

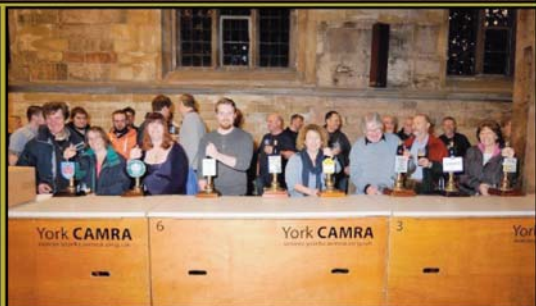
OUSE BOOZER



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FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.127 -  2016 - 7500 copies



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see pages 22 & 23**



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PUNCH

PUB NEWS

The **Pavement Vaults** (owned by **Pivovar**) opened in November in Piccadilly in the building that used to house the White Swan Hotel. The pub sells the **Tapped Brew Co** range and 18 other rotating cask/keg products.

The **Eagle & Child** (formerly Plunkets restaurant), High Petergate has now opened (**Leeds Brewery**) serving four **Leeds Brewery** beers plus four changing guests.

At the **Blue Bell**, licensee John Pybus is now fully installed. The pub is now stocking at least two dark ales everyday and was selling mulled cider from the beginning of December. See the message from John at the end of this article for more information.

The **New Inn** at Selby has recently undergone an extensive refurbishment although the period interior features remain untouched.

The **New Inn** at Barby is to have an Italian restaurant built on to the rear of the pub. This is the only pub left in the village following the recent closure of the **Bay Horse** although the **Olympia** on the Barby side of Selby toll bridge is technically in Barby.

The **Buck** at Wreton is due to get a new licensee soon. Current landlord Andy is moving on to another pub.

Monroe's Bar, Gillygate: Punch Taverns has placed the freehold of **Monroe's Bar** in Gillygate, York, formerly known as the **Bay Horse**, on the market with agent Christie + Co and Fleurets for £600,000. Punch secured planning consent in July 2015 for the development of a 62-bed hostel and licensed cafe but decided against implementing the scheme itself in favour of selling the freehold.

The Coaching Inn Group have expanded to 10 sites by buying the **Golden Fleece** in Thirsk and the **Feathers** in Helmsley, from Homfray Hotels.

The **Golden Lion** at Helperby now has a fully functional cellar and new beer lines. The new tenants have four real ales on after a long drawn out battle with Admiral, regular opening hours restarted in November.

The **Forester's Arms** at Sherburn in Elmet now has **York Guzzler** as its regular guest beer as well as **Black Sheep Best Bitter**, beside the inevitable **John Smith's Cask**.

The **Bay Horse** at Terrington is now owned by the owners of the **Whippet** in York. Its refurbishment is taking longer than planned. Reports now say they are going to wait until all improvements are completed. I would assume they will be aiming for an Easter opening.

The **Highwayman** at Sheriff Hutton is now in private ownership which should secure its future.

A new micro pub is planned for the former Shine gift shop on Gillygate. Adam and Matt Spokes are planning a small, family-run pub selling good quality beers. They plan to open around May, subject to planning permission and licensing. Beers will be a mix of local and international including a range of American craft beers.

The **Ship Inn** at Acaster Malbis was closed due to the Boxing Day floods, and was hoping to re-open in mid to late February. Tony Nicholson has several things planned to happen at re-opening, including a "Meet the Brewers" night with no less than four brewers involved.

The **Bay Horse**, Selby has been offering **Old Mill Blonde Bombshell**.

The **New Inn**, Selby has now re-opened after refurbishment and looks lovely in traditional pub décor. **Greene King Old Speckled Hen** is available.

The **Wadkin Arms**, Osgodby has added an extra handpump which is being used for another guest beer.

The **Bay Horse**, Murton is up for sale. The pub has been trading for over 80 years, but had a recent rapid turnover of landlords. 40 of Murton's 100 households have joined the Friends Of The Bay Horse, an organisation dedicated to putting together an offer to buy it. See full article page 42.

News from John at the **Blue Bell**, Fossgate

John and Joe at the **Blue Bell** would like to thank all of our wonderful customers for the warm welcome we received after taking on the pub in 2015. It's been a hectic but fun start to our tenure here and special thanks must go to Jim and Sue Hardie for their help during the sale and since.

We've kept our core range of ales on the bar and these are **Kelham Island Best Bitter**, **Bradfield Farmer's Blonde**, **Rudgate Ruby Mild**, **Roosters 4.3% specials** and **Timothy Taylor's Landlord**. Our guest rotation has been a success with ales supplied by **Treboom**,

VOLUNTEER ARMS

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Brass Castle - Cliffhanger

Saltaire - Pride

Leeds - Yorkshire Gold

Timothy Taylor - Landlord

Brown Cow - Thriller in Vanilla

Northern Monk/Leeds/Brass Castle - keg

plus 3 guest ales & 1 real cider

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**Prize quiz every
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**Open traditional
music session
last Thurs of
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Hop Studio, Sonnet 43, Ilkley, Brass Castle, Great Newsome, Yorkshire Heart, Salamander, Half Moon, Great Heck and Kirkstall to name just a few!

After continuing the fantastic traditions of Sunday cheese and biscuits, Christmas Eve carols and dominoes, we are currently planning some very exciting events for 2016, starting with beer festivals to coincide with Fossgate's Car Free Sundays and a charity pub quiz on February 7th. Please check out our Facebook page for further information.

Our thoughts are with the businesses affected by the recent floods and we now understand how lucky we have been to start working in a street/city that has such a strong sense of community and togetherness, personified by seeing so many of our regulars in wellies (and bare feet) helping each other out on Fossgate over the holidays. There is still a lot of work to be done and businesses still in need of help - details of fundraising can also be found on our Facebook page.

Thank you again, here's to a fantastic 2016 and beyond.
(JP & JB)

BREWERY NEWS

BAD SEED, Malton, North Yorkshire



News from Chris Waplington:
We're really excited about BEERTOWN 2016 which

will be taking place April 21st-23rd at the Milton Rooms in Malton. This is the third year we'll be holding BEERTOWN with our friends at **Brass Castle Brewery** and this year promises to be bigger and better than ever.

We'll be showcasing over 40 beers from the best breweries across the UK. Alongside top quality beers we'll also have food from local artisan producers including the Haxby Bakehouse raising money for Ryedale Special Families - a very important local charity based in Malton. We'll be heading out across the UK over the next few months with events in London, Oxford, Norwich, Huddersfield, Sheffield and Cambridge - plus plans to head up to Edinburgh in the very near future. We'll be brewing collaboration beers with **Wild Weather Ales** based in Silchester, **Left Handed Giant** based in Bristol and beer bloggers Mashtun and Meow based in Sheffield.

Nearer to home we're really pleased to have a **Bad Seed** keg line at **The House of Trembling Madness** in York. The Madness is a fantastic bottle shop, and passionate about beer so it's great to know they'll always have a **Bad Seed** draught beer available (served in one of our stemmed glasses!)

We look forward to seeing many of you at BEERTOWN 2016 - tickets can be booked on-line at www.beertownmalton.co.uk, in person at the **Brass Castle Tap Room** or by calling the Milton Rooms on 01653 696 240.

BRASS CASTLE, Malton, North Yorkshire



News from Phil Saltonstall:

Having added new tanks, equipment and canned beer to our Malton town-centre brewhouse last year, this year we're adding people! New kids at The Castle are logistics all-rounder Ben and brewer Marko.

Malton's BEERTOWN festival returns to the Milton Rooms on April 21st-23rd, with an extravaganza of beer, music, food and so much more. As ever, proceeds go to local charities and we're looking for volunteers to help us put on the show - so if you can help out in any way, please contact info@brasscastlebrewery.co.uk.

Over the coming months look out for a re-run of our **Longbow** proper 'real ale' (unhopped beer) and a new **Toffee Coffee Cream Ale**. We're also looking forward to collaborating on a beer with **Half Moon Brewery** maestros Jackie and Tony.

BREW YORK, York



News from Wayne Smith, Co-Founder:

Building work is progressing well despite recently finding ourselves under three feet of water when Walmgate flooded! We've managed to get back on track thanks to the generous efforts of the friends and family of **Brew York**. Late revisions have been made to our installation plans to ensure our precious brews remain out of reach of any future flooding.

The brewery equipment is currently being fabricated with arrival likely by the end of



Teasing sign at the entrance to the yard where the brewery and tap room are under construction

February. The fun of recipe refinement continues with the latest round of tasting sessions to be held soon. Details of the **Brewery and Tap Room** launch currently being finalised, with an early April launch looking likely.

GREAT HECK, Great Heck, North Yorkshire



Problems with securing a consistent supply of some hop varieties together with the difficulty of maintaining stocks of too many permanently brewed beers have caused a rethink about which beers can be brewed regularly resulting in a reduction of the core range for 2016, although the revised core list was still subject to change at the time of writing.

The plan is to brew one or two specials per month, some of which will be the return of previous old favourites.



Proverbs 31:7 4.5% ("Let them drink and forget their poverty and remember their misery no more") made its debut last December but proved so popular that it was brewed again in January with a further brew possible in February subject to hop stocks.

Forthcoming monthly beers are planned to be:



FEBRUARY

Stormin' Norman 6.5% - strong IPA brewed with US hops and **Cascade** 4.5% - golden ale single hopped with Cascade.



MARCH

Patrick 4.8% - smooth Irish stout.

GREAT YORKSHIRE, Cropton, North Yorkshire



News from Karl Butler:

We have just started to brew beers for the band Madness

Love Struck 4.4% - a hoppy amber ale.

Night Boat 5.0% - a rich velvety porter.

Both available in cask and keg since late January.

HALF MOON, Ellerton, East Yorkshire



News from Jackie Rogers:

Winter has given us time to reflect on where we are going in terms of brewing and presence in the market

place. We've brewed over thirty different beers in the past two years and 2016 is about consolidating our existing range with a few interesting specials.

Continuing development of beer and styles is what real ale is about and who better to collaborate with than the guys at **Brass Castle** (details to follow in the summer edition).

Our current brewhouse was always a compromise in terms of space and we've already outgrown it, more to the point, we've outgrown the cold room, which has now been relocated, giving us the extra room required for additional fermenters.

Spring sees the start of the wide range of beer festivals and we hope to see you at as many of them as possible.

HAMBLETON ALES,

Melmerby (near Ripon), North Yorkshire



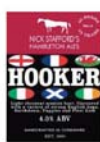
News from Ben Harrison
at **Hambleton Ales**:

2015 was a fantastic year for **Hambleton Ales** and we received significant award recognition for the entire range. Most notably our **Nightmare Porter** was voted **Champion Beer of Yorkshire 2015** an accolade for which we are obviously very proud!

2016 looks to be another great year as we celebrate our 25 year anniversary with the launch of a great series of specials planned as part of our **25 Beers for 25 Years** theme. This includes some old favourites, alongside some new recipes and styles which we believe really showcase the skills of our Head Brewer. To complement the new specials we have designed new pump clips for both our core range and the new specials; these include more comprehensive tasting notes and beer details which we hope will help customers in making their beer choice at the bar.

Special beers

For February we have two specials, our always popular rugby themed **Hooker** 4.0% Session Bitter, alongside something a bit special with our **Palisade Pale**



4.6% an Anglo American pale ale teaming the New World Palisade hop from the Yakima Valley USA, with traditional English Goldings.



Regular beers

Don't forget that our regular cask range is available throughout the year, all with new improved pump clips. In addition we have our golden ale, **As Good As Gold** (which also happens to be gluten free – but you can't tell!) available in 30 litre keg.

To celebrate our 25 years we will also be running a number of special events and promotions throughout the year. Stay tuned to our twitter account [@hambletonales](#) or Facebook/hambletonales to find out as things are announced. As always, we appreciate any feedback from CAMRA members on our beers or the new pump clips ... I look forward to hearing from you. Here's to a great 2016.

NORTH RIDING BREWERY, East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: **Red Citra** won Gold for Best Bitter and overall Silver at the Sheffield CAMRA Beer Festival.

Citra won Silver for Best Bitter at Huddersfield CAMRA Beer Festival.

U.S. Session IPA 3.8% has replaced **Bramling Gold** as a core beer, versions 5 and 6 have been brewed; No. 5 with Cascade, Azacca and Willamette hops and No. 6 with Citra, Chinook and Willamette hops.

Other new brews have been:

A collaboration with **Blue Bee** (Sheffield) - **Little & Large** 6.5%.

Another collaboration with **Brass Castle** - **Borderline Euro IPA** 5.7%, brewed with only European ingredients.

U.S. I.P.A. 5.5% (Citra, Summit and Equinox), **Motueka** 4.0%, **Chinook** 4.5%, **Aussie Pale Ale** (Galaxy) 4.5%, **New Zealand I.P.A.** (Nelson Sauvin) 5.5%, **Centennial** 4.5%, **Black Horizon** a 6.7% Stout, **Azacca** 4.3% and finally **Experimental 484** 4.0%, a new U.S hop which is our 50th Brew!

NORTH RIDING BREW PUB, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: The brewery reached another milestone with their 400th brew, **Peasholm Apocalypse** a 7.4% very hoppy black IPA.

John keeps the new beers flowing with **Sunless Sea** a 3.6% stout, **Guardian** 4.0%, **Syndicate** 3.9%, **Katamara** 3.4%, **Cryptarch** 3.6%, **Mosaic** 5.3%, **Pandemonium** a 4.8% watermelon beer, **Hunters Dream** 5.5% and lots of our favourite **Peasholm Pale Ale** 4.3%.

RUDGATE, Tockwith, near York



News from Craig Lee: Our thoughts have gone out to everybody in York with the devastation that the winter flooding has caused.

Despite the bad weather we have had a positive start to 2016. Virgin Trains continues to flourish with our **Hop on Board** that is brewed exclusively for both first class in 330ml bottles and 500ml in standard class. The beer is a 4.0% golden ale with moderate bitterness and a rounded fruit nose. **Hop on Board** is the only bitter on board the Virgin East Coast route so we have designed it as a balanced beer to suit all palates.

We are continuing to work closely with our overseas brewery **Hogshead** in Denver, Colorado, currently working on providing exclusive ales for various customers. Our bottled **Ruby Mild** and **Jorvik Blonde** are now available in local Co-op stores and selling well.

The monthly specials for the next three months will be – **MARCH**



Hop & Glory 3.8% - pale ale.

Ostara 4.0% - dark smooth malt.

Brew No.26 Hazelnut Vanilla 4.1% - hazelnut vanilla wheat beer.

APRIL



Thors Hammar 4.3% - dark chestnut.

Perles of Wisdom 4.0% - pale fruity ale.

Brew No.1 Vanilla Mild 3.6% - dark mild.

MAY



Atlantic Crossing 5.0% - Best Bitter, collaboration with **Hogshead Brewery** in Denver.

Hop Spin 4.0% - golden bitter.

Brew No.16 Stars & Stripes 5.2% - super charged IPA.

TREBOOM, Shipton-by-Beningborough, near York



News from Jane Blackman: 2016 sees the launch of our new 'Calendar of Beers'. Alongside our core beers we will be brewing a monthly special. Some are already seasonal favourites while others are brand new.

On the menu this spring will be **Kaalee** - a hoppy Black IPA, our Yorkshire Saison - **Maillet Blanc**, brewed with coriander seed and lemon peel and a worker's May Day picnic inspired mild called **Mayovka**.

We are also very excited to be collaborating with a new artisan bakery right on our doorstep in Shipton. Amos and Welsh will be using our beer to make a delicious beer bread to go alongside their fantastic range of baked goods.

WOLD TOP, Wold Newton, East Yorkshire



News from CAMRA Brewery Liaison Officer, Colin Povey: I was recently invited to **Wold Top Brewery** for the

official opening of their new brewplant by Sir Gary Verity, Chairman of Welcome to Yorkshire (and the driving force behind The Grand Depart, Tour de Yorkshire).

At the opening Co-director Tom Mellor explained how and why the brewery was started, he said "At the turn of the century farming was going through one of its cyclical downturns and we were making no money from simply growing traditional crops and so we decided to investigate brewing beer as the two main ingredients, barley and water we had in abundance. After some consultation, market research and strange looks from the local population we set up the **Wold Top Brewery** in 2002 and produced our first beer in May 2003". This was on a 10 barrel plant.

Then in 2011 demand required **Wold Top** to double the size of the brew plant to 20 barrels (thinking that it would be good for 10 years). However during recent years this again proved too small and so the decision was taken to start from scratch and invest in a new brew house and 40 barrel plant installed by Moeschle.

Much of this demand has come from bottle sales as **Wold Top** made a conscious effort to concentrate on this as the logistics of the East Coast make it a difficult place to develop lots of cask sales. Currently bottles are around 70% of total sales by value, 50% by volume. Their own bottling line was installed in 2007 and now produce a little over 2 million bottles a year both for themselves and other brewers.

YORK



News from Neil Arden:
Forthcoming Beers



Nordic Fury 4.3% - available January to March
Celebrating York's Viking history and taking inspiration from the colour of many a Viking warrior's beard, **Nordic Fury** is a reddish-amber hued ale. A combination of British Bramling Cross and Goldings hops, coupled with Czech grown Saaz create a hop palate that is earthy and spicy with hints of hedgerow fruit on the aftertaste. The addition of crystal malt lends a slight caramel character to the malt palate.



Minster Ale 4.2% - available April to June

Minster Ale is a golden ale with good malt character and a beautifully full hop palate. A trio of American grown hops – Centennial, Chinook, and Citra – brings a big citrus punch to the party, whilst Pacific Gem from New Zealand gives a refreshing, lingering bitterness.



First Light 3.8% - available March

This incredibly easy drinking, creamy straw coloured ale has a light and fruity hop character and a fairly dry finish. The pale colour and creamy texture can be attributed to a grain bill comprising of only pale malt. The perfect partnership of US grown Amarillo and Willamette hops leads to a slightly spicy, almost floral aroma with a distinct tinge of orange, alongside an earthy fruitiness.



Black & Weiss 4.8% - available April

Brewed using real fruit additions and a full wheat mash, this pale beer has a lovely light purple hue. The use of wheat malt results in a naturally cloudy beer with a crisp, dry finish that makes it very refreshing. The infusion of real blackberries gives a rich fruity flavour where the natural tartness of the fruit helps to balance the sweetness of the beer. British Bramling Cross hops further enhance the fruit palate and imparts a light bitterness.



Missouri Gold 4.0% - available May

We've got a great pairing lined up for you here! The brand spanking new HBC-431 hop, so new it hasn't even got a name yet, pairs up with the fantastic Jarrylo, both of which hail from the world renowned hop producers of Yakima Valley. You can expect a cacophony of punchy soft fruit flavours with a delightful backbone of citrus and some light spicy notes; this is definitely going to be a treat!

The Romans are back!

Following the fine tradition of the Roman craftsmen of Legion IX Hispana, who founded York, and brewed with

'heart and soul', they are destined to become legendary. Launched last October, **Legion IX** and **Imperium** have gained a strong foothold in the local market and we're looking at them forging their way into foreign markets later this year, becoming our first exports in a number of years. All the brewers at Toft Green have been involved in the concept and creation of the Cor et Anima range, pouring their heart and soul into the project and the finished beers combine heritage and brewing expertise with export strength.

Legion IX 6.5% Five Hop IPA

A quintet of Amarillo, Cascade, Citra, Columbus and Simcoe hops deliver a strong and complex, citrus palate.

Imperium 7.5% Imperial Stout

Six different malts enhanced with Northdown and Phoenix hops pack a powerful punch and commands attention.

On the international beer stage, they will be ambassadors of both the City of York and **York Brewery**.

20th Anniversary

May this year sees the brewery celebrate 20 years since we mashed in for our first ever brew. To mark this occasion we're going to be holding a week long celebration (16th-22nd May 2016), including a charity cycle ride, a brewery open day, and a couple of extra special celebration ales. Keep a look out for more details to come in the lead up.

Brewery Tap Room

As some of you may know we've had a change of manager in the brewery tap room, with Matthew Moore, previously of the **Last Drop**, now at the helm. Feel free to swing by and see what he's been up to, maybe even have a crack at one of our new board games or a round of bar billiards.

Membership

We've changed the way that our membership scheme works in order to simplify the sign up and renewal process. Existing members will be issued with a new card in the coming months and their memberships are being extended until the end of December 2016.

Details of new format:

Day Membership - £3.00: If you're just visiting York for the day this is perfect for you.

15% Discount off Tours, Drinks, Food, Merchandise & Room Hire.

We'll also add you to our mailing list so that we keep you updated through the year

Annual Membership - £22.50: If you live in or visit York more regularly then how about joining The Legion and signing up for annual membership.

15% Discount off tours, drinks, food and merchandise

10% Discount off cask beer for home purchases

One free brewery tour

Weekly members night

Free room hire

Invites to beer launches

Entry in to Annual Brew Your Own Beer Competition

Regular updates by email

Entry in to monthly raw to win a gallon of ale

For the best value get in early as this scheme runs January to December.

Life Membership - £225.00: This exclusive membership of Centurions is limited to just 100 members and for a one off fee you'll be a member of the brewery for life.

Includes all annual membership perks

Limited edition York Brewery 'Centurion' t-shirt

Limited edition York Brewery 'Centurion' tankard

Whilst the membership fee is a one off we will periodically check that your details stored with us are up to date.

YORKSHIRE HEART, Nun Monkton, near York



News from Karen Metcalfe, Business Development Manager: **Yorkshire Heart** had a fantastic start to 2016 with sales continuing to rise and a well-deserved weekend away for the whole team to Portugal!



This year sees what is hoped to be a very popular new special series from Head Brewer Tim called 'The Hop Cycle' in which Tim uses the same malt each month but with a different hop from around the world each month creating a very popular single hopped 4.5% blonde beer. Other specials to date have included **FIVE-40**, an oatmeal stout brewed for February to celebrate five years of the brewery as well as Tim's 40th birthday, which sold out incredibly fast!

Specials for the spring summer include the ever popular **Rhubarbeer** and SIBA silver medal winning orange flavoured **Get Pithed** will return.

Yorkshire Heart will also be holding their beer festival again over the first May bank holiday weekend and offering CAMRA members a reduced priced entry. See Festival Fun in this issue for full details.

PUBS OF THE SEASON

The Winter City Pub of the Season was the **Falcon Tap** in Micklegate. A sizeable group of CAMRA members attended on a cold January evening for the presentation. Landlord Cameron Brown had put on a special selection of beers for the occasion; **Ramsgate Gadds Seaside** 4.3%, **Bad Co Cherry Bomb** 4.9% and **Elf Juice** 5.1%, **Red Squirrel London Porter** 5%, **Almasty Mango IPA** 6.3% and **Coastal Brewery Hoptimum** 7%. The cider was from **Ampleforth**. All on the strong side, but very tasty.



Stuart presenting the award to Cameron and the team

Stuart Barkworth praised Cameron on how he had turned round the pub since he took over in December 2014 to become a great addition to the York real ale scene.

Clearly delighted with the award, Cameron explained that having a totally free choice of beers was a great pleasure as he could pick all his favourites. He thanked his staff (Joe, Sam, Will, Connor and James) without which he could not have achieved his success. (SB)

For the Winter Country Town and Country Pub of the season we wish time travel was possible.

Publishing deadlines mean that the presentation to the **George Hotel**, Easingwold still lies in the future. Let me take you there.

It's Saturday 13th February and an expectant group of CAMRA members wait for the 2pm coach to Easingwold.

Upon arrival we are pleased to see that Michael and Kay have laid on an excellent selection of North Yorkshire

ales. The food is excellent and a good group of locals have turned up in support of their pub.

Branch Chair, Chris Tregellis, gives the presentation which Michael accepts.

Members are enjoying the outing but have to leave to get on the bus to the **White Bear**, Stillington and then the **Mended Drum**, Huby. What a trio of pubs! A truly excellent Saturday out.

That's how it might happen!

Our York CAMRA presentation for the Spring 2016 City Pub of the Season, **Walmgate Alehouse**, will be on Friday 4th March from 7pm with the presentation at 8pm.

One of the reasons to put a pub forward for an award is that it offers good real ale and does something different or something special. Many will remember **Meltons Too** on Walmgate which served three real ales in a small bar as an adjunct to the food offering.

In autumn 2014 the property was rebranded to **Walmgate Alehouse** (& Bistro) www.walmgateale.co.uk/ doubling the cask ale offering with six hand pulls. The balance is now towards beer which is reflected in the changed character and the "pub" ambience – with the numbers of people coming in for a drink and bar snacks as evidence. If you want a larger meal the Bistro upstairs is available as well.

Beer is from around Yorkshire and at least three are LocAle. All rotate and include **Copper Dragon**, **Rudgate**, **York**, **Great Heck**, **Daleside**, **Treboom** and **Great Yorkshire** which also supplies **Yorkshire Cider** and **Lager**. Mike, Ellie and the staff are great CAMRA supporters and offer a generous discount to card carrying members so remember to bring yours for the celebration and the other times you visit.

The other piece of news is that whilst they were victims of the Boxing Day floods and have been out of action they are coming back in leaps and bounds so do check the website for opening times during February 2016.

Look forward to seeing you next month when there will be interesting beer and some snacks. (SG)

The **Mended Drum** in the village of Huby, 10 miles north of York, has been voted Town and Country Pub of the

Season for Spring 2016.

The pub is run by Ricki and Lisa who have turned it into a must visit destination for the quality and choice of beer and excellent food.

The regular **Black Sheep Best Bitter** is accompanied by a great choice of guest beers from some of the best breweries in Yorkshire and further afield. For example, guest beers in recent months have been from **Atom**, **Brass Castle**, **Ilkley**, **Yorkshire Heart**, **Bad Co.**, **Revolutions** and **Ghost** breweries.

Regular special events occur including beer festivals, beer and food matching evenings and live music.

There will be a celebration on the evening of Wednesday 6th April from 7.30pm including presentation of the Pub of the Season certificate.

PUB OF THE YEAR

Six pubs have been shortlisted for the York CAMRA Pub of the Year 2016, with branch members surveying the short list as this issue was being prepared. The winner will be announced in the next issue.

The shortlisted pubs are: **Blue Bell**, **Rook & Gaskill**, **Waggon & Horses** and **York Tap** all in York and **New Inn**, Cliffe and **Whelan's**, Asselby from the rest of the branch area.

All the nominated pubs are previous York CAMRA award winners. All the pubs have been Pub of the Season winners and three have been Pub of the Year winners, but not all with the current licensees.



Looking into the back room at the Blue Bell

The **Blue Bell** won Pub of the Year in 2007, 2003 and 1995 and Pub of the Season in summer 2006, winter 2001 and autumn 1994, but all these awards are under previous ownership. You can't blame the current licensee, John Pybus, for that, though, he has only been in charge since last autumn. Lots of the features that helped the **Blue Bell** to win those awards still apply and the beer

quality is also excellent.

The **New Inn** at Cliffe won the Winter Country Pub of the Season in 2012. At the time Ouse Boozer reported "The pub was taken over some eighteen months ago by licensees Ian and Adele, who formerly ran the **Victoria Hotel** in York. One of the first things to happen was a complete interior refurbishment - the first the pub had seen for many years - making it brighter and more spacious. Ian then set about putting on a range of beers that would lift the pub out of the ordinary and the original single hand pump has now become five. The pub now boasts an excellent choice of real ales, with many of them chosen from local breweries which has enabled him to gain CAMRA's LocAle accreditation."



Steve presenting the Pub of the season award to Adele and Ian

The pub has continued to supply a range of local beers and has become a regular stop on pub trips to the south of the area, leading to this year's nomination for Pub of the Year.

The **Rook and Gaskill's** most recent win in the Pub of the Season competition was in the autumn of 2014. Both the pub and the landlord were previous winners of both the Pub of the Year and Pub of the Season awards, but this was their first award together. The report in Ouse Boozer following that win started off sounding like a joke: "Why did the landlord cross the road?" but went on to explain "Paul and his wife Mandy work long hours to ensure that this is a place that embraces everything that people look for in a pub. The pub is leased as a joint venture by **Wharfe Bank** and **Castle Rock** breweries and always stocks at least one beer from each of these. Paul has the freedom to choose what other beers to have on the bar. This benefits the drinker hugely, as there are a constantly revolving selection of eight different real ales plus craft beers, lagers and real ciders. This autonomy is also reflected in the prices, which are not subject to inflated PubCo margins and are all priced at less than £3 - superb value in these times of austerity.". Moving on to 2016 and the pub is still



Nick presenting the Pub of the Season award to Paul and John Jo

owned by **Castle Rock**, but **Wharfe Bank** are no longer involved. There are still eight cask beers available and they are still under £3! Paul has been joined at the helm by son John Jo.

The **Waggon & Horses** won Pub of the Season in autumn 2009 and Pub of the Year in 2012 and like the **Blue Bell** these were under previous management. **Bateman's**, who own the pub, were the owners for both the previous wins and also like the **Blue Bell** much of what made the pub a previous winner still applies now. Although not free of tie Tom and Paulina supplement the **Bateman's** beers with the best of the guest beers available to them. A successful addition to the pub is the bar billiards table, popular both with league players (home games see the pub very busy) and other visitors.



The Waggon & Horses

Whelans of Asselby won the Autumn Country Pub of the Season award in 2014. At the time Ouse Boozer reported: "Situated on the edge of our branch area near Howden, this village pub has become a destination of choice for real ale lovers. Landlord Ian Boyall has been there for just a year and has brought some fine ales onto the bar. After joining LocAle last year with regular beers from **Bird**



Steve presenting the award to Ian and Sandie - brought in beers from as far away as Cornwall and Scotland.

Brain, the **Hop Studio** and **Brown Cow**, the recent beer festival - a first for the pub

lan has also produced two ales in collaboration with **All Hallows** brewery at Goodmanham, one for regular use and the other a festival special. Good food and live music complement the range of beers now on offer and lan hopes to extend his range with the installation of two more hand pumps in the near future. Look out for details of the presentation due in October."

The **York Tap** won the Pub of the Season award in winter 2012. The report in Ouse Boozer said "The vast ever changing eclectic range of 18 real ales, two real ciders, 12 craft keg beers and a whole book of bottled beers has ensured not only an enviable local reputation with York drinkers, but national publicity and recognition in the form of UK Cask Ale Pub of the Year. The pub has become a haven for drinkers from not just Yorkshire, but as far away



The York Tap

as London with pubs organising special "away-days". Local breweries have also benefitted from holding "Meet the Brewer" events at the **York Tap**

– **Hop Studio** and **Urban** being two of the most recent." The range of beers remains the same and events continue, for example battle of the brewers events with the last one seeing **Bad Co** narrowly beating **Northern Monk**, although the customers were the real winners!

The winner of the Pub of the Year award is determined by branch members who are visiting the six nominations (shortlisted by a vote of branch members) over the winter. We run a bus trip to those outside York to help people visit without driving (so they can test the beer!). The announcement of the winner will be made at the branch AGM in February.

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.

the Maltings

Editor's
choice!

**As anyone lucky enough to be
born in Yorkshire will proudly
tell you, there are only 3 types
of people in the world:**

Yorkshire People...

***Those who wish to be Yorkshire
People... (Katie Brown)***

And those with no ambition at all...

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2015**

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The Duke of York

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ON YOUR BIKE

It was a cold and windy night for the last bike ride of 2015, and my last write up before Mr. Kettlestrim takes over.

The flood barrier may have been closed but the **Maltings** was open as usual, the starting point of the ride. A good choice of beer as ever with **York Guzzler, Black Sheep Golden Sheep, Bad Seed October Ale, Fat Cat Landlady, Whippet Snap Dog IPA, Bad Co Espresso Logic** and a **Roosters** which had just gone off.

It was a short trip for the four of us to the **Swan** in Clementhorpe with another great beer selection of **Salamander Codswallop, Ossett Yorkshire Blonde, Dukeries Lime Tree Porter, Swan Special Blonde** (by Treboom) and **Timothy Taylor Landlord**.

I could have happily stayed pretty local with a visit to the **Slip Inn** but we decided to head up to the **Knavesmire** pub with the heavens opening en route to give us a thorough drenching.

After picking a beer from the choice of **Sonnet 43 Bourbon Milk Stout, Sonnet 43 Steam Beer Amber Ale, Revolutions Pretender Blonde, Alechemy Bad Day At The Office** and **Greene King Abbot Ale** we settled down enjoying being dry.

We had saved the best till last in the **Volunteer Arms** off Holgate Road. **Salamander Howdee Partner, Brown Cow Thriller in Vanilla, Wold Top Shepherds Watch, Timothy Taylor Landlord, Treboom Yorkshire Sparkle, Saltaire Pride, Leeds Yorkshire Gold** and **Banks and Taylor 18 Down** were the beers on offer with a good choice of pork pies and some great live music, it was the perfect spot to escape the poor weather. (AR)

BEHIND THE BAR

The 20th Winter Beer Festival at **Suddaby's** duly provided an excellent platform for the festival season with ales and ciders of the highest quality, with some truly wonderful musical backgrounds of a similar quality.

Unfortunately the severe change of weather resulted in a "flood" of verbal discrepancies which had to be preserved for readers far and wide, enjoy them, and onwards to the

spring festival Thursday 31st March to Sunday 3rd April. Very Happy New Year. (JR)

It was my birthday last week, today!

Is that beer 3.8%? no it's 4.1%. Well yesterday it was 5.2%!

I don't like anything done with apples but I love cider!

My dog loves sardines, if you give her a plateful she just WOOFs them!

The thing is you should make hay while the iron is hot!

Coke please with ice, yes thanks, no ice!

I'm glad you reminded me because I forgot to remember you reminded me!

I don't like Yorkshire Puddings but I love Toad in the Hole!

The Lake District is under water!

YORK BAR BILLIARDS TRAIL

The York Bar Billiards Trail 2016 is now up and running! Play a game of bar billiards and buy a pint in six of the league pubs and get a free pint in the



seventh. Pick up a booklet from any of the league member pubs and collect stamps on the score sheet as you go. Booklets contain a map of where to find the pubs and a basic rules guide. Most of the pubs are near the city walls and are traditional real ale pubs. No need to get round all of them in one day, but good luck if you attempt it!

Member pubs: the **Phoenix Inn**, the **Waggon and Horses**, the **Fulford Arms**, the **Woolpack Inn**, the **Golden Ball**, the **Knavesmire**, **York Brewery Tap Room** (on Toft Green).



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including Rooster's Yankee,
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rotating guest ales.

York CAMRA Autumn Town Pub of the Season 2013

Food served 12 - 3 Mon - Sat
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Bishophorpe Sports & Social Club

01904 707185

12 Main Street, Bishophorpe, YORK. YO23 2RB



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Black Sheep Bitter & John Smiths Bitter
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Pool & Snooker Tables
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NEW MEMBERS WELCOME

5th ANNUAL ST PATRICKS BEER FESTIVAL

Friday 18th March from 6pm with live music from local
blues band "Up In Smoke" from 9pm until midnight.

Saturday 19th March from 12 noon until midnight.

Music, Sport on the Big Screen and a "Great Craic"

Sunday 20th March from 12 noon until all the beer has gone,
if there is any left!!

12 real ales and 3 ciders

FREE ENTRY

THE McCARRONS

Saturday 26th March from 8.30pm

Returning by popular demand - Excellent 3 piece band
FREE ENTRY

BEAT2BEAT

Saturday 28th May from 8.30pm

Fantastic lively 4 piece band playing covers from 60s to present day
FREE ENTRY

Opening Hours

Monday - Thursday 7pm - 11pm; Friday 6pm - Midnight; Saturday 2pm - Midnight; Sunday Midday - 11pm

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
 Bishopthorpe
 Bishopthorpe
 Bishop Wilton
 Burn
 Cawood
 Cawood
 Chapel Haddlesey
 Church Fenton
 Church Fenton
 Cliffe
 Colton
 Coxwold
 Cropton
 Easingwold
 Flaxton
 Great Barugh
 Hambleton
 Helperby
 Hiliam
 Huby

Aldwark Arms
 Moors Inn
 Whelans of Asselby
 Boot & Shoe
 Olympia
 Kings Head
 Blacksmiths Arms
 Marcia
 Sports & Social Club
 Fleece
 Wheatsheaf
 Ferry
 Jolly Sailor
 Jug
 Fenton Flyer
 White Horse
 New Inn
 Ye Old Sun Inn
 Fauconberg Arms
 New Inn
 George
 Blacksmiths Arms
 Golden Lion
 Red Lion
 Oak
 Cross Keys
 Mended Drum

Huby
 Kilburn
 Kirkham
 Leavening
 Newton on Ouse
 Osgodby
 Raskelf
 Riccall
 Selby
 Selby
 Selby
 Selby
 Selby
 Selby
 Shipton-by-Beningborough
 Skipwith
 Stillington
 Sutton on Derwent
 Thorganby
 Tockwith
 Tollerton
 Ulleskelf
 Wass
 West Haddlesey
 Wighill
 Wigginton

New Inn
 Forrester's Arms
 Stone Trough
 Jolly Farmers
 Dawney Arms
 Wadkin Arms
 Old Black Bull
 Greyhound
 Cricketers Arms
 Giant Bellflower
 Nelson
 Olympia Hotel
 Three Swans
 Unicorn
 Dawney Arms
 Drovers Arms
 White Bear
 St Vincent Arms
 Jefferson Arms
 Spotted Ox
 Black Horse
 Ulleskelf Arms
 Wombwell Arms
 George & Dragon
 White Swan
 Black Horse

York

Ackthorne
 Artful Dodger
 Blacksmiths Arms
 Blue Bell
 Blue Boar
 Brigantes
 Cross Keys, Tadcaster Rd.
 Deramore Arms
 Edinburgh Arms
 Exhibition

Falcon Tap
 Fulford Arms
 Golden Ball
 Guy Fawkes Inn
 Habit
 Knavesmire
 Lamb & Lion Inn
 Last Drop Inn
 Lendal Cellars
 Lysander Arms

Maltings
 Old Ebor
 Old White Swan
 Postern Gate
 Punch Bowl, Blossom St
 Red Lion
 Rook & Gaskill
 Royal Oak
 Slip Inn
 Snickleway Inn

Swan
 Theatre Royal
 Three Legged Mare
 Victoria Hotel
 Volunteer Arms
 Walmgate Ale House
 Whippet Inn
 Woolpack
 York Brewery Club
 Yorkshire Terrier

FENTON FLYER

York CAMRA Pub of the Season Autumn 2015

York Beer Festival sponsor

5 Real Ales & 1 Craft Ale locally sourced
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Live Music 1st Friday of every month
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Opening Hours

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Sat from 12 noon
Sun from 12 noon

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Fri Lunch 12 pm - 2 pm OAP specials
Sat - 12 noon - 9 pm
Sun - 12 noon - 8 pm

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Real Ales John Smiths Cask, Timothy Taylor's
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Beer Garden, Children, Walkers,
Cyclists & Dogs Welcome

Live Music

Sat 20th February, The Cliffe Hangers
Sat 19th March, Ain't Nothing But
Sat 23rd April, The Habitual Drunkards
Sat 14th May, James Taplin
Sat 25th June, Robin Auld back by popular
demand from South Africa

2016 Beer Festival, Fri 1st, Sat 2nd, Sun 3rd July - Live Music Sat 2nd



Accredited Pub



**York CAMRA Autumn
Country Pub of the Season 2014**



whelans of asselby

We have two new sign-ups this edition and one loss to report. You'll see details below regarding the **Swan** in York and the **Jefferson Arms** in Thorganby, both of whom we welcome to the LocAle scene. A sad loss however is the **Waggon & Horses** in Lawrence Street who unfortunately are not able to consistently get a LocAle on the bar nowadays. Don't forget – a LocAle beer is a beer brewed within 25 miles of where your pub is and if you can have one on the bar permanently (it doesn't have to be the same one) you can join the scheme. Interested? Call or e-mail Steve Golton – details in the contacts section in the back pages of this edition.

Welcome back the **Swan**, Clementhorpe! This iconic York pub is no stranger to our LocAle list; as a former **Tetley's** house, it's permanent **Tetley Bitter** qualified it until the Leeds brewery closed in 2011. This was a significant event for our branch pubs as many served **Tetley's** and had to think again for LocAle qualification. It's not as though the **Swan** has not had many, many outstanding local beers on in the past five years, it's just that they now have a permanent **Treboom** special – brewed exclusively for the **Swan**! Fittingly, it's called **Swan Special Blonde** and is a 3.8% pale beer with the familiar **Treboom** family characteristics – of course, I had to try it. 'It's not a rebadged standard **Treboom** ale, by any means,' says the **Swan's** Paul Crossman. 'It's a specially made batch beer which is brewed about every month, just for us.'

Most drinkers from the York area will already be familiar with the **Swan**. Not only is it part of CAMRA's National Inventory for its 1930s interior, the pub is also statutorily Grade 2 listed. In its present state, it is as largely as it was as remodeled in 1936 for then owners **Joshua Tetley & Son**. The **Swan** was taken over by Paul in 2007 with the intention to keep the pub in as near original condition as possible and it is now becoming a permanent fixture in the Good Beer Guide. Until recently, Paul had a manager, Kerry, running day-to-day operations but she's now moved on to manage the **Duke of York** in King's Square. 'Kerry's been marvelous for both the pub and for me,' says Paul 'She's done a superb job of running the **Swan**, leaving me time for other activities.' He wishes her well in her new role and comments how lucky the **Duke** are to have her. Paul is currently relishing the chance to do some hands-

on running of the pub himself, something he's not had much chance to practice in recent years.

Paul and his business partner Jon Farrow also own the **Slip**, the **Volunteer Arms** and the **Woolpack** as part of their portfolio. Those of you who know Paul will be aware that he's a tireless campaigner for pubs, their ownership, preservation and management - sometimes to the chagrin of the **Swan's** owners, Punch. 'I have very strong views on the rights and wrongs of the pubco model,' says Paul. 'Having the **Slip**, **Volly** and **Woolpack** as free houses gives me a fairly unique insight into the massive disparity that can be evident in running a tied house as opposed to a free one. And despite recent successes, there is still some way to go before a level playing field can be even contemplated.' This is something that sits high on



Paul with the **Swan Special Blonde**

CAMRA's list of key campaigns and will resonate with other tied houses in the York branch area.

For the present though, the immediate focus for Paul is to keep the **Swan** at the top of the 'must visit' list of York pubs. Paul says that the staff have been more than accommodating to the modest changes he's introduced, adapting and embracing changing roles, including help with the cellar. Speaking of which, the line up on my visit was a rather good one: **Tetleys Bitter** (still there after all these years!); **Rooster's Yankee**; **Exmoor Dark**; **Goose Eye Barm Pot** and of course the **Swan Special Blonde**. Also in evidence were a real cider and perry (both on hand pumps): **Abrahalls** and **Broad oak** respectively.

So, if you're in the area, give the **Swan** a visit. It's often a bit of a cliché, but you will get a warm welcome and you will be served some excellent ales. Simply sit back and enjoy them in what is one of the finest preserved pub interiors in the country. (SG)

Although I only live about fifteen minute's drive away (but who wants to drive to a pub?) much to my shame, I've not been into the **Jefferson Arms**, Thorganby since a change of licensee nearly two years ago. For that is when Chris

and Beccy Lawton took over what is their first pub. Chris and Beccy – from Scunthorpe and Driffield respectively – have chosen the **Jefferson's** (as it is colloquially known) as the launchpad for their licensed career. That said, they are no strangers to the hospitality business, having being involved in both the hotel and catering trades for some 15 years, mainly in the north east and north west of the country.

They took over in 2014 shortly before the nearby **Ferry Boat** sadly had to close. 'When we came here we were aware of the reputation that the **Ferry Boat** had,' says Beccy. 'But, like many others, we didn't realise that it was so near to closing down.' She tells me that Phil and Jackie from the **Ferry Boat** came in for a drink without introducing



Chris and Beccy at the Jefferson Arms

themselves. 'We didn't know who they were but as they were leaving they made themselves known to us, and far from us being seen as competition they gave us a huge amount of advice about the village, it's locals' needs and what business we could expect. They were extremely helpful and

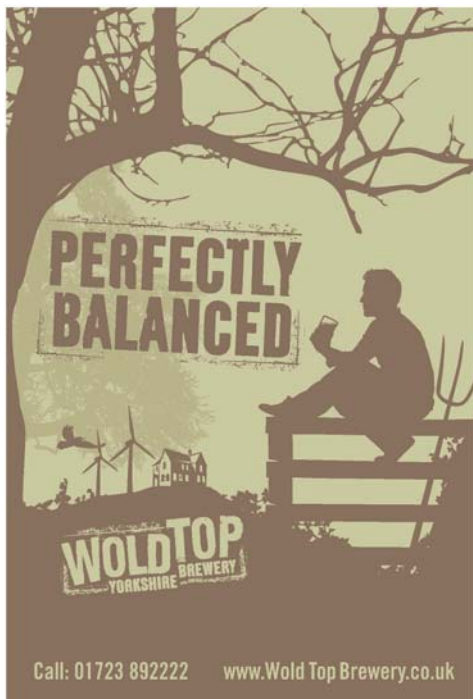
supportive.' Those who know Phil and Jackie will be unsurprised at this.

So, why the LocAle accreditation? As a free house, they have a huge choice of breweries but: 'We've so many excellent breweries on our doorstep,' says Beccy. 'Why would we go further afield?' Good point. First stop was nearby **Half Moon** brewery in Ellerton (no doubt as recommended by Phil and Jackie due to the family connection!) and their **Old Forge Bitter** has pride of place on the bar. **Half Moon's** 'excellent service' sees most of their beers appear on the bar at some point although **Old Forge Bitter** remains a favourite quaffing ale. Also being served at the time of my visit were **Rudgate Yorvik Blonde**, **Ainsty Ales Blonde Ale** and **Copper Dragon Golden Pippin**.

Chris and Beccy are very keen to capture the essence of how the pub used to be when it was a typical village local

and have gone to some lengths to find out what the locals would like to see. 'We've been asked for a dart board, so we put one up,' says Beccy 'and dominoes too. The pub itself is much altered and extended from it's original state and we're trying very hard to get some of the old atmosphere back.' They've found that the restaurant which has been added at the back is most useful however, as like many village pubs, providing good food is a necessity nowadays which the **Jefferson's** does happily. Live music is occasionally provided – with local musicians regularly featuring of course.

I'm left with the impression of a couple trying their best to make the pub what the village and its inhabitants want from a local – and as the only pub left in the village, that means being everything to everybody. Providing great beer, good food and a welcoming atmosphere is a really good start. I really can't fault their enthusiasm; as I'm leaving I notice that their 'Guest Ales coming up' chalk board (**Half Moon F'Hops Sake**, **Ainsty Ales Flummoxed Farmer** and **Wold Top Bitter** if you must know) has a space at the bottom marked 'Requests!' Now that's taking customer feedback to a whole new level! (SG)



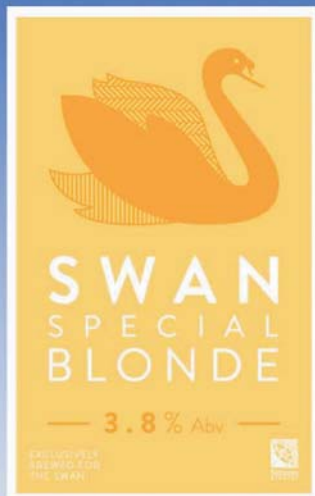
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YORK CAMRA PUB OF THE YEAR 2009

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Always 6 Real Ales

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Lovely walled garden with covered & heated smoking area. Prize quiz every Wednesday at 9pm.



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Opening Hours

Mon-Wed 4 - 11 Thursday 4 - 11.30 Friday 3 - Midnight Sat 12 - Midnight Sun 12 - 10.30

YORK PRESS BEST OVERALL PUB 2011



FESTIVAL AWARDS

Beers were divided up in to eight categories (fairly arbitrary divisions admittedly, by colour and strength, to divide up the eligible beers into manageable sized groups and to avoid trying to judge a 3.5% mild against a 7.4% IPA and a 9.5% imperial stout!) with bronze, silver and gold awarded for each. The winning beers from each category were judged together to provide an overall winner.

The party included beers from all the gold winning breweries and was enjoyed by the winning brewers and festival volunteers. All the festival staff are volunteers, so this party is a way to say thank you for their hard work – if you would like to come to next year's event then why not volunteer for the 2016 festival?

Here are some photos of the winning brewery collecting their awards:

OVERALL WINNERS

Gold: Bad Seed/North Riding - Raspberry Red

We are holding a special presentation for **Bad Seed** and **North Riding** at **Bad Seed** brewery (see social diary for details) with a report and photos to follow in the next issue.

Silver: Northern Monk - New World IPA

Bronze: Hop Studio - Porter



Melissa presenting the silver to Brian from Northern Monk

PALE AND AMBER LESS THAN 4%

Gold: BAD Co - Whiter Shade of Pale

Silver: BAD Co - Comfortably Numb

Bronze: Rudgate – Viking



Steve presenting the gold and silver awards to Paul from Bad Co.

PALE AND AMBER 4 - 4.4%

Gold: Brass Castle – Mosaic

Silver: Collingham - Artisan's Choice

Bronze: Northern Monk - Eternal



Karl presenting the gold to Phil from Brass Castle

DARK LESS THAN OR EQUAL TO 5%

Gold: Hop Studio - Porter

Silver: Great Yorkshire - Yorkshire Blackout

Bronze: Leeds - Midnight Bell



Mark presenting the gold to Rich from Hop Studio

PALE AND AMBER 4.5-5%

Gold: Tigertops - Class 2CV

Silver: York - Otherside IPA

Bronze: Kirkstall - Dissolution IPA



Kevin presenting the gold to Barry from Tigertops

PALE AND AMBER 5.1-5.9%

Gold: Brass Castle - Sunshine

Silver: BAD Co. - Wild Gravity

Bronze: Great Heck - Shankar IPA



*Pat
presenting
the gold to
Phil Brass
Castle*

DARK ABOVE 5%

Gold: Fernandes - Black Voodoo

Silver: Brass Castle - Annexation

Bronze: Harrogate - Kursaal Imperial Stout



Mandy presenting the gold to Fernandes

PALE AND AMBER 6% +

Gold: Northern Monk - New World IPA

Silver: Wharfe Bank - Oberon

Bronze: Five Towns - Summat Else



Nick presenting the gold to Brian from Northern Monk

SPECIALITY

Gold: Bad Seed/North Riding - Raspberry Red

Silver: Brass Castle - Black Forest

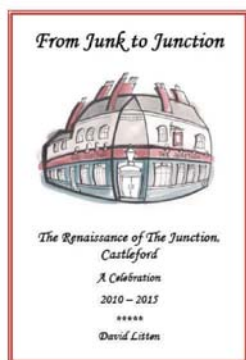
Bronze: Great Heck - Amish Mash



Steve presenting the bronze to Allan from Great Heck

We all had a great time, so all that remains is to say thank you to all our festival volunteer staff – we couldn't do it without you, thank you to the brewers who provided beer for the event and thank you too all those who turned up. See you next year! (photos PS).

FROM JUNK TO JUNCTION



From Junk to Junction is a new book telling the story of the **Junction** in Castleford from 2010-2015. It's written by well-known CAMRA member David Litten, who is perhaps better known as 'The Bloke from Hull'. His hometown is the last place you'll find him – he's always out and about exploring the darkest corners of Yorkshire and

the **Junction** is one of his discoveries.

In 2010 it was reopened by new owners Neil Midgley and Maureen Shaw. To say it was run down is an understatement and they have worked tirelessly to improve it since then. From humble beginnings (an early quiz prize was a jar of beetroot!) it has grown into an award-winning pub with regular festivals and numerous loyal customers. This is due in no small part to its USP: all the real ales are served from wooden casks. Neil has built up his own collection over the years which he sends out to (mainly local) brewers to be filled. There are accounts of tastings (beer in the wood versus that from plastic or metal containers) and Woodfests, as their regular beer festivals are known: one such featured Belgian beers which had been collected in the usual fashion.

The illustrated story is told largely through the reminiscences of custom-ers and suppliers, including lots of interesting little details. It's obvious that the pub means a great deal to David: "I think of it not only as somewhere special but also as my local pub albeit seventy miles and three hours away by public transport". His enthusiasm and affection for the place and its proprietors shines through and all I wanted to do after finishing the book was to go and visit.

Contact David (littendavid@littendavid.karoo.co.uk) if you'd like to buy your own copy. (HB)

WRITING A BOOK ABOUT A UNIQUE PUB "FROM JUNK TO JUNCTION"

In July 2015, the **Junction** pub in Castleford now widely known as the 'home of beers from the wood' celebrated its fifth anniversary under the stewardship of Maureen Shaw and Neil Midgley, becoming nationally revered as the major player in the revival of wood casks in the beer industry. From early 2014 the pub has served an ever changing range of guest beers from a multitude of brewers only from its own wooden casks, uniquely the only pub in the country and probably the world to do so.



In March of this year I decided that, having previously written many articles for CAMRA magazines, I would attempt to write something rather longer which turned out to be a book about my favourite pub. With the blessing of Maureen and Neil I began to think about how to write it. It was not going to be a straight narrative but something based around topics. A chance meeting in Sheffield with Sophie Atherton, a freelance journalist and beer sommelier (a trained professional who works in the hospitality and alcoholic beverage industry specializing in the service and knowledge of beer) got me under way. She advised me to use plenty of quotes from people to give the personal touch. And that was where the process began.

I visited the pub many times during the next few months (as if I needed any excuse) to talk to as many locals as I could. I also interviewed Master Cooper, Alastair Simms and several of the brewers who provide the beer most notably Mike Hiscock from **Elland Brewery**.

Unfortunately, the brewer who first dared to share the dream of "beer from the wood", Simon Bolderson (to whom the book is dedicated) from **Ridgeside Brewery** in Leeds died last year but his wife Sally kindly came to my rescue and valuably provided key information.

Local broadcaster and writer Ian Clayton not only provided important advice but also supplied a foreword, details of the local beer scene in Castleford prior to the **Junction** reopening, an anecdote and much more. I also obtained contributions from the Chairman of the Wakefield branch of CAMRA, Albert Bradbury; the Chairman of the West Riding branch of the Society for the Preservation of Beers from the Wood, Ian Cole; and from Bill English from the SPBW National Executive Committee. Not happy with that I asked renowned beer writer and editor of the CAMRA Good Beer Guide, Roger Protz to write a foreword for me knowing that he had visited the pub on a couple of notable occasions. He agreed and by this point I had a vast amount of information.

However, by early September I still had no idea how I was going to bring everything together. The only thing was to start writing. Suddenly the light went on and all the chapters began to fall into place. With the project now reaching the reality level the next step was to decide how to find a printer, refine the content, and gather funding. Friends Chris Peat and Rich Jones together with Neil joined me as advisors and the plot thickened!

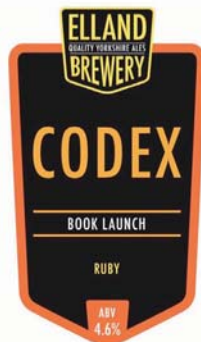
I approached a number of printers for quotes based on around 80 pages and although not the cheapest, but by far the most helpful, I decided to run with local firm Harris Brothers in Featherstone as recommended by Ian Clayton. They advised that the maximum number of pages for assembling by the cheapest method was around 100 so that was now my target.

No one has as many photographs connected with the Junction as me and many that I had taken with nothing particular in mind became most relevant. Together with others supplied by Maureen and helpful friends (particularly of the early days), the number of pages grew to around 130 pages. With serious editing I decided to limit the number of photographs to 50 of the best and the target size reduced dramatically.

Next up was the proof reading. I had plenty of offers and accepted them all, with perhaps the most careful of the scrutinizers being Richard Coldwell and John Grant Gibson.

Meanwhile funding became an issue. Maureen and Neil had selected the Alzheimer's Society as their chosen charity. Generous friends, breweries and businesses all chipped in and the result was that these contributions almost fully covered the cost of printing enabling most of the sales to go straight to our charity. Good on you folks. Much appreciated.

Several proof copies came and went with many changes and even after the last one I still took the risk of making 30 more changes without any outside assistance. With this burden on my mind plans for the launch had to be made. We don't do things by halves when it comes to the **Junction** and this was to be no exception. I arranged with Mike at **Elland** brewery to organize a special beer with a book related name – **Codex**. Neil sorted out some special rare beers aged in the wood from **Cheshire Brewhouse (Govinda)** and **Kirkstall Brewery (Herzblut)**. I asked Maureen not to get sandwiches in but to prepare her pièce de résistance – Cas Caviar (if you don't know what that is, purchase the book or call in at the pub). Noted beer writer Barrie Pepper and local broadcaster Ian Clayton agreed to say something and Rich Jones offered to lead the renditions of the pub anthems accompanied by glorious Colin Williams on the piano.



And so to the evening of 26th November 2015. Maureen and Neil had been donated a display case for the pub just a few days earlier and I put it to good use setting out my wares. The lighting inside even worked. I could not have planned it better. Friends, brewers and supporters from CAMRA and SPBW came from all over Yorkshire to add their support to that of the locals – it was unbelievable – Bradford, Doncaster, Halifax, Keighley, Leeds, Selby, Wakefield and all points between. There must have been somewhere between 60 and 80 happy souls in attendance. We drank the beers, made the speeches,

sang the songs and ate the snap. Most importantly, quite a few books were sold in aid of the Alzheimer's Society.

In closing, considering that I have never written at such length before, I would like to thank Maureen and Neil for trusting me to write about them. A special partnership providing us with the most unique pub for special beer, while at the same time creating a fabulous place for the many locals summed up by one of their number as "the heart and soul of the community. The **Junction** is just like going into your auntie's front room and all your family are there" and by another as "a pub with soul. A Real Pub for Real People."

Books are still available from either the pub or myself in person at £7.50 or by mail order from me for £10.

Contact via facebook, twitter or

e-mail: littendavid@littendavid.karoo.co.uk (DL)

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Good Beer Guide 2015

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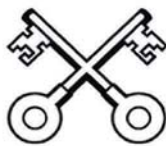
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Children under 14 are not allowed in the pub
Beer garden available

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COASTLINES

Branch News

As a branch, we in Scarborough received the news we are no longer the smallest branch in the Region with mixed feelings, we appreciate our new members, but there is something special about been small and beautifully formed. We enjoy a good turnout at branch meetings with a healthy percentage, about 10%, of our membership of 304 regularly attend meetings or days out, but new faces are always welcome.

The Sun Inn, Pickering celebrates successes



Success at the Sun!

On the 21st of November members of the Scarborough Branch assembled at the **Sun Inn**, Pickering to witness the presentation of certificates for Scarborough Branch Rural Pub of the Year 2015 and the regional runner up Pub of the Year 2015. The branch chairman, Mike Stock and Regional Deputy Chairman, Pete Goddard were on hand to officiate and sing the praises (not literally) of Sharon and Rob, the landlady and landlord. We as a branch are very proud of their achievements, and wish them continued success in the future.

Branch social trips out

The members of the Scarborough Branch have been delighted to join Hull on a social trip to Bridlington and on a joint visit to York to sample the delights of the beers available in the run up to Christmas.

In November we journeyed to Bridlington, where we met with a very sociable group of Hull CAMRA members.

The pub highlights were the very good and highly recommended **Telegraph**, where we indulged in a pint of **Slater's** Stafford brewery **Top Totty**. Other highlights were the **Pack Horse**, a pint of **Brains** **The Reverend James** was had there, the **Marine Bar**, the **Friar John** (Wetherspoons) where many noted the excellent pint of **Partners Tabatha**, and the **Rudgate Ruby Mild**.



In the Marine Bar

In December we travelled to York where we were in the Christmas Spirit, it has become a tradition for Scarborough members to wear their seasonal finery at the Christmas social. We met up with the afore mentioned Hull CAMRA members and the chairman of the York branch in the **York Brewery Club**, before moving onto the **Falcon**, which was hosting a small but beautifully chosen beer festival. The lure of a pint of **Brass Castle's Christmas Kitty**, **Great Heck Black Santa** and a **Totally Brewed Papa Jungles Voodoo Stout** meant we lost a number of the Hull members at this point, as they chose to remain as we moved on. Sadly, they were not the last lost members, as a number of us were abandoned at the **Golden Ball**, failing to drink up our **Bradfield Farmers Belgian Blue**, or return from the toilet in time, to move on with the main group. I have no information as to where they went next as I was one of the abandoned. I understand the main group kept up a healthy drinking pace and arrived back at York train station four hours later – cold but merry!



In the Falcon Tap, York

Those abandoned did not waste good drinking time, but moved back into the city centre, exploring the delights of Micklegate, and on to Goodramgate.

As a branch, we have begun walkabouts in Scarborough town as well as regular within regional days out. So far our newly appointed Social Secretary, Phill Healy aka Chelsea, has led us to pubs around the Esplanade, and the Old Town. Later this month (January) we will explore the hosteleries along Falsgrave.

For future Socials, please see the Scarborough CAMRA website or the Facebook or Twitter pages (see below) or contact Phill Healy

UPCOMING BRANCH MEETINGS

The March branch meeting will be held at **Lord Rosebery**, Scarborough on the 2nd Thursday of the month at 7:30 pm
The April branch meeting will be held at **Blue Ball**, Malton on the 2nd Saturday of the month at 1:30 pm
The May branch meeting will be held at **Scalby Mills** pub on the 2nd Thursday of the month at 7:30pm

All meetings are provisional at this stage, please see contacts for details nearer the time.

LocAle Update

Recent additions to the LocAle scheme are;
Ham and Cheese, Scagglethorpe
Plough, Scalby, Scarborough
Rivelyn Hotel, Scarborough
Bonhommes, Filey

Scarborough Contacts

Chairman: Mike Stock

✉ indigoalley@btconnect.com

Secretary: Gillian Harper

☎ 07786 378557 (m)

✉ scarborough.camra@gmail.com

Membership Secretary: Graham Woodford

✉ firkins451@gmail.com

Social Secretary: Phill Healy

✉ philhealyedgware26@live.com

Treasurer: Michelle Low

✉ happyinscarborough@outlook.com

Beer Festival Chairman: Les Gallienne

✉ via www.scarboroughcamra.co.uk

If you are a member of Scarborough CAMRA and you want to receive the branch email, please contact Gillian Harper, with your membership number so we can verify your details.

Webpage: <http://scarboroughcamra.co.uk>

Facebook: Scarborough CAMRA branch – community page

Twitter: [@scarboroCAMRA](https://twitter.com/scarboroCAMRA)



DUE NORTH!

Here are some reviews from the northern part of our branch area – two pubs and a brewery.

The Fauconberg Arms, Coxwold

Set against the rolling green countryside of the North Yorkshire Moors National Park, Coxwold is a small, quaint, and very tidy village.



Coxwold was voted second in the top ten best villages nationally on Five TV's The Property List a few years ago. It's an excellent base if you want to explore the vast and varied landscape of the North Yorkshire Moors National Park, and is close to the Kilburn White Horse, Shandy Hall (Tristram Shandy) and the Abbeys of Byland and Ampleforth. The nearby market towns of Thirsk, Easingwold and Helmsley offer lots of small boutique shops, cafés, pubs and restaurants.

The 17th-century **Fauconberg Arms** rests nicely at ease, looking like a picture-postcard of an earlier time. Inside, this image continues, as the main bar is old-worldie without being twee, and the roaring log fire is very welcoming on a cold day! The back bar is for the serious drinkers and also offers a pool table (along with another roaring log fire).

But what about the beer? Well, there is something for everybody: **John Smiths Bitter**, **Theakstons Best Bitter**, and two changing guest ales, always from Yorkshire (often **Hambleton Ales**, **Helmsley Brewing Co.**, or **Wold Top**). Currently, **Helmsley's Striding the Riding** is a big hit and is outselling the usual suspects! It's a refreshing pale ale,

citrus-y, with a lovely subtle flavour. For the walkers, this brew is the Official Beer of the Cleveland Way and a small donation from its sales helps with the Trail's upkeep. And if you're a cider drinker, a visit during the summer months is a must when prize-winning cider from **Orchards of Husthwaite** is served from a hand pump.

The restaurant offers classic country food: fresh, local, and proud of it. Simon Theakston once popped in for lunch and a pint and complimented the hosts on getting it right! (Note: the pub is a free house).

There are literary events, regular quizzes, and lots of live music, but the **Fauconberg Arms** is still essentially a village local. The pub is dog-friendly and has eight bedrooms if you're looking for a B&B option. (AO)

Directions

By car from York: head north on the A19, by-pass Easingwold and take the right-hand turn through the village of Husthwaite. Once in Coxwold, turn left onto the main street and the pub is just up on the right.

By bus from York: 31/31X, but these are limited in the evenings and on Sundays.

The Great Yorkshire Brewery (aka Cropton Brewery)

Beer has been brewed in Cropton since 1613! However, the **Cropton Brewery** was set up in 1984, in the cellars of the **New Inn** pub. Success has meant that the brewery now spans several buildings just behind the pub. There has also been an 'official' name change – to the **Great Yorkshire Brewery** – but both brands are still currently used. The brewery tours at Cropton are very popular, operating at 11am and 2pm and last just under an hour.



The tour I joined had around 25 people, which is quite a large group. Our guide, Janet, was very knowledgeable and made the tour really interesting, with lots of facts and plenty of humour. There were some interactive portions to the tour (optional, not mandatory!) as Janet passed around different ingredients to smell, and we were asked to spot various things (like the hairdryer which had been affixed inside a highly-technical bottling machine - it ensures the bottles are dry before the labels are affixed).

At Cropton, beer is brewed for cask, keg, and bottle, and so the different processes were explained by Janet. The regular beers produced are all prefixed '**Yorkshire**': **Blackout**, **Pale**, **Golden**, and **Classic**. They brew a very popular **Red Lager**, and there are a number of special brews, such as the **Two Chefs** (made with honey), and **Top of the Hops**, which is made to highlight the concern for UK hops and the different varieties used in brewing reflect the year of production, so in 2016 there will be – yes, you've guessed it – 2,016 different hops used!

The brewery also produces **Hadley's Gold** - a 'true' golden lager (the Spandau Ballet fans among you will appreciate the pun and the fact that vocalist Tony Hadley was the architect behind this brew!). Continuing the music connection, the brewery's latest project is working those nutty boys Madness – and the two beers currently available are **Lovestruck** (amber ale) and **Nightboat** (porter).

Business for the Brewery is expanding nicely, and their beers are now shipped all over the world, including Japan and Dubai. There are also plans to add a distillery to its operation.

Once the tour is over, we head back to the bar at the **New Inn**, where your admission fee will provide some free beer. A popular option is the 'flight' – a wooden tray which offers three third-of-a-pint glasses, so that you can try three of the beers you've just seen being made. Even so, there's still too much choice! (AO)

Note: It is a working brewery, so sensible clothing is necessary (particularly footwear).

Directions

By car from York: take the A64 to Malton and then head to Pickering. Continue along the A170 and take the Wreilton exit to Cropton. The Brewery is behind The New Inn and is on the left just before the village centre.

By bus from York: 840/X40 to Pickering and 173 from Pickering to Cropton. All these services are limited in the evenings and on Sundays.

New Inn, Cropton

The **New Inn** is a family-run pub right on the edge of the North Yorkshire Moors National Park. Set in an attractive stone building, it's a very welcoming stop-off point whether you are walking, cycling, camping, or just on a tour of some the fabulous real pubs in the York CAMRA branch! You will also find that it's dog-friendly and rambler-friendly.



It is a very positive and chatty pub, and very comforting on a cold and wet afternoon (as in my visit), with its beamed ceilings, exposed stone-work, and classic/homely décor - including horse brasses. There is good food available in the bars, conservatory or restaurant, plus there is a B&B or camping option if you are looking to make a break of it (which I should have done and definitely will do next time!). The **New Inn** hosts a legendary beer festival every November, and other festivals and music events are put on during the year.

Darts and pool are on offer in the back bar, but most readers will want to focus on the main bar, where there is a marvellous range of ales for your consideration. The regular beers are: **Yorkshire Blackout** (porter), **Yorkshire Pale**, and a couple of more traditional ales – **Yorkshire Classic** (malty/biscuity) and **Yorkshire Golden** (caramel/honey). All the beers are brewed in the 'back garden' – that is, the onsite brewery - the **Great Yorkshire Brewery** (aka **Cropton Brewery**). As their beers are produced in cask, keg, and bottle options, then all these are available at the bar, so it is possible to try the same beer from both cask and keg and play 'spot the difference'.

Of course, other beers are available, as they say, see the previous brewery description for more details.

As I am cursed with being a bit of a beerticker, my gaze often travels to the rotating beers (changing, not spinning!), and I was pleased to spot that one of the three 'irregulars' was **Dangleberry Ale**, as I had been looking to try this for quite a while. I was not disappointed: a lovely citrus taste but with some earthy notes to balance it out. Yes, very nice indeed.

As I was waiting to be served, George - the old guy sitting in his usual spot at the bar - told me that he had been drinking **Yorkshire Blackout** for 120 years and it hadn't done him any harm. I suspect the first part of his claim may not be true.

Stuart & Helen extend an old-fashioned welcome at the

Gait Inn

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York CAMRA Country Pub of the Season Spring 2009

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GOOD BEER GUIDE 2010

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FESTIVAL FUN

Do you know of a local beer festival (for example run by a pub or community group) coming up in June, July or August? Are you running a festival in this period? Then please tell us about it, giving dates, times and a bit of information to attract potential customers. The deadline for inclusion is Friday 15th May – please send information to ouse-boozer@yorkcamra.org.uk

Have you been to a festival in March, April or May? Did you enjoy it? If so, please send us a brief report so others can look out for future festivals.

Festival Reports

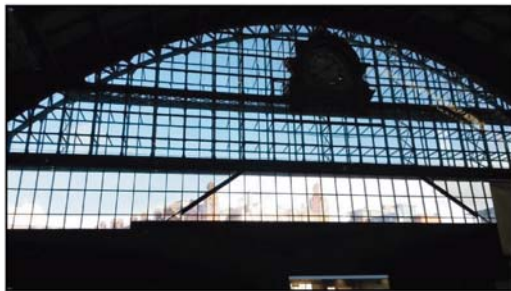
The **Mended Drum** had a beer festival before Christmas so we decided to hop on a bus and check it out. After a bus ride of only about 20 minutes we arrived at the **Mended Drum** to see what was on offer. We were pleased to find a special festival bar with nine handpumps in addition to the main bar.



The festival bar at the Mended Drum

Although the pub was very quiet when we arrived it soon filled up with groups of families and friends, showing what a real community pub it was. The beer range included a mixture of local Christmas beers, including **Brass Castle Christmas Kitty**, **Revolutions Furry-tail of Yorkshire**, **Yorkshire Heart Santa's Little Belcha** and **Ilkley Mary Christmas** and other beers, some rare, some regular. The rarest beer was the **Atom From Finland With Love**, a collaboration beer, which was claimed to be the only cask staying in the UK. We tried most of the range, finishing with the **Bad Co Mogawi**, a **Lapsang smoked black IPA** and a **Brass Castle Annexation** and then it was definitely time for the bus!

The Manchester Beer and Cider Festival has moved venue again and topping the unusual setting of the Velodrome was always going to be a tall order. The venue they selected is Manchester Central, a former Midland railway station, more recently known as G-Mex, located near Manchester Oxford Road station.



Looking out

First impressions were good as we approached, the large curved roof with a glass front suggested it would have character. We were not disappointed and it also provided a lot of space. This had been well used, with a central island bar containing the cider, foreign beer, brewery bars and new for this year, a British Key Keg bar. There were plenty of tables and chairs – something that we know from York is very popular with customers. The main British beer bar was along the far side of the hall (or part of the hall used for the festival – it looks like there is more space available for expansion if required).



Enjoying the festival

The beer range was excellent with plenty to choose from whatever your tastes. Many of the beers were served from handpump, which while it makes the festival much harder to set up, is appropriate for a CAMRA festival where the handpump has long been used as the symbol of real ale.

Following the adoption of York CAMRA's motion at the CAMRA national Members Weekend to produce a labelling scheme showing which key keg (or similar membrane kegs) beers are real ale Manchester branch have introduced a dedicated key keg bar showcasing some of the excellent British beers sold this way. This increases the diversity of beers that can be offered (some very strong beers, for example, are mainly sold in key keg) and is also useful to help educate the public about real ale in all its forms.



The British Key Keg bar

The festival also featured various events including meet the brewers and a debate on beer in Manchester. I was too busy sampling what was on offer to take part, but thought they added to the event. I also failed to try anything from the cider bar – as is often the case at an event with a good range of real cider and perry there is more than enough beer for me!

Overall I thought this was an excellent festival and hope it is repeated next year – I'll be travelling back across the Pennines if it is!

UPCOMING FESTIVALS

Leeds Beer Festival

Pudsey Civic Hall, Dawson's Corner, Leeds, LS28 5TA
Thursday 17th - Saturday 19th March

Located at Pudsey Civic Hall (5 minutes' walk from New Pudsey station, less than 15 minutes by train from Leeds or Bradford), the festival is open all day Friday (new for this year) and open all day Saturday. 150+ Real Ales from all over the country, highlighting several superb LocAles. The theme this year is canals and waterways. Traditional real cider and perry from around the country and from

Yorkshire too. The Global Beer Bar will be featuring beer from around the world, and just around the corner. The Mild Trail – drink this underrated ale and get a freebie, choose a name for our mystery mild and win a prize! Due to positive customer feedback glasses lined at third and two thirds only – still no half measures from Leeds! Hot and cold food, full disabled access, local musicians performing, plus some quiet sessions. Over 18s only – please bring ID if you look young. Open Thu 11-3 and 5-11, Fri and Sat 11-11. Admission: Thursday lunchtime session free, Thursday evening £4.00, Friday free before 5 pm then £5.00, Saturday £5.00 before 5 pm then £3.00. Thursday night is student night – free in with valid NUS card. CAMRA members free at all times, except Friday after 5 pm (£3.00) and can gain admission 15 mins earlier at all sessions. Find us at www.leedsbeerfestival.co.uk Staff are most welcome - you get free beer, a glass, food tokens and a staff T-shirt. Please contact us via the above website.

Ossett Town FC

Yorkshire's Finest Beer Festival

Ossett Town /football and Social Club,
Prospect Road, WF5 9HA

Friday 18th March – Sunday 20th March

18 real ales and ciders, craft and deli market, live music on all three days and bottled world beers. Celebrating all things Yorkshire, including a special 'purpose-brewed' ale exclusively available for the first time at 'Yorkshire's Finest' Produce and Real Ale Festival. Enjoy five foot-tapping local bands over the three days whilst enjoying the finest food and drink that Yorkshire has to offer. Browse the stalls at the 3-day craft and deli market and take home some delicious fayre for your supper! Hot food available all day, every day. Free bottled water to stay hydrated and rinse your glasses!

Limited Edition collector's pint glass available to purchase at the event.

Sutton upon Derwent Beer Festival

Sutton Village Hall, Main Street, YO414BN
Saturday 19th March

Joint fundraiser for Woodhouse Grange Cricket Club and the Village Hall. 2pm to midnight, £10 includes Glass, Programme, Tokens (first Pint). Live 6 Nations rugby and a band from 10pm.



Wheelgate MALTON

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Fri 15th April to Sun 17th April

Featuring on Friday night

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MALTON FOOD LOVERS FESTIVAL Sat 28th and Sun 29th MAY

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Midday Thursday 30th JUNE to SUN 3rd JULY

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We are now hiring out our Beer Festival hall for parties, anniversaries and special events.

Price per event from £90 per day.

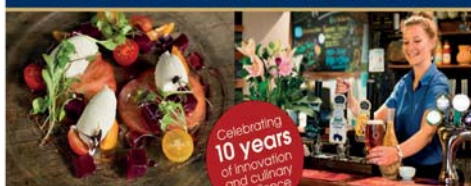
Polypins of certain Suddabys beers for special occasions also now available. Please call Neil or Karen to discuss further. Visit our Wine & Beer Shop, 5% Discount CAMRA Members

Open mic night 1st Saturday in every month - all musicians welcome.

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TRADITION INNOVATION



BARNSELEY BITTER

Brewed using finest quality Maris Otter malt and English hops. Chestnut in colour, gives a well-rounded, rich flavour, it retains a lasting bitter finish.



YORKSHIRE PRIDE

Light easy drinking session beer. Pale straw in colour with tropical fruits and citrus notes on the palate and aroma.



OLD MOOR PORTER

A full bodied Victorian style porter with hints of liquorice. The initial bitterness gives way to a smooth, mellow finish.



ACORN BLONDE

Beautifully balanced pale ale. An initial creamy, malty body is followed by a citrus fruit and hoppy aroma and taste.



GORLOVKA IMPERIAL STOUT

A deep malt and hoppy aroma with liquorice throughout. Roast malts, fruit and hops also carry through this full-bodied stout.



BARNSELEY GOLD

Golden beer with a fresh citrus aroma and good bitterness levels. Fruit and hops carry throughout. Crisp dry and well-hopped.

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Suddabys (Crown Hotel) Spring Beer Festival

12 Wheelgate, Malton, YO17 7HP

Thursday 31st March - Sunday 3rd April

11th Spring Beer Festival. At least 24 ales and 4 ciders.

Live music in the evenings and food all day.

5th Guisborough Beer Festival

Guisborough Parish Hall, Bow St,

Guisborough, TS14 6BP

Friday 8th April – Saturday 9th April

A joint charity beer festival between Rotary, Round Table and Cleveland CAMRA. 36 cask ales featuring all areas of Yorkshire and Derbyshire, also cider, perry and local fruit wines. Hot food/snacks/soft drinks and tombola. Friday and Saturday 11:00-16:00 £3. Friday 18:00-23:00 £5. Saturday 18:00-23:00 £7 including Endeavour Band. Entrance includes free commemorative glass and programme. CAMRA concession £1 off entrance fee on door on production of CAMRA card. Contact Paul Whitefoot 01287 632794.

Details www.clevelandcamra.org.uk. Tickets available from February at Guisborough Book Shop, Challoner Street, Guisborough.

Hull Real Ale & Cider Festival

Holy Trinity Church, Market Place, Hull, HU1 2JJ

Thursday 14th April – Saturday 16th April

130 Real Ales, 30 Ciders and foreign bottled beers. Open: Thursday and Friday 12noon-11pm; Saturday 12noon-9pm. £5 admission after 6pm Thursday and Friday (includes refundable glass {£1} and one beer token). Free entry to all other sessions and to card carrying CAMRA members at all times. Volunteers most welcome. More info www.hullcamra.org.uk. Enquiries to Stewart Campbell: 07500543199 / chair@hullcamra.org.uk

BEERTOWN

Milton Rooms, Malton, YO17 7LX

Thursday 21st April – Saturday 23rd April

Beertown is back for a 3rd Year! Come join **Bad Seed Brewery** and **Brass Castle Brewery** in the Milton Rooms, Malton for one very unique festival of craft beer. Tickets can be booked on-line at www.beertownmalton.co.uk, in person at the **Brass Castle Tap Room** or by calling the Milton Rooms on 01653 696 240.

Yorkshire Heart Beer & Music Festival

Yorkshire Heart Brewery, Carlton Farm, Frank Lane,

Nun Monkton, YO26 8EJ

Friday 29th - Saturday 30th April

After a great first event in 2015 the festival will take place over two days instead of the one:

Open 7.00pm-11.00pm on Friday and 12noon-11.00pm on Saturday.

Come along on the Friday evening this year to be the first to try through our fantastic range of real ales, wines and cider, with hot supper and enjoy live music from the fantastic 'Storm'. Ticket Price: £15.00 per person (must be booked in advance). Price includes entry, festival glass, programme, hot supper and your first two pints.

The main event on Saturday: A true celebration of Yorkshire products with a fantastic selection of Yorkshire real ales, cider and lager. Their own award winning wines produced from grape to glass right here in Nun Monkton. Barbecue supplied and cooked by the lovely Tancred Farm Shop once again this year. Bouncy castle and outdoor games with live music throughout the day and evening including bin drumming with the fantastic Alex Cromarty, the Sidewinders return again this year, the Blueflies are back as the main act and the night finishes with a bang with the Accousmiths! Festival tickets £5.00 in advance or £7.50 on the day. Price includes entry, festival glass, programme.

Camping and Caravan stays are available from Friday right through until Monday (People staying on Friday and Saturday must have festival tickets). Prices are per night are £5.00 per adult for camping, £5.00 per adult for caravan/motorhome plus a one off addition charge of £5.00 (So 2 adults in a caravan would be £15.00 or 4 adults would be £25.00), £3.00 per child for camping or caravan, £2.00 per dog, Dog owners PLEASE be aware that there will be loud music on both Friday and Saturday plus we have two dogs of our own so your dogs must be kept under control at all times.

Tockwith Beer Festival

Tockwith, YO26 7PX

Saturday 14th May

Featuring over 40 real ales and ciders over the one day event held on the playing fields in Tockwith.

Skipton Beer Festival

The Refectory, Ermysted's Grammar School Gargrave
Road, Skipton, BD23 1PL

Thursday 2nd – Saturday 4th June

10 minute walk from Skipton's railway and bus stations.
Open Thursday 3pm – 10pm; Friday and Saturday 11am
– 10pm. Admission charges: £1.50 on Thursday; £2.50
on Friday and Saturday, free to card-carrying CAMRA
members at all sessions. No advance tickets. Over 18s
only. Up to 70 different British real ales (all cooled), cider,
perry, bottled foreign beers, English wines, food, prize
draws, souvenir merchandise (featuring the Skipton Beer
Festival sheep) and CAMRA membership offers.

About 12 milds will be featured in the Mild Trail. For more
information go to: skiptonbeerfestival.camra.org.uk or
telephone the Branch Contact on 01756 796167. Follow
updates on Twitter @SkiptonBeerFest and on Facebook.

Wakefield Festival of Beer (Wakefield Round Table)

Unity Hall, Westgate, WF1 1EP

Friday 24th - Saturday 25th June

100 beers including brewery bars.

York Charity Beer Festival 2016

York Brewery, Toft Green, York

Friday 1st - Saturday 2nd July

Once again the beer festival, organised by York Round
Table, will feature 20+ award winning beers, ciders and
perries. All profits will go to local charities. The festival will
be open 5-11pm on Friday and 12-11pm on Saturday.

More details will be made available on www.rt65.com
and www.facebook.com/yorkcharitybeerfestival or
follow us on Twitter @YorkBeerFest



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YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010

ASSETS OF COMMUNITY VALUE



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

It is now more important than ever to list your local. ACV-listed pubs have additional protection as planning permission must be obtained before they can be demolished or converted to a shop, restaurant or office. As a result an ACV listing can really help protect your pub – let's try to get as many pubs in the York area listed as possible.

CAMRA have produced a guide to help you to list your local and can be obtained from the list your local pages of the website www.camra.org.uk/listyourlocal.

Decisions to date

The York CAMRA branch covers a number of local authorities and it is still early days with all of them. We will report the progress in Ouse Boozers. Initially we will try to report all listed decisions made by authorities that overlap with our branch area as information from outside our branch may be useful and interesting. As there are more positive decisions (hopefully!) we will probably move to only listing those in our branch area.

The decisions listed on the web sites are:

York: **Golden Ball**, the **Fox Inn**, the **Mitre** (Shipton Road) and the **Punch Bowl** (Lowther Street). Not yet listed on the website is the **Swan** which was recently added.

Selby: **Unicorn**, **Selby** and the **Cross Keys Inn**, Hillam

Ryedale: **Bay Horse**, Burythorpe.

Hambleton: **Blue Bell Country Inn**, **Alne**, the **Orchard Inn**, **Hustwaite** and **Ye Old Jolly Farmers Inn** of **Olden Times**, **Dalton**, **Thirsk**, the **Kings Head**, **Seamer**, **Middlesbrough**, the **Golden Lion**, **Helperby** and the **Black Horse**, **Tollerton**

Harrogate: **Crown Inn**, **Great Ouseburn**, the **Alice Hawthorn** is listed as rejected.

East Riding: **Tiger Inn**, **North Newbald**, the **White Horse Inn**, **Bempton**, the **George and Dragon**, **Aldbrough**.

Scarborough: **White Swan Hotel**, **Hunmanby**.

All local authorities should maintain a list of assets of community value on their web sites. Please ask your local authority about their list if it is not available – hopefully with pressure from local people we can encourage all local authorities to embrace this legislation.

The locations of these lists are:

York

https://www.york.gov.uk/info/20043/asset_management/1590/assets_of_community_value

Selby

Selby has a web page giving details about how to apply and the register of decisions at <http://www.selby.gov.uk/community-right-bid>

Ryedale

The list was not found despite searching the website.

Hambleton

http://www.hambleton.gov.uk/info/20065/community_action/251/community_right_to_bid

Harrogate

<http://www.harrogate.gov.uk/cpi/Pages/Assets-of-Community-Value.aspx>

East Riding of Yorkshire

<http://www2.eastriding.gov.uk/council/council-property-and-land-ownership/assets-of-community-value/>

North Yorkshire Moors Planning Authority

Not found despite searching.

Scarborough

<http://www.scarborough.gov.uk/home/community-and-living/community-right-bid>

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SAVE THE BAY HORSE!

The **Bay Horse** in Murton is under immediate threat of closure. It was put up for sale by Enterprise Inns at the end of 2015, after 80 years of trading. It is Murton's only pub, and was the home of a national award-winning Tug Of War club. In response, local residents Matthew Bloch and Andy Theyers, along with more than 60 other residents and the support of the Parish Council, have formed The Friends Of The Bay Horse.



The Friends have applied to list the pub as an Asset Of Community Value, and are building a £500,000 fund to take over the pub. They hope to be incorporating as a

limited company on Thursday 11th February at the pub in Murton, raising funds for a short and noisy publicity campaign during March.



If you're interested in joining the company, or otherwise want to help the campaign, head to thebayhorse.pub online or email matthew@thebayhorse.pub for more information. (MB)

This would be the first community buyout of a pub property within the City of York Council area the first community run pub in the City the **Golden Ball** bought the lease not the property.



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FULFORD ARMS, 121 Fulford Road, York, YO10 4EX

SHIP INN, Moor End, Acaster Malbis, YO23 2UH

GREYHOUND, 82 Main Street, Riccall, York, YO19 6TE

DEVONSHIRE, New Market Street, Skipton, BD23 2HR

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
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MATT'S MYRIAD OF BEER STYLES #6

By the time you read this, winter should hopefully be nearing its end (if indeed it arrived at all! It's a mild, early January evening as I write!) and we can look forward to increasing daylight hours and the thoughts of enjoying beer al fresco once again. The conclusion of winter seems a sensible time to reflect on a winter style for this edition.



If somebody asks me what winter drinking means to me, I think of sheltering in a cosy, traditional pub from the freezing weather outside, nursing a pint of **winter warmer** by the fireside with friends. So, what is **winter warmer**? Not surprisingly, it is a style that is

generally brewed in the season concerned. It can also be known as **winter ale** and is a variation of **old ale** or **strong ale**.

So, it's a strong ale that is chestnut brown to dark brown in colour and often has reddish tinges. It has malt flavour to the fore and is often very aromatic due to the spices and seasonal fruits used as ingredients. It is reflective of a time when anyone who could make beer, did so, and they relied on whatever ingredients were available at the time. The style usually has higher than average alcoholic strength in order to warm drinkers up and compensate for the cold weather outside. This, together with their complex taste, makes them anything but everyday session beers. The high alcohol content assists the beer age and mature, so it can be stored for longer periods if desired.

Examples of the style often include flavours such as fruit, Christmas pudding, treacle, toffee, nuts and star anise. So far this winter I have yet to replicate the experience described above, due to pubs not needing to light their fires yet, but that hasn't stopped our brewers producing the usual winter warmer brews for us to enjoy, often with Christmas-themed names.

Perhaps one of the most famous beers of this style is **Young's Winter Warmer** (5%) (now brewed by **Charles Wells**, of course). It is a 100% malt brew, with Maris Otter and crystal malt combined with Fuggles and Golding hops and with cane sugar mix added during the process.



Beers of this ilk that I've come across that are brewed closer to home include **Acorn The 13th Noel** (6%), **Cameron's Festive Frolics** (4.6%), **The Great Yorkshire Brewery Santa's Tipple** (6%), **Old Mill Winter Warmer** (4.7%), **Sainsbury's Taste The Difference Celebration Ale**, brewed by **Black Sheep**, (6%), **Samuel Smith's Old Brewery Winter Welcome Ale** (6%) and **Wold Top Shepherd's Watch** (6%). So, if we haven't had proper winter weather by the time you read this, we could do worse than lobby our friendly local brewers to adjust their brewing calendars to provide us with a **winter warmer** to enjoy during a potentially freezing, snow-filled spring! (MG)

MASTER COOPER GETS HIS APPRENTICE

After a successful summer advertising campaign for an apprentice, Master Cooper Alastair Simms finally got his man in October. The story of his business and his requirement for new blood to continue his ancient trade had gone viral in the local and national press. He was interviewed by Vanessa Feltz one lunchtime on Radio 2 and a further evening interview took place across the syndicated national local radio network. However, top of the shop was an appearance on the ITV National News.

Hundreds of job applications arrived from near and far on Alastair's physical and electronic mats. Following a considerable amount of sifting and narrowing down, six candidates remained by the final interview day on 17th October 2015.



Interview day!

It was a bright and sunny Saturday lunchtime when they began to arrive, all agreeing that it was great to have the opportunity and a privilege to make it so far along the selection process. All bar one had previous experience of working with wood in one form or another and this was to prove crucial in the selection

process which consisted of two elements, a regular sit down HR type interview and two practical aptitude tests.

Two tasks were shown to the candidates before they were invited to "have a go". The first was raising a cask, which in layman's terms is putting the hoops on staves while the second was dressing out - smoothing out the inside of the cask once assembled.

Two of the six candidates were well ahead of the others in these tasks and there was not much to choose between

them. However, from the duo Alastair chose Kean Hiscock for a couple of reasons. Although he'd no serious experience with working with wood, Alastair saw some something of himself when he was young in Kean. He also felt that he was the embodiment of a blank canvas which could be crafted into shape.

During the practical tasks Kean showed the correct attitude. He paid full attention to the demonstrations and showed great concentration, competency and hand/eye coordination. Alastair also noticed that Kean had the same sort of dry, cheeky humour that coopers require and display.

Kean has grown up in West Yorkshire and as well as a good formal education has also excelled in an inherited family gift - sport, representing Yorkshire at Under 19 level at Rugby League. As such his ambitions had initially lain in the sporting path as a PE instructor. However, the chance of a lifetime to learn the rare skill of the cooper was a unique opportunity to strive for. He had learned of the job vacancy by word of mouth and realised that if successful it would be a massive skill to attain. He did his research in preparation and gave the impression of being a confident young man, despite later admitting that he was nervous.

When Alastair rang him later on interview day, he thought that it was going to be bad news but it was quite the reverse. He later stated "I hope to work in the business for many years, thereby keeping the trade alive".



The team together

Prior to Kean's appointment, Alastair's order book was at bursting point with an ever increasing demand for his

services not only to make and repair casks for beer but to also maintain and service large vats at a number of large independent breweries and cider makers. He had already taken on South Australian wine cooper, Cassandra Phillips but an apprentice was vital.

There are no technical college courses with day release facilities for learning the "art of the cooper" and Kean will learn "on the job" with one-to-one practical training. Kean's apprenticeship has now begun and will last for four years, covering not only all practical aspects of the business but also interpersonal skills in day to day interaction with customers and clients together with learning the art of giving demonstrations and lectures to various groups around the country.

The apprenticeship is being funded externally by the London based livery company, the Worshipful Company of Coopers, which is extremely keen to encourage and support the current revival in the country and Yorkshire in particular.



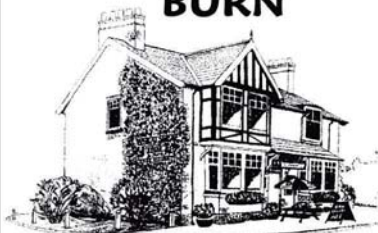
Hard at work on the first day

After just a couple of months at the White Rose Cooperage, Kean has shown a considerable aptitude to learn so many new skills and has already successfully assisted in the completion of several contracts including several vat repair jobs and lecture outings to London. When

asked recently about his new job Kean stated "It is very interesting hard work, both enjoyable and rewarding." For his part Alastair said "I am more than pleased with Kean's attitude and temperament. He is making great progress."

Long may it continue. (DL)

*Joanne & Andy
welcome you to the*
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INN CIDER TRADING

Whilst researching the pubs list I chanced upon **Medium Sweet Pear Cider** (perry!) made by **Partners**, in the **Phoenix**. This intrigued me as I knew of no cider/perry producer of that name. It turns out that this is a sideline of **Partners Brewery** in West Yorkshire, who started supplying their own range of ciders/perries last year. This lifts the number of Yorkshire cideries making the real thing to 14 – a bit embarrassing for the country's premier beer-producing county as both Herefordshire and Somerset have over 60 each, but better than Lancashire's 3. Nationally, as reported in Hereford CAMRA's magazine *Hopvine*, there are some 652 cider producers registered with HMRC of which 480 are duty-exempt i.e. produce less than 7000 litres annually. Basic details of each Yorkshire producer follow, and I hope to provide more in-depth information about individual cideries in future issues – as I've just visited **Tree Tops** near Scarborough and bought a selection of their bottled ciders, I'll be starting with them.



Ampleforth Abbey

Ampleforth, North Yorkshire

ampleforthabbeydrinks.org.uk

The monks make cider from over 2000 trees in the abbey's orchard. Often available in York as a guest e.g. **York Tap**, and always in the **Hairy Fig** (see news section).

Colemans

Ruston Parva, East Yorkshire

colemanscidercompany.com

Formed in 2014, the cider apple trees are in Lauren's Orchard, Ruston Parva whilst the cider making equipment is in nearby Kilham. No known local outlets.

Grumpy John

Shipley, West Yorkshire

facebook.com/GrumpyJohnsCider

John Bowman, bass player of the **The Dead Beats**, has made cider since 2011 from local, surplus dessert apples, so the strength varies annually. Usually available at the **Fox**, Shipley.

Hedge-Hoggers

Seamer, North Yorkshire

facebook.com/HedgeHoggersCider

Cider is produced on a pedigree livestock farm from local apples. Also presses apples for the local community.

Little Badger

Brockholes, West Yorkshire

facebook.com/Little-Badger-Cider-Company-1719879668237389

Specialises in fruity concoctions. Used to be regularly available in the **Head of Steam** at Huddersfield station, but not since **Camerons** took it over.

Moorlands Farm

North Newbald, East Yorkshire

moorlandsfarmcyder.co.uk

Started selling cider in 2010 using a mixture of local and Herefordshire apples. Various outlets across East Yorkshire and I've always found it in **Doncaster Brewery Tap**.

Orchards of Husthwaite

Husthwaite, North Yorkshire

orchardsofhusthwaite.co.uk

Cider has been made in the "Orchard Village of North Yorkshire" since 2010 with profits funding local projects. Over 1000 new apple trees have been planted around the village. Bottles available from **York Beer & Wine Shop**.

Partners Brewery

Hightown, Liversedge, West Yorkshire

partnersbrewery.co.uk

More widely known for their beers, but now making a range of two fruit and two "normal" ciders along with two perries.

Pure North

Deanhouse, West Yorkshire

purenorthciderpress.com

Cider has been produced commercially since 2010 from a mixture of cider and dessert apples. A good place to sample is the on-site café (open Wed-Sun). Locally **York Tap**, **Pivni** and various others often feature them.

Saxon

Batley Carr, West Yorkshire
(no web presence)

Details difficult to obtain, but produces a large range of ciders and perries sold under the La Cantina marque. Available from time to time in the **Old Ebor**.

Thornborough

Thornborough, North Yorkshire
thornboroughcider.co.uk

Cider has been made since 2010 from over 60 varieties of apple (mostly dessert) sourced from over 50 locations in the area. Seen from time to time in **York Tap**.

Tree Top Press

Suffield, North Yorkshire
treetoppress.co.uk

The business was founded in 2011 with its cider made from a mix of dessert and cider apples. Best place to buy is from their own shop, open daily.

Udders Orchard

Huddersfield, West Yorkshire
uddersorchard.co.uk

Cider has been made since 2007 from apples collected from all around the area. Rarely, if ever, seen in York.

Yorkshire

Leeds, West Yorkshire
yorkshirescrumpy.co.uk

They've been making cider from apples sourced from gardens and orchards in and around Leeds since 2009. Occasionally seen at beer festivals, with bottles available from **Bier Huis** in Ossett (mail order).

Four other Yorkshire breweries also provide bottled/keg ciders – **Barearts** (Todmorden, West Yorkshire), **Great Yorkshire** (Cropton, North Yorkshire), **Naylors** (Crosshills, North Yorkshire) and **Sam Smiths** (Tadcaster, North Yorkshire).

CIDER NEWS

More bad news than good to report this time about outlets for real cider in York. The **Golden Lion**, **Harkers**, **Three Cranes** and **Windmill** all now sell only the keg stuff. However, there's good news in that the newly opened **Pavement Vaults** on Piccadilly sells a real cider from **Thistly Cross** (Dunbar, Scotland). Disappointingly, the other new opening, the **Eagle & Child** on High Petergate has only keg cider. Owners **Leeds Brewery** have a patchy record of cider provision with their other recent opening, the **Lamb & Flag** in Leeds also being keg only, but the **Brewery Tap** near Leeds station usually has a box on the bar. Their other pub in York, the **Duke of York**, has sold real cider since it opened and had a small cider festival last year.

Two of the entries on our list of cider pubs are the **Hairy Fig** and **Masons Arms**. Both of these were badly affected by the recent flooding and forced to remain closed subsequently. We hope that both will be up and running again soon (with real cider still available!).

You may recall the quote in the Autumn 2015 edition from Shaun at the **Maltings** that 'I'm trying to improve the way we deliver room temperature cider'. Well, rest assured that this remains work in progress. However, as a temporary expedient he has decided to stop selling the **Biddendens** and **Westons** ciders from plastic barrels sited in the bar. Instead, these are drawn directly from boxes in the back room. There are two reasons for this. Firstly, Shaun thinks his customers prefer a cooler – as in nearer cellar than room temperature – cider. Secondly the shelf life of cider in plastic barrels is very short – it oxidises quickly, whereas a bag in a box will keep for up to 3 months. That's certainly worth noting by any licensee considering trying real cider – it will almost certainly not go off before you can sell it!

Real Cider & Perry Sold Here

127 Micklegate
Micklegate, York

2 varying

Ackthorne

St. Martins Lane, York

Westons Rosie's Pig &
Old Rosie

Artful Dodger

Micklegate, York

Up to 4 varying

Black Horse

Monkgate, York

Westons Old Rosie & 2 varying

Blue Bell

Fossigate, York

1 varying

Brigantes

Micklegate, York

1 varying

Deramore

Main Street, Heslington

Westons Country Perry &
Rosie's Pig

Duke of York

King's Square, York

1 varying

Falcon Tap

Micklegate, York

1 varying

Fox

Holgate Road, York

1 varying

Graduate

Lendal, York

Westons Old Rosie

Green Tree

Beckfield Lane, Acomb

Summer only – Westons
Rosie's Pig & Old Rosie

Habit

Goodramgate, York

1 varying, often Broadoak
Moonshine

Hairy Fig

Fossigate, York

Ampleforth Abbey

House of Trembling

Madness

Stonegate, York

2 varying

Inn on the Green

The Green, Acomb

Westons Old Rosie

Last Drop Inn

Colliergate, York

2 varying

Lendal Cellars

Lendal, York

Westons Old Rosie

Maltings

Tanners Moat, York

Biddenden's Dry, Westons
Old Rosie & 2 varying

Masons Arms

Fishergate, York

Westons Old Rosie, another
Westons & 1 varying

Old Ebor

Nunnery Lane, York

1 varying

Pavement Vaults

Piccadilly, York

1 from Thistly Cross

Phoenix

George Street, York

1 varying

Pivni

Patrick Pool, York

2 varying

Postern Gate

Piccadilly, York

2 varying

Punch Bowl

Blossom Street, York

2 varying

Punch Bowl

Stonegate, York

1 from Thistly Cross

Rook & Gaskill

Lawrence Street, York

3 varying

Rose & Crown

Lawrence Street, York

Thatchers Heritage

Slip

Clementhorpe, York

2 varying

Swan

Bishopgate Street, York

Broadoak Perry & 1 varying

The Hop

Fossigate, York

2 varying

Three-Legged Mare

High Petergate, York

1 varying

Victoria

Heslington Road, York

Westons Old Rosie

Volunteer

Watson Street, York

1 varying

Waggon & Horses

Lawrence Street, York

Westons Old Rosie & 1 varying

Woolpack

Fawcett Street, York

2 varying

York Beer & Wine Shop

Sandringham Street, York

1 Westons, or occasionally
Once Upon a Tree

York Tap

York Station

2 varying

Please let us know of any
changes to this list.



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Sun 12PM-12AM



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Paul: (01904) 629954; 07961045873

LAST ORDERS

York Branch Meetings and Events

Friday 4th March: York City Spring Pub of the Season presentation to the **Walmgate Alehouse**, 7pm with the presentation at 8pm.

Friday 11th March: Cycle social - meet at the **Fulford Arms** 7pm for 7.30pm departure possibly calling at **Blacksmiths Arms**, Naburn, **Bishophthorpe Sports and Social Club**, Fox and Roman, and the **Old Ebor**.

Tuesday 15th March: Branch meeting, **Brigantes**, 8.30pm.

Friday 18th March: Friday 5 (Bishophthorpe) - **Ebor Inn** 7.15pm, **Woodman** 8pm, **Bishophthorpe SS Club**, **Marcia** and **Knivesmire**. Catch No. 11 bus from the station at 18:50 or 20:16. 21:40 return bus from **Marcia** then 22:53 bus from **Knivesmire**.

Saturday 19th March: LocAle of the Festival presentation to **Bad Seed** and **North Riding** breweries at **Bad Seed Brewery**, Malton. Bus leaves Leeman Road Memorial Gardens at 12pm and returns to York via a few country pubs by 8pm. Cost TBC.

Friday 1st to Sunday 3rd April: National Members Weekend Liverpool. Includes AGM and social trips from the **Mountford Hall**, Liverpool.

Wednesday 6th April: Town and Country Spring Pub of the Season presentation to the **Mended Drum**, bus leaves Leeman Road Memorial Gardens at 7pm and returns to York by 10.30pm. Cost TBC.

Friday 8th April: Cycle social - meet at the **Minster Inn** 7pm for 7.30pm departure possibly calling at **Dormouse**, Shipton Road, **Dawnay Arms**, Shipton, **Wigginton Sports Club** and **Red Lion**, Haxby.

Friday 15th April: Friday 5 **Tap & Spile**, Monkgate 7.30pm, **Royal Oak** 8.15pm, **Habit**, **Duke of York** and **Pivni**.

Tuesday 19th April: Branch meeting, **Walmgate Alehouse**, 8.30pm.

Friday 6th May: Cycle social - meet at the **Slip Inn** 7pm for 7.30pm departure possibly calling at **Marcia**, Bishophthorpe, **Ship**, Acaster Malbis, **Old Sun**, Colton, **Royal Oak** Copmanthorpe.

Friday 13th May: Friday 5 - **Blue Boar**, 7:30pm, **Three Tuns** 8.15pm, **Golden Fleece**, **Hop** and **Golden Lion**.

Saturday 14th May: Trip to Huddersfield for **Magic Rock Tap Room** and pubs. Out on the 11.15am train.

Wednesday 25th May: Branch meeting, **Knivesmire**, 8.30pm.

Guided Pub History and Heritage Walks in and around York

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Contact 07506570234 or

yorkcamrapubwalks@gmail.com for information and reservations.

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

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

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

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