

OUSE BOOZER



CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

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Pub of the Year 2013 – The Ferry Boat,
Thorganby: Page 33

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CAMRA
Town Pub of the
Summer Season 2013



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EAR TO THE BAR

The **Junction Brewhouse** pub has unfortunately closed along with the onsite **Urban Brewhouse**. Its location meant that it has never really attracted enough customers for the good beer and food. Our sympathies to Paul and Gill Grant and family for their hard work in trying to make a go of it. We will also miss their venue and hospitality for Branch meetings.

Paul and Gill since have taken over the **Wenlock Arms** at Wheldrake which is good news for this village local.

At the **Yorkshire Terrier**, Jack Merry is now the manager.

At the **The Mount**, Linford Gardener has taken the reigns at as well as keeping the **Spread Eagle** (which has four casks from the **Marston's** range), the mount has two hand pumps on at the moment, hopefully more when trade picks up.

The **Marcia**, Bishopthorpe. The new people Gary and Linda are pushing the boat out to make customers very welcome. Recently there were four real ales on tap; **Black Sheep Best Bitter**, **Wells & Youngs Bombardier**, **Leeds Pale** and **Adnams Southwold**. They also had **WharfeBank Tether Blond** and **Treboom Yorkshire Sparkle** ready to go on as soon as a tap was available. They are planning a beer festival for the summer with mainly local beers.

The **Crown & Cushion** at Welburn. It is understood that Punch have sold to the owners of the **Durham Ox** at Crayke. It is great news that this pub is out of the hands of Punch as it has loads of potential to be successful in the right hands.

Olympia in Barlby and **Cochrane's Wharf**, Selby are still for sale.

The **Black Swan** at Wistow now has four hand pumps serving real ale, two tied and two free. The policy will be to rotate ales from different breweries, keeping **Black Sheep Best Bitter** as a permanent fixture. Recently there were two guest ales from **Ossett** and **WharfeBank** breweries.

The **York Tap**. South Norfolk's **Grain** Brewery recently brought a van to York with a selection of local ales and held

a mini Norfolk beer festival in the pub. Phil Halls, **Grain** Brewery director, said: *'There's a fair amount of rivalry between the two cities over which is the real UK city of ale....this will be a chance for people in York to see what Norfolk beers are really like'*. Pivovar Ltd (who own the pub) has recently won a National Railway Heritage Award for its work. Chairman of the Railway Heritage Trust, Sir William McAlpine, unveiled a commemorative plaque.

The **Woolpack** is now up and running with full range of **Timothy Taylor** ales plus guests.

The **Habit** had **Treboom's Kettle Drum** and **Baron Saturday** on offer at their town Pub of the Season presentation night.

Black Horse at Wigginton was recently offering **Copper Dragon Best Bitter**, **Timothy Taylor Landlord**, **York Guzzler** and **Black Sheep Best Bitter**.

The **Nag's Head**, Heworth recently had **Brains SA Gold** as its guest beer.

The **Nag's Head** at Askham Bryan. New landlord Paul Tulip is hoping to join the LocAle scheme.

At the **Fenton Flyer** at Church Fenton, due to poor quality, **Tetley Bitter** has been replaced by **Sharps Doom Bar** as a regular cask bitter. Also available were **Ossett Yorkshire Blonde**, **Roosters Yankee**, **Brown Cow Captain Oates** and **John Smith's Cask** at the recent excellent POTS presentation

The **Olde Starre Inne** has a new manager, and has reopened following a £360,000 renovation (now with 'Taylor Walker' branding). There are now additional drinking areas.

The **Whippet Inn** (formerly **Yorkshire Hussar**) has opened as a Steak and Alehouse. The focus is on food, but the room on the right remains as a bar for drinkers. There are four hand pumps serving local and other Yorkshire beers.

Brigantes re-opened on Friday 19th April following extension and refurbishment.

York may be gaining three new pubs, there is a licensing application in the window of the former estate agent's in King's Square from **Leeds Brewery**; **Ossett Brewery** are looking to open the former **Fellini's restaurant/Leila's**

THE WOOLPACK INN



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Saltaire - Pride
Leeds - Yorkshire Gold
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OPENING HOURS

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

tearoom, on Stonegate, as a pub; and an independent trader is reported as planning conversion of the former **Army & Navy Stores**, Fossgate into a pub.

Rook & Gaskill no longer offer a CAMRA discount.

The **Cross Keys**, Tadcaster Road. Punch Taverns are planning a complete redecoration.

Judges Lodgings. The Cellar bar has reopened with a range of real ales from the new owners, **Thwaites Brewery**, who intend real ale to feature prominently, together with good food and accommodation and a good portfolio of bottled beers and authentic European beers. Work continues to the rest of the building.

At the **Wheatsheaf** at Burn, Andy is no longer the tenant - he is now the owner of the pub!

The **Ulleskelf Arms** is for sale by Marstons.

The **Downe Arms** at Castleton: Jon and Yvonne Ferguson (ex-Bay Horse, Marygate) have now moved back to North Yorkshire to run this pub at the top of the North Yorkshire Moors National Park. All CAMRA members get 10p off a pint, 10% off food, plus discount off bed and breakfast. They have four continually changing real ales.

At the **New Inn** at Huby, Si Millner along with his wife Jo and eight month old son Isaac have recently taken over. Having worked for various real ale pubs in York over the last 18 years starting at the **Maltings**, the **Tap and Spile**, the **Golden Lion** and most recently in the **Three Tuns** and **Blue Boar**, he finally has his own pub. Alongside permanent **Black Sheep Best Bitter** and **Tetleys Bitter** there will be a rotating Yorkshire guest ale.

The **Three Tuns** at Raskelf recently had the Parish council opposing Skelwith Property Group's plans to demolish and redevelop for housing.

The **Jockey**, Wheelgate, Malton has recently had planning permission granted for ground floor conversion into two flats.

Red Lion, Hambleton now has five handpumps offering local and national ales.

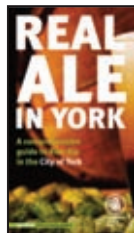
The **Grapes Inn** at Eberston now has three handpumps and a new landlord and chef.

Wetherspoons have opened a new pub in Selby, the **Giant Bellflower**. They have joined LocAle, so see that report for more details.

Two years ago the **Oak Tree**, Helperby reopened and this column expressed concern that it might affect the trade of the village's other pub, the **Golden Lion**. Happily both are thriving with **Black Sheep Best Bitter** and **Timothy Taylor's Landlord** and a rotating guest at the former and **Theakston's Best Bitter** and a rotating guest (**Adnams Bitter** as Ouse Boozer went to press and soon to be **Sharps Doom Bar**) at the latter which is part of LocAle. The **Oak Tree** has an evening happy hour and both have an excellent value early bird menu. Unusually they open at 8.00 am and 9.00 am respectively. The **Golden Lion** has taken over the function of the recently closed village shop, covered in an affectionate article in the Yorkshire Post of 30th March. Stephenson's number 29 from Exhibition Square stops outside both pubs.

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 £3 (£2 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.

If you are a publican who would like to stock the guide, or have in the past and require more copies, you can purchase copies from Matthew Grant for the new reduced price of £1.50 per copy, which you can retail for £3. If you have still have unsold copies, we will provide you with some additional free copies in order to compensate you for the new retail price.

BREWERY NEWS

Brass Castle



Brass Castle Brewery is looking to expand and hopes to convert an old car showroom in Yorkersgate, Malton enabling it to increase production. Its plans also include a sales area, and the brewery would be open to visitors.

Phil Saltonstall said: "We have found a space in Malton we are very interested in and we are hoping to be able to establish a larger brewery there, to be able to work full-time.

"We are taken with the fact that there is a real attempt to turn Malton into a food town and this is part of that process. It is a developing food hub and it really deserves to have a brewery back."

The planning application to Ryedale District Council said the building was currently redundant and had been empty for a considerable time.

Jolly Sailor

News from David Welsh,

Spring Special: The spring special is now available. Its light amber in colour, fairly fruity and 3.8% abv.

Bag in Box Beer: The Brewery is now licensed to supply Bag in Box beer for home delivery. I can usually provide same or next day delivery. My intended delivery area is Cawood, Wistow, Kelfield and Riccall but please call if you live nearby this area.

SIBA DDS: I'm now a member of SIBA's Direct Delivery Scheme (DDS). This allows landlords operating Punch Taverns, Spirit Taverns, Admiral Taverns, Enterprise Inns etc to order beer from me (and other micros that have joined the scheme).

Cask Beer: I'm now producing five regular beers these are: Bullseye Bitter, a 3.8% malty bitter; Cue Brew, a 4.0% Dark Mild; Jolly Blonde, a citrusy and bitter 3.8% blonde; Jolly Scotsman's, a fruity 3.8% bitter; Yellow Jersey, a nutty 3.8% blonde.

Ossett

Ossett Brewery was over the moon to be presented with the winner's trophy for Best Microbrewery with Pubs in the

UK at the annual Publican Awards. Joint Managing Director, Jamie Lawson said 'This accolade is the culmination of many years hard work from everyone in our team. The effort of every manager, brewer, barstaff and other employee has contributed to us receiving this special award - a massive thanks to everyone'.



A limited edition beer 'Publican Pride' has been brewed to celebrate our award. A straw coloured 4.5% ale with some sweetness balanced by a generous addition of Cluster Hops. Publican Pride will be available across the Ossett Brewery estate of 19 houses and select free trade outlets.

Roosters



Rooster's Brewing Co. has launched a brand new range of bottled beers, which will be distributed throughout the UK.

Having developed a reputation for brewing a range of highly regarded cask beers since the brewery was established in 1993, beer drinkers will now be able to enjoy Rooster's beers in the comfort of their own home. A wider range of pubs, bars and restaurants, particularly those who are not in a position to serve beer via a hand pump, will have more access to Rooster's beers.

Tom Fozard, Rooster's Commercial Manager, comments: "It's a little bit overdue, but we're really pleased to finally have our beers in bottles and believe that the three beers we've decided to enter the market with will appeal to beer drinkers across the scale, whilst also looking the business on the shop shelf and in the fridges of bars and restaurants."

The beers being launched are **Yankee**, which is the brewery's flagship beer, a 4.3% original pale ale (the first of its kind in the UK to use the Cascade hop from the USA), **Fort Smith**, a 5.0% India Pale Ale and **Londinium**, a 5.5% traditional coffee porter that has been brewed in collaboration with Taylors of Harrogate, an independent coffee merchant local to Rooster's, whose After Dark blend forms part of the recipe for the beer.

Head Brewer Oliver Fozard adds: "We've been working hard for the last six months to ensure that the beers are represented in the best possible way when poured from the bottle, as there are a lot of differences between that and beer dispensed from a hand pump. We're really

pleased with the final product.”

Fort Smith and **Londinium** were recently added to Rooster's core range of cask beers, alongside **Yankee**, **YPA** (Yorkshire Pale Ale), **Wild Mule** and **Buckeye**

Rudgate

Monthly specials are as below:



June

Match Pint, 4.0%, Mid brown in colour. Traditional style British ale with fruity hop aromas.

Norse Necta, 4.3%, Premium Blonde ale with fresh flavours, balanced with prominent hop aromas.

Dagaz (Breakthrough), 3.6%, Easy drinking pale session ale. Rounded bitterness and hop aroma.

July



Zest is Best, 3.6%, Clean, easy drinking pale bitter bursting with citrus aroma.

Beserka Rage, 4.3%, Turmoil of choice English malts and hops developing a huge but balanced traditional flavour.

Thurisaz (Gateway), 4.0%, Golden coloured ale. Rounded bitterness and malt flavours with a fresh hop aroma.

August



Grain of Britain, 4.0%, Tawny coloured bitter. Balanced bitters, fresh flavours and hints of malt on the palate.

RRR 'Rare Racy Rack', 4.3%, Golden brown with balanced bitterness and a fresh grapefruit nose.

Raidho (Journey), 3.6%, Golden coloured easy drinking well rounded fruity ale.

Theakston



Real ale lovers are being “called to the bar” to judge a new beer inspired by an ancient ecclesiastical North Yorkshire court.

‘Theakston Masham Four & Twenty’ – a new seasonal beer from T&R Theakston Ltd – has been brewed in honour of 24 local men who, since the 12th Century have sat in judgement in the Court of the Peculier, created and overseen by the Church.

The Four & Twenty still exists today as a charitable organisation, and one of its number - who must hail from the town - is **Theakston** cooper, Jonathan Manby, the last fully employed craft brewery cooper operating in the UK.

T&R Theakston Ltd's executive director Simon Theakston

said: “We are very proud of our Masham heritage and **Theakston Old Peculier** - named after the Peculier of Masham – is our most famous beer of all.

“There is usually a story behind the names of our seasonal ales, and this latest creation is no exception.

“We have named it in tribute to those two dozen local men who sat in judgement nine centuries ago, and to the current 24 who now help raise money for local good causes.”

Mr Theakston added: “Because the present Four & Twenty is a charitable organisation, we have decided to donate a proportion of our sales of the ale to charity.

“We are confident it will prove to be another popular beer, and just like the Four & Twenty all those years ago, we are asking our customers and real ale fans to be the judge!”

The Rev David Cleeves, the Vicar of St Mary's Church, Masham, said: “As the official of the Peculier Court of Masham, I recommend this tasty beer and thank Theakston Brewery for supporting this ‘Peculierly’ good cause.”

Treboom

Treboom's bog myrtle wheat beer, **Myricale** was launched at the **Slip Inn** in March. It was a great success, the quiz on the night, hosted by Yorkshire Wildlife Trust raised £140 and Treboom are donating 5p to the Trust for every pint sold.

Treboom Brewery are now busy planning **‘Brewery Beats’** a quirky drumming and art festival at the brewery in Shipton-by-Beningbrough on **Saturday 15th June**. There will be performances by Kaminari Taiko Japanese Drummers, Djembabash African Drummers, The Eclectic Sparks and Mazazik Egyptian Dancers. Alongside this will be exhibitions by professional artists and makers. There will also be Pizza Loco mobile wood-fired pizza, Yorvale ice cream van, brewery tours and of course a Treboom bar. John said, ‘We are really looking forward to a fabulous afternoon, all are welcome and entry is FREE, the event runs from 12pm to 8pm with music finishing at 6pm’.

Other news at Treboom is that plans are afoot for new beers for the summer and bottled beers will be available soon. Also their newly planted garden of 10 Progress hop plants has sprouted. Jane hopes they will produce enough hops to make **First Draft**, Treboom's limited edition Houblon Nouveau beer this September.

PUBS OF THE SEASON

Eighteen members journeyed out to the **Fenton Flyer** in Church Fenton for an evening presentation of the Branch 2013 Spring Country Pub of the Season award in March.



John presenting the award to Ross

On a dull evening, with snow threatened, many locals welcomed us to a warm pub to what had been a well-publicised social event by landlord Ross Higham.

There were three LocAle beers on offer as well as **John Smith's** cask and **Sharps Doombar**, their permanent replacement for **Tetley Bitter**. The three guest beers were **Ossett Yorkshire Blonde** (later replaced by **Ossett Silver King**), **Roosters Yankee** and **Brown Cow Captain Oates Dark Mild**.

The presentation was made by the sponsor, John McCloy. John said that he had been a frequent visitor to the pub from the time when it was a **Mansfield Brewery** pub and had watched its rise and fall and how encouraging it was to see the improvement of this village pub from the previous times with the arrival just over a year ago of the enthusiastic landlord. It was good to see that it was possible to sell guest beers alongside nationals. The pub was very much a community pub arranging frequent brewery visits and charity quiz nights and was obviously now a great asset to the village.

In making the presentation, John congratulated Ross on his enthusiasm and for his efforts and hoped it would keep going for the foreseeable future.

Ross thanked CAMRA for the prestigious award and all his locals for the support given to him during the time he had been at the Flyer. He also said that mention in the previous Ouse Boozer of the young man who had taken the pub

was a surprise and had resulted in some friendly banter from the locals.

Opportunity to sample more of the beers followed before refreshments in the form of locally sourced pie and peas and chilli and chips were served.

During the evening Ross's partner had been selling tickets for a raffle of numerous items donated by local breweries, such as **Timothy Taylor, Sharps, Ilkley, Saltaire** (and Molson Coors) and at the end of the evening Ross announced that it had raised £60 for the pub's charities. (JM)

On a windy and rainy March night a group of us met at the **Habit** to present Simon and his staff with the Spring Town Pub of the Season.



This little bar in Goodramgate provides a little oasis serving two cask ales, one always a LocAle. On presentation night **Treboom Baron Saturday** was the beer of choice and in fine fettle it was too.

Simon and his staff have worked very hard over the last few years to build a free trade business in a listed building. Listening to customers, one hand pump was installed and slowly people got to know about it leading to a second hand pump as demand grew. Simon's plan for this year is to install a third hand pump, a tight squeeze but as Simon says a challenge!

Real cider is now also a regular feature with **Broad oak Moonshine** being the most popular though others do make the occasional appearance.

This is a venue that has quietly worked its way into a regular port of call for me and goes to show that it is still possible for a determined owner to succeed. With regular music nights a roof terrace and showcase for budding local artists it has found its niche, a quirky one but life would be

so dull without such places. (KK)

The Summer Town Pub of the Season is the **Old Ebor**. In little more than a year, Paul Matson and Sarah Hill have achieved a remarkable transformation of this modest pub on Nunnery Lane. Newcomers to running a pub, their enthusiasm and hard work has been rewarded by being voted our Summer Town Pub of the Season for 2013. Many interesting ales have been offered at really competitive prices. These have included a good number of **Hop Studio** beers (one of my personal favourites) and choices from **Salamander, Rudgate, Roosters, Great Newsome, Partners, Revolutions, Great Heck** and **Northumberland**.



The Old Ebor

The pub also supports the LocAle scheme and is planning its first festival in July. A keen biker, Paul regularly visits the Isle of Man home to the famous TT races and returns unscathed with a cask or two of fine Manx beer in his van for our delectation. That's what I call dedication to the cause. I have become a regular visitor on my pub rounds as I am frequently pleasantly surprised by an interesting ale as well as some unusual tracks on the eclectic jukebox! There is free WiFi and good pub snacks are available - traditional pork pies from a local butcher and home-made pickled and chilli eggs.

Sarah prefers real cider, which is also offered by the pub personally chosen by her. We are delighted that she has agreed to pick up the role of Branch Cider and Perry Co-Ordinator and she will be making contributions on this subject in future issues.

It has been a tough time for many pubs and this is particularly true of **Old Ebor**, where it has been necessary to campaign to dissuade the owner from plans to convert to residential accommodation and fight for trade with both the other pubs in the local neighbourhood and good established real ale pubs not far away. Paul (or Billy as he

is known to regulars) and Sarah have done a great job in promoting a wide variety of ales and real cider in perhaps an unpromising situation.

Well done and keep it up. You can come join us celebrate their success at the presentation evening on Friday 19th July. (KS)

The Summer Country Pub of the Season is the **Wombwell Arms** at Wass. The original building of the pub was constructed in the 17th Century as a granary and became an ale house around 1745. It was originally called the **Stapyton Arms** after the Stapyton family who owned the village of Wass. It became the **Wombwell Arms** after being bought by Sir George Wombwell of Newborough Priory in nearby Coxwold. Subsequently it has been owned by **Russels Brewery** of Malton and then Cameron's of Hartlepool. **Cameron's** sold the freehold in 1987 and the pub has remained a free house since. The building is stone flagged with beamed ceilings and a log fire. To the right of the entrance are two rooms used for dining. On the left is the Poachers bar which is not set for dining but bar snacks are available. Dogs are allowed in the bar.



The Wombwell Arms

There are three hand pumps on the bar with **Timothy Taylor Landlord** and **Black Sheep Best Bitter** as the regular beers. The third pump is used for beers from small Yorkshire breweries. Recently they have had **Wensleydale Semerwater Summer Ale, Rudgate Yorvik Blonde** and **Rudgate Myraaj**. Beers from **Partners Brewery** are planned.

The **Wombwell Arms** is well worth a visit, both for the beers and also the food. It is situated on the road between Coxwold and Ampleforth around 20 miles north of York. The presentation to Ian and Eunice Walker of the **Wombwell Arms** for the CAMRA Summer country pub of the season will in July. (IA)

Stuart & Helen extend an old-fashioned welcome at the

Gait Inn

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York CAMRA Country
Pub of the Season Spring 2009

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Friday/Saturday evening – Live Band
Saturday Afternoon – Jazz Band
Sunday Afternoon - Blues Band

BBQ throughout (home produced
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A Family run free house

COASTLINES

News from CAMRA in Scarborough

North Riding Brew Pub has done a range of new brews since last issue: **Double C** at 3.7%, **Are There Any Women Here** (from Life of Brian) a 4.5% stout brewed for the Beard Festival at Scarborough Spa, **Don't Worry Be Hoppy** at 3.8%, **IBUless** at 4.4% brewed with no bittering hops, the start of a range of single hop beers, **Ass-piration Nation** at 3.8% brewed on Budget Day, **IBUless Citra** at 4.7%, **IBUless Simcoe** at 5.0%, **Tesseræ PI** at 4.5%, **Oh! Mr Porter** at 6.1% and **MCC** at 4.6%.

The Brewery's 100th different beer was **1 v 100** at 5.7% and renamed **Digin & Supup! Ton up** for Leeds Beer Festival and was voted runner up there. Stuart was "very chuffed indeed"!

Peasholm Pale Ale was voted Beer of the Festival at Horsforth. **Peasholm** was also invited to represent Yorkshire against Scotland's **Deeside Abhainn** at the North Leeds Charity Beer Festival Yorkshire v Scotland.

I was privileged to be present at the pub on Sunday 28th April to watch a collaboration brew with two brewers from USA and Stuart. Brett and Eric Kuhnhen, (Kuhnhen Brewing Co, Warren, Michigan) were staying at the pub and were gently persuaded to brew with him. The beer will be called **Kuhnhen Double IPA** and should be just over 8%! Stu's strongest ever brew.

I brought a bottle of **Tasmanian Devil**, 6.8% which we sampled, being 12 months old it had matured well with some complex flavours. When brewing ended we retired to the lounge where we sampled three **Kuhnhen** beers. First up was, **DRIPA** (Double Rice IPA), 9.5%, then **Simcoe Sillier**, 11.25% and **Fourth Dementia**, 13.5%, superb. I thoroughly enjoyed my day, there was so much new to take in, a master class in brewing, we can't wait to sample it!

There was an **Anarchy Brewery** tap takeover and meet the brewer event on Friday 17th May. (GR)

Another successful beer festival took place at **Suddaby's** in Malton over Easter with a beer menu to suit most palates, well done Neil.

The **Sun** in Pickering held their first Beer Festival on 27th to 28th April and despite the cold weather it was well

attended. All 19 beers were on hand pump and were in fine form. Great job by all involved and here's to the next one. (GR)

Credit where credit is due our local Wetherspoons, **Lord Rosebery**, which in the past has had a lot of criticism from our members, has just had their latest beer festival and everyone who went at various times enjoyed all the beers that were on offer. Well done, please continue the good work in between festivals.

Malton is enjoying a pleasant resurgence in real ale terms so **Suddaby's** which has carried the real ale flag virtually on its own for years is now not on its own. The **New Malton** in the market has been on the go for almost two years and is well worth a visit, always three handpulls on from Yorkshire breweries and when I have tasted them all in excellent condition, when the summer comes you can even sit outside. Nearby is the **Yard** which although looking like a bistro has cask beers on. The refurbished **Talbot Hotel** on the way out of town on the York road also has a public bar with two handpulls and on the other side of the road is **St. Michaels Tavern** which sells only German beers at reasonable prices, usually varieties of **Warsteiner**. It is also worth visiting the **Spotted Cow** in the cattle market which has an unspoilt interior and is in the CAMRA pubs inventory. If you are leaving Malton to go Scarborough via Old Malton the **Royal Oak** is well worth a visit, best to ring to get the opening hours as they do change with the seasons.

Whilst on the way to Scarborough on the A64 don't forget to call in at the **Hare & Hounds** at Staxton with five handpulls on in the summer plus excellent meals. (MW)

From Burns Night at Bay, to the Loiners' Den

Burns Night started at my local, the **North Riding**, with free tea of haggis, neaps and tatties, plus a barrel of **Belhaven Robbie Burns** ale, its amber bitter good company for the cold snap. Landlord Stuart (a big Hearts fan), tipped a tot of whisky into the pan. Then I was off by bus, north to Robin Hoods Bay, to join **Ye Dolphin** pub's Burns Night of songs and poetry. Snowflakes began leaving Scarborough, and by the moorland ten minutes later, notched up fast to blizzard status.

The driver could not get to Robin Hood's Bay and would drop us at the nearest point on the main road. At Fylingthorpe Moor, it looked like a scene shot from the

THE SUN INN

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Scarborough CAMRA
Rural Pub of the Year 2011 and 2012

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+ 1 'alien' ale from out of county
Real Cider

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Families Welcome

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OBE CLUB

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

BLACK SWAN, Church Hill, Wistow, Selby, YO8 3UU

BLUE BOAR, 12 Castlegate, York, YO1 9RN

FAT BADGER, Cold Bath Road, Harrogate, HG2 0NF (www.thefatbadger.co.uk)

GUY FAWKES INN, 25 High Petergate, York, YO1 7HP (www.gfyork.com)

LAMB & LION, High Petergate, York, YO1 7EH (www.lambandlionyork.com)

STATION INN, New Quay Road, Whitby, YO21 1DH (www.thestationinnwhitby.co.uk)

WAGGON & HORSES, 19 Lawrence Street, York, YO10 3BP (www.waggonandhorsesyork.co.uk)

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John Mills' movie "Scott of the Antarctic". The driver took us to Hawsker, a better turning at lower ground, he said. It was like claiming, if Antarctica is treacherous, the Arctic won't be quite so bad. The snowstorm still shrouded all the roads. "Sod it", the driver said. "I'll ignore orders and run you into Bay Town." A young man, a girl, and I got off there, gratefully.

Steep streets already perilous, I slithered down to the shore area to **Ye Dolphin** where the folk session was poised to start. Fiddlers, guitarists and singers were expected from miles around, but bad weather kept them away. I read out my poems about Scarborough, Bay Town and Whitby. Others chipped in songs and poems. Our sole musician, local banjo man, Steve, did his best to sound like a grand orchestra. A Leeds man, with his wife, staying here the weekend, sang acapella, fine old ballads. A January holiday in Bay Town is not tropical, but thrilling and unique.

MC host John Turnill, spoke or sang many good pieces, including the burns song "Westerling Winds", which is hauntingly beautiful, showing Rabbie was truly a great poet. My lodging options had been the bus shelter or the church porch, neither ideal on this night. But John the host, took me up to his house at the top of the village, on a short cut route by the cliff edge. Brevity was not matched by safety. I felt like Bonington or Haston on the North face of the Eiger, as John grabbed my arm to haul me up. Slightly younger than my seventy-five years, a good lad to have in tow.


Morning, early buses being cancelled: it was gone eleven when I returned to Scarborough, three hours late for my Leeds train. Scarborough CAMRA were due at a **Kirkstall Brewery** visit. An oldies bus pass took me to Leeds, but not until 3pm, scrubbing the Kirkstall part, I conducted my own ale quality inspection of the city pubs that I love. After all day breakfast, alfresco, in the market square: a view of the snow drift piles picturesque as the Alps, I hit the **Palace, Duck and Drake, Whitelocks, the Hop, the Brewery Tap, Scarbrough Hotel** and the Wetherspoons on the station, handy for my return ticket's train time. In the **Tap**, I had met my colleagues and explained my AWOL offence regarding **Kirkstall**. Blizzards on Whitby Moors sounds a better excuse than some characters give for missing or botching one of these trips. I had come through previous sorties at Askrigg, Wakefield, Dudley, etc, with a slightly blotted record, but hope to be still pencilled in to the Scarborough A team for their future away fixtures. (PH)

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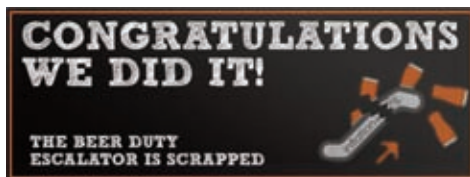
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HARROGATE & KNARESBOROUGH CRAWL

If you've never ventured to Harrogate and/or Knaresborough for a few beers, it's well worth the short journey. There are hourly Northern Rail services to both towns from York. A day return to Harrogate costs approximately £8.00, or £12.00 for a "Duo" ticket, on which two people can travel, thereby offering a 50% discount on the second fare. I had a quick look at the Harrogate and Ripon CAMRA website – www.harrogateandriponcamra.org.uk – before setting off to check out their suggested pub crawls.

On arriving at Harrogate, my two pals and I headed to **Old Bell Tavern**, the first Market Town Tavern's (MTT) pub in the town, which was converted from a restaurant and then extended into the adjacent toffee shop (yes, toffee, not coffee). Its name refers to The Bell, which was the tavern on the same site until 1815. If you know Brigantes Bar and Brasserie in York, or one of the other fine MTT establishments around Yorkshire, you will know what to expect here and won't be disappointed. There were no less than eight real ales available: **Thwaites Bravado**, **Okells Olaf**, **Black Jack First Deal**, **Roosters Cogburn**, **Timothy Taylor Boltmaker**, **Hawkshead Windermere Pale Ale**, **Hop Studio Gold** and **Black Sheep Best Bitter**, of which I opted for the first two. **Okells** beers, from Isle of Man, are now a familiar site in MTT following the acquisition by their parent company of the pub company last year and, if **Olaf** is anything to go by, a nice addition to the range they are too. As I would later discover, it was a good decision the go for a darker style while I had a chance!

Next up, we went round the corner to **Hales Bar**, one of the oldest inns in the town, which was set up to cater for the early Spa visitors. The gas flames on the bar top really are quite remarkable and the only ones I have ever seen in a pub. The local **Daleside Old Legover**, the now rarely seen **Bass**, the relatively new **Robinsons Dizzy Blonde**, the ubiquitous **Black Sheep Best Bitter** and **Timothy Taylor Landlord**, and the house beer **Daleside Hales Ale**, were our options here. As nice as these beers are in their own right, you can now see what I was referring to about styles, but perhaps I am being picky!



Hales Bar

Our next port of call was **The Fat Badger**. I openly admit I was a bit unsure about this "pub", as I had never visited it before and it was part of a rather nice looking **White Hart Hotel**, but we were really glad we went. It is very comfortable and well furnished, as you would expect from a hotel bar, but it has a real pub-like atmosphere and boasts eight hand pumps serving well-kept Yorkshire beers such as **Black Sheep Best Bitter**, **Copper Dragon Golden Pippin**, **Ossett Big Red**, **Timothy Taylor Landlord**, **Ossett Silver King**, **Rat White Rat**, **Ossett Yorkshire Blonde** and **York Guzzler**. Wow! A word of advice though – if you order more than one beer, take note which is which, as they are all a very similar colour!

Next up, it was **Blues Bar**, a dinky, but lively, music bar which always has a few beers on. On this occasion it was **Roosters Fort Smith**, **Wold Top Wold Top Bitter**, **Greene King IPA** and **Tolly Cobbold Tolly Original** (another Greene King beer). I hadn't had **Fort Smith** before, but it is a great 5.0% IPA seasonal special that has now become part of the permanent range. Next, we had arranged to venture a bit further out of the town centre to meet two more friends who'd arrived on a later train. We met in the **Coach & Horses** on West Park, which was new to me. This is a very nice, very friendly corner pub and as soon as we entered I could tell it was the sort of pub I like. It has a large central bar encircled by lots of seating and cosy alcoves, which no doubt will have originally been in separate rooms in years gone by. Importantly, the beer

range matched the décor with a choice of **Daleside Bitter** and **Blonde, Roosters Yankee, WharfeBank Tether Blonde, Timothy Taylor Landlord** and **Tetley Bitter**. Again, nice beers, but not a dark beer in site for this cold, rainy day!

Round the corner was the **Tap & Spile**, another pub I'd never visited and another street-corner local, with several distinct rooms, and more real ale than your average watering hole. The beer range here was different to our previous stops in that it had a nice mixture of Yorkshire beers and some from further afield, which I hadn't had before. Naturally, it was time for a few halves! **Otter Bitter, Greene King IPA, Wychwood Dirty Tackle, North Yorkshire Honey Bunny, Roosters Yankee, Cottage Light Brigade** and **Theakstons Old Peculier** was a fantastic range and included a dark, old ale in Old Peculier! All I tasted were spot-on.

Time had flown, so we hastily made our way to the station to catch the train back to Knaresborough to break up the journey back to York.

Knaresborough is a very picturesque little market town on the River Nidd, complete with market square, castle and what seems like a huge number of pubs relative to its size. Unfortunately, we didn't have long in Knaresborough on this visit, as we didn't want to miss the last train back to York (a disappointing 9.05pm from Harrogate; 9.14 from Knaresborough). As such, we targeted three pubs we knew well that are close to the railway station. First up was **Blind Jacks**, a quirky little pub on Market Place, which is home to Knaresborough Brewery. The pub is named after John Metcalf, AKA Blind Jack of Knaresborough, who was the first professional road builder to emerge during the British Industrial Revolution, despite the fact that he had been blind from the age of six. This is a real ale haven with a number of hand pumps carefully fitted in on the small bar top, together with a selection of quality foreign beers. **Knaresborough Test Brew 2, Roosters Londinium** and **True Grit, Yorkshire Dales Rowentree, Thornbridge Craft Union, Marble Draft, Village Brewer (Hambleton) Old Raby, Timothy Taylor Landlord** and **Black Sheep Best Bitter** was a fantastic choice.

After a couple of halves, we nipped around the corner to the **Cross Keys**. I remember visiting this pub a few years back when it was nothing special, but when **Ossett**

Brewery bought it, that soon changed. As you might expect from a company that owns four breweries, their own beers featured predominantly in **Ossett Yorkshire Blonde, Silver King, Big Red, Rat Black Rat** and **Fernandes Malt Shovel Mild**, but there were also a couple of guests in **Daleside Pride of England** and **Fullers London Pride**. Another great choice!

Our final destination was back down the hill and only a few yards from the station platform – **The Mitre**. The Mitre is MTT's pub in Knaresborough and is yet another shining example of what this pub company can do with empty properties that had never been pubs previously. I am only too aware of the space I have taken up in listing all the beers we had seen on this great day out, so I'm not going to list them for this pub I wonder how many customers have missed their trains, deliberately or otherwise, with a beer selection such as this to keep them occupied! (MG)

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KIRKSTALL BREWERY TRIP

In mid-April, a group of our members ventured, via train and bus, to **Kirkstall Brewery** in, er, Kirkstall, Leeds, to present another LocAle award from our 2012 York Beer & Cider Festival. The brewery's very popular **Dissolution IPA** was the winner of the Premium Bitters category, beating off stiff competition from **Revolutions Atomic Blonde** and **Daleside Square Rigger IPA**. Kirkstall has a brewing heritage stretching back to the 12th Century, when Cistercian monks founded an abbey, including a brewhouse, on the banks of the River Aire at Kirkstall. On the opposite side of the river, overlooking the Leeds Liverpool canal, is the magnificent stone-built original Kirkstall Brewery. It operated as a brewery between 1833 and 1983 before being closed by Whitbread, its last owners. However, the brewery buildings have been well preserved and the brewery and site are now home to students of Leeds Metropolitan University.

The new Kirkstall Brewery is also situated on the side of the canal, in the shadow of the original brewery. When we arrived, we were greeted by brewer Dave Sanders, formerly of **Elland Brewery**, who joined Kirkstall Brewery in 2011 when it was set up by the owner, Steve Holt. Dave wasted no time in showing us to the bar, set up in the rear of the brewery, where a couple of his colleagues were waiting to serve us some of the brewery's products while he carried on with his brew. On offer were **Pale Ale** – a 4.0% golden session beer; **North Prototype** – a 3.8% pale experimental beer, brewed exclusively for the **North** chain of bars in Leeds and my favourite **Dissolution IPA** – a 5.0% delicious, hoppy, amber beer. Most of us sampled the three house beers before then taking advantage of the opportunity to try some of the exotic products in the fridge behind the bar.

The industrial unit occupied by the brewery is also the home of **Vertical Drinks**, a beer importing business started by Steve Holt in 2001, so, needless to say, there were some exceptional overseas delights in stock! Amongst the beers we shared between us all were **Sierra Nevada Brewing Co.'s Kellerweis** (4.8%) and **Celebration Ale (2012)** (6.8%) (Chico, California),

Stone Brewing Co.'s Stone Cali-Belgique IPA (6.9%) (Escondido, California), **Maui Brewing Co.'s CoCoNut PorTeR** (6.0%) (Lahaina, Maui, Hawaii), and **Ska Brewing's Modus Hoperandi** (6.8%) (Durango, Colorado).



Our Festival Organiser, Melissa Reed, then made the presentation of our award to Dave, who then let us have a small sample of a very special Kirkstall beer called **Drop Hammer**, which is a lovely, although very strong (10%!) stout. After catching a bus back to the city centre, we then took the opportunity to visit **Friends of Ham**, **North Bar**, **The White Swan** and **Leeds Brewery Tap** to sample some more great ales before catching the train back to York. Many thanks to Dave and the team at Kirkstall Brewery/Vertical Drinks for making us feel so welcome and for educating us on the foreign beers! (MG)



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

As well as wearing my Campaigns Officer hat, I have taken over from Elaine as LocAle coordinator for the Branch. Firstly, I'd like to thank Elaine for all the sterling work she's done holding the reins over the past year. Secondly, I'd like to carry forward the initiatives she's proposed to raise the profile of LocAle within the Branch. I'll be communicating more on this in the near future, but meanwhile we're looking to sign up even more pubs!

I have indicated to the Committee that I shall be approaching the co-ordination role in a hands-on manner. This means that I shall aim to visit any pub who wishes to sign up personally not only to explain how LocAle works and to assess their eligibility, but to provide the necessary written copy and photographs for Ouse Boozer and our website. If you are a licensee who wishes to join our scheme please get in touch with me – details in the contacts section. (SG)



Graham, with his LocAle

I am delighted to welcome the **Appletree Country Inn** in **Marton** to the LocAle scheme. Marton is situated about three miles south of Kirkbymoorside and eight miles from Malton in the Vale of Pickering – an area of small villages, quiet country lanes and rivers. This pub has something for everyone. It has a friendly bar area well used by locals; a relaxing lounge space with chess, draughts and snakes and ladders as well as a dart board; two cosy dining rooms serving an interesting menu and a courtyard for the warmer months. Graham (pictured) takes care of the food while Andy has run the front of house side of the business since moving to the area in March 2012. He is keen to offer a variety of real ales with a focus on those from the local area. For his LocAle, he will ring the changes by offering

beers from **Wold Top**, **York**, **Yorkshire Heart**, **Treboom** and **Rudgate** breweries. **John Smiths** bitter is his permanent beer offering, but there is plenty of variety with three hand pumps in total. (EG)



Julie and Steve

Julie and Simon Long have been at the **White Swan**, near Tadcaster, for two years. It is a beautiful village pub in a quiet location. They take great pride in their locally sourced freshly prepared food and their real ale (they have four handpumps). They are Cask Marque accredited.

On my recent visit they had **White Swan Bitter** from **Moorhouses** and their guest was **Silverheart IPA** from **Yorkshire Heart**. Both were in excellent condition. Their guest LocAles rotate between **WharfeBank**, **Ilkley**, **York** and **Yorkshire Heart**.

They are keen to continue stocking a LocAle and are having a bottled beer festival from local breweries on August Bank Holiday Sunday. (SC)

The **Oak** at Helperby is now under the ownership of Provenance Inns. This free house now has a food bias but do not be put off by that. With up to four hand pumps it features **Rudgate** beers on a regular basis with one other local/northern brewery. The ubiquitous **Timothy Taylor Landlord** is also on as in most of their other pubs.

The **Oak** retains a public bar although not totally separate from dining area the staff keep it as such until short of tables in the two dining rooms. There is a regular group of locals who use it for a pint after work and the atmosphere is very friendly.

After purchasing the pub the new owners carried out a high class refurbishment and also added some letting rooms providing a base for short breaks. With free WiFi, regular music and themed food nights it should go from strength to strength.

The **Whippet** aka Yorkshire Hussar has been re launched and re vamped and is now a free house serving **York** and **Leeds** brewery beers with at least one other guest cask ale. It also serves **Leeds Leodis**, a craft keg lager.

It retains a totally separate bar on the right as you enter. What was the main bar is now the steak house. The new owners have worked very hard to pull the building back from its state of disrepair and the new name hopefully draws a line under its past few years of constantly changing management.

There is a massive amount of further restoration to outbuildings to happen in the next few years. This is a listed building and the last coach inn in the city to retain its coach house. As these improvements occur then more public areas will become available. The intention is to have slate pump clips with the beer and brewery written in chalk. (KK/VH)

A significant addition the Selby pub scene came to pass recently with the opening of a new Wetherspoons outlet in the town centre, the **Giant Bellflower**. Named after the one of the discoveries of a 17th Century local botanist, the Giant Bellflower opened its doors to the public on the 26th March.



The bar at the Giant Bellflower

The pub is a conversion from a long-established furniture store. Its relatively narrow frontage belies its size, as there is quite a walk from the front door to reach the beer garden at the back. The pub is nicely divided into a number of distinct areas of a contemporary design and is

embellished with botanical pictures, local photographs and industrial artefacts.

Most impressive is the enormous (for Selby!) stainless steel bar, which boasts no fewer than ten hand pumps – nine for cask ales and one for real cider. Immediately noticeable is the local theme to the beer selection with offerings from **York Brewery**, **Rudgate** and **Big River** providing seven of the nine available real ales. **Greene King Ruddles Best** and **Abbot Ale** provided the ‘visitors’.

The sight of such a local flavour to the bar prompted your correspondent to achieve an immediate LocAle sign-up with licensee Gemma Butler. Gemma, it turns out, is no stranger to CAMRA’s LocAle scheme as she has left the LocAle accredited **Glass Blower** at Castleford to run the new establishment in Selby.

‘I understand the importance of local ales to local people,’ she tells me. ‘And we’re very lucky to have some excellent breweries in the Selby area to choose from.’ She’s dead right there! There will be a rotation of local breweries represented in the pub – a **Rooster’s** beer came and went on the first day! – but there is a **York Brewery** ‘special’ - **Bellflower Blonde** - which has a permanent pump on the bar.

In the weeks since opening, the pub has proved very popular and has attracted customers from different walks of life who come to eat as well as drink. What is clear though is that the sheer choice of beers and the emphasis on local brewers is a winning formula and a most welcome supplement to the Selby pub scene. (SG)

Tucked away in the village of Escrick just off the A19 south of York is the **Black Bull**. This is a sizeable pub for its location and once had the status of ‘hotel’ in its title. Rooms are still let today but the pub has many more customers eating and drinking on a daily basis. The pub has a turnover which belies its out of the way location.

Licensee Ben Anderson took over the pub in December last year. Ben is no stranger to the area, having previously run pubs in Selby including the **New Inn**. With the **Black Bull** however, Ben tells me that he has a much more of a ‘blank canvas’ to work with and has far greater autonomy over how things are managed.

Already the choice of beers has improved over the past few months and Ben is keen to up the ante and has joined CAMRA’s LocAle scheme. Initially, Ben has **York Guzzler**

as the permanent local offering and it sits nicely on the bar alongside **Timothy Taylor Landlord**, **Rooster's Yankee**, **Black Sheep Best Bitter** and **John Smith's Cask**.



Ben minding the beers

Ben now intends to shoehorn two more pumps onto the bar, one of which will be given over to a permanent LocAle guest, thus giving an impressive array of cask beers on

offer. Ben's enthusiasm does not stop there however. He's joining the growing number of licensees who are CAMRA members and like to keep in touch with the thinking behind the real ale movement.

Ben is also looking for Cask Marque accreditation to ensure that his beers will be presented in tip-top condition and, looking ahead, he even has plans to stage a beer festival later in the year if the weather ever improves! All of which is good news for those who like a nice pint in a good village pub. If this is you, check out the **Black Bull** - it's well worth the effort. (SG)

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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ON YOUR BIKE!

It was a dry mild night for the first bike ride of the year, more than what could be said for most of last year's rides! The turnout was also good, Rick, Lucy, Karl, Rich N, Rich D, Simon, Ken, John, Dan and myself, ten in total.

The **Fox** in Holgate was the first pub on the ride with a choice of **Moorhouse's Pride of Pendle**, **Ossett Route 66**, **Leeds Pale** and err... **Tetley Bitter**. With the weather remaining dry we headed to the **Sun** in Acomb for a choice of **Greene King Ruddles Best** and **Ruddles County** and **Wells and Youngs Bombardier**.

The first ride of the year is always a steady one and next on the list was the **Red Lion** at Knapton. With ten of us still together, we got a little look of disappointment when we said we just wanted a drink. Lots of nice looking meals were being served but we settled for a bag of their finest crisps each.

It was then to the **Lord Collingwood** in Poppleton which was full to bursting with people eating and drinking with the choice being **Brakspear Bitter**, **Ringwood Boondoggle**, **Marstons EPA**, **Ringwood Best** with the **Jennings Cumberland** just going off.

With numbers dwindling, five stragglers decided to make a last stop at the freshly opened **Woolpack**. A good choice of **Timothy Taylors** was available with **Landlord**, **Dark Mild**, **Ram Tam**, **Golden Best** and **Boltmaker**. **Ossett Treacle Stout** and **Rat White Rat** were also on tap and with a bit of live music for opening night it was a good and busy spot to finish.

After the arctic blast of cold weather came the second bike ride of the year in March and the meeting point was the **Saddle** in Fulford. There were a full three Richards this time with Karl, Keith, Dan and myself. There were also two new bikes getting their first CAMRA outings. There was a choice of **Wychwood Hobgoblin**, **Ringwood Boondoggle**, **Banks's Bitter** and **Jennings Cumberland** to choose from.

The **Blacksmiths** in Naburn was the second pub on the route and we were met with friendly service and two free bowls of courtesy chips to tuck into. There was a choice of **Marston's EPA**, **Wychwood Hobgoblin** and **Ringwood Old Thumper** with a choice of normal or old man glass (with the handle) to put it in. With a belly full of chips and beer and the warm glow of having avoided Comic Relief on the telly we left, or was that the chilli sauce! We got our

own bit of Comic Relief when one of the gang walked straight into the ladies rather than the exit.

Bishophthorpe Sports and Social Club was next on the list with a choice of **Black Sheep Best Bitter**, **Bish Special (Clarks Ring-a-Ding)** and **Theakstons Best Bitter**, all competitively priced with the locals being friendly. We also got the chance to peruse the beers for their second beer festival being held on the Saturday and Sunday.

The **Marcia** was next so we left the steeds tethered at the club while we gave another watering hole a try. The **Marcia** has been spruced up a bit since I last visited and the choice of beer was **Leeds Pale**, **Wells and Youngs Bombardier** and **Black Sheep Best Bitter**.

Finally, we stopped off at the **Fox and Roman** on Tadcaster Road with the choice being **York Yorkshire Terrier**, **Black Sheep Best Bitter**, **Itchen Valley Sticklebract**, **Titanic Cappuccino** and **Batemans Yella Belly Gold**. All in all, a great night. (AR)

Lucky for some

The evening of Friday 13th April proved to be lucky for the CAMRA cyclists! In the middle of a prolonged wet spell of

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weather we happened to synchronise (just) with a clear window, perfect conditions for a bike ride. We tethered our bikes on the pavement at the **Minster Inn**, where the ales on offer were **Banks's Sunbeam**, **Marston's Burton Bitter** and **Me Duck**, **Wychwood Wychmyst** and **Jennings Snecklifter**.

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

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

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

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



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YORK BEER & CIDER FESTIVAL 2013

Bigger and better than ever!

Preparations are well advanced for what has become the North of England's biggest beer festival. Yes - York CAMRA's 5th Knavesmire Beer and Cider Festival is approaching faster than most people realise and such is its size these days that there is an awful lot of logistics to plan and deliver to make it the outstanding event it has been in previous years.

Due to the undoubted success of last year's format, the extra day has been retained and the Festival will run for four days from **Wednesday 18th to Saturday 21st September**, giving visitors plenty of time to sample the huge range of over 350 real ales and 100 real ciders that will be on offer.

It is recognition of the important status that the **York Beer and Cider Festival** has achieved that it has been selected to host this year's highly prestigious annual SIBA (Society of Independent Brewers) North East Beer Competition. This will see the brewing community of the whole of the North East of England converging on the Knavesmire on the Wednesday of the festival to see their beer compete for regional champion status in 14 different judging categories.

The opening day of the Festival will also host the hugely popular Trade Session for local licensees and brewers which last year also attracted over 50 brewers from all over Yorkshire to help celebrate the status of Yorkshire as the beer capital of the UK. With this in mind, the festival will again be promoting a selection of some of the superb beers available from the 120 breweries that reside in Yorkshire, with particular prominence given to LocAle breweries – featuring beers brewed within 25 miles of York. For those of you looking beyond these sceptred isles, there will of course be a foreign beers bar – featuring the best Europe and the USA has to offer.

The festival will be held in one huge marquee this year next to Tadcaster Road and there will be plenty on offer to satisfy the needs of the beery hordes. There will be live music showcasing local bands and musicians including



the popular Saturday afternoon "Open Mic" session; beer related merchandise; a CAMRA membership stand which last year signed up an astonishing 82 new local members plus a large catering village which will offer hot and cold food to suit all tastes.

The organisers, York CAMRA, send the message that they are very much looking forward to welcoming one and all to what has grown into an annual York(shire) institution. (NL)

KEY INFORMATION

Dates: 18th – 21st September 2013

Location: The Knavesmire, Tadcaster Rd, York.

Opening Hours: 5.30pm - 11pm on the Wednesday and 12 - 11pm on the Thursday to Saturday

Admission Charges:

Wednesday 18th - Public £3.00, CAMRA members £1

Thursday 19th - Public £4.00, CAMRA members £2

Friday 20th / Saturday 21st - Public £5.00,
CAMRA members £3

Website: www.yorkbeerfestival.org.uk

Facebook: www.facebook.com/yorkbeerfestival

Twitter: @beerfestyork

FESTIVAL FUN

Wars of the Roses Ale Festival

Easter weekend saw a revival of England's most bitter county rivalry at the **Red Lion**, Merchantgate, York. The Wars of the Roses Ale Festival took place from Friday to Monday with fantastic breweries represented from both sides of the Pennines.

White and red rose voting cards were handed out with each pint bought and the great British public were invited to try ales from Lancashire and Yorkshire in order to vote for their favourite ale-producing region. County Fusion cooking meant that there was ample Lancashire Hotpot (served with Yorkshire Puddings) to keep hunger at bay and fantastic rockabilly was performed by Rockin Deke Rivers on Friday night to keep the warring Houses at bay.

The competition was intense, with Lancashire taking a surprise early lead courtesy of **Moorhouses** and **Thwaites** who contributed **Wainwright**, **Lancaster Bomber**, **Blonde Witch**, **Black Cat** and **Pride of Pendle** respectively. With bar staff from both counties attempting to sway the vote their way Yorkshire had its work cut out when voting resumed on Saturday morning.

It's difficult to keep a great county down and Yorkshire drew level on Saturday afternoon with help from **Kirkstall Three Swords**, **Black Sheep Golden Sheep** and **Wold Top Bitter**.

With Lancashire not far behind on Sunday the decision was taken to bring out Yorkshire's big guns in the form of **Timothy Taylors Landlord**, **Revolutions Clash London Porter** and the wonderful **Rudgate Ruby Mild**. This all but sealed the fate of the Red Rose County who fought back with **Lancaster Brewery's Lancaster Blonde** but by Monday afternoon it was too late. Yorkshire, after an early dip in form, had won the ale war by a convincing 65.8% to Lancashire's 34.2%.

Yorkshire were due to take on another county at the Red Lion's next ale festival (24th - 27th May). Suggestions for a worthy adversary were collected from the pub's customers. Check out www.york-pubs.co.uk or follow us @rlmerchantgate for information on upcoming events and festivals. Thanks to all who drank and voted, we had a great time and we hope you did too. (JP)

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RING FOR DETAILS

Upcoming Beer Festivals

Jolly Farmers, Leavening – Wednesday 19th to Sunday 23rd June. The theme is “Blondes, Brunettes and Redheads”, hopefully relating to the beers! There is live music on the Friday and Saturday and the “World Championship Yorkshire Pudding eating contest” at 3.30pm on the Sunday.

Ferry Boat, Thorganby – Saturday 22nd and Sunday 23rd June. The presentation for York CAMRA Pub of the Year will take place on the Saturday afternoon.

Thorganby Beer Festival – Saturday 6th July in Thorganby Village Hall.

Boot and Shoe, Barkston Ash - Friday 12th to Sunday 14th July. 5th Beer Festival with 12 Local Beers outside and five inside plus five ciders by Weston's outside and two inside. There will be a brass band in the afternoon and singer evening on the Saturday 13th with food available 12 till 8pm on Saturday and at lunch time on Sunday. Full details on the web site www.bootandshoe.info or phone 01937 557374.

Old Ebor, York – from Friday 19th July.

Selby Cricket Club, Sandhill Lane, Leeds Road, Selby – Friday 19th and Saturday 20th July.

Selby Town Hall – 27th July

Waggon & Horses, York – Thursday 25th to Sunday 28th July. Theme is “Blondes v. non Blondes”. 20 beers and 5 ciders. Live music Friday and Saturday with a pie festival on the Sunday.

Galtres Parklands Festival, Duncombe Park, Helmsley – Friday 23rd to Sunday 25th August. Large selection of real ales, ciders and perries.

Slip Inn and Swan, York - 4th Annual joint festival, Friday 30th August to Sunday 1st September.

York Beer Festival, Knavesmire – 18th to 21st September. York CAMRA is in discussion with SIBA North East (The Society of Independent Brewers and Associates) about the possibility of running the SIBA North East beer competition alongside the York CAMRA beer festival in September. CAMRA met with the SIBA trustees Tom Mellor of **Wold Top**, Astrid Hewett of **Black Sheep** and David Broadhead of **Acorn Brewery** to discuss preparations for the event which would take place prior to the main festival opening on the 18th September. The SIBA competition would see entries from more than 80 of their members in the North East of England region which stretches from South Yorkshire to Northumberland. The great news for attendees of the CAMRA festival on the Knavesmire is that all the beers in the competition will be available in the festival afterwards.



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BEER HOPS: DISCOVERY ALE TRAIL

An exciting new venture brought itself into the York area on Saturday 27th April. 'Beer Hops' has been set up by two former pub managers, with almost 30 years combined experience and several CAMRA awards and Good Beer Guide entries between them, their aim is to promote the industry they love. The Discovery Ale Trail was their first outing, with the objective of introducing people to tucked away village pubs packed with personality.

The day started off with a full English breakfast at Market Town Tavern's **Tithe Bar** in their home town of Northallerton, a regular feature in the Good Beer Guide. A healthy selection of **Black Sheep Bitter**, **Timothy Taylors Landlord**, **Ilkley Mary Jane**, **Marston Moor Matchlock Mild**, **Thwaites Wainwrights** and **Treboom Myricale** was available for those who decided it was a day for beer with breakfast.

The trail began with a trip to Ripon and the ever-popular **One Eyed Rat**, a place that is highly recommended should you ever find yourself nearby. Dedicated licensees encourage a traditional pub atmosphere and the art of conversation, both of which were on show from the cheerful race-goers sitting near the door, drawing attention to the pink shirt one of them had adorned for the day. Boasting a good range of **Daleside Bitter**, **Oakham JHB**, **Barngates Cracker Ale**, **Copper Dragon Patriot**, **Phoenix White Monk**, **Leeds Midnight Bell** and **Ossett Excelsior**, I went for the Phoenix a nice way to start the day, with just the right mix of citrus and hoppy flavour for my palate.

We moved on from there to my personal highlight **Royal Oak**, Staveley. Welcomed by an exquisite selection of snacks it is easy to see why licensee Dan is in the final for 'Chef of the Year' in the Destination Harrogate tourism and hospitality awards. **Black Sheep Bitter**, **John Smiths Cask**, **Roosters Wild Mule** and **Wall's County Town Gun Dog** were on offer to wash down the gourmet grub, with Roosters proving to be the drink of choice amongst the group. A wonderful pub packed with personal touches that even extend to the wonderful Beano wallpapering in the gents, I would highly recommend a visit to anyone who has never been.

From here we travelled on to **Yorkshire Heart Brewery** where head brewer Tim gave the group a tour of the brewery, some information on the brewing process and a brief history of the company whilst his parents Chris and Gillian served up their **Hearty Mild** and **Silverheart IPA** ales. I had tried one of **Yorkshire Heart's** beers on my guest ale rotation early last year and have to say it wasn't the most popular. However, I gave them another go this year and stocked the **Hearty Mild**, which proved to be one of the best sellers on the bar, even a regular San Miguel drinker changed to the mild when it arrived on the guest rotation. It is one of my favourite beers I've tried this year and the brewery has come on wonderfully in the past year, showing the reward of hard work and their passion for ale.



What goes into beer?

A short journey into Nun Monkton took us to the **Alice Hawthorn**, a lovely little pub complementing the picturesque location where we were able to enjoy **Timothy Taylors Landlord**, and a York trio of **Yorkshire Terrier**, **Rudgate Jorvik Blonde** and **Yorkshire Heart Hearty Bitter** alongside grazing cattle in the sunshine. Next up was a stop for something to absorb all the ale, the **Black Horse**, Tollerton, with their soon to be leaving landlords Judi and Dave, provided us with an impressive almost all-you-can-eat buffet of home cooked food. Familiar brands **Timothy Taylors Landlord**, **Hambleton Stallion** and **John Smiths Cask** were there to wash down the lasagne, chilli and more we all somehow found room for, and as a parting gift all the group received a glass and beer towel to commemorate the day. Huge thanks and our best wishes go to Judi and Dave for the future.

The last leg of the journey took us across the A19 to the **Mended Drum**, Huby, a place with something for everyone to enjoy. Some of us chose to test out how the hand-eye co-ordination was holding up by playing pool and darts, whilst others happily sat at the quieter side of the pub relaxing and more than likely loosening their belts a notch. **Black Sheep Best Bitter**, **Ilkley Joshua Jane** and another appearance for **Yorkshire Heart Hearty Mild** were on the bar. I went for the **Ilkley**, one of their newer offerings with an interesting mixture of flavours, a nice surprise from what I was expecting.

Moving towards home a few of the group dozed off in the lovely sunset as we made our way towards our final stop the **Crown & Anchor, Sowerby**. The selection of **John Smiths Cask**, **Black Sheep Best Bitter**, **Copper Dragon Golden Pippin**, **York Brewery Pudding Pie Ale** and **Salamander Uniform Echo** encouraged everyone to find room for "just one more". My choice was the **Salamander**, another enjoyable beer to add to the list from the quirky Bradford brewers. A nice community spirit was obvious throughout the pub, with everyone conversing and even

some Saturday evening television in the background for those who like the best of both worlds.

As we dropped everyone off in Northallerton a few headed home while the rest of us headed back to the **Tithe Bar** to finish the day. **Okells MPA** had just joined the rotation, and it was a nice light way to end a great day out enjoying pubs and scenery that showed us just what a great part of the country we live in.

For more information on Beer Hops you can 'like' them at facebook.com/beerhopsyorks. They plan to run more ale trips, amongst other things, and hope to visit the York area a few times a year. Any pubs or breweries wishing to be involved in a trail are encouraged to get in touch, especially those in lesser-known locations. Beer Hops is keen to champion pubs with passion and personality, from the traditional to the innovative, and broaden consumers' awareness of what the area has to offer. (CS)



HOW ABOUT VOLUNTEERING?

All you really need is time and a love of beer!

What does it take to be CAMRA beer festival volunteer? A brewing diploma? A qualification in cellarmanship? Or a certificate in Human Resources? – if you have these, then great, but if not, all you really need is time and a love of beer or cider!

One of my first experiences as a volunteer was at a Young Members working social to Nantwich Beer Festival. Since then I have volunteered for Keighley, Dewsbury, Winter Ales and GBBF and have come to the conclusion that I actually prefer volunteering to being a customer!

Now my volunteer role is Staffing Manager for the York CAMRA Beer and Cider Festival which sees nearly 200 volunteers make the event a success.

We rely on our volunteers to run the festival where roles range from setting up the event, serving beer, stewarding to assisting with the take down. There is a role for everyone and it is a great way to get involved and support your branch. Not only that but you will also get a festival T-shirt, a glass and beer and food tokens to see you through your shift.

If you have never volunteered before, then do not worry, you will be fully briefed and supported by your fellow volunteers. Why don't you give it a try? Maybe you will get the volunteering bug too and become the next festival organiser!

We still need volunteers for some key positions for the festival. These include a deputy site manager, a local stewarding rep as well as an assistant for staffing. If you think you would like to help out or even if you just want to find out more, then please do not hesitate to get in touch with us at yorkbeerfestival@gmail.com or phone 07960 801786.

ANNUAL AWARDS

Pub of the Year

The Pub of the Year surveying resulted in a previous winner gaining the award again. The **Ferry Boat Inn** at Thorganby has come out on top and everyone who visits can see why it continues to do so well. It is a small rural free house with a large beer garden. They always have local beers on sale which are served in excellent condition.

Why not join us for the presentation on Saturday 22nd June (see social diary for details). They will also be holding a beer festival over the weekend.



Club of the Year

Besides Pub of the Year (POTY), York CAMRA also polls for nominations for Club of the Year (COTY). Although not as popular with voting members as POTY, this year has been somewhat of a breakthrough and sees the title awarded for the first time in York CAMRA's history.

This year the clear winner is **Bishophthorpe Sports & Social Club**. The club, situated in the heart of the village is no stranger to the pages of Ouse Boozer. For many years now it has provided an excellent selection of cask ales and provided a commendable alternative to the pubs in its immediate vicinity.

The club can be found on our LocAle list as it regularly stocks beers from a variety of Yorkshire breweries. Starting last year, a St. Patrick's day themed beer festival has been a regular feature, utilising the space in the club to good effect and making an excellent medium sized venue.

There will be a presentation of the award at the club on Thursday 13th June at 8:30pm. Please come along and show your support for this worthy winner. (SG)



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INN CIDER TRADING

Cider drinkers get good news from Ampleforth's apples!

Ampleforth Abbey's monks are hoping for a bumper apple crop later this year.

Last year's early spring was too warm and proved a disaster for orchards with one of the worst apple crop in many years.

Apple trees bloomed early after temperatures soared only to be ruined when a cold snap hit later. That and wet weather that stopped bees from leaving their hives meant blossom was killed or left unpollinated.

Today, however, the famous Ampleforth Apple orchard in North Yorkshire, one of the most northerly commercial orchards in England, is looking forward to a much better season – and that's good news for cider drinkers.

Cameron Smith, Orchard Manager at **Ampleforth**, said that the prolonged wintry weather put apple blossom on hold, and with the signs of rising temperatures, it could be excellent conditions for a bumper harvest in late summer.

If we get the buds opening into blossom and some warmer weather for the bees to be active we will get the fruit we need." said Cameron.

"That will certainly be good for those who like our cider. Last year's harvest was very low and we were fortunate that we had stocks left over from 2011" he continued.

"Demand for Ampleforth cider keeps rising and we'll be able to meet it if we continue to get the right conditions. It was the same all over the country in 2012 but I'm optimistic we won't be facing a cider shortage this year".

Ampleforth Abbey Orchards have more than 40 varieties of trees and all Ampleforth cider is produced at the Abbey. It has won many awards including at the International Cider Challenge and the Cider World Cup. The orchards were originally planted by the Benedictine monks who set up the monastery in 1802.



Ready for drinking!

Cider Expert in our midst!

The multi award-winning specialist delicatessen and off licence, the **Jug & Bottle**, in Bubwith kick started a full year of special events with a free cider tasting session outside the shop on a very cold Easter Saturday (30th March)!

Despite snow showers, there was a good turnout – having teamed up with a Yorkshire-based wholesaler, there were 7 draught ciders to taste, and four Breton bottled ciders.

Black Dragon from **Gwynt y Ddraig** sold the most, closely followed by **Rosquijeau**, a Breton cider.

Louise Smith, one half of this family-run business, (with her husband Doug) knows a thing or two about cider and is fast becoming a local expert on the subject – with the International Cider Challenge asking her to be a judge for the 2nd year running. This competition is run by Off Licence News and is designed to recognise the diversity and range of products within this dynamic and growing category.

The **Jug & Bottle** was the first shop ever to retain a prestigious Drinks Retailing Award, when it was crowned Independent Cider Retailer of the Year last February for the second year running and has announced a comprehensive list of tastings, demonstrations and other special events for 2013.



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BEER TASTING AT THE WAGGON

When you are invited along to the **Waggon and Horses** on a Friday morning to taste beers there is only one answer you can give.



The judging line up

So what does beer tasting consist of...? Well the obvious answer is tasting beer and I have had a lot of experience of that, I think I am quite good at it.

The eight tasters are shown in to one of the back rooms of the Waggon to find jugs of water and cream crackers on a table. Thankfully no buckets which means we don't have to spit the beer out. Paul Ainsworth of CAMRA ran through what was expected of us, from looking at the appearance, sampling the aroma, how the beer tastes and what aftertaste stays on the palate. We are not told anything about the beers apart from they are entered into the speciality section of the competition.

We are all set; we have our scorecards as Paul the landlord brings in the first beer, a wheat beer.

Usually by this point I would have already tasted the beer but we advised to look at the appearance, cloudy as you would expect, swirl the beer round the glass and appreciate the aroma, strong and distinctive, the taste, a smooth traditional wheat beer and the aftertaste, a more subtle taste.

This was the formula for the next five beers but what was interesting was what the various tasters thought were the dominant tastes. Some were quite obvious, the triple chocolate stout, whilst some left us struggling, the elderflower for example had suggestions of ginger and coriander. It was an eye opening experience discussing the positives and negatives of each beer instead of "I like this

I'll have another" and interesting to hear totally different views on the same drink.



Judges deliberating...

The whole process was done seriously but with a lot of chat and humour making the experience very enjoyable. I would recommend, if you get the offer, to take part in a beer tasting, it was fun and no-one mentioned "hints of mown grass..." (PS)

BEER CENSUS RETURNS!

This year's York beer census will take place on 31st August. Last year over 40 volunteers visited 176 pubs and found 241 unique real ales on sale, 47 of them from our LocAle breweries, find out more at: yorkcamra.org.uk/beerensus2012.php.

What will we find this year?

Who knows, but we're expecting the results to be exciting. Use our Facebook page: facebook.com/yorkbeercensus to keep up to date with details of the day.

We'll be calling for volunteers nearer the time so please mark the day in your diaries now. (LB)

GREAT YORKSHIRE BEER

Yorkshire. Green hills, jagged drystone walls, flat caps, Yorkshire puddings and - of course - pint upon pint of tawny Yorkshire Ale. The Yorkshire Pint is revered across the world, a mark of quality and a guarantee of satisfaction and craftsmanship.



Except there's much more to it than that – much, much more. The current boom in Craft and Microbrewing that the UK is seeing has exploded across Yorkshire, and the Yorkshire beer of today is more than just a pint of best.

The new generation of Yorkshire brewers are breaking rules and traditions, resurrecting lost dynasties, soaking up influences from food and brewing in other countries and bringing a wave of fresh ideas to our beloved Yorkshire beer.

Leigh Linley has spent time with a handful of the region's newest and most critically-acclaimed brewers, from the south to east ridings – and Great Yorkshire Beer is their story.

Each brewer is interviewed and their most successful beers are profiled. Food pairings for the beers run throughout. (LL)

GREAT BRITISH BEER FESTIVAL

This year's Great British Beer Festival will take place between 13th – 17th August at London Olympia.

With over 800 real ales, ciders, perries and foreign beers to choose from we are sure there will be plenty of choice to suit everybody's taste buds! It is not all about the beer though. There is also plenty of food, live music and pub games to enjoy.

Tickets can be bought by calling 0844 412 4640 or visiting www.gbbf.org.uk/tickets

If you are feeling lucky then visit: www.gbbf.org.uk/competitions where there are plenty of great prizes to win.



Great British Beer Festival
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or contact us on 01757 702391 or email events@wadkinarms.co.uk

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

5 GO MAD IN MARCH

(York CAMRA Daffodil walls walk, 2013)

A small but determined handful of us turned out for the Daffodil Walls walk on Sunday 24th March. Suitably attired for the cold but sunny day we assembled at the **Maltings** for a couple of halves, Choices included **Abbey Somerset**, **Black Jack Honeytrap**, **York Guzzler**, **Roosters Cogburn**, **Wentworth Black Zac** and **Gadd's Dog Bolter**. On the wall, despite the late departure of winter, some daffs were out even in the snowy bits.



A few hardy daffodils in the snow!

After pausing on the city walls for a few photos it was on to enjoy Paul's eclectic jukebox at the **Old Ebor**, offering **Salamander Casts No Shadow**, **Rudgate Chainmail**, **Roosters Yankee**, **Hop Studio Dark Rose** and **JSC**.



Sunny but chilly on the walls

Swan next to sample from **Bridestones First Admiral**, **Ilkley Stout Mary**, **Timothy Taylor Landlord**, **Copper Dragon Best Bitter**, **Saltire Blonde** and **Tetley Bitter**.

A quick stop at the **Slip** (**North Yorks Brew Co Temptation**, **Timothy Taylors Boltmaker**, **Wold Top Wold Gold**, **Leeds Pale** and **Rudgate Ruby Mild**) and on to the (early) Easter festival at the Phoenix, where we dallied longer than we should to sample from an interesting list including **Treboom Myricale** (with bog myrtle!), **Leeds New Moon** and **Woods Beauty** and eat the excellent pork pies. We also got out first full display of daffodils – decorating the festival bar!

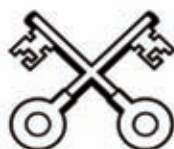


The festival bar at the Phoenix

By this time the sun was going and it was getting very cold. Two of our number needed to catch a bus and the rest of us went on to the **Rook & Gaskill** for a quickie (I chose the **XT 8 Rich Ruby**) and on to the **Waggon & Horses**. I enjoyed a half of **Dark Star Darkness** from Paul's usual excellent range. Despite being behind schedule I was determined to complete the walls circuit and left the other two to their meal for my final Wall destination at the **Lamb & Lion**, whose beers included **Great Heck Golden Mane**, **Timothy Taylor Golden Best** and **Old Mill Bitter**. Job done. (KS)

Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2013

THIXENDALE

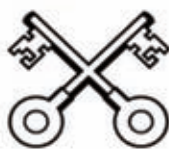
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N.B. We will open at lunchtime in the winter by prior arrangement

Further details are available at: www.thixendale.org.uk

Children under 14 are not allowed in the pub

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SELBY TOWN HALL BEER AND MUSIC FESTIVAL

Saturday 27th July 2013



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LATE NIGHT LEVY

The City of York Council is currently consulting about the possible introduction of an additional charge on licensed premises authorised to sell alcohol between midnight and 6am (the "late night levy").

According to the council York currently has approximately 263 licensed premises authorised to sell or supply alcohol at these times, which breaks down into 246 premise licences and 17 club premise certificates. The levy would be pegged to business rates, with a potential for an annual gross income of £286,000 for the council. However as a number of premise licence holders may request a minor variation to reduce their licensable hours, this income could be significantly reduced.

This levy would not just apply to licensed premises in the city centre or where problems have occurred but would cover all pubs in the council area that are licensed until after midnight. As a result pubs in the suburbs and villages surrounding York would also be included. These pubs do not get the benefit of the high levels of city centre trade and are often struggling to keep going. Increasing their costs to pay for anti-social behaviour in the city centre could be the straw that threatens their viability.

The levy also applies to the hours a premises is licensed not the hours it is open, so many pubs which rarely, if ever, open after midnight will also be hit by the charge.

According to the council "Of the proceeds, 30% would be retained by City of York Council and 70% would go to the Police and Crime Commissioner. If introduced, the money raised would be spent on measures in York, managing the late-night economy, the impact of alcohol-related anti-social behaviour and noise nuisance issues between midnight and 6am. It would also help protect vulnerable people and communities affected by alcohol-related public nuisance and crime and disorder during the late night period, in the whole authority area."

Paul Marshall, of the **Waggon and Horses** which is just outside the city walls said "the vast majority of licensed premises in this city have very responsible licensees who take this kind of behaviour very seriously". He also points out that over the last five or six years the pub industry has

been hit by growing costs year on year and many pubs are closing down.

The large (often chain) late night bars and clubs where the trouble originates will be able to pay for this additional charge due to their high volumes but we risk losing the small family run pubs on the outskirts of the city. These pubs are valuable community assets and are run by responsible landlords on very tight margins. These are the types of premises that could be worst affected by these changes and as a consequence the diversity of small pubs serving their communities could be reduced.

I hope the council reject this blanket charge and instead use existing powers to tackle premises where anti-social behaviour originates. Where problems do occur the licensing act already gives the council a wide range of powers to tackle the problems so this measure looks more like a revenue raising exercise than a serious attempt to address the problem of anti-social behaviour at bars, clubs and takeaways in the city centre.

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5th Summer Beer Festival

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(if any left) July Food will be available 1.00 to 8.00
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Saturday 17th August 2013

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FAIR DEAL FOR YOUR LOCAL

The Pubco Model:

Around a third of pubs in the UK are owned by large Pub Companies – property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco preventing pub licensees buying on the open market – this is known as the beer tie.

Pubcos make huge excess profits by using the beer tie to force licensees and ultimately the consumer to pay high prices. Licensees can pay at least 50% more for beer than a free-of-tie publican. Alongside this pubco licensees often find themselves paying above market value rents and have no independent adjudicator to settle disputes.

What's the campaign all about?:

The Government are consulting on proposals to deliver a fair deal for local pubs. Fair Deal for Your Local is campaign to stop the exploitation of pubco licensees and to ensure a fair share of pub profits are retained by those hardworking licensees.

We support the principle that a tied licensee should be no worse off than a free-of-tie licensee, join us in calling for:

- Market Rent Only (free of tie option) and Guest Beer Options for licensees of large Pubcos
- A powerful Code and Adjudicator to monitor large Pubcos and end abuses

The fundamental problem is that the large pub companies are taking more than is reasonable from the profits of each pub. A fair deal will result in the average tied pub being £4,000 better off annually (Government Impact Assessment, p20). Pub companies with fewer than 500 pubs will be exempt from these proposals but must abide by a separate voluntary code.



What can you do?

- 1) Show your support for the Fair Deal for your Local campaign here:
www.fairdealforyourlocal.com/campaigner
- 2) Take part in the government consultation about Pubcos
www.fairdealforyourlocal.com/survey
- 3) The government knows Pubcos need to change, read why here
www.fairdealforyourlocal.com/the-campaign
and show your support for campaign
- 4) Show your support for the **#fairdeal4yourlocal** campaign with a twibbon
twibbon.com/support/fairdeal4yourlocal
- 5) Start using the hashtag **#fairdeal4yourlocal** when you tweet

Please help to get a fairer deal for pubs
(and therefore for drinkers) (LB)



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YOU DO,
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LIST YOUR LOCAL



If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers and can list it with the Council as an **Asset of Community Value**.

Under the Localism Act 2011 people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with the a pub going up for sale, earning valuable time to explore options for saving the pub.

CAMRA has set the challenge of getting 300 pubs listed by the end of the year. Read on for more detail on what listing means and how to go about it.

Why list your local?

Increasing numbers of local councils are taking into account Assets of Community Value when considering new planning applications against the pub. Listing a pub shows the value it has to the community.

Listing your local means property developers who are keen for a hassle free purchase are less likely to show interest. If a listed pub goes up for sale, its ACV status has the power to postpone the sale for up to six months. That's just

enough time for pub campaigners to gather together a suitable bid to buy the pub and run as community-owned.

Since the Asset of Community Value scheme started in 2012, pub activists have used their new powers to halt the sale of their beloved locals. The Ivy House in London was the first pub to be listed as an ACV and the first which has led to a successful buy-out from the community.

To find out more please go to:

www.camra.org.uk/listyourlocal

What can we do in the York area?

Getting your local listed is up to you. It is up to communities to get together to protect their own assets. We are keen to try to get pubs listed in all of our local council areas and are happy to help groups that want to try it. If you would like to get your local listed you can contact any members of the committee (details listed in the back of Ouse Boozer) and we will do our best to help. Once we have gained experience with the various local councils we will be in a better position to know where best to target efforts, but the main criteria to decide which pubs to try to list will be the presence of a group of locals who care about protecting their pub.

GO GREEN AND SAVE CAMRA MONEY!

If you are a CAMRA member you can now choose to just download/read online What's Brewing and/or BEER magazine, instead of getting paper copies delivered.

Opting out takes seconds, helps preserve natural resources and diverts postage and printing costs into Campaigning.

To opt-out please follow these instructions:

- Click "Go to My Account" in the top right login box.
- Click the "Preferences" tab in the top bar.
- Click "Edit" and select the mailing types you wish to have for What's Brewing & Beer.
- Click save & you're done!

LAST ORDERS

York Branch Meetings & Events

Thursday 13th June: Club of the Year presentation – **Bishophthorpe Sports and Social Club** 8.30pm. Make your own way there. Bus no. 11 leaves **York railway station** 18:53 then 20:16.

Friday 14th June: Cycle social, meet **Deramore**, Heslington, 7pm for 7.30pm departure

Saturday 22nd June: Pub of the Year presentation – **Ferry Boat**, Thorganby. Bus leaves Leeman Road Gardens 4pm, return arrival in York by 10.30pm

Tuesday 25th June: Branch meeting, **Old White Swan**, 8.30pm.

Friday 21st June: Friday 5 **Golden Ball** 7:30pm, **Slip Inn, Swan, Old Ebor** and **Victoria Vaults** or **Trafalgar Bay**.

Friday 13th July: Proposed Cycle weekend, details to be confirmed.

Saturday 20th July: **Treboom Brewery**, Shipton-by-Beningbrough. Bus leaves Leeman Road Gardens 11am, return arrival in York by 5pm

Friday 26th July: Friday 5 – **Cock and Bottle** 7.30pm, **Whippet Inn, Corner Pin, Maltings** and **York Tap**.

Wednesday 31st July: Branch meeting, **Pivni**, 8.30pm.

Friday 16th August: Cycle social, meet **Walnut Tree**, Heworth, 7pm for 7.30 departure

Friday 23rd August: Friday 6 – **Sun Inn (Acomb)** 7.30pm, **Poacher, Carlton Tavern, Fox, Volunteer Arms** and **Crystal Palace**.

Tuesday 27th August: Branch meeting, **Brigantes**, 8.30pm

Saturday 31st August: **York Beer Census**, venue to be arranged. Please see CAMRA York web pages.

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; 07506570234

Summer 2013 Programme:

Tuesday 25th June, 7.00pm, Royal Oak, Goodramgate

Tuesday 30th July, 7.00pm, Minster Inn, Marygate

Tuesday 20th August, 7.00pm, Royal Oak, Goodramgate

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

Keep in touch

Website:

www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk

Facebook:

www.facebook.com/YorkCAMRA

Twitter:

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

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

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CAMRA MEMBER DISCOUNTS

The following discounts are available to card-carrying members:

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

Dawnay Arms, Shipton: 10% off food and drink

White Bear, Stillington: 10% off all guest beers

Cross Keys, Googramgate, York: 50p discount off pint

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

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

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

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

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

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

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

York Brewery Club, Toft Green, York: 10% off cask beer, tour and merchandise

Yorkshire Terrier, Stonegate, York: 10% off food and cask beers

All information is current at time of publication and subject to change without notice. Please present your membership card at time of ordering. Please let the York CAMRA Membership Secretary know of changes or additions to these discounts. Enjoy the savings! (CT)

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Deadline for contributions: Friday 2nd August 2013

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit 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.

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Joint Membership	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>
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For Young Member and concessionary rates please visit 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 _____

Signed _____ Date _____

Applications will be processed within 21 days

01/06

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& Beer Drinkers**

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Bank or Building Society Account Number

Reference

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

MIDSUMMER MADNESS BEER FESTIVAL

19th - 23rd June

Blondes Brunettes & Redheads

Live music

Friday & Saturday

World Championship
Yorkshire Pudding eating
contest on Sunday @ 3:30pm

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- Weekly quiz night every Wednesday



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T: +44 (01904) 621162 E: enquiries@york-brewery.co.uk

www.york-brewery.co.uk

