

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

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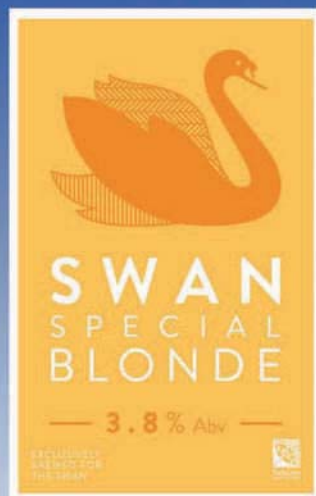


York Beer and Cider Festival see page 24

YORK CAMRA PUB OF THE YEAR 2009

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YORK PRESS BEST OVERALL PUB 2011

## PUB NEWS

A planning application has been lodged to convert a shop next door to **Blue Bell** into a new pub. Applicant believed to also run the Red Cow music shop, Goodramgate.

Three recent refurbishments are the Wetherspoons' **Punch Bowl**, Nicholson's **Cross Keys** and **Ye Olde Starre**, Stonegate.

The **Waggon & Horses** have made a small change to their guest beer arrangement they have with owners **Batemans**. They now allow the pub to work directly with three local brewers in addition to the national/regional guest beer programmes that they provide along with the rest of the **Batemans** estate. Nominated are: **Brass Castle**, **Roosters** and **Ossett** and their beers will be included alongside those from further afield in their guest beer range from now on. This will ensure a much more consistent presence of "LocAles" on the bar.

The **Waggon** also organised a Tap Takeover with **Titanic** brewery in November. It focused on their excellent range of speciality dark beers and those available on the night included **Cherry Dark**, **Plum Porter**, **Choc Vanilla Stout**, **Cappuccino Stout**, **Iceberg**, **White Star** and **Steorage**. There were fun trivia challenges, giveaways, beer and food matching (Paulina's famous **Plum Porter** chocolate cake).

The Parish Council are considering the option of applying to make the **Deramore Arms** an 'Asset of Community Value'.

Rebranding: **'The Holgate'** is still the Holgate WMC, but is now open to non-members. It is supplied by Heineken and has **John Smith's Cask** on hand pump and other Heineken offerings on keg.

The **Fenton Flyer** at Church Fenton still has **John Smith's Cask** as their regular beer, but also have had **Black Sheep Best Bitter** and **York Guzzler** as two of their four guests.

The **Ulleskelf Arms** is under new management and now has **Timothy Taylor Boltmaker** as their regular and three rotating guest beers, one of which will be a LocAle. Examples so far include **Rudgate Blonde** and **Leeds Pale Ale**. The new tenant, Steve Wharton, intends to do food as soon as the kitchens have had a makeover. The pub is free of tie so it is Steve's intention that he will

continue to serve a range of real ales. To compliment the real ales we have ciders, lagers, a selection of wines by the glass and a gin bar. There are also letting rooms which will be brought back into use in the near future.

The **Jug** at Chapel Haddlesey is still for sale but the tenants will be moving out in January 2017 when a new tenant is expected to take over.

At the **Three Horse Shoes** at Fairburn, there are new tenants and **Black Sheep Best Bitter** is presently their guest beer and they are planning to make **Timothy Taylor's Landlord** their permanent beer.

The **Bay Horse** at Burythorpe has now come under the ownership of the owners of the **Goodmanham Arms** and reopened in early October after being closed for six years (see pub review below).

The **Minster Inn** whose long term tenants Dave and Sally have recently left has been taken on by Ainsty Inns owner Antony Pratt, who had introduced a wider range of spirits and bottled beers. The pub reopened at the start of October with a food service which initially was limited to pizzas, but this is expected to expand to other fare. Ainsty Inns' other pubs are The **Chequers Inn** at Bilton-in-Ainsty; the **Swan** and **Talbot** in Wetherby; the **Beehive** in Thorne; and the **Duke of York** at Gate Helmsley. The **Chequers Inn** and **Swan** and **Talbot** are on the shortlist for Best Yorkshire Pub at the White Rose Awards.

The **Leeds Arms**, Tadcaster has changed its name to the **Broken Bridge!**

The **Bootham Tavern** is due to reopen shortly after this issue of Ouse Boozer is published following an extensive refurbishment. The pub will be run by Nicola Hunter, who runs Molly's Tea Rooms opposite. The pub will focus on craft beer and live sport.

### Happy Anniversary Volunteer Arms!



Paul Crossman presents Helen Matheson with a bouquet of flowers at the 5th Anniversary of the **Volunteer Arms** as a liberated Free House. The 'Volley'



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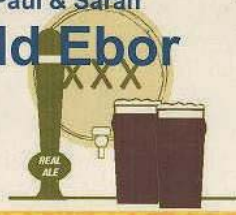
CAMPAIGN FOR REAL ALE

YORK CAMRA TOWN  
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Presented to

Paul & Sarah


## Old Ebor



REAL ALE



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as affectionately known by locals held a party on 2<sup>nd</sup> September which was attended by many customers from both the past and present. Helen who runs the pub hosted the evening of celebration with food, beer and music. The Volley, which is in Watson Street, just off Holgate Road hosts regular live music nights with Blues and Americana bands playing every Saturday night. Helen said that the pub had gone from strength over the past five years and was very much in the heart of the local community.

Here's to another five years of top quality independent licensed trading at the Volley! (NJ)

## PUB REVIEWS

### The Bay Horse, Burythorpe, Malton

Congratulations to all those involved in the re-opening of the **Bay Horse**, Burythorpe, near Malton.

The re-opening celebrations took place on Saturday 8th October, with a lively attendance of eager pub goers. There was a warm welcome from the management and staff, a large range of real ales on offer and the surroundings were a cosy reminder of pub interiors of the past, complete with open fires.

Holidaymakers I spoke to were full of praise for the venue, as previously they had been required to walk to the next village of Leavening in order to enjoy a night out. Whilst meals are not available yet it is planned to introduce them in 2017.

Those familiar with the new owners of the **Bay Horse** will be aware of their other pub, the **Goodmanham Arms** near Market Weighton. Given their success there all bodes well for this new venture in Burythorpe – do give it a try. (Cln)

### The Black Bull, Pocklington

As you walk through the door of the **Black Bull** in Pocklington you are welcomed by the bar's open and comforting ambience with its charming and homely feel. The back wall is adorned with historical memorabilia photos which opposes the dominant bar, all encapsulated in a modern take of traditional pub décor with brand new polished wood tables and oak flooring.

On my visit we sat in the lounge area, but a more typical boozier feel area was available on the other side of the entrance door for muddy boots and wet dogs and anyone wanting a game of darts. The **Black Bull** is owned by Punch Taverns who have sought to reprise the reputation

of the **Black Bull** of recent times and have injected £250,000 into the refurbishment and refitting of the pub. The pub and its managers, David and Sarah, have opened with the simple idea of good beer and good food. The menu is kept simple and reasonably priced, with daily offers.



The day I visited there were four real ales on the bar including: **Sharps Doombur** (which is a permanent); **Draught Bass** (guest); **Moorhouse's Pride of Pendle** (guest); **Castle Rock Harvest Pale** (guest). These were all priced between £3.30 and £3.50 with 20p off on a Monday and a discussion going on with Punch Taverns as to whether that offer can be extended permanently to anyone with a CAMRA card. The beer I sampled (**Pride of Pendle**) was well served and excellent quality, the pub hoping to soon get its official Cask Marque certification.

In terms of future beer options, David Tiffin the Manager, said that Punch have offered up to 30 different beers to choose from and while they are tied to **Doombur** they will be keeping a pale beer on the bar due to popular demand. Due to the concentration of real ale pubs around the vicinity of the **Black Bull** the owners are trying to stay away from the traditional breweries beers that are found in the nearby pubs and will be aiming to get something different from more far away breweries. The **Black Bull** is soon hoping to qualify under Punch Tavern rules to be allowed to stock a range of craft beers which it hopes will bring in a newer clientele on the back of the surge of craft beer popularity.

While being owned by Punch Taverns has limited the amount of selection in both the beer and food, the food menu will be under frequent review in order to stay seasonal and different, with varying chef specials daily. I can commend the 2-Pizzas for £12 Tuesdays offer with

the pizzas as good as any I've had in recent times. The back room is being dedicated to functions with buffet options and catering on offer for any events and I can imagine will be well utilized throughout the winter and Christmas season due to its authentic wood burning fire, creating a cosy, warm and welcoming atmosphere.

Looking ahead to summer months, the large beer garden will be a great attraction. There is plenty of parking out the back for customers and the owners have said that they are more than happy for you to bring along your dog!

The **Black Bull** hosts a variety of entertainment including a quiz night on a Thursday with the top prize being a gallon of ale or equivalent value in lager or bottles of wine depending on preference. Once a month on a Saturday there will be live performances with a recent artist Chris Scarlet doing acoustic folk and 80's music gathering a sizable crowd and securing himself another booking in the future! At all time the pub has televisions showing BT or Sky sport and also has The Cloud for those needing wifi. All in all, the **Black Bull** offers is a good alternative for those looking for a family meal in town or quiet midweek drink or something a bit more lively on a weekend. For the ale enthusiasts, it promises a bit of a change from the already established ale venues with a good quality reliable pint at all times. (DB)

## BEHIND THE BAR

Once again **Suddabys** staged a truly memorable mini beer festival, this in close association with the Halifax Building Society, they combined to achieve a wonderful evening raising £1,450 in total, for the Children In Need appeal, £725 being donated "in house" and doubled by the kindness of the Society.

An excellent selection of beers and ciders kept the palates of a full house suitably oiled, in full swing to the music of popular "Nobodys" and a very talented singer guitarist Declan Suddaby all donating their fees.

It goes without saying the evening was littered with a liberal supply of verbal utterances which form the backbone of the column. Enjoy them and many congratulations to all concerned. (JR)

- I am glad I was born young!
- There is a car park around the back ... for CARS!
- That crane was lifting a conning tower for an AIRCRAFT CARRIER!

- Sam has gone to his Aunties, on holiday. Where does she live? Zante not his Aunt!
- I said I wouldn't tell anybody, just telling these two!
- I didn't even know you when I first met you!
- He's having chips. I made them myself out of potatoes!
- I know her daughter so I will ask him!
- Have you any of that Peanut Grigio wine?

## BREWERY NEWS

**Ainsty Ales**, Acaster Malbis, North Yorkshire



Andy Herrington reports; 'Here at **Ainsty Ales** Brewery we've been extremely busy since opening our new 10 bbl. Manor Farm brewery at Acaster Malbis. Just in time for last months

'Coptoberfest' Charity Beerfest (which again raised £3000 for local charities) we've launched two brand-new ales, we brewed our 'Choc-Affair' collaboration in the week beginning 7<sup>th</sup> November.



'**Ainsty Angel**' is our new 3.7% abv. Pale-Ale, full of flavour using Rakau amongst others, it's a very refreshing session-ale.



'**Kolkata Karma**' is our new 5.0% abv. IPA and pays homage to the original Indian port, a classic IPA using First Gold hops among others.

Both **Ainsty Angel** and **Kolkata Karma** are available in cask and bottle.

We're also teaming up with 'Brewtown Tours' and will be opening up the brewery mid-November'

**Bad Seed**, Malton, North Yorkshire



News from Chris Waplington: We had a great time at York Beer Festival and we're

incredibly proud that bottles of our **Session IPA** won Gold in category and Silver overall in the SIBA Regional Competition. This is not only a huge success but also means that the beer will be automatically entered to the SIBA National Competition. Last year our **Hefeweizen** bottles won Gold at the Regionals and Silver at the Nationals.

It's been an exciting time at **Bad Seed** in the run up to Christmas. The start of December will see the release of two extra special beers in 750ml sharing bottles. We



brewed one of the beers in collaboration with **The House of Trembling Madness**, one of the best bottle shops in the country. It is an orange, chocolate, vanilla stout spiced with grains of paradise and Sichuan pepper. The other beer is a West Coast IPA with a monster hop bill. We can't wait for you to try them!

**Black Sheep**, Masham, North Yorkshire



**Black Sheep Brewery** is to pay tribute to its pub and 'baar' partners in the North with the creation of an exclusive new cask ale. The Masham-based brewery has launched **BAA BAA**, its first, permanent session pale ale, which

is available exclusively to pubs throughout Yorkshire and the North East.



With an ABV of 4.0%, **BAA BAA** is an easy drinking and refreshing session pale ale brewed with Cascade hops.

It has been launched in anticipation of **Black Sheep Brewery's** 25th anniversary, next year, and will be available to customers throughout the north from October. The brewery have also revealed a refreshed identity for one of its award-winning signature ales, ahead of its 25th anniversary year in 2017.



**Riggwelter**, an award-winning strong, dark ale, has been given a fresh new-look. The name **Riggwelter** is derived from a local Yorkshire Dales dialect word for when a sheep rolls onto its back and can't get back up - they say it is 'rigged' or 'riggweltered'.

**Riggwelter** is available on both cask and 500ml bottle (5.7% abv) and has recently been winning a string of prestigious awards. It was most notably recognised on an international and national scale for its taste after being awarded a Gold Medal at the 2016 International Beer Challenge and was named the United Kingdom's Best Strong Dark Beer at this year's World Beer Awards. High praise!

**Brass Castle**, Malton, North Yorkshire



News from Phil Saltonstall: The winter months are always hectic for us and there will be no exception this year. Darker beers tend to find more favour when it

gets colder, so we'll be unleashing our finest - including the legendary **Bad Kitty**, flushed with success from its

recent overall win at the Eastbourne CAMRA festival.

We're thrilled again to be heavily involved with **Thor's Tips** in York and Sheffield city centres. We'll be supplying a number of beers to help fuel the cosy party atmosphere. And we'll be looking to create the same spirit at our new full-time **Taphouse**, beside the brewery in the centre of Malton. The building works are underway on the **Taphouse** and we're planning to open the doors early in December. Besides the variety of beers that you would expect from **Brass Castle**, we hope to be able to offer some food, the odd cocktail and other drinks. We'll definitely have something for everyone, and plenty of options to help keep out the cold!

**Brew York**, York



News from Lee Grabham, Co-Founder:

We thoroughly enjoyed our debut at York Beer & Cider Festival taking the LocAle prize for Beer of the Festival for **Tonkoko** and a couple of SIBA medals for **Little Eagle** (4.5% Session IPA) and

**Viking DNA** (5.0% Smoked Porter). **Tonkoko** our 4.3% Coconut, Tonka Bean, Vanilla and Cacao Nibs infused Milk Stout brewed in collaboration with the York CAMRA branch received outstanding praise from all concerned, so much so that we're exploring ways of brewing it again that ideally don't end up with me and our entire brewery covered in coconut!

**Magni** our Imperial Porter (latest batch 8.9%) was re-released in early October and this was followed by a **BrewDog-Brew York** collaboration called **Black Dog of Horse Bay** which was a massively hopped 5.5% India Stout made for **BrewDog's** annual Collabfest in late October. **Jarsa** our 3.7% well hopped session ale also made a re-appearance in late October. A winter seasonal release is planned for November/December, but at the time of writing this remains in development.

Later in the year we are very much looking forward to collaborations with **North Riding**, **The Great Yorkshire Brewery** and a second **BrewDog** collaboration to celebrate the launch of their York bar (styles etc tbc).

We plan a few celebrations of our own with brewery parties planned for Christmas (24<sup>th</sup> December) and New Year's Eve (31<sup>st</sup> December).

## Half Moon, Ellerton, East Yorkshire



News from Jackie Rogers: Brewery tours have started with a flourish, organised by Mark Stredwick from Brewtown who runs them weekly from York,

visiting **Half Moon** twice a week. As well as the usual chatter that takes place in the brewhouse, there's a tour of the brewery, followed by beer and food tasting in the taproom.

Visitors to the brewery are most welcome, please give us a call to make sure we're around.

Our range of bottled beers are now available in York city centre from the **Shambles Tavern** and the **Yorkshire Terrier** in Stonegate.

New beers include **Anglo** 3.9% bitter and **Celestial Jester** 4% pale, made with Jester hops and **Galatea** 4.8% hoppy pale.

## The Hop Studio, Elvington, York



THE HOP STUDIO

News from Dave Shaw: The **Tap Room** is open every Friday from 3.30 – 7.00 There are up to four ales on hand pull, 12 bottled beers and we can fill growlers to take away.

The autumn beers are on sale now and will be available till the end of December;



**3.8% American Red Ale**

Tropical fruit, ripe oranges and grapefruit aroma. Initial flavours of citrus fruit, and mango precede a clean malty finish in this deliciously deep, dark, rich, red ale.



**4.0% Extra Pale Session Ale**

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



**4.0% Yorkshire Lager**

This is what lager should be! A clean crisp taste of creamy malt and strong herbal aromas with a dry hoppy finish that's not too bitter. Perfect!



**4.3% Vanilla Porter**

A dark and sensual vanilla conditioned ale. Intense chocolate malt and berry flavours – we've won awards with this beauty in 2012, 2013, 2014 and 2015 (unfined).



**4.3% Oatmeal Pale Ale**

A 'big' autumnal pale ale brewed with oats and Mosaic hops. Aroma of berries and pine complement pine and herbal flavours with a huge chewy mouth feel.

## EAU DU LUNE 4.8% Black Saison

Black and spicy! Dark fruit, chocolate and spice dominate the aroma of this original black saison. Flavours of red fruits and chocolate balance spice from a Belgian yeast and a malty sweetness. (unfined).



**5.0% India Pale Ale**

A copper hued modern IPA, packed with five English hops. Five Lions has a balanced malt and complex hop character with flavours of toffee and spice with a rich aroma of flowers and lychees.

## North Riding Brewery, East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: Another hectic few months in sunny East Ayton (Scarborough really), assistant brewer Ben has been settling in and now

finding his feet (how has he managed to get around all these years?).

New brews have been;

The IPAs:

**US IPA** 5.5% brewed with Mosaic, **NZ IPA** 5.5% brewed with Nelson, Rakau and Waimea and **NZ IPA** 5.5% brewed with Motueka.

Three versions of **US Session IPA** 3.8% - **13**, Cascade, Chinook and Galena, **14**, Millennium, Summit and Cascade and **15**, Cascade, Mosaic and Summit.

Other pale hoppy beers:

**Motueka** 4.8%, **Euro Pale** 3.8%, **Aussie Pale** 4.5% brewed with Ella, **America Pale Ale Centennial**, **Falconers 7 C's** 4.8%, **Mini Nelson** 3.7%, **American Pale** 4.8%, **Belma** 4.5%, **Bravo** 4%, **Aussie Pale** 4.5% Galaxy and **German Cascade** 4%.

Something different:

**Cherry Porter** 4.5% and %, **Dandelion & Burdock Porter** 4.5%.

We also had a tap takeover at the **Tithe Bar** (Market Town Taverns) in Northallerton, a good time was had by all!

## North Riding Brew Pub, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: John continues to amaze us with his latest beers which have been;

**Galena** 4.3%, **Ruby Weapon** 4.3%, **Rebel Galaxy** 4.1%, **Symphony of the Night** 3.7%

(based on one of Stu's early brews **Peasholm by Night**), **Yojimbo** 5.9%, **Vagrant Story** 4.5%, **Mankind Divided** 5.9% black IPA, **Zen Drift** 3.4% (US/NZ pale), **Roadhog**



4.3% (NZ/US pale), **Iudex Gundry** 4.3% (UK/US pale), **Bubble Head** 4.5% (cherry chocolate mild), **Horizon** 4.3% (UK/US/NZ pale) and **Shadow Lord** 4% (US/NZ pale).

### Revolutions, Castleford, West Yorkshire



News from Andrew Helm, Revolutions Brewery: After more than five years brewing from its Castleford base, **The Revolutions Brewing Co** is planning a giant leap forward in 2017 as part of plans to double the size of the business over the next few years. From January 2017 a new line up of core beers - some old favourites and some new - will be accompanied by a comprehensive rebranding with a new logo, pump clips and website. Look out for them on a bar near you.

### Roosters, Knaresborough, North Yorkshire



News from Tom Fozard, Roosters Brewery: Knaresborough-based

**Rooster's Brewing Co.** has scooped five awards at the SIBA North East Beer Competition, which was held in York on 14<sup>th</sup> September. Organised and operated by the Society for Independent Brewers (SIBA), the competition takes place on an annual basis and, in tandem with the York CAMRA Beer Festival, seeks to showcase the best beers from breweries within the northeast region. In total, 177 cask beers were judged, as well as there being 98 small pack (can and bottle) entries.



Founded in 1993, **Rooster's** has been brewing modern pales ales since before the style became a dominant force on bar tops across the country in the late 1990s and early 2000's and is seen by many to have truly pioneered the use of hops from the USA in the UK. No stranger to winning awards, both at home and abroad, the brewery picked up three silver and two bronze gongs for a

selection of their beers that were judged in both cask and can. **Yankee**, **Rooster's** flagship pale ale bagged silver in both the cask and can categories, with **Fort Smith** – a 5% American pale ale – being awarded bronze for the cask and silver for the canned version. **Baby-Faced Assassin**, the brewery's popular India Pale Ale, picked up a bronze in cask whilst it also came away with a gold medal in its category as part of York CAMRA's LocAle competition. Upon collecting the awards, head brewer Oliver Fozard commented: "We love hops and pride ourselves on the drinkability of our beers; our pale ales in particular. Our aim is to brew the best beers possible, with the emphasis on consistency and quality at the heart of what we do, so it's always pleasing to have our efforts recognised by competitions that include peers from within the industry and local landlords on the judging panel."

**Rooster's** is owned and operated by Ian Fozard and his two sons, Tom and Oliver, with the team being made up by eleven employees. Their beers can be found in various pubs and bars locally, as well as in Harrogate and Knaresborough, further afield in Yorkshire and beyond. The brewery continues to see demand for its beers grow throughout the UK and has recently shipped its first export order to Italy, whilst interest from Canada, Spain, Scandinavia and the USA is also currently being discussed.

Pictured: The Rooster's team celebrate their success in York (Top left to right: Jamie McNamara, Catherine Mowatt and Ben Pe arson. Front Left-right: Tom Crapper and Stuart Goddard).

**Rooster's Brewing Company** are delighted to announce a sponsorship deal with Leeds Deaf FC, in partnership with Farsley Celtic FC.



The distinctive Rooster logo will adorn the shirt of the Leeds Deaf FC team for the next two years. In announcing the deal, Tom Fozard, **Rooster's Brewing Company** Commercial Manager said:

"The opportunity to support Leeds Deaf Football Club

through their community partnership with Farsley Celtic was one that appealed to **Rooster's** greatly. We're a small, independent company and like to support charities and fund-raising initiatives both locally to the brewery in Knaresborough and further afield across Yorkshire and beyond, where possible. We're delighted that LDFC will be carrying the brewery's image and hope that it will bring the team good luck both on and off the pitch over the next couple of years."

Farsley Celtic FC CEO Josh Greaves responded: "The club is delighted to welcome on board **Rooster's Brewery Company** as a sponsor for Leeds Deaf FC and in doing so supports the community partnership established this year between Farsley Celtic and Leeds Deaf FC."

Rudgate, Tockwith, near York



Special beers available in December:



**Rudolph's Ruin** 4.6% - deep chestnut.

**Mistletoe Myth** 4.0% - pale cheery ale

**Brew No.27** 3.8% - spiced Christmas ale.

Treboom, Shipton-by-Beningborough, near York



**Treboom**  
BREWERY

News from Jane Blackman, Treboom Brewery: At **Treboom** we're looking forward to unveiling our new calendar of beers for 2017. Some brews will be returning by popular demand such as **Kaala** our Black IPA, in January, but there will also be some brand new recipes.

We've had lots to celebrate lately. Five of our bottled beers were awarded Great Taste Stars from the Guild of Fine Foods with **Maillot Blanc** (4.8% Yorkshire Saison), winning two stars.

We also won Gold at the SIBA North East competition held at the York CAMRA beer festival for our bog myrtle wheat beer, **Myricale**. This will now go forwards to the

National competition held in Sheffield next year.

If you would like to try some of our beers why not get away from the crowds and join us for our Christmas Open Day on Saturday 10<sup>th</sup> December 11am to 5pm.



Free tasters of our winter specials **Spicecracker** 5.1% and **Christmas Tree Boom** 3.9% will be on offer plus, mince pies, mulled wine, and the chance to buy gifts for Christmas.

**Wold Top**, Wold Newton, East Yorkshire



News from CAMRA Brewery Liaison Officer, Colin Povey: The brew team at **Wold Top** have had an amazing summer with several product accolades, including awards from SIBA, the International Beer Challenge and Great British Food Awards.

The cream of the crop has to be **Wold Gold's** award for the UK's Best Golden Ale in the 2016 World Beer Awards. **Wold Gold** won through three rounds of blind taste-testing, before a panel of 50 international brewers, journalists and industry experts who came together in London to judge the final round.

**Wold Gold** is brewed using wheat and caramalt hopped with Goldings and Styrian hops that impart a fruity flavour with a hint of spice.

York



Upcoming Seasonal Beers

Available in December



**Snowflake** 3.7%

The perfect brew for the festive season - pale, fruity and very easy drinking! US grown Willamette and Cascade, give a citrus punch with a light fruity aftertaste. Just enough to cut through all that rich festive food!



**Yorkshire Heart**, Nun Monkton, near York




News from Head Brewer, Tim Spakouskas: We have had a great year here, with a very busy summer. Our brewery team has grown and new equipment has been installed in the


brewery.

Through the autumn months **Hearty Fall 4.5%**, **Vampires Blood 4.2%** and **F'awkes Sake 4.0%** have been top of the sales.

Upcoming specials from us will include the last of **The Hop Cycles**, the last hop to be used is a USA hop Chinook. The **Hop Cycle** special each month has been hugely popular throughout the year. Our Christmas special this year is again the very popular **Santas Little Belcha 5.0%**, with hints of ginger it is perfect for the festive season.



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Food Served: Monday to Saturday 12.00 till 2.00pm & 6.00pm till 9.30pm  
and Sunday 12.00 till 7.00pm for dining.

Licensee of the  
Year 2013 by the BII  
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**RUDGATE**  
BREWED IN THE VALE OF YORK

Always brewing up a Storm



**Jorvik Blonde**  
BLONDE ALE  
4.5%  
BALANCED HOPPY BITTERNESS  
WITH CRISP PEACHY FRUIT

**Battle Axe**  
BEST BITTER  
4.5%  
A WILD HOPPED BITTER  
WITH SOME SWEET FRUIT  
GIVING A WONDERFUL AFTERTASTE

**Viking Bitter**  
GOLDEN ALE  
4.5%  
POWERFUL HOPPY BITTERNESS  
WITH A CRISP PEACHY FRUIT  
COMPLEMENTING THE AFTERTASTE

**Volsung**  
PELUM ALE  
4.5%  
PALE AMBER, TASTE RICHES  
WITH BISTROUS  
CITRUS ON THE NOSE

**IPA**  
INDIA PALE ALE  
4.5%  
BOLDLY HOPPED ALE  
WELL BALANCED COUNTRY TASTE  
WITH A CRISP PEACHY BITTER  
SWEET FINISH

**Ruby Mild**  
PALE ALE  
4.5%  
MILD HOPPY BITTERNESS  
WITH A CRISP PEACHY  
SWEET FINISH

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# PUBS OF THE SEASON

Just as we were recovering from the beer festival it was time for more CAMRA duties. This time it promised to be both enjoyable and a lot less work than the festival. Our task was to present the **Eagle and Child** with the City Autumn Pub of the Season.

The **Eagle and Child** is nearly a year old, although the building is much much older! Since it was converted by **Leeds Brewery** from a restaurant to a pub it has established itself on the real ale map of York. On the night of the presentation there were the usual four **Leeds** beers, **Pale, Best, Yorkshire Gold** and **Midnight Bell** along with another four excellent guest beers.



Congratulations to everyone at the **Eagle and Child**!

Monday 26<sup>th</sup> September was not the sort of evening to encourage one out – cold, rainy and definitely felt like autumn. However a good few CAMRA members caught the No.10 bus to join me, local CAMRA members and customers at the **Lord Collingwood** for the celebration of their Town and Country Autumn Pub of the season win. As a **Marston's** tied house, the beer choice on offer was **Ringwood Best Bitter** and **Boondoggle**, **Thwaites Wainwright**, **Marstons New World**, **Banks' Sunbeam** and house special **Colly Wobbler** (the **Hobgoblin** was off). Licensee Sarah Heaton kindly provided sandwiches and home-made chips (by the fair hand of barmaid Karen) while husband Andy, fresh home from his day job, lit the fire for us.

It is customary to explain what CAMRA is about to the public during our speech, but when I looked around I couldn't see any non-members! Little point in preaching to the converted so I passed on this, left some of our local recruitment leaflets and got on with the main event. It is hard work running a pub anywhere and particularly in the villages and Pub of the Season awards were one way of giving rare recognition and encouragement to the people in the business. The Heaton's were congratulated on their first successful year, despite challenges like needing to close the kitchen for major refurbishment and Sarah's ongoing foot problem. They did their best to offer beer variety with **Marston's** specials and guest festival ales. Andy expressed their gratitude for CAMRA's attention and the certificate was quickly on display over the fireplace. Keep up the good work you guys.

Footnote: the pub is named after Vice Admiral Cuthbert Collingwood, 1st Baron Collingwood (26 September 1748 – 7 March 1810), who was an admiral of the Royal Navy, notable as a partner with Lord Nelson in several of the British victories of the Napoleonic Wars, and frequently as Nelson's successor in commands. Interestingly, another of the local pubs is the Lord Nelson in Nether Poppleton. Both men are neighbours in death too, buried side by side in the crypt at St Paul's Cathedral, London!



The City Pub of the Season for Winter 2016 was awarded to the **Blue Bell**. John Pybus took over as the new tenant on 13<sup>th</sup> November 2015 following the departure of Jim Hardie. Some small changes mainly cosmetic have been made to the pub, but it stills retains the character it always had.



John together with Joe Berry (manager) have increased the range of breweries that they source ales from and only ever have Yorkshire ales on the bar. Regular beers are **Timothy Taylor's Landlord**, **Bradfield Farmers Blonde**, **Kelham Island Best**, a **Roosters** beer and as a standard **Rudgate Ruby Mild**. Rotating guest beers are available depending on the season (light or dark) and one of the lines is dedicated to **Brew York's IPA/APA** range.

The pub is now selling more bottled beers and real ciders, and pork pies throughout the week. John is involved with the regular Fossgate Festivals.

It was good that John and Joe were awarded the pub of the season for the hard work they and their staff have put in the comparatively short time they have been in the pub. (GW)



The **Moors Inn** at Appleton le Moors has won the Winter Country Pub of the Season. This grade 2 listed 17th century pub in the pretty village of Appleton le Moors in the North Yorkshire Moors National Park between Pickering and Kirkbymoorside has improved hugely since Jude and John became the day to day managers for landlords Jonathan and Katie Sharp in October 2014.


The bar has a welcoming country feel with a coal fire burning in the cast iron range in winter. There are three handpumps, always **Bradfield Farmers Brown Cow**, on the last visit also **Bradfield Farmers Blond** and **Helmsley Yorkshire Legend**. The changing guest beers are from local breweries including **Yorkshire Heart** and **Pennine**.

The pub serves quality food using local ingredients and often vegetables from their own allotment. Food can be enjoyed in the bar or either of the two dining rooms. There are eight en-suite rooms available. Outside there is seating at the front, and a plush patio and a delightful lawned beer garden at the rear.

This has become a community pub, open all day, every day, dog friendly, with live music nights, open mic nights and barbeques.

Join us for the award which will be presented at 1pm on Saturday 7<sup>th</sup> January. A coach will be booked from York for the award. Details are In Last Orders at the back of this Ouse Boozer. (SB)

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# ON YOUR BIKE

## Weekend Cycle to Otley

Summer must have been here because it was time for the annual weekend cycle trip, this year the destination was Otley, famous for being the destination of the 2016 York CAMRA cycle weekend.

We all met at the Rufforth tea rooms which is not in the Good Beer Guide but was a very nice meeting point. Drinks on offer were tea, cappuccino, latte, hot chocolate espresso, what have you got to do just to get a normal coffee nowadays.

Good turn out this year, three Richards, Rick, Pete and Jean, Lucy, Nick, Howard and Karl, and a full set of colours of Ortlieb panniers (other panniers are available, but Howard bought them).

We all set off, destination Wetherby, though as we passed through Bilton in Ainsty Rich D and Nick spotted a beer festival at **Chequers** so we called in to have a look.

On arrival in Wetherby we stopped at the **Mews Ale House** (formally known as the Muse Ale House), Howard was not amused.



*Sat enjoying a beer at the Mews Alehouse in Wetherby*

The beer choice was **Great Heck Mount Hood**, **Okells Bitter**, **Roosters Shipton**, **Ilkley Summer** and **Rat Mother Rat**.

Our next planned stop was the **Duke of Wellington** at East Keswick. If we'd taken my planned route we would have got there in no time but someone knew of a more scenic route, which at certain points made me think we were heading for Keswick in Cumbria it took so long.

We passed through Linton where we passed another beer festival (sold out) and headed for the bridge we needed to cross the river only to find it was shut due to winter storm damage.

The guys from the village pub sent us another way across country, not quite sure how to cross the river we asked a couple of joggers who sent us on a wild goose chase. We finally found the bridge and after getting nettle stings and the like we made it to East Keswick where we stopped for lunch.

Nick kept mumbling the word 'rekkie' which to this day I still don't know what he was on about, all I can guess is that he was saying that he wasn't going to get wrecked this year and fall off his bike.

After a nice lunch and a pint of either **Osset Pale Gold**, **Timothy Taylor's Landlord**, **Black Sheep Best Bitter** or **Leeds Pale** we headed off to Arthington.

The road to Arthington was quite a busy road so it was single file all the way, there was some great down hills and we even got blue smoke out of one back tyre, I believe that cyclist was ready for a pint at the **Wharfedale** in Arthington and the choice was **Timothy Taylor's Boltmaker** and **Landlord** and **Ilkley Mary Jane**.

After a short ride into Otley we all checked into our accommodation and looked forward to what Otley had to offer.

Our meeting place was the **Otley Tap House**, the beers on offer were **Stancil Porter** and **Stainless**, **Black Sheep Velo** and **Holy Grail**, **Saltaire Blonde** and **Black Sheep Best Bitter**.

Our next port of call was the CAMRA award winning the **Old Cock**, and on walking in we were not disappointed, it is a fantastic little pub with loads on offer, it was packed out and to be honest we could have stayed all night and not got bored. The choice of beer was vast so

here's a taster of what was on offer: **Imperial Allsorts of Naughtiness**, **Great Newsome Sleek Dust**, **Geryhawk Hawkland**, **Bradfield Farmers Stout** and **Magic Rock Highwire** just to name a few.

Not really wanting to leave we thought we better check out another pub whilst here so we went around the corner to the **Junction** and again were greeted by a great choice which included **Robinsons Dizzy Blonde**, **Rat White Rat** and **Queen Rat**, **St Austell Proper Job** and **Saltaire Blonde**.

Otley is well worth a visit, and after a full day and pizza for tea we headed back to the **Old Cock** for a couple more before we went our separate ways back to our accommodation.



*Group photo outside The Old Cock before leaving Otley*

After a good hearty breakfast we started on our return journey first heading for Harrogate. The roads we chose were fantastic country lanes with some great views and some big hills to climb. We finally arrived in Harrogate and called at the **Winter Gardens** which is a Wetherspoons pub so a few of us were able to use our CAMRA vouchers. Next we headed to **Major Toms Social** which is a very chilled trendy place to be on a Sunday morning with a good choice of beer including **Fyne Ales Cloud Burst**, **Arbor Black IPA**, **Brass Castle 3 Chimps** and **Bronx Brewery Session IPA**. This place is well worth a visit, it even has its own record shop. Looking out of the window rain was falling but luckily it didn't come to much and we managed to get to Knaresborough while still dry.

We decided to spend a couple of hours in **Blind Jacks**, the beer on offer was a choice of five **Bad Co.** beers, **Brass Castle Sunshine** and **Oakham Ales Bishops Farewell**. In between drinks most of us nipped out to the local chippy for lunch. After some discussion we decided to head to the **Blue Bell** in Arkendale next, Lucy and Jean though called it a day in Knaresborough and got the train back to York.

It was my first visit to the **Blue Bell** which had just been refurbished and was a very smart place to enjoy a pint. The choice of beers was **Ossett Blonde**, **Timothy Taylor's Landlord** and **Rudgate Golden Bell** (**Viking** in disguise). At this point everyone had different ideas on how they wanted to finish the day, some went home and some to the **Dawnay Arms**. I decided to get a couple of stamps for the Ale Trail, so I headed off to the **Mended Drum** in Huby (I must spend a full evening in there one day), the **White Bear** at Stillington and finally the **Ship** at Strensall. It had been a great weekend, relaxed, good company, enjoyable cycling and great beer; here's to next year's trip! (RK)

Next up was the August trip. I left work at 6pm, got home, showered and ate a pizza and made it to the **Walnut Tree** for just gone 7pm for this month's cycle ride. I was first there, Rich D soon followed, then came Karl who was not happy with his back tyre - since then he has bought a super duper new one and he now goes like the wind - and last but not least was John.

After a quick pint of **Greene King Old Golden Hen**, **Wychwood Hobgoblin** or **John Smith's Bitter** we headed for the **Fox** in Stockton on the Forest. It was a lovely evening for a bike ride, cycling past fields golden with corn ready for harvest. On arriving at the **Fox** our choice was **York Guzzler**, **Tetley Bitter** and **Cross Bay Nightfall**, which we all chose and talking of nightfall, it was soon upon us as we headed for the **Ship** at Strensall. Always a busy local pub the choice of beer was **Hambleton Celeia Gold**, **Timothy Taylor's Landlord**, **John Smith's Bitter** and **Caledonian Edinburgh Castle**. It was great sitting in the beer garden putting the world to rights, some local was interested in my bike pointing out he had never seen a bike as big, and said "it looks like a giant!" and I replied "no it's a Ridgeback".



John decided to head home from here while the rest of us headed to the **Blacksmiths Arms** in Huntington, again another busy pub with a good choice of beer: **Rudgate Volsung**, **Timothy Taylor's Landlord**, **Copper Dragon Golden Pippin** plus **Sharps Doombar** and **Atlantic**.

September's meeting place was the **Sun** in Acomb. The other two Richards, John, Mike and I turned up to sample the choice of **Otter Summer Light**, **St Austell Proper Job** and **Sharps Doombar**. After a bit of discussion we headed to the nearby **Red Lion** in Knapton. Chatting about bands we had all seen in years gone by and that vinyl was making a comeback - maybe this digital download stuff is just a fad and will soon fade a bit like lager.

There was a beer festival on at the **Marcia** in Bishopthorpe so we pedalled off there next and that's where we stayed. The sky was crystal clear and we could see all the stars which surprised me a bit because Mike's bike light was that bright I thought the sun was still up.

It was a great little festival, live music was playing, there was a barbecue and the choice of beer was fantastic, too many to mention them all but here's a taster: **Treboom Johnny Guitar**; **Flying Monk Jackdaw Porter**; **Rudgate Barleys Angel**; **Brew York Maris the Otter**; **Hop Studio Raja**; **Saddlers Brewery Mellow Yellow**; **York Brewery All Seeing Rye** and **Bad Co. Whiter Shade of Pale**. Phew. You could even buy thirds on a rack and get "rack arsed" (not my joke). Definitely worth a visit next year, all in all a very good evening was had. (RK)

Contact York Trading Standards on 01904 551562 to report any pubs which you feel give consistently short measure or which fail to display price lists.



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Farmers - Blonde

Leeds - Yorkshire Gold

Timothy Taylor - Landlord

Brown Cow - Thriller in Vanilla

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## ACCREDITED PUBS

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

### Outside York

Acklam  
Aldwark  
Appleton-le-Moors  
Asselby  
Barkston Ash  
Barmby on the Marsh  
Biggin  
Bishop Wilton  
Bishopthorpe  
Bishopthorpe  
Burn  
Cawood  
Cawood  
Chapel Haddlesey  
Church Fenton  
Cliffe  
Colton  
Coxwold  
Cropton  
Easingwold  
Flaxton  
Great Barugh  
Hambleton  
Helperby  
Hillam  
Huby  
Huby

Half Moon  
Aldwark Arms  
Moors Inn  
Black Swan  
Boot & Shoe  
Kings Head  
Blacksmiths Arms  
Fleece  
Marcia  
Sports & Social Club  
Wheatsheaf  
Ferry  
Jolly Sailor  
Jug  
Fenton Flyer  
New Inn  
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  
Shipton-by-Beningborough  
Skipwith  
Stillington  
Sutton on Derwent  
Thorganby  
Thornton-le-Clay  
Tockwith  
Tollerton  
Ulleskelf  
Wass  
West Haddlesey  
Wigginton  
Wighill

Forresters 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  
White Swan  
Spotted Ox  
Black Horse  
Ulleskelf Arms  
Wombwell Arms  
George & Dragon  
Black Horse  
White Swan

### York

Ackthorne  
Artful Dodger  
Blacksmiths Arms  
Blue Bell  
Brew York Tap Room  
Brigantes  
Cross Keys, Tadcaster Rd.  
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 Shambles Tavern

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  
York Brewery Club  
Yorkshire Terrier



One small but perfectly formed addition to our LocAle scene this time round – the **Half Moon Inn** at Acklam. See below for full details. Licensees and managers – would you like to join our scheme? It costs nothing and we promote your involvement via this magazine and our website. All you need to do is to have a beer on the bar from within 25 miles of your pub at all times – simple as that! See the Branch Contacts page at the back of this magazine to get in touch. (SG)

Acklam is a small, pretty village about fifteen miles north of York, tucked away down quiet lanes and surrounded by farms and fields. The **Half Moon Inn** – the only pub in the village – has been there some three hundred years serving the community in its own quiet way. Some three years ago, Karen Pownall and partner Paul took over the running of the pub in a lifestyle change (Karen was a Nottingham bus driver!) which brought them to North Yorkshire.

It was a change which worked as they both obviously enjoy running the **Half Moon** and after investing in some refurbishment – by the time you read this the bar will have changed position to complete the job – they're here to stay. An obvious question is 'How have you settled in to a small village after the big city?' Here Karen is unambiguous: 'We love the place', she says 'and we have a good local clientele despite the village being so small.'

There are about fifty houses in Acklam, but there are other villages nearby, and like those villages, residents go to each other's pubs, bringing in visitors. 'We're also on the Chalklands Way Walk,' says Karen, 'which brings in a surprising amount of people who use it to our door.' Your correspondent has recently done part of this walk and it is indeed peppered with lovely village pubs such as the **Half Moon** along its 35 mile route.

Partially for that reason, the **Half Moon** is open seven days a week for food and drink and also because village pubs are expected to offer good food nowadays. 'Our food is unfussy, wholesome pub food,' says Karen, 'which goes down very well!' Paul, who is the chef, agrees.

On the bar and the reason for my LocAle visit was **York Brewery Guzzler** which is their permanent offering and obviously local. On the other stick was **Pennine Real Blonde** whilst the third pump was undergoing refurbishment and is used at busy times. Guest beers are also generally local and quite often **Brass Castle**, **Wold Top**, **Half Moon** and **Hambleton** beers will be seen on the bar. The pub is a free house so they have a free hand to rotate whatever they – and the customers – fancy. Karen and Paul are also contemplating having their own beer festival which would be good to see.

So, another splendid village pub in the north of our branch area has got onto the LocAle map and as I'm leaving a thought strikes me that the Chalklands Way route would make a splendid bus trip for one of our regular branch socials. Must speak to the Social Secretary... (SG)

Stuart & Helen extend an old-fashioned welcome at the

## Gait Inn

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# YORK BEER AND CIDER FESTIVAL 2016



## OF THE FESTIVAL AWARDS

At the York Beer and Cider Festival we carried out a blind tasting of all the cask beers at the festival that were brewed within 25 miles of the festival site. Here are the results of the LocAle of the Festival competition.



### OVERALL RESULTS

**Gold** Brew York - Tonkoko  
**Silver** Northern Monk - Northern Star  
**Bronze** Harrogate - Vanilla Porter

### CATEGORY RESULTS

#### Pale and Amber < 4%

**Gold** Jolly Sailor - Bullseye Bitter  
**Silver** Rooster's - Highway 51  
**Bronze** Collingham - Journeyman

#### Pale and Amber 4% - 4.3%

**Gold** Harrogate - Pinewoods Pale  
**Silver** BAD Co - Love Over Gold  
**Bronze** Hambleton Ales - Stallion

#### Dark < 5%

**Gold** Rudgate - Brew 1 Vanilla Mild  
**Silver** Half Moon - Dark Masquerade  
**Bronze** Sunbeam - Dusk

#### Pale and Amber 4.5% - 5%

**Gold** Tigertops - Union Pacific  
**Silver** Kirkstall - Three Swords  
**Bronze** Daleside - Night Jar

#### Pale and Amber 5.1% - 5.9%

**Gold** North Brewing - Tropical Pale Ale  
**Silver** Rooster's - Fort Smith  
**Bronze** Harrogate - Horse Head Stetson

#### Dark > 5%

**Gold** Northern Monk - Northern Star  
**Silver** Brew York - Viking DNA  
**Bronze** Kirkstall - Black Band Porter

#### Pale and Amber > 6%

**Gold** Roosters - Baby Faced Assassin  
**Silver** Five Towns - Peculiar Blue  
**Bronze** Northern Monk - New World

#### Speciality

**Gold** Harrogate - Vanilla Porter  
**Gold** Brew York - Tonkoko  
**Bronze** Rooster's - Roots Rock Reggae



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## CAMRA REVITALISATION PROJECT

Following on from the last issue we have one more personal opinion about what the future should be for CAMRA. This time it is the turn of Kevin Keaveny, Yorkshire's CAMRA Regional Director, to round off our series. The York branch of CAMRA plans to have a discussion in a branch meeting early next year, where we hope the viewpoints presented in Ouse Boozer will form the basis of an interesting and fruitful discussion.

CAMRA has taken a decision to see what it needs to do to stay relevant for the coming years. Now you would think that would not be too controversial? Oh well with 183,000 + members it has proved to be a very interesting process. That of course is only to be expected with our campaign run by the members so there are many opinions often strongly held. If the project had not elicited a strong debate then that would have been worrying.

There were three 'roadshows' held in our region. These were held in York, Leeds and Doncaster and were very well attended and provided some very thought provoking feedback from the audience. With hindsight some of the slideshow and questions could have been better err.... phrased? But of course we do not live in a perfect world. Between the online, paper and roadshow results there have been 30,000 plus responses. For an organisation of our size this is approximately three times the number of responses that professional pollsters expect to see.

From the feedback received from the steering group it is apparent that we are happy with the definition for cask ale, real beer call it what you wish. We also seem to want to support traditional pubs and clubs as places to drink cask conditioned beer. Now of course when it comes to the definition of 'traditional' life becomes interesting. Traditional wet led pubs probably can only survive in built up areas as part of a mix of establishments, village and rural pubs more than likely need to provide a food offering. My personal view is protecting pubs and clubs has to be a priority. Pubs and clubs have evolved over centuries and will continue to do so. Therefore the Campaign has also to evolve with them as they are outlets that provide us with the opportunity to drink cask ale.

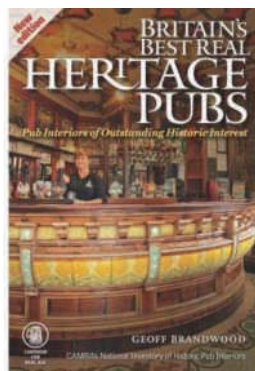
We then come to the really diverse stuff or are we being stick in the muds? Café bars, Key Keg and canned beer! Now before the booing and hissing starts, if we want CAMRA to continue then we have to engage with the younger generation. Now think back to your younger days did you always drink in pubs and clubs? Or did you go to the modern bars and clubs? The younger generation of drinkers and brewers like to experiment as did the brewers and maltsters of old. Key Keg allows venues who for various reasons want to offer a draught real beer but can't move a traditional cask or polypin within three days or so as we would expect. Café bars, and that name covers a lot of diverse venues, of course allow people to try different cuisines some may provide draught beer but in a lot of cases quality bottled beers, 'craft' and real canned beers as well as wines and spirits plus of course artisan coffees.

I see nothing wrong in new methods, the world evolves, people change their habits so CAMRA has to evolve. I believe that cask ale will always be at the heart of the Campaign but as we are happy to embrace beers from Belgium, Germany, Czech Republic and others and their methods of dispense we should not decry brewers in this country who want to try those methods.

The Revitalisation Project is nearly at its conclusion and I do not presume to know its final conclusions so like all members I await their findings with interest. (KK)

## BRITAIN'S BEST REAL HERITAGE PUBS (REVISED EDITION)

Our beautiful celebration of Britain's pub heritage has been fully updated, with a wealth of new content and over 650 new colour photographs.



## WHY BE A CAMRA VOLUNTEER?

So they asked me to write a few words about being a CAMRA member. Where to start? Too much batting off the clichéd stereotypes and it makes me sound defensive or too heavy on the benefits and I look like a spin doctor or a real ale obsessive? Well let's start and see where this goes...

Sure - there are some perceptions or pre-conceptions that are mostly wrong, certainly with the York CAMRA branch I'm part of. The first is that we're a bunch of single issue beer purists who sit around bemoaning new-fangled things and upholding a cask-only creed. In truth, we're very much more open minded. As far as I'm concerned - if it's been made with skill, uses quality ingredients and it tastes good - I'll drink it - regardless of style and the method of dispense. Yes, that includes keg or craft beers as some people label them. It includes bitters; milds; porters; IPA's; stouts; saisons; fruit beers; wheat beers and yes, great lagers - whether internationally or UK brewed.

Artisan products come in many forms and beer is no different.

We're also not a bunch of self-entitled beer snobs with a superiority complex who look for special treatment or discount in pubs and avoid ones that don't give it. Also, shock horror - you can have a conversation with a York CAMRA member without having to discuss the alpha acid content of hops or the water chemistry needed to achieve a Burton snatch!

What you will get is a bunch of people who enjoy good beer, good pubs and good company. Thankfully - all of those are in plentiful supply in York and its surrounding towns, which makes us kind of lucky.

As with any organisation - there are things to campaign for (it's in our name!) and things to try and achieve. But that shouldn't get in the way of having fun. It's good to be passionate about things but it shouldn't mean that people who don't feel the same way are wrong or inferior. You don't win hearts and minds by having specialist knowledge which you use strategically to belittle people.

My particular campaigning interest is pubs and keeping them alive. Our uniquely British institution is being used as a financial plaything by big companies who sell pubs, many of which are viable businesses, to make millions from redevelopment into houses and supermarkets.

I campaign for any pub that means something to local residents and there's nothing more satisfying than working with the local community to keep a pub open. It doesn't have to be a pretty pub in a well-to-do area and it's great breaking down barriers with some people who think CAMRA is only bothered with preserving specialist real ale pubs. I help communities apply for special protection on pubs called ACV's or Assets of Community Value listings but York CAMRA won't foist one on a pub or assume we know what's best for the community.

There's lots going on for CAMRA members that they can dip in and out of. There's monthly branch meetings that any member can attend; brewery visits; pub crawls; socials; country excursions to visit pubs in around York's surrounding areas; beer festivals to organise and work at - over 200 members get involved in York's Beer Festival on York Knavesmire.

Every organisation has members which fit a clichéd profile and I can't deny I bump into the odd beer bore CAMRA member, but they're very much the exception and not the rule in York CAMRA. Looking at the demographics of the 1200+ members in York, it's very obvious that CAMRA attracts members from all walks of life and of all ages. We've all got lives outside CAMRA and a wide variety of jobs and careers and general conversation in socials and pubs after meetings reflects this. You'll be as likely to hear us put the world to rights on any topic other than beer.

In short, we're a friendly bunch of people who share an interest in beer; pubs and breweries that get together to further their causes. You certainly don't need any specialist beer knowledge to get more actively involved in branch events, so feel free to join us at meetings and socials as and when you can and you'll be made very welcome. (NL)

# BEER FESTIVAL

York CAMRA's Beer and Cider Festival continues to break records with a slight rise in attendance from the previous year. We're particularly delighted with this as it's always a challenge when you move to a new site, as was the case this year.

Moving to the Course Enclosure on York Racecourse did not deter the hordes though and feedback from attendees was positive about the better facilities and new layout. It was a real international occasion with visitors from as far away as America, China and Russia mingling with the happy ale aficionados from Yorkshire and the rest of the UK.



It was a real pleasure to host SIBA for a fourth successive year and to see nigh on 80 North Eastern breweries coming down to the Knavesmire to showcase their ales in competition against others from across the region. Big congratulations should go to **Rudgate Brewery** from Tockwith just outside York, whose **Ruby Mild** won overall champion beer in the SIBA North Eastern Beer Competition.

The Trade Session again proved a huge attraction with licensees from all over Yorkshire and is now firmly established as a "must attend" event for getting to meet fellow professionals in the brewing and licenced industry and an excellent chance for people to network given there were so many people from the industry in one place at one time.



The Beer Festival itself was the focus of the media as well as its importance has grown - with York based regional DAB radio station Vale Radio broadcasting live from the Wednesday afternoon of the festival - interviewing licensees, our amazing tireless festival volunteers and LocAle beer judges.



York's newest brewery, **Brew York's** "festival special" **Tonkoko** triumphed in the LocAle Awards. It walked off with the champion LocAle prize with **Northern Monk's Northern Star** and **Harrogate Brewery's Vanilla Porter** taking the Silver and Bronze awards respectively.

The festival LocAle award winners are listed on page 20 and all involved will be invited to a Gala Awards Evening in York in January 2017, where we will celebrate the successes of local breweries and reward all our volunteers with a complimentary bar and buffet.





The vast array of real ales were the main stars at this year's festival - with 480 to choose from with an amazing 180 brewed within 25 miles of the festival, highlighting the area's reputation as the capital of UK Brewing with 155 breweries in Yorkshire at the moment, with that number continuing to grow.

We at York Beer Festival like to think of ourselves as open-minded pioneers, and to this end drinkers were also lucky to be attending one of the growing number of festivals that had a dedicated key keg bar - which was hugely successful with a superb selection of craft beers.



More proof of the growing appeal of the festival was that numerous Yorkshire companies booked beer festival corporate packages, either as a treat to reward their hard working employees or as a team building enjoyable night out.

Apart from the wet treats on offer there was plenty to keep everyone happy, be it the food village to soak up the alcohol or the superb roster of local bands on the stage. We were delighted that "Gear4music" continued

their partnership with the beer festival by sponsoring the music stage and the many bands that entertained large appreciative crowds at every session.



Lastly no review would be complete without a huge thanks to the 200+ volunteers that gave of their time and energy so tirelessly and generously. The Beer Festival has a reputation as one of the most friendly and professionally run CAMRA events in the UK. Once again York CAMRA salutes you all and looks forward to seeing you again in September 2017. (NL)

## YORK BEER AND CIDER FESTIVAL 2017

Do you want to really help make next year's York CAMRA Beer and Cider Festival a success?  
If so you could be part of the 2017 organising committee.

It entails a commitment to be part of the planning team from January through to August. You don't have to attend all the monthly meetings though that is helpful to be fully engaged as a deal of the work can be done between them.

So for those interested our first meeting is Wednesday 11<sup>th</sup> January 7.30pm for 8pm start at Brigantes. All posts (except festival organiser, which is elected at a branch meeting) are available at the meeting, so whatever you want to contribute please come along.

There are also deputy roles for people who want to get involved, but not have full responsibility for an area plus other jobs that need volunteers through the year.

Look forward to seeing you there!



# 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

HOP INN, 11-12 Fossgate, York, YO1 9TA

THE FOX, 168 Holgate Road, York, YO24 4DQ

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**



*Steve & Sue offer a warm welcome at the*

## GREYHOUND

82 MAIN STREET, RICCALL

**01757 249101**

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

**BEER FESTIVAL**

**EVERY DAY**

**7 CASK ALES ON TAP**

**TRADITIONAL HOME-COOKED FOOD**

TAKEAWAY FISH & CHIPS

**SUNDAY CARVERY - £7.95**

SUNDAY NIGHT QUIZ & BINGO

**BED & BREAKFAST FROM £30**

Parties & functions catered for

**Families/Dogs Welcome**





ideally situated for walkers & cyclists on the  
A19/Selby to York cycle path

Bus service 415 from York every 20 minutes

**Opening from 12 noon**





**Ackhorne (1)**  
*9 St Martins Lane*  
 Caledonian Deuchars IPA;  
 Rooster's Yankee; 3  
 changing beers  
    



**Artful Dodger (2)**  
*47 Micklegate*  
 3 changing beers  
   

**Banyan (3)**  
*3 Little Stonegate*  
 3 changing beers  



**Bay Horse (4)**  
*55 Blossom Street*  
 Black Sheep Best Bitter; 2  
 changing beers  


**Bay Horse (5)**  
*68 Marygate*  
 Copper Dragon Golden  
 Pippin; Greene King Abbot;  
 Morland Old Speckled Hen;  
 3 changing beers  


**Black Horse (6)**  
*29 Monkgate*  
 Black Sheep varies;  
 Rooster's Yankee; 3  
 changing beers  
  

**Black Swan (7)**  
*23 Peasholme Green*  
 Caledonian Deuchars IPA;  
 Copper Dragon Golden  
 Pippin; Theakston Best  
 Bitter; Theakston Old  
 Peculier  
   





**Blue Bell (8)**  
*53 Fossgate*  
 Bradfield Farmers Blonde;  
 Rooster's varies; Timothy  
 Taylor Landlord; 4 changing  
 beers  
  

**Blue Boar (9)**  
*5 Castlegate*  
 Theakston varies; Timothy  
 Taylor Golden Best; 3  
 changing beers  
 


**Bootham Tavern (10)**  
*29 Bootham*  
 Sharp's Doom Bar; Timothy  
 Taylor Landlord  




**Brew York Tap Room  
 (11)**  
*Unit 6, Enterprise Complex,  
 Walmgate*  
 Brew York varies; Brew York  
 seasonal;; 4 changing beers  


**Brigadier Gerard (12)**  
*84 Monkgate*  
 Samuel Smith Old Brewery  
 Bitter  
 

**Brigantes (13)**  
*114 Micklegate*  
 Black Sheep varies; Great  
 Heck varies; Leeds varies;  
 Okells Okells MPA - Manx  
 Pale Ale; Timothy Taylor  
 varies; York varies; 4  
 changing beers  
   

**Burns Hotel (14)**  
*23 Market Street*  
 Samuel Smith Old Brewery  
 Bitter  


**Chapter House (15)**  
*Royal York Hotel, Station  
 Road*  
 1 changing beer  


**City Screen (16)**  
*Coney Street*  
 3 changing beers  
 

**Cock & Bottle (17)**  
*61 Skeldergate*  
 Sharp's Doom Bar; 1  
 changing beer  



**Corner Pin (18)**  
*17 Tanner Row*  
 Jennings Cumberland Ale; 2  
 changing beers  
  

**Cross Keys (19)**  
*34 Goodramgate*  
 John Smith's Bitter; St  
 Austell Nicholson's Pale Ale;  
 6 changing beers  


**Crystal Palace (20)**  
*66-68 Holgate*  
 Samuel Smith Old Brewery  
 Bitter/OBB  


**Dean Court Hotel (21)**  
*Duncombe Place*  
 1 changing beer  


**Duke of York (22)**  
*3-4 King's Square*  
 Leeds Leeds Pale; Leeds  
 Yorkshire Gold; Leeds Leeds  
 Best; Leeds Midnight Bell; 4  
 changing beers  
 

**Duke of York (23)**  
*Railway Station*  
 Greene King IPA; Morland  
 Old Speckled Hen; 1  
 changing beer  


**Eagle & Child (24)**  
*9 High Petergate*  
 Leeds Leeds Pale; Leeds  
 Yorkshire Gold; Leeds Leeds  
 Best; Leeds Midnight Bell; 4  
 changing beers  
 

**Edinburgh Arms (25)**  
*25 Fishergate*  
 John Smith's Bitter; 3  
 changing beers  
 

**Exhibition (26)**  
*19 Bootham*  
 Black Sheep Best Bitter;  
 Copper Dragon Golden  
 Pippin; Timothy Taylor  
 Landlord; York Guzzler; 2  
 changing beers  
 

**Falcon Tap (27)**  
*94 Micklegate*  
 6 changing beers  


**Gillygate (28)**  
*48 Gillygate*  
 4 changing beers  
 

**Golden Ball (29)**  
*2 Cromwell Road*  
 Everards Tiger Best Bitter;  
 Timothy Taylor Golden  
 Best; Treboom Yorkshire  
 Sparkle; 4 changing beers  


**Golden Fleece (30)**  
*16 Pavement*  
 Black Sheep Best Bitter;  
 Caledonian Deuchars IPA;  
 Copper Dragon Golden  
 Pippin; Timothy Taylor  
 Landlord  


**Golden Lion (31)**  
*9 Church Street*  
 Greene King IPA; 4 changing  
 beers  


**Golden Slipper (32)**  
*20 Goodramgate*  
 5 changing beers  


**Graduate (33)**  
*6-12 Lendal*  
 2 changing beers  


**Guy Fawkes (34)**  
*25 High Petergate*  
 Black Sheep Best Bitter; 5  
 changing beers  


**Habit (35)**  
*40 Goodramgate*  
 4 changing beers  


**Harkers (36)**  
*1 St Helens Square*  
 St Austell Nicholson's Pale  
 Ale; York Yorkshire Terrier;  
 4 changing beers  


**Hole In The Wall (37)**  
*10 High Petergate*  
 5 changing beers  


**Hop (38)**  
*11-12 Fossgate*  
 Ossett Yorkshire Blonde;  
 Ossett Big Red Bitter;  
 Ossett Silver King; Ossett  
 Excelsior; 5 changing beers  


**House of Trembling  
 Madness (39)**  
*48 Stonegate*  
 3 changing beers  



**Judge's Lodging (40)**  
*9 Lendal*  
 Thwaites Original; Thwaites  
 Wainwright; Thwaites  
 seasonal; 1 changing beer  


**Kennedy's Bar (41)**  
*1 Little Stonegate*  
 1 changing beer  


**Keystones (42)**  
*4 Monkgate*  
 2 changing beers  


**Lamb & Lion (43)**  
*2-4 High Petergate*  
 Black Sheep Best Bitter;  
 Timothy Taylor Landlord;  
 York Guzzler; 2 changing  
 beers  


**Last Drop Inn (44)**  
*27 Colliergate*  
 York Guzzler; York Yorkshire  
 Terrier; York Centurion's  
 Ghost Ale; 3 changing beers  


**Lendal Cellars (45)**  
*26 Lendal*  
 Greene King IPA; Greene  
 King Abbot Ale; 3 changing  
 beers  


**Longboat (46)**  
*20 Blossom Street*  
 Black Sheep Best Bitter  


**Lowther (47)**  
*8 Cumberland Street*  
 John Smith's Bitter;  
 Theakston Best Bitter;  
 Theakston XB  


**Maltings (48)**  
*Tanners Moot*  
 Black Sheep Best Bitter;  
 Rooster's varies; Treboom  
 Yorkshire Sparkle; York  
 Guzzler; 3 changing beers  


**Masons Arms (49)**  
*6 Fishergate*  
 3 changing beers  


**Micklegate at 127 (50)**  
*127 Micklegate*  
 York seasonal; York varies;  
 6 changing beers  


**Middletons Hotel (51)**  
*Skeldergate*  
 York Guzzler; York seasonal;  
 1 changing beer  


**Minster Inn (52)**  
*24 Marygate*  
 Banks's Sunbeam;  
 Marston's Burton Bitter;  
 Wychwood Hobgoblin; 2  
 changing beers  


**Mount (53)**  
*72 The Mount*  
 Marston's varies; 2  
 changing beers  


**Old Ebor (54)**  
*2 Drake Street*  
 Copper Dragon Golden  
 Pippin; John Smith's Bitter;  
 3 changing beers  


**Old Shambles Tavern  
 (55)**  
*44 The Shambles*  
 3 changing beers  


**Old White Swan (56)**  
*80 Goodramgate*  
 John Smith's Bitter; St  
 Austell Nicholson's Pale Ale;  
 6 changing beers  

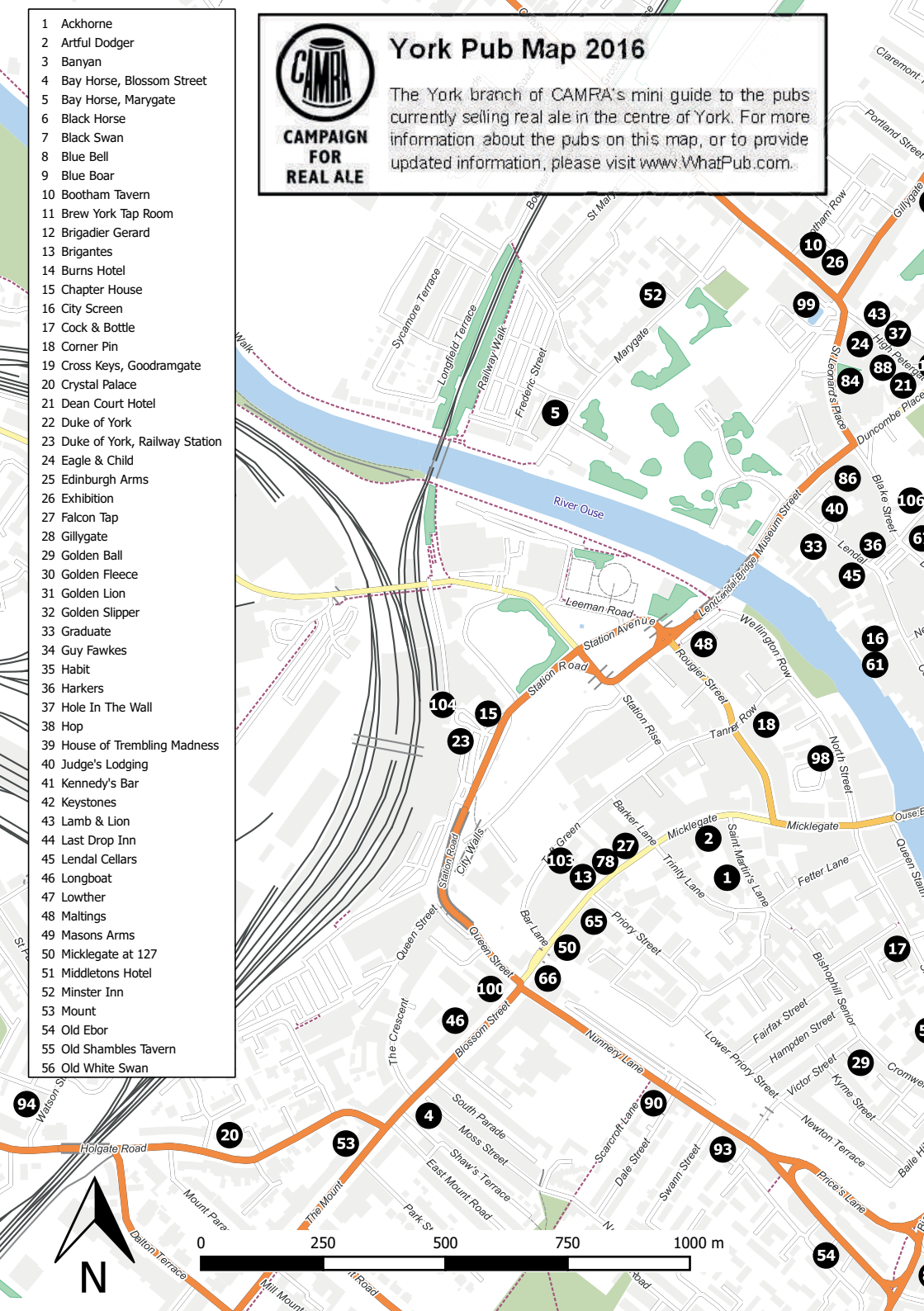

- 1 Arkhore
- 2 Artful Dodger
- 3 Banyan
- 4 Bay Horse, Blossom Street
- 5 Bay Horse, Marygate
- 6 Black Horse
- 7 Black Swan
- 8 Blue Bell
- 9 Blue Boar
- 10 Bootham Tavern
- 11 Brew York Tap Room
- 12 Brigadier Gerard
- 13 Brigantes
- 14 Burns Hotel
- 15 Chapter House
- 16 City Screen
- 17 Cock & Bottle
- 18 Corner Pin
- 19 Cross Keys, Goodramgate
- 20 Crystal Palace
- 21 Dean Court Hotel
- 22 Duke of York
- 23 Duke of York, Railway Station
- 24 Eagle & Child
- 25 Edinburgh Arms
- 26 Exhibition
- 27 Falcon Tap
- 28 Gillygate
- 29 Golden Ball
- 30 Golden Fleece
- 31 Golden Lion
- 32 Golden Slipper
- 33 Graduate
- 34 Guy Fawkes
- 35 Habit
- 36 Harkers
- 37 Hole In The Wall
- 38 Hop
- 39 House of Trembling Madness
- 40 Judge's Lodging
- 41 Kennedy's Bar
- 42 Keystones
- 43 Lamb & Lion
- 44 Last Drop Inn
- 45 Lendal Cellars
- 46 Longboat
- 47 Lowther
- 48 Maltings
- 49 Masons Arms
- 50 Micklegate at 127
- 51 Middletons Hotel
- 52 Minster Inn
- 53 Mount
- 54 Old Ebor
- 55 Old Shambles Tavern
- 56 Old White Swan



**CAMPAIGN  
FOR  
REAL ALE**

## York Pub Map 2016

The York branch of CAMRA's mini guide to the pubs currently selling real ale in the centre of York. For more information about the pubs on this map, or to provide updated information, please visit [www.WhatPub.com](http://www.WhatPub.com).







- 57 Olde Starre Inn
- 58 O'Neill's
- 59 Pavement Vaults
- 60 Phoenix
- 61 Pitcher & Piano
- 62 Pivni
- 63 Plonkers
- 64 Postern Gate
- 65 Priory
- 66 Punch Bowl, Blossom Street
- 67 Punch Bowl, Stonegate
- 68 Red Lion
- 69 Roman Bath
- 70 Rook & Gaskill
- 71 Rose & Crown
- 72 Royal Oak
- 73 Sea Horse Hotel
- 74 Slip Inn
- 75 Slug & Lettuce, Ousegate
- 76 Slug & Lettuce, Swinegate
- 77 Snickleway Inn
- 78 Sociale
- 79 Spread Eagle
- 80 Stonegate Yard
- 81 Sutlers
- 82 Swan
- 83 Terrace
- 84 Theatre Royal
- 85 Thirteen Thirty One
- 86 Thomas's
- 87 Three Cranes
- 88 Three Legged Mare
- 89 Three Tuns
- 90 Trafalgar Bay Inn
- 91 Vahe
- 92 Victoria
- 93 Victoria Vaults
- 94 Volunteer Arms
- 95 Waggon & Horses
- 96 Walmgate Ale House & Bistro
- 97 Watergate Inn
- 98 Whippet Inn
- 99 White Horse
- 100 Windmill
- 101 Yates's
- 102 York Arms
- 103 York Brewery Tap Room
- 104 York Tap
- 105 Yorkshire Bar & Grill
- 106 Yorkshire Terrier
- 107 Woolpack

**Olde Starre Inn (57)**

40 Stonegate  
5 changing beers

**O'Neill's (58)**

10 Low Ousegate  
3 changing beers

**Pavement Vaults (59)**

2 Piccadilly  
Timothy Taylor Landlord; 6 changing beers

**Phoenix (60)**

75 George Street  
Greyhawk varies; Timothy Taylor Landlord; Wold Top varies; 2 changing beers

**Pitcher & Piano (61)**

Ebor Hall, Coney Street  
Marston's varies; 1 changing beer

**Pivni (62)**

6 Patrick Pool  
Tapped (Sheffield) varies; 4 changing beers

**Plonkers (63)**

5 Cumberland Street  
Theakston Best Bitter; 1 changing beer

**Postern Gate (64)**

90 Piccadilly  
Greene King Abbot; Ruddles Best Bitter; 6 changing beers

**Priory (65)**

103 Micklegate  
3 changing beers

**Punch Bowl (66)**

5-9 Blossom Street  
Greene King Abbot; Ruddles Best Bitter; 6 changing beers

**Punch Bowl (67)**

7 Stonegate  
St Austell Nicholson's Pale Ale; 3 changing beers

**Red Lion (68)**

2 Merchantgate  
6 changing beers

**Roman Bath (69)**

9 St Sampson's Square  
John Smith's Bitter

**Rook & Gaskill (70)**

12 Lawrence Street  
Castle Rock Harvest Pale; 7 changing beers

**Rose & Crown (71)**

13 Lawrence Street  
Black Sheep Golden Sheep; Rudgate Ruby Mild; Sharp's Doom Bar; Timothy Taylor Landlord; 1 changing beer

**Royal Oak (72)**

18 Goodramgate  
Greene King Abbot; Theakston Best Bitter; Theakston Old Peculier; 3 changing beers

**Sea Horse Hotel (73)**

4 Fawcett Street  
Samuel Smith Old Brewery Bitter/OBB

**Slip Inn (74)**

Clementhorpe  
Leeds Leeds Pale; Rudgate Ruby Mild; Timothy Taylor Boltmaker; 2 changing beers

**Slug & Lettuce (75)**

1/1a Low Ousegate  
Greene King IPA; 3 changing beers

**Slug & Lettuce (76)**

The Courtyard, 22-26 Back Swinegate  
3 changing beers

**Snickleway Inn (77)**

47 Goodramgate  
Jennings Sneek Lifter; Rooster's Yankee; Saitaire Blonde; 3 changing beers

**Sociale (78)**

100 Micklegate  
3 changing beers

**Spread Eagle (79)**

98 Walmgate  
Marston's Burton Bitter; Marston's Pedigree; 1 changing beer

**Stonegate Yard (80)**

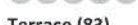
31-33 Goodramgate  
Black Sheep Best Bitter; 1 changing beer

**Sutlers (81)**

54-56 Fossagate  
Black Sheep other as Sutler's Ale; 5 changing beers

**Swan (82)**

16 Bishopgate Street  
Tetley Bitter; Timothy Taylor Landlord; Treboom Swan Blonde; 3 changing beers

**Terrace (83)**

5 Fossagate  
Black Sheep Best Bitter; Copper Dragon Golden Pippin; John Smith's Bitter; Sharp's Doom Bar

**Theatre Royal (84)**

St Leonard's Place  
York Guzzler (Sold as Grey Lady); York seasonal

**Thirteen Thirty One (85)**

13 Grape Lane  
York Guzzler

**Thomas's (86)**

3 Museum Street  
4 changing beers

**Three Cranes (87)**

11 St Sampson's Square  
John Smith's Bitter; Tetley Bitter; 1 changing beer

**Three Legged Mare (88)**

16 High Petergate  
York Guzzler; York Yorkshire Terrier; York Centurion's Ghost Ale; York seasonal; York varies; 4 changing beers

**Three Tuns (89)**

12 Coppergate  
Marston's Burton Bitter; Marston's Pedigree; 4 changing beers

**Trafalgar Bay Inn (90)**

7 Nunnery Lane  
Samuel Smith Old Brewery Bitter

**Vahe (91)**

31-33 Goodramgate  
2 changing beers

**Victoria (92)**

1 Heslington Road  
Old Mill Traditional Mild; Old Mill Traditional Bitter; Old Mill Blonde Bombshell; Old Mill Bullion; Old Mill seasonal

**Victoria Vaults (93)**

47-49 Nunnery Lane  
Cross Bay varies; Cross Bay varies; Cross Bay varies

**Volunteer Arms (94)**

5 Watson Street  
Brown Cow Mrs Simpsons Thriller in Vanilla; Leeds Yorkshire Gold; Saitaire Saitaire Pride; Timothy Taylor Landlord; Treboom Yorkshire Sparkle; 2 changing beers

**Waggon & Horses (95)**

19 Lawrence Street  
Batemans XB; Batemans Gold; Batemans varies; Oakham Citra; 3 changing beers

**Walmgate Ale House & Bistro (96)**

25 Walmgate  
York varies; 5 changing beers

**Watergate Inn (97)**

24 Walmgate  
3 changing beers

**Whippet Inn (98)**

15 North Street  
Great Yorkshire varies; 3 changing beers

**White Horse (99)**

6 Bootham  
Thwaites Wainwright; Thwaites Lancaster Bomber; Thwaites seasonal

**Windmill (100)**

14-16 Blossom Street  
3 changing beers

**Yates's (101)**

Church Lane, Low Ousegate  
Copper Dragon Golden Pippin; Courage Directors; 1 changing beer

**York Arms (102)**

26 High Petergate  
Samuel Smith Old Brewery Bitter

**York Brewery Tap Room (103)**

York Brewery, 12 Toft Green  
York Guzzler; York Centurion's Ghost Ale; York Centurion's Ghost Ale; York other; York seasonal; York varies

**York Tap (104)**

Railway Station, Station Road  
18 changing beers

**Yorkshire Bar & Grill (105)**

Monk Bar Hotel, St Maurice's Road  
3 changing beers

**Yorkshire Terrier (106)**

10 Stonegate  
York Guzzler; York Yorkshire Terrier; York Centurion's Ghost Ale; 2 changing beers



**Pubs currently closed that are due to re-open shortly**

**Woolpack (107)**

6 Fawcett Street

**Feature key**

- LocAle
- Real Cider
- Lunchtime Meals
- Evening Meals
- Dog Friendly
- Family Friendly
- Disabled Access
- Outdoor area
- Live Music
- Sports TV
- Pub Games
- Wifi

# FENTON FLYER

York CAMRA Pub of the Season Spring 2013  
York CAMRA Pub of the Season Autumn 2015

York Beer Festival sponsor

5 Real Ales & 1 Craft Ale locally sourced  
always available

BT/Sky Sports showing on 2 large screen TV's  
Quiz night Wednesdays 8.30pm start  
Live Music 1<sup>st</sup> Friday of every month  
Monthly Discos/Karaoke

**Games Room** - Pool, Darts etc  
Outdoor Children's Play Area



## Opening Times

Monday to Friday 5pm - 11pm,  
Saturday/Sunday open all day



**01937 558137 / 07785 708875**

[www.thefentonflyer.com](http://www.thefentonflyer.com)

The Fenton Flyer, Main Street,  
Church Fenton, Tadcaster. LS24 9RF

# Black Swan Asselby

Back to the original name  
Main Street, Asselby, Nr Howden, DN14 7HE

**01757 630409**

**07769 927603**



## Opening Hours

Mon - Fri from 5pm

Sat from 12 noon

Sun from 12 noon

*Traditional Country Food,  
Locally Sourced Produce served*

Wed - Fri 6 pm - 9 pm

Sat - 12 noon - 9 pm

Sun - 12 noon - 8 pm

## Sunday Roast

**Adult £7.95 - OAP £5.95 - Child £3.95**

**Real Ales John Smiths Cask, Timothy Taylor's  
4 Rapidly Rotating Guest Ales  
Erdinger, Real Cider on handpull  
Beer Garden, Children, Walkers,  
Cyclists & Dogs Welcome**

**Runner up 2016  
Pub of the Year York CAMRA**



Accredited Pub



York CAMRA Autumn  
Country Pub of the Season 2014  
**10p off a pint of real ale for camra card carrying**



Black Swan Asselby



# COASTLINES

Scarborough branch have recently held their first ever beer festival. It was a great success, but the deadline for this issue was too soon after the festival for a full report in this issue of Ouse Boozer.

The committee have all been very busy with the festival, so further news from the coast will have to wait until the next issue of Ouse Boozer.

## Scarborough Contacts

Chairman: Mike Stock

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Secretary: Gillian Harper

☎ 07786 378557 (m)

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✉ [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>

## FACEBOOK

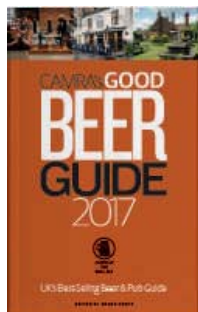
Scarborough CAMRA branch – community page

## TWITTER

@scarboroCAMRA

## Good Beer Guide 2017

Available Now





# The Marcia Inn

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www.themarciaYork.co.uk & info@themarciaYork.co.uk

## YORK CAMRA COUNTRY PUB OF THE SEASON - WINTER

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2016 & 2017



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**PUB OF THE YEAR 2015**

## CHRISTMAS FAYRE MENU

DECEMBER 1ST - 23RD

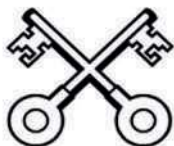
2 courses - £17.99

3 courses - £22.95



Steve & Mary invite you to the

# Cross Keys Inn



**Good Beer Guide 2015**

**THIXENDALE**

**Malton, YO17 9TG**

01377 288272

CAMRA York Country  
Pub of the Season  
Spring 2012



Visit England  
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Bed & Breakfast

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

**MON-THU 6 - 11PM; FRI-SAT 12-3PM, 6-11PM; SUN 12-3PM, 7-11PM**

**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

# FESTIVAL FUN

## SWAN HOTEL

Oh No, not JUST ANOTHER BEER FESTIVAL!

The last weekend in September was just an ordinary weekend in South Milford, except at the **Swan Hotel** which was celebrating its Autumn Beer Festival.

The hotel is one of the pubs run by the Hog Roast Yorkshire, based at the **Puss 'n' Boots** in Acomb, York with several pubs in the region. It is popular with the village residents, young and old alike as being a "real" pub with sports TV and a pool table and meals, served in a restaurant area of the bar lounge.

On both the Friday Night and all day Saturday there was a choice of real ales set up in a large marquee in the car park with a as well as at the bar in the Hotel. A full of beers from **Wold Top Brewery**, **Wold Newton**, **Driffeld** including **Anglers Reward** and **Worts 'n Ale** alongside beers from other breweries such as **Conwy Welsh Pride**, **Whitby Whitby Whaler Half Moon Robustus Lunam** and **Celestial Jester**, **Great Yorkshire Fright Bite** and two beers brewed at **Great Yorkshire Brewery**, **Madness Absolutely** and **Hadley Brewing Co Moonstone IPA**.

Friday night featured the Bruvvas Blue group tribute to the **Legendary Blues Brothers** and Saturday afternoon had a display of Rallycross cars, snakes and reptiles, horse and cart rides and a rodeo bull and Sister Madly on stage in the marquee in the evening.

The hog roast had special offers of a pint and pizza or a pint and hog roast in the £5 ticket price and beers at just £3 a pint.

Not bad for a quiet autumn weekend even if it did rain for most of Saturday afternoon! (JM)

## SCARBOROUGH BEER FESTIVAL

October also saw Scarborough branch running their first beer festival. They held it in the former waiting rooms, then parcels office and now arts centre on Scarborough station. Since this was such a convenient venue we had to make the trip there from York.



*A special train from London even brought some extra customers to the festival which behind the fence on the right in the photo.*

The festival was very well set out, with three separate but linked rooms. This kind of lay out is often very bad for festivals as only one room feels like the festival, but that was not the case here. The first room contained the entrance, glasses, tombola and food stalls, so everyone passed through. The second room was the seating area, with the bar along the far wall in the third room. It was this layout that made it work so well, with the seating area feeling part of the festival, rather than hidden away to the side.

There was an excellent selection of beers, whilst obviously a smaller range than the larger festivals it was very well chosen to have a good mix of new and old breweries and beers, with a focus on quality. This meant those in search of something new were not disappointed, but old favourites were also present.

We were very pleased we took the short train ride to the festival and hope it was as successful as it looked so becomes the first of many!

## COPTOBERFEST 2016 THE THIRD INCARNATION

The 14<sup>th</sup> and 15<sup>th</sup> of October saw the third year of this increasingly popular charity beer festival with 30 real ales and five real ciders. Held in the local church set up requires the pews to be removed to make way for the bar and stillage. Festival Organiser Geoff Mumford, York CAMRA Festival bar manager, also the St Giles vicar, selected most of his beers from the Knavesmire in September. Amongst the breweries were **Bad Seed**, **Brew York**, **Brass Castle**, **Harrogate**, **Hop Studio**, **Leeds**, **Roosters**, **Rudgate**, **Treboom** and **Yorkshire**

Heart with sponsor **Ainsty Ales** who opened their brewery just in time for Coptoberfest. Ciders were from **Orchards of Hushwaite**.



Intriguing tastes for the author were **Harrogate** and **Hop Studio** porters as a head to head comparison and **Treboom's** green hopped **Kettle Drum**.

Of interest with the hand pulls was the use of "Caskwidge" ([caskwidge.com](http://caskwidge.com)) dispense which allows barrels to be positioned upright. The beer is drawn off via a floating filter on a flexible tube from the top of the cask. This avoids the task of stooping the barrel as it empties and reduces the amount of waste on the empty cask to around a pint or so. This became very obvious as barrels were removed on the Saturday night.

Wines and a very popular prosecco bar ensured all tastes were addressed and complemented by Ged Bell pies and veggie options as well.



The opportunity to use the Coastliner bus or a short cycle ride from York helps draw visitors outside the ring road

so each year sees a growth in the number of CAMRA members attending. Spotted were Karl Smith, Richard Dean, John Thompson, Ian Alford, Chris Tregellis, Steve Cobb, John McCloy, Ken Wright, Lucy Buykx, Mark and Nikki Stewart plus Steve and Denise Gorton (apologies to those not named who were also present).

As a beer festival this works well to bring a good range of real ale and cider to an area of relative drought in our branch so put next year's dates of 13<sup>th</sup> and 14<sup>th</sup> October 2017 in your diary now! (SGor)

## UPCOMING FESTIVALS

### FALCON TAP

94 Micklegate, York YO1 6JX

Thursday 1st – Sunday 4th December

One for the diary: The **Falcon Tap** will be holding a beer festival. This year's event will be showcasing beers from around the world. With 30+ draft beers available, live music and food vendors, this promises to be bigger and better than last year. We have some really special beers lined up for this so keep an eye on our website for details nearer the time. See you at the bar.

### STOCKTON

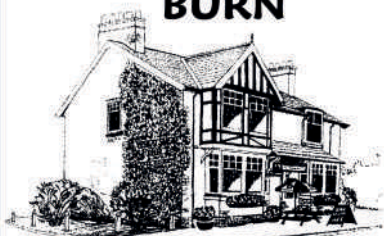
### ALE & ARTY BEER FESTIVAL

ARC, Dovecot Street, Stockton-on-Tees, TS18 1LL  
Thursday 23rd February – Saturday 25th February

Three minutes' walk from Stockton High Street and 10-15 minutes walk from Stockton and Thornaby railway stations). 80+ real ales, ciders and perries. Open: 11am-5pm and 6.30pm-11pm each day. Afternoon: card-carrying CAMRA members free, Non-members £2 admission (Pay on door); Evening sessions admission (beer festival only): Thu £4.50; Fri £4.50; Sat £3.50. Evening sessions for beer fest and entertainment: See ARC website for admission costs and more details. All evening tickets can be bought from ARC's Box Office in person, by phone 01642 525199 or [www.arconline.co.uk](http://www.arconline.co.uk) Souvenir glasses £2.50 (refundable). Tombola. Food available all sessions. See [www.clevelandcamra.org.uk](http://www.clevelandcamra.org.uk)



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welcome you to the*  
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**York CAMRA  
Pub of the Year 2014**



**FREE HOUSE**  
**Rotating Best Bitter**  
**Timothy Taylor Beer**  
**Four rotating guest ales**  
**including one from**  
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**We serve quality local beer**

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**every lunchtime**  
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**Open all day every day**

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**Our 21st WINTER BEER FESTIVAL 2016**

Midday THURS 8<sup>th</sup> DEC - 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.

**OUR 11th SPRING BEER FESTIVAL 2017**

Midday THURS 30th MARCH

until SUN 2nd APRIL

At least 24 real ales and 4 ciders.

With live music in the evening and food all day.

**OUR 19th SUMMER BEER  
FESTIVAL 2017**

Midday THURS 30th JUNE until SUN 2nd JULY

At least 24 real ales and 4 ciders.

With live music in the evening 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.

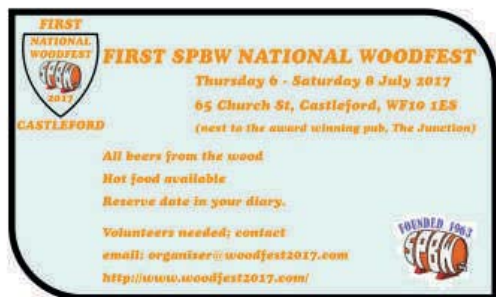
Visit our Beer and Wine shop, 5%  
discount for CAMRA members, and stay over-  
night (10% discount for 2 night stays for  
CAMRA members)

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



## WOODFEST 2017

65 Church Street, Castleford, WF10 1ES  
Thursday 6th to Saturday 8th July



From a member of the organising team:

I am part of the team setting up the first national SPBW Beers From The Wood (BFTW) Festival - Woodfest 2017. While we have had some mini beer festivals serving from the wood alongside standard casks this is the first time

that we will host a national event ourselves and one that will be exclusively BFTW. With the success of Alastair Simms at the White Rose Cooperage and many more breweries serving their beers from wooden casks we feel the time is ripe for this festival.

This will take place next year in Castleford, just outside Leeds. More details are on the website - <http://www.woodfest2017.com/> - with more to follow as things get firmed up. The event will take place in the old **Horse & Jockey** pub, now being refurbished, whose new owner, Neil Midgley, is renowned for his range of BFTW in the **Junction** close by.

Beer festivals, especially the first one, take a lot of time and work to get started. Volunteers and publicity are the key factors to the success of the venture.



# 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

There is only one addition this issue - Selby has added the **Ferry Inn** at Cawood. In addition for the first time I've been able to find the list of assets of community value for Ryedale, making a full set of local authorities with the lists on their web sites.

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 Boozer. 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 **Jubilee**, the **Minster Inn**, the **Bay Horse**, Murton, the **Wenlock Arms**, Wheldrake, the **Derwent Arms**, Osballdwick and the **Bay Horse**, Murton.

### SELBY

**Unicorn**, Selby, the **Cross Keys Inn**, Hillam, the **Jug**, Chapel Haddlesley and the **Ferry Inn**, Cawood.

### RYEDALE

**Bay Horse**, Burythorpe.

### HAMBLETON

**Blue Bell Country Inn**, Alne, the **Orchard Inn**, Hushwaite 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**, Bampton, the **George and Dragon**, Aldbrough, the **White Hart Inn**, North Cave and the **Mariners Arms**, Driffield

### 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

<http://hub.datanorthyorkshire.org/dataset/local-authority-land-nad-assets-information-for-ryedale-district-council>

## 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

[https://www.harrogate.gov.uk/info/20123/community\\_rights/314/assets\\_of\\_community\\_value](https://www.harrogate.gov.uk/info/20123/community_rights/314/assets_of_community_value)

## 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-to-bid>

# HAMBLETON ALES

## OPEN DAY

15TH APRIL 2017

12 TILL 4

## FREE ENTRY

Beer, Food and Music  
Melmerby Green Lane, Melmerby, HG4 5NB  
[office@hambletonales.co.uk](mailto:office@hambletonales.co.uk)

  
NICK STAFFORD'S  
HAMBLETON ALES

# NATIONAL WINTER ALES FESTIVAL



The National Winter Ales Festival 2017 will be held in Norwich. The iconic venue known as The Halls is also the venue for the Norwich Beer Festival that will be holding its 39th Annual Beer Festival in 2016. The Press and Trade preview will be on the afternoon of Tuesday 21<sup>st</sup> with a CAMRA members only preview on the evening from 5:30 pm to 10pm. General opening thereafter is from 12noon until 10:30pm.

As well as beers at the festival site there will be special pub venues in the city which will have more festival beers, so visitors can experience the great Norwich pub culture as well. The Fringe will run from Saturday 18<sup>th</sup> February to Saturday 25<sup>th</sup>.

The National Winter Ales festival will host the finals of the prestigious Champion Winter Beer of Britain competition and the results will be announced during the afternoon of Tuesday 21<sup>st</sup> February.

# HARROGATE AND KNARESBOROUGH

I joined the ranks of the happily retired some 20 months ago. One of the great things about this whenever you fancy you can just get on a train or bus and go for a day trip. As someone with a keen interest in good quality beer and pubs, inevitably many of my trips of this type involve those two great partners.

I live in Poppleton and one of the advantages of this is it has a railway station on the York/Harrogate line. I have (beer) toured Harrogate/Knaresborough quite a few times, as a combined trip, sometimes with friends sometimes solo. Once in the summer I even took my bike and cycled back to Poppy. But times change and now there is sufficient interest to make separate tours worthwhile. I duly revisited Harrogate on 6<sup>th</sup> October and Knaresborough on 20<sup>th</sup>.

My Harrogate trip included six pubs, mostly old favourites but a couple new to me. I started at the **Coach & Horses**, a smart and comfortable pub on West Park (A61). Good local beer choices so I relaxed in the autumn sunshine and read a while, sampling halves of **Daleside Blonde**, **Roosters Birdman**, **Harrogate Vanilla Porter** and a strong and interesting special, **Six O'Clock P45**.



*The beer list at Coach & Horses*

Suitably refreshed I took the relatively long walk to **10 Devonshire Place** on Skipton Road (A59). Somehow I had never visited this excellent pub before, so chose it over the **Swan** just down the road, a Market Town Tavern which I am familiar with. Not disappointed, and thirds were enjoyed of **North Riding American Session**, **Bad Co Comfortably Numb** and **Baildon Blonde**.



*10 Devonshire Place*

Eventually I found the **Little Ale House** on Cheltenham Crescent, my first visit to this micropub serving four interesting ales as well as key kegs. A very welcome addition, I sampled the **Credence Waimea** and **Lincoln Green Tuck Porter** but they also had **First Chop Jam** and **Bingley Blantyre** available. It was also a nice surprise to run into Jackie Rogers delivering **Half Moon** beer.

On to more familiar places, a brief stop at **Hales Bar** for a half of **Daleside Old Legover** followed by **Roosters Highway 51** and **Bridgehouse Blonde** at the **Blues Bar**, before ending up at the **Harrogate Tap**. My first visit here too, and enjoyed **Hawkshead Iti**, **Dark Star Sunburst**, **Atom Singularity** and **Magic Rock Ringmaster** before catching the train home.

Two weeks later I was blessed with more autumn brightness as I caught the train to visit six pubs in Knaresborough.





After the big climb up from the station, a relaxing start at **So Bar** with **Roosters Yankee** and **Timothy Taylor's Landlord**, watching the world go by on High Street. On to the **Crown**, expanded and refurbished by Wetherspoons with a large range of ales on offer, of which I chose **Everards Hop Session** and **Pitch Black**, **Ossett Big Red** and **Terrapin Recreationale**. The pub was very popular, with many customers visiting for the good value

food. A return to the station next where I sampled **Ghost Wraith Pale**, **Timothy Taylor's Ram Tam**, **Roosters Italian Job** and **Black Sheep Special Ale** at the **Mitre**, an old favourite and a Market Town Tavern.

Next up a visit to the **Cross Keys**, an Ossett pub in the centre of town, where I had **Rat White Rat** and **Cabby Chino Coffee the Porter**. At the bottom of Briggate towards Mother Shiptons, next port of call was the **Half Moon**, a smartly refurbished pub new to me where I drank **Dark Star APA** and **Black Sheep Baa Baa**.

Now **Blind Jack's** was open (they start at 4pm) so I climbed back up the hill to my favourite local, to soak up the ambience and enjoy **Dark Star Hophead**, **Bad Co Wild Gravity** and **Comfortably Numb** (in a can!). With a final half of **Timothy Taylor's Ram Tam** at the **Mitre** before catching the train.

# The Ackhorne

*Ollie, Fi and staff offer a Warm Welcome to all at  
The Ackhorne, St Martins Lane, York.*

## Open Times

12-11 Sunday – Tuesday, 12-12 Wednesday – Saturday

Traditional real ale pub offering 5 rotating cask ales, traditional cider including Weston's Old Rosie. A range of bottled Belgian Beers and canned craft ales plus a great choice of malt whiskey.

Dogs Very Welcome

Small Function Area for Hire – Buffets Available

Quiz Night every Sunday from 9pm – FREE SUPPER!

Games Night Mondays from 7:30pm

Live Music last Friday of the Month

## Contact Us

01904 671421

oliverfallon@yahoo.com

Find us on: Tripadvisor

Facebook.com/TheAckhorne

Twitter @The\_Ackhorne



# NEW BREWERY TOUR COMPANY

A new Yorkshire based company offering minibus tours has recently launched. The company is run by Mark Stredwick.

Here is what they have got to say for themselves:

## WE'VE LAUNCHED!

Brewtown provides the ultimate experience of brewery tours in Yorkshire. We offer a fun, laidback minibus-based touring experience with fellow beer lovers, giving our guests unrestricted access to some of the best beer in the county. Back in Oz I spent several months working alongside Dave's Brewery Tours showcasing the best microbreweries that Sydney has to offer – now I'm very happy to be able to take guests on a journey of craft beer discovery in my new home: Yorkshire.

With nine breweries on board, three different tours on offer and more in the pipeline, our unique educational beer appreciation tours give guests the opportunity to taste and experience the craftsmanship of the region's small-scale brewers. Hop on the Brewtown bus and we'll take you behind the scenes to explore Yorkshire's flourishing craft beer scene, meet the brewers and taste what's on tap.

Whether you're a beer buff yourself, you know someone who is, or you're planning a special outing or corporate hospitality event, Brewtown has something for everyone. I'm really happy to share my new venture with you – feel free to pass on our details to anyone you know who might be interested in a Yorkshire brewery tour.

Keen to book on with Brewtown? Tours are available daily, including private charters and group bookings. For more information and to book a place visit [www.brewtowntours.co.uk](http://www.brewtowntours.co.uk).

## VIXEN 101 INTERVIEW

York CAMRA member Paul Stellings, from Community Radio Station, Vixen 101 interviewed Nathan Amin about his recently released historical book entitled, "York Pubs". The book covers in some detail 40 of the city's traditional pubs.

You can hear the interview on-line by going to [www.vixen101.co.uk](http://www.vixen101.co.uk) and using the Listen Again drop-down menu at the top right of the home page and select, York Pubs - Nathan Amin/Paul Stellings.





## AND NOW WE ARE SIX

Due to popular demand, the once seasonal White Witch (3.9%) has been added to our championship core list - for even more Moorhouse's magic in Yorkshire's pubs.



**The Perfect Spell - just ask for Moorhouse's**

Publicans should contact Stuart Thompson

m. 07527 646107, t. 01282 422864

or email: [stuart.thompson@moorhouses.co.uk](mailto:stuart.thompson@moorhouses.co.uk)



## MATT'S MYRIAD OF BEER STYLES #9

In the Summer 2016 edition of Ouse Boozer, we covered the dark delights of Porter. This time we are going to look at its older sibling, **Stout**. The origins of the name are straightforward. In the 18th century, it was usual for the strongest beer brewed by a brewery to be called stout, therefore the higher gravity versions of porter - typically 7% or 8% ABV - were known as stout porters. This was eventually abbreviated to stout. So, stout actually refers to a beer's strength, not its colour. Stouts can therefore be pale, although such beers are not very common.

Stout is most commonly associated with Ireland and the famous brands of **Guinness**, **Beamish & Crawford** and **Murphy's**, following those brewers' decisions to concentrate on the darker styles of ale. Indeed, it was stout that saw Guinness rise from being the largest brewer in the UK at the end of 19th century to the largest brewer in the world by the end of World War One.



As the development of the style was covered edition #7, let's have a look at some of the sub-styles of stout in this edition. Before the 1880s, beer was taxed on the amount

of malt it contained, not its ABV. Guinness realised they would pay less tax if they used unmalted (and so untaxed!) roasted barley in their beer. The resulting roasted and bitter flavour was known as **dry Irish stout**, which is now famous throughout the world. A local(ish) example is **Tapped Brew Co Stout** (4%).

**Milk stout** became popular in the UK after World War One, declined towards the end of the 19th century, and is currently undergoing a resurgence. Sources suggest that a survey in the mid-1980s by What's Brewing found only 29 UK and Channel Island breweries making stouts, most of which were milk stouts. This seems incredible these days, with most of Britain's 1,700 brewers producing an example of stout or porter. Also known as **sweet stout**, milk stout contains lactose, which is a sugar derived from milk. It was held in high regard and was even recommended to pregnant women for medicinal reasons, as my mother will confirm! Perhaps the most famous example of milk stout is **Mackeson's** (2.8%). Local examples include **Brew York Tonkoko** (4.3%), which was brewed especially for this year's York Beer and Cider Festival by some of our volunteers, and **BAD Co. Dazed & Confused** (5.5%).

Another reasonably well known type of stout is **oatmeal stout**. This beer contains an amount of oats, perhaps up to 30%, and is a concept that originated in medieval Europe. The oats produce a bitter taste in the beer. **The Hop Studio's Avenoir** (6.5%), **Samuel Smith's Old Brewery Oatmeal Stout** (5%) and **Bad Seed Brewery's Oatmeal Stout** (4%) are examples I have sampled from breweries close to home.

**Chocolate stout**, as the name suggests, is a stout with chocolate flavours, brought about by the use of dark malts, particularly chocolate malt. These malts are roasted until they turn a chocolate colour. Probably the most famous chocolate stout in Great Britain is **Young's Double Chocolate Stout** (5.2%).

A slightly obscure take on the style is **oyster stout**. In the 18th century, oysters were popular pub grub and began being used in brews in the 1930s. Modern versions tend to include a handful of oysters per brew, but some beers named oyster stout may actually only use the name as a suggestion of something to eat with the beer, not because they contain oysters! Misleading, or what!?





Now it's the Big Daddy of stout – Imperial stout or Russian imperial stout. This has the strongest ABV of the family (usually around 9%) and was originally brewed for export to the court of Catherine II of Russia. One of my

personal favourites is Acorn Gorlovka Imperial Stout (6%). Brass Castle Annexation (8.3%), York Imperium (7.4%) and Black Sheep Imperial Russian (8.5%) are others from our neck o' the woods. I do like a stout and this has made me thirsty! Now where's that Half Moon Robustus Lunam (5%)? (MG)



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# CIDER NEWS



York CAMRA held its annual beer census on 23<sup>rd</sup> June. Whilst the main purpose is to check up on the availability and variety of beers York's pubs offer, our surveyors also take note of any ciders on sale – both keg and real. This unearthed a number of outlets for real cider of which I was unaware, so I subsequently visited them all to see what was what.

A clutch of five new ones had been found in the Bootham Bar area, so I started at the **Exhibition** on Bootham itself. **Weston's Rosie's Pig** is the usual cider here, but not in the winter, so it will probably disappear during November and reappear next spring. Across the road, nearer the Bar, is the **Thwaites-owned White Horse**. They started selling cider earlier this year and tried various **Weston's** products before plumping for **Old Rosie**, which is what I had to drink. A quick detour now up Gillygate to the **Gillygate** pub. This had been reported as having **Aspall's Cyderkyn**, but the surveyor was lucky as real cider appears only occasionally. Through the walls next to the **Hole in the Wall** on High Petergate. One of the handpumps had a clip for **Thatcher's Heritage**, as expected, but unfortunately it was reversed. The barman told me that they do sell it from time to time – failing that you can nip across the street to the **Eagle & Child**. Here I came across **Pulp Damson** and **Rhubarb** (two ciders, not a blend), **Glebe Farm Cherry** and **Lilley's Mango**. Assistant manager Helen (a familiar face who formerly worked at the **Duke of York**, and a cider enthusiast herself) told me that there will usually be three or four ciders on and at least one should be non-fruit-flavoured – I was just unlucky, although others may disagree. The boxes are under the bar, but the pump fronts are mounted on the prominent “cider tree”, so you know what's available. Go see for yourself.

Elsewhere in York the **Punch Bowl** on Stonegate has returned to the real cider fold, although it may never have left! Here you'll most likely find a **Weston's** cider, but don't give up too easily because the handpump is in the back bar.

The **Golden Ball** in Bishophill started selling real cider earlier this year and there's a box of **Weston's Old Rosie**

on the back bar. This means that for the first time every York city centre entry in the Good Beer Guide also sells real cider – the best pubs have a commitment to quality in all areas.

Some pubs just outside the city were also found to have real cider, so I went to the **Ship** at Acaster Malbis first of all. Here they had **Weston's Old Rosie** and **Hand Brake**, which is damson-flavoured. **Old Rosie** is always on, whilst the fruit cider varies. Finally my travels took me to the **Blacksmith's Arms** at Naburn, which has **Weston's Rosie's Pig**. This surprised me a bit as the few **Marston's** pubs which have sold cider in my experience have had **Thatcher's Heritage** (which you may find in the Marstons-owned **Hole in the Wall** mentioned earlier). Be that as it may, that's what the **Blacksmith's** has.

Due to a shortage of space in this issue there's no room for the cider pubs list, but as far as I know it's pretty much as before, along with the additions mentioned here. The **Masons Arms**, though, was omitted in error as it had reopened by the time the last edition came out.

Finally, the latest from some of our local(ish) producers.



The pressing season started in early September at Bridge Farm, Seamer where **Hedge-Hoppers Cider** is based. Altogether seven pressing days were scheduled at Seamer, Harwood Dale, Hunmanby and Pickering with the last of these at the end of October. Generally speaking the apple crop has been delayed this year, so the first day was a bit slow, but subsequent weeks yielded several tonnes with some excellent apples. The site at Bridge Farm will be licensed soon and one night per week there will be a shop for the purchase of their wares.

More news on this next time or check them out at [www.facebook.com/HedgeHoppersCider](http://www.facebook.com/HedgeHoppersCider) or [seamerfayre.co.uk/hedge-hoppers-apple-juice-and-cider.html](http://seamerfayre.co.uk/hedge-hoppers-apple-juice-and-cider.html)



**Tree Top Press** have also been busy pressing – the harvest has been excellent and they're hoping to process about 20 tonnes of apples. The cider apple varieties – **Tom Putt**, **Dabinett** and **Yarlington Mill** – have done so well that they expecting to be able to produce single variety ciders from them. The

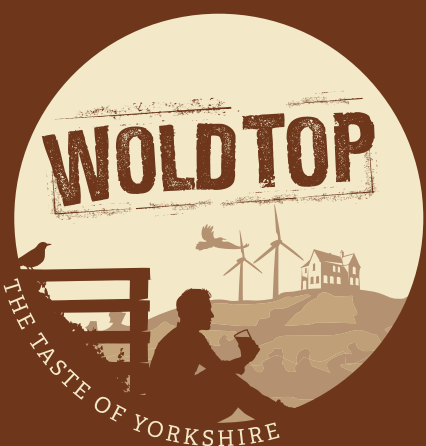
Bramleys are being left on the tree until late November and they will try once again to make ice cider via both the cryoextraction and cryoconcentration methods – more on this topic next time. Another attempt will also be made at producing a keeved cider. More on this another time too.

The shop at Suffield, near Scarborough, is very busy and of the 2015 ciders the **Goodlands** has now all gone with the very popular **Hackness Rock** still available along with **Tabular Hills** (my personal favourite) and **Sugar Loaf**.

They expect to do most of the same blends this year, so the names will be retained, but there will also be some new blends and the possibility of some single variety ciders as mentioned before. They still expect to make a unique cider for Scarborough RUFC from apples harvested there, with a name to be decided by the club.

With limited stocks the only draught outlet is still the **Old Post Office Tavern** at Brompton, although they have had many requests.

Find them online at [www.treetoppress.co.uk](http://www.treetoppress.co.uk) (RB)



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# LOOK NORTH!

On a bright Saturday morning 16 York CAMRA members boarded a minibus in York to set off in search of some of the real ale pubs in the northern limits of our branch.

After a steady journey including being held up by tractors a couple of times our first stop was the **Buck Inn** at Chop Gate – the most northerly pub in our branch. In addition to a selection of continental beers, we variously sampled **Cameron's Thirsty Blood** (4.3%), **Salamander's Jolly Good Fellow** (4.0%), **Buck's Vintage Reserve Cider** (4.0%), as well as **North Yorkshire Bitter** brewed for the pub by **Wainstones/Stokesley Brewing Company**.



Heading back from walkers' territory to the main roads, our next stop was the **Helmsley Brewing Company** in, er, Helmsley. Available was **Howardian Gold** (4.2%), **Yorkshire Legend** (3.8%), **Striding the Riding** (4.0%) and **Hawkshead Red** (4.2%). This is a cross between a micro-brewery and a micro-pub with the small brew kit visible from the bar area.



We then proceeded to Kirkbymoorside (or Kirbymoorside as it seemed to be spelt on some maps – answers please

to your author on the back of a white fiver!), stopping here for a couple of hours so everyone could grab a bite to eat as well as visit three of the pubs around the town centre with offerings including the following:

**George and Dragon** where **Daleside Blonde** (3.9%), **Timothy Taylor's Landlord** (4.3%), **Greene King Abbot Ale** (5.0%), **Yorkshire Legend** (3.8%) and **Black Sheep Best Bitter** (3.8%) were on offer.

**King's Head** with **Jennings Bitter** (3.5%), **Banks Sunbeam** (4.2%), **Jennings Cumberland** (4.0%) and **Ringwood 49er** (4.9%) available.

**White Swan** offering **Wychwood Hobgoblin** (4.5%), **Sharps Atlantic** (4.2%) and **Saltaire Blond** (4.0%).



The final stop before returning to York was Pickering where we visited two pubs. The first was the **Sun Inn**, a regular pub of the year winner for our neighbouring Scarborough branch which was serving **Abbeydale Illumination Ale** (4.8%), **Helmsley Brewery's Yorkshire Legend** (3.8%), **Thornbridge Jaipur Ale** (5.9%), **Rat Ratatonic IPA** (5.0%), **Tetley Cask** (3.7%), and **Yorkshire Heart's Hearty Mild** (4.0%). The **Tetley** and **Yorkshire Legend** are permanent and the others are rotating choices of real ale.

The other pub we visited was the **Black Swan**, which changed hands a little while ago and greatly improved the beer range. It has recently improved even more with the installation of an on site brewery, called **Breworks**, with several of their own beers on offer on our visit. The selection available was **Yorkshire Heart's Hearty Mild** (4.0%) and **JRT Best Bitter** (4.2%), **Helmsley Brewery's Howardian Gold** (4.2%), **Brass Castle's Rubicon Ruby**

Red Ale (4.5%) and Brewworks Castle Porter (4.9%) and Istanbul Pale Ale (4.3%).



We arrived back in York around 8pm, about an hour later than originally planned, but that can be explained by the success of the trip (since the delay was caused by a reluctance to leave the **Black Swan**!). Many thanks to our Social Secretary Ken Wright for organising. This is the first bus trip your correspondent has managed, having mainly done only the Friday 5's and Cycle Crawls, and I can thoroughly

recommend, well, them all as opportunities to sample the great range of pubs and real ales we have in York and the rest of our area in the company of your friendly fellow CAMRA members! (HB)



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# ON THE ALE TRAIL

The purpose of this trip was to visit four pubs to the north of York that were participating in the 2016 Ale Trail, so with leaflets in hand seven travellers set out on the relatively short distance to the **Lysander Arms** in Rawcliffe. Here we found **Greyhawk Blond Obsession** and **Isaac Poad No. 84 IPA** (Made in York according to the pumpclip. Hmm...) on the bar, alongside **Sharp's Doombar**. These were enjoyed in warm sunshine in the very pleasant rear garden, where the aeroplane weathervane was an unusual feature. There was a blackboard in the garden area with details of beers from a beer festival, mental notes being made to investigate further.

After rejoining the minibus we ventured forth to the **Mended Drum** at Huby, where on offer were **Atom Blend 1 Camomile**, **Brass Castle Life's a Beach** (a pina colada wheat beer), and two offerings from **Tiny Rebel**, namely **Loki Black IPA** and **Staypuft Marshmallow Porter**, as well as **Black Sheep Best Bitter**. All were in excellent condition, but divided opinion according to taste. Plenty of time had been allowed to partake in these, as well as sample some of their excellent food, including onion rings that resembled doughnuts - these had been made using the **Black Sheep**, and were delicious. Jasper the black Labrador obviously thought so too as he positioned himself strategically when each order arrived!

*Cheers!*

It was then time to negotiate single track roads to the village of Stillington, spotting several pheasants on the way, and the **White Bear**. **Sam Smith's OBB**, **Rudgate Viking** and **Leeds Pale**, were joined by guests **Wold Top Coastal Series 3 American IPA** and **Great Newsome Jem's Stout**. The two guests benefited from receiving a discount for CAMRA card holders. Again, all were on fine form, and were enjoyed with the distraction of the Rugby League Challenge Cup final.

The rain had started to fall as we left for **Sheriff Hutton** and the **Highwayman**, where on the bar were **Theakston's Best Bitter** and **Lightfoot**, together with **Hambleton's Yorkshire Session Bitter**. This pub was not part of the Ale Trail, but was a pleasant addition nonetheless. As with the **Mended Drum** and the **White Bear**, this pub was sparsely populated, which seemed a bit strange for a summer Saturday afternoon. Several groups of diners did arrive later on, however.

The final port of call was **Strensall**, and the **Ship**. For those not wishing to partake in pink or blue slush there was a choice of **John Smith's Bitter**, **Timothy Taylor Landlord**, **Wychwood Hobgoblin**, and **Otter Summer Light**. All were in good condition, and a couple of hardy souls enjoyed them outside, despite the heavens having opened by this stage, which also put paid to ideas of a go on the bouncy castle.

As there was still time in hand before departure, several made the short walk to the **Half Moon**, where **John Smith's Bitter**, **St. Austell Tribute** and **Adnams Samba City** resided upon the bar. Entertainment varied from the football on the television to a pool game, but I won't mention the result for fear of embarrassing the branch Chairman!

In fading light and rain falling ever harder the minibus took us back to York, where several tour participants wisely used the **Maltings** as a waiting room whilst waiting for buses home after a very enjoyable day out, with Ale Trail leaflets now bearing several more stamps each. (Cir)



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# LAST ORDERS

## York Branch Meetings and Events

### Saturday 10th December

Annual trip to Beverley with a visit to the Goodmanham Arms and Boot & Shoe, Ellerton. Bus leaves Leeman Road memorial Gardens at 11am, return to York by 8pm. Approximately cost of trip £12.50

### Friday 16th December

Friday Flood 5 – Masons Arms 7.30pm, Red Lion, 8.15pm, Walmgate Ale House, Watergate Inn and Brew York Tap.

### Monday 2nd January

City Winter Pub of the Season presentation to the Blue Bell. The presentation will take place between 8pm and 8.30pm.

### Saturday 7th January

Town and Country Winter pub of the Season Presentation to Moors Inn, Appleton le Moors. We will also be calling in at the Blacksmiths Arms at Lastingham, the New Inn at Cropton and the Brass Castle Tap, Malton on the way home. Bus leaves Leeman Road Memorial Gardens at 11 am and returns for 7pm. Cost £9.00

### Tuesday 17th January

Branch Meeting at Brigantes, 8pm.

### Friday 20th January

Friday 5 - Gillygate 7:30pm, Eagle & Child, 8:15pm, Thomas's, Yorkshire Terrier and Olde Starre Inn.

### Friday 10th February

Cycle social. First cycle ride of the year meeting at the Fox, 7pm for 7:30pm departure.

### Saturday 11th February

North Riding Brewery, followed by a walk round Scarborough. Train from York 10:40 due Scarborough 11:29. Bus leaves the front of station 11:45 to North Riding Brewery. Then return to Scarborough and visit several pubs before making your way back to the Scarborough railway station. Costs and further details TBA.

### Friday 17th February

Friday 5 - York Tap 7.30pm, Brigantes, 8.15pm, Falcon Tap, Artful Dodger and Maltings.

### Wednesday 1st March

Branch meeting and AGM at Knavesmire 8pm.

## 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/)

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