

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.128 -



2016 - 7500 copies



**LocAle of the Festival winner, new brewery and  
Pub of the Year, see pages 20, 32 and 13**

# VOLUNTEER ARMS

5, WATSON STREET, YORK YO24 4BH TEL 01904 541945



## AN INDEPENDENT FREE HOUSE

Brass Castle - Cliffhanger

Saltaire - Pride

Leeds - Yorkshire Gold

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### OPENING HOURS

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## PUB NEWS

**Brew York** have opened their tap room and the first brews tasted. See page 32 for report of the opening day.

The **Castle Inn**, Cawood, has recently been refurbished and is now open again.

The **Watergate Inn** is undergoing a complete refurbishment and should be open in May as Ouse Boozer goes to press.

The **Red Lion**, Merchangate, the **Walmgate Ale House** and the **Fossgate Social** have reopened following the flooding.

The **Ship Inn**, Acaster Malbis has reopened following flooding, currently offering five ales and with a new highly-regarded chef.

Due to its age and construction the **Masons Arms** has to dry out slowly but should reopen soon.

The **Old Grey Mare** at Clifton has had a number of **Rudgate** beers (always two on) on over the last few months, a welcome addition to the range.

The **Old Post Office Tavern** in Brompton by Sawdon has four ales rotating, usually with at least one from **Wold Top**. On a recent visit they were also serving **North Riding Mosaic** and **Scarborough Stout**.

The **Unicorn Inn**, Selby has replaced **John Smith's Cask** with **Greene King IPA** and the move is proving to be popular. The two guest beers supplied by **Revolutions Brewery** will remain.

**Whelans at Asselby** had changed its name to **Black Swan**, no change of management. See end of this page for full story.

**Sam Smiths** are raising beer prices to fund the National Living Wage.

**BrewDog's** opening has been delayed until August.

### First new pub for 124 years opens in Market Weighton

The **Weighton Whippet** micro-pub opened up for business on Friday 11<sup>th</sup> March in a former stationary shop on the High Street in Market Weighton.

In a town which once boasted 29 pubs, but declined to just six over the decades, this is the first new pub since the **Carpenters Arms** opened 124 years ago, and is the first venture into the licensed trade for Andrew Ferguson and Cerie Waudby.



*Andrew and Cerie behind the bar*

Opening day beers on sale were **Titanic Plum Porter**, **North Riding Citra**, **Great Newsome Holderness Dark** and **Hop Studio Buzz**. Ciders/perries on offer included **Lilley's Slack Alice**, **Orchard Pig Marmalade** and **Crazy Goat Pyder**. Other products sold in the first month included **Red Jester** from **Robinson's**, **Rakau** and **Mosaic** from **North Riding Brewing Co.**, **Raspberry Tipple**, **Blackjack**, **Old Ebenezer**, **Mutiny**, **Waverider** and **Moondance** from **Yorkshire Brewing Co.**, **Snapdog** from **Whippet Brewing Co.**, **Rhubarb** and **Custard** cider from **Cornwall Cider Co.**, **Devon Mist** from **Sandford Orchard** and **Cherry Cider** from **Glebe Farm**.

Most of the ales will come from Yorkshire brewers, with **Lilley's** of Frome in Somerset appointed as the main distributor of ciders and perries.

The public area, which has furniture and a bar top designed and manufactured by local joiner, Ben Fisher, seats 20 and has comfortable standing room for a further ten people. On the bar are four beer engines, with ciders, perries, wines, speciality spirits and soft drinks being dispensed from the adjacent back room/cellar area. Current opening hours are 5pm to 11pm Friday and Saturday, 5pm to 10pm Sunday, Tuesday, Wednesday and Thursday, but Andrew and Cerie are looking to extend the hours when bar staff with a passion for real ale can be recruited. Other plans include, meet the brewer nights, brewery tours, acoustic nights and quizzes. (PS)

### Pub reverts to its original name

Ian Boyall has been the landlord at **Whelans** pub in Asselby for almost three years and in that time, has built the premises up to be a fine real ale drinkers pub which also serves traditional country food. The pub won the Branch Country Pub of the Season in Autumn 2014, and recently finished runner up in the Branch Pub of the Year awards for 2016.

# BEER FESTIVAL 2016

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Before



During



After

Now, Ian thinks it is time to change the name back to the **Black Swan**. The name **Whelans** – which was bestowed upon it by the previous licensee – didn't really have any relevance to the village apart from its location. As a traditional village country pub in the middle

of Yorkshire, Ian decided to go back to the original name of the **Black Swan** which had been its name for at least the last 150 years! (SG)

## BREWERY NEWS



**Bad Seed**, Malton, North Yorkshire

News from Chris Waplington:

We are over the moon that our **Hefeweizen** has won Silver in the SIBA Beer X National Small Pack Beer Competition. Having won Gold at the regional stages held at the York Beer and Cider Festival at the Knavesmire we were incredibly proud to see bottles of our **Hefeweizen** take Silver at the national competition.

We had a fantastic time at BEERTOWN this year where we showcased 48 beers from 31 of the most exciting breweries in the UK plus we went international in our search for fantastic flavours with beers coming in from California and Catalonia. Although figures still need to be finalised it looks like the event raised in the region of £3,000 for Ryedale Special Families - an excellent local charity that we are very proud to support. Thank you to everyone who came down and made it such a great event. We've had a lot of fun recently collaborating with people who share our ideas about full on flavours and innovative recipes using the finest ingredients. Watch out for our **Mojito Sour** that we brewed with the guys from Mashtun and Meow that is currently fermenting on salted limes as I write! We also had a two way collab with the guys

from **Wild Weather Brewery** in Silchester. They came up and brewed a **Hopfenweisse** that was dry hopped with German Comet and we then returned the compliment heading down to brew a **Strawberry and Green Peppercorn Saison** on their brew kit. We think you'll agree all three beers will make perfect drinks to enjoy in the sunshine!



**Black Sheep**, Masham, North Yorkshire

A limited edition craft beer created by **Black Sheep Brewery** to celebrate Yorkshire brewing pioneer Paul Theakston makes its debut as a cask ale in May.

**Pathmaker** is named in honour of the founder of the Masham-based brewery, and his reputation as an early forerunner in the movement against bland beer and large corporate brewers when he founded the business in the early 1990s.

A 4% ABV pale ale, **Pathmaker** is brewed with Chinook hops, with an adventurous fresh aroma, juicy hop and malty mouth feel with a crisp moreish finish.

Originally introduced in 2015 as a keg beer, **Pathmaker** captured the imagination of experimental, younger beer drinkers keen to experience new flavours, which also led to it securing a permanent place in **Black Sheep's** bottled beer portfolio.

As a result, **Black Sheep** is introducing the cask version of **Pathmaker** as part of its seasonal ale calendar, which features new and innovative beers created by its brewing team in its five-barrel microbrewery.

Jo Theakston, Sales and Marketing Director at **Black Sheep Brewery**, said: "**Pathmaker** is a great way to celebrate the fresh approach my dad brought to brewing in the early 90s, which has helped put **Black Sheep Brewery** and Yorkshire brewing well and truly on the map. "His reputation for having courage in his convictions and a desire to do things differently not only inspires this new cask beer's name, but **Black Sheep Brewery's** ambitions that have been adopted by the rest of the family and our team."

**Brass Castle**, Malton, North Yorkshire



News from Phil Saltonstall: We've just finished celebrating another successful BEERTOWN festival in Malton, having raised in excess of £3000 for the Ryedale Special Families charity. That's another fantastic result this year - mainly down to the hard

work of the volunteers who help to staff the event and to whom we are hugely grateful.

In beer news: **Bad Kitty** vanilla porter has reached the final of a national canning competition and we look forward to seeing how it tastes from a can. We were thrilled to hear that our **Helles Lager** was judged to be the UK's champion standard lager at the recent SIBA BeerX event - and that's without any notification that it is also gluten-free!

Having recently released a banana pale ale called **Brass Monkey** - we're now looking forward to the next in our brewhouse monkey-business series: a bottle-conditioned American-style barley wine that will hit the shelves soon.



### Brew York, York

Brew York are now open for business. See the full article regarding the **Brewery Tap** opening day on page 32. On Saturday 25<sup>th</sup> June they will be holding a Beer and Food Celebration.

### Great Heck, Great Heck, North Yorkshire



The 1000th brew since the brewery opened in 2008 is a special one-off beer planned to be a New Zealand hopped IPA at around 6.0%. The name was undecided at the time of Ouse Boozers going to press but will be available in early June.

### Great Yorkshire, Cropton, North Yorkshire



News from Karl Butler: the **Great Yorkshire Brewery** are proud to announce their third beer brewed with the band Madness.

**Absolutely**, which is the name of their second album, is a 4.2 % pale ale. Along with **Night Boat** a 5% porter and **Lovestruck** a 4.4% amber ale, they are on the bar across the region.

Editor's note: unfortunately, pumpclips on the bar for the **Madness Brewing Co.** range give no indication that these beers are brewed at the **Great Yorkshire Brewery**. **Night Boat** and **Lovestruck** have also been brewed previously at **Portobello Brewery** in London to add to the possible confusion as to provenance!



### Half Moon, Ellerton, East Yorkshire

News from Jackie Rogers: Team work, brewing and live music

have been the hallmarks of spring at **Half Moon**.



Sheer madness ensued when we met up with Marko and Matt from **Brass Castle** for our first collaboration, the result was **Lunatic**, a 5.2% black lager, reminiscent of a Bavarian Dunkel.



*Matt, Tony and Marko getting the hops ready to go into Lunatic*

Our great loves of beer and music were suitably combined when we were asked by John Schofield, Professor of Archaeology at York University if we'd be interested in brewing a beer for a public lecture he gave on the 23<sup>rd</sup> May "NO FUTURE! Excavating the Sex Pistols". **Rotten Ale**, a 4.6% IPA was served at the drinks reception. For Mild May we brewed Mitis a 5% premium mild. Other new brews have included **Starman** 4.8% blonde ale, **Paaliaq** 5.3% hoppy IPA, **Striker** 4.8% Premium Bitter.



### The Hop Studio, Elvington, York

News from Dave Shaw: The Spring range is now out as shown below and will be available till mid June. Along with two limited edition barrel aged chocolate stouts in 330ml bottles.

3.8% **Marzen**, salted caramel Marzen Lager Malty, sweet and clean tasting cask lager with salted caramel flavours.



4.0% **Pale**, extra pale session ale



This is more like it! New Zealand hops pack a punch in this super pale session ale. Grapefruit, lemons & tropical fruits linger into a dry finish.

4.3% **Poter**, vanilla porter



A dark and sensual vanilla conditioned ale. Intense chocolate malt and berry flavours - we won a SIBA silver award with this beauty in 2013 and 2014.

4.5% **Ascalon**, english golden ale



Brilliantly drinkable strong and complex golden ale. Floral and citrus aromatics.

Bitter, slightly spicy, dark fruit flavours and a malty backbone.

4.5% **Fudge**, toffee brown ale

Malty, chestnut coloured brown ale with hints of toffee and oak.

4.8% **Elder**, Elderflower Saison

Straw coloured hazy saison. Huge Elderflower flavour, floral aroma (unfined).

5.5% **Vienna**, Vienna pale ale

Golden IPA with smooth pine, grapefruit and citrus flavours.

**FUDGE**

**ELDER**

**VIENNA**

The Summer range (not finalised yet) will run from mid June to mid September

**Blonde** and **Pilsner** bottles are available from selected Co-ops across Yorkshire.

We will be opening a brewery bar on Friday afternoons / early evenings shortly – draught, keg, bottles and growler fills will be available.



**Jolly Sailor**, Selby, North Yorkshire

News from David Welsh: We now have a small shop upstairs from the brewery, so please call in if you are passing. The brewery is at the **Olympia Hotel** on the main road into Selby from York. Products in the shop include our bottled beer, bag in box, plus bottles from other local breweries. Hope to see you soon!



**North Riding Brewery**, East Ayton, Scarborough

News from CAMRA Brewery Liaison Officer, Graham Rogers: "Hoppy Birthday" to us, we have been brewing

for a year on 18<sup>th</sup> March, where did that year go?

We celebrated with our **Anniversary IPA** 6.5%, this was launched at a meet the brewer and tap takeover in Newcastle at the **New Bridge** along with new brews **Jester** 4.3% (single hopped English pale ale) and **Rum & Raisin Dark Mild** 4.3% brewed with Malcolm from **Five Towns Brewery**.

The beer review website RateBeer voted us Best Brewery and Best New Brewery in North Yorkshire 2015.

Other new brews are; **Chocolate Porter** 5.3%, **Mini Mosaic** 3.7% **Argentinian Cascade** 4%, **Rakau** 4.3% NZ pale ale, **Aussie IPA** 5.5% (Galaxy and Vic Secret hops), **Equinox Pale Ale** 4.5%, **Achtung** 4% a modern pale ale using only German malt and hops, **U.S. Session**

**IPA** versions 7, 8 and 9 using hops; Citra, Summit and Equinox, Sorachi Ace, Cchinook & Willamette, Centennial, Cascade and Chinook.

**Chocolate Porter** won silver in Dark Beer category at Wigan CAMRA beer festival.

**Mosaic** won silver at Harrogate & Ripon CAMRA beer festival.



**North Riding Brew Pub**, Scarborough

News from CAMRA Brewery Liaison Officer, Graham Rogers: **Fat Lads Mild** was voted best mild at the recent Bradford CAMRA beer festival.

John has just brewed **C.C.L** 4.9% the brew pub's 250th different beer.

Other new brews;

**In Another Castle** 4.5% peach beer, **FLM** 4.5%, **Paralyze** 7.4% - Mosaic hopped, **X Com** 3.6%, **Izuna Drop** 4.1% mango beer, **Aku Aku** 5% passion fruit beer, **The Following** 5.4% Sorachi stout, **The Division** 7.4% U.S./English IPA.



**Old Mill**, Snaith, East Yorkshire

News from Carol Tingle: Special beers for the summer period are



June - **Solstice Solace** 3.9%, golden coloured ale, with the refreshing flavours of flowers, citrus and spice.



July - **Yorkshire Pearl** 4.4%, smooth pale ale brewed with Pearl malt and Perle hops to give a well balanced spicy, zesty palate.



August - **Liquid Gold** 3.7%, golden coloured ale with wonderful citrus hops and a hint of something warm!



**Rudgate**, Tockwith, near York

News from Craig Lee: Things are going well at **Rudgate**. Along with our seven regulars, three specials are featured every month. Highlights over the summer will be **Hop Spin** 4.0% for Wimbledon, **Brew No.18**, our Elderflower Ale will be back in June and **Dick Firkin** which is currently featuring exclusively with Mitchell and Butlers will be one of our July offerings, and of course let's not forget **Olympian**, a golden brown traditional but refreshing bitter that we are doing during the Olympics.



We are proud to be working closely with Wetherby Food and Drink Festival and Horsforth Food and Drink Festival which are on over two weekends in July. The bars will feature **Rudgate** cask beers alongside our **Jorvik Premium Blonde** keg and ciders from our partners Aspalls.

Virgin Trains are ever growing in sales with our exclusive brew **Hop on Board**. We are extremely proud to be working with such a high profile company providing for the first time a real local beer on the Edinburgh – Kings Cross line.



### Saltaire, Shipley

**Saltaire Brewery** recently launched **SaltaireXS Belgian Red** (7.2% ABV) beer as part of its limited SaltaireXS range of extra special 330ml bottled beers. The range was launched a year ago to meet

the demand for a more intense flavour experience from increasingly discerning drinkers.

The **SaltaireXS Imperial IPA** (9.5% ABV) and **SaltaireXS Imperial Stout** (8.9% ABV) were launched in 2015 at Craft Beer Rising, London. Since then, the **SaltaireXS Imperial IPA** has been recognised as Europe's Best Imperial IPA by the 2015 World Beer Awards.

Managing Director, Ewen Gordon said, "The response to our SaltaireXS range from beer writers to consumers has been exceptional. And when we launched the range last year with just two classic styles, I promised we would add to it. Our new **Belgian Red** is very exciting - it has definitely challenged our brewers and produced the intense, pleasurable flavours that we want in our SaltaireXS range."

The **SaltaireXS Belgian Red** (7.2% ABV) is a deep ruby red colour presenting aromas of caramel and spicy esters. It is lightly hopped using Saaz and Hersbrucker, but the real stars of the show are the continental malts imparting a rich malty flavour with hints of nut and plum.

The **Belgian Red** was showcased for the first time at CAMRA Bradford Beer Festival 25<sup>th</sup> - 27<sup>th</sup> February.



**Treboom**  
BREWERY

**Treboom**, Shipton-by-Beningborough, near York

News from Jane Blackman, Treboom Brewery: This summer we have three specials to look forward to. In June,

**Avant Garde** a 6% Biere de Garde. An ambree French farmhouse-style beer, rich and rounded with a hint of sweetness. This will be available in cask and also 750ml corked bottles.



July sees the return of **Hop Americana** 5%, a US version of our core beer, **Hop Britannia**, brewed with Columbus, Chinook and Cascade hops. Then in August for the Olympic Games,

**Five Continents** a 5% golden summer ale with hops from America, Oceania and Europe, star anise from Asia and grains of paradise from Africa.

If you're looking for a pint of our popular **Yorkshire Sparkle**, we are pleased to say that you can now head to the **Maltings** who join a growing list of pubs in York city centre and beyond, in having **Treboom** beer as a permanent fixture on the bar.

**Treboom** are also pleased to be supporting the exciting work of the Arts Barge who are raising money for the refurbishment of their barge Selby Tony. We will be brewing a special beer for them which will be available at the Rivers Festival, part of the York Fringe in July.



### York

News from Neil Arden:

Monthly / seasonal beers:

**Minster Ale** - 4.2% (June)

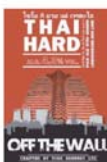
Minster Ale is a golden ale with good malt character and a beautifully full hop palate. A trio of American grown hops – Centennial, Chinook, and Citra – brings a big citrus punch to the party, whilst Pacific Gem from New Zealand gives a refreshing, lingering bitterness. **Blonde** – 3.9% (July to September)

We think this pale gold beer is the perfect companion for the summer months - creamy and fruity with hints of citrus, **Blonde** is incredibly refreshing. Exclusive use of pale malt leads to the light colour and creamy texture. Whilst a hearty additions of much sought after Citra and experimental HBC-431 hops give the beer a light bitterness, with hints of tropical fruit and citrus on the aftertaste.



### Cascadian Summer – 3.9% (June)

A beautiful session beer with a crisp, clean finish that is perfect to while away those early summer evenings. Born in the USA, Cascade hops are widely regarded as the starting point of the modern, hop forward beer industry and they're still as popular as ever today. We're using Cascade as the only hop in this beer and we've tried to keep the citrus components in the background whilst accentuating the less celebrated, more subtle stone fruit flavours.



### Thai Hard – 4.3% (July)

Yippee Ki Yay! This 100% pilsner malt ale has a particularly pale colour and a very light, yet tasty malt palate. Dr Rudi hops from New Zealand lend their amazing lemongrass and pine notes alongside a good citrus bitterness.

The main flavour punch however comes from the Thai flavour trio of root ginger, lemongrass and lime that are infused into the brew. It's got to be tried to be believed!



### Murray Gold – 4.0% (August)

For the next instalment in our dual hopped beers for this year we travel to Australia, and we've found two amazing hops for you. Ella is the half-sister of the amazing Galaxy, bringing less of an upfront punch but more on the aftertaste, with tropical fruit flavours dominating. The addition of Topaz to the mix brings more fruity notes alongside some earthy, spicy tones that add balance to the overall flavour.

#### Cans:

By the time you read this we will have launched our brand spanking new canned version of **Legion IX IPA**. Available in 330ml cans either individually or as a 4 pack initially direct from the brewery.

## BEHIND THE BAR

Once again Suddaby's Spring / Easter Festival provided an excellent backcloth to an excellent variety of ales and ciders for palates of the assembled experts to appreciate. As wonderful daffodils opened so did the vocal chords of these attending, despite an "Ofsted" like report on the use of the English language which is demonstrated as follows!! Enjoy (JR)

- I got a new duvet. Is it warm? Lovely it's filled with GOAT feathers!
- I get called that on rare occasions, which is quite

a lot!

- You two have the same shirts on. Yes we go to the same florist!
- The gas man is coming to service my neighbour downstairs!
- Rob, can you take this "selfie" of myself?
- I had a butchers at the butchers on the way down here!
- I've bumped in to my mate from Ireland. Who's that? They call him Doncaster Dave!
- It was very busy at the weekend, particularly Saturday and Sunday!
- Pepe Gundola has added Manchester City to his YC!
- Where does Ampleforth Cider come from?
- It's St. David's Day, it's my 54th wedding anniversary. Does that mean I got married on St. David's Day?
- And these gems from our representatives attending Cheltenham: How was the bus journey? Good, a lady describes the places of interest through a MICROWAVE!
- I backed three winners and one first!

## THE WATERGATE INN

(formerly The Five Lions)

A 17th Century Inn with it's idyllic Riverside garden has had a complete overhaul  
Authentic barbeques (weather permitting) will be a regular feature.

Three hand pulls, currently Leeds Pale Ale, Yorkshire Sparkle and Adnams

Freedom Lager as well as Heineken, Amstel and Carling. Thatchers and Strongbow as well as a great bottled selection.

Great selection of food

Accommodation available



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# PUBS OF THE SEASON

Firstly, a delayed report from the Winter Town and Country Pub of the Season, which took place after the last issue of Ouse Boozer went to press.

Eight of us left Leeman Road at 2pm on a crisp afternoon.



*Winter country winner, the George Hotel*

We arrived at the cosy **George Hotel** on the square in Easingwold to be greeted by its owners Kay and Michael. Our Chairman described the hotel as head and shoulders above other hostelries in the area.



*Chris presenting the award to Kay and Michael*

After the presentation we enjoyed homemade sausage rolls and chips. It was a joy to listen to Michael's knowledge of the trade. He has owned and run the hotel for 18 years. We enjoyed the four well-kept cask ales: **Black Sheep Best Bitter**, **Timothy Taylor's Landlord**, **Wall's Northallerton Best** and **Helmsley Howardian Gold**.

We then moved onto the **White Bear** in Stillington which had **Half Moon Dark Masquerade**, **Leeds Pale**, **Wold Top Bitter**, **Rudgate Viking**, **Leamside Five Quarters** and **Samuel Smith's Old Brewery Bitter**.

Our final pub was the **Mended Drum** in Huby. The cask beers were as follows: **Brass Castle Session IPA**, **Black Sheep Best Bitter**, **Almasty Gingerbread Mild**, **Bad Co. Espresso Logic** and **Small World Secret**. Ricky, the publican, proved to be innovative asking us to sample his new beer flavoured salts on his excellent chips. We also sampled his new hop ice-cream. (SC)

Moving onto the Spring awards, the City Pub of the Season was the **Walmgate Ale House**.

It's not often a pub is put forward and then it gets flooded! There again the Boxing Day 2015 floods in the centre of York were an exceptional event for Walmgate and the **Ale House** at number 25 amongst other properties. Given a real focus on the renovation, including a rebuilt bar and refurbished bar area things were back up and running after two months.

So it was a real pleasure and great motivation for **Walmgate Ale House** they were voted Spring 2016 Town Pub of the Season.

On Friday 4<sup>th</sup> March, we braved the windy wet weather to celebrate their achievement. Steve Gorton, who nominated the **Walmgate Ale House**, told the story of its development from **Meltons Too** days as they have expanded their range from three to six handpulls and the balance has changed to a greater use of the bar and substantially increased real ale sales. The latter well aligned with CAMRA's campaign. This pull to the bar is helped by the wide range of bar snacks (a number of which were thoughtfully provided for us) for those who don't want a full meal upstairs in the bistro.



*Steve presenting the award to Mike*

As always a friendly atmosphere and with the very generous CAMRA discount we sampled the range of six cask ales available. On tap were five LocAles, **York**

**Brewery Guzzler** (3.6%) and **"Walmgate Ale"** (4.2%), **Great Heck Dave** (3.8%), **Rudgate Viking Bitter** (3.8%), **Brass Castle Bad Kitty** (5.5%) and from further afield **Copper Dragon Golden Pippin** (3.9%). Mike and Ellie's ethos is to source their beer from Yorkshire and the majority as LocAle. So in terms of the rotating guest ales, offering from as **Treboom**, **Roosters** and recently **Ainsty Ales** can be spotted.

All in all a relaxed and enjoyable evening to reward a pub who have really made a significant change in their provision of real ales and support for the cause including as a venue for CAMRA meetings. So if you've not yet visited make the most of the opportunity for this part of town. (SGor)

The Spring Town and Country Pub of the season was the **Mended Drum**, Huby. Since the pub isn't far from York (just under half an hour's drive) we set out for an evening visit. The pub was busy with regulars and we were made to feel very welcome.

After a few excellent beers including **Hop Studio Buzz**, **Revolutions Go Go American Pale** and **Brass Castle Best Bitter** on cask and **Brass Castle Session Mini IPA** on key keg Melissa presented the award on behalf of CAMRA. She highlighted the excellent range of beers that appear at the pub which we would be pleased to see in a beer focused city centre pub. At a previous visit to the excellent winter beer festival we also saw how the pub was a focus of the community with several generations of local families all enjoying the afternoon together.

Following the presentation we were treated to an extensive buffet including items made with beer. This included a range of homemade beer salts which we sampled with homemade crisps.



*Melissa presenting the award to Lisa and Ricki*

Lisa thanked all the locals for their support and drinking all the different beers they have brought in. Without their locals they wouldn't be able to do it. We second that – Huby drinkers have great taste and a willingness to try new things!

The City Pub of the Season for Summer 2016 is the **Knavesmire** on Albemarle Road in South Bank, familiar to many, be that as a regular, en route to York Races or even through York CAMRA branch meetings and Ouse Boozers collections - a much appreciated facility.

Since Stuart and Lyndsay took over in March 2014, when people might have said it was a place to be avoided, the pub has been transformed into a vibrant community pub. Although Spirit as the pubco had given the property a makeover in 2013 nothing changed and he was invited to make that difference given his track record of revitalising pubs such as the **Fox** at Holgate and the **Cross Keys** in Dringhouses.

On the all-important real ale criterion there are now six handpumps – two permanent **Timothy Taylor's Landlord** and **Golden Best** and four rotating usually less common ales. At the time of writing **Settle No 1 Golden Ale**, **Saltaire Raspberry Blonde**, **Greene King Morland Old Hoppo Hen** and **Starting Gate** - the **Knavesmire's** own session bitter at 3.9% for which Stuart chooses a range of interesting brews from a range of breweries. Taking a look at the back of the bar the pump clips show the very wide range of beers, LocAle and further afield, that have been pulled.

As a community pub (dog friendly) it is about feeling comfortable going for a drink regularly or as an occasional visitor and as more the latter I always find it a relaxing ambience. Along with the two main bars the function rooms are frequently used for meetings of local clubs be that York CAMRA, York Mountaineering Club and others such as darts, billiards, allotments plus sponsorship of York Loko RLFC. Hatches, matches and despatches are also catered for as a venue in South Bank.

So putting this together is what has led to the **Knavesmire** being awarded the Summer 2016 City Pub of the Season. The presentation is on Friday 2<sup>nd</sup> June, 7pm onwards for 8pm presentation, when we will be able to sample the six beers on tap at the time along some bar snacks to keep us fed as well as watered. (SGor)

Our Town and Country Pub of the Season for summer 2016 is the **Ebor**, Bishopthorpe.

It is in the 2016 Good Beer Guide and a unique pub in many ways. It is the only tenanted pub in the **Sam Smith's** empire – and more importantly this year Gordon Watkins celebrated 35 years as that tenant as seen in the picture. He is York's longest serving publican and previously had five years as tenant at the **Eston** in Middlesbrough.



Well known for the food offerings as well as the friendly atmosphere – said to keep archbishops watered over the years, this is a real community pub which exemplifies the recently published CAMRA criteria. Gordon claims to have initiated pub quizzes in York shortly after his arrival, helped found the Ebor Players who have a pantomime each year, has an annual bonfire, a range of fundraising events for the benefit of the village and many more local activities at the heart of the community.



*Gordon behind the bar*


The packed anniversary celebrations lunchtime on 17<sup>th</sup> March offered a generous free buffet to primarily local pensioners and guests plus a Saturday night party for

**Ebor** regulars. The CAMRA Friday 5 started at the **Ebor** on Friday 19<sup>th</sup> we were in a pub with standing room only demonstrating the popularity of the pub. **Sam Smiths** – love them or hate them with just one hand pulled cask in **Old Brewery Bitter**, does offer a good range of bottled beers. The **Ebor** is a shining example of what can be done to really make that difference for customers and deservedly win the award.

The presentation ceremony is scheduled for Friday 3<sup>rd</sup> June 7.15 for 8pm. The **Ebor** can be reached by the number 11 bus (1853 or 2016 from the station). (**SGor**)

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.

# Snickleway Inn



**6 cask ales**  
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Jennings' Snecklifter and  
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Pub of the Season 2013**

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## PUB OF THE YEAR

We are delighted to announce that the **Rook and Gaskill**, Lawrence Street, York has won our Pub of the Year award for 2016. Not only that but it's also the Cider Pub of the Year as well.

Anyone who remembers the Queen's which used to be the pub on this site will know how far things have come. A modest street frontage yields to a long bar of interesting beers and a warm welcome for all. Paul's nachos are one of my favourites but there is plenty of other food too.

Editorial timings mean that by the time you read this we will have already had the presentation evening on 4th May but we will tell you more about how we got on in the next edition.

If you have missed the award then just pop down and see it for yourself, you certainly won't be disappointed. (CT)

## CLUB OF THE YEAR

The **York Brewery Club** in Toft Green has won our 2016 Club of the Year award. It has become somewhat of a landmark. When Hull and Scarborough branches had their York social this is where they began (and some lingered longer than they were supposed to).

It goes without saying that the beer offering is always excellent with seasonal and novelty beers often on offer. The happy faces of the brewery trip customers says it all!



We are having a presentation at 8pm on Friday 10<sup>th</sup> June and I expect it will be a memorable night so see you there... (CT)

Here is what the brewery have to say:

We're ecstatic to be named 'Club of the Year' by York CAMRA, and Matt and the team are chuffed to bits and

are looking forward to welcoming you and showing you why this is the case.

For those of you that haven't found it yet, the **Tap Room** can be found tucked up above the brewery on Toft Green providing quality beer direct from source. Open during the day and through until early evening the bar is open to all and is the gathering point for our daily brewery tours. In the evening we revert to being a members only club, so perfect for a nice quiet evening pint.

Membership starts at £3 for a single day membership, with an annual cost of £22.50, and bags you a hearty 15% off in the **York Brewery** pubs and **Tap Room** amongst other things. Also, becoming a member gives you the option of attending our weekly member's night on Tuesdays where three of our beers are reduced to only £1.90 per pint. From mid May you'll also be able to grab the same deal on a Sunday afternoon.

It's not just the beer that you should visit us for; we have a bar billiards table and an ever growing selection of board games to while away the time with and numerous special events throughout the year. Don't forget, it's our 20th anniversary this year so watch out for details of celebration events in the near future.



[THESHIPPINN-STRENSALL.CO.UK](http://THESHIPPINN-STRENSALL.CO.UK)

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JOHN SMITHS CASK  
& ROTATING GUEST ALES

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GREAT BRITISH  
PUB & DINING!'

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01904 671421

[oliverfallon@yahoo.com](mailto:oliverfallon@yahoo.com)

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## ON YOUR BIKE

After one of the wettest winters on record the floods finally receded for our first cycle ride of 2016.

One thing with floods is that it brings rats to the surface and that's exactly what we found in our first pub, the **Fox** in Holgate Road. But this rat infestation was a fantastic choice of beer from **Rat Brewery**. **White Rat**, **Rat Attack**, **Desert Rat**, **Smoked Rat** and **After Rat Mint** were just a few of what was on offer.

Leaving the **Fox**, the three Richards, Howard and Stuart headed over to the **Knivesmire** pub to meet Rick, John and a newcomer to the cycles, Alison. On offer were **Roosters Calypso**, **Magic Rock Ringmaster** and **Timothy Taylor's Golden Best**.

After three interesting conversations about slip roads, champagne and balloon rides we all floated off on our bikes to the **Wellington** where Lucy joined us. With this being a **Sam Smith's** pub there was the usual to choose from and very nice it was.

Our next stop was the **Woolpack** with a choice of **Rudgate Ruby Mild**, **Revolutions E.P.** and **Acorn Kashmir**, there always seems to be a good atmosphere in this pub. A few of the group decided to call it a night here so Rich D, Howard, Alison and I called for one more at the **Rook and Gaskill**. As always a great choice; **Roosters Yankee**, **Hop Studio Mokaya**, **Sunbeam Born in LS11**, **First Chop POD Vanilla Stout** to name a few.

I believe everybody got home safely, apart from Alison, but that's another story.

After what was a glorious early spring day in March the conditions were great for a Friday evening cycle, though gloves were still in order. Our meeting point was the **Fulford Arms** though Rich D had other ideas and went to the **Saddle** and soon realised he had made a mistake but stayed there anyway, dreaming of block paving.

The choice of beer at the **Fulford Arms** was a good one: **Ossett Yorkshire Blonde**, **Ramsbury Red Velvet**, **Adnams Broadside**, **Ossett Silver King**, **Dancing Duck Dark Drake** and **Timothy Taylor's Landlord**.

After our pint Rich N, Pete, John and I went to meet Rich D and we all headed past the delightful water treatment plant on Naburn Lane up to the **Blacksmiths Arms** at Naburn. The choice on the bar was **Ringwood Best**, **Marstons EPA** and **Wychwood Hobgoblin**.

Our next leg was down the cycle track to the **Sports and Social Club** at Bishopthorpe which were serving **Old Mill 1884 Frickley**, **Black Sheep Golden Sheep** and John

**Smith's Cask** and all at £3 a pint. This was also the venue for the St Patrick's day beer festival a week later which I attended, a very good selection of beers were on, well worth the visit next year.

While we were here Howard joined us after a long hard day at work. We all headed back towards York and called at the **Swan**. En route Rich D called at the **Winning Post** to see what was on offer. **Camerons Strongarm**, **Otter Bitter** and **Saltaire Blonde** was the choice.

The **Swan** however had **Oakham Citra**, **Timothy Taylor's Landlord**, **Treboom Swan Special Blonde**, **Tetley Bitter**, **Bays Up and Under** and **Dancing Duck Dark Drake** which was a great beer to finish the night on. Spring had finally sprung for our April cycle ride and our meeting place was the **Minster Inn** where the fire was lit, maybe Spring wasn't quite here yet then. It doesn't matter what season it is, there is always a good selection of beer on the bar and tonight's choice was **Wychwood Hobgoblin**, **Thwaites Wainwright**, **Ringwood Razorback** and **Banks's Sunbeam**. Andy, John and us three Richards headed off down the cycle track by the side of the Ouse towards Shipton.

En route we thought we would give the **Riverside Farm** a look in as rumour had it that real ale was on offer, but the only one on the bar was **Greene King Morland Old Speckled Hen** so we gave it a miss and stopped at the **Blacksmiths** at Skelton.

We all had a nice pint of **Sam Smith's Old Brewery Bitter** and headed out to tack up the bikes for the ride out to Shipton, though John had other ideas and somehow took his cycle helmet to bits, by the time we got it fixed for him Andy had grown a beard and the sun had set more than 14 times. On the way to the **Dawnay Arms** Rich D's front light was playing up, flashing on and off on and off almost like some sort of secret code, think it was just a poor connection somewhere though. At the **Dawnay** the choice was **Wells Bombardier**, **Tetley Bitter** and **Treboom Tambourine Man**.

John decided to head off home from here, I think he had to let the dogs out before bed. The remaining four of us had a swift ride to the **Red Lion** in Haxby where **Bass**, **Bombardier Burning Gold**, **Wells Young's London Gold** and **Greene King Morland Old Speckled Hen** were the choices. It was a great night, but from here we all headed home. (RK)

# The Marcia Inn

29 Main Street, Bishopthorpe, York. YO23 2RA  
01904 706185

[www.themarciayork.co.uk](http://www.themarciayork.co.uk) & [info@themarciayork.co.uk](mailto:info@themarciayork.co.uk)

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

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  
 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  
 Huby

Aldwark Arms  
 Moors Inn  
 Whelans of Asselby  
 Boot & Shoe  
 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 Tree  
 Cross Keys  
 Mended Drum  
 New Inn

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

Forrester's Arms  
 Stone Trough  
 Jolly Farmers  
 Dawnay Arms  
 Wadkin Arms  
 Old Black Bull  
 Greyhound  
 Cricketers Arms  
 Giant Bellflower  
 Nelson  
 Olympia Hotel  
 Three Swans  
 Unicorn  
 Dawnay 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

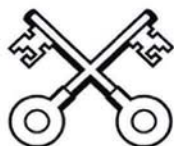
Falcon Tap  
 Fulford Arms  
 Golden Ball  
 Guy Fawkes Inn  
 Habit  
 Knavesmire  
 Lamb & Lion Inn  
 Last Drop Inn  
 Lendal Cellars  
 Lysander Arms

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

Steve & Mary invite you to the

# Cross Keys Inn



**Good Beer Guide 2015**

**THIXENDALE**

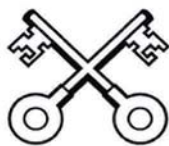
**Malton, YO17 9TG**

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CAMRA York Country  
Pub of the Season  
Spring 2012



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One-roomed pub in quiet village situated on several walks and cycle routes, serving Tetley's and a variety of guest ales and offering home-made food prepared from local produce... and the B&B isn't bad either!

## *Opening Times*

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***N.B. We will open at lunchtime for parties of 6 or more by prior arrangement and at least 3 days notice.***

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



## THE WHITE BEAR INN

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*Three rotating guest ales.*

*10% discount on both guest ales for CAMRA members.*

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This quarter sees one out and one in. The **Blue Boar** in Castlegate is no longer listed as providing LocAle as licensee Jason says he's struggling to have a permanent local beer on the bar at present. The newcomer is the **Shambles Tavern** in Shambles – an addition which due to some internal branch confusion has taken a while to come about for which we apologise. But we welcome the pub to our LocAle listings; if you've not been in before go and pay a visit – it's a lovely little place in the most iconic of York settings.

Well another excellent pub/inn in our region, therefore I would like to welcome the **Shambles Tavern** to LocAle. After running as a café and gift shop for seven years, the owners responded to requests from customers and commenced the transformation and development of the "**Shambles Tavern**". The changes included a new and expanded menu and the tradition fayre of a tavern.

In October 2013 the **Ye Old Shambles Tavern** relaunched, with the sale of bottled beers. All bottled beers, currently there are 140 different bottles on sale, are Yorkshire ales. Handpumps were introduced shortly after with two of the beer engines serving the '**Shambles Stumbler**' which is a 3.8% session beer and a dark beer called the '**Shambles Tavern Dark**' 4.4% both brewed by **Rudgate Brewery**. The other two beer engines have rotating guests including **Treboom, Brass Castle, Roosters, Great Yorkshire, Vocation, Sunbeam, Ainsty** and many others. In addition there are a further two taps serving a draught cider and **Jorvik Premium** from **Rudgate**.

The **Shambles Tavern** proudly uses produce purchased daily from Shambles and the Shambles Market. It has also received the Good Food award, the Tripadvisors Excellence award.

Despite being a new venture the **Shambles Tavern** is a finalist of the local annual "Visit York" 2016 "Pub of the Year" tourism awards. (PC)



## OBE CLUB

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

**STATION INN**, New Quay Road, Whitby, YO21 1DH  
**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 on **01924 261333** or visit **www.ossett-brewery.co.uk**



## LOCALE OF THE FESTIVAL WINNER

In the last issue we reported on the presentation evening and festival helpers party where we presented the majority of the LocAle of the Festival awards from the York Beer and Cider Festival in September. There was one notable exception, and that was the overall LocAle of the Festival award and with it the Speciality beers category winner.

The winner was a collaboration brew, so we had certificates for two breweries, **Bad Seed** and **North Riding** won with their **Raspberry Red**. This gave us an excuse to visit **Bad Seed** where the beer was brewed to present James and Chris from **Bad Seed** and Stuart from **North Riding** with their certificates.



*Melissa presenting the award to James, Chris and Stuart*

A brewery trip needs something to drink and **Bad Seed** did not disappoint with four real ales in key keg, **Farmhouse IPA**, **Cascade**, **Vic Secret Sour** and **Cascadian Dark Ale** with one in cask, **Session IPA**.

All the beers were excellent, so we enjoyed sampling the range while Chris told us about the brewery and all three answered our questions, everything from Stuart's move from brewpub to brewery (retaining the brewpub) to the recycling of key kegs.

Thank you to Chris and James for being excellent hosts and to Stuart for coming to Malton and congratulations to all three for winning the overall gold award at the festival.

Since we were out at Malton we wanted to visit a few pubs before heading back to York, so we chose one new one and two old favourites. The new pub to many of us was the **Ham and Cheese**, Scagglethorpe. We'd heard about

this pub from our neighbouring Scarborough branch and wanted to visit.



We were not disappointed. The main bar boasts a good range of cask beers and looks to be a very pleasant place to be, but on the Saturday afternoon we visited was already busy, so most of our group heading to a large room on the right.



Once there we were drawn to a lovely fire, providing plenty of heat – very welcome as although it was March it was still a bit chilly. We had time to try several beers, the **Ham and Cheese Ale** from **Brass Castle** was up to their usual high standards.

This is an excellent pub and well worth a visit if you are in the area (or a diversion if you are not!).

The final two stops were the **Stone Trough**, Kirkam Abbey, and the **Jolly Farmers**, Leavening, both frequent stops on our pub tours. We enjoyed a few more excellent pints before heading back to York.

# THE SLIP INN

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*LISTED IN THE 2016 GOOD BEER GUIDE*

**YORK CAMRA - TOWN PUB OF THE SEASON - WINTER 2010**

# PUB OF THE YEAR SURVEY

In February, a trip was organized to survey the town and country pubs shortlisted for our Pub of the Year (POTY) award. We do this as whilst the city pubs in York on the shortlist are easy to get to, this is not always the case for some of our outlying village pubs. We were lucky in a way in so far as that the two town and country pubs that drew most votes were both in the south eastern corner of our branch area. As is the way with these trips, we add a few more pubs in to make for a 'Grand Day Out' – which it was!

Our two shortlisted pubs were **Whelans of Asselby** in er... Asselby and the **New Inn** at Cliffe. On the way to Asselby we called in at the **Jefferson Arms** at Thorganby who helpfully opened half an hour early for us. The **Jefferson's** featured in the last Ouse Boozer in the LocAle pages where more details of the pub can be found. The LocAle status of the pub was well reinforced with no less than three local beers; **Rudgate Chieftain**, **Ainsty Ales Flummoxed Farmer** and **Half Moon Old Forge Bitter** alongside **Copper Dragon Golden Pippin**.

An unexpected bonus was provided as licensees Chris and Beccy brought out a good spread of food which was as unexpected as it was appreciated and just the sort of thing that goes down well with a pint on this sort of trip. I was particularly impressed with the pork pies from Tindalls of Driffield where Becky has connections.

All too soon it was time to move on and we were out into the rain and gales along some back roads where puddles of water made the bus driver's job a challenge. A warm welcome awaited us – literally, with a lovely open fire – at **Whelans**. Licensee Ian had said he'd make sure that there were some interesting beers available and we weren't disappointed. Lined up were **John Smith's Cask**, **Sunbeam Ales Born In LS11**, **Half Moon Starman**, **Crystalbrew Black Pearl** and **Bird Brain Rockin Wren**. The **Bird Brain** beer was a collaboration with **Whelans** and had been dry-hopped in the cellar, creating a one-off for the occasion. **Henry Weston's Still Country Perry** was also available to complete a rather good choice of drinks. Whilst we were there, **Bird Brain's** Phil Usher and **Half Moon's** Tony Rogers joined us and were happy to chat about their products. It turned out that it was the first chance Tony had had to sample his own **Starman** ale!



*Whelans of Asselby Ian*

Again, time to leave came round rather quicker than anticipated but not before we'd attacked the buffet Ian had laid out for us in the garden room – it makes you hungry all this surveying, I can tell you! Back on the bus and we made the short trip to the **New Inn** at Cliffe with the rain still pouring down.

Again, a roaring fire welcomed us in from the cold as did the usual excellent line up of Yorkshire beers: **Brown Cow Thriller in Vanilla**, **Settle Brewery Attermire IPA and Blonde**, **Wold Top Wold Gold**, and **Merrie City Atlantic Hop**. Also available was **John Smith's Cask**. We quickly polished off the **Attermire** which was almost instantly replaced by **Nine Standards No.2 Pale Ale**. All the beers were in excellent condition – as they had been in all the pubs so far – and very reasonably priced to boot.



*The New Inn Ian*

Despite the roaring fire which threatens to turn darts players to cinders, we struck up a game just before

Ian announced that there was food available in the other bar. Just when some of us were thinking that we couldn't possibly manage another sandwich, somehow we managed to finish it all off. Again the old enemy was against us and despite disappointment from some that they'd not managed to sample all the ales available, we bid a farewell to Ian and headed out into the still wet and blustery day.

A short hop away from Cliffe is Osgodby, and it seemed a shame not to call at the **Wadkin Arms**. Landlord Martin was his usual genial self and welcomed us in. The **Wadkin** has just had another hand pump fitted to the bar - taking the total up to five - which was sporting **Sharp's Doom Bar**. In accompaniment were **Brown Cow White Dragon**, **John Smith's Cask**, **Tetley Bitter** and **West Berkshire Skiff**.

Any surveying duties we were performing were now behind us and we relaxed in the cosy atmosphere of the pub. "I thought you'd probably be hungry," said Martin, "So I've put some food on for you." Heavens above - four pubs in a row putting scran on for us was surely a record!?! Were we up for it? No contest, and yet again, plates were cleared!

Upon leaving, the route headed north and back to York but not forgetting to call in at the **Greyhound** in Riccall on the way. There was a pattern developing here, again the warm welcome and open fire and a good line up of beers to choose from. As well as the permanent **Tetley Mild** and **Bitter** and **Theakston Best Bitter** were **Dancing Duck Dark Drake**, **Bays Brewery Up & Under**, **Ainsty Ales Flummoxed Farmer** and **Treboom Kettle Drum**.

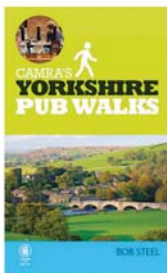
Landlord Steve was quizzing me about the trip so far and I was enthusing about the beers we'd drunk and the food we'd eaten. Steve was apologetic: 'Sorry, I never thought, I could have put you some food on!' No thanks Steve, honestly - we'd really had more than our fair share and it would have been a challenge to manage even another crisp. A game of pool was under way by some of our party and afterwards the Chairman said that I should note that he'd won. However, I couldn't get independent verification of this so I'll leave it unrecorded. It's worth noting that I won the darts in the **New Inn**, mind.

So, a splendid trip was had by all and in the teeth of a gale and lashing rain, we were afforded a most warm welcome at every pub we visited, we sampled some excellent beers and were plied with good food. You'll read on other pages that the Pub of the Year award went elsewhere, but both

the **New Inn** and **Whelans** did very well in the finals, with **Whelans** taking the runner-up slot. Many thanks to Ian and Ian (and Chris and Becky and Martin and Steve) for their hospitality which made a good trip excellent.

A post-trip note: Ian at Whelans has changed the title of the pub back to its original name - the **Black Swan**. (SG)

## YORKSHIRE PUB WALKS



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Full details can be found at [www.camra.org.uk/shop](http://www.camra.org.uk/shop).

All prices correct at time of publication but are subject to change.

# PUB REVIEWS

## Aldwark Arms, Aldwark

The **Aldwark Arms** is situated in the small picturesque village of Aldwark (near Aline / Youlton / Tollerton).



The Hardisty brothers, Pete, Andy and Ian acquired the pub in December 2013 and undertook a programme of extensive refurbishment. As a result, the pub is stylish but full of character.

The **Aldwark Arms** describes itself as a "village pub with dining" and there is certainly lots of attention given to beer! The owners believe that the cellar is the traditional heart of the village inn, and so they fully support the CAMRA LocAle scheme (which aims to support local breweries and reduce environmental impacts by sourcing real ales from within 25 miles of where it is sold); they have also been awarded a certificate of excellence for two consecutive years by Cask Marque.

The current offering is two regular beers and two rotating guest ales. They also have a **Yorkshire Cider** on draught.

The two regulars are: **Black Sheep Best Bitter** and house beer '**Aldwark Ale**' by **Daleside** brewery.

The guest ales on my visit were: **Sleek Dust (Great Newsome)** and **Ragged Point** (a west coast stout by **Roosters**).

The bar area is partly decorated by beer mats or pump clips evidencing recent guest ales, and here the commitment to local breweries is evident, with the following showing up on several occasions: **Daleside**,

**Rudgate, Roosters, Yorkshire Heart, Treboom, Wold Top, York, Hop Studio, Great Yorkshire Brewery.**



Being a 'village pub with dining' also means a heavy concentration on food, and on my visit virtually all the tables were full, which is pretty impressive for a Wednesday lunchtime; it must be something to do with the very extensive and inviting menu! I was certainly intrigued by their 'Yorkshire Fondue' - homemade Yorkshire pudding filled with real ale gravy and served with pigs in blankets for dipping!

Ramblers are always welcome at the **Aldwark Arms** – which is useful considering there is an official 'Aldwark Ramble' trail right by the pub! (NB: map available on the pub's website)

Events-wise, there is a pub quiz on the first Sunday of each month, and live music on the last Friday of every month. In addition, they also run an annual Beer and Music Festival, with a couple of worthy charities being supported by proceeds from the festival. The usual festival programme features around 20 beers, 12 live bands, and a barbeque. If that sounds good to you, then this year's dates for your diary are 15<sup>th</sup> -16<sup>th</sup> July! (**AO**)

### Aldwark Arms information

**Address:** Aline, Aldwark, N Yorkshire, YO61 1UB

**Telephone:** 01347 838324

**Website:** <https://aldwarkarms.co.uk/>

### Opening Hours:

**Monday - Friday**

Bar 12pm-2pm & 5pm-11pm

Restaurant 12pm-2pm & 5:30pm-9pm

### Saturday

Bar 12pm-2pm & 5pm-11pm  
Restaurant 12pm-2pm & 6pm-9.30pm

### Sunday

Bar 12pm-10:30pm  
Restaurant 12pm-7pm

### Bus

29 York to Easingwold (Aldwark Arms is one of the stops)  
NB: No service evenings or Sundays

## The White Swan, Thornton-le-Clay

Thornton-le-Clay sits on the edge of the Howardian Hills, an area of woods and rolling hills just north of York, designated as an Area of Outstanding Natural Beauty (AONB). Castle Howard is just a few minutes away. In Thornton-le-Clay there is a lovely 19th century village pub - the **White Swan**. It does what a lot of other village pubs do these days: offering a cosy real ale venue and a welcoming restaurant with locally-sourced home-cooked food too.



Until recently the pub had been run by the same family for over 30 years; the new owner had three aims in mind on purchasing the pub: a much-needed refurbishment; a top quality food offering; and to sort the beer out (which meant getting to grips with a badly-neglected cellar). The refurb was done quickly. The five star reviews for food on TripAdvisor tell a successful story. But the cellar/beer project has taken over twelve months to get right; however, local drinkers are now migrating back to their 'local', and the Cask Marque certificates are tangible evidence of real success. The **White Swan** is in the process of acquiring LocAle accreditation from CAMRA

too, as their real ale offerings always feature one local ale, but sometimes three!

There is one regular ale – it's the house beer '**White Swan**' by **Helmsley Brewery**. The **Black Sheep** range is often represented, but owner Julie is very pro-active in seeking out local breweries and ales that might go down well, and previous guest ales have included: **Wold Top**, **York**, **Helmsley**, **Ryedale**, **Great Yorkshire Brewery** and **Treboom**. On my visit the **Harvest Pale** from **Castle Rock** was on top form, but Julie was at pains to point out that a non-Yorkshire beer was very rare in the **Swan**.



The pub has been transformed into a very welcoming venue, and whilst the old L-shaped seating area is still in place, a new dining area has been opened in a separate room which offers additional space but is also a private area if booking for a special event. Food-wise, the **Swan** is well-known for its

steaks, pies, and lamb dishes. By all accounts, you also need to leave room for the fabulous desserts! There are vegetarian and gluten-free options and lots of early bird or '2 for £15' offers. It is always worth checking the daily 'specials' board too.

As a classic village pub, there are always events going on, from community coffee mornings every Friday, regular quiz nights, occasional 'meet the producer' sessions, and lots of live music!

On my visit, it was a gloriously sunny afternoon and the beer garden was looking very green, spacious and inviting, so I definitely need to head back here over the summer! (AO)

### The White Swan information

Address: Low Street, Thornton-le-Clay, York, YO60 7TG

Telephone: 01653 618286

Website: [www.tlcwhiteswan.com](http://www.tlcwhiteswan.com)

#### Opening Hours:

**Monday and Tuesday** - 17:00 to 22:30

**Wednesday** - 12:00 to 14:30, and 17:00 to 23:00

**Thursday** - 12:00 to 14:30, and 17:00 to 23:00

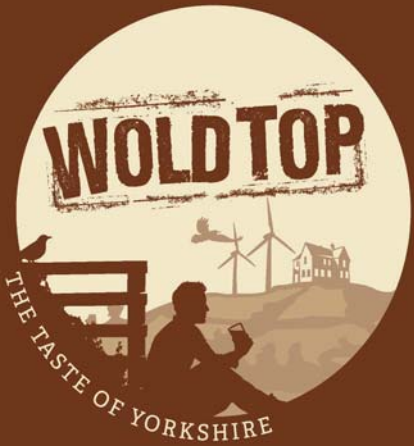
**Friday** - 12:00 to 14:30, and 17:00 to 23:00

**Saturday** - 12:00 to 14:30, and 17:00 to 23:00

**Sunday** - 12:00 to 22:30

Food service times are the start times above and usually finish at 9pm (7pm on Sunday)

(Note: no bus information provided, as there are no buses from York into the village! The 182 goes from Foston to Malton and stops in Thornton-le-Clay, but this only runs a couple of times per week).



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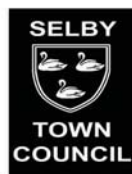
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Church Fenton, Tadcaster. LS24 9RF

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# COASTLINES

At the Branch meeting held on the 10<sup>th</sup> of March, in the **Lord Rosebery**, Scarborough, we were joined by Peter Goddard the Deputy Regional Director, who presented Ray West with his award for services to What Pub. Ray has been a long serving and much valued member of the Scarborough Branch, and the award to him is long overdue.



Ray with his award

Instead of a speech we presented Ray with a word cloud:



Also on the receiving end of awards was Pat Larkin, Pat retired as our membership secretary after 23 years of service to the branch, he was presented with a certificate marking his long and valued service. His dry wit and refusal to be hurried is missed at meetings.

Thanks to the hard work and dedication of Phill 'Chelsea' Healy, the branch has embarked on regular social events. There are now regular Walkabout pub tours around Scarborough, usually on a Friday night, in May we held a tour of the Old Town on a Sunday afternoon. The tour started at the **Golden Ball** on Scarborough South Bay, before moving on to **Wilson's**, the **Leeds Arms**, and the **Merchants** at about 45 minute intervals. Everyone is very welcome, if you want more details contact Phill

on [phillhealyedgeware26@live.co.uk](mailto:phillhealyedgeware26@live.co.uk) or look for details on the website.

Not only are the branch members walking but have embarked on minibus tours of harder to reach pubs. Currently Phill is planning a trip to cover the heritage pubs in our branch and other outlying hostelries we don't usually get to visit. Please see the website for details as arrangements are clarified.



Pat with his award

The Branch is planning a trip to Sheffield in December for its now annual Christmas Trip. Again see the website and branch email for details: [www.scarboroughcamra.co.uk](http://www.scarboroughcamra.co.uk)

If you are a member of the Scarborough CAMRA Branch, you should already receive a Branch email/ newsletter, if you do not then contact Gillian - [scarborough.camra@gmail.com](mailto:scarborough.camra@gmail.com)

Graham Rogers with wife Ann have managed our accounts as treasurers for the last decade. They have retired from the post to spend more quality time together. Ann and Graham have been invaluable and particularly over the last two years when they have been very supportive of the new committee and the changes that has brought.



Graham receiving our thanks

Chairman Mike, now a regular face in our column, presented the Runner up Rural Pub of the Year 2015 to Shaun and Claire the owners of the **Ham and Cheese** pub in Scagglethorpe near Malton. This is an excellent

pub that offers great beers with lovely food. Watch out later in the year for their annual beer festival celebrating local breweries, the bars will be manned by the brewers or their representatives so giving you an opportunity to make requests, pass comments and heap praise! The beer festival is a family oriented day with music.



Chairman Mike presenting the Runner up Rural  
POTY 2015 to Shaun and Claire

### LocAle Pubs

North Riding Brew Pub  
Indigo Alley  
Stumble Inn  
Valley Bar  
Scholars  
Bonhams  
Post Office pub/Tavern Brompton  
Court Yard  
Rivelyn Hotel  
Scalby Mills  
Plough  
United Sports Bar  
Boatman  
Crown Hotel, Malton  
Blue Bell, Malton  
Royal Oak, Malton  
Ham and Cheese, Scagglethorpe  
Buck  
Black Swan, Pickering  
Sun, Pickering

### Scarborough Contacts

**Chairman:** Mike Stock  
✉ [indigoalley@btconnect.com](mailto:indigoalley@btconnect.com)  
**Secretary:** Gillian Harper  
☎ 07786 378557 (m)  
✉ [scarborough.camra@gmail.com](mailto:scarborough.camra@gmail.com)

**Membership Secretary:** Graham Woodford

✉ [firkins451@gmail.com](mailto:firkins451@gmail.com)

**Social Secretary:** Phill Healy

✉ [philhealyedgware26@live.com](mailto:philhealyedgware26@live.com)

**Treasurer:** Michelle Low

✉ [happyinscarborough@outlook.com](mailto:happyinscarborough@outlook.com)

**Beer Festival Chairman:** Les Gallienne

✉ via [www.scarboroughcamra.co.uk](http://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>

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# CAMRA REVITALISATION PROJECT

You may have read articles in the press spelling the end of CAMRA as we know it, with the statement "After 45 years of being one of the largest single-issue consumer groups in the world, the Campaign for Real Ale (CAMRA) could be coming to an end". The reality is that CAMRA has launched a major consultation exercise asking members to share their views about the future of CAMRA.

As part of this, Ouse Boozer will be running a series of articles where members share their views on what the future of CAMRA should be. These are personal views and not the view of the branch committee or the editors (with one exception!).

To start off we have the views of the Ouse boozers editors, Melissa and Allan and our branch chairman, Chris Tregellis. If you would like to put your views across in Ouse Boozers please send them to [ouse-boozers@yorkcamra.org.uk](mailto:ouse-boozers@yorkcamra.org.uk). We would like to include the views of as many members as possible – not just the committee, so please have your say.

If you would like to take part in the national consultation or read more about the process please see [revitalisation.camra.org.uk](http://revitalisation.camra.org.uk).

## Viewpoint:

### Melissa Reed and Allan Conner

Over the years CAMRA has grown from the original remit of campaigning to prevent the loss of real ale, which was a real risk at the time, to cover a range of related issues. Now we have an opportunity to think about whether this should change and in which direction.

We consider the focus of CAMRA should remain on excellent beer. British cask beer at its best is a wonderful drink, with a huge range of flavours. That isn't to say that all cask beer is great or that non cask beer is poor. On the contrary, the explosion of innovative breweries producing a huge range of beers dispensed in different ways (including cask, keg, membrane kegs (key kegs)

bottles and cans) has shown that great beer can come in different packaging.

Where is the best place to drink great beer? Here we believe the answer is in a great pub. Beer and pubs are inextricably linked in our minds. Whilst the number of breweries and beers is going up and up the same cannot be said for pubs, with closures happening at an alarming rate. Many factors have been cited as behind the problems facing pubs, some that little or nothing can be done about and some that can be changed. In order to thrive, pubs need to operate in a fair trading environment. The current PubCo model does not provide this environment with the owning company controlling what the publican can buy and at what price.

Beer festivals are a great way to introduce people to the range of beers available. Many people first try real ale at a festival they have visited with their friends. They can also be a good way to promote the town or city they are in. Many people travel from beer festivals and will also visit the local pubs when they are there.

## So, with these views in mind, what do we think CAMRA's priorities should be?

- Champion great beer. Cask beer should be at the heart of the campaign, but certainly not exclusively. CAMRA needs to acknowledge and support great beer in whatever form it is dispensed.
- Campaign for pubs. This includes strong campaigns about regulation of the PubCos and future unfair practices that are bound to emerge in response to any success. It also includes promoting pubs. The Good Beer Guide, What Pub and pub awards are all ways to recognise and promote great pubs, but are there other things we could be doing? We should also continue to try to protect pubs via the planning process from conversion or demolition.
- Running the best beer festivals we can and use them as a window to promote the local area. For example, we could encourage festivals to produce a local pub trail in the programme or available at the festival. Festivals can highlight locally produced beers (and cider) showing customers the diversity of beers available.

## What should CAMRA drop?

- Promoting member discounts. How can we simultaneously campaign for pubs whilst asking them to drop their margins for CAMRA members (or put up their prices for non-members to pay for us)? I want a pub to be there next year and for the future, not a cheap pint today.
- Suspend the beer duty campaign – stopping the beer duty escalator was vital, but regular campaigns about duty levels reduce the impact. If anything like the escalator returns then a duty campaign should be reactivated, but it should not be continuous.

## What about cider?

Cider, like beer, is best enjoyed in a pub. We think that campaigning for real cider sits well alongside beer campaigns. As a result we think beer and cider consumer organisations are better together. Therefore we think CAMRA should continue to include real cider and perry, either as one body or as twin groups sharing the pub campaign with only the cider / beer part separated.

And finally... the name. Should we stick with CAMRA. In our opinion, yes. The name CAMRA has widespread recognition in relation to real ale, pubs and beer festivals. We would not reach this level of recognition with a new name for many years, if ever.

### Viewpoint: Chris Tregellis

We all need revitalising from time to time and beer-focused CAMRA does too. It's had an excellent run since the '70s and it's tempting to think "job done" and to turn to other things.

Whilst pub preservation, cider (and perry) and other items of current focus are important we should not be diverted from our core aim which, in my personal view, is the championing of the real ale drinking consumer.

Yes there is a refreshingly wide choice of real ale in many of the York branch pubs but how many times do you go to a real ale champion pub and see a good many drinkers sticking to lager and keg offerings? And the situation in some other parts of the country is much worse.

Furthermore many of our clubs, with some honourable exceptions, are real ale "no go" areas.

Even when it comes to real ale there are many pubs where less favoured brands linger on "because the locals won't accept a change". Where this has been tackled head-on by more ambitious landlords there has been success and the new pumpclip has been accepted and, in retrospect, appreciated by said conservative regulars.

It's far from being "job done" and if this revitalisation project gives us renewed impetus to continue with the excellent work done by our pioneering members then great, but let's not get diverted from the central aim of CAMRA: there is a real ale for everyone, let us make that happen.

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Saturday 2pm - Midnight  
Sunday Midday - 11pm

# BREW YORK

**Brew York** is a small brewery and bar/brewery tap located on Walmgate in York city centre. The brewery building is a warehouse originally owned by the York Archaeological Trust. Owners Lee and Wayne suffered a major setback – like lots of other York businesses – in the Boxing Day floods, but family and friends rallied round (with buckets!) and the aim of a Spring 2016 opening was actually achieved.....but more about 'Launch Day' later!



*The brewery*

The plan for the business is a brewery, a bar (or brewery tap), and a gift shop; street food options and live music will be added to the mix during special events. The bar area itself is very comfortable and spacious, with plenty of tables and chairs, and the 'beer garden' – whilst very small – has stunning views of the River Foss and Rowntree's Wharf!



*River view*

As for the brewing process, the boys take an ethical

stance in their approach, and use only natural salts and no isinglass; all their beers are therefore vegetarian friendly.

The core beers will be:

- **Brew York Brew York** - American Pale Ale
- **Viking DNA** - Smoked porter
- **Maris the Otter** - English bitter
- **Eagle IPA** - American IPA
- **Little Eagle** - Session IPA
- **Kiwi Ale** - New Zealand Brown

And so onto 'Launch Day'.....I turned up at noon on Saturday 9<sup>th</sup> April and was chuffed to be the first ever 'official' customer in through the doors! The boys had lined up four ales to try, there was a brewery tour, street food from Meltworks (grilled cheese sourdough toasties) and The Donut Kitchen (donuts and milkshakes), plus lots of live music (eight bands in total).



*Launch day!*

Of the four beers available on the day, I sampled them all. Firstly, **Viking DNA**: although I lean towards pales rather than porters, this particular beer has such a subtle smoky flavour that I could happily drink several pints of it (the beer was given its distinctive name because the Jorvik Centre was actually built in the warehouse that is now the brewery building!).

The second beer was **Little Eagle**, and this was packed full of flavour; but the twist here was that the third beer was a dry-hopped 'limited edition' version of the **Little Eagle** – and the two beers tasted quite different to each other; however, I could not choose between them as they were both very drinkable.

Finally, my personal favourite: **Brew York Brew York**. It's very fresh and juicy, with blackcurrant notes and a little punch of grapefruit, both of which combine very nicely indeed. I'll certainly be back to have lots more of this. So overall, it was an incredibly successful launch event. How do I know? Well, they very nearly ran out of beer, and the total number of customers on the day has been estimated at somewhere between five and six hundred!

With the addition of **Brew York**, the Fossgate/Walmgate area must now be one of the major 'ale trail' destinations in the city centre. (AO)

### Brew York information

**Address:** Unit 6, Enterprise Complex,

Walmgate, York, YO19TT

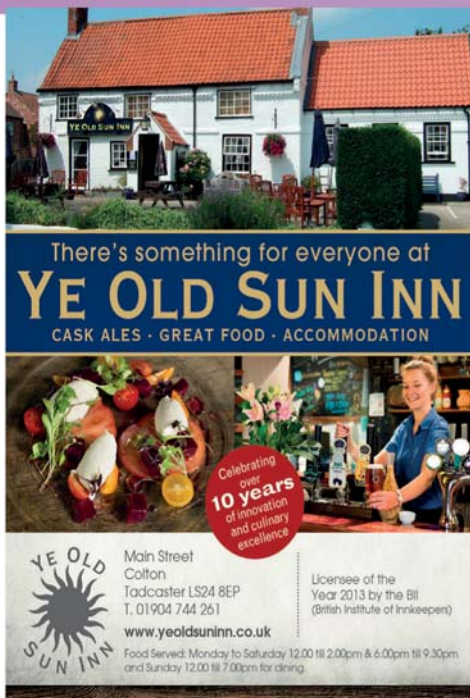
**Telephone:** 01904 848448

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

### Opening Hours:

**Brewery:** Monday to Thursday (1pm-6pm)

**Bar/Brewery Tap:** Friday and Saturday (noon-11pm)



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*Steve & Sue offer a warm welcome at the*

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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 September, October or November? 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 15<sup>th</sup> July – please send information to [ouse-boozer@yorkcamra.org.uk](mailto:ouse-boozer@yorkcamra.org.uk)

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

### FESTIVAL REPORTS

#### BEERTOWN

One of the many mysteries of Malton is that it has two award winning breweries - **Bad Seed** and **Brass Castle** - yet the self-invented food and drink capital of North Yorkshire does nothing to advertise this fact. No banners, little or nothing in local publications. As I am always telling the lads and lasses from both breweries, I find this baffling. It's almost akin to the good folks of Kentucky USA not wanting anyone in the world to know about their association with fried chicken. Luckily though, BEERTOWN Malton is always well advertised and well attended.

The festival itself is held in the Milton Rooms in Malton. The venue was built in 1930 over a 19th century Masonic Lodge (which is still in use), and is an Arts centre and hub for cultural and community lead activities. The site is easy to find and to get to (station five minutes away, parking at the site) and the festival itself offers some tasty locally produced food to go with the beer. The beer-list for the festival was impressive. Both Malton based breweries provided a strong line-up of key kegged (**Bad Seed** - **Cascadian Dark/Cascade/White Wine Saison/Farmhouse IPA** and **Brass Castle** - **Helles Lager, Polish Champagne, Mindsweeper**) and cask (**Bad Seed** - **Summer Ale, Session IPA, Oatmeal Stout** and **Brass Castle** **Northern Blonde, Brass Monkey, Best Bitter**) with the addition of three collaborations - **Brass Castle** and **Five Towns Toffee Coffee Cream Ale**, **Brass Castle** and **Half-Moon Lunatic** and **Bad Seed** and **Left Handed Giant Cookie Monster**.



Phil (Brass Castle) and Chris (Bad Seed)

There was a good range of ales from different brewers in the UK and one or two from abroad - **Mad Hatter March Hare, Magic Rock Inhaler, Valve Footswitch, Kernel Pale Ale, Fallen Chew Chew, Northern Monk Neapolitan, Buxton Jacob's Ladder** and **Stone Ruination 2.0** to name but a few. There were over 50 ales to choose from which were offered in many different styles and flavours. Something for everyone.

For me, **Brass Castle's Mindsweeper** brewed in conjunction with **Brigantes** bar in York was my beer of festival. A US style Double IPA at 10% that was full of hops, full of flavour and very, very drinkable. I know that drinking is personally subjective and I readily admit that I do go for strong hoppy beers if they're available on the bar. For those who have not tasted **Mindsweeper**, a comparison would be Malton brewed **Berserker IPA, Great Heck's Yakima IPA** and **Brewdog's Hardcore IPA**. **Brigantes** in York do have some barrels left of this outstanding beer so head there for a try.

As well as being a hophead I do also like my sours so a special mention must go to **Fyne Ales Ich Bin Ein Berryliner**, a raspberry sour which was refreshing, carried the superb fruity taste all the way through and was surprisingly light at only 3.8%. (NF)

#### Wild Weather Tap Takeover

Our second report is not a festival, but a tap takeover at the **Falcon Tap**. **Wild Weather** From Silchester, near Reading, were in Yorkshire to brew a collaboration beer with **Bad Seed**, so they also sent some beers up and did a tap takeover and meet the brewer event at the **Falcon Tap**.



There were six of their beers on hand pump (**Serendipity**, **Little Wind**, **Stormbringer**, **Blizzard** and a collaboration with **Uprising** in Windsor, **Black Star**). The **Black Star** was brewed with squid ink to make it dark, but it had a habit of settling to the bottom of the cask, so it was a pale coloured black IPA when we had it – these beer styles get more confusing every day! There were also another two beers on keg (**The Science of Selling Yourself Short** and **Bohemian Like You**).

We managed to work our way through most of the range and can confirm they are excellent. Iain and Mike spent the evening telling people about their brewery and beers and answering questions.

We are looking forward to tasting the beer they brewed at **Bad Seed** along with the return leg brewed recently when **Bad Seed** travelled to **Wild Weather** in Silchester, near Reading.

## UPCOMING FESTIVALS

### Skipton Beer Festival

The Refectory, Ermysted's Grammar School, Gargrave Road, Skipton, BD23 1PL  
Thursday 2<sup>nd</sup> – Saturday 4<sup>th</sup> 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: [www.skiptonbeerfestival.camra.org.uk](http://www.skiptonbeerfestival.camra.org.uk) or telephone the Branch Contact on 01756 796167. Follow updates on Twitter @SkiptonBeerFest and on Facebook.

### Poppleton Beer Festival 2016

Friday 17<sup>th</sup> June - Saturday 18<sup>th</sup> June

A midsummer beer and cider festival with a rollicking great atmosphere.

Now in its sixth year, with 60+ beautifully conditioned ales, a dozen ciders, lots of great local bands, and some of the best pies in Yorkshire!

Open 4-11pm on Friday and 12-11pm on Saturday.

Tickets available in advance or just roll up, prices remain the same as in our first year, £6 which includes entry, two beer tokens, commemorative glass and souvenir programme.

For advance tickets, please email

[melwalshaw@hotmail.co.uk](mailto:melwalshaw@hotmail.co.uk)

### Pax Inn Beer Festival

Pax Inn, Thorp arch, near Wetherby.

Friday 17<sup>th</sup> - Saturday 18<sup>th</sup> June

Starting at 4pm on both days with 40 beers and ciders and live music in the evening.

Tickets £5 available from the pub. Contact 01937 843183.

### Wakefield Festival of Beer (Wakefield Round Table)

Unity Hall, Westgate, WF1 1EP

Friday 24<sup>th</sup> - Saturday 25<sup>th</sup> June

100 beers including brewery bars.



### York Charity Beer Festival 2016

York Brewery,  
Toft Green, York

Friday 1<sup>st</sup> - Saturday 2<sup>nd</sup> 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



## Wheelgate MALTON

Tel: 01653 692038  
e-mail: [enquiries@suddabys.co.uk](mailto:enquiries@suddabys.co.uk)

### Our 18th SUMMER BEER FESTIVAL 2016

Midday THURS 30<sup>th</sup> JUNE to SUN 3<sup>rd</sup> JULY

At least 24 real ales and 4 ciders from  
who knows where!

Live music in the evenings and food all day.

Our now annual charity "Children in Need" beer  
festival in SEPT in conjunction with the Halifax -  
final date to be confirmed but provisionally the  
Fri 9<sup>th</sup>/Sat 10<sup>th</sup>

Check our website for updated details.

### Our 21st WINTER BEER FESTIVAL 2016

Midday THURS 8<sup>th</sup> DEC to SUN 11<sup>th</sup> DEC

At least 24 real ales and 4 ciders from  
who knows where!

Live music in the evenings and food all day.

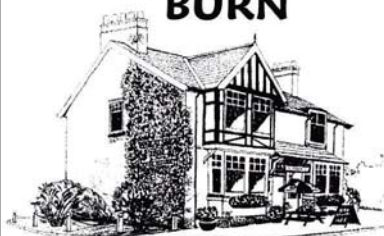
We are now hiring out our Beer Festival Hall for  
parties, anniversaries and special events.

Price per event from £90 per day.

Visit our Beer and Wine shop, 5% discount  
for CAMRA members, and stay overnight  
(10% discount for 2 night stays for  
CAMRA members)

Please check our new improved website  
for more information!  
[www.suddabys.co.uk](http://www.suddabys.co.uk)

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

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Four rotating guest ales  
including one from  
Brown Cow Brewery

We serve quality local beer

Home-cooked food  
every lunchtime

Try our family

Sunday lunch

Evening meals

Wednesday-Saturday

### TRY OUR FAMOUS MALT WHISKY COLLECTION

Open all day every day

### ANDREW'S 13TH BEER FESTIVAL

Fri 17<sup>th</sup> - Sun 19<sup>th</sup> June

(Fri/Sat 12 Noon to 11pm and Sun 12  
Noon to 4pm)

Featuring 10 real ales (plus 4 on the bar)  
£3.00 per pint

Live music on Friday evening from  
Primal Suspects

will be open 5-11pm on Friday and 12-11pm on Saturday. More details will be made available on [www.rt65.com](http://www.rt65.com) and [www.facebook.com/yorkcharitybeefestival](http://www.facebook.com/yorkcharitybeefestival) or follow us on Twitter [@YorkBeerFest](https://twitter.com/YorkBeerFest)

### Aldwark Arms

Alne, Aldwark, YO61 1UB  
Friday 15<sup>th</sup> – Saturday 16<sup>th</sup> July

Featuring around 20 beers, 12 live bands, and a barbeque.

### York City of Ale Beer Festival

Friday 15<sup>th</sup> to Sunday 17<sup>th</sup>

To join in the City of Ale festivities **Brew York** will be hosting a local beer festival where we will be joined by our friends from **Bad Seed**, **Brass Castle**, **Half Moon** and **Ghost Brewing**. There will be street food available from the likes of Smokin Blues and Parm Star available throughout the festival and celebration ale brewed in collaboration with each of the participating breweries.

### Coptoberfest

St Giles' Church, Copmanthorpe  
Friday 14<sup>th</sup> October - Saturday 15<sup>th</sup> October

**COPTOBERFEST CHARITY BEER FESTIVAL** will be



returning again this year after another successful festival in 2015. This year the festival, which is being organised by a small group of local villagers will run over two days, with a large selection of local ales with ciders,

wines, soft drinks and food. The venue will again be St Giles' Church in the centre of the village, easily accessible via public transport. Doors will be open on Friday 14<sup>th</sup> October between 4pm and 11pm and also Saturday 15<sup>th</sup> October between 12 noon & 11pm and all proceeds will be going to four local charities/voluntary organisations.

Last year the festival attracted nearly 700 people from as far afield as Cumbria and will again have a "village-community & family-feeling" to the day. Entry is £5 per head which includes the first half pint and festival glass and under 18's are free. Please "Save-the-Date" and join us for COPTOBERFEST 2016 – a Charity and Village Beer Festival For further details email [admin@stgileschurchcopmanthorpe.org](mailto:admin@stgileschurchcopmanthorpe.org)

## YORK: CITY OF ALE

York will be holding its first City of Ale event. We hope that there will be lots going on in the pubs of York celebrating ale.



The dates are Saturday 9<sup>th</sup> to Sunday 17<sup>th</sup> July.



As events are organised they will be publicised on the York CAMRA website and through Facebook and Twitter.

If you are interested in organising an event as part of the City of Ale week then please get in touch with [allan.openshaw@googlemail.com](mailto:allan.openshaw@googlemail.com) who will include it in the list of events publicised.

*The Blacksmiths Arms*

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Mob: 07731 475963

Email: [blacksmiths@supanet.com](mailto:blacksmiths@supanet.com)  
[www.blacksmiths-newton.co.uk](http://www.blacksmiths-newton.co.uk)



## TOUR DE YORKSHIRE

By the time you read this the Tour de Yorkshire will be over for another year and will hopefully have been another success.

This year the tour misses York, but still passes through our branch area, so the **Jug & Bottle** in Bubwith got into the spirit. They involved the children at Bubwith County Primary School. Owner, Louise Smith, supplied the school with 140 pieces of Calico bunting in the shape of cycling jerseys. The children were invited to decorate these with their own design to celebrate the 'Tour de Yorkshire' on Friday 18<sup>th</sup> March 2016. These were judged a few days later and prizes; including bespoke one-off mugs with the winner's own design on, vouchers and chocolate lollies from the **Jug & Bottle** were given out to the winners of each of the three age categories during the school's assembly on 24<sup>th</sup> March 2016



Louise shared with us their entry to this years' Tour de Yorkshire' 'Lining the Route' land art competition.

Land art has come to play a wonderful role in Yorkshire's cycling legacy since the Grand Départ in 2014. Through the TV coverage of this exciting race, worldwide audiences are able to enjoy the imaginative, quirky, humorous and skilled artistic displays as the helicopters follow the peloton.

"My staff, family and friends are all keeping everything crossed that with the whole race being televised this year, the **Jug & Bottle's** land art entry will get shared across the world!" commented Louise Smith.

"Keeping with tradition and due to our circular lawn, we've combined a Yorkshire White Rose this year within a wheel!" Louise continued; "It took slightly longer than last year – but only due to the fact that my husband's such a perfectionist!"



Louise also teamed up with local brewery, **Brown Cow** of Barlow, to once again produce the limited edition real ale; **Saddle Sore**, which last year was shown on BBC 1's 'The One Show'. Hand numbered bottles of this special brew as well as a **Jug & Bottle** branded milk chocolate bar will be available to purchase on the day too.



We hope the day was a great success and that everyone in Bubwith and elsewhere along the route had a great weekend.

THE CAMPAIGN FOR REAL ALE PROUDLY PRESENTS

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Sat 6th August Firegarden

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

Runner up 2016 Pub of the Year York CAMRA



Accredited Pub



York CAMRA Autumn  
Country Pub of the Season 2014

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Black Swan Asselby

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

## 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](http://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**, the **Punch Bowl** (Lowther Street) the **Swan**, the **Bay Horse**, **Murton**.

Selby: **Unicorn**, Selby, the **Cross Keys Inn**, **Hillam** and the **Jug**, **Chapel Haddesley**.

Ryedale: **Bay Horse**, **Burythorpe**.

Hambleton: **Blue Bell Country Inn**, **Alne**, the **Orchard Inn**, **Husthwaite** and **Ye Old Jolly Farmers Inn of Olden Times**, **Dalton**, **Thirsk**, the **Kings Head**, **Seamer**, **Middlesbrough**, the **Golden Lion**, **Helperby**, the **Black Horse**, **Tollerton**, the **Rose and Crown**, **Sutton** on the **Forest** and the **Black Swan**, **Thornton le Moor**.

Harrogate: **Crown Inn**, **Great Ouseburn** and the **Birch Tree Inn**, **Wilsill**

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

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](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](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/>

### Scarborough

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

Stuart & Helen extend an old-fashioned welcome at the

# Bait Inn

MILLINGTON TEL: 01759 302045

York CAMRA Country  
Pub of the Season Spring 2009

6TH ANNUAL BEER FESTIVAL  
*8th, 9th, 10th July*

40+ different Guest Beers  
& 10 Guest Ciders

*Friday Evening - Live Band*

*Saturday Afternoon - Fogglesyke, Suzie K & Open Mic*

*Saturday Evening - Crazy Horses*

*Sunday Afternoon - Fogglesyke & Just Friends (Jazz)*

*Sunday Evening - Live Music*

BBQ running through the weekend

*A Family run free house*

## YORK CAMRA MEMBERS ENCOURAGED TO GET BEHIND CASK ALE WEEK



Everyone's favourite 11 day week is back with a bang in 2016. The celebration of Britain's national drink runs from 22<sup>nd</sup> September to 2<sup>nd</sup> October.

The more support Cask Ale Week finds in drinkers, the more support this celebration of real ale will find from breweries and pubs. With higher participation, real ale can find its way into the hands and mouths of more fresh faces, gaining fans in the process.

Any CAMRA branches can get involved, just as any pubs and breweries are welcome to join in. Beer industry expert Paul Nunny says, "Any cask-centred event can run under the Cask Ale Week banner. For CAMRA members, this means that branch events can be run during Cask Ale Week to attract new members. Equally, CAMRA branches often hold a lot of sway, and could persuade their local pubs or breweries to join in the fun."

Making licensees and brewers aware that you are interested in taking part may help push them to start planning events. You may even be able to help them with the event itself.

"Beer festivals always draw crowds, but there are many other activities that can be organised. Brewery tours, tutored tastings and quizzes for example. 'Introduce a friend' offers are also a great way to bring more people

into a pub. It might take a bit of coaxing, but the promised support of branches and branch members should make for a persuasive argument in favour of doing something!"



Whether on a small or large scale, any event will provide positive exposure for real ale and for pubs. A photo is a great way of spreading the message across social media, and is simple and cheap to organise. A great picture is also the centrepiece for most news story, and your pubs events could put a local spin on the nationwide event that is Cask Ale Week.

"Many pubs and breweries will be raising a glass to ale with CAMRA members during the Week," says Paul. "Why not get a great photo to mark the occasion."

Young people are beginning to turn to ale as well, with more and more fashionable craft brewers entering the scene. "We must ensure that cask ale benefits from this surge of interest. The week is the perfect opportunity to sing ale's praises, and of course to try plenty for yourself.

"Whether you act individually or collectively, the dates 22<sup>nd</sup> September to 2<sup>nd</sup> October provide a great opportunity. By creating a new activity, or putting an existing event under the Cask Ale Week banner, you can mark the occasion with lovers of real ale, introduce new people to its delights – and help create lifelong fans. Not to mention ensuring that an 11 day week actually is something worth celebrating..."

*Selby Rugby, Cricket and running clubs,*  
**Real Ale Festival**

**Fri 15th, Sat 16th & Sun 17th July**

12 breweries including; BROWN COW, OSSETT, WOLD TOP, GLENTWORTH, GREAT HECK, ABBEYDALE, COPPER DRAGON, REVOLUTIONS, SLIGHTLY FOXED, JOLLY SAILOR AND BLACK SHEEP.

Fully stocked bar also, including Prosecco for the ladies!  
FD LEISURE in attendance all weekend, with fairground attractions and rides

**FRIDAY**

Bar/kitchen open 5pm. 20/20 Floodlit Cricket at 8pm, Selby RUFC v's Selby CC. Kindly sponsored by BLACKS SOLICITORS. DISCO

**SATURDAY**

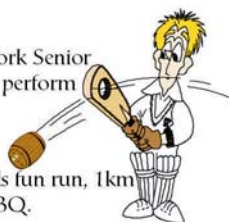
Bar/kitchen open 12 noon. Selby 1st XI play Beverley Town in York Senior League Division One. BBQ. Local band, 'PREMONITION' perform on the balcony, in the evening

**SUNDAY**

Family fun Day. Bar/kitchen open at 12 noon. Kids treasure hunt. Kids fun run, 1km around the grounds at 12 noon. Tug 'O' war knockout. BBQ.

**ALL WELCOME!!!**

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CAMPAIGN  
FOR  
REAL ALE



## MATT'S MYRIAD OF BEER STYLES #7

In this edition, we will look at another one of my favourite styles - one which was invented in London in early 18th Century. **Porter!** One much-debated theory as to the origin is as follows: Some 300 years ago, the working classes were fond of a beer type called Three Threads, which meant three thirds. This was a blend of brown ale, well-matured old ale (also known as "stale") and Twopenny pale ale (so called as it cost an expensive tuppence a quart).



This was a problem for London brewers, as these beers came from outside of London, as country brewers could make pale ale with coal-fired kilns which gave maltsters control over the temperature of the killing process, thereby producing paler malts. A tax

on coal in cities forced London maltsters to use wood-fired kilns, which produced darker malts that are no good for pale ale. However, improved brown malt from Hertfordshire enabled London brewers to make a beer from one cask or butt. Originally, called "entire butt", it soon became known as porter.

Similarly debatable is the origin of the name porter. The most widely-believed theory is that the name was derived from the occupation of its drinkers, namely the porters working in the markets, docks and streets of the capital. Ben Truman and Sam Whitbread were quick to pick up on the increasingly popularity of porter and came to build their empires around the style.

Porter was the first mass-produced beer as a result of economies of scale that could be achieved. It could be fermented at a higher temperature than other beers, meaning that in pre-refrigeration times it could be brewed for longer periods of the year and in larger batches (a large

volume of beer produces more heat during fermentation). Sadly, World War 1 had a catastrophic effect on the style when the UK Government banned the manufacture of dark roasted malts, as they required additional energy consumption which was needed for the war effort. It wasn't until the real ale revival of the 1980's that saw porter come back to the fore.

Meanwhile, the Irish had no such ban..... So, what is porter like? It was originally dark brown in colour, not black, but developed to be darker with the arrival of darker malts, which were produced by a malt roaster, in the same way that coffee beans were roasted in a coffee roaster. They are well-hopped beers and modern-day versions can contain additional ingredients added such as pumpkin, honey, vanilla, plum and chocolate. Porters are generally lower ABV than their sister style, stout (which I will cover in a future edition).



Famous local examples of porters include **Elland 1872 Porter** (6.5%), which won Champion Winter Beer of Britain in 2010, 2013 and 2015, plus Supreme Champion Beer of Britain in 2013. It is dark ruby in colour, made with pale, amber, brown and chocolate malts, Northdown and Target hops and has a coffee and bitter chocolate aroma. Another popular porter is **Hambleton Nightmare Porter** (5%), which was Champion Winter Beer of Britain in 1997. It is also a dark ruby red colour and is made with Halycon pale malt and Northdown hops. It has a roasted grain and spicy hop bouquet with hints of chocolate and dried fruit. Other examples of the style from our branch area include **Wold Top Marmalade Porter** (5%), **Samuel Smith Old Brewery Taddy Porter** (5%), **Little Brew Porter** (5%) and **Hop Studio Porter** (4.3%). So, what are you waiting for? Take a trip on the dark side..... (MG)

## CIDER NEWS

You win some and you lose some. This month's loss is the **Punch Bowl** on Stonegate, which had been selling a **Thistly Cross** cider. It now joins the other Nicholson's pubs in York, **Cross Keys**, **Harkers** and **Olde White Swan**, as having no real cider, despite the chain's website stating that they're "proudly delivering quality food and drink". Unless you're a cider drinker. The first gain is the **Lighthouseman** on Fulford Road. I'd noticed that they'd been selling **Westons Mulled Cider** over the winter, but assumed it would just be a seasonal offering. However, they're persisting and one handpump is dispensing a varying cider from the **Westons** range. The other gain is **Brew York**, the city's newest brewery which is sited in the Enterprise Complex on Walmgate, just a few doors down from the **Watergate Inn** towards Walmgate Bar. They had **Ampleforth Abbey** cider at the opening party and their on-site bar – open all day Friday and Saturday – will be selling this or another Yorkshire cider on a permanent basis.

The **Rose & Crown** on Lawrence Street has had **Thatchers Heritage** for some time, but recently it was replaced by **Aspall's Temple Moon**, which has been selling well. This may be a permanent replacement, but if not I'll let you know.

There had been a unique dispense method in York for the ciders in the **Last Drop** – Kilner jars. However a terminal accident to one of them has led the pub to revert to the more common dispense method of directly from the box. This seems to have made them more visible and increased sales.

Good news from the **Maltings** where the number of ciders on sale has risen from four to six. As before two are in the cellar and served via handpump. The shelf which previously held two polycasks has gone and in its place are four chrome taps dispensing the ciders stored coolly behind. **Biddendens Strong Dry** and **Westons Old Rosie** are permanently available, with the others varying. It was pleasing to see **Colemans** from near Driffeld on sale recently, let's hope they're back again soon.

As well as their regular beer festivals **Wetherspoons** usually have an annual cider festival. In past years this has occupied the last three weeks in July. As we go to press I haven't seen any advance publicity for this year's, but if it does happen I would expect it to be then. As with the beer festivals they always manage to come up with something unique for the event, so it's worth checking out the **Punch Bowl**, **Postern Gate** and **Giant Bellflower** (Selby) – at the very least there should be something out of the ordinary.

Post-flood restoration work at the **Masons Arms** hasn't been advancing very quickly and it remains closed as we go to press, but we've retained it on our list of cider outlets.

Our current Cider Pub of the Year, the **Rook & Gaskill**, has been ringing the changes cider-wise with some very interesting products from such far-flung makers as **Apple County** (Monmouthshire), **Beard & Sabre** (Gloucestershire) and the **Cornwall Cider Company** amongst others. Also seen about town have been **Armagh** (Northern Ireland), **Bottle Kicking** (Leicestershire), **Circle** (Wiltshire), **Farmer Fear** (Leicestershire), **Gwatkin** (Herefordshire), **Orchard Pig** (Somerset), **Orgasmic** (Herefordshire), **Thornborough** (North Yorkshire), **Twisted** (Dorset) and **Ty Gwyn** (Monmouthshire). You can always find something interesting without trying too hard just by checking out the pubs on our list shown as having varying ciders.

Finally, a tale of takeover and closure so depressingly familiar to beer drinkers. The Showerings family of Somerset made cider for over 350 years, with at least the last 200 of those at their mill in Shepton Mallet. It was here in 1953 that they invented Babycham, which served them well for 25 years before sales fell off. The Gaymer family of Norfolk had a history of cider making back to the 18th century, but they merged with Showerings in 1961. (Subsequently the merged group also took over and closed Coates of Nailsea, Somerset and Whiteways of Whimple, Devon). Cider making continued at Gaymer's Attleborough site until drinks wholesalers Matthew Clark bought the entire group in 1990 and transferred all production to Shepton Mallet. In 1995 they also bought the Taunton Cider Company – once the biggest Somerset cider producer. Matthew Clark themselves were taken

over by Constellation Brands in 2002, and they sold the cider business to Magners-makers C&C Group of Ireland in 2010. Some of the familiar brands made at the Shepton Mallet Cider Mill – as it became known – were Olde English, Addlestons, Taunton Traditional, Blackthorn and Chaplin & Corks. There wasn't much real cider to speak of, but their **Somerset Snuffler** and **Somerset Tree Shaker** appeared around here occasionally. Now comes the news that in the best traditions of buyouts C&C are to close the Shepton Mallet site and transfer production to Clonmel in the Irish Republic. Bizarrely they are reported as intending to continue pressing apples in Somerset, but shipping concentrated juice to Ireland for the actual cider production. How many sleepless nights were spent by their accountants in coming up with this plan? Naturally most of the 120 staff will be losing their jobs, despite the company's website recently claiming that "Here in the town of Shepton Mallet, high in the Mendips and away from the floods, an ancient borehole provided a natural source of water – perfect for the milling and blending of a most refreshing and distinctive Somerset cider. And now, as then, at Shepton Mallet cider mill,

making cider isn't just our passion – it's a way of life." So is penny-pinching. The Showering family haven't done with cider completely, though. Brothers Drinks Company was started in 1992 by four Showerings brothers, also in Shepton Mallet. Their output is bottled, mostly fruit-flavoured concoctions. However, in early April it was announced that Brothers were to buy a bottling line from C&C and would consequently be re-occupying a part of the original family site. It's doubtful a buyer will be found for the rest of the site, though. (RB)



## LEEDS BREWERY

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



### Eagle & Child

9 High Petergate  
York  
YO1 7EN



### The Duke of York

Kings Square  
York  
YO1 8BH

# INN CIDER TRADING

Wassailing is a traditional ceremony in cider-producing areas. Its purpose is to thank the orchard and its guardians (pest-guzzling robins and blue tits), drive away evil spirits and awaken the trees from their winter slumber to ensure a good harvest in the autumn. Some fairly standard features of the ritual are the making of a great deal of noise by banging pots and pans, blowing trumpets, firing shotguns etc., placing cider-soaked pieces of toast amongst the branches and pouring mulled cider onto the roots. The attendees may also sing a wassail song or recite a verse similar to this:



*Here's to thee, old apple tree,  
That blooms well, bears well,  
Hats full, caps full,  
Three bushel bags full,  
An' all under one tree.  
Wassail! Wassail!*

They might drink some cider too, but only to keep the cold at bay. Before the adoption of the Gregorian calendar in 1752 wassailing took place on Twelfth Night, but after the adjustment this was changed to January 17<sup>th</sup> (now called Old Twelfth Night) or as close as practicable. This brings me nicely to the first of the localish cider producers I promised to write more about last time. **Colemans Cider Company** held a wassail on January 16<sup>th</sup>, which gave me the chance to talk to them whilst trying their ciders.

## Colemans Cider Company

Formed by Chris Chapman, Marc Cole and Steve Frankish in 2015, **Colemans Cider Company** is based in East Yorkshire. They do everything – grow the apples, press them, ferment the juice, then pack the end result – a branch to bottle operation! Their own main orchard – Lauren's – is in Ruston Parva, near Driffield. It has 75 young cider trees (35 x 18-month old saplings planted in November 2014 with another 40 added in November 2015) which are a mix of Kingston Black, Yarlington Mill, Slack ma Girdle, Foxwhelp, Tom Putt etc. A second small orchard at Eastgate House in Kilham – where the cider is actually produced – has 20 trees with about half being

cider apple varieties. There's the possibility for expansion at Lauren's Orchard, but no more than double the present number.

The cider is made with apples from their own orchards together with those donated by local people and collected from two large orchards in York and Yapham.

There are nine shareholders in the enterprise, the majority of whom have day-jobs. However, they aim to double production (5000 litres in 2015) every year for the foreseeable future to eventually become the largest cider maker in Yorkshire. They also provide an apple-pressing service for the local community, with some people who opted for cider as part of their pressing allocation picking it up at the wassail. Individuals and groups may also hire the equipment to press their own juice for cider-making.

This year's ciders are sweet, medium, dry and pear, all at 6.5%. There are also various bottled ciders flavoured with cordials made from the fruit of local hedgerows or village gardens. Currently their draught ciders are available at the **Old Star** in Kilham, **Kings Head** in Nafferton and **Butcher's Dog** in Driffield. The **Maltings** in York has also had them. They've also recently signed a distribution deal with **Hop Studio**, so the ciders can be ordered and delivered through this Elvington-based brewery. Other localish outlets are the **Jug & Bottle** in Bubwith, **Fodder** in Harrogate, **Malton Relish** in Malton and **Beer in a Bottle** in Beverley.

And so to the wassail. It had originally been scheduled to take place at Lauren's Orchard, but the sudden, unexpected onset of winter instigated a last-minute change of venue to the rear of the afore-mentioned **Old Star**. Here we could try all of their usual ciders along with some which had been mulled – the addition of copious amounts of brandy did it no harm at all on a bitterly cold day. I think that it's fair to say that their ciders don't come from the extremes of the genre – the dry isn't too dry, nor the sweet too sweet. They're very easy to drink and do them great credit. After a very pleasant couple of hours spent going up the range and back again the ceremonials got under way. After being entertained by the Makara Morris group we set off in procession, with Chris as a convincing-looking Green Man with his wassail bowl, to Eastgate House. Here we made a great deal of noise, recited the wassail verse, left the toasty treats for the

birds and placed notes of encouragement amongst the branches. The vessels holding the maturing ciders were visible in an outbuilding, so I took a quick snap. The shiny, dustbin-like object in the middle of the picture is the press.



I daresay there wasn't too much happening inside them on such a cold day. Our travel arrangements meant that we had to depart earlier than we would have wished, but at least we avoided frostbite and had rucksacks stuffed full of bottles for later consumption.

There's plenty of interest on their own web site at [colemanscidercompany.com](http://colemanscidercompany.com), also Twitter – [twitter.com/colemanscider](https://twitter.com/colemanscider) and Facebook – [facebook.com/colemanscidercompany](https://facebook.com/colemanscidercompany).

### Tree Top Press

The second of my producers is **Tree Top Press** who we also visited in January. Based at Suffield, which is westward up the hill out of Scalby on the outskirts of Scarborough, it was founded in 2011 by Adam Tildsley with his wife Ruby. Their orchard on site has about 50 apple trees mostly grown on dwarf rootstock and trained as cordons or espaliers. Amongst them are some cider varieties – Somerset Redstreak, Dabinett, Yarlington Mill and Harry Masters Jersey. They also rent an orchard near Eberston which is about 80-100 years old with 40-50 apple trees including a lot of Bramleys, which they have used this winter to experiment with ice cider and keiving (more about these techniques in future). This orchard was unused when they took it on and over the winter another 50 cider apple trees were planted, grafted from the existing stock. They also have Lord Derby (Cheshire cooking apple), Flower of the Town (Yorkshire eating apple with a slight aniseed flavour) and Tom Putt (cider

apple) from one very large and productive tree. They have access to a few trees near Allerston with a similar mix to the Eberston orchard, which may have been planted by same person at about the same time. Long term the plan is to plant even more trees at Eberston as there is no more room in their own orchard.

In 2014 production was under 2000 litres, which increased in 2015 to about 3000 litres. Everything they make is bottled with sales mostly being made from their on-site 'Cider & Farm Shop', open daily (contact them via email at [info@treetoppress.co.uk](mailto:info@treetoppress.co.uk) or telephone 01723 363 731 to confirm times). They also stock their own homemade cordials and chutney for those of a less cidery-inclination.

As well as chatting to Adam and Ruby we were there to stock up on their products and duly retreated back down the hill (much faster than we'd gone up) weighed down by bottles including **Dog's Snout**, **Green Balsam** and **Yorkshire Beauty**.

Dog's Snout and Green Balsam (also known as The Farmer's Wife) are both Yorkshire cooking apples. The **Green Balsam** cider is dry with some astringency, not too acidic, and full-tasting. **Dog's Snout** is not too dissimilar, but smoother and crisper, being slightly less dry and astringent. **Yorkshire Beauty**, meanwhile, is a little bit sweeter again, but nicely balanced. These three all weigh in at 6% and come highly recommended. (There's also **Elderflower**, **Rhubarb & Ginger**, **Perry** and **Pipsqueak**, which is their stab at a 4% medium, to try.)

For 2016 the ciders will be named after local landmarks. There'll be two dry ciders at 6-7% (**Tabular Hills** and **Goodlands**), a medium at 4% (**Sugar Loaf**), a dry sparkling at 7% (**Hackness Rock**) and two flavoured ciders at 4% (**Water Tower** and **Saxon Cross**). There's also the Bramley-based ice cider (**Ice House**) and keeved cider mentioned earlier. All should be available by the time you read this and I'll be selflessly sampling them on your behalf before the next issue.

Find out more at [treetoppress.co.uk](http://treetoppress.co.uk) (RB)

# 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**

**Fossgate, York**

1 varying

**Brew York**

**Enterprise Complex, Walm-**

**gate, York**

Ampleforth Abbey

**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**

**Fossgate, 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

**Lighthorseman**

**124 Fulford Road, York**

1 from Westons

**Maltings**

**Tanners Moat, York**

Biddenden's Dry, Westons

Old Rosie & 4 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

**Rook & Gaskill**

**Lawrence Street, York**

3 varying

**Rose & Crown**

**Lawrence Street, York**

Aspall's Temple Moon

**Slip**

**Clementhorpe, York**

2 varying

**Swan**

**Bishopgate Street, York**

Broadoak Perry & 1 varying

**The Hop**

**Fossgate, 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

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changes to this list.



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## LAST ORDERS

### York Branch Meetings and Events

**Friday 3rd June:** Town and Country Summer Pub of the Season presentation to the **Ebor**, Bishopthorpe 8pm. Bus No 11 York Station 18:50. Last bus back 22:40.

**Friday 10th June:** Cycle social - meet at the **Deramore Arms** 7pm for 7.30pm departure.

**Friday 10th June:** Club of the Year presentation to the **York Brewery Club**. Presentation 8pm.

**Friday 17th June:** Friday 5 – **Bay Horse** (Blossom St.), 7.30pm, **Windmill**, 8.15pm, **Brigantes**, **Falcon Tap** and **Maltings**.

**Wednesday 22nd June:** Branch meeting, **Pivni**, 8.30pm.

**Friday 24th June:** City Summer Pub of the Season presentation to the **Knavesmire** at 8pm

**Saturday 25th June:** Trip to Durham including a visit to the **Station House**. Train from York at 11.08am.

**Friday 15th July:** Friday 5 ale trail - **Eagle & Child**, 7.30pm, **House of the Trembling Madness** 8:15pm, **Lendal Cellars**, **City Screen** and **Pavement Vaults**.

**Tuesday 19th July:** Branch meeting, **Brigantes**, 8.30pm.

**Saturday 23rd July:** **Northern Monk Brewery** trip, plus a walk to some nearby pubs. Train to Leeds 11:15am.

**Saturday 23rd July:** Weekend cycle ride to Otley

**Saturday 30th July:** Bus trip to three of the country ale trail pubs south of York plus other pubs, TBA. Bus Leaving Leeman Road Memorial Gardens at 12 noon return to York by 8pm Cost TBA.

**Friday 5th August:** Cycle social Meet at the **Walnut Tree** Heworth, 7pm for 7.30pm departure.

**Friday 19th August:** Friday 5 - **Guy Fawkes** 7.30pm, **Habit** 8.15pm, **Snickleway**, **Old White Swan** and **Golden Fleece**.

**Saturday 20th August:** Bus Trip to three of the country ale trail pubs north of York plus others on way Home, TBA. Bus Leaving Leeman Road Memorial Gardens at 12 noon return to York by 8pm Cost TBA.

**Wednesday 31st August:** Branch meeting, **Knavesmire**, 8.30pm.

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---

### Keep in touch

**Website:** [www.yorkcamra.org.uk](http://www.yorkcamra.org.uk)

**Beer and Cider Festival Website:**

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

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

**Twitter:** [@yorkcamra](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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Published quarterly by the York Branch of the Campaign for Real Ale (CAMRA), c/o 30 Crichton Avenue, York, YO30 6EE.

**Next Issue:** Autumn 2016

**Deadline:** Friday 15<sup>th</sup> July 2016

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

Printed by Portland Printers, Bartley Drive, Kettering, Northants, NN16 8UN. 01536 511555

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**Recycle this Ouse Boozer**

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Thanks to Allan Openshaw, Chris Tregellis, Graham Rogers, Gillian Harper, John Ridley, Matthew Grant, Nick Fallon, Paul Cranfield, Paul Stellings, Ray Balawajder, Richard Kettlestring, Steve Cobb, Steve Golton and Steve Gorton

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Open to the general public Mon-Sat 12-8pm  
Gift Shop Available  
The Tap Room can hold up to 80 people for parties

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