

OUSE BOOZER



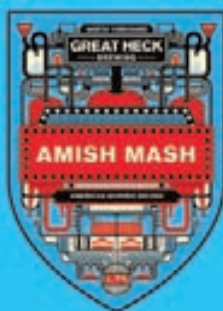
CAMPAIGN
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Free newsletter of York & Scarborough CAMRA

No.118 -

WINTER

2013 - 7500 copies



**LocAle winning beers from
the beer festival – Page 22**

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YORK TO LONDON

EAR TO THE BAR

Rose & Crown, Lawrence Street. The Punch owned pub reopened in August after a major refurbishment under manager Johnny Hewitt. Beers are mainly chosen from the Punch list but there is some freedom of choice too. Some local beers are sourced through the SIBA Direct Delivery Scheme. There is a new chef and new menu (which was sampled on the opening night) and beers available were **Rudgate Viking**, **Timothy Taylor Landlord**, **Copper Dragon Golden Pippin**, **Wychwood Hobgoblin** and **Ossett Big Red**.

O'Neill's in Low Ousegate now sell real ale – beers choice yet to be reported.

Lady Anne Middleton's Hotel in Skeldergate is selling **York Guzzler** at £2.90 a pint in their Chaplin's bar.

Lucia (Bar & Grill) in Back Swinegate: York Council's refusal of consent to stay open until 2am has been overturned on appeal.

Victoria Vaults in Nunnery Lane: Mike and Maggie Hird have purchased the pub from **Marstons**. One of the three hand pumps will be dedicated to **Cross Bay Brewery** (Morecambe). They are planning to hold a folk/beer festival in the near future.

Great to see two new central pubs, both officially opened on Friday 18th October: **Hop (Ossett Brewery)** in **Fossgate** opposite the **Blue Bell** and **Duke of York (Leeds Brewery)** in Kings Square. We wish them both well. See full report on page 42.

Knavesmire on Albemarle Road had a "relaunch" on 1st August, with cask ales back on the bar after an absence of several years. Available were **John Smith's Cask**, **Copper Dragon Golden Pippin**, **Leeds Pale** and **Theakston's Old Peculier** plus two **Weston's** ciders. Local beers from breweries such as **Great Heck** are being supplied through the SIBA Direct Delivery Scheme.

Ainsty, Boroughbridge Rd: This Spirit managed house has recently expanded its real ale range to three hand pumps. Early August saw the pub hold its first beer festival with help from Spirit in the form of the loan of their beer festival "kit" including cooling equipment. The festival saw beers from **York Brewery**, **North Yorkshire Brewery** and **Wylam** amongst others. A great effort for a pub that only stocked **John Smiths** a short time ago! The pub managed

by Wendy Hyde can choose beers from the SIBA list, so she is going to try to get some more local beers on, and will take requests for future stock. Recent beers have included **Timothy Taylor Landlord**, **John Smiths Cask** (which appears to be permanent), **York Guzzler**, **Wylam Golden Ale**, **Treboom Yorkshire Sparkle** and **Saltaire Raspberry Blonde**. The pub will now stock Ouse Boozier and may be a potential candidate for LocAle depending on the availability of local beers on the SIBA list.

The Fox, Holgate Road is open again with a new Punch tenant. The licensee is Aaron Ellis whose family own the **Fulstow** brewery and **Gas Lamp** pub in Louth, Lincolnshire. Punch has put forward planning applications for a major refurbishment scheme for the pub, one of our most important Regional Inventory pubs. The applications in question are 13/03184/FUL (for planning consent) and 13/03185/LBC (for listed building consent) and anyone interested can view them on the Council's website at www.york.gov.uk

Nag's Head, Heworth: Since the refurbishment of they are now stocking three **Theakston's** beers. Currently they are **Best Bitter**, **Black Bull Bitter** and **Lightfoot**.

Sun Inn, Acomb continues to offer a variety of ales, mainly from regional breweries. On offer during this month were **Ringwood Boondoggle**, **Young's London Gold** and **Special**, **Brakspear Oxford Gold**, **Adnams Southwold Bitter**, **Greene King Ruddles County**, **Wychwood Hobgoblin**, **Timothy Taylor Golden Best** and **Marston's Pedigree**. The pub serves beer in thirds too.

Lord Collingwood at Upper Poppleton: The application to use the outside area on part of village green has been successful. Neighbours and some residents opposed this but it was balanced with a petition from pub goers/villagers. Ray and Gill continue to do a great job running their first pub.

Ye Olde Sun Inne at Colton: Planning Application for erection of dwelling and associated parking has been lodged.

Buckles @ Bilbrough is reported to be serving "real" food and has reintroduced cask **Sam Smith's Old Brewery Bitter**.

Commercial, Easingwold is undergoing refurbishment expected to complete in October but no beer or tenant information known yet.

VOLUNTEER ARMS

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Saltaire - Pride
Leeds - Yorkshire Gold
Timothy Taylor - Landlord
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Crown and Cushion at Welburn re-opened in August under its new owners, Provenance Inns. It has been sympathetically refurbished and now consists of four rooms around a central bar and a much improved rear terrace and garden. There will be several log fires in the cooler months. Outbuildings are currently being converted into a private lounge and dining room. It has a strong emphasis on food but retains a couple of areas for drinkers. There are three hand pumps with the beer offering in the first three weeks being **Black Sheep Best Bitter** and **Golden Sheep** and **Rudgate Battleaxe**. It is understood that **Black Sheep** will be a regular while the other two hand pumps will be for guest beers, thought to be predominantly from **Rudgate Brewery**, but this has yet to be confirmed.

The **Dunsforth**: The former head chef at Harvey Nichols, Leeds has invested over £90,000 in a stylish new public house and restaurant venture creating 12 new jobs in the small North Yorkshire village of Lower Dunsforth between Harrogate and York. Paul Cunliffe and his wife Janine have opened the **Dunsforth**, formerly known as the Angler, following an extensive 13-week refurbishment programme.

Queen o' t'owd Thatch at South Milford has re-opened as a 'dining pub'. They have **Leeds Pale** and **Yorkshire Terrier**. Trade seems slack despite much advance publicity.

Bay Horse at Barlby: Plans have been submitted by Enterprise Inns for redevelopment as housing. There is a local campaign building against the plans to demolish the pub.

Oddfellows Arms at Carlton: Modified plans submitted by Punch Taverns for redevelopment as housing.

Unicorn, Selby: Friends of The Unicorn are delighted to report that their application for the pub to be registered as an Asset of Community Value has been accepted. Assets of Community Value were introduced following the Localism Act, which requires local authorities to maintain a list of buildings and land of importance to the community. The decision to grant Community Asset status recognises the value of the pub to the local community and beyond, and the Friends of the Unicorn Group is committed to helping the pub develop and achieve its full potential.

Cochrane's Wharf, Selby: Sign recently appeared

saying it was re-opening as a Turkish and Mediterranean restaurant.

The Fenton Flyer is currently being assessed for Cask Marque. **Sharp's Doombar** will be removed shortly as one of their two permanent beers and replaced with a LocAle beer (likely to be from either **Ossett**, **Leeds**, **York** or **Ilkley** brewery). They will still continue to offer five cask ales on the bar (**John Smiths Cask** is the other permanent beer). They are also now offering a comprehensive tapas style menu (available Friday and Saturday evenings – 6pm – 8.30pm) and Sunday lunchtimes (Noon – 4pm). The new menu includes smaller snacky type tapas dishes, as well as weekly specials of more traditional pub dishes (such as sausage and mash). All meats are sourced from the local award winning butchers in Sherburn in Elmet.

The **House of the Trembling Madness** has won the White Rose 2013 Yorkshire Pub of the Year. These are the Yorkshire tourism awards organised by Welcome to Yorkshire. It beat six other finalists for this award. Congratulations!

BEHIND THE BAR

As the sun dipped over the newly laid beer garden at Suddabys the numerous ales on offer brought forward the usual utterances which need recording for the enjoyment of readers during the last days of an Indian summer as we look forward to the winter festival. Hope you enjoy them.

(JR)

- Do you think tomato juice tastes like tomatoes!
- What is all the scaffolding doing in the road beside the Derwent? They are pointing up the river!
- You could do with CCCC cameras in here!
- Were you involved in that all night rave on Saturday night? When?
- When England play Poland there is sure to be trouble with the Portuguese supporters!
- They have lamb ham shanks in the supermarket!
- My number was my number!
- How did the funeral go? It was all dead by the time I got here!
- If bourbon is from America and rum is from pirates where does gin come from?
- If we weren't open on a daytime Wednesday we would have to close!
- I woke up next morning with a head like a sore elephant!

BREWERY NEWS

Black Sheep

Black Sheep Brewery have recently opened a new five barrel microbrewery including what is believed to be the world's smallest Yorkshire Square fermenter. This will enable production of test brews and one off specialist brews. The set up will enable scaling up of test brews into the main brewhouse.

The first two brews from the new kit were **Brew #1** 4.8% - a star bright white ale with Cascade hops, orange and coriander and **Brew #2** 6.0% - a warming fruity winter ale with Goldings, Fuggles and Challenger hops.

Elland



The team at **Elland Brewery** enjoyed a rare day off on Saturday 12th October – well it was sort of a day off as they attended the CAMRA Champion Beer of Britain Awards Lunch, in Burton upon Trent, to be crowned as the brewers of the Champion Beer in Britain 2013. At the lunch they received the award from CAMRA National Chairman, Colin Valentine, with Leeds MP Greg Mulholland, Chair of the all party Save the Pub group, also in attendance.

When announcing the award, Colin Valentine, Chair of the competition and CAMRA Chairman, spoke in praise of the beer. He said: "It was a really tough decision but **Elland 1872 Porter** is a fantastic beer and a well deserved winner. A 6.5% abv, rich and strongly flavoured porter with flavours of coffee and dark chocolate, this result makes it two years in a row that our Champion Winter Beer has gone on to win the Champion Beer of Britain competition."

The team have hardly had time to draw breath since the announcement of the award in mid August, at the Great British Beer Festival (GBBF). It all started straight away for head brewer Michael Wynnyczuk and director Dickie Bird with a round of press interviews and photos at the festival. The following day, general manager Martin Ogley did the rounds of radio and TV in Yorkshire, concluding with a live appearance on Look North, helping Harry Gration to sample a bottle of **1872 Porter** – which he seemed to quite enjoy! Add to that numerous brewery visits, including a visit from the world famous beer writer Roger Protz and you start to get the picture.

The orders for the champion beer flooded in straight away

as pubs the length and breadth of the country wanted to get their hands on the champion beer. Martin said, "we had to throw away the planned brew schedule and produce as much **1872 Porter** as was humanly possible without upsetting our customers who wanted our other beers", for the first two months there has been a waiting list of about three weeks but that is starting to ease a little now.

1872 Porter is the flagship brew from **Elland** and is a just reward for the team at the brewery, who have been in the real ale business since 2002. With Porter being a more traditional winter ale, the brewery are continuing to take advance orders so supply can be managed over the coming months.

With business volumes already growing year on year this success just adds to the further development of the business and creates many new opportunities – Ogley added, "there are some challenges ahead, but they are nice challenges to have". The brewery is now looking to invest in new equipment and expand the team with the creation of a sales and business development role and through the recruitment of a brewery assistant and a drayman.

Elland Brewery, launched originally in 2002, currently has a core range of six beers which are always available. These are backed-up by a selection of constantly changing seasonal brews and a brand new Head Brewers Reserve on a monthly basis. Output is 40 barrels a week (that's 160 nine gallon casks or 11,500 pints!) and is supplied to over 150 free trade customers in Yorkshire and Greater Manchester plus a hand picked group of wholesalers who distribute the beers further afield. The Brewery also has 3 beers available in bottles, **1872 Porter**, **Amnesia** and **Ushuaia**, all of which are proving popular with bottled beer enthusiasts.

Great Heck



A collaboration brew with Dave Szejkowski of **Steel City Brewery** took place recently resulting in **Yule Twig** 5.2%, a rich brown, very hoppy winter warmer ideal for the festive season! Real Simcoe hop twigs were added to the brew!



Treasure IPA won the gold award in the Premium Bitters category at the SIBA North East competition held at the York Beer and Cider festival.

Ilkley



In its biggest awards haul yet, **Ilkley Brewery** has won five medals for four of its beers at the SIBA North East Beer Competition which took place on Wednesday 18th September, at the York Beer and Cider Festival.

Ilkley was the only brewery to take home three gold awards on the day, with one silver and one bronze medal completing the prestigious collection.

The brewery's awards roll call includes:

Gold for **Dinner Ale** in the Bottled Beers Up to 4.9% category

Gold for **The Chief** in the Bottled Beers Over 5% category

Gold for **Ilkley Black** in the (cask) Standard Milds category

Silver for **The Chief** in the overall Champion Bottle category

Bronze for **Holy Cow** in the Speciality Bottled Beers category



Collecting one of their many gold awards!

This is also the first time beers from **Ilkley Brewery's** Origins range have been recognised in an awards line-up. Bringing home the metalware for the range is **Dinner Ale**, **The Chief** and **Holy Cow**. The Origins range celebrates traditional brewing methods combined with innovative techniques, taking influences from some of the world's greatest ales.

Ilkley Brewery's newest recruit, Christa Sandquist, attended the awards: "Having only been in post for a month, it's astonishing to be part of such a massive awards celebration. It's definitely an exciting time to come on board," said Christa.

"It's fantastic to see the brewery's beers recognised in such a high profile setting. There was a lot of competition

from some brilliant north of England breweries so being victorious in so many categories was even more of a honour.

"Personally, I am thrilled that **Ilkley Black** and **Holy Cow** did so well as these were two brews that I was responsible for making when I started here last month. They are exceptional beers and wholly worthy of the gold and bronze medals they were awarded."

The four medal-winning beers each deliver their own distinct dose of character. **Dinner Ale** is a 3.3% light, crisp ale made using Australian and American hops and is the perfect accompaniment to food. **The Chief** is a double-hopped American IPA, made with Magnum, Columbus and Chinook hops, which packs a punch at 7%. At 3.7%, **Ilkley Black** is a traditional dark mild which has a blend of five malts to give a smooth, mellow profile. Finally, the bronze winner, **Holy Cow**, is a 4.7% cranberry milk stout which boasts a delicate balance between the sweetness of the milk and sharpness of the fruit.

More recently, the **Ilkley Brewery** has advised plans for expansion as it approaches its fourth birthday.

In October, the West Yorkshire brewery took delivery of a 10 foot high, 8,000 litre fermentation vessel, along with a brand new cask filling machine that will give better quality control. Both pieces of equipment will help to increase production levels by 33%. In terms of beer, this means the brewery can now make up to 25,000 litres or 50,000 pints on a weekly basis. The brewery's latest round of investment follows another successful year of business. UK sales are 20% higher than at this time last year. In May, the brewery also shipped its first export order to America, a move that has boosted sales volumes even further.

Managing director, Chris Ives, identifies export as a key growth area for the business: "Feedback from the States following our initial shipment in May has been positive and we have just had confirmation of a second order which will head Stateside in early December."

The brewery also exported to Sweden last month, sending 17,000 bottles of Holy Cow, a rich cranberry milk stout, to its Scandinavian shores. A further 17,000 bottles of the beer will be shipped in early December.

Chris adds: "Export is most definitely a strong sales area for us and we expect to see it develop steadily over the

next 12 months to account for around 10 to 12% of sales by the end of 2014.

"That said, UK cask sales remain our biggest focus and we will continue to build on this by introducing new beers to the market next year and by recruiting more staff to meet production forecasts."

Magic Rock

The **Magic Rock Brewery** 3.9% session beer, **Curious** has been renamed **Ringmaster** as the name was infringing the trademark of another UK drinks producer, Chapel Down in Kent, who have been producing a range of beers under the Curious banner since 2010. The renaming will also apply to any existing or future sub-brands such as **Curious NZ** which will become **Ringmaster NZ**.

North Riding



North Riding Brew Pub's hop store took a real beating when Dave Szejewski of **Steel City** Brewery collaborated with Stuart to produce their 200th Brew **C.C.**, a 200 IBU very hoppy IPA at 6.4% which really packs a punch, it may be available in bottles if there is any left!

A barrel of the 2012 Christmas collaboration with **Brass Castle**, **Christmas Kitty** 5.3 % was sent to York Beer Festival & proved so popular it sold out on the Thursday!

Other new brews have been **Black IPA** 5.5%, **Mosaic** 3.9% (which for me has been the hop of the year), **The Last Dirty Battle of Alabama** 4%, brewed for the Acoustic gathering in Peasholm Park, **J Arthurs Half Century** 3.9% (Big Franks 50th), **Brainwash**, a 7% stout/porter brewed with Santa for his 60th, **Galaxy** 4.7% (continuing the IBUless range) and even one for a branch member's 30th wedding Anniversary, **Pearl Necklace** 4.2%!

Latest brews are: **Autumn Glory** 4.1% and **Screaming Bedlam**, a 4.1% chocolate hazelnut dark Halloween special which also went to the "Scream if you want to go faster" event at Flower of May Holiday park.

To date Stuart has done 206 brews producing 135 different beers.

Rudgate

Monthly specials are as below:

December



Christmas Barrel 4.0%

Golden coloured bitter. Balanced bitterness and a crisp fruity finish.



Rudolphs Ruin 4.6%

The classic returns. Deep chestnut premium ale. Bursting with seasonal malts and spicy hop aroma.



Anzuz (Signals) 3.6%

Easy drinking Blonde session ale with a delicious blend of pale malts and English hop aroma.

Four specials per month will be brewed in 2014.

Saltaire



Saltaire Brewery received three awards at the SIBA North East awards at the York Beer and Cider Festival.

- Hard on the heels of its championship medal at the CAMRA Great British Beer Festival in August, **Triple Chocoholic Stout** 4.8% ABV won the Champion Bottled Beer competition - as a result it will now go through to the SIBA National competition in 2014. This beer has now won major national and international awards in every year since it was first brewed in 2009.
- **Cascade Pale Ale** - 4.8% ABV was awarded Silver in the Premium Bitters category. Again, this beer has won this competition on two previous occasions and was a national champion Premium Bitter in 2010.
- **Amarillo Gold** - 4.4% ABV was awarded Silver in the Best Bitters category to complete a hat trick of medals.



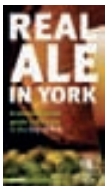
Collecting the SIBA award

"Receiving industry accolades such as these is a great honour especially when you see the strong competition

that we were up against.” said Tony Gartland MD. “I am proud that we have great beers that consistently achieve the highest accolades. It is a tribute to our brewing team whose quality approach guarantees consistently excellent beers at all times.”

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, Spey Bank, Acomb Park, York, YO24 2UZ.

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.

BREW PUB VISIT

I visited the **Robin Hood** in Pontefract in September and met David James who is the proprietor of **East Coast Brewing Co** in Filey and the **Robin Hood** which has six hand pumps and two real ciders

His brewery behind the Robin Hood has recently opened – it is a two and a half barrel plant brought in from Hesketh Newmarket in Cumbria.



David showing Steve round

We enjoyed his **Chocolate Stout** (4.6%), **Festival Ale** (4.3%), **Starlight** (3.6%) and **Stargazer** (4.0%) He has just purchased the **Rising Sun** at Bottom Boat near Wakefield and is renovating it. (SC)

COMPETITION RESULTS!

We had 16 entries to the competition to win a gift pack containing a branded glass and two bottles of Ampleforth Abbey beer, with 15 of those having all three answers correct. The winner was drawn at random at the November committee meeting by Chairman, Matt Grant.

The winner was **John Tout**, who will receive the gift pack. Congratulations!

The answers are:

1. Where is Ampleforth Abbey beer brewed?
Little Valley Brewery
2. Which century does the recipe for the beer come from? **17th Century**
3. When did the monks settle in Ampleforth? **1802**

Thank you everyone who entered.

RUDGATE

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Always brewing up a storm



WHATEVER
YOU DO,
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ON YOUR BIKE

The 16th was the date for the August bike ride, and the first ride after the weekend ride to Masham and back. With a nice evening to start, the meeting point was the **Walnut Tree** in Heworth.

Salamander Timewarp and **Black Sheep Special Ale** were the choice of beers. Nine people turned up, including Rich K's wife Vanessa to test out her spangly new bike.

Taking a nice ride up to Strensall, we headed to the **Half Moon** with some of us needing stickers for the Ale Trail. There was talk of us trying to get another sticker at the **White Bear** in Stillington but we decided to save that for another night.

After sampling a **York Guzzler** labelled at 3.9% we left, with Vanessa heading home.

A frosty welcome awaited at the **Red Lion** in Haxby with the beer not being much to write home about either, **Greene King Old Speckled Hen**, **Ruddles County** and **Abbot Ale**.

After a swift exit, we gave the **Sports Club** in Haxby a try after hearing about the major refurbishment. **Titanic Iceberg** had just gone off, with **York Blonde** the other choice.

A bright and busy place, albeit with a crappy carpet that made Karl feel seasick (his words!).

The **Lysander** was the last stop, and with Karl and Simon heading home (it must have been the carpet!), we settled for a last pint and a packet of crisps each. Three cask beers were available including **Roosters White Rose**.

There was due to be a September bike ride on the 13th of September starting at the **Volunteer Arms** but the majority of us decide to abandon it due to the non-stop torrential rain. Rich D and Karl both still ventured out and decided to join the Friday 5 instead.

With a bit of a change in the weather, it was a windy night for the October bike ride on the 11th. After dodging the race-goers and following a barefoot cyclist, I arrived at the **Waggon and Horses** on Lawrence Street. A good choice as always with **Batemans XB**, **Batemans Yella Belly**,

Brass Castle Jack Tar, **Brew Co KPA (Kiwi Pale Ale)**, **Roosters Buckeye**, **Batemans Hazelnut Brownie**, **XT 1** and **Great Heck Amish Mash**.

With seven people in total, we headed up to the **Bay Horse** in Murton. A nice pub with a local feel and a friendly welcome and the choice of **Bay Horse Ale (York Guzzler)** and **Theakston Best Bitter**.

Working our way up to Dunnington, we had a quick check of beers when we arrived. Richard D got shouts of, "It's a police raid", as he walked into the **Cross Keys** wearing his hi-vis vest and bike helmet.

We settled on the **Greyhound** with a choice of **Timothy Taylor Landlord** and **York Guzzler**. Howard was trying to avoid the England football score, in a scene reminiscent of the Likely Lads. I could see on the gigantic screen that at 0-0 so far, he wasn't missing much.

The **Agar Arms** at Warthill was the next stop, with all of us settling for a **Sam Smiths Old Brewery Bitter** and a large bag of Sam Smiths crisps. Howard had a few tyre troubles after we'd left the pub, but they were soon sorted and we were on our way.

With five people left, we finished the night in the **Rook and Gaskill**.

We were spoilt for the choice with **Brewmeister Single Malt**, **Franklins Black Pudding Porter**, **Hop Studio Odsidian**, **Loch Lomond West Highland Way**, **Firestorm Furious**, **Castle Rock Harvest Pale**, **Castle Rock Black Gold** and **WharfeBank Treacle Stout**. (AR)

Trading Standards

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.

COASTLINES

Pub News:

Town Pub of the Year: **North Riding Brewpub**.

Runners up: **Scholars** and **Indigo Alley**.

Rural Pub of the Year: **Sun** (Pickering).

Runners up: **Bonhommes** (Filey) and **Hayburn Wyke Hotel** (Cloughton)

Hare and Hounds has taken out **John Smith's** smoothflow as it wasn't selling. Is this the start of a trend? The landlord then did put on a **John Smith's Cask** and sold it in less than two days.

Scarborough CAMRA members trip to Huddersfield and Holmfirth. Sat 7th September 2013

The 09:48 train from Scarborough set off on a fine sunny day towards Manchester and Liverpool with two of us from the Scarborough branch (Stewart Duckett and Ray West). By 11:25 we arrived at Huddersfield. We alighted from the train and set off to the nearby bus station in the town centre for the purpose of catching the bus to Holmfirth. At the bus station we teamed up with a couple from the Huddersfield Branch (Dave and Julie) who had a similar idea to us.

The 314 bus got us to Holmfirth by about 12:20. We temporarily parted company with the "Huddersfield Two" while the Scarborough Duo set off to the **Nook Brewhouse** pub at Victoria Square. This short walk brought us to a bar with flagstone and tiled flooring. A multi roomed pub with an old world look and a good beer garden. There were nine hand pumps serving real ale, mainly an array of **Nook** brewery beers with some guest ales. An extra hand pump served cider.



We tasted the **Nook** beers: **The Bee's Knees**, **Yorks** and **Blond** and found them to be good quality ale. Also tried

was the **Ossett South Pacific IPA** which was also found to be in good condition.

Our next port of call (and also the initial reason for this trip) was the Real Ale and Cider Festival at the Upper Market Hall that was organized by Kirklees Council and would be an introduction to the Holmfirth Food and Drink Festival to be held later in the same month. There were 27 real ales listed and 5 ciders. It was here that we met up again with Dave and Julie again, plus a couple of others and shared the same table while sampling the beers.



We appeared to be on the early side here, as there were no crowds and no sign of food yet.

The beers sampled were **Ossett's Silverlink** and **British Pride** for the pale ales. The **British Pride** being excellently hoppy. **Blond Ambition** from the **Brew Company** (Sheffield), **Ariele Square Four** from **Concertina Brewery** (Mexborough) and **Cherry** from the **Nook Brewhouse**. All were found to be good.

Time was running out, we needed food and a numbers of pubs where awaiting our attention back in Huddersfield. We found food at the Old Bridge Bakery on Victoria St. in the shape of two giant ham rolls.

The two of us were soon on the 3:30 bus (No. 310) back to Huddersfield where our first stop was the **Star Inn**, Albert St. Folly Hall. Popular with CAMRA members and famed for holding numerous beer festivals, we sampled **Mallinsons SPA**.



It was only another short walk to the **Rat and Ratchet** at Chapel Hill, another popular pub with CAMRA members and 12 hand pumps available.



White Rat (Rat Brewery) 4% and **Great Expectations (Oldershaw from Grantham)** 4.2% were sampled and found to be in good condition.

The next stop was **the Grove** on Spring Grove St.



Another fine selection of ales was found in this popular pub. **Dark Star's American Pale Ale** was sampled and again found to be in good condition.

A little closer to the town centre on Wood St is the smaller **Hand Drawn Monkey** craft beer bar.



Time was running out for the both of us, so this was a quick visit, but, worth a second visit at a later date. **Red Ruby** at 4.5% was tasted before heading back towards the railway station.

The two pubs at the railway station the **Kings Head** and the **Head of Steam** were used to finish off. **Goose Eye's**

Chinook Blonde (4.2%) was tried at the **Kings Head**. The **Golden Rivet (Bosuns Brewery)** at 3.7% was tried at the **Head of Steam**. Both ales were found to be in good condition.

Catching the 19:45 train back to Scarborough was achieved (despite the number of pubs visited). But a good sleep was had on the return journey.

In conclusion, for those that don't already know, Huddersfield is a town well worth a visit for the pub and beer circuit. Holmfirth, with the **Nook** brewery, certainly requires a second visit by me, at least to investigate further. (SD)

Darkest Hours on the Black Country Brew Tour

Our third annual trip from Scarborough, hopfully not the last, if Staffordshire can take it. By odd train arrivals, we sinister sixteen, met up at the **Great Western** pub, at back of Wolverhampton station, an isolated old building, as if sole survivor of enemy air attack. **Batham's Best** and **Holden Golden Glow**, gave a good start to drinking. Some of us stole a few minutes at the **Posada**, a fine Victorian pub, serving **Lancaster Blonde**, an alluring flavour to start taste-buds going. Minibus through rural enclaves took us to **Enville Brewery**, amid grand Tudor manor territory. To the manner born, we inspected their works, and sampled their **Enville (honey) Ale**. Then found **Enville Ginger Beer** (no soft drink sort) at their nearby tap pub, the **Cat**.

Onward through leafy lanes, loomed the **Kinver Brewery** and their **Over the Edge** ale.

A glass litre stein caught my eye, and I managed get it filled twice, while reminiscing with the brewers Dave, Carol, Iggy; of Oktoberfest visits. A greedy move, accounting for my later shaky downfalls. At Stourbridge, we found great atmosphere at the **Plough and Harrow**, trying **Troll** and **Saxon Gold**. Some went on to the **Robin Hood**, Amblecote, to eat. Not a move I spend much time or beer money on. Alone, I went in search of inns, non-existent as my navigation skill. That Kinver stein, working well.



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BLACK HORSE, Lumbley Lane, Kirby Fleetham, DL7 0SH

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The **Swan Pub**, swum into view. I knew others, like the **Olde Swan**, near that name, at Netherton, But this was Brierley Hill, I gathered next day. Inside here, two of our group: Dave Rastrick and Mike Indigo (so called from his own pub in Scar), now saw my state of play, as did the management. Time to leave by cab to the mental refuge of our hotel, the Talbot.

Having enough left to go out and transfuse in some more, of pale ale, I joined our bus party to Bewdley. While others rode the steam-train line to Bridgnorth. We stumbled on the unscheduled, **Bewdley Brewery** and made a great visit. **Worcester Way** and **Worcester Sway**, supped in their neat little bar. The **Little Pack Horse** pub nearby, very old and charming, had more **Worcester Way**, plus **Holdens Golden Glow**.

The **Mug House** on the riverside had no Munich steins in sight, but a nice deal in third of a pint ales, by **Wye Valley**, **Woods** and **Hobson**. Sat outside, one can watch rowers on the Severn, pulling oars robustly, while we bend the elbow in more relaxed efforts. Bus to Kidderminster, for **Royal Piddle** at the **King and Castle**, by the station platform; before a short train ride to Stourbridge Junction, and a walk to **Shrubbery Cottage**, Oldswinford, for **Holden Special**. Then **Plough and Harrow** again, a birthday party going on. Raymondo, one of our lot, wangled a slice of the cake. I stuck to the **Troll** and **Saxon Gold**; never mixing solids with the real liquid diet. Then to **Duke William**, its Craddock Brewery closed this late, but the bar serving **Crazy Sheep**; appropriate for a pub, loud and busy as a cattle market.

Bus took us to **Mount Pleasant Stump**, Sedgeley, for **Abbeydale Absolution**, (being now Sunday), **Oakham Green Devil**; **Olde Swan Bumble Hole**. In Wolverhampton I made another personal side trip, to the **Billy Wright** pub,

for **Banks's Best**. That player I had seen at Molyneux in 1957, against Red Star Belgrade in the European Cup (now Champions League). I told pub regulars, who thought I made it up; giving me looks, strange as those at Kinver, or the **Swan**, or the **Talbot Hotel**; to humour odd visitors. At the **Great Western**, Raymondo grabbed the last slice of homemade pudding duff. I stuck to **Batham's Best** and **Holdens Golden Glow**. Fuel for heading back north. The Black Country breathed dark relief, when we'd all trained it away, by Sunday teatime. (PH)

Seven let loose on the Severn Valley Railway

With half our group on the Bus to Bewdley we opted to let the train take the strain, it was Diesel weekend on the Severn Valley Railway. Our departure from Kidderminster was delayed, so on a packed train (hauled by D6700) we eventually left for Bridgnorth some 30 minutes late, this worked in our favour as the pubs were open on our arrival. Somehow we managed a compartment all to ourselves (was it something Graham said?) where we tried to recall the events of yesterday with much laughter. Approaching Bewdley it was fun to watch the faces of the newbies to this trip, did we really see elephants and antelope or was this the DT's? Yes we did, we were passing West Midlands Safari Park, lions and tigers and bears? no that was Wizard of Oz! and there were no vast herds of migrating wildebeests!

After drinking the hottest and longest lasting coffee ever whilst log spotting(Mike) we arrived in Bridgnorth (built on two levels), crossed the footbridge and headed up to Hightown. Les, Ann and I had a very nice pint of **American Pale Ale** in the **Jewel of The Severn** (Wetherspoons) then onto the **White Lion**, home of the **Hop & Stagger** Brewery and their superb black pudding scotch eggs. Others visited the **Golden Lion** and the **Swan Inn**. Next we visited the Cliff Railway, the oldest and steepest funicular in the UK built in 1892 linking the **High and Low Town**.





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Down we went in the elegant coach like car then like kids asked "can we stay on", back at the top we made our way back to the station and the **Railwaymans Arms** on platform 1. A couple of pints later and armed with a pint carry out we met the others and boarded the train (hauled by D8059) to Bewdley meeting the rest at the Mug House Inn.

We also went to the **Bewdley Brewery** for a couple then back on the train (hauled by 37109) to Kidderminster and into the **King and Castle. (GR)**



Bewdley Brewery

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Treasurer: Ann Rogers

Pubs Officer: Graham Rogers

☎ 07866 769944 (M)

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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
Appleton-le-Moors
Asselby
Barkston Ash
Barlby
Barmby on the Marsh
Biggin
Bishop Wilton
Bishopthorpe
Burn
Cawood
Cawood
Church Fenton
Church Fenton
Cliffe
Colton
Coxwold
Cropton
Easingwold
Escrick
Great Barugh
Huntington

Aldwark Arms
Moors Inn
Whelans of Asselby
Boot & Shoe
Olympia
Kings Head
Blacksmiths Arms
Fleece
Sports & Social Club
Wheatsheaf
Ferry
Jolly Sailor
Fenton Flyer
White Horse
New Inn
Ye Old Sun Inn
Fauconberg Arms
New Inn
George
Black Bull
Golden Lion
Blacksmiths Arms

Husthwaite
Kilburn
Kirkham
Leavening
Newton on Ouse
Osgodby
Raskelf
Riccall
Selby
Selby
Selby
Selby
Sherburn in Elmet
Shipton-by-Beningborough
Stillington
Sutton on Derwent
Thorganby
Tockwith
Tollerton
Flaxton
Wass
West Haddlesey

Orchard Inn
Forresters Arms
Stone Trough
Jolly Farmers
Dawnay Arms
Wadkin Arms
Old Black Bull
Greyhound
Giant Bellflower
Nelson
Three Swans
Unicorn
Oddfellows Arms
Dawnay Arms
White Bear
St Vincent Arms
Ferry Boat
Spotted Ox
Black Horse
Blacksmiths Arms
Wombwell Arms
George & Dragon

York

Ackhorne
Artful Dodger
Blue Bell
Blue Boar
Brigantes
Coach House Hotel
Cross Keys, Tadcaster Rd.
Deramore Arms
Edinburgh Arms
Exhibition
Old Ebor
Old White Swan

Fox
Fulford Arms
Golden Ball
Guy Fawkes Inn
Habit
Lamb & Lion Inn
Last Drop Inn
Lysander Arms
Maltings
Meltons Too
Tap & Spile
Theatre Royal

Pitchside Bar
Punch Bowl, Blossom St.
Punch Bowl, Stonegate
Red Lion
Rook & Gaskill
Royal Oak
Slip Inn
Snickleway Inn

Three Legged Mare
Victoria Hotel
Volunteer Arms
Waggon & Horses
Whippet Inn
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Pub of the Season 2013**

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As reported in the Autumn edition of Ouse Boozer, Stuart and Lyndsay Weston are now running the **Cross Keys** on Tadcaster Road in Dringhouses following a major refurbishment by owners, Spirit Pub Company. I am pleased to report that the pub has been transformed into a very welcoming, tastefully decorated, modern pub with equal emphasis on good beer and good food. As can be expected in any pub run by Stuart and Lyndsay, real ale features prominently and the pub boasts no less than six hand pumps, when I can only ever remember it having one before. Out has gone the **John Smith's Cask** and in has come **Timothy Taylor Landlord**, four rotating guest ales and **Westons Old Rosie** cider. As soon as Stuart had moved in, he was keen to sign up to LocAle. On my recent visits to the pub, as many as four of the five beers qualified as LocAle, with beers from **Fox Beer Company**, **Great Heck**, **Hambleton**, **Ilkley**, **Jolly Sailor**, **Leeds**, **Revolutions**, **Rudgate** and **Saltaire** all having been represented when I've been in. Freshly prepared traditional pub food is served from midday to 9.30pm everyday and represents very good value for money.



Stuart and his LocAles

The pub is family friendly too with children welcome until early evening or later if eating. As food is more to the fore than it ever has been at this pub before, don't let that suggest that it is less of a drinkers pub. Stuart is very keen to make it clear that the Cross Keys is still a pub that welcomes drinkers and not a restaurant that prefers diners. The most noticeable change in the layout from previous incarnations is the removal of the pool table in exchange for much more seating and the terrace to the rear has been extended further and fully refurbished providing a significant outdoor area for warmer days. With the pub located on several bus routes, there is no excuse not to visit this most welcome addition to the real ale scene in the south west of the city. (MG)

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OF THE FESTIVAL AWARDS

The York Beer and Cider Festival once again held judging for our LocAle of the festival awards. All the beers brewed within 25 miles of the Knavesmire (the festival site) were judged in a blind tasting. The winning beers were:

Beers < 4.0%

1. Gold – York Blonde
2. Silver – Kirkstall BYB
3. Bronze – Four Thorns Numtung

Beers 4.0% - 4.4%

1. Gold – Five Towns Ashes
2. Silver – Kirkstall Pale Ale
3. Bronze – Leeds Yorkshire Gold

Beers 4.5% - 4.9%

1. Gold – Kirkstall Three Swords
2. Silver – Roosters Der Kaiser
3. Bronze – Great Heck Treasure IPA

Beers > 5%

1. Gold – Brass Castle Sunshine
2. Silver – Five Towns Bodyline
3. Bronze – Great Heck Black Jesus

Porters, Stouts, Old Ales & Strong Milds

1. Gold – WharfeBank Treacle Stout
2. Silver – Brass Castle Burnout
3. Bronze – Knaresborough American Milk Stout

Speciality Beers

1. Gold – Great Heck Amish Mash
2. Silver – Roosters Londinium
3. Bronze – Roosters Gallo Italiano

Congratulations to all the winners!



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PUBS OF THE SEASON

A good selection of members assembled at the **Snickleway Inn** for the presentation of the Autumn Town Pub of the Season award. We were greeted by an inviting fire from the back bar which gave a truly autumnal feeling to proceedings. On the bar was the expected array of excellent ales: **Roosters Yankee**, **Jennings Snecklifter**, **Rudgate Frightfully Pale**, **Theakston's Infalible**, **Treboom Kettle Drum** plus **John Smith's Cask**.



Chris presenting the award to Graham and Linda

Chris presented the award to Graham and Linda, thanking them for their impressive work over the last few years in keeping the **Snickleway** right up there as one of the city's most pleasant pubs.

Graham returned the compliment and said that he was pleased to feature in the Good Beer Guide for 2014. We then got on with the serious business of trying the beers, now reinforced by **Bradfield Farmers Blonde** (a beer not a woman) and setting to on the generously provided chilli and curry which was just the thing for an autumn night. As I left the pub at the end of an excellent evening the autumn winds were blowing and there was even a hint of snow in the chill breeze: I can't wait to see what the winter seasonal pubs have in store for us! (CT)

The Autumn Country Pub Of the Season was the **Greyhound** at Saxton. On Thursday October 24th a full 16 seater bus left York at 7pm. I was excited, looking forward to visiting one of my favourite haunts and not having to drive. For some of our CAMRA members it was their first visit to the **Greyhound**. From Tadcaster, we approached through the darkness passed the famous Battle of Towton battleground and arrived in the tiny village of Saxton. Being

easily missed, the bus driver drove right passed the pub, much to all our consternation as we were all ready for our pints! We were not disappointed once inside; the little pub was brimming with locals, two blazing coal fires adding to the warm atmosphere. Steve was ready for us and had three bar staff waiting to serve our queue that stood in the tiny bar and along the stone flagged corridor. Very soon everyone was served and busy exploring the knick knacks around the pub and looking for a seat.



Pat presenting the award to Steve

The award was presented to Steve to say thank you for doing an excellent job at running this special pub. Steve has been landlord over two years and has put his life and soul into the job. He is a very dedicated and most accommodating manager who welcomes everyone. There are many local meetings, including Friends of the School, Cricket Club and Battle of Towton committee that enjoy the atmosphere which Steve provides in this well-run little pub. Being a **Sam Smith's** pub, the only cask beer is **Old Brewery Bitter**, which is always on top form, and at the usual very reasonable price. I think Steve's previous job as a drayman taught him something about how to keep beer.

Despite having no kitchen facilities there was a great buffet for all with a special giant pork pie with his name on it to commemorate the occasion.



The pork pie!

We all enjoyed the warmth and hospitality given by Steve and his lovely daughters, locals and friends who made the night memorable. (PB)

Commercialism could be taking the gloss off Christmas and New Year's Eve may be overrated but we have something really exciting to look forward to in January with the presentation of the Winter Country Pub of the Season award to the **White Bear** in Stillington.



A bus will be arranged for the evening of Thursday 23rd January for members travelling from York and all members are welcome to join us or just turn up for the big event. The **White Bear** always has five cask beers on offer. At the time of writing they were: **Hambleton Highwayman**, **Ringwood Best**, **Leeds Pale**, **Wychwood Hobgoblin** and **Sam Smith's Old Brewery Bitter**. The beers rotate weekly usually including some from nearby breweries so who knows what will be on offer come the 23rd, but they are sure to be enticing. See you there! (CT)

The branch Winter Pub of the Season is the **Royal Oak** in Goodramgate. When the landlady Sarah decided on

a lifestyle and career change six years ago little did she realise the roller coaster ride she had embarked on. At that time the pub had reached its lowest point in desperate need of refurbishment, simple things like turning the lights on could be a very enlightening experience in more ways than one!

The refurbishment finally happened with much input from CAMRA Pub Heritage Group, City of York Council, the local branch and the building's owners Punch Taverns. The Grade II listed building was brought into the modern world with sympathetic alterations and reinstatement of features damaged or removed in previous years.

Sarah then set about rebuilding the pub's reputation both for cask beer and food enlisting the help of many well-known faces from York licensed trade.

The beer range includes **Greene King Abbot Ale** for the York Minster stonemasons who are found at the bar after a hard day's work on the Minster through to local ales from **Treboom**, **Hop Studio**, **Collingham** and **Yorkshire Heart** with other Yorkshire breweries such **Salamander**, **Saltaire** and **Kirkstall** making regular appearances the six hand pumps always have something to tempt visitor and regular alike.

Sarah and her team which now includes husband Karl (who took early retirement recently from the rail industry, swapping the hurly burly of central London for the peaceful life of bar work!) have built a thriving business which they all continue to strive to improve, as we know in York's thriving real ale scene resting on your laurels is not an option.

For reader's information all branch members are able to nominate a pub they think is a good candidate for either town or country pub of the season on a quarterly basis if they wish. Nominations are taken at the meeting the month before the vote to allow time for people to visit the pubs they don't know. At the meeting after a short nomination speech for each pub the members present cast their votes and the results announced. It is heartening to note that over the last couple of years how close the voting is which of course reflects on the quality of pubs in the York Branch area, but we should never forget without the hardworking publicans and their staff none of this would be possible. Please continue to support your local pub or club. (KK)

ROGER PROTZ VISIT TO YORK

It was an honour for York CAMRA representatives to spend a day with Roger Protz, famous beer (and football it seems!) writer and editor of CAMRA's perennially successful national Good Beer Guide.

Every year, a town or city is featured in the Guide and for the current edition, York was chosen. We're sure this is in recognition of the fantastic choice, variety and quality of the city's pubs and ales as well as our rising profile in the CAMRA network and organisation.



With Roger outside York Brewery

We duly organised a compact walking tour of a selection of pubs that we knew the Branch had chosen for the guide and scheduled it for Friday 20th June. As this was well before the publicity embargo deadline, we were unable to share this any wider than the committee, so it has had to be a bit of a secret until after the national launch in September.

We met Roger and Cath Harries, his photographer, around mid-day in the York Tap. After a sandwich at Brigantes we visited York brewery to meet the brewer and tour the plant (the only specific request from Roger). Next port of call was the Old White Swan. Despite suffering from a cold, Roger maintained the tight schedule admirably and we moved on to the Snickleway and Pivni. Final call was the Maltings before we presented them with copies of our local guide "Real Ale in York" and waved them off on the train at 5.30pm.



Enjoying a beer at Pivni

We all thoroughly enjoyed chatting and getting to know our VIP visitors and it was evident they had also had a great time. Whilst warm and friendly (we discovered another passion is West Ham United football club) Roger was obviously a true professional in his approach to the subject. He made copious notes and amassed a large amount of information which resulted in the published feature in the 2014 Good Beer Guide book - available here https://shop.camra.org.uk/product.php?id_product=183 (KS)



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ANDALUBEERQUEST!

This article might not be actually about REAL ale, but it does highlight the state of the brewing industry and consumer choice in most other parts of Europe. England would have almost certainly gone the same way if it wasn't for the formation of CAMRA.

The survival of a couple of bully brewers, who would have the monopoly and therefore the ultimate choice of what we "the consumer" have available to drink.

Life is full of highs and lows, and unexpected twists and turns. I for example never expected to be the owner of a modest little holiday home perched high up in the Andalucian mountains! I love the atmosphere and pace of life here. The Mediterranean diet, the climate and the friendly Spanish people are a world away from those you meet on the coast.

However as I find myself spending more and more time here, the one thing I am homesick for is REAL ale. My tendency is to sip white wine here as all you seem to be able to buy beerwise is San Miguel or Cruzcampo!

I am currently here for three weeks, as this means I am missing the York beer festival for the first time for as long as I can remember, the need to find a beer that is at least palatable is growing stronger.

I found a 4.6% lager (cerveza) called **Victoria** in my village shop, it came in a cheap 1 litre bottle so I didn't have high hopes. But it was locally brewed so I gave it a go. . . . Mmmmm in a blind tasting I would find it difficult to pick it out from the afore mentioned! An English shop in a nearby town only sells tinned Guinness and John Smiths smooth, shamefully!

So off I went to the nearest Lidl, about 15 miles away, where I managed to seek out a pilsner with a bit more promise. **Perlenbacher** 4.9% "Brewed in accordance with the German Reinheitsgebot". Whatever that means, I am guessing it refers to the strict German purity laws?

(no Google in the mountains!) It was somewhat dryer in astringency, with the stewed cardboard taste I associate with lager.

Another interesting purchase I made in Lidl was **Kirin Ichiban** 5.0%. My first impression was weak, but as I got further down the glass a few delicate flavours started emerging, with a very slight hint of banana. Pick of a bad bunch? Mmmmm I will keep searching!

Looking forward to my first pint of **Roosters Yankee** on my return! (JT)





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BOOTS, BEER N BUSES

Two DalesBus volunteers and real ale drinkers, Paul Kirby and Colin Speakman have produced a leaflet to help struggling pubs in the remoter parts of the Dales, and to get more people onto DalesBus Sunday services this winter.

The boots part of the name is a clue to the purpose - the first leaflet covers two scenic walks in Upper Wharfedale. The first walk is a 4.8 mile round walk from Buckden to Cray (and back by a different route). The second is 4.8 mile linear walk from Kettlewaell to Buckden.

The beer part is covered by the inclusion of three pubs, the **Buck Inn**, Buckden, the **Blue Bell Inn**, Kettlewell and the **George Inn**, Hubberholme.

Buses are covered as the routes are accessible by bus and the leaflet contains information about which buses (and the times) can be used to do the walks (for example the 883 from York and Harrogate).

5000 leaflets have been printed and will be available from tourist information centres and libraries in West Yorkshire, York, Knaresborough and Harrogate. They will also be distributed by volunteers in cafes, takeaways, health centres and universities along the 870 route between Wakefield, Leeds and Otley.

We have put the leaflet on our website, so you can also download it from <http://yorkcamra.org.uk/downloads/wharfedale-walks.pdf>.

Boots, Beer n Buses is a marketing name to use in future leaflets and publicity, if this first one is shown to be effective. It is produced by volunteers who want to share their knowledge of the Dales. Let's hope for many more walks and pubs by bus in the future!



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

YORK BEER & CIDER FESTIVAL



Yorkshire brewers at York Beer and Cider Festival

Lights; CAMRA; Action!! Such is the significance of the York Beer and Cider Festival in the Yorkshire calendar that BBC news flagship “Look North” broadcast live from the festival on the opening day and Harry Gration himself was on hand later that evening to formally open the event. Now established as the largest outdoor beer festival in the North of England, this year’s event was a celebration that brought together many diverse but complimentary beer related organisations for four glorious days in September.

The numbers reflected this as well with nigh on 10,000 people enjoying the many delights that were on offer - namely over 400 real ales; over 100 ciders; 17 draught foreign beers as well as bottled beers from all over the world, including a specialist Yorkshire beers section. Like a plague of beer loving locusts, visitors laid waste to over

28,500 pints of real ale; 4484 pints of cider/perry and over 3100 pints of draught foreign beer.

The Society for Independent Brewers (SIBA) chose the York Beer and Cider Festival for their inaugural North East Beer Competition - which generated a lot of excitement from the considerable throng of brewers that turned up for this prestigious event. The national chair of SIBA was much in evidence and commented on how impressed he was with the slick organisation by York CAMRA in accommodating such a logistically demanding beer judging session - with 145 cask beers and 78 bottled beers going head to head in 14 different categories.



Phil from Brass Castle collecting his gold

Brass Castle again proved its reputation as one of the rising stars in the real ale firmament, taking the ultimate gong of “Champion Beer” in the SIBA competition with its East Yorkshire version of the fashionable US West Coast hop-forward IPA - the now legendary Sunshine. Silver medal went to Ossett Brewery for wonderfully pale hoppy White Rat from their Rat microbrewery and Hambleton Ales rounded off a clean sweep for Yorkshire with their Nightmare - an Extra Stout Porter that is a former CAMRA Champion Winter Beer of Britain. Other local gold award winners for cask ales include Ilkley for Ilkley Black in the Mild category, Black Sheep for Best Bitter in the Standard Bitters category and Great Heck for Treasure IPA in the Premium Bitters category. Though not part of the SIBA competition, an honourable mention must also go to the festival ale brewed by York CAMRA at York Brewery - the appositely named Knavesmire APA. Such was the demand for this hoppy 5.8% superb American Pale Ale that the back-up stocks had to be released for sale.



*Denzil from Great Heck collecting gold for
Treasure IPA in Premium Bitters*

BBC Look North rightly highlighted on their live broadcast from the beer festival that Yorkshire was the brewing capital of the UK with over 130 breweries servicing a Yorkshire population of 2.2 million. That is an incredible statistic if you look at London that has 45 breweries supplying over 9 million people! York Beer and Cider Festival has always made a real point of showcasing the best that Yorkshire breweries have to offer and this year was no different with an incredible 260 beers – possibly the most ever assembled at any one time in one place.



Harry Gratton at the festival

As with last year, people came from all over the globe to visit the event. It is no exaggeration that over 20 countries were represented, including international delegates from the “Beeronomics” Conference that was happening at York University the same week as the Knavesmire festival. York was certainly at the centre of the beer universe as some of the most important fiscal minds converged on the city to discuss the economics of brewing and beer.

The term mixed crowd doesn’t begin to begin to do justice to the heaving mass of humanity that enjoyed themselves in the huge marquees and the expansive beer garden that became a real feature this year. Take the varied clientele of every type and style of bar and pub you can imagine and you’re just about there - all mixing happily in a convivial and friendly atmosphere. Real ale is a great leveller, classless and egalitarian - anyone who’s been to a beer festival can testify to that. The York charity “Snappy” will also testify to the fact that festival-goers are also generous, as a record breaking £1,750 was raised by drinkers donating their change in collections tins.

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Apart from the wet treats on offer there was plenty to keep everyone happy, be it the food village to soak up the alcohol or the superb roster of local bands that entertained appreciative crowds at every session. The variety of musical artists was as varied as the clientele: from solo chanteurs; male voice choirs and student ensembles through to highlights such as the Grand Old Uke of York Ukulele Orchestra and the powerful rocking Lucky 13. The Blueprints headlined the Saturday evening slot and made sure people left with a smile on their face.

Everything went so well with the festival that you would be forgiven for thinking that it was run by a band of highly trained paid professionals. The real truth is that the whole event was organised and staffed by 200 of the most incredibly hard working, friendly and loyal bunch of volunteers you could imagine. If there was a behind the scenes documentary made of this event it would reveal that apart from eight months of planning - there are volunteers on site for 14 long days and nights to make just four of those days are such an unbelievable success. So

thanks to every last person who gave their time selflessly in the days leading up to the event, during it and for the arduous take down that takes a full four days after the last person has left on the Saturday. Without volunteers there would be no "four glorious days in September" and for that we salute you. (NL)



FESTIVAL FUN

Scarborough CAMRA Trip to York including the Slip Inn and Swan beer festival.

Four of us had decided to go to the **Swan** and **Slip Inn** beer festival; we had arrived early at the train station for the 10.48 to York, only to find that owing to an earlier cancellation the train would be packed. It turned out to be a proverbial cattle train, squeezed in very tightly our conversation turned to the folly of HS2 and the better use of £20 billion on upgrading the existing service. Our thoughts however were on the first beers to be had at the **York Tap**. Exuded on to the platform we got to the Tap and were very well rewarded with a couple of excellent beers, **Hopback Taiphooon** and a superb **Roosters** collaboration beer, **Gallo Italiano** 4.7% with black pepper and lemongrass.

Decompressed and rehydrated, we then went on to the **Ackhorne** and sampled **Hadrian Border Grainger** 4.6%, then we went to the **Golden Ball**. What a gem of a pub. Community owned, inventory listed interior and a selection of seven hand pumps, we were made very welcome. Stu had **Robinsons Trooper**, Ray had **Timothy Taylor's Best** and Hilda had **Conkers Bonkers** 4.2% from **Greene King** (badged as Westgate Brewery). All beers were in excellent condition. The **Trooper** beer was brewed by Iron Maiden and this seemed to inspire Stu to trash the place. There is a well stocked bookshelf along the side of the bar. Stu took out one entitled 'Movie Disasters' only to knock the next book over, acting like dominoes they proceeded to knock all in their paths over, including the very pretty vase and flowers on the bar. Normally we would run away and blame Ray, but the Landlady put us at ease and quickly the mess had been cleaned up. Sorry for the mess, but what a great pub.

We then had to make up time to get to the **Slip** to rejoin Bert who had gone on ahead. It would be an injustice to reduce the 4th Annual **Swan** and **Slip** Inn Festival to a list of the excellent beers drunk, it is so much more than that. These are two great pubs which strive to serve the best range of beers in true, welcoming pub environments. The festivals are a real bonus. Between us we tried most of the beers, but a few outstanding beers were, **Late Knights Worm Catcher IPA**, 5%; **Bristol Beer Factory Bitter Californian** 4.5%; **Tiny Rebel Flux** 4.0%; **Atom**

Experiment T 4.5%; the superb **Great Heck Black Jesus** 6.5%; **Moncada Notting Hill Amber** 4.7%; **Mordue Killswitch** 5.0% and a very good **Mallinsons SPA** 3.9%. As I said a list of beers does not do justice to them, they are great pubs to frequent.

We then started our return trip to the station. We called in at the much improved **Old Ebor** and then onto the **Victoria Vaults** on Nunnery Lane. This was our first visit to this pub but we will certainly be returning. We had a great chat to the Landlord, Mike Hird; he is a real enthusiast who runs a very good pub while surrounded by fierce competition. He had two hand pumps on, serving **John Smith's Cask** and **Cross Bay Sunset** from Morecambe, more than enough to make a Lancastrian feel at home. Both beers were in excellent condition. He is hoping to become free of tie, so good luck for the future.

Further onwards we popped into two very good **Sam Smiths** pubs, the **Trafalgar Bay** and the **Crystal Palace**. **Old Brewery Bitter** in fine form. Our final port of call before the railway station was the **Volunteer Arms**, this too had a good selection of beers, and we tried **Brown Cow Thriller in Vanilla** and **Ossett South Pacific IPA** 5.0%, both in good condition.

With 15 minutes to spare we arrived at the station, for some reason only Hilda was willing to risk missing the train for another beer, so off to the **York Tap** again, this time sampling **Sunny Republic Hop**, 4.5%. Then it was over the bridge to Platform 5 to greet the now arriving Scarborough train, perfect. We all arrived safe and well and pleased with our trip.

Ray and Hilda finished off the great day out, calling at the (much undervalued) **New Tavern** on Falsgrave, where we had **Tetley's Bitter** and **Wychwood Hobgoblin**, both in excellent condition. What a great day we had, thanks to all the staff at the pubs in York and to Ray, Bert, Stu and Hilda for making it so enjoyable. (JO)

Upcoming Beer Festivals

BEERTOWN, Malton



Milton Rooms, Malton. Friday 21st and Saturday 22nd March. **Bad Seed** and **Brass Castle** breweries announce the launch of the first 'BEERTOWN', a new craft beer event taking place in Malton. Celebrating the town's brewing history and offering a wide range of beers, from both the local area and around the UK. Street food, music and more. Tickets on sale from mid January 2014.

Slip Inn Winter Beer Festival

Friday 6th and Saturday 7th December.

Stockton Ale & Arty Beer Festival

ARC Dovecot Street, Stockton On Tees. Thursday 20th February to Saturday 22nd February. 80+ real ales, cider, perry.

BREWING THE FESTIVAL SPECIAL

It may come as a surprise to many that **York Brewery** has never supplied the festival special (brewed by local CAMRA members) since we have been at the Knavesmire (a group did brew the special there for a festival at a previous venue). The time had come to fill that void so five of us from York CAMRA headed over to Toft Green to see what alchemy we could unleash with mere hops, malt, yeast and water.

The Germans have a law dating back to 1516 called the Reinheitsgebot that prohibits anything but those ingredients being used in the brewing process and it is fascinating that you can create so many different kinds of beer just by subtle variations in quantities and types of these constituents.

What was refreshing about head brewer Nick Webster and his **York Brewery** staff was that they said – "it's your day and your beer" and with that we were given the

ominous privilege of selecting a beer style and appropriate ingredients.



First ingredient – lots of hops!

Pretty much unanimously we went for a robust pale ale of around 5.8% ABV and after wading through copious different varieties of hops like kids in a sweet shop, we went for four different varieties of American hops – so "Knavesmire American Pale Ale" was conceived.

The "it's your day" part of the deal meant that we were pretty much "hands on" for all of the brewing process which was a really satisfying experience:

We loaded the whopping 670kg of malt needed for this 20 barrel brew (that's 5760 pints!!) into the grain dispenser which then deposited the malt into pre-heated water in the mash tun.



Filling the mash tun



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

We got hold of shovels and helped empty the mash tun ready for the next brew.



Emptying the mash tun

We separated out 5kg each of Centennial, Amarillo, Citra and El Dorado hops to make sure there were no clumps and then loaded them at various intervals into the wort in the boiling vessel.



Adding the hops (harness required)!

Finally, we “dry-hopped” the beer – a first in the history of York Brewery.



The team hiding in the steam!

At the end of the day we sat down with and devoured a few swift halves of excellent York Brewery beers with Nick and his colleagues.



Sitting down for a well-earned pint!

There isn't a better way of learning the brewing process than doing it yourself and huge thanks must go to them all for being informative without being condescending and being on hand to guide us without being intrusive. **Knavesmire APA** was a cracking beer and the three casks we had at the festival were not enough! (NL)



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YORKSHIRE SIX PACK

Unique collaboration between three Yorkshire microbreweries pays off with a Majestic listing!

Three award winning Yorkshire breweries have collaborated to launch a mixed pack of craft beer that has won a listing in selected Majestic stores.

The 'Yorkshire Six Pack' features two beers from each of West Yorkshire based **Saltaire** Brewery, Vale of York based **Rudgate** Brewery and Wolds based **Wold Top** Brewery and represents the variety of beers brewed in Yorkshire.

Saltaire's contribution to the robust boxed set is **Saltaire Blonde**, 4%, a golden ale with a touch of malt and a light, spicy hop flavour and **Cascade Pale Ale**, 4.8%, an American style pale ale that is characterised by its pine and grapefruit aroma from the American Cascade hops. **Cascade Pale Ale** was awarded Silver in the Premium Bitters category at SIBA North East 2013 and Bronze in the Bottled Premium Bitters, SIBA Great Northern Beer Competition 2012.

To complement **Saltaire's** pale beers, the Yorkshire Six Pack includes **Rudgate** Brewery's **Battleaxe Bitter**, 4.8% and **York Chocolate Stout**, 5%. The bitter is a complex, chestnut coloured best bitter with a memorable fruity flavour whilst the full bodied stout is a deeply rich and satisfying beer brewed using Columbian chocolate from York's famous Cocoa House to deliver a subtle chocolate finish. **York Chocolate Stout** was awarded Champion Speciality LocAle at York Beer Fest 2012.

Tasting different again, due to chalk filtered water that comes from high on the Yorkshire Wolds, **Wold Gold**, 4.8% and **Angler's Reward**, 4%, complete the pack. Blonde, continental style **Wold Gold** is brewed from Wolds grown barley and is a soft, fruity beer with a hint of spice whilst **Angler's Reward** is a golden pale ale with a fruity bitterness and a lingering aftertaste. **Wold Gold** won the coveted 3 Star Gold Award at the Guild of Fine

Food's Great Taste Awards 2013, took Gold in the bottled gold beers category of the SIBA Great Northern Beer Competition 2012 and Bronze in the bottled gold beers category, SIBA BeerX national competition 2013.

Andy Lloyd from Majestic commented, "Majestic are pleased to be supporting this unique collaboration between three Yorkshire micro-breweries and anticipate that sales will be strong, especially in the run up to Christmas and New Year celebrations."

Of the collaboration, Tom Mellor from **Wold Top** Brewery said; "With all eyes on Yorkshire ahead of the Grand Depart next year, we wanted to bring a selection of Yorkshire's best craft beer together in one pack so that people everywhere can taste the difference in the beers from each of three Yorkshire counties."

The Yorkshire Six Pack is available in Majestic's Yorkshire stores from 6th November.

Saltaire Brewery is famed for producing hand crafted ales with a contemporary twist from its brewery that is housed in a former Victorian power station on the edge of the World Heritage site at Saltaire.

Rudgate Brewery was founded in 1992 in the former ammunition building of RAF Marston Moor Airfield and takes its name from the Roman road that runs through the airfield. It now produces CAMRA championship beers from a modern brewery on the airfield.

Farm based **Wold Top** Brewery brews traditional real ale from home and Wolds grown malting barley, the finest hops and pure, chalk-filtered Wolds water. (CP)

DOUBLE CHOICE

Two Yorkshire breweries have recently opened new pubs in central York, both offering beers from their own breweries and guest beers.



The **Hop** is **Ossett** brewery's latest sister pub to the other Hops in Wakefield, Leeds and Sheffield. It serves a wide range of beers, including **Ossett's** own beers plus those from the other microbreweries they run – the **Rat** in Huddersfield, **Fernandes** in Wakefield and **Riverhead** in Marsden. There are also guest beers from other breweries which so far have been mainly from Yorkshire. Real cider is also available on a hand pump.



There is a pizzeria at the back of the pub cooking fresh pizzas in a traditional wood oven – delicious on our first try. They will have live music on Friday and Saturday.

So far it has been busy, so busy that getting past the bar through the narrow part of the pub near the front can be a bit of a problem, it is worth persevering though, because even when it looks busy at the front there is often room towards the back.

The **Hop** is an impressive conversion of a Victorian building, most recently used as a tea room and previously a restaurant.



The **Duke of York** is **Leeds** brewery's newest pub. It serves eight beers currently (with the space to increase to 12 if trade supports it), four from Leeds and four guest beers. So far we have had **Brass Castle**, **Ilkley** and **Great Heck** amongst others. They recently had a War of the Roses event with beers from **Hop Studio** competing against beers from **Lancaster Brewery**. Yorkshire won of course!

This pub is in a former estate agent and fits into several different rooms on the ground and first floor. This gives the pub a cosy feel, with nooks and crannies to hide in! It also does very tasty food.

Both these pubs are great additions to the York real ale scene – we will all have to try even harder to get round all our good pubs!

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YORKSHIRE HEART TRIP

On a reasonably fair autumn Saturday afternoon a minibus load of us travelled a few miles up the A59 to Nun Monkton, along the country road that terminates in the village and up the pleasant tree lined track that leads to the vineyard and winery. We were given a warm welcome from Chris, Gillian and Tim Spakouskas who run the developing wine and beer businesses from neighbouring sites off the country road.

We ventured into the vineyard with Gillian and her two enthusiastic dogs to learn of the family's experience of growing grapes in North Yorkshire, clearly not an undertaking for the faint-hearted. We looked at vines that had their bark stripped but, against expectations, survived the -20C temperature extremes of the northern winter. The plants are grown unusually high compared to say French vines, for a number of reasons including avoiding greedy grape-eating pheasants and taking the strain out of what could be a back-breaking picking task! A number of grape varieties are grown and blended but the base ones are Solaris (White), Rondo (Red) and Seyval Blanc (Sparkling wines).

The wine making season is now finished but we looked round the winery and learned that this part of the business originated from Gillian's home-made "fruit wines" and her wish to try her hand at proper wine made from grapes. With good results from a small patch of vines, expansion followed and there are now seven acres of the plants! Chris explained that the flavour of the wine had become noticeably more complex and interesting as the vines matured. It takes 5 years for a vine to start yielding grapes and they last for up another 20 years, and of course you only get one brew a year - so this is clearly a game for the patient.



Gillian showing of the vineyard

We drove five minutes back up the road to the current brewery site in a building once part of the dairy farm. Tim is the brewer, brewing twice a week. With two fermenters it is approaching the capacity available on the five barrel plant. He will complete three years next January and it is literally a one-man business – he brews, delivers, and markets all the beers and is expanding into bottling too. Silverheart IPA was new this year and is his current best seller. This and JRT Best Bitter were available for sampling which we got into without further ado. Gillian also opened some bottles of her wine for sampling which was greatly appreciated. Tim also brews Lighthouse Pale Ale, Hearty Bitter, Blackheart Stout, Hearty Mild and seasonal specials. Three of the main brews are currently available in bottles.



The brewery

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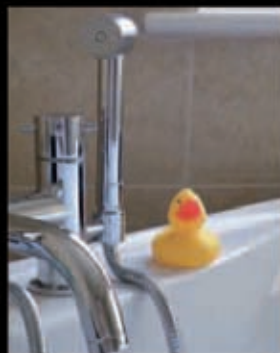
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Wine and bottled beers can be bought from the brewery (please ring to agree time) Tel: 01423 330716 or the Ainsty Farm shop just off the other side of the A59 behind Sweet Basil restaurant.

More info available at the website:

www.yorkshireheart.com and you can email at: drinkme@yorkshireheart.com



Karl sampling with Tim

Angela decided she had had a good time! Leaving Nun Monkton, we had pleasant visits to the **Spotted Ox** at Tockwith (**Rudgate New Edition**, **Taylors Landlord**, **Tetley Cask** and **Theakston Best** on offer) and the **Crown** at Great Ouseburn (**Rudgate Crown Blonde**, **Copper Dragon Golden Pippin**, **Black Sheep Best Bitter** and **Ruddy Ram** available) before returning to York. (KS)

FREE OF TIE!

The Victoria Vaults is now a free house!

Mike & Maggie Hird, long time tenants of the **Victoria Vaults** have taken the plunge to buy it from **Marstons**, a big step in this day and age but one they felt they had to take to keep the business viable. As a tied house a cask of beer is a very costly item compared to the free trade. Also, now being a free house, they can pick and choose their beers and suppliers. Over their many years in the trade as both managers and tenants they are really looking

forward to the challenge of running their own free house and being able to provide customers with what they want.

At present they are selling **Cross Bay's** range of beers on just two hand pumps and as trade picks up the intention is to move up to four hand pumps. Mike has been very pleased how in just a few weeks of stocking a different range of beers, how many different faces he is seeing. He is looking at local micro breweries products and intends to trial beers to see which are to his customers liking.

A programme of renovation and decorating is also being started which will of course improve people's first impressions of the pub. As these move forward they intend to run a beer festival probably with a folk music theme but details are still being worked on.

The regular music nights will stay as the pub is known for its support of live music. Opening times will change with the pub being open on Mondays from now on. Although we have lost one pub, the **Marstons** owned **Edward VII** in Nunnery Lane, we now have two free houses with owners who are prepared to work hard to provide a wide choice of real ale.

This area continues to improve starting at Blossom Street junction with the **Punch Bowl** (Wetherspoons), **Trafalgar Bay** (Sam Smiths), **Victoria Vaults** (free house), **Old Ebor** (free house) before you move on of course to the delights of the **Swan** and **Slip Inn!** (KK)

Stuart & Helen extend an old-fashioned welcome to the

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ALE TRAIL 2013

This year's Ale Trail was launched on the 12th July at the **Blue Boar** in Castlegate. The purpose of the Ale Trail is twofold: to get people to visit some of our best branch pubs – collecting stickers as they go for free entry to our beer festival – and to publicise the festival itself.

It's always difficult to choose pubs to take part. This is, in the main, because we have so many splendid ones to choose from! Whilst we always try to change the pubs each year, there is also access to be taken into consideration – all must be reachable by public transport.

This year saw a mix of twelve city centre pubs, six 'suburban' pubs and six country ones. It's quite hard to get the balance right but generally, people who complete the Ale Trail will capture the low hanging fruit in the city centre first. This year, fourteen pubs were needed to get the minimum prize of one free entry to the beer festival in September.

For those completing 18 pubs, free entry and two free

pints was on offer and those completing the full 24 pubs won two free entries and two free pints and were additionally entered into a beer draw.

As in previous years, there were around 100 entries received in total, with 42 of these completing the full round. On the final day of the beer festival, the draw was made and Stephen Collier of York was the winner of a case of 24 bottles of **Great Heck Yakima IPA** beer.

Stephen said: 'You enter these things and never expect to win, so I'm delighted. My last beer at the festival was **Yakima IPA** so I know I'm going to enjoy these!' Stephen also said that he'd 'enjoyed every minute of the ale trail' and was looking forward to next year's challenge.

Many thanks to all who took part this year and even if you didn't get round all the pubs we hope you enjoyed the ones you visited. There is anecdotal evidence that the Ale Trail leaflets were used as mini York pub guides by visitors to the city all of which meant more trade for our pubs and more publicity for our beer festival – a 'win-win' situation! (SG)



*Launch of the Ale Trail at the Blue Boar with Licensee Jason Hawkins, Lucy Buykx and Steve Golton.
Photo courtesy Gavin Aitchison/York Press*

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ROOSTERS 20TH ANNIVERSARY

I was fortunate to be invited to **Roosters' 20th Anniversary** bash on Friday 4th September at the brewery in Knaresborough. It is hard to believe that this pioneering micro brewery is now 20 years old. Sean and Alison Franklin started the brewery in 1993 and were at the helm until they sold the business to Ian Fozard and his sons, Oliver and Tom, a couple of years ago.



The pop-up banner behind the bar at the brewery says it all: "Hatched in 1993, at a time when most ales on the market were brown, Roosters Brewing Co. fast developed a reputation for brewing ground-breaking, hop-forward, pale ales that showcased exciting new hops from the USA, with an emphasis on flavour and aroma. Beers such as Yankee soon started to attract the attention of judges at beer festivals, both home and abroad, winning countless awards."



Fast forward 20 years and we're still crazy about hops from Australia, New Zealand, Slovenia, North America, but that's not to say we don't enjoy playing with other styles

of beer along the way!" The guests had the wonderful choice of Buckeye, Yankee and 20th Anniversary IPA on hand pump, together with Londinium from the bottle. If you haven't tried the 20th Anniversary IPA yet (it ran out quickly at York Beer & Cider Festival), then you may be fortunate enough to get your hands on one of a limited number in 600ml bottles.



I have already put my request in for it to make a return in the future, as I (selfishly, I admit) don't just want it to be a one-off special. Happy birthday, Roosters! Here's to the next 20 years! (MG)

LAST ORDERS

York Branch Meetings and Events

Saturday 7th December: Annual Trip to Beverley and the **Goodmanham Arms**: Bus leaves Leeman Road Gardens 11am. Depart Beverley 5pm, arrival in York by 7pm.

Friday 20th December: Friday 5 – **Theatre Royal** 7.30pm, **Hole in the Wall**, **Three- Legged Mare**, **Three Cranes** and **Three Tuns**.

January 7th 2014: Branch meeting, venue TBC, 8.30pm.

Friday 17th January: Friday 5 – **Phoenix Inn** (George Street) 7.30pm, **Seahorse**, **Victoria Hotel**, **Rook and Gaskill** and **Waggon and Horses**.

Thursday 24th January: Country Pub of the Season presentation – **White Bear**, Stillington. Bus leaves Leeman Road Gardens 7pm, return arrival in York by 10.30pm. Cost £7.50.

January 28th: Branch meeting, venue TBC, 8.30pm.

Thursday 30th January: Town Pub of the Season presentation – **Royal Oak** 8pm.

Friday 21st February: Friday 5 – **Mason's Arms** 7.30pm, **Wellington**, **Fulford Arms**, **Edinburgh Arms** and **Woolpack**.

Tuesday 25th February: Branch AGM and branch meeting – **Brigantes**, 8pm.

Guided Pub History & Heritage Walks in and around York

Have some fun finding out about the buildings, people and tales associated with York's beer and pub history. Three routes are available. Each walk starts and finishes in a CAMRA Heritage pub with an optional refreshment stop half way. The tour takes approx. 2- 2.5 hours and is led by an experienced guide and local CAMRA member.

Bookings will be taken over the Christmas and New Year periods for groups of six or more.

Jorvik Viking Festival Walk – 7pm. Tuesday 18th Feb 2014. Royal Oak, Goodramgate

£5pp, £3 for CAMRA members (discounts for groups of 6 or more), including a free booklet on Real Ale in York. Proceeds go to local CAMRA branch.

Contact 07506570234 or yorkcamrapubwalks@gmail.com for information and reservations.

Sponsored by the Royal Oak and Black Swan where drink discounts are available on the night of the walk for participants.

Keep in touch

Website:

www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook:

www.facebook.com/YorkCAMRA

Twitter:

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

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

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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

Blue Boar, Castlegate, York: 25p off selected cask 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 Helen's Sq, York: 50p discount off pint

Hop: 10% discount on all cask beers Sundays through Thursdays

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

Punch Bowl, Blossom Street, York: Special discounts Wed and 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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YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010



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