beer industry and we have now exceeded 100,000 signatures on an e petition calling on Government to remove the escalator - and the numbers continue to grow. This is only the 12<sup>th</sup> petition to reach this magic number, which led to a debate in Parliament, and we were delighted, when recently, a motion for the Government to conduct a thorough review of the economic and social impact of the escalator was passed.

But CAMRA believes this on its own may not be enough. The lobbying of individual MPs to get them on board will be key to achieving a turn around. To this end, a Day of Lobbying is being organised on 12<sup>th</sup> December to lobby as many MPs as possible. It is in all beer drinkers' interests to make as much noise about this unfair tax, a tax that is contributing to over 12 pubs closing every week as people increasingly have to reduce the number of times they visit a pub due to financial pressures. **And it is not just real ale that is impacted - it all beer: real beer, keg beer and lager.**

CAMRA is inviting everyone, whether you are a member or not, to join us on this very important day. You may be busy but this campaign is worth one day of your time to change the future. This is also a rare opportunity to see inside, the Palace of Westminster and to see how it works. It really is impressive!

So what can you do? Register with CAMRA at [www.saveyourpintlobby.co.uk](http://www.saveyourpintlobby.co.uk) or phone 01727 337 851 and arrange a meeting with your MP on 12<sup>th</sup> December. We have arranged an initial meeting at the Emmanuel Centre in Westminster, before taking the short walk to Parliament. CAMRA is coordinating attendance as there are restrictions as to the number of people who can be in Parliament's lobby area at any one time. For our area, the timings are 12 - 1pm (Arrive at Emmanuel Centre) and 1.30 - 2.30pm (Meet with MP).

Afterwards, we will have a debrief and then have a rally at 4pm accompanied by some beer thanks to the support of Fuller's, Shepherd Neame and Wychwood.

## END OF ERA

Neil Trafford, better known as Traff, landlord at the Rook & Gaskill for nearly seven years, bowed out recently, with a leaving party attended by pub regulars (including the 'nice people', his description of the Ebor Morris Men) and bar duties performed by staff past and present. Under Traff the pub, with its 12 handpumps (until the arrival of York Tap the biggest range of real ale under one roof in the city) became a must-visit destination for those interested in beer. The range generally included a selection from the pub's owners, Castle Rock, and some interesting guests, with regular appearances from favoured breweries such as Dark Star - 'an Aladdin's cave for all ale aficionados' according to the Press.

Although Traff could be withering to those who foolishly asked for Carling, you'd be warmly welcomed if you shared his interest in beer, breweries and pubs. He was very knowledgeable about all three: if you'd visited an out of the way pub in another part of the country, chances are Traff had been there too. His cellarmanship is second to none: I can honestly say I never had a bad pint in the pub. It was a regular entry in the Good Beer Guide, won York CAMRA's Town Pub of the Season twice and was Best Real Ale Pub in the Press's 2009/10 awards - not a bad haul given the competition in York. As I write, the Rook is closed for refurbishment and we don't know who Traff's successor will be, although we are enjoying the speculation. We wish Traff well in whatever he chooses to do next: I for one will miss his presence behind the bar in there. (HB)

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# Cross Keys Inn



**Good Beer Guide 2013**

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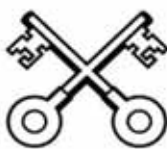
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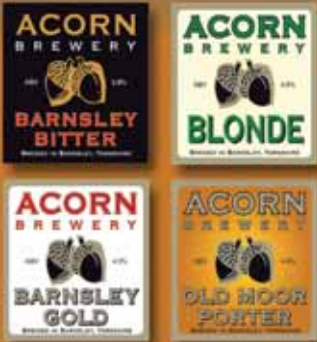
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# LAST ORDERS

## York Branch Meetings & Events

Friday 30<sup>th</sup> November: **Slip Inn** Winter Beer Festival 7.30pm

Saturday 8<sup>th</sup> December: Annual trip to **Beverley**. Coach departs Leeman Road Gardens 4pm, return from Beverley at 10pm. Cost £ tbc.

Thursday 13<sup>th</sup> December: Presentation of York Beer Festival LocAle award to **Rudgate Brewery** at the **Slip Inn** 8pm.

Friday 14<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.

Friday 28<sup>th</sup> December: Festive 4 – **Golden Ball** 7.30pm, then **Ackhorne, Brigantes** and the **Maltings**.

Tuesday 8<sup>th</sup> January: Branch Meeting, **Old White Swan** 8.30pm.

Thursday 10<sup>th</sup> January: Winter Town Pub of the Season presentation – **York Tap** 8pm.

Saturday 12<sup>th</sup> January: Joint Winter Country Pub of the Season presentation – **Blacksmith's Arms**, Lastingham, plus other local pubs. Bus leaves Leeman Road Gardens 1pm, return arrival in York by 7pm. Cost £7.50.

Friday 18<sup>th</sup> January: Friday 5 – **Fulford Arms** 7.30pm, then **Edinburgh Arms, Masons Arms, Postern Gate** and **Blue Bell**.

Tuesday 22<sup>nd</sup> January: Joint Winter Country Pub of the Season presentation – **New Inn**, Cliffe. Bus leaves Leeman Road Gardens 7pm, return arrival in York by 10.45pm. Cost £7.50.

Saturday 26<sup>th</sup> January: **National Winter Ales Festival**, Sheridan Suite, Oldham Street, Manchester (plus pubs including Marble Arch, Angel, Bar Fringe, Port Street Beer House). 0957 train from York. Off peak return £25.40 (advance singles from £7 each way).

Friday 15<sup>th</sup> February: Cycle social, meet at **venue tbc** 7.30pm

Friday 15<sup>th</sup> February: Friday 5 – **Tap & Spile** 7.30pm, then **Royal Oak, Golden Slipper, Cross Keys** and **Old White Swan**.

Tuesday 26<sup>th</sup> February: Branch meeting and AGM. **Junction Brewhouse**, 8.00pm.

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

Have some fun finding out about the history & tales associated with beer in York and its great historic & heritage pubs.

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The Pub walks are sponsored by the Royal Oak; Black Swan & Phoenix Inn

## 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

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

**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

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**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

**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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