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Free newsletter of York & Scarborough CAMRA

No.117 -



2013 - 7500 copies

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EAR TO THE BAR

The **Golden Fleece** has won Pub/Bar of the Year in The People's Choice Award for Visit York's Annual Tourism Awards.

Planning permission has now been granted at the **Goodmanham Arms** for a motorbike museum!

The **Mount** now has three hand pumps on, Cask Marque accreditation and shows Sky Sports. A charity firewalk with live music, barbeque and raffle will feature from 6pm on 31st August.

1331 now sells a real ale - recently spotted was **York Brewery York Gold**.

Judges' Lodgings Cellar Bar is now open following the refurbishment. **Thwaites** ales are the main beers on the bar and will include a selection from the permanent range, the quarterly seasonal beers and their limited edition small brew kit beers, of which there will be 13 available this year. In addition, they hope to stock a guest beer from a local brewery.

Landlords Kelly and Ashley McCarthy at **Ye Olde Sun Inn** at **Colton** have scooped the highly coveted award of BII Licensee of the Year.

The County Stand bar at **York Racecourse** has been refurbished and **Theakston Best Bitter** is now available on handpump (in addition to the Pimms and Champagne!).

Stuart Weston has left the **Fox Inn**, Holgate Road and taken over at the **Cross Keys**, Tadcaster Road. The re-launch took place on 20th June. The owners, Spirit, want to establish a good variety of real ales and there is freedom to source from SIBA and locally.

At the **Knavesmire**, Spirit now own this pub and are planning a major refurbishment and increase in the ale offering (currently **Black Sheep Best Bitter**).

Three new city centre York pubs planned including one each for **Leeds Brewery** and **Ossett Brewery** who gained planning permission for pubs in King's Square and Fossgate respectively. The **Ossett** pub is due to open in October and will be named the **Hop** following **Ossett** pubs of the same name in Wakefield, Leeds and Sheffield.

The **Nag's Head**, Heworth has re-opened after major refurbishment and looks an entirely different pub!

The **Yearsley Grove** has been demolished, RIP.

The **Jubilee** is open again, selling **York Guzzler** and **Jennings Cumberland**.

Blue Boar is now Cask Marque accredited.

Coopers, located at the railway station, has undergone a refurbishment and changed name to **Duke of York**. The beer range features **Greene King IPA** and **Greene King Morland Old Speckled Hen**.

The **Britannia** on Acomb Road has reopened under a new name "**The Inn on the Green**". Initial **Thwaites** offerings were **Wainwright**, **Lancaster Bomber** and **Little Bewdy**. Also available on draught **Westons Old Rosie Cider**. The pub will serve food both lunchtimes and evenings. **Thwaites** have invested heavily to transform the pub internally and outside offers a patio area with smart furnishings together with grassed area behind.

The **Greyhound**, Riccall has added a further two hand pumps to the bar making eight in total and all are in use, although only seven real ales are available at any one time. How come? Have a look in and work it out! An **Ossett** brewery beer is now permanently available and the pub has joined the Ossett OBE (Ossett Beer Excellence) club.

Andy McCarthy is leaving the **Old White Swan** pub to take up a training role with M&B. he has been the driving force in transforming a nice, but fairly ordinary pub into one of the best real ale pubs in York.

The **White Horse**, Tadcaster has recently reopened after major restoration work and features local magnesian limestone floor, William Morris wallpaper, oak panelling and a lot more! Good luck to Dave, the new **Sam Smith's** landlord.

A new landlord has recently taken over at the **Ship Inn**, Acaster Malbis and is aiming to make the pub part of the community. There were three cask ales on a recent visit, **Timothy Taylor Landlord**, **Black Sheep Best Bitter** and **Caledonian Deuchars IPA**.

The **Plough** at Burton Salmon has won the Selby Times Pub of the Year 2013 award.

VOLUNTEER ARMS

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The Guardian newspaper which does a weekly guide to the best of British pubs recently featured the **Cross Keys** at Thixendale. Writer Christopher Hirst enthused about the quality of the ale from this CAMRA pub of the Season winner 2012, and the hearty home cooked food. Landlord Steve Ansty commenting on the question "Are these walkers portions?" replying "No, just Yorkshire".

The **Crown and Cushion** in Welburn which lies just a mile off the A64 between York and Malton was due to re-open on 22nd August under the ownership of Provenance Inns who also own the **Durham Ox** at Crayke as well as several other pubs in the area. The pub has undergone some sympathetic refurbishment in the hands of its new owners. Pub opening hours will be 12 noon to 3pm and 5.30pm to 11.30pm.

Paul Marshall from the **Waggon and Horses** has also taken over the **Rook and Gaskill** opposite. He will be concentrating on cask, craft keg and unusual bottled beer. Food (snacks) will be available from September. On our visit there were eight handpumps with real ale and three handpumps with real cider. The bar has been rearranged.

BEHIND THE BAR

The absence of the column in the summer edition is due to foot surgery, worthy of an entry on its own! Hands OK so these are footnotes!! The use of a NHS walking stick doubling as a secret aerial receiver, foot bandage and dark glasses to combat the brilliant sunshine blessing Suddabys beer festival allowed me to wander and pick up these strange "signals" undetected, obviously fuelled by the excellent choice of ales, deserving wider publication to bring a glimmer of mirth to readers. Enjoy them!

- Are you here tomorrow? No, I'm off camping for the weekend. Are you staying overnight?
- Which star was your wife born under? Aquarium.
- Name a game minus the letter "A". Football.
- What colour is the Ruby Red Ale?
- Can I have an egg sandwich with chips? Does it come with bread?
- The only English king they have not found is Alfred after the Battle of Hastings.
- When I worked for the water board I was the union rep but I never sold any of my mates down the river!
- I recognise his face from the wireless and he is a member of the General Synagogue! (JR)

CHAMPION BEER OF BRITAIN 2013



It was another successful year for Yorkshire breweries in the Champion Beer of Britain competition at the Great British Beer Festival Olympia in London. **Elland 1872 Porter** has been crowned the 'Best Beer' in Britain. The West Yorkshire brewed real ale was judged the Supreme Champion over a host of other finalists in 7 different beer categories (Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds, Winter Beers, and the Speciality class), including beers from both small microbrewers and large regional brewers.

Other Yorkshire successes were a silver for **Saltaire** for their **Triple Chocoholic** in the speciality category and a bronze for **Fernandes** in the mild category for the **Malt Shovel Mild**.

Congratulations to all the winners, which will hopefully be appearing at the York Beer and Cider Festival.

REAL ALE IN YORK

The second edition of Real Ale in York, our local pub guide, which was launched in September 2010, is still widely available to buy. In full colour, with many photos, the slim, ring-bound booklet describes all known outlets that sell real ale in the City of York council area.



Two handy, clear maps (one of the city centre, the other of the outer area) fold out from the covers. There's useful information on public transport and our LocAle scheme, as well as a comprehensive section on North Yorkshire breweries. It's worth investing in even if you think you know all there is to know about York's pubs!

Real Ale in York is on sale at many pubs in York. You can also buy a copy by post for £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

Barkston Brewery



News from James Dalton,

"We've been busy at Barkston Brewery with developing some new beers for 2013. **Barkston Gold** is the latest addition to the range - a hoppy golden beer with a soft malty finish (4.1%). We are also starting to use our second new fermenter which arrived back in Feb 2013. It's twin fermenter has been busy - ensuring that we are maintaining the quality. The first trial batch in the new fermenter created a scene of carnage with froth pouring out of every valve but once we'd mastered the Belgian technology our production got back to normal! Plans for the rest of the year include sponsoring of the Ash Tree beer festival in Barkston Ash in September where we'll be unveiling our newest creation."

Brass Castle



Phil Saltonstall reports

"It's a busy time at Brass Castle..."

Planning permission has been granted on town centre brewing premises in Malton. There are plenty more hurdles to surmount, but we're on track to expand our brewing operation toward the end of the year. We're also hoping to open a Brewery Tap and visitor centre alongside the brewhouse. With Bad Seed Brewery pumping out classy bottled beers from Malton already, the future's bright for brewing in the town. Look out for a beer festival in Malton before the end of the year!

Meanwhile - we're making sure that you're not at a loose end towards the end of October. Pocktoberfest 2013 preparations are under way - bigger, louder and with more beers than last year.

And to keep things ticking over, we've brewed a traditional oak-aged stingo for The University of York's Beeronomics conference in September. The Garrowby Estate brewhouse is the perfect equipment to craft a genuine beer of this type. Sherry and port-casked versions will be out there too, if you can find them... Alongside more specials in our 'Porthole Series' of nautically-inspired ales: **Jack Tar** (oatmeal stout), **Force 5** (a 'fresh breeze' wet-hopped ale) and **Apricot** (apricot wheat)."

Great Heck



Citra 4.5% was voted best pale/golden ale in the inaugural Market Town Taverns

Yorkshire Beer Awards.

A new hoppy brown ale named **American Classic** 5.5% will be available in Nicholsons pubs from September to November.

Great Yorkshire

Joanne Taylor reports

"We've got lots happening at the moment.

We have now send our 1500th keg of Yorkshire beer to Japan and the team will be going back out in October to support a new British beer festival in Tokyo

Since our last update, we have now launched our Yorkshire cider which can be tried at **Kennedys** bar in York and the **Tanglewood** on the A64.

We will also be re-launching our **Yasigi** black lager in cask from September and the beer will be found in Nicholsons pubs as part of the autumn beer festival".

Hambleton Ales

Nick Stafford reports

"Hambleton Ales used last year's poor weather and consumer cut back in spending to decide how to meet demand which would inevitably return when confidence in the economy and sunny times appeared again!

First, as part of our contract services to other brewers, we have installed a craft kegging line to enable northern brewers to sell their beers further afield and even export. It also allows slower moving real ale outlets to have a quality beer on sale, albeit not real ale.

Secondly, we have taken on a pub again - the King William IV (The King Billy) on Blossomgate, Ripon. The King Billy does no food at all - just good beer and company! Although no decisions have been taken on the way forward, it will remain "a drinking person's pub for sociable people!" with "a sporting edge!".

Jolly Sailor

The major news for **Jolly Sailor Brewery** is that it will be moving home very shortly. Its current site at Riccall Industrial Park will be vacated for an outbuilding adjacent to the Olympia Hotel in Selby. The Olympia has recently been fitted with 5 hand pumps and currently four Jolly Sailor real ales plus a guest are available. The move is expected to occur by December.

Old Mill

Old Mill Brewery Celebrates 30 Years in Style!

Saturday 20th July marked the occasion of **Old Mill Brewery** celebrating 30 years of brewing award-winning Yorkshire ales. As a big thank you to all their customers old and new they opened the Brewery for the day, welcoming guests with a full tour of the Brewery and free samples of their real ale including a special brew created just for the day. 'Cheers to 30 Years' was the name, the beer itself created with the original recipe for Traditional Bitter which is still used to this day, infused with a slow dry hop process using new world hops.

The day was officially opened by the Mayor of Snaith, John Staveley-Churton, and there was fun for all the family as for the first time children were invited to join the tour. The Old Mill dray was on display, there were free pens and bottle opener key-rings given away as well as some fantastic raffle prizes and the ever popular 'guess how many sweets in the jar' competition.

With the sun shining it drew a steady crowd of visitors through the doors which resulted in tour guides Simon Lewis and Kelly Wood taking groups of 30-40 people around at intervals of 30 minutes. With lots of locals creating a fantastic community spirit, people arrived on bicycle from Darrington and Newton Bar, West Yorkshire and our loyal supporters from Doncaster and Wakefield CAMRA (among others) arrived by bus and train. We also had a very special guest on the day who had come all the way from Dallas, Texas, USA all in all creating a fantastic atmosphere that spread throughout the town of Snaith and onto their Brewery Tap the **Brewer's Arms**, who continued to keep everyone happy and entertained by serving excellent food and drink all day as well as having a bouncy castle, rodeo bull and disco.

Simon Lewis, Head Brewery said "It was non-stop all day and we were so pleased with not only the amount of people who turned up but with the variety as well of people who were genuinely interested in the brewing process and some who were then willing to try real ale for the first time. We can honestly say no-one was disappointed and the day was a huge success!"

Don't forget you can still enter the 'Name a Beer for Next Year' competition with your chance to have a beer named after



yourself or dedicated to someone you know. Visit the News page at www.oldmillbrewery.co.uk for more information and to download your entry now. Kelly Wood, Sales and Marketing said "We've had some fantastic entries so far, some funny, some humble and really touching as well as some that are unprintable! However it's nice to know there's some real romantics out there as well as people who really know how to epitomise going to your local for a pint of real ale. We'd love to see what else people come up with so get your suggestions in now before the closing date, 31st August."

Old Mill Brewery would like to extend a massive THANK YOU to everyone who had an involvement in the planning and running of the day. Including the support we received from the local business as well as everyone who turned up on the day. Their generous donations helped us raise a whopping £400.00 for the Snaith Mayoral Charity, with the monies raised being invested back into the community of Snaith and Cowick.

So 'Cheers to 30 years' everyone and here's to many, many more.

For more information on **Old Mill Brewery** products or to book your own private tour contact Kelly Wood on 01405 861813 or visit www.oldmillbrewery.co.uk. You can also like us on Facebook and follow us on Twitter to keep up to date with our latest Brews and News.

Roosters

Cheers to Charity!



Each year Rooster's Brewing Co. brews a seasonal special for August called White Rose. It's a beer that is made available with Yorkshire Day (August 1st) in mind and is also brewed in conjunction with a Yorkshire-based charity to help raise awareness and funds.

The money raised from this year's brew of White Rose has been donated to Henshaws Society for Blind People, a charity that provides expert care, advice and training to anyone affected by sight loss, whilst also working with people with other disabilities.

One of the UK's oldest charities, Henshaws operates two sites close to the Brewery; Henshaws Arts & Crafts Centre in Knaresborough provides vocational training to people with disabilities, whilst Henshaws College in Harrogate offers specialist further education for residential and day students with a wide range of learning difficulties and disabilities.

The beer, a 4% abv., session-strength pale ale, was

brewed using four hops and soft Yorkshire water to produce citrus aromas and a light and refreshing level of bitterness. In total, 7200 pints of White Rose were brewed and consumed, with Rooster's donating 10p for each one to Henshaws, raising a total of £720.

The Italian Job



Wednesday August 7th saw the launch of a brand new, one-off collaborative beer brewed between Rooster's Brewing Co. and Agostino Arioli, the founding brewer of Birrificio Italiano.

Based just north of Milan, Birrificio Italiano was established in 1996 and has built up a reputation for brewing progressive, clean and well-balance beers.

The beer brewed with Agostino was a 4.7% abv. pale ale called Gallo Italiano that had both black pepper (especially selected by Agostino and shipped from Italy) and lemongrass added during the boil and into the fermentation vessel. In keeping with the ethos of both breweries, it's a beer with a moderate level of bitterness



Agostino adding just a touch more pepper to the brew

for its strength and delicate citrus fruit and spicy aromas.

Available as a limited edition cask beer (80 firkins only), Friends of Ham, Leeds, played host to a Rooster's & Birrificio tap takeover on August 7th, to mark the launch of the beer, with Rooster's occupying all three hand pumps (including Gallo Italiano), whilst several of Birrificio Italiano's beers were also on the bar.

Gallo Italiano is the second collaborative beer Rooster's has brewed with a brewer from foreign shores in the last year, following on from the creation of The Accomplice, an American-style IPA brewed with Doug Odell, founding brewer of Odell Brewing Co., which is based in Fort Collins, Colorado.

Rudgate

Monthly specials are as below

September



Hoppy 21st, 4.1%

Pale coloured ale bursting with an array of fresh fruits and citrus hops on the nose.

Sunbeam, 3.6%

Bright blonde ale rounded mouth-feel and a fresh hoppy nose.

Jera (Harvest), 4.0%

Golden brown traditional style bitter with fruity malt flavours and a balanced hop nose.

October



Frightfully Pale, 4.0%

Pale in colour with balanced malt and hop flavours. Hints of citrus on the nose.

Thunder Flash, 3.7%

Golden brown in coloured traditional bitter with malt and hop flavours into the aftertaste.

Perthro (Change), 4.2%

Mid brown premium bitter with Challenger hops to bitter and a traditional English hedgerow fruit aroma.

November

Traditionale, 3.6%

Traditional English best bitter. Copper in colour and well balanced.

Hagars Mash, 4.0%

Deep chestnut ale with plenty of hoppy bitterness against full malt flavours.



Uruz (Strength), 4.4%

Pale and hoppy premium IPA style bitter with plentiful bitterness and a full fruity aroma.

Saltaire



Yorkshire Day was an extra special celebration for Saltaire Brewery when it scored a hat-trick of wins at the inaugural Market Town Taverns

Yorkshire Beer Awards.

After being shortlisted from around 80 Yorkshire beers, a final online public vote resulted in the brewery winning three out of the six categories. **Saltaire Pride** 3.9% was voted Best Bitter, **Stateside IPA** 6% - Best IPA and **Saltaire Gold** 4% was Craft Keg winner. **Saltaire Pride** was Champion Beer and overall winner of the competition that attracted entries from 35 leading Yorkshire brewers.

Tony Gartland, Managing Director and founder of the brewery said: "I'm very proud to receive this endorsement from Yorkshire beer drinkers, but these awards are also about recognising and celebrating the growth of craft brewing in Yorkshire. Market Town Taverns are taking a lead with this and I can see these awards becoming one of the region's most prestigious beer occasions.

"It's an exciting time for the industry where more established breweries like ourselves are working alongside new breweries and driving innovation, which is creating growth in a challenging economic environment. And of course, Yorkshire real ale drinkers are a very discerning

crowd who want quality, flavour and choice. We're even expanding this year to meet growing demand and our aim is to keep producing even more award-winning beers." Saltaire Brewery have also announced a £100k business investment which will increase production capacity by 30%. To support this business development they are also expanding their team.



The people in the brew team photo are from left to right: Adrian Chapman, David Sanders, Elliott Collett, Derek Todd, Tony Stephenson, Lewis Beresford, Graham Coul-tous and Tony Gartland.

Treboom



June saw Treboom Brewery banging the drum for real ale at 'Brewery Beats', their festival of Drumming, Art, Food and Beer. It was a great afternoon and a fabulous turn-out, "The brewery was really buzzing", said Jane, "thanks to everyone who made it such a success, we might just have to do it again!"

Treboom are looking forward to brewing the 2013 vintage of **First Draft**, their Houblon Nouveau. Made with green hops from this years' harvest the beer will be ready in time for the York CAMRA beer festival. Their own Progress hops planted earlier this year at the brewery are looking healthy; thanks to the hot weather and some studious watering they could produce enough hops for an autumn special.

Early autumn will also see Treboom's **Yorkshire Sparkle** and **Baron Saturday** available in bottles. "It's an exciting development, said John, we will be supplying local shops and delis, and will also sell direct from the brewery."

Wold Top



Wold Top Brewery are celebrating after winning a prestigious contract to brew a celebration ale that will raise valuable funds for the National Railway Museum, one of the Science Museum Group museums.

Wold Top Brewery has been selected to brew a premium beer to celebrate the 75th anniversary of Mallard breaking the world speed record for a steam locomotive - a record that she still holds , despite several locomotives' attempts to break it.

Produced using predominantly home grown barley, Goldings, Cascade and Bramling Cross hops and pure, chalk filtered water from the farm's borehole, **Mallard** (4.0% ABV) is a refreshing, easy drinking beer with a fruity bitterness and a lingering, dry finish.

The launch of **Mallard** Premium Beer coincided with the start of the Mallard 75 Celebrations that began on the 3rd July - the calendar anniversary of Mallard breaking the world speed steam record. The centerpiece of the celebrations was the "Great Gathering" when the three remaining operational A4s - Sir Nigel Gresley, Union of South Africa and Bittern were reunited at the National Railway Museum with their sister locomotives Dwight D Eisenhower, Dominion of Canada (both transported across the Atlantic for the gathering) and Mallard for the first time since the 1930s. They are the only six remaining Sir Nigel Gresley-designed A4 locomotives in the world.

Brewery owner Tom Mellor is delighted that the family brewery has been selected to play a part in Mallard's success and said "As Mallard was built in Doncaster, it's fitting that a Yorkshire brewery should produce the commemorative beer to toast Mallard's success and to celebrate a great British engineering triumph."

"We are delighted that Wold Top Brewery has licensed the Mallard brand which will help to fund our on-going programmes at the National Railway Museum" said Catherine Farrell, Senior Press Officer at the National Railway Museum.

Mallard Premium Beer is available in bottles from the National Railway Museum and selected partner outlets and on draught in pubs and hotels throughout Yorkshire and nationwide.

The beer is expected to be available in cask at the York Beer & Cider Festival.

Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2013

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COASTLINES

John and Linda Soden from the **Valley**, Valley Road have bought and refurbished the **Rivelyn Hotel** in Crown Crescent in the South Cliff area of Scarborough and it includes a real ale bar open to the public.

Congratulations to Stuart and Karen Neilson of the **North Riding Brewpub** for winning the Scarborough News Pub of the Year competition (voted for by the general public).

A new micro-brewery has opened in Malton. **Bad Seed Brewery** has been set up on the York Road Industrial Estate and at present is producing four bottle conditioned beers **South Pacific Pale Ale**; **India Pale Ale**; **Espresso Stout** and **Saison**, having tasted all four I can say that they are all excellent with **Saison** being my particular favourite. Bottles can be purchased from specialist bottle shops and hopefully an increasing number of pubs as well as the monthly Malton Food Market. They do not intend putting their beer into casks but will be trialling key kegs in the near future which will obviously be a hot topic for debate by CAMRA members who have very differing views on the craft/keg beer question.

Other good news for Malton is that **Brass Castle Brewery** of Pocklington are re-locating to the centre of Malton, the move should be completed by the end of the year.

A reminder to all Scarborough branch members that our Annual General Meeting is in October. A new committee has to be elected so it would be great if new blood could be introduced. After 20yrs of being either secretary or chairman I (Mike Webdale) will not be standing for re-election and will be returning to the back benches.

Also to non CAMRA members who read this excellent publication, Scarborough is hosting the National Members Weekend at the Spa next year, if you are not a member you will not be allowed entry to the members beerex SO JOIN NOW (MW)

Since the last issue beers brewed at the **North Riding** have been **Podium Pale Ale** 4% (Scalextrix inspired), the long awaited retirement brew for the legend that is Les Bell. **Peasholm Extra Pale Ale** 4.8%, **American All Star IPA** 5.5%, **Summer Ale** 3.3%, **Aussie Punch** 4.5%, an Ashes special, **Simply Pierless** 4.1% a special for the annual Scarborough Seafest Festival, from the IBUless range **Nelson Sauvin** 4.3% and **Eldorado/Zythus** 4.2%.

The Wizards Sleeve a 6% black IPA brewed with the Hoptomaniac!

A collaboration brew with **Revolutions Brewery**, **Punch The Clock** came out at a mega 7.8%.

Tiny Rebel beers (Newport, Wales) have been a feature on the bar at the **North Riding** recently. Bottles from **Bad Seed** brewery of Malton are now on sale as well as the usual rare kegs from the "Smoke" **Camden**, **Kernel** and the like. (GR)

Filey Trip

Hilda (John Ogden) and Ray enjoyed a splendid coastal walk along the Cleveland Way to Filey, arriving with a powerful thirst due to the unexpected heat.

We ended up visiting eight watering holes, each offering at least one real ale, namely; **Station Hotel** (Top House), **Grapes Inn**, **Foords Hotel**, **Imperial Vaults**, **Belle Vue Bar**, **Three Tuns Hotel**, **Buccaneer** and **Bonhommes Bar**. As usual **Bonhommes** was impressive, but so too were the **Imperial Vaults** and **Three Tuns Hotel** and overall it is the authors' opinion that the real ale scene in Filey is in good order and well worth further support. It is also worth mentioning that Filey currently boasts its own micro-brewery (East Coast Brewery) and one of its products, **Mary Rose**, is always available at the **Buccaneer** although others can often be found at **Bonhommes Bar**.

Returning to Scarborough by train we arrived in time to attend our Branch meeting in the Angels' beer garden – waxing lyrical about our exploits earlier in the day. (RW/JO)

The brewer that got away

Gareth Matthews, the Scarborough brewer that got away. On Tuesday 30th July I met Gareth Matthews, the Brewer at **MadHatter** brewery; we had a great chat about his beers and brewing philosophy. He came from Scarborough and set up the **MadHatter** brewery in Bridlington with a half barrel plant. I was fortunate enough to get a range of his bottled beers at Sledmere House Christmas fair 2012. His range of beers included Belgium and German styles, Dubbels, Triples, Wheat, Soured and fruit beers, all of which were excellent examples of the style. Unfortunately for us, he has since moved family and brewery to Liverpool. He has now got a purpose built 400 litre plant and continues to brew continental style beers but also some phenomenal American style beers. Most go straight to

bottle, but some go to cask. I tried **American Psycho** 7% and **RedRUM** 7% on draught, both excellent. **MadHatter** beers are available at certain outlets in Manchester, including the **Port Street Beer House**, **Pie and Ale** and **Bakkerie** pubs. He is also doing a demonstration at the Liverpool Food and Drink Festival 7th September. **MadHatter** Beers are well worth discovering. (JO) It is hoped to feature **MadHatter** beers at the York Beer and Cider Festival in September. (AC)

Yorkshire Day outing

Yorkshire Day, Thursday 1st August 2013. We went to York to meet the Yorkshire Ridings Society. Stopping first for some beers at the excellent **York Tap**, we tried the selection of **Tapped Brew Co** beers; particularly good was **Mecca** at 3.9%. Then on to Micklegate Bar for the annual Proclamation of the Ridings (scheduled for 1138 precisely since it is 1138 years since the first mention of "Ridings" in Anglo Saxon Chronicles). The history of the Yorkshire and the Ridings includes Roman, Viking, Saxon and Mediaeval times and more recently the accursed boundary reorganisation of 1974 which triggered the Society's foundation. The Proclamation was read out passionately by the Society in Latin, Old Norse, Mediaeval English, Modern English and local East Yorkshire dialect. Well worth witnessing. We left this white rose'd, flag waving group and began our visit to the York hosteleries. First stop was **Brigantes** to taste the **Great Heck** pink charity beer, 4.5%, then onto the **Ackhorne** to relax in their beer garden sampling **Little Valley** beers, including the refreshing **Hebden Wheat**. Then onto the **Lamb and Lion**, a very impressive building again with a fine beer garden where we tried **Great Heck Golden Mane** 3.8%. Then on to the extended **Maltings**, on such a hot day the open garden area was a blessing, we drank **Goose Eye Chinook Blonde**, very good too.

Our next leg was to the **Barnes Wallis** in Howden who have an annual beer festival around Yorkshire Day. The pub opens at 5pm on Thursday and we arrived with only two minutes to wait. The beers were all reduced to £2 a pint for Yorkshire Day. There were over 20 beers available over the beer festival with 10 available on the day. We tried the local **Bird Brain** range, **Howden Bitter**, **Barnes Wallis** and **Silly Old Coot**. We then had a couple of **Salamander** beers, **Clog Popper** and **Senile Felines** finishing off with **Timothy Taylor Landlord** and **Black Dog Rhatas** (brewed at **Hambleton Ales**). These were all drunk in the pleasant, large beer garden, where we sat and watched

the house martins swooping by. All too soon it was time to get the train back to York for our connection to Scarborough, alas the train was delayed 20 minutes, but owing to the vagaries of our rail system we still arrived ahead of the Scarborough train, which suffered an even longer delay. Many thanks to all at the **Barnes Wallis** for an excellent festival. All in all a Grand Day out. Even for a Lancastrian. (JO)

A Stretch on Dartmoor and a Cornish Farewell

I was sent to Dartmoor, and deserved it, though they left out the prison, this time. I do have past records, and they are not like pop songs. This was a visit to friends, and the chance of publishing poems and exhibiting paintings, arranged by a magazine these people publish at a college they run, near Dartington village. My trip also aimed at nearly free bus travel, plus real ale pubs found along the lines they reach. Down into Cornwall, where I used to live.

The paid National Express coach took twelve hours to Exeter, enough time to write many poems and finish the Guardian crossword. Passing through many good towns, where I've drank often, few stop times existed.

Terminating at Exeter, left an hour for train connection to Totnes. Walking across the large city, I called at **Old Firehouse**, for **Otter Bright**; and the **Imperial** for **Branscombe Vale**. The **Great Western Hotel**, held **O'Hanlon's Flagship** and **Dartmoor Jail Ale**, plus a barman and five customers, all odd as characters from the pages of Pickwick Papers.

Next day, my friends drove me to Dartmoor for a long walk; looking like an escaped prisoner. My profile might have been recognised from wanted lists long ago, when a CND protestor or homeless vagrant. Still at large, I managed to sample **Dartmoor Jail Ale**, and IPA in **Church House Inn**, Holne village, while my friends downed a china pot full of green herbal tea. Each to his own restorative, I say. Later, at the grand ancient college of Dartington, one found its **White Hart Bar**, strangely, steely, clinical: as if a Las Vegas saloon dumped in Windsor Castle. The pumps electric and gleaming as a cruise liners bale-out system. But their **St Austell Tribute** proved fine.

On Saturday, we walked on the riverside to Totnes. My friend shopped in the high street, then joined myself at the **Bay Horse**, to drink a pot of green tea, though I'd been on **Dartmoor Jail Ale** and **Sharp's Doom Bar** some time, hearing a loquacious local tell of four area pubs he claimed

to have ran. He must have been his own best and worst customer, given the speed of his drinking, and wild zing of his dialogue.

On Sunday, I started using the old buffers' free bus pass; to Plymouth. Changeover time existed for **St Austell Tribute** and **Doom Bar** at the **Dolphin**, Barbican harbour-side, and **Greene King Abbot Ale** at **Kitty Macshane's**, a fake Irish pub not so terrible as many I've known. Bus into Cornwall took me to Liskeard, and the change to National Express coach on reduced fare. Sunday, free buses scarce round here. We whizzed through dozens of towns, hardly stopping until Penzance terminus, where I soon found the **Crown**, for **Cornish Crown Bitter** and **Skinner's Heligan Honey**; plus the info of an afternoon open-mic.session at the **Farmer's Arms**, which I made in time to read out my poem about Woody Guthrie, which has stunned audiences worldwide. Then I drank **Sharp's Doom Bar** and **St Austell Tribute**, while many congratulated me, including two gents claiming to be joint landlords of the pub. It seemed a good idea, if one was over the top, the co-pilot could take over. Snag was, they were jointly the most sloshed and zany people in the place, where plenty of wild blues and folk performers also abounded.

At the **Dock Inn** I took the berth of a room for the night; and here drank **St Austell Tribute**; plus **Blue Anchor Spingo**, naming it the oldest inn-house pub-brew in the country. "Which country?", a Cornishman asked challengingly. I saw the warning light. "This country, Cornwall, and in all England, as well." I corrected. "We have our own country, own flag, and own language, "He boasted, hearing I came from Yorkshire. I mentioned that three times in history we had fought for independence. "Where did that get you, my handsome?" he shot back.

I met ancient local, Reuben Pascoe, who said I must be mad not returning to Cornwall for forty years. I said I'd been mad long before ever first coming, so thought I might fit in. "Bad talk, that." Reuben complained. I spoke of not meaning to offend him "To offend me, you'd have to do a lot better than that, boy." He said, and took me to the **Admiral Benbow**, which had been a coffee bar when I worked there in 1960, now a pub as well. **St Austell Proper Job** and **Sharp's Doom Bar**, on tap. Cappuccino only served in my day. Another open-mic. session on here; I read out a poem on Folk pubs in Ireland "Sound mad as hatters over there. That where you get it all from, boy?" said Reuben, who most of Penzance thought as the

rummest old cove himself.


Next morning taking short bus trips to ports of Newlyn and Mousehole, where I had also lived, proved too early for pub openings but I need move on: changing buses a lot, to reach Mevagissey, where I'd also worked years ago. At my old local, the **Kings Arms: St Austell Proper Job** and **Sharp's Doom Bar** went down well. So did my reminiscences of legendary landlord Vic Bethel, from a past era. None here had met him, but his image lived on, and I was envied as someone who'd know that tall, thin, clowning publican, mad enough to be a character in Shakespeare. I took a room at the nearby **Ship Inn**, also little changed, and met local author Charles Fleming, who behaved as if half crazy, for the benefit of tourists and young locals.

Next day I took a bus to Bodmin, for **Sharps's Doom Bar** at the **Mason's Arms**. Then, **St Austell Tribute** at the **Weaver's Arms**, close to the centre square: Mount Folly, well-named in a town that holds the county asylum, plus the county jail also. Escaping both, this time; on the bus back to Plymouth, I hit the **Dolphin** again, for **Skinner's Betty Stogs**. Then the **King's Head** for **Dartmoor Jail Ale**, right next to the bus depot, and my last free ride to Exeter. Booking into the 14th century **White Hart Inn**, I got a reduction on the room and on a beef and ale pie dinner, **Ringwood Best Bitter** there on tap. Then I called at **City Gate** pub for **Young's Special**; **Well House Tavern** for **Otter Bitter**, and the **Ship** for **Sharp's Doom Bar**. Next day brought a twelve hour coach run to Scarborough; but called at Bristol and Brum, for the **White Hart**, and the **Anchor**, promised refuelling and refreshing points. (PH)

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ON YOUR BIKE!

The **Minster Inn** was the meeting point for the April bike ride. Nine people turned up in total, Rich N, K and D, Simon, Rick and Tom, Karl, Ben and myself. The choice of beer was **Jennings Red Rascal, Banks's Sunbeam, Great Yorkshire Blackout, Jennings Snecklifter** and **Marston's Burton Bitter**.

From the **Minster Inn**, we headed to the **Blacksmiths Arms** in Skelton with a few raindrops starting to fall. With the **Blacksmiths** being a **Sam Smiths** pub, we opted for the only cask beer, **Old Brewery Bitter**. The lounge was the safest bet with the public bar being exceptionally busy. Not having put my waterproofs on for the journey to the **Dawnay Arms** in Shipton turned out to be a bad move as the rain started to get heavier. We opted for the quieter route via Overton, dodging the toads in the road that kept appearing in the bike headlight. It was a little quieter in the **Dawnay Arms** and nice to get out of the April showers. The choice of beer was **Thwaites Nutty Black, Tetley Bitter** and **Treboom Kettle Drum**. With time getting on, Richard D left as we all carried on to the final stop, the **Black Horse** in Wigginton, with the choice of beer being **Black Sheep Best Bitter** or **Timothy Taylor Landlord**.

On a windy night in May, the **Swan** at Clementhorpe was the meeting point for the May bike ride. With Rich D and Dan in shorts and the sun shining through the stained glass window, things were looking good. The choice of beer being **Salamander Derring Do, Roosters Maypole, Saltaire Blonde, Timothy Taylor Landlord, Ossett Silver King** and **Big River Rope Walk** just coming on as we left.

With seven cyclists in total, we headed for **Bishopthorpe Sports and Social Club**. With **John Smith's Cask, Theakstons Best, Black Sheep Best Bitter** and **Yorkshire Heart Springheart** available, most of us opted for the latter. The Club was pretty quiet for a Friday night, but with good music and an Uncle Albert lookalike there was a good atmosphere. We also had a short trip to the refurbished Marcia where the choice of beer was **Black Sheep Best Bitter, York Guzzler, Wells and Youngs Bombardier** and **Leeds Pale**.

With lots of midges about and losing John McCloy briefly when he took a short cut, the **Ship Inn** at Acaster Malbis was the next stop. **Caledonian Deuchars IPA** and **Black Sheep Best Bitter** were the beer choice with the main bar being absolutely packed out. We sat down in the sports bar which looked a lot quieter until I sat down next to a dog with wind!

With Karl commenting that he hoped we weren't riding into the teeth of the wind, the wind built up, trying to blow us

away from the **Olde Sun** at Colton. A lovely pub which was unusually quiet. There was a choice of **Black Sheep Ale, Greene King Morland Old Golden Hen, Black Sheep Best Bitter** and **Nine Standards Original Standard**. After a welcome stop, with olives as a top up and a quick game of table pool we headed to the last pub of the evening, the **Fox and Roman**.

With the bell for last orders going as we walked in the door, we'd just made it in the nick of time! A full bar greeted us, with the choice of beer being **Titanic Cappuccino, Castle Rock Sheriffs Tipple, York Yorkshire Terrier** and **Black Sheep Best Bitter**. With five of us remaining, we commented on a great evening and left.

The **Deramore Arms** was the starting point for the June bike ride. The choice on offer being **Leeds Pale, Copper Dragon Best, Hop Studio Brew 100, Ilkley Lotus IPA** and **Kirkstall Dissolution IPA**. There was a good turn out with Lena and Cordula turning up for the first time and just Lena deciding to do the ride. There had been rain earlier in the day and the weather was looking a bit mixed so we decided to do a shorter ride. Dan still turned up in his shorts and t-shirt, sporting a new beard.

Cutting through the barracks it was probably just as well we decided on a shorter route with Lena's poorly bike. The **Fulford Arms** was the next stop with the choice of beer being **Revolutions #7, Kelham Island Easy Rider, Skinners Betty Stoggs**, and **York Guzzler** had just gone off. With the band just setting up and the evening looking better we decided to sit in the beer garden where we were entertained by Richard D's pet stories, one of which involved a dog called Moss eating his guinea pig!

The **Slip Inn** was the next short stop with the choice of beer being **Buxton Dark Nights, Timothy Taylor Boltmaker, Wold Top Wold Gold** and **Leeds Pale**. I also treated myself to one of their lovely pork pies with black pudding.

A busy **Brigantes** was the next visit with a good choice of beer as usual. **York Guzzler, York Constantine, Leeds Pale, Roosters Londinium, O'kells Manx Pale Ale, Black Sheep Riggwelter, Timothy Taylor Ram Tam, Anarchy Quiet Riot** and **Saltire Stateside IPA.....Phew!!!**

With just the three of us left, we finished the evening at the **Waggon and Horses** where we sat in the snug type area behind the bar till closing time. There was certainly the beer choice to keep us there with **WharfeBank Ophelia, Rudgate Chocolate Stout, Brew Company Bears Blood, Great Heck Nelson Sauvin, Abbeydale Dark Congregation, Batemans Salem Porter, Batemans Yella Belly, Theakstons XB** and **Roosters Yankee. (AR)**

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CLUB OF THE YEAR PRESENTATION

Early June saw the presentation for Club of the Year at **Bishophorpe Sports & Social Club**. Despite the report in the last Ouse Boozer, this was not the first time that the award has been made, but the first time for many years, which still reflects the scarcity of good real ale clubs on CAMRA's radar.

On a warm and pleasant evening, both club and CAMRA members amassed on the front steps initially for a York Press photo shoot before making our way into the concert hall for the presentation. Yours truly did the honours and Martin Scott (President), Dawn Paylor (Secretary) and Roger Bacon (Steward) were on the receiving end of the certificate.



L-R Roger, Dawn & Martin with the award

In an (ahem) short acceptance speech, Martin thanked the hard work of the club committee and members for making the club as popular as it is today. Indeed, the club has some stiff local competition with three pubs within 200 yards! The club has a range of facilities though and the beers are priced at an attractive level to the local pubs – and then there is the beer choice.

On the bar that evening were **John Smith's Cask**, **Theakston Best Bitter**, **Black Sheep Best Bitter**, **Navigation Traditional** and **Yorkshire Heart Silverheart**

IPA. Steward Roger is in charge of the beer ordering and as a free house, they have a wide range of breweries to choose from. The majority of business is with **H B Clark's** from Wakefield and one of their beers can frequently be seen on the bar.

Not only has the club a good selection of real ales, but they signed up for LocAle some time ago and regularly stocks beers from a variety of local Yorkshire breweries. The now established annual beer festival brings yet more real ales in! The club welcomes guests, many of who opt to become members as the very modest membership fee of £6 includes two free pints at Christmas!

Shortly after the presentation, the club was signed up for this year's Ale Trail – this – without doubt - being a 'first!' **(SG)**

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ACCREDITED PUBS

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

Outside York

Aldwark	Aldwark Arms	Huntington	Blacksmiths Arms
Appleton-le-Moors	Moors Inn	Husthwaite	Orchard Inn
Asselby	Whelans of Asselby	Kilburn	Forresters Arms
Barkston Ash	Boot & Shoe	Kirkham	Stone Trough
Barby	Olympia	Leavening	Jolly Farmers
Barmby on the Marsh	Kings Head	Newton on Ouse	Dawnay Arms
Biggin	Blacksmiths Arms	Osgodby	Wadkin Arms
Bishop Wilton	Fleece	Raskelf	Old Black Bull
Bishophthorpe	Sports & Social Club	Riccall	Greyhound
Burn	Wheatsheaf	Selby	Giant Bellflower
Cawood	Ferry	Selby	Nelson
Cawood	Jolly Sailor	Selby	Three Swans
Church Fenton	Fenton Flyer	Selby	Unicorn
Church Fenton	White Horse	Sherburn in Elmet	Oddfellows Arms
Cliffe	New Inn	Shipton-by-Beningborough	Dawnay Arms
Colton	Ye Old Sun Inn	Stillington	White Bear
Coxwold	Fauconberg Arms	Sutton on Derwent	St Vincent Arms
Cropton	New Inn	Thorganby	Ferry Boat
Easingwold	George	Tockwith	Spotted Ox
Escrick	Black Bull	Tollerton	Black Horse
Flaxton	Blacksmiths Arms	Wass	Wombwell Arms
Great Barugh	Golden Lion	West Haddlesey	George & Dragon
Helperby	Golden Lion	Wighill	White Swan
Helperby	Oak	Wigginton	Black Horse
Huby	Mended Drum		

York

Ackhorne	Habit	Royal Oak
Artful Dodger	Lamb & Lion Inn	Slip Inn
Blue Bell	Last Drop Inn	Snickleway Inn
Blue Boar	Lysander Arms	Tap & Spile
Brigantes	Maltings	Theatre Royal
Coach House Hotel	Meltons Too	Three Legged Mare
Deramore Arms	Old Ebor	Victoria Hotel
Edinburgh Arms	Old White Swan	Volunteer Arms
Exhibition	Pitchside Bar	Waggon & Horses
Fox	Punch Bowl, Blossom St.	Whippet Inn
Fulford Arms	Punch Bowl, Stonegate	Ye Old Starre Inne
Golden Ball	Red Lion	York Brewery Club
Guy Fawkes Inn	Rook & Gaskill	Yorkshire Terrier



LATEST NEWS

For this quarter's Ouse Boozer report, it's a case of four in, two out. Unfortunately, the **Appletree Country Inn** at Marton only recently signed up to LocAle and reported in the last Ouse Boozer, has unexpectedly closed and will no longer be on the list. Another LocAle pub, the **Fox** in Holgate Road has also closed. We do welcome four new additions though, the **Blue Boar** in York, the **Three Swans** in Selby, the **Olympia** in Barby and **Whelans of Asselby**.

This summer saw the addition of the **Blue Boar** in Castlegate to the growing number of York pubs participating in our LocAle scheme. The pub – up to its closure last year known as the **Little John** – is under the management of Jason Hawkins who also has the nearby **Three Tuns**. Tucked away at the top of Castlegate, the narrow fronted pub is split over two levels. Besides the rather good choice of Yorkshire beers, the pub features a daily food service and live music on Fridays.

Jason opened the **Blue Boar** earlier this year following an internal refurbishment that now gives the pub a modern, contemporary feel. The pub has a history in a previous life – also as the **Blue Boar** – part of which saw Dick Turpin's newly executed body exhibited there in 1739. There is no evidence within of the highwayman nowadays, but some original features show how the pub may once have been.

Jason told me he'd wanted to make a LocAle pub out of the **Blue Boar** from the off but had to wait for the arrival of **Rooster's Yankee** to join **Timothy Taylor's Golden Best** and **Landlord**, **Theakston Black Bull Bitter** and **Ossett Silver King** on the bar before gaining the accreditation (as regular readers will know, the LocAle requirement is for a permanent beer from within 25 miles). The pub also has Cask Marque accreditation.

Jason is York born and bred and has run the **Three Tuns** for five years following a family tradition – his mum and dad used to run the pub before him! Jason's aim is to provide two different but top quality pubs within two minutes walk of each other. He should have no problem achieving this as the **Three Tuns** has been runner up in Marston's national Pub of the Year awards for the last two years.



Jason behind the bar at the Blue Boar

All in all, a welcome and worthy addition to the LocAle pub scene in York. If you're in visiting the **Three Tuns**, pop round the corner and try the **Blue Boar** as well! (SG)

The **Three Swans**, Selby is a traditional pub just behind the market square and adjacent to the Abbey. Formerly known as Bar No 23, its address being 23 Church Hill, it changed its name to the **Three Swans** which is the Abbey Arms reflecting the monk Benedict's vision of Three Swans on the River Ouse as he arrived on his mission.

The pub sells local **Brown Cow** brewery beers and **Timothy Taylors Landlord**. Sky

Sports is on offer, there is a pool table at the back and a beer garden for the lovely summer weather. Real ale is well promoted and beer festivals held from time to time. Although primarily a locals pub, the emphasis on quality beer is attracting new custom. (TF)



Not only has the long cask ale drought been reversed at the **Olympia**, Barlby, but the pub is about to become a brewpub! David Welsh, owner of the **Jolly Sailor Brewery** at Riccall has bought the **Olympia** with the intention of moving the brewery there. The sizeable pub has extensive outbuildings, which would seem to make it an ideal new site.

In the short term though, the pub has become a second outlet for the **Jolly Sailor's** beers. On the bar at the time of my visit were **Cue Brew**, **Jolly Scotsman's Bitter**, **Bullseye Bitter** and **Yellow Jersey**, complimented by **Thwaites Original**.



Christine behind the bar at the Olympia

The pub was named after the nearby Olympia Mills which is now much reduced in capacity but scheduled for extensive redevelopment, bringing more housing and shops to the area. David took the pub over three months ago and has retained the former manager, Christine, to oversee the refreshed and redecorated pub.

Once the brewery is in place – by December, according to David – and up to full production, the beers will be as LocAle as you can get. There are already thoughts of holding a beer festival next year in the pub's grounds. (SG)

The latest addition to our LocAle scheme is **Whelans of Asselby**. Located on the road between Howden and Barmby on the Marsh, it sits at the very edge of our branch area. The pub was formerly the Black Swan until last year when it was bought – and refurbished and renamed – by Tony Williams and Inagh Whelan.

It has now been leased by local resident Ian Boyall whose first thoughts were to 'Get some good local beers in!' And indeed that's just what he's done – on the bar at the time of my visit were **Clark's Classic Blonde**, **Timothy Taylor Boltmaker**, **Wentworth School of Hop** and **John Smiths Cask**. Ian is no stranger to the licensed trade having run the bar at the York Raceway at Melbourne and organised several local beer festivals as well.

In the time that Ian has been in charge, other beers that have passed across the bar have come from breweries such as **Brown Cow**, **The Hop Studio** and **Bird Brain** and he is rapidly establishing contact with other local breweries to use on a rotating basis.



Ian behind the bar at Whelans of Asselby

The pub still has a loose Irish theme from the earlier refurbishment, but there are two distinct (and different) drinking rooms and a restaurant. Monthly live music is a welcome feature for the area too. Ian already has plans for a beer festival in October although the date could not quite be pinned down before we went to press. (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.

PUB OF THE YEAR PRESENTATION

In June, it was time to present our prestigious Pub of the Year award to this year's worthy winner, the **Ferry Boat Inn** at Thorganby. The pub won this award for the first time three years ago when it also went on to win the CAMRA Yorkshire Pub of the Year title, which was the first time our branch had produced a regional winner for some years. The Ferry Boat Inn is a genuine family-run free house, which has been run in the same vein, by the same family, for many years. The licensee, Olive Rogers, has had her name over the door since she was 21 and she is now in her eighties. Her daughter, Jackie, and son-in-law, Phil, run the pub nowadays and all three were over the moon to win the title for a second time.



The team with the award!

Over the last dozen years or so, Phil's interest in beer has seen the pub gradually increase its cask ale range from one to five, whilst never compromising on quality. By the time our bus arrived mid-afternoon, the pub and large garden were bustling with visitors to the beer festival that Phil and Jackie had organised, with help from Keith Simpson of **Brown Cow Brewery**, to mark the occasion. As well as the usual six hand pumps in the pub, the outbuildings just outside hosted a temporary bar with another fine selection of beers sourced by Keith from around the country, several of which were from Cumbria, and many of which I had never tasted before. Fantastic! There was even a marquee in the garden for the guest bands to perform in.

The weather was very kind, which meant that the presentation could take place outside where everyone was able to see and hear. It was the duty and pleasure of our Chairman, Matt Grant, to make the presentation. He began his speech by apologising to those present who had heard

his speech on the same occasion three years ago because it was going to be very similar, as little, if anything, had changed at the pub, which in the case of the Ferry Boat Inn, is a very good thing! He then explained a bit about how the Pub of the Year is chosen by the membership from the 460 pubes in the York branch area.

Quality of beer/cider/perry is the most important criteria and this is weighted accordingly in the survey process. No one in the audience reported ever having a bad pint at the pub, so it seemed most people agreed with the membership on that point. It was also noted how Phil always tries to have a varied range of beer styles on the bar at any time, including a dark beer such as a dark mild, stout or porter, which has helped these once endangered beer styles begin to regain popularity.

The atmosphere/style/decor of the pub was described as being homely and cosy, especially with the roaring fire in winter, and in summer the pub has its amazing, large beer garden leading down to the River Derwent. Matt went on to describe how the pub is one of the most friendly and welcoming he has ever visited, which meant it did well in the service/welcome category too.

As regards sympathy with CAMRA aims, Matt noted that Phil and Jackie were both members, they always display CAMRA publicity materials and copies of this magazine, always serve full pints (a key CAMRA campaign) and have been members of our LocAle scheme since its launch.

The penultimate category is community focus and when Matt suggested that this pub appeared to be a hub of the community, a local user of pub shouted out that it was the hub of the community. The pub has a quiz night, dominoes team, music nights and several local clubs meet at the pub.

The final category is good value and whilst the pub has very reasonably priced products, this category means more than just cost. It refers to the overall value for money and experience that you feel you get from investing time and money to visit the pub.

To win the Pub of the Year title in an area with such a wonderful array of real ale pubs, a pub obviously needs to do well in all six categories, which the Ferry Boat Inn does indeed. Jackie, Phil and Olive accepted the certificate and trophy and then Jackie said a few words of thanks to the people who they feel have most helped them to build the pub up to its current high standard. These included several local breweries and, most importantly, their loyal customers who were once again there in abundance. I'll drink to that! (MG)



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PUBS OF THE SEASON

The sun was shining and the temperature was heading into the high 20s, so it was time for the Country Summer Pub of the Season award to the **Wombwell Arms**. Fourteen of us travelled by minibus from York through the glorious North Yorkshire countryside to Wass on the 6th July. Passing the impressive ruins of Byland Abbey our anticipation of a good thirst quenching pint was increasing. We were not to be disappointed as Ian Walker, the landlord, was waiting to greet us with a choice of real ales. Other CAMRA members who had made their own way to Wass also joined us. Ian had reduced his beer prices for the event and advertised it within the local community. There were two guest ales, **Rudgate Yorvik Blonde** and **Wensleydale Poacher** together with the regular **Black Sheep Best Bitter**. We sat outside and enjoyed the beer and sunshine before going inside to the Poachers bar where Ian and his staff had laid on an array of tasty canapés for us to sample.



Ian (right) presenting Ian (left) with the award!

After our lunch, Ian Alford, the sponsor, made the presentation to Ian, the landlord and congratulated him on the continuing success of the **Wombell Arms** and in particular his commitment to offering real ales from local breweries at the pub. Ian thanked CAMRA for the award and then entertained us with an account of how CAMRA had influenced his life, career in the brewing industry and finally his choice of beers in his own establishment. It was also a tale of the many changes in the British brewery industry over the last few decades.

His first involvement with the brewing industry was at the age of three when his father took him to the **Scarsdale Brewery** in Chesterfield where he worked. That brewery was taken over in 1959 by **Whitbread** and immediately closed. Latter, while at university Ian worked during the

summers with **Whitbread** in Sheffield stacking crates, working in the office and cleaning cellar tanks. Some of the pub cellars had over 20 tanks and sold more **Whitbread Trophy** in a week than the **Wombwell Arms'** beer sales in a year! In 1976, fed up with the fizzy beer at university he joined CAMRA and along with some friends got elected to the student bar committee, ended the Scottish and Newcastle arrangement and installed hand pumps. His copy of the 1976 Good Beer Guide (much thinner than the latest edition) was passed around as today's CAMRA members searched for their favourite pubs. After graduating Ian got a job in product development with **Watney Mann and Truman** at the Brick Lane London Brewery and in the post Red Barrel era was involved with new brands such as **Watney's Stag Bitter** and **Truman's Tap Bitter**. In 1981 with the inducement of a company Ford Cortina he moved to sales eventually becoming General Sales Manager for new business and key accounts. Following takeovers and mergers he moved to the **Courage** Bristol Brewery which produced **Directors**, **Courage Best** and **Courage Bitter Ale** (3.2% for the local market). Thanks to the Bristol Brewery being a devolved business unit Ian was able to rename this latter beer as George's Bitter, a traditional name. Along with an advertising campaign he increased sales fourfold and a long term decline in bitter sales was reversed. Following this success a 4.4% George's Premium was launched for Christmas selling 987 out of the 1000 casks produced. Subsequently the brewery was closed and eventually Courage was taken over by Scottish and Newcastle and Ian became the West Country Regional Sales Director. Following a period of illness and a reorganisation where his job disappeared and Scottish and Newcastle itself were being acquired by Heineken, Ian decided to take early retirement and redundancy to fulfil his dream of running his own business.

Ian and his South African wife, Eunice, purchased the **Wombwell Arms** five years ago. Eunice is the head chef and brings a South African twist to their menu. Originally a micro brewery was planned. However, the need to refurbish the pub and in particular the kitchen, letting rooms and toilets has put the micro brewery on hold for the foreseeable future. A recession and poor weather has also not helped. Recently the **Wombwell Arms** has introduced a second guest beer alongside **Black Sheep Best Bitter**. The guest ales are always from local micro breweries and mostly in pils to maintain quality. Business now seems to be improving with last year's turnover up by 7.5%. Perhaps

the micro brewery may become a reality.

After a few more beers it was time to board the bus for the journey back to York. On the way back a call was made at Stillington for a beer break at the **White Bear**. This is a CAMRA favourite which offers a 10% discount to CAMRA members. The choice of beers on offer included **Ilkley Black** and **Sam Smith's Bitter**. After an enjoyable pint or two we continued back to York after all having had a splendid day out. (IA)

It was a good turnout from locals and CAMRA members alike to celebrate **Old Ebor's** success as our Town Summer Pub of the Season on Friday 19th July. During a rare appearance of real summer (hot and sunny for more than 2 hours), it was a perfect night to sink some of Paul Matson's well-chosen ales at an event that also marked the start of his first beer festival.

His son Kieran and business partner Sarah Hill, still recuperating from her recent illness, joined him to receive the award from yours truly, the nominator at the Branch meeting.

In what had been a challenging first year in the pub business, the winning team has established a growing reputation among real ale and cider enthusiasts, a welcome addition to the other good real ale pubs in that part of the city centre. But the regular local customers, even if they preferred alternative drinks, are the lifeblood of pubs like **Old Ebor** and were thanked for their continuing support.

Receiving the framed certificate, Paul remarked that he was honoured to have been nominated and amazed to have won the award and thanked CAMRA members for their support.



Karl presenting the award to Paul, Sarah and Kieran

An interesting choice of ten ales (including four from the Isle of Man) across diverse styles and three real ciders, selected by Sarah, were well sampled.

Beers on offer were: **Busby's Oyster Stout**, **Ruby Mild** and **Castletown Bitter**; **Doghhouse Citra Pale Ale** (the Manx ones); **Big River Ropewalk**; **Saltaire Blonde**; **Great Newsome** **Jem's Stout**; **Robinsons Trooper**; **Theakstons Rivers Answer**; **John Smith's Cask**.

Ciders on offer throughout the festival were: were **Sandford Orchards Shaky Bridge**; **Manx Cider Co**, **Johnny Jump**; **Orchards of Husthwaite**, **Galtres Blush**; **Mr. Whitehead's**, **Novo Pyrus** (perry) **Rough Old Wife**, **Blushing Old Wife**.

Thank you to Paul, Sarah and the staff at **Old Ebor** for a memorable night (I certainly remembered how much beer I had consumed the morning after!). (KS)

Goodramgate is a delight for quality drinking in a busy but friendly atmosphere and one of its undoubted highlights is the **Snickleway**, known to some of us with long memories as the Anglers.

An already excellent beer range has been consolidated with three regulars: **Roosters Yankee**, **Jennings Sneek Lifter** and **Saltaire Blonde**. There are three additional cask beers to try.

By way of overdue recognition we are delighted to confirm that the **Snickleway** has been selected as our Town Pub of the Season for this autumn and a presentation has been arranged for the evening of Thursday 10th October: it will certainly be one not to miss, see you there! (CT)



The Snickleway

The **Greyhound** at Saxton has won our country pub of the season award for this Autumn. If you have never been to

the **Greyhound** you have been missing an absolutely gem of a pub.

The **Greyhound** is a real pub, and that's it! It has no accommodation and is unable to do food, as the kitchen is too small. It is situated between Tadcaster and Garforth, close to the famous battlefield of Towton, in the little village of Saxton. Easy to miss as it is almost hidden in a dip where only the church spire can be seen when approaching. This pretty old stone pub once an old teasel barn, is nestled next to the church with a pretty beer garden full of hanging baskets and climbing roses.

You enter the pub into an old stone flagged corridor and find three small rooms, the smallest being the bar. The bar is decorated with horse brasses with a tiny fireplace in one corner. The other two rooms are decorated with an old world charm. Two rooms have coal/log fires in the winter whilst in the summer there is the beer garden. Aah and a special feature, it still has outside toilets!



The Greyhound

The **Greyhound** has always been a popular pub, a well kept secret some might say. Since Steve took over in 2011 it has become even busier. I am always surprised at where all the regulars come from, not just the village and surrounding villages, but Sherburn in Elmet, Tadcaster, Garforth, and East Leeds, as well as visitors from afar.

For a small country pub to be busy from opening times 11:30 till 3 pm and then 5:30 till 11pm week days and all day Saturday and Sunday tells you something. The same crowd have been drinking in the **Greyhound** for decades and will meet there on regular days always around the same time to meet up with friends and enjoy an excellent pint of **Sam Smith's Old Brewery Bitter**. The price is right too, half the price of a pint in York! My father always made sure he only bought a round in the Greyhound! (PB)

FRIDAY 5

A very good turnout for the July event on a sweltering summer evening. Careless at the time, I decided to go straight from the office so started out in my business suit on my tod at the **Cock & Bottle**, an unassuming pub on the relatively quiet side of the river. There is now only one lonely real ale (**Sharp's Doom Bar** on this occasion) so I enjoyed a cooling and leisurely full pint of it. Others soon assembled and amazingly Chris had a half pint (the first ever I can remember seeing him drink)!

We progressed to the **Whippet** (formerly Yorkshire Hussar), recently classily refurbished and now very busy with diners due to its growing reputation for quality food. However we were made very welcome and enjoyed a carefully chosen ale menu: **Rudgate Jorvik**, **Ilkley Mary Jane** and **Stout Mary**, and **Great Yorkshire Classic**. One bee in our bonnet has been the high prices (even for York), but there appears to have been a change of policy and these are now better aligned.

On to the **Corner Pin**, a **Marstons** house serving **Jennings Cumberland** and **Cocky Blonde** and **Wychwood Hobgoblin** - and the Milky Bar kid! Enjoying our beer outside in the garden we ran into a group of (mostly) young men out on a stag party, thankfully pretty civilised at this early hour. The impending groom was amazed to learn that I work at the home of Milky Bar and promptly opened his "saddle bag" to shower us with the wonderful white chocolate products.

Those who look for variety in their beer are really spoilt for choice with these last two pubs in close proximity...

Penultimate call was the **Maltings**, where as usual there were interesting beers on offer: **Roosters Stars & Stripes**, **Ascot Eldorado**, **York Guzzler**, **Liverpool Craft Rye Pale Ale**, **Goose Eye Yorkshire Pride**, **Blakemere Vanilla Stout**. Ale Trail collectors took the opportunity to get their stickers as race-goers started to appear from the evening meet at the Knavesmire.

A short walk to our final destination at the **York Tap**, the beautifully converted former 30's hotel lounge and more recently model railway club. Mind boggling variety of ales, some good real ciders and class continental beers for those who have other preferences. I settled for halves of **Acorn Aramis**, **Dark Star Partridge**.....sorry great choice but too many to jot down! (KS)

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LISTED IN THE 2012/13 GOOD BEER GUIDE

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BEER APP REVIEW

How well does our enjoyment of good ale in sociable, well-run drinking establishments fit into the digital age of smart phones, electronic tablets and on-the-move collaborative applications? Very nicely, actually, you may be surprised to hear!

There are a number of very good smart phone apps (applications) available and I would like to tell you about one I've found to be very enjoyable and informative. It is called "Untappd" and in a nutshell allows users to log and rate the beers they try whilst out and about in pubs or drinking at home. It is a type of social media app – you set up your unique username and are then free to log, rate, search for all types of beer drinking activity!

There is a fast and simple search function to very quickly locate nearby watering holes and find out what they currently have on offer. You can do this by searching "Nearby Beers", "Nearby Bars", "Nearby Breweries" and also "Trending Beers". This all makes use of the geo- mapping technology in the phone to pinpoint exactly where you are. Naturally, you have to be in reception of a wireless or 3G/4G net signal. The application also makes use of other stored internet databases and search functions to identify local reference points near to you – pubs, bars, nightclubs, restaurants, cafes, tourist attractions and even individual shops. From here you can see what beers people have been drinking at these places, and most usefully, what they think about them!

I have found this particularly useful when in a new town or city, with no prior knowledge or research I have very quickly found some nice beers in some good places that I may never have found! It is surprising sometimes where you can unexpectedly find some rare tipples.

Users' posted photographs and comments on taste, price, pub ambience etc. are very useful. There is often a bit of light hearted discussion and banter on some of the beers and pubs – this all adds to the social aspect of the app. You can interact and "become friends" with other users – from here you can also "locate" your fellow users to find out where they are out drinking...I'm not really sure how useful this is though - there is still the odd reason to actually

use your phone for what it was originally designed to do! I have found the application seems to work anywhere – from downtown Doncaster to Dubrovnik harbour...I recently used it in Croatia and managed to locate some very interesting local beers (albeit mainly lagers). I also use it to log comments on bottles I sample at home.

The reason for writing this is to get more people using the app – the more comments and ratings that are on there, the more useful and informative it becomes for all. For us CAMRA members it is another great way to further promote the drinking of the Good Stuff, in the best establishments!

The "Untappd" app is available to download free of charge on all iPhone and Android smart phones. There are a few other apps available that do similar things but I think this is one of the best available out there at the moment. (DN)

If you use a different app why not send us a review for the next edition of Ouse Boozer.

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ON TRACK FOR UNUSUAL PUBS, VIA THE YORK TAP



Pub, real ale and railway enthusiast Bob Barton realised there wasn't a book combining his passions. Five years, quite a few pints and thousands of miles by train later, he has produced a lavishly illustrated book, 'Unusual Railway Pubs, Refreshment Rooms & Ale Trains' (Halsgrove Publishing, £16.99).

This is more than a guide to pubs on existing and former railway stations in Britain, though that fills a big chunk of the 144 pages. The author reveals that synergies between rail and ale extend much further than public houses. So cue railway themed ales, breweries in railway buildings, a calendar of beer festivals in engine sheds and goods yards, and the phenomenon of steam-hauled ale trains on heritage railways. The history of the subject includes the decline of coaching inns, the birth of new types of refreshment places for rail travellers and how the iron horse transformed the brewing industry. Even London's St. Pancras station once housed a massive beer cellar. The title will be popular both with readers who want to sample some eclectic drinking places (most of which can still be reached by train) or indulge in nostalgic armchair excursions infused with hops and steam.

The establishments featured range from bars in a vintage wooden carriage and signal-cabin to palatial Edwardian waiting rooms. Among them are Yorkshire's very own historic gems, the **York Tap** on the city's station and the **Station Buffet** at Bridlington. For film fans there's also the original Brief Encounter refreshment room.

Bob is a long-time CAMRA member and got support and suggestions of places for inclusion from fellow members.

Bob Barton is a travel writer and former senior press officer at tourist board VisitBritain.



What Pub is the Campaign for Real Ale's online pub guide, currently in beta and visible to CAMRA members

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YORK BEER FESTIVAL FAQ

The York Beer & Cider Festival has grown to be the largest event of its kind in the North of England. This year it's being held from 18th – 21st September. Find out all you need to know from our handy FAQ (frequently asked questions) guide.



Where is the festival?

In a giant marquee on York's famous Knavesmire just off Tadcaster Rd, York, YO24 1DJ

What are the opening hours?

5.30pm -11pm on Wednesday 18th and midday -11pm on Thursday 19th to Saturday 21st.

How do I get to the festival?

It is a 20 minute stroll from York Rail Station, from where you can also take a taxi or catch bus services 4, 12, 13, 21, 37, 843, 844 & 845. From York city centre, Stonebow bus stop – services 12, 13, 21, 843, 844 & 845.

Let's get down to business, what is there to drink?

There will be over 350 real ales; over 100 real ciders and an international bar selling a selection of foreign beers (draught and bottled beers including lagers). There will also be a selection of English wines and soft drinks.

What are the admission charges?

Wednesday 18th - Public £3, CAMRA members £1;
Thursday 19th - Public £4, CAMRA members £2;
Friday 20th/Saturday 21st - Public £5, CAMRA members £3

Why do I have to pay to get in?

The cost of putting on a festival of this scale is very significant and admission charges go towards covering just some of the outlay on things such as marquee hire, fencing, generators, toilet facilities, bar equipment & scaffolding.

Do I have to buy a glass?

You will need to buy a souvenir polycarbonate festival pint or half pint "glass" when you arrive (licencing conditions do not allow real glass) which can be refunded should you choose, when you leave the festival.

Are there beer tokens or is it a cash bar?

There will be no beer tokens – you pay cash for your beverage, as you would in a pub.

How much is a pint?

Visitors in previous years will know that we keep prices as reasonable as possible. Beers will be priced individually to reflect their strength (ABV).

Do you sell drinks in thirds of a pint?

Yes, glasses are marked for third and half pint measures as well.

Will there be a programme available?

Yes, for just 50p you can buy a programme listing all the available beverages.

Will all the beers in the programme be available at all times?

We will endeavour to have the greatest range of beers on at all times but reserve the right to keep beers from sale due to them not being ready for sale. The range will of course diminish as beers sell out.

Do you sell Lager?

Do not expect the mass produced brands that you would see in your local! Although this is primarily a real ale festival there will be a limited selection of premium world lagers available at the International Bar. There may also be some British cask lager on the beer bar.

Can I bring my own beer?

No - soft drinks only in plastic bottles.

Can I bring children?

Under 18's will be admitted with a responsible adult but will be required to leave by 8pm.

Will I be able to buy food at the festival?

Yes, there will be a good variety of different hot and cold foods encompassing cuisines from around the world including vegetarian options.

Is there a smoking area?

There is a very large beer garden that accommodates smokers.

Will there be parking available?

There is plenty of parking for bikes. There will be limited on-street parking for cars adjacent to the festival on Knavesmire Road, but of course we do not recommend driving to the festival unless you are a non-drinker.

What about dogs?

Dogs that are kept under control and on a lead at all times are allowed.

Is there live entertainment?

There is a varied programme of live music covering all sessions apart from Thursday night which is being kept as a quiet session.

What if it rains?

There is plenty of standing room in the marquee as well as plenty of seating.

Will I have to queue to get in?

Most of the day there will be no queue (apart from opening time). In 2012 the peak was 10 minutes on Friday night. If we reach our safety limit then we may have to go to "one out one in".

Can I buy tickets in advance?

We do not offer advance tickets, just pay on the door when you arrive.

Do you offer corporate packages?

Yes – please contact comms@yorkbeerfestival.org.uk for more details.

Do you need bar staff?

We are still recruiting volunteers (CAMRA members) to work in all areas of the Festival. If you work a full session at the festival either behind the bar or in any other capacity we will give you a food and drink allowance as a thank you.

Can you recommend accommodation?

Check the festival website www.yorkbeerfestival.org.uk for hotels offering discounts to festival attendees or alternatively book accommodation at www.visitYork.org/book

Are you on twitter and facebook?

Yes, [@beerfestYork](https://twitter.com/beerfestYork) and www.facebook.com/yorkbeerfestival (NL)





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ABBEY BIRTHDAY TO THE MONK'S BREW

One year ago the Benedictine monks of Ampleforth Abbey in North Yorkshire launched Ampleforth Abbey beer. July was its first birthday and was celebrated not only by the monks themselves but by growing numbers of drinkers who have tasted and enjoyed this beer.

Father Terence, the Prior of Ampleforth Abbey, said "It has been very pleasing to see Ampleforth beer establish itself so well. Sharing our brewing heritage has obviously gone down well and the income from this venture helps not only maintain the Abbey itself but also supports our work in communities across a wide area"

He continued "St. Benedict expected that monks pay their own way and work for their money. Brewing is a traditional way of doing this in monastic communities and we're happy to have had the success we've had"



Father Terence, Prior of Ampleforth Abbey, outside the Abbey, with the cake baked to celebrate the beer's first birthday

The beer is overwhelmingly marketed and sold in its Yorkshire heartland, although several thousand bottles have been exported to France, Finland, Denmark and Ireland. "It's not been a concerted effort to attract overseas sales, rather a case of buyers having heard about us and wanting to stock it as a high quality specialist British beer" continued Father Terence

Based on a centuries old Benedictine recipe, Ampleforth Beer is the only Abbey beer produced in Britain and

appropriately enough it is brewed in God's Own County of Yorkshire. Similar in style to many Belgian beers with monastic heritage it was named "Yorkshire's Best Drink" by the regional food organisation DeliciouslyYorkshire.

Driven from England at the time of the Reformation and determined to survive, the Benedictine monks needed income. The income came from brewing the first beer of its kind – la bière anglaise – to be brewed in France. Made with hops and barley, then 'double-fermented' it was strong and 'sparkled like champagne'.

Whilst not brewed at the Abbey itself but at Little Valley Brewery in West Yorkshire, monks involve themselves heavily in the beer operations and as Father Terence said "If we get to a level where the sales are very, very good we may look at bringing brewing to the monastery and making the beer onsite, as the Trappists do"

Ampleforth Abbey Beer is a dark coloured, full bodied beer, with a fruit and malty flavour and an ABV of 7.0%.

It's not just beer that Ampleforth's monks have made a specialism: cider, gins, brandies, and a liqueur are all part of their monastic creativity. "Our orchards are long established and the 40 plus types of apple we grow make cider that compares with the best" said Father Terence. "Indeed it has won awards for the last two years at the International Cider Challenge". "We grow the apples, pick and press them, and the resulting cider is enjoyed far and wide" continued Father Terence.



'It's Better Down The Pub' campaign encourages pub-goers to share their great experiences of visiting the pub by making a short film/video, taking a creative photograph or writing a short story/poem. See the website for more details.

FESTIVAL FUN

Boot and Shoe

July 12th, 13th and 14th were the dates for this year's **Boot and Shoe** at Barkston Ash summer beer festival. The annual event, now in its 5th year since Neil and Sue Sands took over the pub grows from strength to strength.

There was a selection of 15 fine ales on offer from all over the UK with a range of styles to suit every palate. The **Revolutions EP** was in great demand and sold out way before the others.



The exceptionally fine weather over the weekend ensured that all in attendance built up a healthy thirst, no more than Seth the tuba player from the South Milford Brass Band that provided excellent entertainment on Saturday afternoon.

Hopefully the winter festival held in the pub will be just as successful although the weather unfortunately may not be as resplendent. (PH)

Red Lion

The spring bank holiday saw another battle of ale-producing regions take place at the **Red Lion**, Merchantgate. Held from Friday 24th to Monday 27th May on this occasion Yorkshire took on London in a vote to decide ale supremacy.

Yorkshire's contestants again included generous offerings from **Rudgate**, **Ossett** and **Revolutions** but there were also entries from **Black Sheep**, **Treboom**, **Roosters** and **Copper Dragon** with **Golden Sheep**, **Black Sheep Best Bitter**, **Yorkshire Sparkle**, **Baron Saturday**, **Yankee** and **Golden Pippin** respectively taking their place on the bar.

London's regional brewery entrants were **Fuller's London**

Pride, **Young's Special Bitter** and **Young's London Gold**. Although all were enjoyed few votes were cast in favour of the larger southern brewers with **Black Sheep's Best Bitter** and **Ossett's Silver King** enjoying supremacy on the first two days. London fought back valiantly with the **East London Brewing Company** who sent their **Orchid**, **Jamboree** and **Pale Ale** casks to the north with high hopes. These hopes were understandably high due to the great taste of their ales but with the exception of **Jamboree** each ale was beaten hands-down by their Yorkshire equivalents, notably **Treboom's Yorkshire Sparkle**, **Rudgate's Ruby Mild** and **Volsung** and **Revolutions' Clash (London!)** Porter.

The tides turned a little on Sunday with what appeared to be coach-loads of cockneys frequenting the pub for a traditional Yorkshire Roast but after the obvious north/south banter even the most ardent of London brewery supporters were starting to recognise it's hard to keep Yorkshire – and its magnificent brewers – down.

Yorkshire's victory was sealed when voting closed on Monday evening and the votes were counted. Whereas Lancashire gave Yorkshire a run for its money London could only muster 22.7% of the vote with the white rose bagging 77.3% of votes cast (aprox. 750).

Upcoming Beer Festivals

Ash Tree Inn

Barkston Ash – Friday 6th and Saturday 7th September. There will be food available such as different curry dishes and there will be entertainment on both nights, the Northern Comfort Barber Shop singers on the Friday and Hot Foot Powder on the Saturday.

Barnsley (Elsecar) Beer Festival

Milton Hall, Elsecar - Friday 6th to Sunday 8th September. The beer festival will feature 30+ real ales and cider. The beers will feature local breweries, old favourites from around the UK and some new arrivals.

Tap and Spile

York – 14th September. Pork pie and cider festival. There will be 10 local butchers participating in this event and will be judged by the public on the meat, jelly and pastry. Admission is free and the event starts at 1pm.



York Beer and Cider Festival

Knavesmire – Wednesday 18th to Saturday 21st September. 350+ British beers, 100+ Ciders and perries and Foreign Beer Bar. Live Music; Tombola Stall; Gift Stalls; Food Village with all types of world foods; Large outside beer garden.

No advance tickets.

Jug

Chapel Haddlesey – Saturday 21st and Sunday 22nd September. Autumn Beer festival.

25th Keighley Beer Festival



Central Hall, Keighley – Thursday 26th to Saturday 28th September. Up to 70 real ales, this year featuring strong milds and old ales; also ciders, perries, foreign-bottled beers, food, souvenir merchandise and tombola.

First Cawood Beer Festival

Saturday 28th September. All proceeds will be donated to Cawood primary school.

Huddersfield Oktoberfest



Sikh Leisure Centre (APNA Venue) - Thursday 3rd October to Saturday 5th October. Around 75 real ales, local and regional breweries. Cider and perry bar. No advance tickets. Refundable festival glass (with 1/3 pint measure). Breweriana, products, charity raffle. Good seating, level access.

39th Sheffield Beer & Cider Festival



Ponds Forge International Sports Centre – Wednesday 23rd to Saturday 26th October. Extensive real ales showcasing local breweries + some interesting beers from further afield + large choice of ciders. Stalls + pub games. Live music Thursday to Saturday and Charity pub quiz on Saturday. Pay on door, advance tickets not necessary.

23rd Wakefield Beer Festival

The Space – Thursday 7th to Saturday 9th November. 120 cooled real ales, cider, perry, foreign and British bottled

beers. Hot/Cold food available all sessions. CAMRA Products, Tombola. Advance tickets Fri night only.

13th Otley Beer Festival

Otley Rugby Club - Friday 8th and Saturday 9th November. Approximately 60 real ales, cider, perry and bottled beers. Soft drinks, food and live music at times. £5 entry including glass, programme and £2.50 drinks tokens. No advance tickets

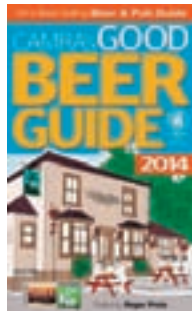
4th Saltburn Beer Festival

Community and Arts Centre – Friday 15th and Saturday 16th November. 36 real ales plus ciders, perries and local fruit wines. Hot food, snacks, soft drinks, CAMRA products, tombola.

GOOD BEER GUIDE 2014

CAMRA's Good Beer Guide 2014 will be published on 12th September 2013.

The Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 41st edition, this pub guide is completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer.



The unique 'Breweries Section' lists over 1000 breweries - micro, regional and national - that produce real ale in the UK, and the beers that they brew. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. The Good Beer Guide 2014 is the complete book for beer lovers and a must-have for anyone wanting to experience the UK's finest pubs.



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INN CIDER TRADING



October is Cider & Perry Month - CAMRA promotes Cider & Perry throughout October.

Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe. Great skill goes into producing both products. Great store is placed by the brewer in the quality of ingredients and variety of flavours created by the malt, hops, yeast and water used to brew the beer. It is a Cider Maker rather than a brewer that makes cider and perry.

They may use a mixture of bittersweet and bittersharp cider apples or sweet dessert apples, or a mixture of the two to make cider. Perry is normally made from perry pears, but can be made from dessert pears.

The choosing, pressing and blending of the fruit to make cider or perry is just as much of a craft as making beer, and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes called 'The Wine of the West'.

October is a very active time for cider makers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.



An apple in the Ampleforth Abbey orchard

The Friday 5 in October (Friday 18th October) includes pubs that sell real cider – **Tap and Spile, Royal Oak, Cross Keys, Old White Swan and Pivni**. The Tap and Spile is also hosting a pork pie and cider festival on 14th September.

CAMRA, the Campaign for Real Ale, has announced the winners of its National Cider and Perry Championships.

Cider

GOLD – Springfield Wobbly Munk, Monmouthshire

SILVER – C.J.'s Surprise, Gwent

BRONZE – West Milton, Dorset

Perry

GOLD – Dunkertons, Herefordshire

SILVER – Gwynt Y Ddraig Two Trees, Glamorgan

BRONZE – Raglan Cider Mill Snowy Owl, Monmouthshire

The York Beer and Cider festival will feature a range of around 100 ciders and perries. The bar staff are happy to help you find ones you like, so if you haven't tried real cider or perry before why not go to the cider bar at the festival and let the knowledgeable staff guide you through the different styles.

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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 3JU

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)

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



LAND OF HOPPORTUNITY

Earlier this summer Matthew Hall and partner Chris Bradley held the first open day at Yorkshire Hops at Chris' farm in Ellerker, East Yorkshire. The attendees included brewers, Andrew Whalley from Charles Faram hop merchants, James Fawcett from his maltings at Castleford, noted beer writers Barrie Pepper and Sam Parker and friends. Light refreshments were supplied by family and friends whilst alcoholic beverages were provided by Adrian and Vicky from **Yorkshire Ales**.

Things have moved on rapidly for Matthew since planting some plants on a trial area of land at nearby Elloughton last year. The success there, including selling the resultant green hops to the local **Big River Brewery** prompted Matthew to seek a larger location to expand his endeavours. He has teamed up with Chris, a good friend of his dad, to transform his hobby into a commercial business.



Since 2006 Chris has been growing cereal and energy crops and was keen to diversify to create the most northerly commercial hop farm in the UK. The duo got their heads together and formulated a business plan. With more than 1000 breweries in Britain and well over 100 breweries in Yorkshire alone there simply has to be a market not just for hops but more especially "Yorkshire Hops".

Visits to the traditional hop growing areas around Hereford and Worcester proved extremely thought provoking in

that the methods used seemed quite antiquated using machinery and systems from the 1940's and 1950's. This was followed by a trip to Germany to seek out the production methods there. The net result was the purchase of plants from the Hop Association, and harvesting and grading machines from Worcester and Munich.



This February the first hectare of land was converted from grassland into a hop garden. 300 tonnes of turf were cut and removed; around 500 wooden posts were erected, 11km of wire affixed, and a seemingly endless run of hop netting attached. Over 3,600 **Sovereign** and **First Gold** variety plants were then planted in 16 rows of 227 and after just a couple of days, the first few tips were appearing on the tall hops.

Simultaneously, Matthew has been driving the marketing side via social media, using Facebook and Twitter to enlist sponsorship from members of the brewing industry. Local breweries including **Big River**, **Brass Castle**, **Wold Top** and **Brown Cow** have shown their support alongside **Saltaire** and **Bridestones** from the West Riding. Other individual sponsors have signed up. Indeed, Chris has mentioned that it is the interest from brewers that has been the main inspiration for the project to succeed. On the other side of the trellis, Phil Saltonstall from **Brass Castle** has indicated his excitement by the scheme and is looking forward to producing entirely local beers later in the year.

Activity remains brisk with the hop burrs turning into hops in early August. It will not be long before the first green hops will be ready for picking. To retain their freshness, the whole

crop will have to be harvested within a five-day window and added to the brewing process within a day of being graded to capture their distinctive aromas. Crops in future years will be dried and packed and will not be so time critical.



The trial are at Elloughton continues to be monitored for growth of other hop varieties and it will not be long before preparations will kick into action at the main site with the arrival of a further supply of 3650 plants to be planted on a neighbouring hectare of land.

With the national hop acreage dropping year on year and the concern that within 10 years the UK may end up buying in most of its requirements, it is heartening to see such a business bucking this trend and most importantly in Yorkshire.

For more details about Yorkshire Hops, visit www.yorkshirehops.co.uk who can also be found on Facebook and also twitter [@YorkshireHops](https://twitter.com/YorkshireHops) (DL)

You will be able to try beer brewed with Yorkshire Hops at the York Beer and Cider Festival as Brass Castle's Force 5, brewed with fresh Yorkshire Hops, should be available there.

Stuart & Helen extend an old-fashioned welcome at the

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TREBOOM BREWERY TRIP

It was another fair weather day as the bus made the short journey from York to the **Treboom** brewery just off the A19 in Shipton by Beningrough.

John Lewis, gave us a warm welcome and a thorough tour. It is part of a complex of units, built in 2011 to the brewer's spec. The buildings are now mostly let out with other users including art and crafts makers and a dental supplies company. He hired David Smith, a local consultant who has experience of setting up a large number of microbreweries. Another friend suggested and helped him successfully apply for a Rural Development Programme grant from the now defunct Yorkshire Forward for 50% of most of the capital costs. New kit for his 10 barrel plant was supplied by Fred Shaws, steel fabricators in Huddersfield. Brews are currently done once or twice a week but demand is steadily increasing and there is plenty of capacity for expansion (up to 5 a week).

Yeast culture was from **Brimstage Brewery** on the Wirral as reputedly their yeast had originally (by a circuitous route) come from Fuller's one of John's favourite brewers, but has now been in use at Treboom for over a year so has evolved to suit the brewery conditions and is now a 'Treboom' yeast. First brew was on 22nd Dec 2011, and almost had to be abandoned due to leaving the wort heater on, resulting in excessive evaporation and a massive condensation problem in the brewery!

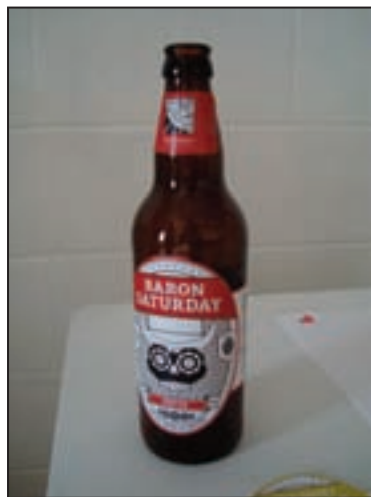


John (second from the right) with a few of the group

A wide range of hops are used from many sources including UK, US, Poland and Slovakia. Some are used for general flavouring and others are added late for aroma.

The brewery is named after the sound of a drum roll, and the first two beers carry on the percussion theme (**Drum Beat** and **Kettle Drum**). **Yorkshire Sparkle** was named by John's young son and is by far their best selling ale. Their porter **Baron Saturday** (named after a song by the Pretty Things) completes the main range. Specials include **Beat No.1** (with organic bitter orange peel, coriander & pepper), **First Draft** (green hopped), **Spice Cracker** (dark ale) and **Myrcale** (with bog myrtle) and newer special **Hop Britannia** a 5% pale ale with English hops.

The solar array for the complex delivers 12kW of energy on a sunny day. The brewery is about to start bottling their beers, using **Hambleton's** plant at Melmerby. John explained that bottles actually make less money but are good for spreading distribution of the Treboom brand. **Baron Saturday** will be bottle-conditioned but not the **Yorkshire Sparkle**. We had a look at the labelling artworks and some early samples. They have an off license so they can sell direct from the brewery too.



Baron Saturday ready to go

Outside we spotted the cows in the field next door, looking expectant as they are the lucky recipients of the spent malt from the brewing process. Water (or liquor to the brewer)

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is extracted from a borehole. Further along we visited the natural effluent treatment plant comprising settling tanks, higher and lower reed beds and soak away. Progress hops is being grown as an experiment, John hoped they would yield enough for one or two green hopped brews next year. After a good sampling of the three ales and snacks John had kindly laid on for us (yes free beer!) we re-joined the bus.



The progress hops

Old Black Bull at Raskelf, our Autumn Country Pub of the Season last year was our next call. Here we enjoyed a hot beef sandwich and home-made chips and chose from **Theakston Bitter** and **Old Peculier** and **Marstons Pedigree**. Many Ale Trail stickers passed hands and onto our collecting cards.

White Bear at Stillington was our final official stop, always a favourite when we're out this way. Great selection of ales, we sampled from: **Hambleton Darkoss**, **Leeds Pale**, **Marstons Burton Bitter**, **Pennine Peak Blonde**, and unusually also **Sam Smith's Old Brewery Bitter**. Stickered up again, the bus returned to York.

Some of us deciding to continue the crawl, always a risk after a good visit. I personally visited **Maltings**, **Brigantes** and the **Volunteers** (where guess what, I found some **Yorkshire Sparkle** as well as **Marble Lagonda**) to round off a perfect day. I think I had a good time!!

Treboom Beer Club is doing well, members being delivered an 18pint bag in box of the available brew at the time – including specials. Monthly or bi-monthly. For more details or to join please contact Email info@treboom.co.uk or ring (01904) 471569. (KS)

COMPETITION

To celebrate their first birthday Ampleforth Abbey have provided a prize for one lucky Ouse Boozer reader.



Your chance to win a gift pack containing a branded glass and two bottles of Ampleforth Abbey beer (pictured)!

To enter the competition please send answers to the following three questions to ouse-boozers@yorkcamra.org.uk (headed "Competition") or to Ouse Boozer Competition, CAMRA York, PO Box 546, York, YO1 0BR. If sending a postal entry please include your name and address.

The closing date is the 31st October 2013.

Questions

- 1 Where is Ampleforth Abbey beer brewed?
- 2 Which century does the recipe for the beer come from?
- 3 When did the monks settle in Ampleforth?

Please note this competition is open to over 18s only and Ampleforth Abbey might require proof of age before dispatching the prize.

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WEEKEND CYCLE

The 13th of July was tipped to be the hottest day of the year, The day Kate was due to have the royal baby.....and of course, the CAMRA weekend cycle event! With the day starting hot, the meeting point was the **Dawnay Arms** in Shipton-by-Beningborough. With myself, Richard D, Richard K, Richard N and a newly acquired Howard expected, Nick also joined us for the trip.

Meeting at 11am, we were just a little too early for opening time, so we set off. Howard sporting a full four panniers was obviously prepared for every eventuality! We took the Way of the Roses Cycle Route past Beningborough, through Newton-on-Ouse and across Aldwark Toll Bridge (which is free to bikes).

Arriving at the **Crown Inn** in Great Ouseburn just before opening time, we got a bit of friendly heckling from a lycra-clad chap on the latest piece of carbon fibre machinery, ours looked the more fun cycle ride to me! With the choice of beer being **Crown Blonde** by **Rudgate**, **Black Sheep Best Bitter**, **Rudgate Viking**, **Timothy Taylor Landlord** and **Copper Dragon Golden Pippin**. With us being the first in, we sat down in the nice quiet courtyard round the back of the pub. The sun was out and hot already!

With a perfect blue sky and the swifts screeching between the buildings, we headed for Upper Dunsforth. Passing the pub formerly known as the **Anglers Inn** at Lower Dunsforth, there was building work going on with a sign saying, The **Dunsforth...Opening Soon!**

With a barbeque smell in the air at Boroughbridge we ventured on to the **Crown Inn** at Roecliffe, the regulars sat outside as usual. **Timothy Taylors Landlord**, **Yorkshire Heart Silver Heart** and **Rudgate Viking** were the beers on offer. We made the pub our food stop with a delicious soup and a sandwich all reasonably priced. The entertainment also arrived shortly after with a hen party on bikes!

Heading for Bishop Monkton and eventually Ripon, we had to be careful of the competitors in the Ripon Triathlon as our ride crossed the route. We stopped at the **One-Eyed-Rat** in Ripon, a great pub we visited on last year's ride.

Copper Dragon Sunchaser, **Naylors Magnum**, **Sarah Hughes Ruby Mild**, **Saltire Cascade**, **Tetleys Bitter** and **Yorkshire Heart Silver Heart**. The **Silver Heart** was marked at 4% here but only 3.6% in Roecliffe....maybe the beers get stronger towards Masham!

Yet another **Crown Inn** was another brief stop while we waited for Nick and Richard K, who had been a little bit ahead and took a different route, the beer choice being **Ringwood Best Bitter** and **Marstons EPA**.

A light shower had hit Masham just before we arrived, but you wouldn't have known by the time we got to Fearby (2 miles away) as it was red hot as we climbed the hill up to the pub.

Passing lots of gala events going on in Fearby we arrived at the **Black Swan**. A busy place, with caravans parked up in the extensive garden and more rooms now attached we had a welcome sit down in the beer garden. The beers being **Black Sheep Best Bitter**, **Rudgate Jorvik Blonde**, **Theakstons Best** and **Rudgate Viking**.



*Just approaching Masham. Richard D, Howard,
Richard K, Nick, Richard N*

After leaving Fearby, we finally arrived at the **Kings Head Hotel**, which was to be our accommodation for the night. Nick opted to cycle back to his house in Tholthorpe, while the rest of us locked up our steeds and headed for a nice hot shower. Feeling refreshed, we ate in the **Kings Head Hotel** then headed round Masham.

It was a lovely evening, with most bars in Masham being quiet. The Town Hall sounded the busiest place with a rock tribute band on. After a couple of quiet beers we decided that after roughly 50 miles of cycling in the hot weather, it was time for bed.

After a good night's sleep, we met for breakfast in Masham.



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I got sat right next to the revolving toaster in the breakfast room and it was like being in a blast furnace so we moved to a cooler seat. After a steady start, we got the stuff together (had the obligatory picture outside the pub) and headed for West Tanfield.



Outside the Kings Head Masham in the morning. Howard, Myself, Richard D, Richard N, Richard K

I was beginning to know what was in Howard's four panniers after he admitted he was a bit warm in his pyjama's last night and pulling out a digital SLR camera with lenses for the picture outside the pub!

There had been an accident on the road we were going to take, and we were directed to another route via a rather large hill. I was beginning to feel the insubstantial breakfast wearing off already!

Arriving at a closed **Black Bull** in West Tanfield, the landlady opened an upstairs window and told us she could serve us some coffee and tea in the garden to keep us going until opening time. A very warm welcome indeed. With a lovely garden by the River Ure, it wasn't much of a hardship. The beer choice was **Rudgate Ruby Mild**, **Black Sheep Golden Sheep**, **Theakstons Best** and **Black Sheep Best Bitter**. Ruby Mild was the beer of choice followed by an ice-cream!



The Black Bull West Tanfield. Richard N, Richard K

With the pub garden filling up rapidly, we rode along some lovely quiet roads that followed the River Ure. We passed a closed **George and Dragon** in Melmerby and along some lovely smooth roads that passed the **Hambleton Ales Brewery**, for which I got heckled from behind by Richard D as to why a brewery tour wasn't included.

As we crossed a bridge over the A1, we arrived at the **Crab and Lobster** in Asenby. A unique spot where we stopped for lunch. The beer was the best of the trip so far (**Hambleton Bitter**), if not pricey at £4 a pint. **Copper Dragon Golden Pippin** was also on offer. The food was excellent, and we sat under the parasols listening to the music being played outside in the sunshine. Dreams are made of this!

We set off reluctantly for the **Golden Lion** in Helperby. We had only just ordered when there was a power cut in half of the bar. The choice of ale was **Marstons Ashes Ale**, **Adnams Bitter** and **Theakstons Best**. We sat outside making the most of the English summer when Nick joined us for a drink.

With the York CAMRA Ale Trail recently kicking off, we made the **Black Bull** in Raskelf our next stop to get our first sticker on the Ale Trail. The choice of beer being **Theakstons Best**, **Old Peculier** and **Hadrian and Border Tyneside Brewery Blonde**.

After passing a closed down **Black Horse** in Tollerton, we headed to the **Dawnay Arms** in Newton-on-Ouse where we sat in the garden once again with Richard D's relative Brian joining us. The choice of beer being **Castle Rock Harvest Pale** or **Hadrian Border Half Wit**. With Richard D Choosing to stay in Newton, the remaining four headed towards York.

Richard N also left us at this point and the three remaining headed to **Judges Lodgings** in York for another Ale Trail sticker, **York Guzzler** on tap.

The **Maltings** was the final stop of the trip, as myself, Richard K and Howard drank to a great weekend. Thanks to all who attended, Here's to next year! (AR)

LAST ORDERS

York Branch Meetings & Events

Friday 13th September: Cycle social, meet **Volunteer Arms**, 7pm for 7.30pm departure.

Friday 13th September: Friday 5 Festival special **Mount Hotel**, 7.30pm, **Windmill**, 8.15pm, **Punch Bowl** (Blossom Street), **Priory** and **Brigantes**.

Wednesday 18th September to Saturday 21st September: York Beer and Cider Festival.

Wednesday 25th September: Branch meeting, **Pivni**, 8.30pm.

Thursday 10th October: Autumn Town Pub of the Season presentation – **Snickleway**, 8pm.

Friday 11th October: Cycle social, meet **Waggon & Horses**, 7pm for 7.30pm departure.

Friday 18th October: Friday 5 – **Tap & Spile** (Monkgate), 7.30pm, **Royal Oak**, 8.15pm, **Cross Keys** (Goodramgate), **Old White Swan** and **Pivni**.

Thursday 24th October: Autumn Country Pub of the Season presentation – **Greyhound**, **Saxton** 7pm (To include 1 other pub in that area). Bus leaves Leeman Road Gardens 7pm, return arrival in York by 10.30pm.

Saturday 26th October: **Yorkshire Heart Vineyard**, Nun Monkton. (To include 3- 4 pubs in that area **tb**). Bus leaves Leeman Road Gardens 2pm, return arrival in York by 9pm

Tuesday 29th October: Branch meeting, **Brigantes**, 8.30pm

Saturday 9th November: **Old Mill Brewery** (Snaith) with a few Selby pubs. Bus leaves Leeman Road Gardens 2pm, return arrival in York by 10pm.

Friday 15th November: Cycle social, meet **Maltings**, 7pm for 7.30pm departure

Friday 22nd November: Friday 5 – **Golden Slipper** (Goodramgate), 7.30pm, **Habit**, 8.15pm, **Snickleway**, **Golden Lion** and **Last Drop Inn**.

Saturday 23rd November: **Cropton Beer Festival**, bus leaves Leeman Road Gardens 11am, return via **Stone Trough Inn** and arrival in York by 7pm

Tuesday 26th November: Branch meeting, **Pitchside Bar**, 8.30pm

Saturday 7th December: Trip to Beverley, bus leaves Leeman Road Gardens 11.30am, return arrival in York by 7.30pm.

Guided Pub History & Heritage Walks in & around York

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

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£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

Festival Pub Walks - fringe events for York CAMRA Beer and Cider Festival & the York Food & Drink Festival:

Tuesday 17th September 7pm Minster Inn, Marygate;

Wednesday 18th September Festival Walk 3pm Royal Oak, Goodramgate, finishes at Knavesmire for opening of Beer and Cider Festival

Saturday 21st September 3pm Royal Oak Goodramgate

Tuesday 24th September 7pm Royal Oak Goodramgate

Keep in touch

Website:

www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk

Facebook:

www.facebook.com/YorkCAMRA

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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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CAMRA

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