

HOUSE BOOZER



CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.131 - **SPRING** 2017 - 7500 copies



VOLUNTEER ARMS

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

AN INDEPENDENT FREE HOUSE

Brass Castle - Cliffhanger

Farmers - Blonde

Leeds - Yorkshire Gold

Timothy Taylor - Landlord

Brown Cow - Thriller in Vanilla

Northern Monk/Leeds/Brass Castle - keg

plus 3 guest ales & 1 real cider

**Live blues/jazz/
Americana every
Saturday at 9pm**

**Prize quiz every
Sunday at 8.30pm**

**Open traditional
music session
last Thurs of
each month**



Proud to support our local
independent breweries

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www.volunteerarmsyork.co.uk

OPENING HOURS

Mon-Thurs 5pm-11pm Fri 5pm-Midnight Sat Noon-Midnight Sun Noon-11pm

YORK CAMRA TOWN SUMMER PUB 2014!

The Woolpack Inn

Under New Management

A multi-award winning,
vinyl-loving Yorkshire brewery
and the team behind a
nationally renowned real-ale
destination pub bring you the
all-new Woolpack Inn.

Real ale, craft keg, quality
bottles & cans, selected spirits
and organic wine. All from
independent producers.

6 Fawcett Street, York, YO10 4AH

BEHIND THE BAR

Suddabys 21st Winter Beer Festival pushed the pub one nearer a magic 50, in total festivals held, which will be achieved with the 2017 Spring Festival. Seasonal atmosphere was well fuelled by an excellent range of tipples and backed by high quality music. Patrons of the Suddabys academy of the destruction of the English spoken word were much in evidence as noted below, long may they continue, enjoy them and my own very best wishes for 2017, roll on spring! Enjoy. (JR)

- No work today? We got rained off. Why, what happened?
- Nobody goes to that pub because it's too crowded!!
- Are you backed before, or are you back tomorrow?!
- I'm still married to my ex wife!
- Does that chap from Luton not come in now? No, he lives in Portugal, they have a funny language, it's all Greek to me!!
- I back them for a score draw, but if it's nil nil I win!
- New Zealand is not the land down under, it's the land under Llandudno!
- And this gem...
- To make a good beer festival work the single most important TWO things are....!!

PUB NEWS

The **Woolpack Inn** has new tenants Chris and Sharon Sherratt. They will consistently offer a beer from the **Revolutions** range plus a further five ever changing guest beers initially from Yorkshire breweries. They have also held several events (meet the brewers and a vegan festival) and are planning many more including displaying work from local artists. See the *LocAle* latest news article inside and introduction below for more information.

The **Bootham Tavern**: Nicola Hunter, who runs Molly's Tea Rooms has taken on this Punch-owned pub. The three-storey building, which also has six bedrooms, has undergone a £500K refurbishment and reopened in December. It features a new back bar, lighting and wall coverings, improved facilities, and an upgraded external courtyard. The refitted pub has a strong focus on 'craft ale and live sport', broadcasting major football and rugby

matches as well as other sporting fixtures. Many years ago Nicola worked in the **Bay Horse** in Marygate.

York Theatre Royal's hand-pull beer is now gone, although the handpumps are still there. They now have only keg **Black Sheep Best Bitter**. Fingers crossed cask will return in the future.

The **Lord Collingwood** at Poppleton gained a new **Marstons** tenant in the new year. Sarah Heaton is giving up for personal reasons and the new person is believed to be a chef at Hotel du Vin.

The **Leeds Arms**, Tadcaster has reopened as a free house now called **The Broken Bridge**. It has been refurbished to a high standard and on a recent visit had **Black Sheep Best Bitter**, **Sharps Doom Bar**, and **York Guzzler** available.

The **Ulleskelf Arms** has **Timothy Taylor's Boltmaker** as their regular hand pulled cask ale, as well as up to three guest beers, one usually a *LocAle*.

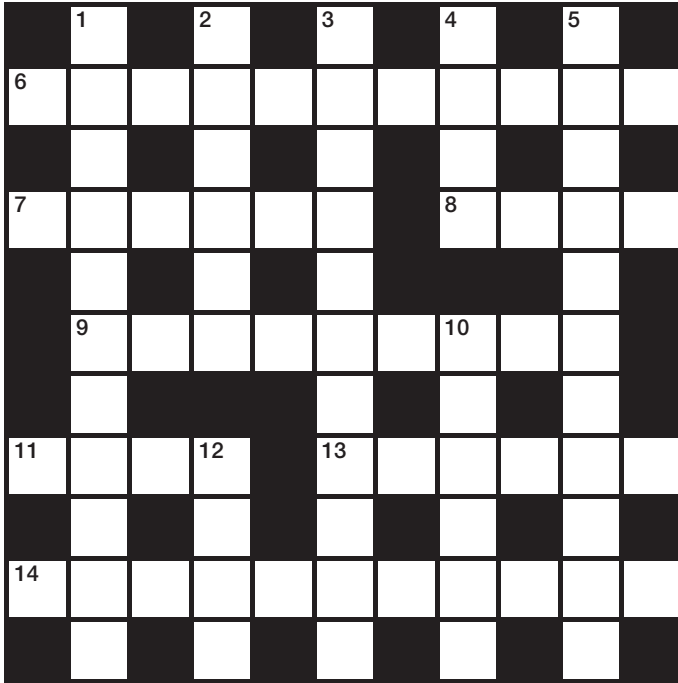
The **Crown** at Monk Fryston has **Timothy Taylor's Landlord** as their regular cask ale and at least one guest beer.

The **Three Horse Shoes** at Fairburn is now a member of the *LocAle* scheme with one changing hand pulled draught beer. *Note: see LocAle article inside*

The **Malt Shovel** at Oswaldkirk has just lost its beer engines for serving cask **Old Brewery Best Bitter**. Now only **Sam Smith's** keg.

The **Bay Horse** at Burythorpe re-opened in October after a two-and-a-half year closure. It has been bought as a free house by Vito Logozzi of the **Goodmanham Arms**, Goodmanham, and is being run by his brother Franco. The pub has been refurbished in the same style as the Goodmanham Arms, with four separate drinking areas and three log/coal fires. Six cask ales are on offer during the week, including **All Hallows Brewery** ales, rising to eight at weekends. There are also six real ciders. Vito is planning to refurbish another unused room, and introduce food in the spring. The pub is open all day, every day.

1 welcome you to 6 in 14, 5 serving 3



Set by Len Dalbridge

- 1 Mine hosts had Xmas getting smashed with a nun (5,3,3)
- 2 Poet's central to serving girls doing turn at opening time (6)
- 3 They're drunk in 6, & deal with crises when wobbly (4,1,6)
- 4 Finally call taxi from pub for branch member (4)
- 5 6, say, or candidate for Customer of the Year? (1,5,5)
- 6 Where 1 will welcome you — but difficult to see them lasting (3,8)
- 8/7 They show you round brewery where you'll inevitably find 6 (4,6)
- 9 6 landlord's characteristic contents of cellar behind upper room (5,4)
- 10 More than a single Bell's prepared with Lamb's & Wood's? Not acceptable here (6)
- 11 Need to get intoxicated in Paradise (4)
- 12 Fantastic inn on bank of Ouse for one over the eight (4)
- 13 Pantry worker dressed as Pantomime Dame? (6)
- 14 Restricting bad manners, perfect location for 6 (7,4)

Solution on page 40

All cask ales are £2.50 per pint, the same price as at **Goodmanham Arms**.

The **Corner Pin** has a new landlord, Linford Gardener. They are now open seven days a week from 12pm. They aim to have five ales on from the **Marstons** range and serve food all day every day. All ales £2.20 every Tuesday from 5pm

Old Mill's Albion Vaults (Selby) has recently undergone refurbishment and is due to re-open as Ouse Boozers goes to press. It is going to be called **No.1 The Crescent, Selby** and will certainly be going up-market with stylish food. www.no1selby.co.uk

THE WOOLPACK INN

We are writing this article to introduce ourselves as the new Licensees of **The Woolpack Inn**, Fawcett Street, near the Barbican. Sadly, the pub was closed for a short time but we are excited about the prospect of building it up again and providing an inviting environment for customers. We also wish to use this opportunity to explain a little bit about our ethos and to provide details of forthcoming events.



Chris with beers at the Revolutions meet the brewery event

In terms of a potted history, we are both former teachers whose passion for real ale started us down a completely different life path four years ago. We previously managed the **Craven Arms** in Birmingham where we developed a close working relationship with **Revolutions Brewery**, our partners in this new venture. Our core principle is the promotion of independent and locally sourced products wherever possible. Instead of using national brands, our spirits, wines and bottled beers very much showcase

local producers, for example, **Masons Gin** from Bedale, Yorkshire. A rotating **Revolutions** beer will consistently be on offer plus a further selection of ever changing guest cask ales, initially from Yorkshire. There is a fantastic variety of pubs in York and our aim is to add to and hopefully enhance this existing vibrant beer scene.

Several events will have already occurred by the time you read this article. In January, we launched the **Revolutions** new core range of beers in the form of a meet the brewer/tap take-over. We also held a mini-beer and food festival as part of 'Veganuary' where selected breweries included **Brodie's**, **Weird Beard**, **Almasty** and **Moor**. We then hosted a meet the brewer evening with Rob Hamilton from **Black Jack Brewery**, Manchester, at the beginning of February. These events are an opportunity to work with some of our favourite breweries that perhaps don't appear too often in York.

Our aim is to hold brewery events on a monthly basis and also to host beer launches from a number of breweries. Depending on when this issue is published, a date for your diaries is our **Pig and Porter** meet the brewer with Sean Ayling on Saturday 4th March. Forthcoming breweries should include **Siren Craft** and **Elusive** - watch this space! We don't offer hot food at the pub but we have started Takeaway Tuesday, an ideal opportunity to buy a beer and complement this with a takeaway pizza order of your choice. Most pizza places offer two-for-one deals on Tuesdays, hence the choosing of this day!

We look forward to seeing some of you soon. If you wish to contact us or simply browse forthcoming events, you can find us at:

Telephone: 07496249307

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

Facebook: The Woolpack Inn York

(CS & SS)

BREWERY NEWS

BAD SEED, Malton, North Yorkshire



News from Chris Waplington: Plans are already underway for **BEERTOWN 2017** which

will be taking place at the Milton Rooms in Malton 18th - 20th May.

Each year this festival turns Malton into a beacon for great beer - showcasing some of the best beers from the most exciting breweries in the country. Last year was a huge

success raising £3000 for Ryedale Special Families - a vital local charity based in Malton that helps children and young people with special needs. This year looks to be even bigger and better with over 50 beers available in cask and keg, plus live music and fantastic artisan street food.

Our first collaboration brew of the year will be taking place with our friends at **Intrepid Brewing Co.** based in the Hope Valley in Derbyshire. Not only do they make excellent beers but they are as passionate about cask beer being unfiltered and unfiltered as we are. We believe unfiltered beers have more flavour and aroma and better mouthfeel. At the time of writing we are finalising our recipe but this beer will be available in cask and keg and is definitely worth watching out for.

On Thursday 25th May we'll be taking over the taps at the Tate Modern in London! We will be showcasing 5 of our beers on keg and we'll be on hand to talk to people about our great range of beers. The Tate Modern always has an excellent beer selection, we've supplied beer to the restaurant for a number of years and were really pleased when they approached us to host an evening event.

BILBROUGH TOP, Bilbrough, York

Bilbrough Top Brewery was completed last year and has started test brewing. Brewer Nigel Cay has installed a six barrel plant with two fermenting vessels in premises just off the Main Street. The initial brew being developed is **Top Beer**, a 3.9% pale ale. Nigel was trained by Dave Smith and received set-up help from John and Jane of **Treboom Brewery** at Shipton by Beningborough and is grateful to Paul Crossman from the **Swan** for some key advice.



Nigel Cay at Bilbrough Top Brewery

The third test brew took place in late January following some fine-tuning and a small number of casks should soon be appearing in selected pubs in the vicinity. By the time you read this a website and Facebook page should be up and running but meanwhile information and contact details can be found on Twitter: [@bilbroughtop](https://twitter.com/bilbroughtop). Production brewing is expected to start in the spring.

BLACK SHEEP, Masham, North Yorkshire



Black Sheep Brewery is set to create a scrum at pubs and bars with the launch of its first seasonal ale of its 25th anniversary year that will toast an exciting season of international rugby.

Ram Tackle, a 4.1% ABV ruby ale with its 'pack' of eight different English hops, will be available in pubs throughout February, to coincide with the launch of the Six Nations.

In addition to the Six Nations tournament, which takes place throughout February and March, **Ram Tackle** has been brewed to celebrate the British and Irish Lions summer tour of New Zealand.

Ram Tackle's launch follows the North Yorkshire-based brewery's previous rugby-inspired brews, including **Blind Side** and **Ruckin' Disaster**, which were launched ahead of the 2015 Rugby World Cup and England's subsequent dismal campaign.

BRASS CASTLE, Malton, North Yorkshire



News from Phil Saltonstall: Our revamped and now permanent brewery **Taphouse** in Malton opened on Friday 27th January with beer, coffee and pizza/snacks.

We had some of our newest beer on tap: **Lemming** (7.4%), a classy old-school double Cascade-hopped pale ale. The beginning of the year means that we re-start our barrel-ageing program. The **Wallop** will go into barrels shortly. But in the meantime, we're thinking perhaps a ginger-based beer into whisky barrels? Let's see.

The dates for this year's **BEERTOWN** extravaganza in Malton have been announced (18th -20th May) and tickets will go on sale soon. By any measure, it's the region's premier craft beer event - and it's for charity! More beers (including American cask ale), more music and more fun again this year.

BREW YORK, York



News from Lee Grabham, Co-Founder: In early 2017 we moved the core range into cans with special releases also planned for release in can.

We also nearly doubled our production capacity with the addition of a new 30 bbl fermenter. With this increased capacity we have exciting plans for releasing new beers on a more regular basis, with at least 20 new beers planned for 2017!



The new larger fermenter in the middle

Some will be larger scale releases and others will form part of a 'Beta Series' where feedback will be gathered and the most popular brews will make it back onto the 2018 brew schedule.

February saw the first of the Beta releases with the launch of **Amber Herd**, our 5.5% American Amber Ale.

March will see the second Beta release with the launch of **Triple H**, a c5.0% Hoppy, Hazy and Heavenly Pale.

April sees our 1st birthday with celebrations planned across a long weekend with great food and live music being accompanied by a new beer release each day. Each day will see a series of firsts with the release of our first Triple IPA (**The Eternal Hoptimist**), our first Wheat Beer (**Razberet**, a Raspberry Wheat Beer) and our first Sour Beer (**Reinvent the Peel**, a citrus sour).

May will see further Beta releases with the simultaneous release of three as yet to be named Pale Ales (a US pale, a NZ pale and a Australian pale).

HALF MOON, Ellerton, East Yorkshire



News from Jackie Rogers: We're bouncing into spring on the back of two CAMRA awards, the first from Halifax & Calderdale CAMRA for Pale Ale of the Festival with

Hopwarts Express 5.5% presented in January. The second was from York CAMRA for Silver in the "Dark beers <5%" category of LocAles at York Beer and Cider Festival in September, a great night was had at the presentation evening in the De Grey Rooms.

Progress continues with our expansion plans and a third fermenter is on order which will allow us to increase our brewing capacity.

Licensing the brewhouse and taproom give us the opportunity for events and open days, starting with opening the Taproom on 4th June as the village hosts the Ellerton Classic Car show and craft market, a fabulous day out with an amazing range of classic cars and bikes plus the chance to visit the brewery!

New beers are springing up, **Supermoon** 4.9% classic English golden ale, **American Pale** 5.8%

HARROGATE, North Yorkshire



News from Anton Stark: We're enormously chuffed to be awarded 'Cask Beer of the Festival' by Otley Beer Festival for our **Vanilla Porter**,

especially after receiving a SIBA Silver and several LocAle awards at York Beer and Cider Festival for the same beer (and we've only brewed it four times!) Think we need to brew this one more often... We had our very first Tap Takeover on Jan 27th and 28th at **The Little Ale House** micro pub in Harrogate, billed as 'one of Yorkshires smallest breweries taking over one of Yorkshires smallest pubs'. Every beer in the pub was ours, showcasing eight different beers plus a few prototypes, with me working behind the bar all weekend to boot.

THE HOP STUDIO, Elvington, York



News from Dave Shaw: We've taken on a new brewer Ian Cowling - Mat Breslin has moved on to start his own project **Back on Black!**

We're updating our pump clips and labels over the next few months, some of which are shown below.



We brewed a lot of new beers last year - this year we're taking the best bits of last year and the best of our back catalogue. We have one or two new ideas up our sleeves too.

The tap room is proving to be a great success open every Friday from 3.30pm, at least three beers on handpull, with

bottles and growlers to take out - and if you are lucky, some pie!

The shop is open Monday to Friday 9.00am - 5.30pm and most Saturday mornings 10.30am - 12.30pm (ring to check first 01904 608029).

LEEDS

LEEDS BREWERY

News from Jenna Hall: This year the brewery celebrates its 10th birthday. In celebration we will be holding a party at the brewery which will include food, live music and, of course, beer. The event will be ticketed and we will release more information over the coming weeks. We will also be releasing a celebratory birthday beer, although the details are yet to be confirmed, but will be widely available through May and June.

NORTH RIDING BREWERY, East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: In November we took delivery of two new tanks, one fermenter and one racking, this meant we could increase production and brew three times a week. Recent beers have been:

Continuing the 3.8% **US session IPAs:**

Versions

16 - Bravo, Centennial and Falconers Flight 7c's hops

17 - Galena, Summit and Chinook.

18 - Comet, Summit and Mosaic.

19 - Centennial, Galena and Ekuantot.

US IPAs (both 5.5%) Centennial and Falconers Flight 7c's 5.5% - Centennial.

Aussie Pale 4.5% - Galaxy and Vic Secret.

Other pales: **Euro Pale V2** 4.5%, **El Dorado** 4%, **Comet** 4.2% and **Sticklebract (NZ)** 4.5%.

Dark side: **Bonfire Toffee Porter** 4.5%, **Milk Chocolate Stout** 5%, **Ice Cream Porter** 4.5%, **Oatmeal Stout** 5%, **Black Horaisin** 6.5% and **Mocha Porter** 4.5%.

Finally Stu visited **Brew York** in November to brew what is certainly my beer of the year **Hoptimist DIPA** 9.1% which hopefully is being rebrewed this year.

NORTH RIDING BREW PUB, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: Another busy year and an end of the year collaboration brew for John with Ben, assistant brewer at **North Riding Brewery**, **Lombax** 4.4% a hoppy golden ale

brewed with Bravo, Citra and loads of Mosaic hops.

Other recent beers have been; **Croc** 4.9%, **Junkenstein** 7.2%, **Paralyzed** 7.4%, **Bahamut** 5.5%, **Zweihaender** 4.6%, **Blink** 3.9% and **Regalia** 4.9%.

OLD MILL, Snaith, East Yorkshire



News from Kelly Wood: Our seasonal ales March to May will be as follows:

March Mist ABV 4.0% A balanced malty bitter with a refreshing hop finish.

April Fool ABV 4.2% A pale bitter with a complexity of hop.

Three Rivers ABV 3.9% A golden bitter with spicy citrus hop notes.

Building work is now complete...

<http://www.oldmillbrewery.co.uk/news-building-work-complete.html>

We are currently in the process of refurbishing and renovating the **Albion Vaults** in Selby. We are aiming to complete the works by the end of February, early March. It will then be re-opened as **No1 The Crescent, Bar & Bistro**. You can keep up to date with the happenings on their website <http://www.no1selby.co.uk/>

Once this work is complete we shall be starting on the **Brewers Arms** (our brewery tap) in Snaith at the end of March. This will also be undergoing a refurbishment and we will be looking at closing the pub for three weeks whilst the makeover is being completed.

REVOLUTIONS, Castleford, West Yorkshire



Revolutions Brewing Co.

Revolutions new branding and beer range was launched at a tap takeover and "meet the brewer" event at the **Woolpack** in January.



The new pumpclip designs in action at the Woolpack:



Chris showing off the beers on the bar with tasting notes to help choose which to try



*Mark Seaman and Andrew Helm
introducing their new beers*

ROOSTERS, Knaresborough, North Yorkshire



ROOSTERS
FREE RANGE BEERS FROM KNARESBOROUGH

News from Tom Fozard:
Rooster's Brewing Co.
is delighted to announce

they now a SALSA plus Beer accredited brewery, having been successfully audited in November. The purpose of SALSA is to provide food safety assurance certification and support for small and micro businesses in the United Kingdom, with SALSA certification only granted to breweries who are able to demonstrate they are able to produce safe and legal beer and are committed to continually meeting the requirements of the SALSA standard. The SALSA plus beer audit has been developed in association with Cask Marque and is carried out by specially trained auditors with extensive experience of the brewing industry. Oliver Fozard, Rooster's Head Brewer, comments: "As more and more breweries continue to compete for space on the region's bar-tops, we believe the emphasis has to be on the consistency of brewing quality beer. We have always believed in the quality of the beer we produce and the practices we carry out to achieve the high standards we pride ourselves on, so to be able to back this up by being awarded SALSA accreditation reaffirms this to ourselves, our customers and consumers alike."

RUDGATE, Tockwith, near York



News from Craig Lee: 2017 is
our 25th Anniversary. We plan
on releasing a limited edition

bottled beer and are looking at an open day/weekend
early September.

We have refreshed the imagery of our core range pump
clips which we are getting positive feedback on.

The March - May specials in addition to our core range
are:

MARCH



Hermione 4.0%

A very pale refreshing ale with a gentle melon
aroma.

In Bruges 5.0%

A full bodied golden Belgian beer with a fruity floral yeast
finish.(clear)

Brew 30 C and C black ale 4.1%

Black coloured ale hopped with Cascade and Chinook

APRIL



Astrid 4.0%

Rich golden ale full of citrus fruit from dry hopping
Patriot Pale 3.6% (St Georges)

Light pale ale well balanced session beer with a
lime apricot floral aroma

Brew 31 Bluenose 5.2%

Innovative fruity ale flavoured with fresh blueberries.

MAY

Wild Mild 4.0%

Dark brown nutty Mild, with a subtle hint of liquorice.



Wangle Hopper 4.8%

Copper coloured bursting with forest berries

Brew 32 Mango in the Night 3.6%

Mango and Citra hop infused pale ale.

We are hosting our second fund raising beer festival in
Boroughbridge named Beer Ont' Brigg over Easter on
Friday 14th and Saturday 15th April. As last time we will
feature over 30 real ales and ciders along with music
throughout the day and a food bar.

We are also involved in Lotherton Hall Food and Drink
Festival. This year it is taking place 28-30th April.

TAPPED BREW CO. Sheffield and Leeds

News from Yan Pilkington: Tapped Brew Co. have
taken on a new head brewer, Dave Sanders (formerly at
Eastwood & Sanders, Kirkstall and Greyhawk/Copper
Dragon breweries), who has been working on tweaking
our current beers, and also helped us create new beers
including a Porter, these beers will be readily available in
The York Tap, Pivni and The Pavement Vaults. Dave is
brewing at both Tapped Leeds and the Sheffield Tap.

TREBOOM, Shipton-by-Beningborough, near York



News from Jane Blackman, Treboom Brewery:

New for spring is our cask conditioned lager,

Trommel 4.2% ABV. Brewed with German

Treboom
BREWERY

hops it has a floral grassy aroma with a hint of spice on the palate. Our popular Black IPA Kaala 5.0% ABV, Maillot Blanc 4.8% Yorkshire Saison and our mild, Mayovka 3.5%, will also be returning.



This year we are introducing a series of low ABV seasonal specials all brewed with British hops. The first will be Spring Blonde 3.6% ABV available in cask from March to May.

If you would like to sample our specials why not come along to the brewery on the second Saturday of the month 12-4pm for tastings, bottle sales and a free brewery tour starting at 2pm.

WOLD TOP, Wold Newton, East Yorkshire



News from CAMRA Brewery Liaison Officer, Colin Povey: After the success of our special edition Coastal Series

cask beers last year, we have decided to introduce the Festival Series. Comprising five very different beers ranging from stout through pale ale to a lager style beer, the Festival Series celebrates the Brewery team's love of music and our long association with the Moonbeam's Festival. Available in February, Festival Series 1 is a dry stout that is smooth and malty with a light bitterness and a dry mouthfeel. It's made from Concerto, Wheat, Crystal, Chocolate and Roast Barley Malts and Progress hops.

Big Sky Beer Club: As well as a branded 'beer club' glass and T shirt, you will get a membership card which entitles you to 10% discount in our shop and online. You will be welcomed at the brewery to two club nights in the year where you can taste new beers and learn more about the brewery and processes. Annual membership is £55. Please call Anne on 01723 892222 for more information. 3rd and 4th June - Brewery and Gardens Open Weekend



YORK

News from Neil Arden:

Seasonal Ales:



MARCH



First Light 3.8%

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

APRIL

Rhubarb Pale 4.8%

Flavoured with in season Yorkshire grown forced rhubarb, this pale beer has a refreshing fruity tartness. Little known, UK grown Archer hops round off the fruity palate whilst the addition of vanilla soothes the sharp edge of the rhubarb.

MAY



Hallertau Blanc 4.0%

Hallertau Blanc, released in 2012, is a daughter of Cascade and is one of a new wave of bold flavoured German grown varieties. You can expect strong fruity notes, with wine-like qualities of gooseberry and grass, akin to Sauvignon Blanc. The aroma is complex with hints of cassis and elderflower in addition to grapes, grapefruit and lemongrass.

Other news:

We're happy to say that **York Blonde** is now available permanently, whereas previously it has been a regular summertime brew, picking up its fair share of awards along the way.

We've been trying for some time now to secure enough of the much sought after Citra hop, that gives **Blonde** its signature light bitterness and tropical fruit flavours, and we've finally managed it. This couldn't have come at a better time having scooped a gold award in the SIBA North East awards, hosted at the York CAMRA Beer and Cider Festival last year, earning a place to compete for national recognition at SIBA's BeerX event in Sheffield 17th-19th March.

Elysian is crowned the best spirit in Yorkshire

The official judgment was made by a team of experts, following a four-day marathon of tasting, testing, nosing, debate and deliberation. The panel spoke very highly of the winner, commenting "this drink is visually stunning. With mellow and honey and caramel notes it screams quality – we will definitely be buying a bottle of this!"

The honour was bestowed on this lovingly crafted spirit at The Deliciously Yorkshire Taste Awards. Held at the Pavilions of Harrogate and compered by Nigel Barden (BBC Radio 2) alongside Yorkshire Food Finder Sue Nelson, the event was suitably grand and glitzy.

Elysian Spirit is York Brewery's own creation, developed from a prize-winning dark ruby ale and by a team dedicated to craftsmanship and excellence.

The soul of the spirit lies in **Centurion's Ghost Ale**. It is distilled no less than five times, in small batches, using traditional copper pot stills. Its essence is robust and yet

fine. Often described as being 'lowland malt like', Elysian Spirit displays the fortitude and strength we like to think is more associated with the character found in God's own country! The Yorkshire provenance is clear to see and a pleasure to taste. The bouquet begins with ethereal fruity fragrances. Then, underpinning the powerful 42% abv, soothing honeyed notes are found, with the warmth of caramel rounding out the finish.

Jonathan Barker MD said, "This is a brilliant achievement for a relatively new product. Hopefully now we can focus on distributing Elysian further afield and so more people will be able to experience what we believe is the true spirit - the essence of Yorkshire."

The winning title adds to a growing collection of accolades for York Brewery, Brand Manager Neil Arden said "creating Elysian has been a long process of testing and tweaking, so to see it being recognised as the Best Yorkshire Spirit is an amazing feeling - I'm chuffed to bits!"

Elysian Spirit will never be mass produced. York Brewery are committed to small scale, traditional production methods with quantities available being dependant on the brewing volumes of Centurion's Ghost Ale.

Brewery founder Tony Thomson invites you to a Ps Up in a Brewery with new book**

The man who started it all here at York Brewery, Tony Thompson, has put all his trials and tribulations into a book due to be released at the beginning of April. With a launch & signing event taking place in the brewery tap room on Saturday 1st April 2017.

The book, P**s Up in a Brewery, records every step along the way to building a successful business - from the birth of an idea to the search for funding; from hauling a second hand kit across the Pennines to the improbable task of finding premises within the city walls; from tackling the stern resistance of York landlords to the moment when the new kid on the block captures the industry's most coveted awards. Alongside the drama is the humour associated with building a business on the simple premise that you like its product. The book's cast of colourful characters include Tony's partner in crime, one-time burger-flipper Smithy, and the softly spoken barman who lets his wooden club do the talking for him. With secretive brewers, a couple of ghosts and a lass on a hen party determined to down a yard of ale also in the mix, you have something between a soap opera, a business plan and a sitcom.

YORKSHIRE HEART, Nun Monkton, near York




News from CAMRA Brewery Liaison Officer, Ian Alford: For 2017 Yorkshire Heart are introducing new designs for their branding which includes renaming

some beers and new pump clips. Hearty Mild, JRT Best Bitter and Heartger Lager will become Dark Heart, JRT Golden Best Bitter and Platinum EPA respectively. The winter specials Molly's Chocolate Stout at 7% and Pride of Yorkshire a 4.5% oatmeal stout have been very popular. For spring their specials will be 3.8% Hearty Blonde and 4.2% Get Pithed. To mark the Tour de Yorkshire in April there will again be Pedal Pusher, a 5% blonde ale.

The Yorkshire 'Hearty' Festival will return on Friday 28th April from 5.00pm to 11.00pm and Saturday 29th April from noon until 11.00pm with over 20 real ales, ciders and their own wines. There will also be other drinks, hot food and live music. Tickets are from £5 and camping will be available all weekend.

www.yorkshireheartfestival.com for more information.

Snickleway Inn



6 cask ales
including Rooster's Yankee,
Jennings' Snecklifter and
rotating guest ales.

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PUBS OF THE SEASON

Eager members gathered at the back bar of the **Blue Bell** for the presentation of the Winter 2016 City Pub of the Season award.

Snugly accommodated with the usual selection of Yorkshire beers on offer together with cheese and biscuits we enjoyed the presentation speech of Branch Chairman, Chris Tregellis, and the reply from landlord John Pybus. Well, in fact, unknown to each other they both gave the same speech! To save repetition here is the combined version:

Firstly we were invited to raise a glass to two recently departed members: George Wells and Geoff Henman. Both had been longstanding supporters of CAMRA, indeed it was George's suggestion which led to this award.

The **Blue Bell** was described as one of the iconic pubs of York (which it is), combining outstanding interiors with brilliant local beer. What it needed was a fitting custodian and this it has in John, ably assisted by brother-in-law Joe. Indeed so iconic that it has in recent years seen a clustering of several good new pubs in its shadow making this area of the city an excellent spot for real ale.



Chris presenting the award to John and Joe

In the unlikely event that you don't know the **Blue Bell** please seek it out but remain mindful that it's a small unspoilt gem so treat it with the respect that it deserves. Here's to it retaining its charming character for many years to come. (CT)

The Town and County Winter Pub of the season in the **Moors Inn**, Appleton le Moors

Our minibus load of members were welcomed by

landlords Jude and John for the Winter Pub of the Season Award into the **Moors Inn** in the pretty village of Appleton le Moors.



Stuart presenting the award to John and Jude

Jude and John have been running the pub for two years and have achieved a great deal, serving quality food from local sources, supporting local breweries just what a village pub should be. On the three handpumps were **Bradfield Farmers Brown Cow** 4.2%, **Pennine Best Bitter** 3.9% and **Isaac Poad No 84 IPA** 4.5% later changed to **Helmsley Yorkshire Legend** 3.9%. After sampling all the beers and consuming the generously provided nibbles, we continued our tour.

Our next pub is one of our favourites out this way, the **Blacksmiths Arms** at Lastingham. This is a past winner and always good to revisit, beers offered were **Theakston Best Bitter**, **Copper Dragon Golden Pippin**, **Horbury Ales Gold** and **Horbury Ruby** at 4.1% which was outstanding.

On next to the **New Inn** at Cropton, as expected we found many beers from the **Great Yorkshire Brewery** brewed at the rear of the pub. Beers included **Hadleys Gold**, **Yorkshire Classic**, a real lager, **Golden**, **Yorkshire Moors** and **Chocolate Orange** at a hefty 6%.

On the return journey home we visited the recently reopened **Bay Horse** at Burythorpe which has been closed for 2 ½ years and under threat of permanent closure. Run by the same owners as **Goodmanham Arms** they have recreated a winning formula. Three real fires, eight handpulls, in an atmospherically lit multiroom pub. From the **All Hallows** brewery at Goodmanham was: **Peg Fyfe** (mild), **Ragged Robyn** (ruby beer) and **No Notion** (porter). Other regular beers were **Hambleton**

Stallion, Ossett Yorkshire Blonde and Theakston Bitter, a further two guest beers and five real ciders. We are sure to be back to this newly reopened pub. (SB)

The Spring City Pub of the Season is **Brew York**. It is an unusual winner, being a brewery with a bar, but it is open every Thursday, Friday and Saturday with a large range of **Brew York** beers available. The bar area is the length of building overlooking the brewery on one side, with an outside drinking area at the back. The bar itself is in the centre of the bar area and has six handpumps which are always occupied. There are also a range of keg beers, often including a guest or two.



Lee and Wayne behind the bar soon after opening

There are bar stools along the bar, creating that friendly pub feel where strangers can talk to each other. There are plenty of tables for those who would rather sit in groups. A bar billiards table is also available. (MR)

The winner of the Town and Country Spring Pub of the Season is the **Bay Horse** at Burythorpe. In April 2014 the **Bay Horse** closed its doors and has been left empty and derelict for over two years.

With strong support from the villagers and neighbouring villages, they lobbied and received an ACV status; (Asset of Community Value) which scuppered the plans to develop it for housing, at least until there was an opportunity for it to be sold as a pub.

Vitto and Abbie Logozzi stepped in to save the pub hoping to emulate the work they have done at the **Goodmanham Arms**, an established country favourite among many CAMRA members.

Over the next six months of planning and rebuilding the interior of the pub and lovingly restoring through hard work and enthusiasm they have made it feel like a timeless authentic pub.

Indeed this is experienced as you open the door to enter this pub, the ambience and the aromas from the wood burning fire that greets you. Not one fire but three in total, all recovered hidden behind plaster board and restored for all to enjoy.

Then there is the beer. Lining the top of the bar are eight hand pumps serving cask real ale, three of which are from **All Hallows Brewery** at Goodmanham.

Franco, Vito's brother is running this pub happily and with pride etched into his face, along with Kristan who welcomes the locals and visitors from far and wide.

Work continues to finish the kitchen and the plan is to provide a substantial menu with food to match the ales on sale. They are already serving food at lunchtimes.

This nomination is a big thank you to all who aspired to save the pub and to Vitto, Franco and his family, for all their hard work in giving back to the locals, better than it has ever been, their restored pub, a real pub, with a real fire and real ale. (KW)

A circular logo for Wold Top Brewery. The text "WOLD TOP" is prominently displayed in a bold, serif font at the top. Below it, there is a silhouette illustration of a man sitting on a bench, reading a book. In the background of the illustration, there are wind turbines and a small house. The text "THE TASTE OF YORKSHIRE" is written in a curved path around the bottom of the circle. Below the circle, the text "CREATING SENSATIONAL DRINKING" is written in a bold, sans-serif font. At the very bottom, the contact information "Call: 01723 892222 enquiries@Wold Top Brewery.co.uk" is provided.

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PUB OF THE YEAR

Each year York CAMRA awards one pub in their branch the title of branch Pub of the Year. The competition is tough with the large number of excellent pubs in the area, so we have a two stage process to select the winner.

The first stage is the nomination which is open to all branch CAMRA members. We send an email to all members who we have email addresses for and a postal ballot for all members who have opted for paper communication inviting them to nominate up to three city pubs and up to three town and country pubs. We divide the nominations to try to make up for the much greater visibility of city pubs – most people in the branch area either live in York or can visit. This is not the same for the rural area of our branch which extends a considerable distance north and south of York.

With such a large branch, our main communications route is via an email list. We also have a small postal list for members without email but this is only used occasionally for important official branch information (such as the Pub of the Year voting). If you are a York Branch CAMRA member and are not getting ANY communications from us, please contact Karl our Secretary (postal address, phone number and email in the back of Ouse Boozers) and ask to be added to one of these lists.

We use these nominations to determine a shortlist of Pub of the Year contenders selecting the top two city and the top two town and country pubs with two slots for the highest third or fourth placed pubs in either category.

The eventual winner is selected by surveying the pubs. With a large branch area we can't expect all our members to know all our pubs, so this stage allows any member who wants to join in visit the six shortlisted pubs and help choose the winner. We also ran bus trips to the country pubs to help people visit.

The criteria our surveyors should use are:

Quality of the beer, cider and/or perry - is the beer, cider and/or perry sold of good/excellent quality?

Style, décor, furnishing and cleanliness - the pub should provide a comfortable, pleasant and safe environment throughout, with a friendly atmosphere.

Service, welcome and offering - service should be welcoming, friendly, polite and also prompt whenever possible. Staff should be knowledgeable about and enthusiastically promote real ales (and cider and perry if applicable). Where possible products from local producers should be included.

Community focus and atmosphere – this covers all sorts of things depending on the type of pub, for example supporting local groups, sports teams, information on the local area but should feel welcoming to all.

Alignment with CAMRA principles - is real ale (cider and perry where applicable) promoted in a positive way? Does the pub try to stimulate interest in the sorts of issues we're concerned about? It should be clear who has brewed "house branded" beers. Where possible there should be a range of beer styles and strengths. Where applicable, the range of ciders and perries should be taken into consideration. It should be noted that it is better for a pub to sell a small range to maintain quality if that is what suits their trade.

Overall impression - did you enjoy your visit to the pub? Did you spend more time than you had anticipated at the pub or wish you had been able to stay longer and would look forward to a return visit?

Here are some reports of the six finalists – in some cases they are reports of a specific visit and in others a view of the pub following many visits.

BLACK SWAN, Asselby

Seven go slightly mad in Asselby!

Seven members braved the freezing temperatures to do the minibus survey trip to the **Black Swan** in Asselby. I was surprised to discover our driver was Sean Singleton, who I knew from his time at both the **Red Lion** and **White Horse** pubs in Poppleton. We benefited from his snippets of info from the local pub trade during the 45 minute journey to the village, off the A63 between Hemingbrough and Howden.

Asselby is situated on the marshland between the rivers Ouse and Derwent and is an unremarkable village – apart from its great pub. There was already a good sprinkling

of customers when we arrived. We warmed ourselves in the cosy lounge while we selected our ales from the usual interesting beer list and were welcomed and served by Ian Boyall who runs this free house with his wife Sandie.

On offer was **John Smith's Cask**, **Timothy Taylor's Boltmaker** and three **LocAles** - **American Pale** from **Half Moon**, **Thunder Road** from **Sunbeam** and **Dry Hopped Puffin** by **Bird Brain/Black Swan**. I tried them all apart from **John Smith's** and all were in good condition. Further **Westons Old Rosie** was the real cider.



The view of the bar

It was a pleasure to chat with the brewers from **Bird Brain** in Howden (Phil Usher) and **Sunbeam** in Stanningley, Leeds (Nigel Poustie), who had also made the effort to visit that evening. Nigel's beer names are weather themed and some also link to Bruce Springsteen songs, hence **Thunder Road**.

On the upcoming ale list were **Elland Chinook** and **Perle**, **Titanic Plum Porter**, **Hop Studio Barolo** and **Sunbeam New Dawn**. Lucky locals! Our hosts also kindly provided some excellent home-made pizzas and chips to help soak up the beer.

After a previous spell as "Irish" themed **Whelans**, the pub has relatively recently reverted to its original name of **Black Swan**. Under Ian's control, the pub won a Country Pub of the Season award in Autumn 2014, and was a finalist in last year's Pub of the Year competition. I have visited the pub a number of times and always enjoyed the experience and beers on offer. This was again the case as we left for our minibus return journey. (KS)

BLUEBELL, York



Looking into the back bar

The **Blue Bell** is a pub that needs no introduction for many readers. It is one of York's smallest and most unspoilt pubs.

About 18 months ago the pub got a new custodian, John Pybus, who has retained everything that made the pub great (looking at the exterior and interior you wouldn't know there had been a change) but added to the beer range making an always excellent pub even better.

The pub has two small rooms and a corridor all with serving access, a proper bar in the front room and hatches in the corridor and back room.

The beer range always includes **Bradfield Farmers Blonde** and **Timothy Taylor's Landlord** along with a beer from **Roosters**. There are also another four changing beers from breweries such as **Brass Castle** and **Half Moon**.

The **Blue Bell** is always a lovely place to while away a few hours (or as long as you have), just don't try to go in a large group – you will not fit! (MR)

FALCON TAP, York

The **Falcon Tap** was the winner of the City Pub of the Season for Winter 2015.

The **Falcon Tap** reopened in December 2014 in the premises that had previously been **Rumours**, but that is where the similarity between the two establishments ends!

It has been transformed into a pub that stands out from the rest with open and modern layout with open brickwork and tiles which complement the Victorian features, focussing on top quality ale most from local breweries which feature regularly on the bar. The enthusiastic landlord has six

guest cask ales, offering a range of styles and strengths. (KW)



The back room of the pub has recently been decorated with the mural shown in the photo above.

MALTINGS, York

The **Maltings** has won numerous amounts of awards from 1992 to the present day including CAMRA Pub of the year 2015.

The landlord, Shaun has never faltered from his reputation for serving great beers, all in tip top condition. Maxine also serves fantastic pub food from the Dragons Den, although the chilli is not for the faint hearted (you might be able to spot an entertaining Trip Advisor review in the pub!) making this pub the first port of call for many a visitor to our city, many return again and again.



Last time the Maltings won!

Where ever you drink in Great Britain there is always someone there who has visited the **Maltings** and praises it highly. Not forgetting local people who find it hard not to pass by without a visit to this well established pub. (KW)

MENDEED DRUM, Huby

Some CAMRA members with the need for an excuse to go to the pub midweek set off by minibus to Huby, 20 minutes north of York, to check out the **Mended Drum** in Huby. We had visited before to present it with its certificate for winning CAMRA York Village Pub of the Season in spring 2016, but we needed to visit uninvited to assess it for Pub of the Year.

The **Mended Drum** sits at the south end of Main Street in Huby, and above the door is a **Black Sheep** pub sign, but unlike many village pubs with such signs does not only serve **Black Sheep**. You can read about its history and why it has that name on the website <http://www.themendeddrum.com>. There you will also find forthcoming events such as live music, quiz, menu, what beers are on, etc.

It has been in the CAMRA Good Beer Guide for about three years now, which is quite an achievement with the limited space available for each branch area and the number of new pubs opening all the time, especially in York city centre, and now it is the running for Pub of the Year.

On the midweek evening we visited there was a choice of no less than six real ales:

Black Sheep Best Bitter, 3.8%, **Brass Castle Mosaic**, 3.8%, **Cloudwater Bitter**, 4.5%, **Small World Thunderbridge Stout**, 5.2%, **Bad Co Burnt Ends** 6.7%



Some of the beers available on our visit

Cask ciders included:

Cornish Orchards, 4.8%, **Snail Back Fruit Back**, 4.0%

There are Key Keg and keg beers too, always stocking an **Atom** beer.

As you can see not only is the number of beers exceptional for a village pub (they have proudly celebrated 500 real ales since the pub's rebirth in 2011), the range is fantastic, covering all strengths and styles so you can't get bored or not find one you like. The Bad Co Burnt Ends is quite unusual, having been aged in Islay casks, imparting an astringent quality like the whisky. The beers constantly rotate, except for the **Black Sheep** and they always have a **Brass Castle** beer, so when you go it's likely to be five other beers entirely.

As for quality - they were evidently well kept, no unacceptable aromas, clean glasses etc. Perhaps a bit cold to my taste, forming condensation on the glass, but in winter you can't always help that.

It was quiet the night we went, with half a dozen or so people - singles and couples - and the restaurant half of the pub was closed (it only opens Thursday to Sunday), but the pub itself is open 11am-11.30pm or later so there is no chance of turning up on the off-chance and it being closed.

An excellent evening was spent and it really is only twenty minutes from York so if you can persuade someone to drive, or can fit you visit around the bus times, it's a great evening out. (RP)

WAGGON & HORSES, York

The Waggon & Horses in Lawrence Street is a **Batemans** Brewery pub run by Tom and Paulina Renshaw. It serves up to nine real ales and ciders usually including three beers from **Batemans**. Guest beers change regularly and always include a **LocAle** from **Roosters**. Other guests are often from **Ossett** and **Oakham** breweries.



The Waggon & Horses

The pub has four separate rooms which offer something for everybody including meetings or small private parties. A bar billiards table is a popular feature and the pub has a team in the local league. (AC)

What happens next?

The winning pub will be announced at our branch AGM alongside the winning Club of the Year (nominations are **Bishophthorpe Sports and Social Club** and **York Railway Institute**) and the Cider Pub of the year (nominations are the **Artful Dodger** and the **Maltings**). The winners of all three awards will then go through to the Yorkshire regional competitions and the winner of those goes forward to the national competitions. Good luck to all our winners in the future rounds.

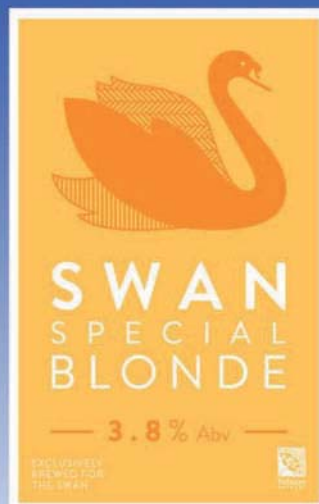
Contact York Trading Standards on 01904 551562 to report any pubs which you feel give consistently short measure or which fail to display price lists.



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YORK PRESS BEST OVERALL PUB 2011

Two additions to our LocAle scene this quarter – one of which has featured before, but has subsequently changed hands, and one new. Firstly the **Woolpack Inn** in York where some big changes have taken place and then the **Three Horse Shoes** at Fairburn, to the south of our branch area. 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)

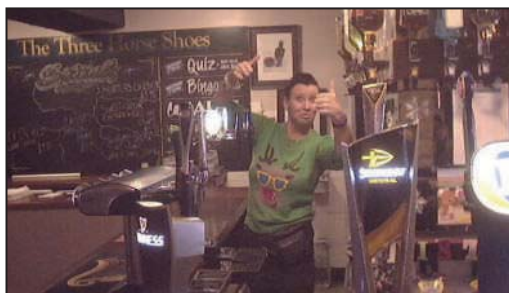
THREE HORSE SHOES at Fairburn

The **Three Horse Shoes** has had a mixed career over the past few years, but now seems to have a permanent management intent upon serving the needs of real ale drinkers. A village pub set in a row of houses just off the old A1 road overlooking the Fairburn Ings Nature Reserve with Castleford beyond on the western edge of the York branch area. It was originally a **John Smith's Brewery** pub, but is now independently owned by a small pub group and the manager has a free hand in the beers he can supply.



Three Horse Shoes

Sam and Joanne McVeigh became managers of the pub in the summer of 2016 and their first intention was to stock beers from local breweries so they turned to the SIBA list for choice and have now joined the CAMRA LocAle scheme, which ensures that their one hand-pulled beer will be always be from a local source.



Joanne at Three Horse Shoes

In addition to providing liquid refreshment for the residents of the village there is a comprehensive menu for their restaurant which is open daily with a special Sunday midday menu. (JM)

THE WOOLPACK INN

After a short period of closure following the former landlord's departure to pursue other things (good luck Steve – we'll miss your cheerful countenance and dry wit!) the **Woolpack** has reopened. In early December Chris and Sharon Sherratt opened the doors for the first time of this small but perfectly formed city pub.

Chris and Sharon are no strangers to the licensed trade – they cut their teeth in the **Craven Arms** in Birmingham where eleven hand pumps graced the bar and was one of the best regarded ale houses around. Last year, the time came for them to part ways with the owners and therefore the pub and they found themselves looking for a suitable new venue, preferably a free house.

Whilst at the **Craven Arms**, Chris had taken to putting beers on the bar from his favourite brewers, one of which was **Revolutions** of Whitwood, near Castleford. **Revolutions** brewer Mark happened to mention to Chris that the **Woolpack** was available and after a quick trip to see the pub, the deal was done. Needless to say, **Revolutions** beers will feature quite strongly in the new bar line- up and a recent **Revolutions** meet the brewer event (recorded elsewhere in this issue) was a resounding success.

So, there was no problem in Chris meeting our LocAle criteria, and among his other favourites are **Glentworth** and **Treboom** breweries, also on our LocAle 'patch'. There are currently six hand pumps on the bar 'With room for another two, possibly featuring beers from outside Yorkshire,' says Chris who really knows and loves his ales. It all adds up to a potentially splendid array of breweries that are not so often seen in the city which should draw us beer lovers in to sample them.



Chris at the Woolpack - note Hopcraft hoodie!

– a tongue-in-cheek attempt to demonstrate that other products from top breweries are available too.

Although it's early days yet, Chris is looking at offering food and snacks as well as retaining live music – for which the **Woolpack** has a name - in some form. The pub has undergone a modest refurb and is now clean and welcoming and attractive to drinkers.

By the time you read this, there will have been a Vegan Beer Festival featuring 'superb independent brewers' at the end of January and a Meet The Brewer featuring Manchester's **Blackjack** brewery in early February. If this is the pace being set for the pub, it looks like there will be plenty of events to look forward to in the coming months! (SG)

THE HALF MOON INN, Acklam



In the last issue we reported on the **Half Moon Inn**, Acklam which joined the LocAle scheme, but we missed the photos, so here they are.



Karen and Paul at the Half Moon



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Black Swan Asselby



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	Half Moon	Huby	New Inn
Aldwark	Aldwark Arms	Kilburn	Forresters Arms
Appleton-le-Moors	Moors Inn	Kirkham	Stone Trough
Asselby	Black Swan	Leavening	Jolly Farmers
Barkston Ash	Boot & Shoe	Newton on Ouse	Dawney Arms
Barmby on the Marsh	Kings Head	Osgodby	Wadkin Arms
Biggin	Blacksmiths Arms	Raskelf	Old Black Bull
Bishop Wilton	Fleece	Riccall	Greyhound
Bishopthorpe	Marcia	Selby	Cricketers Arms
Bishopthorpe	Sports & Social Club	Selby	Giant Bellflower
Burn	Wheatsheaf	Selby	Nelson
Cawood	Ferry	Selby	Olympia Hotel
Cawood	Jolly Sailor	Selby	Three Swans
Chapel Haddlesey	Jug	Selby	Unicorn
Church Fenton	Fenton Flyer	Shipton-by-Beningborough	Dawney Arms
Cliffe	New Inn	Skipwith	Drovers Arms
Colton	Old Sun Inn	Stillington	White Bear
Coxwold	Fauconberg Arms	Sutton on Derwent	St Vincent Arms
Cropton	New Inn	Thorganby	Jefferson Arms
Easingwold	George	Thornton-le-Clay	White Swan
Flaxton	Blacksmiths Arms	Tockwith	Spotted Ox
Fairburn	Three Horseshoes	Tollerton	Black Horse
Great Barugh	Golden Lion	Ulleskelf	Ulleskelf Arms
Hambleton	Red Lion	Wass	Wombwell Arms
Helperby	Oak Tree	West Haddlesey	George & Dragon
Hillam	Cross Keys	Wigginton	Black Horse
Huby	Mended Drum	Wighill	White Swan

York

Ackhorne	Golden Ball	Old White Swan	Victoria Hotel
Artful Dodger	Guy Fawkes Inn	Postern Gate	Volunteer Arms
Blacksmiths Arms	Habit	Punch Bowl, Blossom St	Walmgate Ale House
Blue Bell	Knavesmire	Red Lion	Whippet Inn
Brew York Tap Room	Lamb & Lion Inn	Rook & Gaskill	Woolpack
Brigantes	Last Drop Inn	Royal Oak	York Brewery Club
Cross Keys, Tadcaster Rd.	Lendal Cellars	Slip Inn	Yorkshire Terrier
Edinburgh Arms	Lysander Arms	Snickleway Inn	
Exhibition	Maltings	Swan	
Falcon Tap	Old Ebor	Theatre Royal	
Fulford Arms	Old Shambles Tavern	Three Legged Mare	



OF THE FESTIVAL AWARDS

Every year since the York Beer and Cider Festival moved to the Knavesmire we have held our LocAle of the Festival awards. This involves organising a blind tasting of all the beers at the festival brewed within 25 miles of the festival site. The judges have the hard task of tasting all the beers to determine the winners. Once they have finished the results are decoded and we all find out who has won.

The full results were published in the last issue of Ouse Boozer. All the winning breweries are invited to our awards night which is held in conjunction with the beer festival staff party. The York Beer and Cider Festival is staffed entirely by volunteers who work very hard to make it such a great event. This party is our way of saying a big thank you to them.



The beer is always top quality – we invite all the gold award winning breweries to donate a firkin for us, so we are guaranteed not just great quality beer but also a range of styles. One of our volunteers, Pat, provides the food including a range of excellent pies and quiches from G. E. Ward butchers in Tadcaster.



For the last few years we have held the party in the Guildhall which is an excellent venue for a party (although a shortage of toilets did lead to some long queues!) but

due to its current extensive refurbishment we had to move to a new venue. York Theatre Royal was able to help with the De Grey Rooms, which proved to be a truly impressive venue for the evening.

Once everyone was settled in and had sampled a couple of beers we got on with the main part of the event – the presentation.

The cover of Ouse Boozer shows the gold award winners getting their certificates, including the winner of the overall LocAle of the Festival, **Brew York** for their **Tonkoko**. This was originally a one off festival special, but due to its popularity they decided to brew it again in time for the awards night. The only problem was it was to be the first brew using their new large fermenter (see brewery news for more details) which arrived over the Christmas period – it was touch and go whether it would be installed in time, but luckily everything came together in time.



Once the awards were presented we all got on with the serious business of sampling the beers, cider and perry available and it wasn't long before the first beers ran out with **Roosters Baby Faced Assassin** just beating **North Brewing Tropical Pale Ale** to be the first to go.

Finally, a few thank yous. Firstly to the Theatre Royal and the staff who were working at the De Grey Rooms on the evening who did everything they could to help us put on a great event. Also thank you to the winning breweries for supplying the beer and to Paul Shields for taking the photos.



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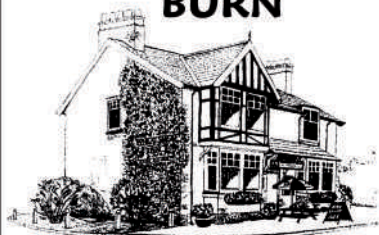
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BREW TOWN BREWERY TOURS

We joined a group of six on a tour of three breweries near York lead by Mark Stredwick, setting off from the York Tap at lunch time. Our group included Steve who is a freelance beer writer, Matthew and Nadine from the University of York St. Johns complete with a questionnaire for the research they are doing and Melissa and Allan for Ouse Boozer.

Our first stop was **Half Moon** where Jackie Rogers welcomed us and showed us round the brewery.



The Tour group outside Half Moon

Half Moon have a 4.5 barrel plant and brew four core beers plus two specials a month and fit in the stout and IPA from time to time as well. Currently they only have two fermenters, which limits them to two brews a week, so they are planning a new ten barrel fermenter to increase capacity.



Matthew looking into a fermenter

Jackie explained the brewing process and told us a bit about the history of the brewery. The fermenters and other vessels all come from the pharmaceutical industry and were adapted by a local fabrication engineer.

The cold store used to be within the small brewery, but in order to accommodate visitors it has been moved to a shipping container freeing up space for a tap room. We made good use of this

for the next stage of the tour – beer and food matching, guided by Jo, a local beer and food expert. All the food was from local producers.

We started with the **Old Forge Bitter** which was paired with Fuller's white multi-seed bread and red onion marmalade. The tangy chutney really brought this traditional bitter to life.

Next up was **Bramling Moon**, brewed with Bramling Cross hops. To start with we just tasted the beer to see if we could get the signature blackcurrant flavour from the hops. I got a sudden rush of the blackcurrant flavour once I'd held the beer on the centre of my tongue for a short time. We paired this with St. Helen's Farm goat's cheese. This is a mild and creamy cheese which balanced the bitterness of the beer.

The third beer we tried was **F'Hops Sake** which had a floral or grapefruit flavour from the Cascade hops. This was paired with Mounfield's Sausage, which I passed on, but everyone else seemed to enjoy. Allan's comment was that the sausage brought out the fruitiness of the hops.

Our final beer was **Dark Masquerade**, a ruby/brown ale brewed with chocolate and dark crystal malts. This was paired with Guppy's Orange Shards chocolate. A dark beer and chocolate, mmmmm, what more can I say?



Jackie with the copper

We were then given our five minute warning by Mark and then, sadly, it was time to move on.

Our second stop was **Hop Studio**, where Dave Shaw met us and showed us up to their tap room. Their brewery is a ten barrel plant and they can brew up to four times a week. We tasted the beers as we talked about the brewery and beers they have produced so far and the plans for the future.

The first beer we tasted was the **Blonde** and Dave told us about the malts used for brewing with some samples

on the bar for us to taste. We could also see their new pump clips which were in use for three out of the four beers available.



Dave talking about the malts

The second beer we sampled was **Gold** which is brewed with Motueka hops.

The tap room is open every Friday afternoon and early evening and has proved popular with people working nearby, especially in the summer when they spread outside the brewery.

The tap room looks down on the main brewery floor, giving us a birds eye view as we sampled the beers.



The view from the bar

Last year **Hop Studio** brewed 36 different beers, so this year they are planning to focus on the best beers they have done so far.

The third beer we sampled was **Humbug**, which is brewed using German smoked malt (Weyermann) which was smoked over beech.

The conversation turned to the brewery capacity, limited as usual by fermenters. Most of the beers brewed here ferment within a week, but the American style beers can take a little longer as they are dry hopped in the fermenter

and their lager ferments over two weeks. As a result on average, they only manage to brew three times a week.

Our final beer was **Chocolate** – this was the white version of the white and dark pair they produced. The aim was to produce a beer that tasted like a Milky Bar! It was barrel aged for six months in bourbon casks with vanilla and was delicious.

Once again it was time to move on, so we reluctantly finished off our beer and headed back to the bus.

Our final brewery was **Ainsty Ales**, where we were met by Andy Herrington and head brewer Alan. The name of the brewery comes from the Ainsty Wapentake. They opened the ten barrel brewery on 1st October last year and do three brews a week.

They aim to take advantage of local ingredients as far as possible – there is a honey producer on the farm , so look out for a seasonal beer with honey sometime next year, They have also planted Challenger hops which should be ready for a green hopped beer in September or October.

We started our sampling with **Ainsty Angel**, a session ale brewed with New Zealand hops Rakau and Dr. Rudi for aroma.

The second beer was **Flummoxed Farmer**, a blonde brewed with Challenger, Cascade and Amarillo hops.

We then headed into the brew house to have a look around.



Nadine's turn to look into the fermenter

Alan focused on the latter stages of the brewing process, starting with measuring the gravity of the beer and calculating the ABV. We checked one beer that had only recently gone into the fermenter and one that was nearly ready. Alan explained that you need to stop fermentation just before you get to your desired final gravity so there is some sugar left for the secondary fermentation in the cask.



Discussing a fishing trip???

Once we had measured the gravity we moved into the cask store and Alan showed us the process for racking the beer into casks.

Once we had finished looking round we returned to the tap room, which they hope to open on Thursdays and Fridays soon along with a bottle store to continue our sampling an conversation.

The brewery is also used by **Eyes Brewery** who have started up as a cuckoo brewery to get established before moving to their own brewery.



Andy and Alan

Once again our time at the brewery came to an end and we had to return to York. We all had a great day out and can recommend one of these tours to anyone who would like to visit three great local breweries. For more information about the tours see the next article.

DRINKING IN THE YORKSHIRE BEER SCENE WITH BREWTOWN BREWERY TOURS

Local ale buffs and fans of Yorkshire beer can now enjoy the best of God's own county in comfort and style, with an exciting new enterprise offering minibus tours of some of Yorkshire's most unique breweries.

Brewtown Brewery Tours, which is based in York and launched late last year, gives beer lovers the chance to go behind the scenes of Yorkshire's top craft breweries and sample some of the best beer in the county. Inspired by a love of real ale and a desire to help put microbreweries in his home county of Yorkshire on the map, founder Mark Stredwick developed the idea for Brewtown having seen a similar business model work successfully in Australia, where he lived for 16 years before relocating to the UK last year.

"Brewtown's Brewery Tours are about giving people the opportunity to explore the incredible range of unique beers Yorkshire has to offer," says Mark. "I returned to the UK after living in Australia with the seed of an idea in my mind, and was genuinely surprised to see that there's nothing like this running already.

"Our tours are unique, guided, educational beer appreciation tours. 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. Groups will touch, taste, smell and learn about brewing good beer – and you'll have the chance to enjoy plenty of samples, too."

Based primarily around York, Brewtown's tours include several routes around the city's many microbreweries, visiting breweries including **Brass Castle**, **Half Moon**, the **Hop Studio** and **Ainsty Ales**. Brewtown's tours further afield include trips to breweries in Malton and Leeds. Mark's ambition is to bring people together to become a part of the Yorkshire beer community, giving guests the opportunity to taste and experience the craftsmanship of the region's small-scale brewers.

The guided tours each run as a round trip, visiting several breweries and including beer tastings, transport in the Brewtown minibus, snacks and water. Private charters and group bookings are also available daily. Please check the website for information on individual tours, and to make bookings.

For more information, please contact:

Tel: 01904 636666

Email: hello@brewtowntours.co.uk

Web: brewtowntours.co.uk

CAMRA REVITALISATION PROJECT

Over the last three issues of 2016 Ouse Boozer published some personal views about the future of CAMRA as part of the revitalisation project launched at the 2016 national AGM in Liverpool.

The National Executive commissioned an independent committee, the Revitalisation Project, to review the organisation's positioning, purpose and activities.

Under the leadership of one of CAMRA's founders, Michael Hardman MBE, the Revitalisation Project asked for members views in three surveys, and talked to members across the UK as part of a series of more than 50 consultation events.

The Committee heard from tens of thousands of our members via the surveys and almost two thousand took the time to attend consultation meetings in person.

It has also spoken to many people across the beer and pubs sector with opinions about the Campaign, including brewers, publicans, politicians and journalists.

At the National Executive meeting at the start of December, the Revitalisation Project presented its findings.

In summary the Revitalisation Project has recommended that:

- Campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to our activities.
- We widen our mission and purpose to reflect changing consumer needs and developments that have taken place across the sector since CAMRA's foundation in 1971. The Committee found that there is much we do well, so their proposals principally relate to opportunities for us to remain relevant and effective in the future.
- We broaden our focus to play a "leading role in informing and educating all those with an interest in good beer of any type".
- We promote the "virtues of well-produced, well-kept cask conditioned beers as the pinnacle of the brewer's craft" while also promoting greater awareness and understanding to help drinkers judge for themselves what "quality" beer is.

- Celebrating and protecting well-run community pubs and clubs should also remain core to CAMRA's purpose, but the Campaign should do more to improve the range and quality of beer, cider and perry in "communal drinking" venues across the on-trade.
- In response to the attacks on responsible drinkers by health campaigners, the organisation plays a leading role in speaking on behalf of all UK beer, cider and perry drinkers and pub and club-goers."

While the Revitalisation Project has completed the work CAMRA tasked it to do, this is only the start of the process for us and our membership. The National Executive has accepted the report is an independent, representative and unbiased review of our membership. They will now take ownership of the strategic review and will be responsible for deciding if, how, and when to implement the Committee's proposals.

The next steps

A recent update from CAMRA's chairman, Colin Valentine, says:

"The steering group charged with carrying out the consultation has now made its proposals to the National Executive. While no final decisions have been taken, we're committed to ensuring that as many members as possible get a chance to debate and take the final decision on how the Campaign changes as a result.

It's important that the Revitalisation proposals are turned into clear recommendations to make to you, the members.

CAMRA's key committees and professional staff have been asked to consider the proposals and the likely impact they would have on all aspects of our activities.

This work will allow us to use our Members' Weekend in Bournemouth in April to help shape the proposals and the development of the strategy needed to implement them. The Revitalisation consultation clearly showed us that members expect the process to be inclusive and democratic and we are considering how we can best make this happen.

I'd urge all our members to make sure that you have your say by attending the Members' Weekend in Bournemouth to discuss the proposals. It's here that the process to turn the proposals into firm recommendations for future strategy will start, so it's important that as many members as possible take part."

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ON YOUR BIKE

By the time you read this it will be nearly spring, but back in October we met in the **Phoenix** for this month's social cycle. As the nights were drawing in and getting colder the cycle rides became shorter, having said that, this was a very warm October evening.

Keith, the three Richards, Pete, Karl, John, Howard, and Mark settled in to a busy pub with **Timothy Taylor's Landlord**, **Geeves Captain Gingerbread**, **Rudgate Barleys Angel**, **Isaac Poad No 84** and **Wold Top Wold Gold** on offer. Although not far to cycle (in fact we walked), we headed next to the **Postern Gate** (a Wetherspoons) to try and use up some CAMRA vouchers. The prices were low and a good choice of beer was on tap as normal including **Rudgate Valkyrie**, **Rudgate Yorvik**, **Daleside Crackshot**, **Daleside Monkey Wrench** and **Saltaire Blonde** to name a few.

We finally re-mounted our bikes and headed slightly further this time to the **Black Horse** at Monk Bar. The beer on offer was **Exmoor Fox**, **Robinsons Hop Gun**, **Dark Star Partridge** and **Roosters Yankee**. After a good beer in a good pub we headed to the **Shoulder of Mutton** in Heworth. It was like walking onto a film set for a horror movie, there were skeletons sat everywhere, service must be slow, I thought, then I realised that Halloween was just around the corner! After a pint of either **Sharps Doombar** or **Timothy Taylor's Landlord** we headed to the **Waggon and Horses**. The choice was **Oakham Citra**, **Blue Monkey Infinity**, **Roosters Yankee**, **Titanic Plum Porter** and **Batemans XXXB**.

A very short bike ride, yes, some good beers, yes, an enjoyable evening, yes.

For November's cycle we met at the **Maltings**. Howard, Richard (another one), Karl, Andy, myself and John, sporting a very fetching pair of reflective braces, (I must get myself some) met in a packed out pub for a pint of either **Black Sheep Best Bitter**, **Roosters Jarrylo**, **York Guzzler**, **Twisted Miner Porter** or **Hawkshead Red** to name a few. We headed to the **Mount** where the choice was either **Marstons Best** or **Thwaites Lancaster Bomber**. We sat and watched a bit of the England v Scotland match but were put off by Scotland's pink shirts so we sharply left.

Next we headed to the **Volunteer Arms**, where there is always a good choice on offer including **Brown Cow Thriller** in **Vanilla**, **Riverhead White Cloud**, **Otley 01 Original** and **Brass Castle Cliffhanger**.

Andy treated himself to a scotch egg, which turns out was laid by a pig (learn something new every day, eh). Our next destination was the **Fox** on Holgate Road. Howard made sure his bike was well locked up as he had one pinched in the summer - he's still got one for every day of the week though. John couldn't wait to get to the bar and he fell over his bike in the rush. "What was he rushing for?" I hear you shout, well, he was rushing for either a drink of **Ossett Yorkshire Blonde**, **Ossett Excelsior**, **Ossett Turning Leaves** and **Rat White Rat** to name a few.

Our final stop was the **Ainsty**. A few people decided to call it a night which just left Andy, John, Karl and myself. The choice of beer was **Greene King Gangly Ghoul**, **Moorhouses Blonde Witch** and **Greene King Uncle Sam**. We all sat down but couldn't really have a conversation as the music was very loud.

This was the last cycle of 2016 and by the time you have read this you may have joined us on the first of 2017. (RK)


COASTLINES

Scarborough Contacts

Chairman: Mike Stock

 indigoalley@btconnect.com

Secretary: Gillian Harper

 07786 378557 (m)

 scarborough.camra@gmail.com

Membership Secretary: Graham Woodford

 firkins451@gmail.com

Social Secretary: Phill Healy

 philhealyedgware26@live.com

Treasurer: Michelle Low

 happyinscarborough@outlook.com

Beer Festival Chairman: Les Gallienne

 via www.scarboroughcamra.co.uk

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

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

Facebook: Scarborough CAMRA branch – community page

Twitter: @scarboroCAMRA

FESTIVAL FUN

The **Woolpack** held a vegan festival over the last weekend in January. The festival featured six cask beers, plus two further in reserve, that were all unfiltered with a range of vegan snacks on the Friday. The beers selected were from breweries not regularly seen in York, so you didn't need to be a vegan to appreciate the festival.



I tasted most of the beers over the weekend with the **Weird Beard Mariana Trench** and the **Almasty NZ APA** my two favourites.

HULL REAL ALE AND CIDER FESTIVAL

The annual Hull Real Ale & Cider Festival run by the Hull & East Yorkshire branch of CAMRA, held at Holy Trinity Church has had to be rescheduled until later this year due to extensive improvement works taking place in the church.

The increasingly popular event, attendances have risen from 1400 in 2013 to 4200 in 2016, was originally scheduled to take place from April 27th to April 29th at the historic church but will now be held at the venue on a larger scale on November 16th, 17th and 18th.

The earlier dates would have clashed with interior works in the church as part of Holy Trinity's £4.5m development project. Rescheduling the popular event until November will enable CAMRA to make full use of the greater space that will then be available in the remodelled nave.

Festival organiser Stewart Campbell said: "Regrettably we have had to reschedule the event, through no fault of CAMRA or Holy Trinity, but this gives us the opportunity to put on a bigger and better festival in November. The festival committee has been making preparations since last autumn and can now concentrate our efforts on making this the best festival we have held. It will be even more extraordinary because the church will have been transformed into Hull Minster by then. The extra space in the church will enable us to have entertainment and more food and trade stalls. The beer will still be wonderfully cool in November. We can't wait!"

UPCOMING FESTIVALS

ROTHERHAM REAL ALE & MUSIC FESTIVAL

Magna, Sheffield Rd, Rotherham, S60 1DX

Thursday 2nd – Saturday 4th March



There is a bus to and from the festival from Meadowhall Transport Interchange and Rotherham Interchange, every 10-20 minutes. There will be 250+ real ales, wines, ciders,

perries, foreign bottled beers and food. Featuring beers from Yorkshire and guest beers from other counties associated with coal mining. Two different entertainment areas feat rock, blues, pop, folk, brass band and more, entertainment, quiet bars and great fun.

Open: 6-11pm Thursday and Friday; 12noon–11pm Saturday. CAMRA entry on door (with valid membership card) is free on Thursday and £5 Friday and Saturday (including non-returnable glass and programme). Advance public entry tickets not needed for members. Current membership cards essential. Friday public entry £10 advance ticket and on the door: all other times £8 advance ticket, £10 on the door. Free re-entry to the festival on Saturday at any time with a 2017 Glass. Volunteers needed - use website or write to Janet, 5 Stafford Drive, Rotherham, S60 3DQ. Tickets available from the same address (please enclose cheque, payable to Rotherham CAMRA), Rotherham Visitor's Centre or various Rotherham/ Sheffield pubs (see Website) or www.magnarealeale.uk Call 01709 360972 for details.

LEEDS BEER, CIDER & PERRY FESTIVAL

Pudsey Civic Hall, Dawson's Corner,
Leeds, LS28 5TA

Thursday 16th – Saturday 18th March



The festival is five minutes' walk from New Pudsey railway station, which is less than 15 minutes by train from Leeds or Bradford. This is the last ever festival at this venue (after 24 years). There will be 150+ real ales

from all over the UK, highlighting several LocAles. The theme this year is "Down On The Farm". There will also be traditional real cider and perry from around UK including Yorkshire. The global beer bar will feature world beers. The glasses are lined at 1/3 + 2/3 (no half measures from Leeds!). Hot and cold food will be available and there is full disabled access. Local musicians will be performing, plus some quiet sessions. Open: Thursday 11-3pm and 5-11pm; Friday and Saturday 11am-11pm. Admission: Thursday afternoon free; evening £4; Friday free before 5pm, then £5; Saturday £5 before 5pm, then £3. Thursday night is student night - free with valid NUS card. CAMRA members free at all times, except Friday after 5pm (£3) and can gain admission 15min early at all sessions. See: www.leedsbeerfestival.co.uk. Staff welcome (get free beer, glass, food tokens and staff T shirt). Please contact us via the website.

BISHOPTHORPE SPORTS & SOCIAL CLUB

Friday 17th - Sunday 19th March

We will be holding our 6th Annual St Patricks Beer Festival. There will be 12 real ales and three ciders. Friday evening we open at 6pm and on the Saturday and Sunday from 12 noon.

Details on the beers and entertainment will be available soon.

11TH SKIPTON BEER FESTIVAL

Ermysted's Grammar School, Gargrave Rd,
Skipton, BD23 1PL

Thursday 20th – Saturday 22nd April



The venue is close to the town centre, 12 mins walk from Skipton's railway and bus stations. There will be 70+ British real ales, cider and perry and bottled foreign beers. In addition, there will be hot and cold

food, prize draws and souvenir merchandise (featuring the Skipton Beer Festival sheep). Open Thursday 3pm – 10pm; Friday and Saturday 11am – 10pm. Admission charges: £2 on Thursday; £2 on Friday until 4pm, £3 after 4pm; Saturday £3 until 6pm, free after 6pm; free to card-carrying CAMRA members at all sessions. No advance tickets but pre-booking system for groups of over 10 (must arrive together) guarantees priority entry. Over 18s only. For details see skiptonbeerfestival.camra.org.uk, call the Branch Contact on 01756 796167. Follow updates on Twitter @SkiptonBeerFest and Facebook @KeighleyCravenCAMRA

6TH GUISBOROUGH BEER FESTIVAL

Guisborough Parish Hall, Bow St,
Guisborough, TS14 6BP

Friday 21st – Saturday 22nd April

The festival is in the town centre near market cross and bus stops. It is a joint charity fest between Rotary, Round Table and Cleveland CAMRA. There will be 36 cask ales featuring Yorkshire, Cumbria and Sussex. There will also be cider, perry and local fruit wines. Hot food snacks, soft drinks and a tombola will be available. Friday and Saturday 11-4pm (£3), Friday 6-11pm (£5); Saturday 6-11pm (£7) including entertainment. Entrance includes a free commemorative glass and programme. CAMRA concession is £1 off the entrance fee on door (must show card). Contact Paul Whitefoot 01287 632794. Details www.clevelandcamra.org.uk. Tickets avail from February at Guisborough Book Shop, Challoner St, Guisborough.

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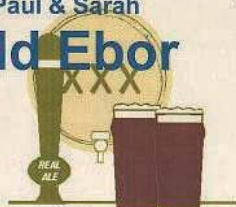
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YORKSHIRE 'HEARTY' FESTIVAL

Yorkshire Heart Brewery
Friday 28th - Saturday 29th April

The Yorkshire 'Hearty' Festival will return on Friday 28th April from 5.00pm to 11.00pm and Saturday 29th April from noon until 11.00pm with over 20 real ales, ciders and their own wines. There will also be other drinks, hot food and live music. Tickets are from £5 and camping will be available all weekend.

www.yorkshireheartfestival.com for more information.

BEERTOWN

Milton Rooms, Malton
Thursday 18th – Saturday 20th May

This year looks to be even bigger and better than before with over 50 beers available in cask and keg, plus live music and fantastic artisan street food.

POPPLETON BEER FESTIVAL

Friday 16th – Saturday 17th June

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

Now in its seventh year, with 65+ beautifully conditioned ales, a dozen ciders, lots of great local bands, and some of the best pies in Yorkshire!

Tickets are available in advance or just roll up, £7 to get in which includes 2 beer tokens, commemorative glass and souvenir programme.

The festival is open from 4-11pm on Friday and 12-11pm on Saturday. For advance tickets, please email melwalshaw@hotmail.co.uk

GREAT BRITISH BEER FESTIVAL

Olympia, London
Tuesday 8th – Saturday 12th August

The Great British Beer festival is back again at Olympia. More details will appear at www.gbbf.org.uk nearer the time.



The taming of the kilderkin.

It may not *appear* hostile. But the Taylor's cask is well known amongst landlords for its tendency to erupt and drench the unsuspecting if not handled correctly. We still brew our beer the traditional way, which means it undergoes a vigorous secondary fermentation in the cask. This extra conditioning results in a cleaner and crisper beer. But it also means that our casks demand extra time and care. So when you see Landlord in a pub, you know you're in the presence of a landlord who has tamed the beast to bring you that Taylor's Taste. Please thank them for their endeavours.

All for that taste of Taylor's



ASSETS OF COMMUNITY VALUE



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

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

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

DECISIONS TO DATE

It has been a good quarter for listing pubs as Assets of Community Value in York and the surrounding area.

There are three additions in the City of York area, all in surrounding villages: the **Lord Nelson**, **Nether Poppleton**, the **Grey Horse**, **Elvington** and the **Blacksmiths Arms**, **Naburn**. There is one more in **Hambleton**, the **Green Dragon Inn**, **Exelby**. There are two additions in the **East Riding**, the **Carpenters Arms**, **Fangfoss** and the **Falling Stone Public House**, **Thwing**.

The York CAMRA branch covers a number of local authorities and whilst some authorities have an ever growing number of pubs listed it is still early days with some 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 **Grey Horse**, **Elvington**, the **Bay Horse**, **Murton**, the **Blacksmiths Arms**, **Naburn**, **Derwent Arms**, **Osbaldwick**, the **Lord Nelson**, **Nether Poppleton** and the **Wenlock Arms**, **Wheldrake**

SELBY: **Unicorn**, **Selby**, the **Cross Keys Inn**, **Hillam**, the **Jug**, **Chapel Haddlesey** and the **Ferry Inn**, **Cawood**.

RYEDALE: **Bay Horse**, **Burythorpe** and **Plough Inn**, **Fadmoor**

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

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

EAST RIDING: **Tiger Inn**, **North Newbald**, the **White Horse Inn**, **Bempton**, the **George and Dragon**, **Aldbrough**, the **White Hart Inn**, **North Cave**, the **Mariners Arms**, **Driffeld**, the **Carpenters Arms**, **Fangfoss** and the **Falling Stone Public House**, **Thwing**.

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

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

The locations of these lists are:

YORK

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

SELBY

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

RYEDALE

<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

HARROGATE

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-bid>

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12 TILL 4

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6th ANNUAL ST PATRICKS BEER FESTIVAL

Friday 17th March from 6pm with live music later in the evening.
A "Great Craic" for St Patricks Day.

Saturday 18th March from 12 noon until midnight.

Sport on the big screen and music in the evening
Sunday 19th March from 12 noon until all the beer has gone,
if there is any left!!

12 real ales and 3 ciders - all at £3 a pint
FREE ENTRY

THE McCARRONS

Saturday 15th April from 8.30pm - **FREE ENTRY**

SISTER MADLY

Saturday 29th April from 9.00pm - **FREE ENTRY**

THE STEVE CASSIDY BAND

Saturday 27th May from 8:30pm - **FREE ENTRY**

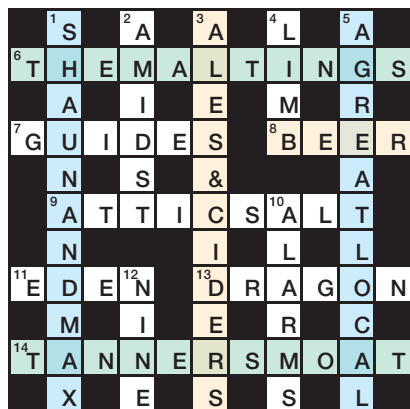
Opening Hours

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



1 welcome you to 6 in 14, 5 serving 3

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BREWSMITHBEER.CO.UK**

WHATPUB

What's whatpub.com all about?

Over the last few years CAMRA's national online pubs database has been growing. Now there are **35,939** real ale pubs listed, **33,488** with complete details. Pubs featured on this website have been independently added and updated by thousands of CAMRA volunteers and includes over **96%** of Britain's real ale pubs.

You can use whatpub.com to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available.

What pub can be used from either a computer or a mobile phone, with specially designed interfaces for each type of device.



York CAMRA have been trying hard to add information and keep it up to date, but we have a large branch area and do not find out about all the changes that happen. This is particularly the case for opening hours – visitors looking for a pub to visit often rely on the opening hours posted on websites like What Pub. This is especially important for country pubs where there might only be one pub in the village.

Please help us to keep WhatPub up to date. Whether you are a publican, pub regular or one off visitor, if you notice there is inaccurate information please click on the "Send an email to the branch" link with your updates. If there is not a photo of a pub please consider taking one and sending it to us (providing you are happy for us to publish it on the website).

How it all started...

CAMRA's online pub guide is the result of an immense amount of work by volunteers and staff.

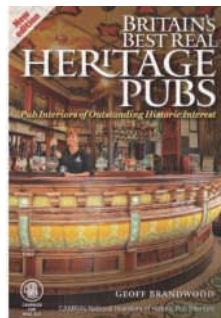
A decision was made at the start to acknowledge the local expertise of CAMRA members, which is why the pub details and descriptions that appear on whatpub.com come from CAMRA branches. 150,000 volunteers have an input into WhatPub and this is what makes CAMRA's pub guide so different (and we would say better) from other online pub guides.

CAMRA volunteers are key in finding out all the important things we need to know about pubs, including opening hours, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos.

So a final plea – if you run a pub please check your details on WhatPub.com and send us any corrections or additional email – our pubs data officer acts on all the information he receives.

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.



CHRISTMAS WALK

Following up from a Committee meeting and the new member's social evening back in November 2016 York CAMRA introduced a walking social with the first walk on Tuesday 27th December to trial out on what the expectations would be like and mould other walks from this initial trial.

So it was planned in two halves so there was a choice of four mile walk or an eight mile walk including a pub stop for lunch and a pub at the end to finish off the walk.

Designed around using either cars or public transport we all arranged to meet at a point in Riccall for the 10:30am start.

With 17 of us, CAMRA members with family and friends set out on a bright cool sunny day and all in good spirits departed Riccall, crossing the A19 to King Rudding Lane. We walked about two miles to the edge of Skipwith Common one of the last remaining areas of lowland heath in the north of England, turning right onto a small path that followed the southern edge of the wooded area walking

over the remains of old buildings, before turning into the centre passing the old bomb bays from when it used to be a Second World War airfield.

We then carried on down the track until we arrived at the village green of Skipwith, four miles covered and into to the **Drovers** for midday ready for refreshment. Most had the **Leeds Pale** followed by a leisurely pub lunch, before setting off back to Riccall.

After lunch there was a choice of catching a bus from here back to York for those who wished to cut the walk short. Happily there were no takers.

The return walk took us up Main Street towards the church where we turned off to join the path to walk the northern section of Skipwith Common and finally back to King Rudding Lane to complete the circuit and back over the A19 to Riccall.

We all had an enjoyable walk and are looking forward to the next one.

Most went home from here apart from me and Karl, who finished in the **Greyhound** to polish off the last of the **Tom Wood's Imperial Stout**. Nice finish to the day. (KW)



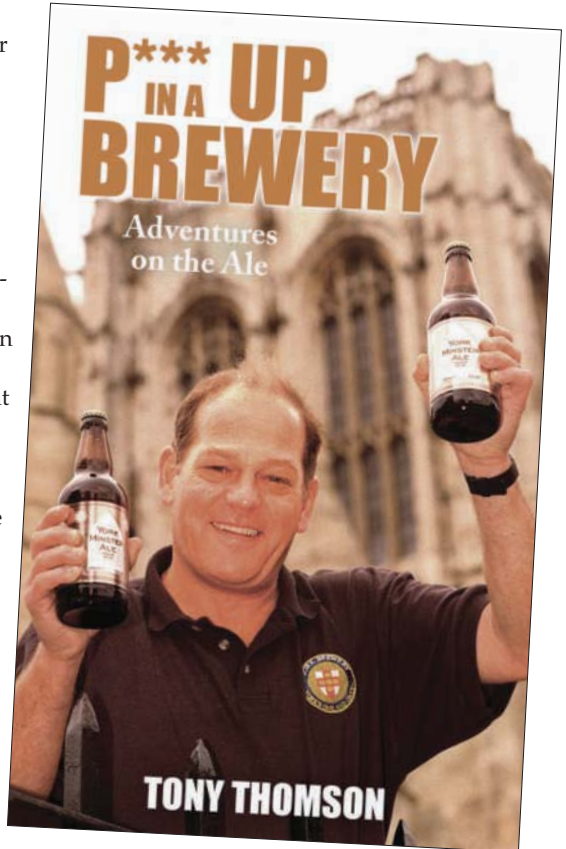
P*** Up In A Brewery

When Tony Thomson decided it was time for York to have its own beer again, he had more than a brewery in mind...

As well as creating a superior beer, the pioneering independent brewer wanted to offer the Minster city's visitors an alternative attraction – a showpiece brewery with a visitor centre, bar and club.

*P***s Up in a Brewery* records every step along the way to building a successful business – from the birth of an idea to the search for funding; from hauling a second-hand kit across the Pennines to the improbable task of finding premises within the city walls; from tackling the stern resistance of York landlords to the moment when the new kid on the block captures the industry's most coveted awards.

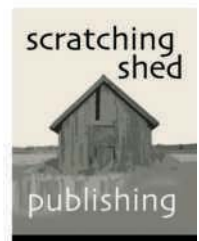
Alongside the drama is the humour associated with building a business on the simple premise that you like its product. The book's cast of colourful characters include Tony's partner in crime, one-time burger-flipper Smithy, and the softly-spoken barman who lets his wooden club do the talking for him. With secretive brewers, a couple of ghosts and a lass on a hen party determined to down a yard of ale also in the mix, you have something between a soap opera, a business plan and a sitcom.



COVER PRICE: £13.99; ISBN 978-0993510137; PAPERBACK, 256pp

**TO ORDER CALL:
0113 225 9797**

OR CONTACT GARDNERS OR BERTRAMS



MATT'S MYRIAD OF BEER STYLES #10

For this edition, let's take a look at another European style of beer. Wheat beers are beers that are top-fermented (like ale) and, unsurprisingly, contain a high proportion of wheat to malted barley (usually about 50:50). There are two main types of wheat beer – Weizenbier and Witbier.

This time, we are going to look at **Weizenbier**. Weizenbier ("wheat beer" in German), is also called Weißbier ("white beer") in parts of its native Bavaria. The style is said to be known as white beer, as it is paler in colour than Munich's traditional brown beer, being a pale and hazy gold or yellow colour. That said, "wheat" has the same etymological root as "white" in most West Germanic languages, including English, which explains the link between the different names.

It was the Bavarian Royal family, the House of Wittelsbach, who first drank wheat beer. They were determined that no one would join them, so they drew up the famous Reinheitsgebot, the world's oldest beer law, which only permitted their subjects to drink beer made from barley, water and yeast. As the royals held the monopoly to grow both wheat and barley, they could ensure that no one got their hands on wheat for brewing. Eventually, wheat beer became available for the masses in 1859 when a Munich brewer, Georg Schneider, was licensed to brew it. Special strains of yeast are used to produce the beer, which create banana and clove overtones as by-products of fermentation. It is therefore reasonably easy to recognise a Weizenbier when you taste (or even smell) one!

A blend of barley malt and wheat malt is required, rather than just wheat malt, as barley malt has a greater level of enzymes that turn starch into fermentable sugars. Barley also has a husk that acts as a filter during mashing, which means that the grain is prevented from becoming mushy and clogging up the brewing vessels. To complicate the style family tree further, Weizenbier itself can be split into two sub-categories – Hefeweizen ("yeast wheat") or Hefeweiß ("yeast white") and Kristallweizen ("crystal wheat") or Kristall Weißbier ("crystal white").

The Hefewiezen is the traditional, unfiltered (i.e. cloudy) form and the Kristallweizen is the filtered version, where the yeast and wheat proteins are removed to eliminate the cloudy appearance.

The Hefeweizen is noted for its low hop bitterness and high carbonation, which is considered a requirement to balance the beer's malty sweetness.

Weizenbier is also available in order sub-styles, such as **Dunkelweizen** ("dark wheat") and **Weizenstarkbier** ("strong wheat beer") or Weizenbock.

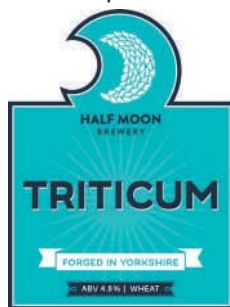
These darker versions are made with more highly kilned malts (both wheat and barley) and usually have higher alcohol content.

Another minor variety of German wheat beer is **Berliner Weiße** ("Berlin White"), which is usually between 2.5% and 3% ABV and tart in flavour. Sweetened syrups, such as lemon, raspberry or woodruff herb are often added before drinking.

The most famous brands of Weizenbier are **Erdinger**, **Paulaner**, **Franziskaner**, **Augustiner**, **Weihenstephaner**, **Schneider**, **Maisel** and **Andescher**.

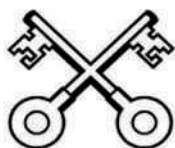
In the UK, Weizenbier is very much considered a European beer, but many UK brewers are now having a go at producing one - usually as a seasonal or one-off "special". Regional examples that I have had the pleasure of supping are **Half Moon Triticum** (4.8%), **Bad Seed Hefeweizen** (5.1%), **Samuel Smith's Organic Wheat Beer** (5%), **Great Heck Amish Mash** (4.7%), **Leeds Leodis Wheat** (4.6%) and **Cathead Hefeweizen** (5.8%).

An interesting new brewery appeared on our local scene last year – **Eyes Brewing**. Eyes are very relevant to this article as they are believed to be the UK's first wheat brewery and the first wheat-focused brewery to open since the mid-20th century. Their aim is to create a range of wheat beers inspired by German tradition, modern innovation and long-forgotten English ale styles. They are currently brewing at **Ainsty Ales'** new brewery at Acaster Malbis, just outside York. So, if you fancy a change from the usual barley beer, why not take a wander over to wheat? (MG)



Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2015

THIXENDALE

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CAMRA York Country
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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
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THE SHIP

CIDER NEWS



This issue sees the return of the page listing all the outlets for real cider in York, so I'll detail only the noteworthy ones here.

Last time I managed to completely overlook the **Snickleway** on Goodramgate. It has **Westons Old Rosie** on permanently and also had three boxes on the bar last summer. These should return in the warmer months.

The new management at the **Woolpack**, Fawcett Street, hope to expand the cider numbers and range to include a variety of styles, with local – as in Yorkshire – producers appearing more frequently.

Out of York, the **Bay Horse at Burythorpe** has reopened with an extensive range of both beers and ciders. This is somewhere that I'll be hoping to bike to as soon as the weather picks up.

Heineken, and an investment firm called **Patron Capital**, has bought out **Punch Taverns** for some £403 million. Heineken will end up with 1900 of the pubs, leaving 1100 or so for their partners. The interesting, or worrying, thing from the cider point of view is that Heineken owns **Bulmers**, who produce only keg draught cider, so the future would appear bleak for those Punch pubs – like the **Blue Bell** – currently selling the real thing and which end up in Heineken's ownership.

I always check out the cider situation in new pubs, more in hope than expectation. I wasn't at all surprised to find no proper cider in the newly opened **BrewDog** on Micklegate, but it has no keg cider either. All it can offer are 500ml bottles, which doesn't really encourage moderate drinking. In early December I chanced upon a **BrewDog** in Homerton, London which had just opened, despite being obviously unfinished. Very brave, I thought, to open despite the refurbishment timetable slippage. Now I've seen York's and I realise that it was the finished article. Oh dear.

Another recent opening is the **Angel on the Green**, situated on the corner of Darnborough Street and Bishopthorpe Road. It occupies most of Cycle Heaven's premises – there's still a bike workshop at the rear. Sadly,

no proper cider here either at the moment, but you never know.



Dan Hargreaves of **Hedge-Hoggers Cider** told me that they had an excellent pressing season, with the 16 tonnes of apples processed producing just under 7000 litres of juice. They expect to be making pretty much their usual range of ciders: **Last Year's Press**, **Paint Stripper Dry**, **Pink Pig** (strawberry), **Wise Pig** (elderflower), **Saddleback Pig** (blackcurrant) and **Hedgerow Pig** (sloe, blackberry & elderberry). The site at Bridge Farm, Seamer now has a shop, open from 4 to 6ish on Thursday and Friday, stocking their cider and Scarborough Brewery beers. Speaking of beer, Dan's business partner is building a brewery on the site, so Dan is going to be assisting with the brewing as well. The wassail is to be held on June 24th at Bridge Farm and a number of other events are also scheduled at the barn; for more details check out www.facebook.com/HedgeHoggersCider or seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html



Fermentation was loath to get under way at **Tree Top Press** this year, a problem for others as well apparently. The cold weather on the east coast hasn't really helped to get things moving either. Consequently, it's still too early to decide what each batch will be used for, but **Tabular Hills**, **Hackness Rock**, **Sugar Loaf** and **Water Tower** will all reappear. Adam's attempt to make a keeved cider hasn't been successful, but he'll have another go with the 2017 harvest – there's forward planning for you.

Tees Cider

At Saltburn beer festival last November I had the good fortune to meet a Yorkshire cider maker I had not previously been aware of. A CAMRA volunteer was giving out samples of bottled **Tees Cider Dry** to interested parties – me, the only other cider drinker in the hall at the time and those who will drink anything so long as it's free! The bottles had been brought to the event by **Tees Cider's** co-owner Julian Gaskin who told me: "I started brewing beer as a student and still enjoy using beer kits, but always add more experimental flavours. My original degree was Biology, so I felt brewing was essential revision! I've been making cider for about four years and it is all produced at my home in Redcar. **Tees Cider** was established a couple of years later with my business

partner Giles Ward. I think the main motivation for making cider was based on our hatred of waste, probably coupled with some form of mid-life crisis! Once I became aware of the abundance of local apples it really grew from there. We started by using a garden mulcher and small scale press and experimented with different apples and combinations. The initial ciders then replaced white wine for our home cooking and drinking.

The more we consumed, the more we became critical of the commercial brands. I don't have a particularly sweet tooth, but could always taste sweeteners in the bought ciders. The drawback with relying on surplus apples meant that we didn't really have control over the apples we received, which resulted in me approaching a local nursery, Apple Orchard Nursery at Skelton-in-Cleveland. We've struck up an excellent working relationship and I can now buy the combination of apple types that I would call my recipe. I now produce around 500L of cider having invested in some significant kit from Vigo. This led to selling cider, through the Saltburn Farmers' Market, in an attempt to recoup some costs. I produce bottled-conditioned cider in 500ml bottles, including a number of flavours based on the original dry cider recipe. The most popular flavours are the original dry, ginger and spiced. This year I produced rosewater, bay and rosemary, and last year bramble. I have been asked to produce a sweeter product, which I did this year, but only when I found a natural sweetener that didn't impart a bitter or artificial taste over the tongue. I read a wide variety of different sources and constantly analyse results and flavours.

Tees Cider has now evolved from hobby into a cottage industry supplying Saltburn Farmers' Market. I thoroughly enjoy meeting customers at the market and aim to broaden cider's appeal, providing ideas for recipes and even cocktails. Our cider is wonderful to cook with because it is 100% apple juice. A shot of bramble vodka with a cocktail glass of cider certainly warms the cockles. I advocate poaching cooking chorizo in a pan of cider and a few bay leaves for about 25 minutes. Take the chorizo out and slice up as an appetiser. I guarantee that you will never cook chorizo any other way thereafter.

I hope we can start a local revolution and produce a product that we can champion. I have been to both Northern France and Spain and thoroughly enjoy their regional products and the celebration of local ingredients and flavours. There is no reason why we cannot achieve

this as we produce fantastic local ingredients ourselves. By day I am a lawyer, but Tees Cider provides the perfect antidote to the daily routine. I have now obtained my personal alcohol licence and am enjoying the journey the cider is taking me on."

He also told me that they mainly use Discovery and Bramley apples along with a number of other varieties to achieve a better balanced flavour. I revisited Saltburn in December to buy some samples of the Sweet and Dry versions, both 6.1%, to taste test. Being bottle-conditioned they have a natural haze and are a little spritzzy on pouring, but this soon goes. The Dry has a pleasant appley aroma and isn't west-country dry as there are no tannins in the culinary apples used, but it has a refreshing tanginess and slips down easily. The Sweet, using the previously mentioned natural sweetener, isn't especially sweet. The sweetener just smoothes the edges a bit, but to my unrefined tastes the Dry is more than acceptable. Having some home-made bramble vodka in the house I was able to try Julian's suggestion and can confirm that chucking a goodly dollop into his cider does indeed produce a cheeky little cocktail. (RB)



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127 Micklegate

Micklegate, York

2 varying

Ackhorne

St. Martins Lane, York

Westons Rosie's Pig &

Old Rosie

Artful Dodger

Micklegate, York

Up to 4 varying

Black Horse

Monkgate, York

Westons Old Rosie & 2 varying

Blue Bell

Fossgate, York

1 varying

Blue Boar

Castlegate, York

1 varying

Brew York

Enterprise Complex,

Walmgate, York

Ampleforth Abbey & Orchards
of Hushwaite

Brigantes

Micklegate, York

1 varying

Duke of York

King's Square, York

3 varying

Eagle & Child

High Petergate, York

Up to 4 varying

Exhibition

Bootham, York

Westons Rosie's Pig (not winter)

Falcon Tap

Micklegate, York

3 varying

Fox

Holgate Road, York

1 varying

Golden Ball

Cromwell Road, York

Westons Old Rosie

Graduate

Lendal, York

1 varying

Green Tree

Beckfield Lane, Acomb

Summer only – Westons Rosie's

Pig & Old Rosie

Habit

Goodramgate, York

1 varying, often Broadoak

Moonshine

Hairy Fig

Fossgate, York

Ampleforth Abbey

House of Trembling

Madness

Stonegate, York

2 varying

Inn on the Green

The Green, Acomb

Westons Old Rosie

Last Drop Inn

Colliergate, York

2 varying

Lendal Cellars

Lendal, York

1 varying

Maltings

Tanners Moat, York

Biddenden's Dry, Westons

Old Rosie & 4 varying

Nags Head

56 Heworth Road, Heworth

1 varying

Old Ebor

Nunnery Lane, York

1 varying

Pavement Vaults

Piccadilly, York

1 usually from Thistly Cross

Phoenix

George Street, York

3 varying

Pivni

Patrick Pool, York

2 varying

Postern Gate

Piccadilly, York

2 varying

Punch Bowl

Blossom Street, York

2 varying

Rook & Gaskill

Lawrence Street, York

3 varying

Rose & Crown

Lawrence Street, York

1 varying

Slip

Clementhorpe, York

2 varying

Snickleway

Goodramgate, York

Westons Old Rosie

Swan

Bishopgate Street, York

Broadoak Perry & 1 varying

The Hop

Fossgate, York

2 varying

Three-Legged Mare

High Petergate, York

Westons Old Rosie & 2 varying

Three Tuns

Coppergate, York

1 from Westons

Victoria

Heslington Road, York

Westons Old Rosie

Volunteer

Watson Street, York

1 varying

Waggon & Horses

Lawrence Street, York

Westons Old Rosie & 1 varying

White Horse

Bootham, York

Westons Old Rosie

Woolpack

Fawcett Street, York

Several varying

York Beer & Wine Shop

Sandringham Street, York

1 varying

York Tap

York Station

2 varying

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INN CIDER TRADING

ICE CIDER

The Germans have long made ice wine, Eiswein, by pressing frozen grapes to produce a more concentrated juice. However, it wasn't until 1990 that Christian Barthomeuf applied the same techniques to apples and made ice cider. As extreme temperatures are required, it's no surprise that this pioneering work took place in Canada – more specifically Quebec. There are two ways of obtaining the concentrated juice, cryoextraction and



CRYOEXTRACTION

This method involves leaving the apples on the trees until January. By then, having sat through the summer and autumn and been dehydrated by the sun, the apples are shrivelled and frozen with great concentrations of sugar and acid, and little water.

CRYOCONCENTRATION

Alternatively, apples are picked as usual in the autumn and kept in cold storage. In December they are pressed and the juice left outside – preferably when temperatures are no greater than -15°C. The water freezes and sits on the top leaving the concentrated sugars in the bottom 20-25%, which is taken away for fermentation.

Whichever method is used to obtain the juice, it is still fermented for up to eight months. Given the concentration of sugar, the finished cider can be as much as 13% alcohol. In Quebec the extraction method is the only one approved for the making of what they call Cidre de Glace. Amongst the other qualifying conditions are that the sugar content of the juice should be no less than 30% by weight, the finished cider should have no less than 130 grams per litre of residual sugar and the alcohol content should be between 7% and 13% by volume. If you want to see the full list then it's at wikipedia.org/wiki/Ice_cider.

In this country two renowned cider makers, **Burrow Hill** of Somerset and **Once Upon a Tree** of Herefordshire have also turned their hands to ice cider, and even ice perry in the case of **Once Upon a Tree**. I managed to obtain samples of their products from the **New Forest Cider Shop** at Borough Market in Southwark and would like to share my impressions of them.

Burrow Hill Ice Cider weighs in at 13% alcohol. Its appleyness is reminiscent of eastern-style ciders, which are made from culinary apples, and its sweetness is not

particularly cloying. Your cheeks may pucker a bit from the tannin and there's restrained acidity, even though the malic acid from the apples gets concentrated along with the sugars. A very classy and smooth drink.

My Once Upon a Tree sample was the 2011 vintage of **The Wonder** ice perry which is made from Conference and Comice pears rather than the usual west-country perry pears. Also weighing in at 13%, it's much sweeter than the cider and slightly cloying, although this wouldn't be a problem for someone with a sweeter tooth than me. The fruit character is somewhat muted – perhaps because of the use of culinary rather than perry pears, which would have brought their additional taste characteristics to the mix. To me this is just a sweet dessert wine, but plenty of other people like it a lot judging by the generally favourable reviews at [ratebeer](http://ratebeer.com) (www.ratebeer.com, which caters for cider as well) where the producers are known as Dragon Orchard.

I would encourage you to give ice cider and perry a try should the opportunity arise, but the procedures are costly and the finished article, consequently, is rather expensive. Locally, Adam at **Tree Top Press** was hoping to make ice cider from the 2016 harvest, so I'll let you know how he got on next time. (RB)

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LAST ORDERS

York Branch Meetings and Events

MARCH

Wednesday 1st

Branch Meeting and AGM, 8pm at the **Knavesmire**.

Friday 10th

Cycle social: **Fulford Arms** 7pm leaving at 7:30pm (PCA) **Blacksmiths Arms**, Naburn, **Bishophthorpe**, **Fox and Roman**, **York Tap**.

Friday 17th

Friday 5: **Golden Ball** 7:30pm, **Ebor** 8:15pm, **Angel on the Green**, **Swan** and **Slip Inn**.

Saturday 18th

Social visit to **Wakefield** via train, meeting at the station at 11:30am for the 11:45 (Plymouth, Cross Country train) to **Wakefield**. Arrive at 12:22. Please let the social secretary know if you are going (see contacts section).

Thursday 30th

City Spring Pub of the Season presentation at **Brew York**, 8pm

APRIL

Saturday 8th

Bus trip for the Town and Country Spring Pub of the Season presentation at the **Bay Horse**, **Burythorpe**. Leaving **Leeman Road**, **Memorial gardens**. 1pm Return by 8:30pm. Cost TBA

Sunday 9th

Daffodil walk: around the walls, starting at noon at the **Red Tower**, walking clockwise and visiting pubs near to the Bars. See website for details.

Friday 14th

Cycle social: **Lamb and Lion** 7pm for 7:30pm start.

Tuesday 18th

Branch Meeting, 8pm at **Brew York Tap**

Friday 21st

Friday 5: **Lendal Cellars** 7:30pm, **Yorkshire Terrier** 8:15, **Duke of York**, **The Hop** and **Brew York**

MAY

Friday 12th

Cycle social: **Slip Inn**, (PCA) **Bishophthorpe Social Club**, **Ship Acaster Malbis**, **Roebuck Inn** **Appleton Roebuck**, **Royal Oak Copmanthorpe**.

Saturday 20th

Social walk: **Sheriff Hutton** 10 mile circular, finish at **Highwayman**. Further details and updates on the website.

Friday 26th

Friday 5: **Woolpack** 7:30pm, **Rook & Gaskill** 8:15pm, **Waggon & Horses**, **Rose & Crown**, and **Walmgate Alehouse**

Saturday 27th

Campaign pub trip (South): **Wheatsheaf**, **Burn**, **Oddfellows Arms**, **Carlton**, **Jug**, **Chapel Haddlesey**, **George & Dragon**, **West Haddlesey**, **Black Swan**, **Wistow** and **Greyhound / Hare & Hounds**, **Riccall**. Leaving **Leeman Road**, **Memorial Gardens** at 11:30am, return by 7:30pm. Cost TBA

Wednesday 31st

Branch meeting 8pm at **Knavesmire**

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

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

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

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