

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.115 -  **SPRING** 2013 - 7250 copies



**LocAle of the Festival overall winner  
receive their certificate: Page 17**

# THE GOLDEN BALL

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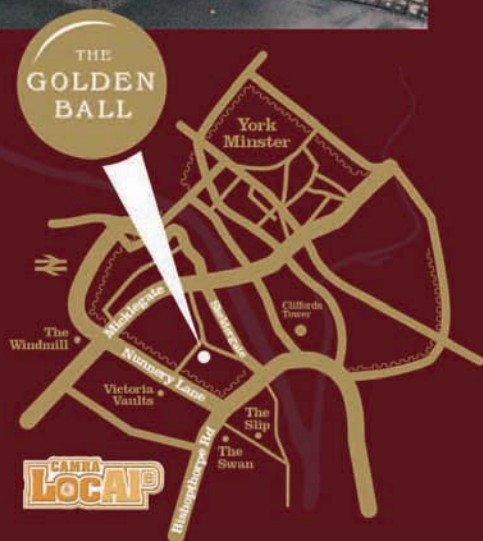
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# EAR TO THE BAR

At the **Rook & Gaskill, WharfeBank Brewery** has taken on the lease from **Castle Rock**. Steve Bradley (also of the **Fulford Arms**) is the manager

**Yorkshire Hussar** has been under new ownership for several weeks and are planning to join LocAle as well as being a regular outlet for Ouse Boozer.

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

**Pear Tree Farm**, a new pub at Monks Cross is now open with **York Pearfect** pint as its house beer.

Cider themed October Friday five visited: **Swan (Broadoak Premium Perry, Pheasant Plucker** cider); **Brigantes** (loads as they had a festival on, including **Gwynt y Ddraig Ancient Warrior, Gwatkin Silly Ewe**); **Artful Dodger** (**Broadoak Premium Perry, Old Rosie**); **Maltings** (**Moorlands Farm Med Dry Yorks Cyder, Chant Singing** cider); **York Tap** (**Thistly Cross Whisky & Strawberry** versions).

Pubs visited on the October bike ride, were: **Fulford Arms** (**Saltaire Blonde, Taylors Landlord, Old Dairy Gold Top, Little Valley Stoodley Stout, Leeds Pale**), **Pitchside Bar** (**Brecon Gold Beacons, Mad Goose Purity Ale, Conwy Welsh Pride, Treboom Kettle Drum, Hadrian Pitchside Ale**), **Red Lion at Knapton** (**Copper Dragon Golden Pippin, Wychwood Hobgoblin, Black Sheep Bitter**), **Lord Collingwood at Upper Poppleton** (**Brakspear's Bitter, Ringwood Bitter, Marstons EPA and Pedigree, Wychwood Hobgoblin**).

The **Golden Ball** has an improved beer policy under the new manager with a rotating list and more guests, plus **Westons** real cider.

The **Waggon & Horses** has been reported as adding two further hand pumps to its not inconsiderable array.

**Thomas's** of York is planning to expand its cask ale selection from two to eight and will continue featuring **Sarah Hughes Dark Ruby Mild** and a recent visit just before Ouse Boozer went to press found six handpumps. Having had a previous York branch *Good Beer Guide* entry with the **Golden Lion**, Kelly Blair, **Thomas's** new landlord is getting serious about beer this year after a hectic

first year getting **Thomas's** back on track after the failed Mojitos venture. Also planning offers such as ale as low as £2/pint!

The **Victoria Hotel** is under new management and is now selling a range of five **Old Mill** ales.

The **Old Ebor** has reported that trade was booming in the run up to Christmas, with plenty of new faces and interest, and continues to look bright into the New Year. The pub is hoping to continue to build on and consolidate the gains made so far and to put on interesting beers & cider and music. The pub says that coming up in the near future are a cask lager, **Vienna** from **Revolutions Brew Co.** and an interesting selection of real ales from: **Revolutions; The Hop Studio; Great Heck; Great Newsome; Wold Top; Abbeydale; Treboom; Roosters** and any new output from **Outlaw** and other local stars. The pub is also hoping to keep one dark porter/heavy/stout on the bar if demand is there. Also a Beer Festival is planned for the summer. Starting Monday 15<sup>th</sup> July - until the beer runs out. Up to ten beers on at one time; featuring **Bushy's Manx Beers**; LocAle; Regional and award winning specialties, including Real Cider and Perry.

The four pubs visited for the Friday five on a cold, snowy January night offered the following ales: **Fulford Arms – St Peters Best, Caledonian Double Dark, Milestone American Pale, Saltaire Blonde**; **Edinburgh Arms – Rudgate Northern Light, Theakston Lightfoot, Sharps Doom Bar, John Smith's Cask; Masons Arms – Wolf Ale, Hop Studio Porter, Fulstow Northway IPA, Black Sheep Best Bitter; Blue Bell – Bradfield Farmers Pale, Blonde & Bitter, Taylors Landlord, Ossett Silver King, Roosters YPA, Rudgate Ruby Mild**. The fifth pub not reported by our correspondent – perhaps his pen had frozen up by then!

**Whelans of Asselby** (formerly the Black Swan) at **Asselby** has undergone a full refurbishment following a change in ownership and is now featuring real ales with **Brown Cow** being one provider.

The **New Inn at Selby** is now listed in the National Inventory due to the well preserved smoking room.

The **Grapes at Slingsby** has reopened with four hand pumps.

**Hare Inn at Scawton**: Paul and Liz, who also run the





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Coming soon at Fulford Arms... Fri 8 Mar - HAYLEY GAFTARNICK; Fri 15 Mar - RYAN SPENDLOVE; Sat 16 Mar - PAUL MIDDLETON'S ANGST BAND; Sat 23 Mar - TOM HINGLEY (ex-Inspiral Carpets);

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**Crown at Great Ouseburn**, are taking over this pub near Helmsley.

The **Fenton Flyer**, Church Fenton has just undergone a £45,000 internal and external refurbishment.

The **Ox Inn** at Lebberston (located between Scarborough and Filey) has recently been refurbished and reopened by Kevin and Carys Makepeace. They are open Thursday to Sunday until Easter, then will be open every day of the week. Offering home cooked food including a Sunday roast to complement real ales from **York Brewery, Wold Top** and a guest.

The **Blue Boar** (formerly the Little John) in Castlegate re-opened just before Ouse Boozer went to press serving beers from **Theakston, Timothy Taylor** and **Ossett**.

The **Woolpack** was due to open as Ouse Boozer went to press serving five beers from **Timothy Taylor** and guest beers. See next issue for a full write up.

## BEHIND THE BAR

Honours from the highest in the land, to local and personal achievements, contributed to a unique treble during Suddabys Christmas beer festival.

Awarded a MBE in the honours list the recipient commented he was looking forward to celebrating at Suddabys! Then runner up rural pub of the year 2012 and finally mine host Neil celebrating becoming the longest living Suddaby to be back at the helm (congratulations), then, offset by several statements by the revered gathering following the quaffing of an excellent choice of ales. **(JR)**

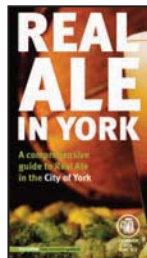
- You do know him, dark brown curly hair!
- I have not got the type of hands that are good at touching things!
- He is not on this earth's planet!
- I will not be going out this Saturday, well nowhere outside that is!
- You should not do it under a tree. What? Whatever you are talking about!
- The thing that will put it right for you is a couple of screws in the bottom.
- Talking about aeroplanes the air ambulance landed this morning.
- Well at least that has got rid of that unsightly smell!
- And finally this gem....

- I prefer Christmas when it's in December

Happy New Year to all readers, see and hear you at Easter's festival

## 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 (£3 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.

## MEMBERS' WEEKEND AND AGM

The CAMRA Members' Weekend including the National Annual General Meeting takes place in Norwich from 19<sup>th</sup> to 21<sup>st</sup> April 2013.



This weekend is where our members discuss our future policy and direction. It also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips.

You can pre-register your interest now by going to the Members' Weekend and AGM website; [www.camraagm.org.uk](http://www.camraagm.org.uk). Please note that joint members will need to login and register individually. Closing date for pre-registration is Friday 22<sup>nd</sup> March 2013.

As a pre-registered member you will receive the Members' Weekend Handbook before the event. This will be sent out the week following the cut off for pre-registration.

# BREWERY NEWS

## Brass Castle



Phil reports "We were thrilled to win the **Waggon & Horses** pre-Christmas 'Battle of the Breweries' competition. Paul at the Waggon did a great job of disguising the beers involved to create a taste-driven test, which made the result even more satisfying. One of our beers participating was a Cascadian Dark (or 'Black IPA' if you prefer) version of our Sunshine IPA - called **Eclipse** (do you see what we did there!). We'll certainly be brewing it again, after some excellent feedback.

In other beer news: now that the Jubilee year is over, we've kept on our successful rye-based session bitter **Q-Queenie**, but renamed it **Tail Gunner**. The beer is named in honour of a highly-decorated Jamaican air gunner who flew in Halifax's from RAF Pocklington.

We have switched our charitable giving for 2013. Sales of **Cliffhanger** raised just over £1500 for the Coastguard Association last year. This year, we'll be giving 10p from every pint/bottle of **Bad Kitty** sold to Farplace Animal Rescue - a national animal rescue charity.

Brass Castle now has its own 'Official Ale Taster' - with apologies to those who missed the job advert... Pocklington's Town Crier has kindly agreed to take on this time-honoured role. Since we're brewing mostly on Lord Halifax's estate brewhouse, it seems appropriate that we should go the whole hog and reprise the role of the official estate ale taster. The job is unpaid, but has its perks!

We've begun to do some brewing at the marvellous **All Hallows' Brewery** (Goodmanham) to increase beer production slightly. The Garrowby estate brewhouse set-up only allows for around three brews per month, so it's good to be able to do a little bit more and get our hands on some different brewkit. Plus, what's not to like about brewing right next door to the famous **Goodmanham Arms**?

Finally, we're really excited to have been asked to provide a special bottled beer to the 2013 Beeronomics conference. The prestigious conference will be hosted by the University of York in September, following previous events in Leuven and Munich. So we're looking forward to brewing-up something rather special."

## Great Heck



Great Heck have brewed an exclusive beer for the pub company Mitchells and Butlers which will be available in their Nicholsons chain of pubs between March and May including those in York, **Harkers**, the **Punch Bowl** (Stonegate), the **Old White Swan** and the **Cross Keys**.

The beer is a 4.8% golden ale named **Treasure IPA** after Treasure Valley in Idaho, north west USA, where some of the hops used in the brew are grown.

Look out also for **Dispensible** 4.5%, single hopped with Celeia in the brew but dry hopped with Summer and Willamette. This beer came about because the brewer couldn't tell his Citra from his Celeia, hence the slightly tongue in cheek name!

## The Hop Studio



Latest news from Dave Shaw "The **Hop Studio** celebrates one year of brewing on 14<sup>th</sup> March. We've had a great first year. Thank you to everybody who has bought, sold and drunk our beer! We could not have done it without you all.

There's plenty more on the way.... **White Rose** has become slightly stronger, been renamed **XP** and has joined our all year beers. So we now have a permanent cask ale range of **Blonde** 3.5%, **XP** 4.0%, **Gold** 4.5% and **XS** at 5.5%. We plan to plug the 5.0% gap with a ballsy British hopped IPA and top the range with a 6.0% modern pale ale. The 6.0% will also be available in keg. Don't forget our 4.0% **Pilsner**! Seasonal beers include our 4.3% vanilla conditioned **Porter** which runs till the end of March and a Dark Mild which will be available from late March till the end of May."

## Rudgate



Special beers in March are **Cask Master** 4.2%, copper coloured best bitter. Full bodied flavour and subtle fruit on the nose. **Chain Mail** 4.0%, golden colour, juicy malt character is underlined with a defined citrus hop finish.



**Berkana** (Viking rune for growth) 3.7%, pale, fresh and easy drinking with fresh fruits and grapefruit on the nose.

Special beers in April are

**Ready Malted** 4.2%, red in colour, malty flavours

complemented with a balanced hop aroma.

**Myraaj** 4.0%, pale in colour with a wheat bite but a clean and clear finish.



**Wunjo** (Viking rune for joy) 3.7%, Golden brown, well balanced, fruity session bitter.

Special beers in May are

**Hop & Glory** 3.8%, pale coloured balanced ale with a rounded smooth finish.

**Maypole** 4.0%, dark brown with hints of toasted malt and a warming balanced finish.



**Laguz** (Viking rune for flow) 4.2%, Golden bitter. Fresh with dominant bitterness and a rounded hop finish.

## Theakston



The March special is **Paradise Ale** 4.2%, full bodied with a lusciously fruity taste.

April sees the return of **Double Cross IPA** in the style of the original export ale, a full bodied and satisfying ale with a clean and fresh tasting flavour.

## Treboom



After a great first year's brewing **Treboom Brewery** have some exciting developments to kick off their second year.

They are supporting Yorkshire Wildlife Trust's work to save peatlands through sales of a brand new "myrica gale" wheat beer, to be launched in March. Bog myrtle, a plant which grows in peaty wet soils typical of upland bogs, is closely intertwined with the history of brewing, historically used as a flavouring before hops became more widely used. Peat is a unique habitat, important for natural, historic and cultural reasons but sadly nearly 95% of the UK's peatlands have been damaged. Sales of **Treboom's** new beer will help the Trust's work to protect and care for peat lands and bogs. The beer will be launched at the **Slip Inn**, Clementhorpe on Thursday 21<sup>st</sup> March, with a pub quiz starting at 9pm.



Treboom are now selling 10 litre (18pint) beer boxes direct from the brewery. John said, "they are proving incredibly popular so for beer lovers who would like a regular supply we have started a Beer Club. It's like a veg box, only beer. Members receive a monthly or bimonthly delivery of whatever we have in stock including one of our seasonal specials."

**Treboom** are also pleased to be collaborating with the Harrogate Preserves Company. **Kettle Drum** Best Bitter which until now has only been available over the bar, can now be found in their delicious Ale, Fig and Apricot Chutney

## Yorkshire Heart



Chris Spakouskas reports "Big excitement at the brewery, we have recently moved into our new brew house and offices which although way too large for us at the moment gives us plenty of room for expansion. The first development due is the arrival of our sterile filtered bottling line in February/March. This will give us the option of producing either bottle conditioned or filtered ales.

With our new IPA, **Silverheart** 4% and our new recipe dark mild, **Hearty Mild** 4.0% we now have six core ales ranging from our dark stout (originally called **Nightlinger** and now re branded as **Blackheart**) through to the **Lightheart** pale ale 3.3%. **JRT Best Bitter** 4.2% and **Hearty Bitter** 3.7% make up the range and we feel this is a large enough list to cover most demands.

We are now open for brewery tours on Tuesday evenings at 6.30pm each week when our brewer will be happy to give a conducted tour explaining all the aspects of brewing. The tour lasts around two hours and includes a Pie and Pea supper washed down with a pint of one of our tasty ales. £12.00 per adult (sorry, no children allowed in the brew house) **BOOKING ESSENTIAL** at least seven days in advance, group booking for up to 20 by special arrangement at alternative times.

We are also offering brew days, a chance to come along to the brewery and join in the brewing process. The day includes breakfast, lunch and a couple of nine pinters to take home with you. You will be a full part of the brewing day starting with mashing in the malts right through to pitching the yeast into the fermenter. A fascinating and educational day of great interest to anyone who enjoys a pint and would like a little extra knowledge to add to their pleasure. The day starts at 8.00am sharp with lunch at around noon and should finish around 4.00pm with a couple of drinks. £75 per head. **BOOKING ESSENTIAL.**



## PUBS OF THE SEASON

A day to remember when visiting Lastingham !

On January 12<sup>th</sup> a full bus (28 members) eagerly set out to the wilderness beyond Pickering! Our destination was the **Blacksmiths Arms** at Lastingham for the presentation of the joint Winter Pub of the Season 2013.

Because many are not used to being so far outside York, we had decided to take a couple of detours. First thirsty stop was the **New Inn** at Cropton, where we all enjoyed trying to match the newly-named beers of **Great Yorkshire Brewery** to the old Cropton range. I think everyone did well here and there were still some old favourites such as **Scoresby Stout** and **Monkmans Slaughter** on tap.

On arrival at the **Blacksmiths Arms**, we were greeted with the old world charm of a great log fire burning in the Yorkshire range in the bar, a warm welcome from the staff and a room prepared for our delicious buffet. We crowded into the cosy bar to hear Pat Burlingham present the award to owners Peter and Hils Trafford. She described how Pete and Hils have worked hard over nine years to build up trade in difficult times: they not only provide accommodation and a top quality restaurant, but they also maintain a traditional bar and serve quality ales from local breweries. Over their time Pete and Hils have refurbished and made small and sympathetic improvements to the multi-room layout. Peter was obviously delighted with the award and gave a great speech which included pointing out his growing collection of pump clips pinned to the ceiling beams.

On offer on our visit were the regular, **Theakston's Bitter**, together with **Rudgate Ruby Mild** and **Marston Moor Fairfax Special**, which was later replaced by **Rudgate Volsung** – all were in tiptop condition.

Pat had a little story to illustrate the community spirit Pete and Hils foster here. In June 2004 they put on a whole day of nostalgia to commemorate 60 years after the D Day Landings. There was a tank outside, everyone was dressed in 1940's fashion and, of course, there were spam fritters. As Pat's dad, Bill Burlingham, then 90 years old, was a survivor of this day, Pat and Stuart took him along. Well, as he was the only person who had actually been there he was made a great fuss of (quite rightly) and had a fantastic time. To mark the occasion many photos were taken,

one of which Pete displayed on the wall. That meant dad enjoyed many more visits (to see his photo) until sadly he passed away two years ago. If you go to the **Blacksmith**

**Arms** you will still see him wearing his medals, wishing he was having a pint too.



*Pat presenting the award to landlord Pete*

A group of CAMRA members visited the Norman crypt of St Mary's church opposite for which Lastingham is famous – an eerie experience when one of them developed echoing hiccups!

On the way home we called at the **Jolly Farmers** at Leavening. Here, in front of another blazing fire, we enjoyed **York Guzzler**, **Taylor's Landlord**, **Hop Studio Porter** and **Kirkby Lonsdale Tiffin Gold**.

Congratulations to the **Blacksmiths Arms** for making us leave the city walls. It's a cliché, but it's well worth seeking out this rather remote gem on the edge of the Yorkshire Moors.

A very good day out was had by all: I'm not sure if anyone tried all the beers, but we did our best! **(SB, PB)**

On a cold and snowy night in January what better sight than a blazing fire and a row of hand pumps in a cosy pub? Not to mention the smiling welcome from our hosts Ian and Adele...

I was at the **New Inn**, Cliffe for the Winter Pub of the Season presentation – an award the pub had jointly won with the **Blacksmiths Arms** at Lastingham. The **New Inn** was proposed for the award for its transformation from a down-at-heel village local into a vibrant, real ale supporting community pub whilst still retaining its local character.

Before Ian and Adele took over the running of the pub just over eighteen months ago the former Enterprise Inns house had seen successive short tenure licensees and virtually no investment for many years. The opportunity was taken to carry out a full refurbishment inside, removing the poorly sited stairs to the living accommodation out of the main entrance and opening up the bar and the lounge areas.

Complete redecoration, new furniture and lighting has resulted in a step change in the ambience of the pub as you walk through the door. Brighter and more spacious yet still warm and welcoming, the effect is immediate.

Of perhaps more importance to CAMRA members and local beer drinkers alike is the growth of hand pumps on the bar – one has become six! Ian has squeezed the last few inches of space in the modest – nay, tiny - cellar to provide some carefully chosen and splendidly presented beers. The beers on offer have a distinctly local theme and why not when we have so many wonderful breweries nearby?

A quick scan of tonight's 'menu' revealed the following: **Brown Cow Captain Oates**, **All Hallows Peg Fye Dark Mild**, **Salamander Thin White Duke** (which ran out and was replaced by **Rudgate Winter's Ale**), **Saltaire South Island Pale** and **Wold Top Wold Gold**. This sort of choice is now happily a typical sight in the pub – a far cry from the single **John Smith's Cask** offering in the past! John Smith's Cask is still available for those who prefer it.

Ian makes a conscious effort to support our local breweries and the pub signed up for LocAle soon after Ian and Adele settled in. Indeed, at the presentation two of our local breweries were represented – **Brown Cow** by Sue and Keith Simpson and **Bird Brain** by Phil Usher. As Ian pointed out, in just seventeen months the pub has just had its 50<sup>th</sup> brewery represented and 251<sup>st</sup> different beer on the bar which is some achievement for the pub (and its cellar!).



Steve presenting the award to Adele and Ian

well catered for and Ian's first beer festival last September was used to raise some £2,000 for the village playing fields association.

That Ian and Adele have achieved so much in the time that

they have been in charge and the manner in which they have enhanced the pub whilst still retaining its community ethos is a remarkable achievement and makes them worthy winners of the Pub of the Season award. (SG)

The Winter Town Pub of the Season award night at the **York Tap** turned out to be a truly memorable event for all who attended – and that was a very large gathering indeed. This was in no small part to the efforts of the **York Tap** who decided to make the event a celebration of Yorkshire ale – and in particular breweries local to York who had won awards at last year's Knavesmire Beer Festival. There has never been a pub in York that has showcased 18 "LocAle" Yorkshire ales on tap all at one time and this proved to be a massive attraction as people flocked to this unique event. There was a considerable attendance from the general public and the word had spread far and wide as real ale enthusiasts from all over Yorkshire, including staff from nine breweries, poured into York station, which supplemented a very good turnout from York CAMRA members.



The beer list – 18 LocAles

Presenting the award to the **York Tap's** manager Jon Chappell, York CAMRA's Nick Love outlined some of the reasons that the pub deserved the seasonal accolade. He invited those in

attendance to look around at the architecture of the building they were in. In particular the sensitive restoration of the 1907 former tearoom was praised for the attention to detail – the highlights being the terrazzo floor, the wonderful stained glass cupolas that let light flood in through the roof and the wonderfully striking island bar. All of this had recently already been recognised with the National Railway Heritage Award for Conservation.

Obviously the beer is a hugely important criterion when selecting a CAMRA pub of the season and no-one needed it pointing out what



Nick (centre) presenting the award to Jon and the team

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a fabulous selection was available to all who attended that night. It was pointed out though that the **York Tap** kept its patrons happy throughout the year with an ever-changing eclectic selection of beers served in top condition.

Finally there was the recognition that this National Cask Ale Pub of the Year had greatly contributed to the allure of York as a real ale city and had become a destination pub due to its convenient location and beer selection, with groups from as far as London making day trips to sample the vast ale selection and unique atmosphere.

The feedback on the night was overwhelmingly positive with those attending enthusiastically effusing about the great selection of award winning Yorkshire beers served in great surroundings. (NL)

The spring country pub of the season is the **Fenton Flyer**. Being the pub nearest to the RAF base in Church Fenton, the **Fenton Flyer** celebrates the association with memorabilia of 72 Squadron which was based there during the Second World War, hence the name.

Although it has had a varied past, being once a pub selling Mansfield beers, passing into the Pyramid Group and now an Admiral Tavern, early in 2012 a young man called Ross Higham took on the pub and the change has been extraordinary.

From being what some may consider to have been an unremarkable pub it has bloomed into what may be regarded as one of the best real ale pubs in the locality.

There are five hand pumps on the bar of which **Tetley Bitter** and **John Smith's Cask** are their regulars beers. The other three are for guest beers chosen in consultation with the pub regulars from the SIBA list, two of which are usually from local breweries. The pub joined the LocAle scheme in the summer of 2012 and is applying for Cask Marque accreditation.

It has the usual sports TV facilities, but only background music although there is live music on the first Friday and a disco/karaoke evening on the third Saturday of each month. Weekly quizzes and raffles raised around £1000 last year for chosen charities. They arranged brewery visits to **Old Mill** and **Ossett** last year and there are plans next to visit **Rudgate** and **Saltaire**.

Recently refurbished with new carpets and furnishings and an exterior face lift before Christmas 2012 it is planned to start serving tapas style refreshments, matching them with the style of beers available at the bar.

This is an example of how to run a village pub, with a hands on landlord who is keen on real ale and provides what his customers want.

Worth a visit by bus (Arriva 493) or by train; the pub is a 10 minute walk from Church Fenton railway station, which is one stop away from York on the main Leeds to York line.

(JM)



*The Fenton Flyer*

The spring town pub of the season is the **Habit** in Goodramgate one of five very good real ale outlets in that street and probably the smallest! The bar at present provides two hand pumps serving LocAle beers mainly from **Treboom** and **Hop Studio** with the occasional out of area guest taking up one pump. The bar is also home to a box of real cider, **Broad oak Moonshine** been the customers' favourite.



*Jo, ready to pull a pint*

Why the **Habit** you may ask? Well some pubs become err....a habit! This little free house is a converted shop using ground floor for bar and live music events and the first floor for relaxing in the comfy chairs and of course its famous roof terrace for the smokers. Simon, the proprietor, likes real ale of course but also is a great supporter of live music and budding young artists and uses the stairs and first floor walls to good effect to showcase their work. The customers vary from first year students to sprightly pensioners making use of the free wi fi or just relaxing over a cup of coffee or beer and a newspaper, depending on the time of day. Like all pubs it has its regulars but new faces are always made welcome as the place has that sort of homely feel to it.

Simon is planning to add a third hand pump shortly to cater for demand. Of course it would be most impolite not mention his hard working staff, Jo and Alex, and wife, Vickie who all help to make this quirky little cafe bar tick.

(KK)

We are a family-run microbrewery based in Barnsley, South Yorkshire. Established in July 2011.



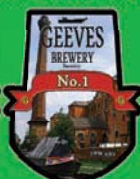
Our close-knit team is dedicated to producing nothing but the highest quality real ale.

## GEEVES BREWERY Beers Available In Bottles



**Guewale Dancer**  
- 4.2% ABV

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# COASTLINES

## *News from CAMRA in Scarborough*

A sizeable contingent attended **Suddabys** Malton beer festival. Neil did us proud with a good range of beers to suit all tastes, with **Elland Santa Baby**, **Roosters Franklin** and **Hop Studio Porter** and **No 1** our favourites.

Neil was presented with a rural pub of the year runners up certificate. A few visited the New Malton and the German bar to round off a good day. (GR)

The end of November was a busy weekend starting with a trip to Cropton on the Friday to their 18<sup>th</sup> beer festival, this year we had half a dozen festival virgins with us. On arrival some of the newcomers were in awe of the range of beer and ciders on offer and as usual we found a corner and did our best to sample as many as possible. Our favourites were **Raspberry Wheat Beer** 5.6% from **Milestone** and **Churchyard Bob** 4.9% from **Warwickshire Beer Company**. After five hours of beer heaven we poured ourselves into the minibus home.

Saturday saw us attending the first beer festival at the **Spa** on Victoria Road, this was to celebrate the refurbishment of this traditional local pub. My personal favourite of the dozen or so beers was **Easy Rider** from **Kelham Island**. The festival was a nice change for a not so fashionable pub to improve their range of ales. A big thanks to landlord Jim for his commitment, definitely a pub to keep an eye on.

Sunday arrived, the day Scarborough had been dreading. I had been persuaded to tour the local pubs wearing a tankini in support of **Indigo Alley's** charity day for local charities H.O.P.E. and D.A.G. Thanks to landlord Mike Stock for lending us his pub to host the day for many different events which raised over £300.

December saw me return to normal Chairman duties when I had the great pleasure to present the **North Riding Brew Pub** with their pub of the year certificate. Thanks to Stuart, Karen & staff for their continued hard work during the year, I think you need a bigger wall for all your awards!

The following week saw us in Pickering at the **Sun** to present them with their rural pub of the year certificate, not bad going for a pub just three years old, and this is the second year running they have won this. Keep up the good work everyone! (PH)


Stuart at the **North Riding Brew Pub** continues to amaze us with his brewing talent. Since the last issue new beers have been **Furry Lykwyd**, **Blonde**, **SBB**, **Nein** (brewed to celebrate nine pub of the year wins), **Baby Face Neilson**, **Clucky L**, **Christmas Kitty** (a collaboration with **Brass Castle**), **Vanilla Porter**, **E.G.O** (an English experimental hop), **Baby Blonde**, **Triple C**, **Maroon** (brewed with York branch of Hearts FC supporters club to celebrate their 2012 Scottish cup win, 5.1% reflects the scoreline!), such is the demand it will be brewed twice more!

Wednesday 25<sup>th</sup> January was the brewery's second birthday and an anniversary edition of **Peasholm Pale Ale** has been brewed. (GR)

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## PUB OF THE YEAR SELECTION

Every year each CAMRA branch chooses their Pub of the Year (POTY). Branches are free to decide how they select their POTY and a variety of methods are used around the country, for example a vote at the AGM, a vote of the membership and a shortlist from pubs of the month or season. In York we do a combination of a full membership vote (forms went out to our members in the Autumn), which produces the shortlist and a survey of the top pubs according to the national POTY criteria. Unlike the Good Beer Guide, where the overwhelming criterion is the quality of the beer, and cider the POTY criteria try to look at a whole range of factors involved in making a great pub. The criteria we use to judge our shortlisted pubs are quality of beer, atmosphere/style/décor, service and welcome, community focus, sympathy with CAMRA aims and good value.

Once we have the shortlist it is up to branch members to get to the shortlisted pubs and survey them. We run a minibus trip to any that are outside York (our shortlisting process ensures that at least two of the six are from outside York) to make it easier to visit. The pubs on the 2013 shortlist are: **Brigantes**, **Ferry Boat** at Thorganby, **Maltings**, **Phoenix**, **St. Vincent Arms** at Sutton upon Derwent and the **York Tap**.

Our minibus survey trip set out on a Sunday afternoon with the first stop the **St. Vincent Arms** where I started with a **York Yorkshire Terrier**. Most of the tables were reserved for diners as is

common now in rural areas but we were able to settle into the bar area to sample the beers. The pub scored well on service and welcome with prompt friendly



*St. Vincent Arms on a sunnier visit!*

service and gains points on sympathy with CAMRA aims for managing to maintain a very strong focus on the cask beers despite the reliance on food sales.

I couldn't leave without having a **Fuller's ESB** as the pub is well known for being a rare outlet in the York area for a wide range of **Fuller's** beers.

Next up was the **Ferry Boat**, a previous pub of the year winner and one of my favourites. I was very pleased to find **Brown Cow After Dark Coffee Porter** on the bar as it is a rarely seen favourite of mine. The beer quality is always excellent here and it scores highly in all categories, the warming fire giving an extra push to the atmosphere /style/décor score on a cold winter's day!



*Ferry Boat, Thorganby*

One thing I love about the **Ferry Boat** is the focus on local beers. On our visit they also had **Brown Cow Best Bitter** (usually available) and **Glentworth Ice Maiden** and **Acorn Blonde** available.

The first of the York pubs on my list was the **Phoenix** where we were pleased to find **Brass Castle Burnout** available. The **Phoenix** is a small pub just inside the city walls serving five cask beers from mainly local



*The Phoenix*

breweries including **Copper Dragon**, **Golden Pippin**, **Taylor Landlord** and **Wold Top Bitter** as regulars with two changing guests. This is a pub that struggled under

tied ownership but has thrived after being bought free of tie and being run as a family business. It is a cosy place to visit, scoring well on atmosphere/style/décor and has a focus on jazz, with live jazz sessions two or three times a week.

The final three pubs are all ones I visit regularly and are all a gentle stroll apart. For visitors to York the first pub they are likely to go to is the **York Tap**, an impressive conversion of the former Victorian Tea Rooms on York station. Impressive is the first word that springs to mind when entering. Impressive interior – high ceilings, stained glass, round wooden bar and many other features. Impressive beer range – there are ten hand pumps on each side of the bar (18 cask ales and two ciders or perries).



*One side of the bar at York Tap*

The choice of beers at the **York Tap** is always excellent. Not only are there plenty to choose from but they are generally from excellent breweries with a focus on getting a range of styles including many cutting edge breweries featured. The regular brewery is **Thornbridge** and you will generally expect a couple of their beers to be available. I scored this pub highly on good value. There is often a perception that this is an expensive pub, but in reality when you consider the ABV it is not, with low gravity beers costing less than in many other city pubs. The high prices are charged for stronger beers (some of which are very strong, so be careful when choosing!) and I for one am very glad to have the choice. It is also known for its keg beers, with Bernard supplying the regular lagers, but when it comes to sympathy with CAMRA aims it is the cask beers that have prominence at the centre of the bar whichever entrance you use. There is no doubt this is a cask ale showcase with the keg and bottled beers a bonus (or not depending on your views!).

Just across the road is the **Maltings**, a pub familiar to many Ouse Boozer readers as a long established free house in York. This is a pub that has spent two decades bringing us the best beers from around the country and has rightly got a national reputation for their efforts. Beers from **Black Sheep** and **Roosters** are always available, showing the loyalty shown to the brewers that helped in the early days. There is also



*Maltings, following its extension*

**York Guzzler** with the remainder of the beers coming from anywhere in the country. The Maltings was extended last summer, with the new part decorated in the same style as the existing (characterful!) part, although the new doors on the ceiling are in considerably better condition than the old ones!

When a pub is extended there is always the risk that it will lose some of what made it good, but in the case of the Maltings new has been expertly blended into the old,

allowing it to get high scores for atmosphere/ style/ décor.



*Brigantes*

A wander round the city walls leads to **Brigantes**, the last pub on the POTY survey list. This is another recent winner. Once again, the beer quality and choice is excellent. Ten handpumps serve a mix of local beers as well as from further afield in a range of styles including dark beers, so scores highly for sympathy with CAMRA aims. The beer range includes a beer from each of **York, Leeds, Great Heck** and **Timothy Taylor**.

The cask beers are complemented by a good range of keg beer and foreign bottled beers. Excellent food is also served daily. (MR)

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## LOCALE OF THE FESTIVAL AWARDS

At the 2012 York Beer and Cider Festival in September we did a blind tasting to judge all the beers brewed within 25 miles of the festival site. The beers were divided up according to strength and style, with winners determined for each category. All the category winners were judged again to come up with an overall LocAle of the festival. Two of the presentations have now taken place, with another four planned for the next few months.

The overall winner and winner of the Strong Beers category was **Knaresborough American Style Milk Stout**. We went to **Blind Jack's**, home of the brewery, to present the award. We were greeted by a great line up of beers including two from the **Knaresborough** brewery, the **American Style Milk Stout** we were there to reward and **Mint Chocolate Stout** which is a new beer. The remainder of the line-up came from other Yorkshire breweries, **Magic Rock Curious**, **Roosters Leghorn**, **Rudgate Ruby Mild** and **Kirkstall Generous George**.

The York Beer and Cider Festival organiser, Melissa, presented the award after explaining that all the beers brewed within 25 miles of the festival site were tasted by a panel of judges. The judges were not told which beers they were judging, so prior opinions of breweries could not influence them. The beers were divided up into categories, with the strong beers all judged together. It was this strong beers category that was won by **Knaresborough American Style Milk Stout** with **Revolutions Manifesto** in second place and **Great Heck Yakima IPA** in third. The winning beers from each category were then judged against each other to find the overall LocAle of the festival, once again won by **Knaresborough American Style Milk Stout**.

Paul accepted the award and thanked everybody for their support. There was then a demonstration of some of that support (and the value the locals put on the pub) as Harrogate and Ripon branch of CAMRA presented **Blind Jack's** with their pub of the season award! We had a very enjoyable evening sampling some excellent local beers. I was particularly impressed by the **Knaresborough Mint Chocolate Stout** which managed to get exactly the right balance between chocolate, mint and beer flavours.



*Melissa presenting the award to brewer and landlord, Paul*

The winner of the speciality beers category was **Rudgate Chocolate Stout**. The speciality beers category covers beers with something non-standard about them, for example wheat beers fit into this category as do beers containing fruits. In this case the extra ingredient is obvious from the name – it is brewed with dark chocolate from York Cocoa House.



*Presenting the award to Craig from Rudgate brewery*

Craig came along to the **Slip Inn**, a regular outlet for **Rudgate Ruby Mild**, for the presentation. He brought a group of Vikings along for the celebration (I'm not sure what the locals thought!). (MR)





## LATEST NEWS

Two LocAle pubs have had changes of ownership and management, but I am delighted to say that both have agreed to stay in the LocAle scheme. We've had expressions of interest recently from quite a few pubs who wish to join the scheme – so more on these next time once they have officially joined up. If any other pubs are interested in joining, please contact me on [emsg1967-camra@yahoo.co.uk](mailto:emsg1967-camra@yahoo.co.uk). All you have to do is to agree to always sell at least one real ale from a brewery which is within 25 miles of your pub. You can check out which breweries qualify by looking at the LocAle section of the York CAMRA website. All pubs in our area who are already in the LocAle scheme should have received their 2013 accreditation window sticker with their delivery of Ouse Boozer this time. If you think you are in the scheme but haven't received your sticker, please contact me at the same e-mail address. I'm also exploring ways to give a bit more publicity to the LocAle pubs on our website, so hopefully you will see a change in this in the not too distant future.



*The Golden Ball*

The **Golden Ball** is one of the latest to re-join for the LocAle scheme. The building is still owned by Enterprise but the lease is now owned by, yes, the community. They have installed Karen Cranfield as manager. Karen brings a vast knowledge of the beer, ciders and wines including cellar management. With regards to the beers I cannot say what's going to be on apart from **Johns Smiths Cask** and **Everards Tiger**. Karen hopes to rotate LocAle breweries.

At the time of writing, the LocAle beers are from **Treboom: Kettle Drum** and **Yorkshire Sparkle**. They only lasted a few hours, but beers from **Leeds** brewery were on next. Karen has introduced a Weston's Twist Cider which has lasted three weeks, so keep up the good work Karen. Pop in to the **Golden Ball**, enjoy a pint and soak in the Victorian decoration both inside and out.

*Steve serving one of his LocAles*



The **Rook and Gaskill** has been a member of the LocAle scheme for a number of years, but it has recently changed hands. We are pleased that under the new stewardship of **WharfeBank Brewery** and landlord Steve Bradley they have a strong commitment to serving local beers and are re-joining the LocAle scheme. The **Rook and Gaskill** will continue to focus on real ale, with beers from **WharfeBank** (LocAle to York) and **Castle Rock** always available along with guest beers including a permanent pump for local York microbreweries. **WharfeBank Brewery** is situated on the banks of the River Wharfe in Pool in Wharfedale and have two other pubs in Yorkshire. Steve Bradley also runs another LocAle pub, the **Fulford Arms**, which he will continue to run alongside the **Rook and Gaskill**.



## ACCREDITED PUBS

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

<b>Aldwark</b>	<i>Aldwark Arms</i>	<b>Wiggington</b>	<i>Black Horse</i>
<b>Barkston Ash</b>	<i>Boot &amp; Shoe</i>	<b>York</b>	<i>Ackhorne</i>
<b>Barmby on the Marsh</b>	<i>Kings Head</i>	<b>York</b>	<i>Artful Dodger</i>
<b>Biggin</b>	<i>Blacksmiths Arms</i>	<b>York</b>	<i>Blue Bell</i>
<b>Bishop Wilton</b>	<i>Fleece</i>	<b>York</b>	<i>Brigantes</i>
<b>Bishopthorpe</b>	<i>Sports &amp; Social Club</i>	<b>York</b>	<i>Coach House Hotel</i>
<b>Burn</b>	<i>Wheatsheaf</i>	<b>York</b>	<i>Deramore Arms</i>
<b>Cawood</b>	<i>Ferry</i>	<b>York</b>	<i>Edinburgh Arms</i>
<b>Cawood</b>	<i>Jolly Sailor</i>	<b>York</b>	<i>Exhibition</i>
<b>Church Fenton</b>	<i>Fenton Flyer</i>	<b>York</b>	<i>Fox</i>
<b>Church Fenton</b>	<i>White Horse</i>	<b>York</b>	<i>Fulford Arms</i>
<b>Cliffe</b>	<i>New Inn</i>	<b>York</b>	<i>Golden Ball</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 Hotel</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>
<b>West Haddlesey</b>	<i>George &amp; Dragon</i>		



## LOCALE - 5 YEARS!

The front cover of the Spring and Summer 2008 editions of Ouse Boozer were both devoted to the launch of our LocAle campaign, which is now celebrating its fifth anniversary.

LocAle was the idea of Nottingham CAMRA and we modelled our version of the scheme on theirs. The spur was the takeover and subsequent closure by **Greene King** of the **Hardy & Hanson** Brewery in Nottinghamshire. They retained the beer brands, but moved brewing to Bury St. Edmunds, so what were once popular local beers were now brewed miles away and transported back to their homeland – although there was no indication on the pump clips that anything had changed. Rather than waste their energy campaigning against this fait accompli, the branch came up with LocAle. It has a simple aim that is very much in tune with the times – to promote the sale of local beers in local pubs for both the enjoyment of local people and the benefit of the environment.

In our case a LocAle is one brewed within 25 miles of the pub, which reflects the size of our branch area and the fact that large parts of it are rural and not over-supplied with local brewers; at the time of launch, 30 breweries were eligible in at least part of our region. Pubs in the scheme commit to selling at least one LocAle at all times. In return, they are promoted in Ouse Boozer, on our website and wherever else the opportunity arises. We aim to feature them in print when they join and both Ouse Boozer and the website carries a full list. The pubs are also provided with promotional material such as beer mats and information leaflets; we did our own local versions of these. One feature which I think is unique is our brewery finder on the website; you can choose any place in our branch area and the finder will tell you its specific LocAle breweries.

We held the launch at **Brigantes** in February 2008. As host venue, this was the first pub to join and they did us proud, with six out of eight of the pumps serving a local beer that night, including **Rooster's Yorkshire 25**, a tasty stout brewed especially for the occasion. The event was well



attended by brewers, publicans and CAMRA members, there to find out more and to sign up. Early members were the **Tap & Spile**, **Three-Legged Mare**, **Last Drop Inn**, **Yorkshire Terrier**, **Wheatsheaf** at Burn, **George & Dragon** at West Haddlesey, **York Brewery Club** and the **Victoria**. Feedback was very positive, with some licensees deciding it was worth tweaking their beer ranges to gain accreditation. Take up outside York was also

heartening – we very much wanted this to be a promotion for the whole of our branch area and not just for the city alone. By the end of the first month we had reached double figures and pubs continued to join at a steady rate, with the centre pages of Autumn's Ouse Boozer devoted to a mini guide of all 26 participants.

By the time of the scheme's first anniversary CAMRA had launched LocAle as a national campaign and were producing point of sale material. We were up to our fiftieth outlet (**Bishophthorpe Sports & Social Club**) and we celebrated with an event at **York Brewery Club**, attended by brewers and licensees from near and far. All types of pub were represented, from family-run free houses to those belonging to big chains. We gave out the new material, augmented by our own local adaptations of the beer mats and information leaflets. Melissa Reed, our Campaigns Officer looked back on the first year: "While we launched with optimism, we really had no idea how the scheme would go. We've been cheered by the response from brewers, licensees and drinkers and want to thank everyone for their support".

In the intervening years pubs have joined, left and rejoined. There's a huge variety of outlets in LocAle, from clubs to bistros – even the bar of the **Theatre Royal**! One very welcome addition in late 2009 was the **Blue Bell**. When owners Punch offered landlord Jim Hardie the chance to take part in the SIBA Direct Delivery Scheme he seized it with both hands. Until then Punch had resolutely refused to have anything to do with this successful enterprise, which allows small brewers access to pubs owned by the big companies. This was a great development, for which LocAle schemes across the country can take some credit.

By including a write up for each of the new pubs, a lot have been featured in Ouse Boozer that might otherwise never have made it into these pages – we've also gained a lot of new outlets for the newsletter. It's improved our social life: we've run minibus trips to many of the country outlets and visited several of the breweries. At the first Knavesmire Beer Festival we ran our inaugural LocAle bar and at the second we held the first LocAle Beer of the Festival competition – more trips needed to present the awards!

There's been a massive increase in the number of eligible breweries, with new ones starting up at a rapid rate, while the established ones have gained greater exposure. One notable loss has been **Tetley's** in Leeds, which closed in 2011, after which brewing of the **Bitter** was moved to **Banks's** Brewery in Wolverhampton. Another disappointment has been the non-involvement of **Sam Smith's** of Tadcaster. When the scheme started our Secretary wrote to Sam's to explain it and to ask if they had any objections to us approaching the pubs. We didn't get a reply to this and we've not been contacted by a single licensee interested in joining.

On the whole, though, the scheme has been a huge success. The beer census last June found 55 pubs selling 57 LocAles from 15 breweries in the area covered by York City Council. It gives York CAMRA year-long visibility and involves many members in different ways. Speaking personally, it's one of the best campaigns I've ever been involved in. It's dead simple to explain, as well as being free to join, and offers licensees a real point of difference for their pub. I thoroughly enjoyed my participation: as well as appreciating the excellent and relevant material it generated for Ouse Boozer when I was Editor, I had the pleasure of designing the local publicity material. The best bit was being out and about promoting LocAle (often in pubs I might not otherwise have visited), including the need to check back from time to time to make sure my pubs were still compliant! (HB)



*Steve & Sue offer you a warm welcome at the*

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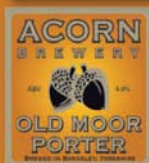
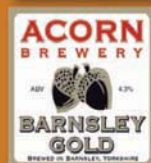
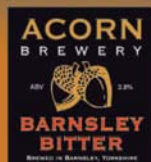
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## ON YOUR BIKE!

November the 16<sup>th</sup> was the date for the final CAMRA bike ride of the year. It was November for a few of us, with me sporting some pretty poor face furniture!

The **Maltings** was the meeting point and the turn out pretty good, three Richards, myself, Carl, Jon Paul, Simon, Pat and Stuart, Lucy and John. Nine cycling in total.

It was the first time I'd been in the **Maltings** since the extension, but it hasn't lost any of its character. The beers on tap were **York Guzzler**, **Roosters Astro**, **Roosters Londonium**, **Black Sheep Best Bitter**, **Warwickshire Churchyard Bob** and **Bartrams Cherry Stout**.

The weather was looking a bit mixed and feeling a bit chilly so we headed to the **Junction Brewhouse** next. The pub was looking a bit quiet when we first arrived but soon started to fill up. **Ilkley Joshua Jane** and **Copper Dragon Golden Pippin** were on tap with **Urban Brewhouse Muffin Top** just coming on.

So far we were managing to avoid the madness of Children in Need and the Cyclists in Need (of beer!), headed to the **Lysander**.

Here there was a busier atmosphere with a choice of **Thwaites Wainwright**, **Sharps Doom Bar** and **Ossett Pale Gold**. **St Austell Tribute** had just gone off which was a shame as it's one of my favourites.

We checked out the **Bumper Castle** also with **Sharps Doom Bar** on, but decided to venture on and make the **Tap and Spile** our last stop, getting there just before the rain arrived.

With the nine people down to six and the choice of **Wychwood Hobgoblin**, **Roosters Yankee**, **Urban Brewhouse Smokestack Lightnin'**, **Moorhouses Blonde Witch** and **York Good Arse!**

Roll on 2013, lets hope the weather is a bit drier! (AR)

Over the winter period there were fewer cycles than during the rest of the year, so we can report of a previous trip that took place last summer, but there wasn't room in the

Autumn issue to include the report. So, time to look back to the summer for a Ship on the Horizon...

Following on from our recent cycling to Knaresborough 70 miles over 2 days, the **York Beer Census** 29 miles and **Jolly Farmers Festival** 30 miles, I was perhaps getting a bit carried away, expecting us to do this sort of mileage and fit in stops on an evening run. Meeting at the **Sun Inn**, Acomb, the evening of 20<sup>th</sup> July, those of us that arrived early had choice of **Marston Pedigree** or **Hook Norton Bitter**, the later ones having the added bonus of **Wychwood Hobgoblin**. Cycling into an area of predominately Sam Smiths pubs, the decision was which one to choose? With spots of rain in the air we opted for the nearest, the **Tankard** at Rufforth, six pints of **Old Brewery Bitter** and one Organic Lager was the order.

With rain still looking likely we decided to stay reasonably close to York rather than venture towards Tadcaster as originally planned, our next stop was very brief though, upon arriving at the **Three Hares**, Bilborough we were disappointed to find it closed. Over the A64 flyover towards Colton we arrived at **Ye Old Sun Inn** where **Hop Studio Blonde** was the choice of the majority with **Black Sheep Best Bitter** and **Timothy Taylor Golden Best** sampled by others. John suggested the **Ship** at Acaster Malbis and so we passed by the **Royal Oak**, Copmanthorpe without even checking what they had. That Ship on the Horizon must have been a Banana Boat from Scotland with **Top Banana** and **Deuchars IPA** from **Caledonian** being the two available, the **Black Sheep Best Bitter** having sold out. Most of us called it a night at that going our separate ways once we reached the cycle track at Bishophthorpe.

By the time you are reading this a few of us should have completed all 24 pubs on the Ale Trail by cycle. (RD)



## WHEN A BREWERY EXPANDS

Have you ever wondered what was involved when you hear a brewery is expanding and what happens to their too small kit? In the case of **Great Heck** the expansion was into a house opposite the existing brewery and the old brew kit found a new home. We have pictures of most stages.

Allan and I helped Jason (one of the two partners) brew the 2009 York Beer and Cider Festival, the first one at the Knavesmire. The beer was called **Union Gap** after the US city near the Yakima Valley in Washington State where the hops are grown. Only two of us were able to help brew due to the small amount of space – a 4 barrel (16 firkins) brew plant squeezed into an out building of Denzil's house!



*Me, the mash tun and the copper!*

The day was a great experience, Allan in particular must have loved it as a few months later he started working for **Great Heck** as a delivery driver (their first employee). Jason sold his share in the brewery, leaving Denzil as sole owner.

The brewery went from strength, with brewing moving up to four times a week and a new apprentice brewer, Jarno, employed. The orders kept coming and Denzil decided they needed more space. The empty house across the road was for sale, so they bought it and set about moving the brewery. There was room for a larger brewery (just!) and Denzil decided to trade up to a 15 barrel brewery. This meant a move to the office for Allan and another member of staff employed as drayman.

It was all hands on deck for the delivery of the new larger kit, which had to come in through a hole in the front wall of the house.



*Trying to squeeze the copper in*

It was all hands on deck again for the delivery and the copper was a very tight fit!

Once the brewery was installed and working York CAMRA did a group visit to see the new brewery (and sample a few beers!).

The old brewery was then free to go to its new home. The old kit was bought by Pivovar (owners of Pivni and the York Tap) to be installed at the **Sheffield Tap**. Jamie and Yan came to **Great Heck** to collect most of the brewing vessels.



*The 15 barrel new Great Heck brewery*

The first job was to get the old brewery equipment out of the brewery and over the gate – many hands make light work!



*Getting a vessel over the wall*

Then they had to be loaded into van for transport to Sheffield – are you sure it will fit?



*Loading the van*

The brewery has now been installed in the **Sheffield Tap** after being re-clad in shiny copper instead of the wood frequently used on this type of brewery.



*The brewery re clad in copper*

The **Sheffield Tap** extended into another area of the station building they occupy and converted it into another bar area with brewery on one side. It has been completed

to the same high standard as the rest of the pub and customers can now have a drink while watching the next beer being brewed.

The beers from the new brewery at the Sheffield Tap should be appearing at Pivovar's other pubs, so look out for them in **Pivni** and the **York Tap**. (MR)



*The brewery installed at the Sheffield Tap*

## TUTORED TASTING

On 26th November, the **St Vincent Arms** at Sutton on Derwent hosted a tutored beer tasting of **Fullers** beers led by head brewer John Keeling. John started with a history of **Fullers** from early days in 1845 to the present where it is still a family business.

We tasted a staggering eleven **Fullers** beers. On hand pump: **Chiswick Bitter** 3.5%, **London Pride** 4.1%, **ESB** 5.5%, **Bengal Lancer** 5% (an IPA), and **London Porter** 5.4% which was my favourite. From the bottle was **Organic Honey Dew** 5%, **Wild River** 4.5% an American hopped beer not normally bottled, **1845** 6.3%, **Past Masters Old Burton Extra** 7.3%, and finally two different years of **Vintage Ale** 8.5%, one from 2006 and one freshly

bottled, it is remarkable how this bottle conditioned ale mellows and matures with age.



*Cheers!*

John gave an informative and amusing dialogue throughout the evening, which was free to the tasting public. The **St Vincent Arms** has supported **Fullers** for many years and it was good to have them hold another tasting there. Thanks to John Keeling of **Fullers** for the beers, the talk and the prizes, and to Simon Hopwood of the **St Vincent Arms** for hosting the event and providing the delicious sandwiches and proper chips. (SB)

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## FESTIVAL FUN

The **Slip Inn** held its winter beer festival with 19 beers from West Yorkshire with a selection of bands playing over the Friday and Saturday. West Yorkshire was chosen as the county that is home to more breweries than any other in the UK and they focussed on beers from a range of smaller breweries. Unfortunately I was only able to go on the Friday, so was only able to sample a limited number of the beers.

I started safely, with a **Mallinsons Cluster Chinook**, which is another excellent pale hoppy beer from this brewery who aren't afraid to experiment with hops. Sticking with the pale, hoppy and not too strong I also went for the **Tigertops Little Chief**, which contains a variety of hops including several US varieties.

With the low gravity beers enjoyed it was time to move up the strength scale a bit, moving on to **Ridgeside Long Way From Home**, which was also my first dark beer of the evening. This is stout with added vanilla, a style several breweries have been trying recently and a combination I think works brilliantly. Then it was back to pale, with **Magic Rock High Wire NZ**, which is a version of their High Wire brewed with New Zealand hops rather than American hops. This beer was delicious, full of tropical fruit flavours.

Then it was time to up the strength again, finishing with the **Five Towns Plaistow Patricia** at 7%. This is a Belgian style triple and it worked very well.

Every beer I tried was excellent, the pub was crowded with a great atmosphere. My only regret is that I wasn't able to go back the next day to try the rest of the beers. The festivals at the **Slip** (and the combined one with the **Swan**) are well worth taking the time to enjoy.

Further afield was a trip to the **National Winter Ales Festival**, held in Manchester for the last time this year before it moves to Derby. A group from York CAMRA went to the festival followed by visits to a few local pubs. The festival hosts the Champion Beer of Britain finals for several categories: stouts, porters, old ales, strong beers, strong milds and barley wines. As a winter ales festival there are plenty of strong and dark beers, but a good range of pale and weaker beers are also available.

My highlights from the festival are both strong beers. **Hawkshead XXX Brodie's Prime** at 8.5% is a true winter warmer! It is an extra strength version of their **Brodie's Prime** and is velvety smooth. **Thwaites** have a second smaller brew kit which they use to brew a range of experimental beers, trying out different styles and hops. There were a couple of these at the festival, my favourite being **Fallen Nun** which is a Black IPA. I love the combination of dark malts and intense hop flavours and this was one of the best I've tried.

There was success for Yorkshire in the competition, with the overall Champion Winter Beer of Britain going to **Elland 1872 Porter**. Congratulations to Elland Brewery!

Once we left the festival we decided to go to the **Marble Arch**, a lovely pub on the way back from the festival and home to the **Marble Brewery** (which has now moved from the pub to nearby larger premises). Unfortunately we arrived to find the queue right to the door, so most of us gave up. Karl persevered and said it was well worth the wait – once a large group in front of us got served it wasn't too crowded. The rest of us continued to the Angel, also busy, but at least we could get to the bar. This is another pub with a wide choice of beers, including my choice from **Mallinsons**.

The next stop was the **Smithfield**, which has been a well-known tickers pub in Manchester for many years. The beer range was excellent so we stayed for a few halves. From there it was onto **Bar Fringe**, a long narrow pub serving a mixture of cask and keg beers. Our final pub was the **Port Street Beer House**, a recent addition to Manchester's beer scene and close to Piccadilly Gardens. This is a pub that focusses on great beer and has excellent selections in cask, keg and bottle. It is the kind of pub you want to settle in to for several hours. Unfortunately we only had just over an hour until our train.

It was another very enjoyable visit to the National Winter Ales Festival in Manchester, tinged with sadness that it was the last event. However, the programme gave us a reason to be back next year as the branch will be holding a new festival on the same weekend next year at a new and exciting venue. The 2014 festival will be in the Velodrome of the National Cycling Centre. The bars will be in the centre of the track which will remain open during the festival so you can watch top cyclists training while you relax with a beer! (MR)

## Upcoming Festivals

### Leeds Beer, Cider & Perry Festival

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



Pudsey Civic Hall. 200 Real Ales from Yorkshire and beyond - this year's theme is The Top 20 as we are celebrating our 20th year at Pudsey Civic Hall. There are more top twenties than the hit parade full of beat combos you know. Plus the usual selection of beers from around the UK. Traditional Real Cider and Perry from around the country, including lesser-known producing areas. Global Beer Bar featuring something special on the handpumps, a great range of U.S. craft beers, fruity favourites and a world of other styles!

### Sutton

Saturday 16<sup>th</sup> March from 1pm

Sutton Upon Derwent Village Hall. Ten guest beers together with cider, mid afternoon and evening barbeque. £10 including programme, commemorative glass and first drink.

### Bishophthorpe Sports and Social Club

Saturday 16<sup>th</sup> – Sunday 17<sup>th</sup> March

The beers planned are **Black Sheep Riggwelter**, **Black Sheep All Creatures**, **Black Sheep Progress** or **Black Sheep Ale**, A German lager, **Adnams Ghost Ship**, **Elgoods Tawny**, **H B Clarks March Brew**, **Mighty Oak Brewery Oscar Wilde**, **Fuller's ESB**, **Castle Rock Black Gold** and **Treboom Drum Beat** with a cider, **Weston Old Rosie**.

### Dunnington Beer Festival

Saturday 23<sup>rd</sup> – Sunday 24<sup>th</sup> March

Taking place at the Reading Rooms, Church Street, Dunnington, York, YO19 5PM. There will be an eclectic mix of 24 locally brewed real ales available over the weekend. There will also be a number of ciders and perries, wine, non-alcoholic beverages and refreshments for sale. The festival is planned as an annual event to raise funds for Dunnington AFC, with particular focus on the junior section. [www.dunningtonbeerfestival.co.uk](http://www.dunningtonbeerfestival.co.uk)

### 2<sup>nd</sup> Guisborough Beer Festival

Friday 5<sup>th</sup> - Saturday 6<sup>th</sup> April

The Parish Hall, Bow Street. A joint charity beer festival between Rotary Club, Round Table and Cleveland CAMRA. 36 cask ales, cider perry and local fruit wines.

### Doncaster's 23<sup>rd</sup> Beer Festival

Thursday 11<sup>th</sup> - Saturday 13<sup>th</sup> April

The Hub, Chappell Drive, Around 125 beers, ciders, perry and foreign beer bar with beers from Belgium, USA and others. Food and entertainment also available.

### 7<sup>th</sup> Skipton Beer Festival



Thursday 11<sup>th</sup> - Saturday 13<sup>th</sup> April

Skipton Town Hall. 65+ real ales, ciders, perries, bottled foreign beers and English wines.

[www.skiptonbeerfestival.org.uk](http://www.skiptonbeerfestival.org.uk)

### Hull Real Ale & Cider Festival

Thursday 18<sup>th</sup> - Saturday 20<sup>th</sup> April

Holy Trinity Church. 116 Real Ales, 25 Ciders and 20 foreign bottled beers

### Great Yorkshire Brewery



Friday 19<sup>th</sup> - Sunday 21<sup>st</sup> April

The launch of a brand new beer festival, the theme will be patriotic to celebrate St Georges' Day.

### 2<sup>nd</sup> Annual North Leeds Charity Beer Festival

Friday 26<sup>th</sup> - Saturday 27<sup>th</sup> April

Community Hall of St Aidan's Church, Roundhay Road 18 Yorkshire real ales pitched against 18 Scottish offerings, live music, quiet area for those who prefer to drink their beer in peace, food all times.

Festival Entry £2, Free entry for CAMRA and SPBW members on production of a valid membership card, Festival Pack - £4 includes commemorative beer glass, programme and 2 beer tokens

[www.northleedscharitybeerfestival.co.uk](http://www.northleedscharitybeerfestival.co.uk)



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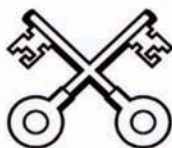


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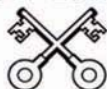
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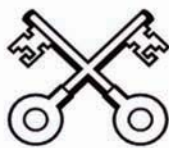
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## INN CIDER TRADING

Last spring was a dreadful one for apple and pear growers with the rain keeping the bees from pollinating the fruit trees leading to a very low harvest (on our trip to Ampleforth Abbey last October we found they had to buy in most of their apples) so we hope this spring will be drier to the benefit of bees, fruit trees and cider and perry drinkers!



*Cider apple trees in bloom in Herefordshire*

We haven't got any cider and perry news to bring this quarter, but if you are a cider and perry drinker in the York branch area and would like to contribute to the column please get in touch with the editors at:

[ouse-boozer@yorkcamra.org.uk](mailto:ouse-boozer@yorkcamra.org.uk). (MR)



## YORK BEER & CIDER FESTIVAL

Planning is underway for the 2013 York Beer and Cider Festival. We are planning on holding the festival from Wednesday 18<sup>th</sup> to Saturday 21<sup>st</sup> September. It will be on the Knavesmire again (possibly slightly closer to Tadcaster Road) and will be open the same hours as last year, 5.30-11pm on the Wednesday and 12-11pm on the Thursday to Saturday. More details will be available in the next issue of Ouse Boozer and on our festival website ([www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk)) as planning progresses. If you are a CAMRA member and would like to volunteer at the festival please check the website as the staffing information will be added here as soon as we are in a position to sign up staff.

## MEMBERSHIP UPDATE

Membership continues to build nicely with last month seeing 44 new members. Chris is seen here posting his welcome letters, soon the village will need a larger postbox!



*Membership secretary, Chris Tregellis, posting the forms*

As a particular welcome to new members we will be meeting from 8pm on Tuesday 9<sup>th</sup> April at the **Old White Swan**, York so that new members can meet the committee, discuss what we get up to in the branch and have a good evening together. We hope that new members and any existing members who we don't usually see will give it a go. You never know until you try! (CT)



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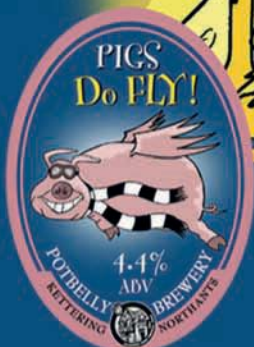
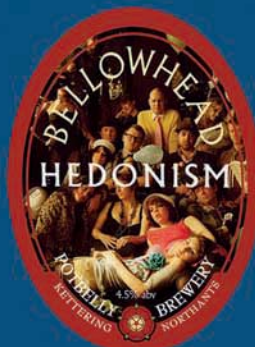
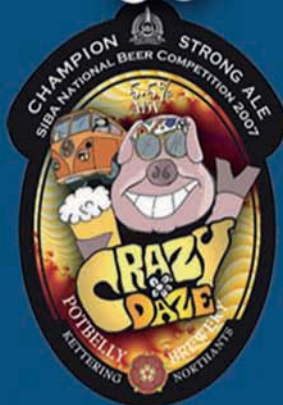
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\*International Keg Ale Competition, Class 2 (ABV range 3.8%-4.7%) \*\* Category Ales 4.0%-4.9% ABV

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## BOTTLED BEER TASTING

There has been an expansion recently in the bottled beer available in the York branch area, both to drink at the pub and to take away. A small group of CAMRA members spent an afternoon sampling some of what is available in York.

Our first stop was the **House of the Trembling Madness** where we had two British beers.



The first was **Arbor Ales Wakatu** at 4.0% which is a bottle conditioned beer from Bristol. It is a pale golden ale brewed with the New Zealand hop Wakatu. We found it to have a slightly biscuit aroma with a grapefruit flavour and strong bitterness.



The second beer was **Revolutions Devolution** at 4.5% which isn't bottle conditioned. It is an American influenced amber ale. We found the malt dominated, giving a toasted biscuit flavour which was slightly sweet at the front of the mouth, possibly a butterscotch flavour. It was also quite fizzy.

The **House of the Trembling Madness** also has an off license on the ground floor, with a very large selection of bottled beers to take away. I couldn't resist two **Kernel** beers to take away, both IPAs, one Citra, Ahtanum, Galaxy and the other Centennial, Topaz, Stella.

The second stop was **Pivni** where we went for beers from the Netherlands and the USA.



The first beer here was **De Molen** (Netherlands) **Vuur & Vlam** (fire and flame) at 6.2%. This was a bottle conditioned beer brewed with Galena, Cascade, Chinook, Simcoe and Amarillo hops which had a malt biscuit aroma and a mellow but distinct blend of hops with pineapple hints. It was fairly sweet with a layered finish. We enjoyed this beer very much.



The second beer was **Old Dominion Oak Barrel Stout** from the USA at 6.1%, our first dark beer and fermented with vanilla and not bottle conditioned. This beer had a roast malt aroma, with the oak giving a hint of

smokiness to the flavour (described as a sausage like) with a savoury finish and vanilla in the aftertaste.

The third pub was **Vahe**, where we had two Belgium beers.



The first was **Brasserie de la Senne Zinne Bir** (Brussels's People Ale!) at 5.8%. This was bottle conditioned and the way we poured it had one sample with yeast and one without. The half without yeast smelt of sunshine! It had a herby flavour and was described as "lovely, like champagne, the way the effervescence develops and liquid disappears". The half with yeast had a hint of banana in the flavour with some bitterness in the finish.



The second beer was **Rochefort 10** at 11.3% and bottle conditioned. The aroma was described between us as raisins and banana or banana and prunes, so rich and fruity either way! The flavour was complex fruity and sweet, the beer equivalent to a fine wine.

Our final port of call was the **York Tap** where we went for beers from Japan and the USA.



Here we started with a Japanese beer, **Baird Beer Rising Sun Pale Ale** at 5.2% and bottle conditioned. This beer had an aroma suggesting Amarillo hops, a dry flavour with a core flavour of citrus and lychee with a little bitterness on the finish.



Our final beer was **Left Hand Milk Stout** at 6.0% from the USA. It had an aroma of milky coffee / latte and was slightly chocolaty, sweet and smooth (awesome according to one taster!). A very sweet finish that vanishes.

We really enjoyed our tour and decided that we should repeat it again as the pubs we went to had many more beers we could try and there are other pubs we could include.

Unfortunately, since we did our tour on a Sunday we were not able to include the Attic, a small bar on the top floor of the Harlequin coffee shop selling a good range of bottled beers. It is only open Thursday, Friday and Saturday, so you need to plan a visit.



There are also several choices if you want to take your beer home.

## York Beer and Wine shop

The York Beer and Wine Shop opened in 1985 as York Beer Shop as one of the first shops to take beer seriously. At that time most of their bottled beer came from overseas, but in recent years there has been a huge increase in the availability of quality British bottled beers and these now make up more than half of the 250 or so beers in their range. The remainder are principally from Germany, Belgium and the rest of Europe.

Cask conditioned beers are also available, including **Timothy Taylor's Landlord** and other guest beers.

The majority of their ciders come from the small band of cider makers, dedicated to making the natural product using only whole cider fruit with no additives. Consequently the range fluctuates depending on availability but normally includes ciders (and perries) from **Dunkertons** of Pembrige, **Burrow Hill** of Kingsbury Episcopi, **Minchews** of AstonTarrant and **Sheppys** of Bradford on Tone. Draught cider from **Thatchers** is also available, supplemented by guest ciders from many other producers, as supplies permit **Wilkins**, **Naishs**, **Summers**, **Hartlands**, **Lyne Down** to name but a few.

## Yorkshire Ales

Adrian Pettitt a food lover and great supporter of local food and drink has started his own business showcasing what the Yorkshire region has to offer. When asked what his dream job would be? He replied "**Yorkshire Ales** - selling bottled beer from gods own county! Adrian has always been a real ale enthusiast and has been a member of CAMRA for many years. After frequenting breweries and beer festivals, Adrian saw a gap in the market, bottled Yorkshire beers! A lot of beer retailers at the moment focus on UK and international beers, Adrian saw an opportunity to help support the Yorkshire breweries and showcase their products.

He set about contacting the numerous Yorkshire breweries of which there are over 100. On his mission to gather as many bottled beers that Yorkshire has to offer, Adrian set about driving round the Yorkshire countryside visiting all the breweries to collect the beer. A few samples were had

on the way and this adds to his knowledge and experience when serving customers in his shop.

The shop opened on the 29<sup>th</sup> September 2012 and has a range of 160 beers, many of which are bottle conditioned from approximately 45 different breweries. Andrea Wood a prominent figure in the community and a good friend did the deed of cutting the ribbon for the opening. A steady stream of customers welcomed the shop to Snaith and a great day was had. Free samples of wine and nibbles were available and the local breweries ale was on hand pump for the special day.

Alongside the beers showcased in the shop Adrian has also got local produce (all from Yorkshire) from a number of suppliers.

They offer a discount of 10% on the beer for CAMRA members and also give out the membership forms in the shop.

## Jug and Bottle

Louise Smith of the **Jug and Bottle**, Bubwith recently celebrated ten years of being in business. The shop sells real ale and cider to take away in jugs and has a vast array of bottled beer, cider and perry from around the world.

On October 22nd they had their first foreign beer tasting session with beers from Belgium, Germany, Sweden and The Netherlands. Many were poured into their own style glasses which enhanced their aroma and thus the palate. There was a joint winner from the eight sampled that night: **Dulle Griet** from **Schelde Brouwerji** in The Netherlands and **Chimay Red** from Forges in Belgium.

Since The **Jug and Bottle** was established in 2002 over 950 different British bottled beers have been on sale. There are always over 120 bottles on sale at any one time for you to choose from. (MR)





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**[www.dewsburybeerfestival.co.uk](http://www.dewsburybeerfestival.co.uk)**

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**'The Phoenix Inn'**

**Friday 22nd March**  
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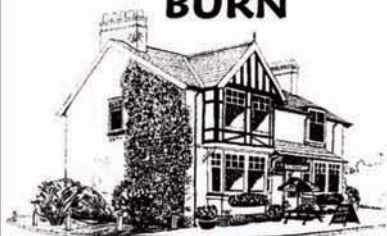
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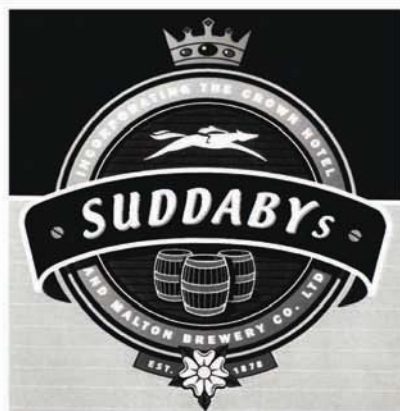
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# WEST YORKSHIRE RAIL ALE ADVENTURE

A mid Friday afternoon start in the **York Tap** aptly set us on our way with a few pints of the various offerings from **Magic Rock** and **Marble Breweries** amongst others...

After about an hour aboard a rammed train to Hebden Bridge we were thirsty to try the recently re-opened **Old Gate** (on recommendation from our Social Sec!). A good suggestion it turned out to be. A modern refurbishment, open fires and six real ales greeted us. We enjoyed beers from **Oakham** and **Liverpool Organic** – particularly special was the **Kitty Wilkinson Chocolate Vanilla Stout!**

Next we ventured out of the centre and up a rather frosty hill to the traditional looking **Fox & Goose**. Here we were pleasantly surprised to find a few **Wensleydale** beers – **Best Bitter** and **Stout**.

A bit later, on the station platform, we were informed the train to Sowerby Bridge was delayed by 16 minutes – ample time to sample a quick half in the recently opened **Old Parcel Office Bar** (it's open Fri/Sat/Sun). We were also very impressed by some tasty local fare sold here – pork pies from Halifax producer, the **Porkery**...these come seriously highly recommended!

In Sowerby Bridge our stopping point was **The Works** – an expansive high ceiling pub with what was probably the best range of beers of the day. From a very nice citrusy **Salopian Vortex**, through a **Titanic Chocolate Vanilla Stout** to the full **Timothy Taylors** range and the odd **Ginger Tosser** and local **Mallinsons** guest beer too! As is often the case in such an establishment, sadly we didn't have time to try them all!

Next stop on the train was neighbouring Halifax. We enjoyed sampling a few of the **Ossett** beers in the **Three Pigeons**. Whilst the **Silver King** was particularly nice, other beers on offer included **White Rat** from Huddersfield's **Rat & Ratchet** brewhouse.

Across the road to the **Pump House** next. Of particular note, in a dark corner at the back of the pub we found well documented a certain Jon Hurst's contributions to the pub football team's 11-0 thrashing of the team from the

Trafalgar in 1995. Nowadays Jon is more familiar to York CAMRA members "kicking around" behind the bar at our annual Knavesmire Beer Festival! In the **Pump House** we enjoyed **Saltaire Cherry Stout** and an on-form **Taylor's Landlord**.

We left Halifax at around 9.30pm. With a bit of shrewd timetable management, quick sprinting between platforms at Leeds station and opportune advice from Matt (our branch chairman conveniently in Leeds that night) we all made it back to York for last orders in the **Ackhorne**.

A great afternoon/evening of variety in our neighbouring county – well worth a trip from York. (DN)

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

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## A LONG BEERY WEEKEND IN BELGIUM

One of the best beer festivals in Belgium is the Kerstbierfestival in Essen, traditionally held each year in mid December. This Christmas beer festival is organised by O.B.E.R. (Objective Beer Tasters of the Essen Region) who go to great lengths to source a selection of over 170 Belgian beers. Their aim is to have on sale every Christmas special beer brewed in Belgium. Originally held in a small parish centre, such is the festival's popularity in attracting visitors from around the world that it was forced to relocate to a much larger venue several years ago.

Melissa and I had been a couple of times in previous years but hadn't visited Belgium since the same festival two years ago so decided it was time for another York CAMRA social to Belgium following the success of our previous socials to Ghent and Bruges.

We booked a hotel in Antwerp which was to be our base for the weekend. We left York on Friday 14<sup>th</sup> December by train to London where we were booked on the mid morning Eurostar train from St. Pancras International to Brussels. Both trains ran to time and we arrived in the very rainy Belgian capital early afternoon where we broke our journey to Antwerp in order to visit a couple of our favourite bars.

A 10 to 15 minute splash through the puddles from Midi station found us seeking refuge in the **Poechenellekelder** opposite the bizarre tourist attraction, the Mannequin Pis, a statue of a small boy urinating. It never fails to fascinate us as to why so many tourists feel the need to take photos of each other standing next to the statue, especially in the pouring rain!

The **Poechenellekelder** has one of the best beer lists in Brussels so choosing our first beer took a good few minutes. The list includes a good number of the lambic beers for which the area is famous and I was pleased to spot a gueuze from a new (to me) blender called **Tilquin** which proved to be a very refreshing first beer of the day. Melissa had a bottle of a Christmas beer from the excellent **Rulles** brewery.



*The beers ready to drink*

The bar is remarkable as it features puppets hanging from the ceiling and a couple of very lifelike mannequins occupying seats. Puppet shows are held regularly in a small theatre downstairs.

The walk to our next bar took us through the impressive Grand Place which always has something interesting going on, this time there was a nativity scene featuring a stable with live animals and a huge floodlit sculpture resembling a Christmas tree!

The bar we went to next was however very busy with only one person serving so we gave up waiting and headed to Central station to catch the next train to Antwerp, around a forty minute journey.

We had plenty of time after checking in to our hotel for a relaxing wander around some of the finest bars in the attractive old town.

It was a short walk to our first bar of the evening, **Oud Arsenaal**, located on Maria Pijpelincxstraat, where several familiar faces from the UK, USA and Belgium were having a pre Kerstbierfest get together. This brown café has a wonderful ambiance generated by its wood and tiled interior and enamel signs. Friendly owner Stefan always offers an excellent selection of beers and we started with Christmas beers, **Pere Noel** from **De Ranke** and **Kerst Pater** from **Van den Bossche**, both very tasty and warming.

A short walk and we arrived at our next bar of the evening, **Kulminator**, located on Vleminckveld. The high reputation this bar enjoys was more than evidenced by the international cross section of its clientele with many patrons visiting to take advantage of its stunning list of aged and

hard to find beers. We, however, went straight for the latest annual release of **Stille Nacht** from one of Belgium's best breweries, **De Dolle**, which was excellent, very strong so we took our time!

We then made our way to a relatively recently opened bar (2010), **t' Antwaerps Bierhuiske** located on Hoogstraat. This has an excellent bottled selection and an intelligent choice of draught beers. Here we encountered our first beer from **Mont des Cats**, a Trappist monastery in northern France. The beer is actually brewed at the Abbey of Notre Dame de Scourmont in Belgium where the more familiar **Chimay** beers are also brewed.

We had spotted a lone handpump (rare in Belgium) at the end of the keg taps and were pleased to find out it was dispensing a young lambic (1 ½ years old) from **Frank Boon**. I had to sample that and it was served Yorkshire style through a sparkler which smoothed out the natural acidity making a delicious refreshing drink for the last beer of the evening. Melissa opted for **St. Bernardus Christmas Ale** which was also a perfect night cap.

Saturday morning gave us time for a stroll around the Christmas market stalls and a chance to appreciate the stunning architecture in daylight before our train to Essen (Belgium's northernmost rail station) where we arrived 40 minutes after leaving Antwerp. There is a festival shuttle bus from Essen station (a 1 euro fare) but we chose to walk to the festival as we had arrived an hour before opening time as we wanted to ensure we got somewhere to sit down in the venue – the Heuvelhal sports centre.

A few places behind us in the queue were fellow York CAMRA member Steve and his friend Frank who had opted to travel by plane and stay nearer the festival rather than in Antwerp. On entering the festival we purchased a programme (in English!) with extensive descriptions of the beers, a small 15cc tasting glass and beer tokens at 1.70 euro each. Admission to the festival is free and we were also issued with a free beer token on production of a CAMRA membership card.

The festival is organised into three bars: draught beers; "standard" bottled beers (1 token required) and rare/exclusive/scarce beers that require 2 or 3 tokens per glass.

17 beers were on tap and the rest (all 157!) in bottles. Bar staff efficiently poured the beers and we were able to wash glasses between beers. Most were strong (between 6% and 13%).

The Festival was opened by Chris Bauweraerts, the founder of **Achouffe Brewery**.

I started with a not too strong (relatively) dark beer at 6.3%, **Black Cuvee Speciale** from **Bellevaux**, a beer which is a Belgian version of **Theakstons Old Peculiar** which the brewer had enjoyed on a visit to Yorkshire in 1978. I could certainly taste the resemblance.

Between us we sampled a good selection of the beers on offer, favourites included **Dubuisson Bush des Nuits**, **Rochefort 8 Cuvee 2012**, **N'ice Chouffe** from **Achouffe**, **Kleveretien Oak Aged** brewed under contract at **Pirlot**, **Fantome Noel**, **Gaspar** from **Alvinne** and **Het Anker Gouden Carolus Christmas 2008**.

Visitors to the festival were a great mix of locals, Dutch, Germans, a large British contingent and several Americans, all adding to a wonderful atmosphere.



*CAMRA members on tour*



*Busy festival*



www.leedsbrewery.co.uk



# OBE CLUB

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**COCK & BOTTLE**, Common Lane, Southawram, Halifax, HX3 9PA

**FOX HOUSE INN**, Penistone Road, Holmfirth, HD9 2TR

**HORSE & JOCKEY**, 97 Low Lane, Birstall, WF17 9HB

**MALTHOUSE**, 270 Oldham Road, Rishworth, HX6 4QB

**TAPROOM (@The Wilton Arms)**, Commercial Street, Batley, WF17 5HH

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations.  
For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on **01924 261333** or visit **www.ossett-brewery.co.uk**



The weather had changed for the worse when we left (leaving Steve and Frank to continue enjoying themselves as they only had to walk to their accommodation!) so we took advantage of the shuttle bus back to the station for our return train to Antwerp.

We arrived back in Antwerp with time to visit some of the best bars we had missed the night before, starting in **Bier Central**, conveniently located on de Keyserlei only minutes from Central Station. Here we had **St. Bernardus Pater 6** and **Het Anker Gouden Carolus**.

It was then time to head for a more recent addition to the Antwerp beer scene, **Gollem** on Suikerrui which offers 30 draught beers. In addition to Belgian beer a selection from Dutch breweries is also available, not too surprising as it is a sister bar to the long established and well known bar of the same name in Amsterdam. Melissa and I both went for **Hoppen** from the Dutch brewery **Jopen**, which certainly lived up to its name. We then shared a couple of versions of

**Tjeeses Reserva** from the superb **Struise Brouwers**. These beers were aged in port and bourbon whisky barrels respectively which gave them both a distinctive flavour and were very enjoyable.



*Café Gollem*

We managed to fit in a return visit to **t' Antwaerps Bierhuiske** before finishing the evening in **Paters Vaetje** (Monk's Casket), located on Blauwmozelstraat in the shadow of the impressive Cathedral of our Lady where we both opted for strong nightcaps, **St. Bernardus Abt 10** and **Rochefort 10**.

We chose to stay in Antwerp on the Sunday rather than return to the festival in Essen as there were still some great bars to fit in. The morning was spent shopping and sightseeing before lunch beckoned in the lovely **Groote Witte Arend** (Great White Eagle), entered through a courtyard to the pleasant sounds of classical music. Here we shared the house special, **Arend Dubbel from De Ryck**.

A stroll through cobbled streets took us to the ancient **Quinten Matsijs**, the oldest bar in Belgium or the Netherlands dating back to the 16<sup>th</sup> century. The mega hoppy **Chouffe Hoblon** quenched our thirst there.

Next bar was the **Afspanning 't Waagstuk** hidden away in the corner of Antwerp's many backstreet squares with another interesting beer list including a house beer, **Zeppelin** from the **Proef Brewery**.

Our return to the city centre enabled us to call into **Het Elfde Gebod** (the Ten Commandments) which is festooned with religious statues of many sizes where we both had beers from the Trappist brewery, **Achel**.

We ended the day with return visits to the **Bierhuiske** and **Gollem**, both superb again.

We started the journey home the next day and stopped off in Brussels again where we visited the classic brown cafes, **A La Mort Subite** and **A La Becasse**, both serving house lambic beers. Our next stop was the **Delirium Café** in the narrow alleyways near the Grand Place, listed in the Guinness Book of Records for stocking the largest number of beers in the world, verified as 2004 in January 2004.



*Lunch in Delirium*

We only had time for a brief visit though as we wanted to call in at **Chez Moeder Lambic** on the way back to Midi station for our return Eurostar. Here they serve a large number of beers on draught including four from Cantillon on handpump. We shared them all, **Faro**, **Framboise**, **Kriek** and **Lambic** and both agreed they were the best we had ever tasted these beers as there was far less carbonation than the bottled versions.

So many beers and bars, so little time, but we packed a lot into a thoroughly enjoyable four days and are looking forward to our next trip to Belgium!

(AC, SC, M.Ridge)



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### WINTER BEER FESTIVAL

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YORK CAMRA - WINTER 2010

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# LAST ORDERS

## York Branch Meetings & Events

**Thursday 14<sup>th</sup> March:** Spring Town Pub of the Season presentation – **Habit** 8pm.

**Friday 15<sup>th</sup> March:** Cycle social, meet **Saddle**, Fulford, 7pm for 7.30 departure

**Saturday 16<sup>th</sup> March:** Visit to **Scarborough Brewery** plus the **Valley Bar** and other pubs in Scarborough. Bus leaves Leeman Road Gardens 10 am, return arrival in York by 5pm. Cost £12.50. Contact Paul Cranfield (see Contacts on P49) for more information and to book.

**Tuesday 19<sup>th</sup> March:** Spring Country Pub of the Season presentation – **Fenton Flyer**, Church Fenton. Bus leaves Leeman Road Gardens 7pm, return arrival in York by 10.45 pm. Cost £7.50.

**Friday 22<sup>nd</sup> March:** Friday 5 – **Minster Inn** 7.30pm, **White Horse**, **Three Legged Mare**, **Thomas's** and **Yorkshire Terrier**.

**Sunday 24<sup>th</sup> March:** Daffodil Walls Walk, start **Maltings** 12.30, **Old Ebor**, **Swan**, **Phoenix**, **Rook & Gaskill**, **Tap & Spile**, **Lamb & Lion**.

**Wednesday 27<sup>th</sup> March:** Branch meeting, **Pivni**, 8.30pm.

**Tuesday 9<sup>th</sup> April:** New members social – **Old White Swan** (Stagecoach bar) 8pm.

**Friday 12<sup>th</sup> April:** Cycle social, meet **Minster Inn**, 7pm for 7.30 departure

**Saturday 13<sup>th</sup> April:** **Kirkstall Brewery** visit. 1045 train (Cross Country) to Leeds. Off peak return £12.30, brewery charge £5 then free beer (no food supplied), followed by Leeds pub crawl.

**Friday 19<sup>th</sup> April:** Friday 5 – **Victoria** 7.30pm, **Woolpack**, **Phoenix**, **Spread Eagle** and **Red Lion**.

**Tuesday 30<sup>th</sup> April:** Branch meeting, **Brigantes**, 8.30pm

**Friday 10<sup>th</sup> May:** Cycle social, meet **Swan**, **Clementhorpe**, 7pm for 7.30 departure

**Friday 17<sup>th</sup> May:** Friday 5 – **Blue Boar**, **Castlegate** (formerly **Little John**) 7.30pm, **Three Tuns**, **Golden Fleece**, **Last Drop** and **Golden Lion**.

**Tuesday 28<sup>th</sup> May:** Branch meeting, **Junction Brewhouse**, 8.30pm

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

Have some fun finding out about the buildings, people and tales associated with York's beer & pub history.

Three routes available. Each walk starts & finishes in a Yorkshire CAMRA Heritage pub, with an optional refreshment stop half way. The tour takes 2 to 2.5 hours and is led by an experienced guide and local CAMRA member.

£5 per person, (£3 for CAMRA members). Special offer for 2013 - free booklet 'Real Ale in York' for full paying participants.

Discounts available for real ale in sponsor pubs. Group /party bookings for eight or more can be arranged at discounted price.

For more information and reservations contact:

[yorkcamrapubwalks@gmail.com](mailto:yorkcamrapubwalks@gmail.com); 07506570234

### Spring 2013 Programme:

Tuesday 19<sup>th</sup> March, 7.00 p.m, **Minster Inn**. **Marygate**

Tuesday 16<sup>th</sup> April, 7.00 p.m. **Royal Oak**, **Goodramgate**

Tuesday 21<sup>st</sup> May, 7.00 p.m, **Minster Inn**. **Marygate**

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](http://www.yorkbeerfestival.org.uk)

Facebook:

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

Twitter:

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

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



## York Branch Contacts

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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

**Wadnay 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

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

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

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

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

**Rook and Gaskill**, 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)

Published quarterly by the York Branch of the Campaign for Real Ale (CAMRA), c/o 30 Crichton Avenue, York, YO30 6EE.

**Next Issue:** Summer 2013

**Deadline for contributions:** Friday 26<sup>th</sup> April 2013

**Advertising:** Contact Neil Richards MBE at Matelot Marketing  
01536 358670 / 07710 281381  
[N.Richards@btinternet.com](mailto:N.Richards@btinternet.com)

**Thanks to** Andrea Briers, Andy Roberts, Chris Tregellis, Elaine G, Graham Rogers, George Wells, Helen Balawajder, John Ridley, Keith Martin, Matthew Grant, Mike Webdale, Nick Love, Pat Burlingham, Richard Dean, Stephen Poole, Steve Golton and Stuart Duckett.

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**Printed by:** Portland Printers, Bartley Drive, Kettering, Northants. NN16 8UN  
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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

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For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

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Applications will be processed within 21 days

01/06

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