

OUSE BOOZER



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Free newsletter of York & Scarborough CAMRA

No.132 -



2017 - 7500 copies



Pub of the Year – the Waggon and Horses Pg15

Brewery OPEN DAY

17



ROOSTERS

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BEHIND THE BAR

The 50th milestone passed with yet another excellent Suddaby's beer festival.

As always a wide selection of ales and ciders, supplemented by the usual culinary fare and further backed by some outstanding music especially from the much loved group "The Nobodys" supported by Lewis Hamilton.

Memories of past festivals were freely discussed from the early days in a small room, to the now famous festival hall, resulting in the usual comments being uttered, not necessarily in the correct order, which allows this column to exist!!! Read on good folk and many congratulations Karen, Neil and staff past and present, cricketers do not remember 50s, head for 100!

- I have booked good Friday off, what day is that, Mayday?
- I am telling you there is no pastry in jam tarts!
- I went to Poland with my girlfriend and the THREE of us had a wonderful time!
- I am sure his name is Pete, but I'm not sure!
- I don't like the ring tone on your phone when I ring you, how you cannot hear it?
- He is a brilliant footballer, he can kick with both feet because he is ambi-dextrous!
- You should get one of them wooden ovens here!
- It's not my fault I'm a bit OC/DC!
- The only place in Malton I drink is Sudds Tadcaster!

And having trawled through the early archives this from a day a few years ago.

- Hi John, its three years since I came in here... well we try to serve people as quick as possible!!!

Well done Neil and Karen absolute pleasure to have been part of all 50, at both sides of the bar. (JR)

PUB NEWS

Pub news as reported at recent branch meetings (note that information is subject to change).

Cosy Club, a new bar/restaurant has recently opened in the former Electric Theatre/MacDonalds furniture store on Fossgate with two **Jolly Sailor** ales and more recently two cask beers from Ainsty Ales.

The manager of the **Royal Oak** in Copmanthorpe has also taken on the lease of the Recreation Centre which serves real ale.

Lord Nelson, Poppleton recently reopened with new tenant is being advertised for sale by Ei (formerly Enterprise Inns). Also in the village: the **White Horse** is closed and Ei are doing a refurb towards gastro-pub direction; Sarah and Andy Heaton have ended their **Marston's** tenancy at **Lord Collingwood**, new tenant expected; the **Red Lion Motel** on A59 is serving up to three **Timothy Taylor's** real ales (**Boltmaker**, **Landlord**, **Golden Best**).

The **Crown** in Monk Fryston is now serving **Timothy Taylor's Landlord** and two guest beers.

The **Ash Tree**, Barkston Ash is serving **Timothy Taylor's Landlord**, **Black Sheep Best Bitter** and one guest.

The **Boot & Shoe** in Barkston Ash is up for sale due to illness of landlord. The beers are **Tetley Bitter** and two guest beers.

The **Ulleskelf Arms** is serving **Timothy Taylor's Landlord** and up to three guest beers.

The **Blacksmiths** in Biggin is serving **Tetley Bitter**, **Black Sheep Best Bitter** and one guest (usually a LocAle)

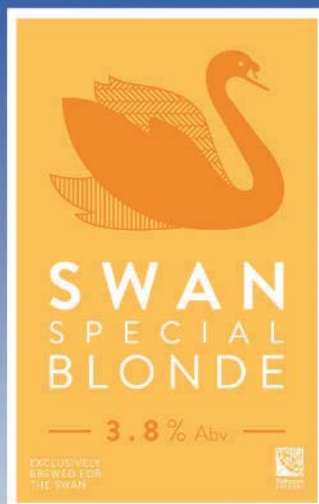
The **Jug** at Chapel Haddlesey is closed and for sale - there is a petition to save the pub at <https://you.38degrees.org.uk/petitions/save-the-jug-inn-chapel-haddlesey>

The **Foresters** in Sherburn in Elmet has been put up for sale free of tie by Enterprise Inns. Although there has been some interest, there is a new tenant running the pub

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until its sale who hopes to stay there for some time. There is only **John Smith's Cask** at the moment, but he intends to put on at least one guest beer in the near future.

The **White Horse**, Church Fenton is for sale, free of tie.

The **Nags Head** in Micklegate, having reverting back to its previous name from **Sociale**, re-opened with no cask ale but a handpump has recently appeared on the bar (no details of beer at the time of writing).

The **Botanist** has four cask ales, but they are positioned towards the back of the pub so they need seeking out.

The **Shambles Tavern** now has six cask beers on sale.

The **Mitre**, Shipton Road (ACV listed) is currently closed. Ei Publican Partnerships are seeking a new publican.

The **Slip Inn** is planning to start brewing beer by the end of 2017. Jon Farrow and Paul Crossman aim to brew every two weeks on a four-barrel kit to produce an (initially) exclusive house bitter.

Middletons Hotel now only has two handpumps (down from three) and only had **York Gold** on a recent visit.

The **Castle Howard Ox** has reopened with new tenant Chris Stamp, who aims to offer real ale.

The **Three Swans** in Selby is now selling its own **Three Swans Ale** which it commissioned from the Acorn Brewery in Barnsley. It is 3.6% ABV, very palatable and retailing at £2 a pint all day every day!

Old Mill Brewery report that refurbishment is now complete and the doors are open at **No1 The Crescent**, Selby. It has been re-designed with a highly modern interior and an extensive range of drink products.

In addition to **Theakston's Best Bitter** and **Tetley's Gold**, David and Veronica (Ronnie) Lea of the **Golden Lion**, Helperby, have added **Helperby Community Cask** to their range of beers. This is **Marston's EPA** that has been specially badged by the brewery at David's request. The pub donates 10p from the sale of each pint to the Helperby Community Association in support of village activities.

Ainsty Ales, Acaster Malbis, York



News from Al Hardie, Head Brewer: We're starting to get a bit busier at **Ainsty Ales**. Our top seller is the 4.0% blonde **Flummoxed Farmer**, closely followed by our session ale 3.7% **Ainsty Angel**. For those that are tempted by the dark side, we've got a 3.9% **Moloko Mild** available on cask.

The racing season is upon us and those of you heading to York Racecourse can get our beer in bottles from the bars in the stands.

Our tap room is now open 3-6pm on Thursdays and Fridays. Friday teatime is proving very popular with Acaster Malbis residents. We hope to extend the hours during the summer.

We're planning to do **Lenny's Light Ale**, a saison style beer, with a proportion of the costs going to St Leonards Hospice sometime in July. Later in the summer, we'll be doing **Hop Honey**, a golden ale at 4.2% with local "Ainsty" honey.

There's lots of wildlife out here in the sticks, especially cuckoos! Cuckoo brewers at **Ainsty** include **Eyes Brewing** from Leeds making a wide selection of wheat based ales; **Isaac Poad** from Cattal - grain merchants turned brewers from Cattal (poachers turned gamekeepers) and **Stow Brewery** from the Scottish Borders.

We're starting to get a few regular outlets in York, especially in the Tadcaster Road area. Special mention to **The Fox** on Holgate Road who have been very supportive. As I work Monday to Thursday at **Ainsty**, I can be found working behind the bar most Friday daytimes. Any beer queries, pop in for a chat.

Bird Brain, Howden, East Yorkshire

News from Phil Usher: We have sold our brewing equipment and casks to a couple of guys from the **Jemmy Hirst** pub, Ben and Craig. They have setup **Aireheads** in an industrial unit in Goole. They have done a few brews so far.

Black Sheep, Masham, North Yorkshire



Black Sheep Brewery has announced the launch of its first-ever craft canned range for pubs and bars, as part of its 25th anniversary year celebrations. The brewery has scaled up the production of its craft beers, **Pathmaker** and **Glug M'Glug**, to 330ml canned format, which feature hand-drawn designs.



Pathmaker, a 5.6% ABV pale ale, was created in homage to **Black Sheep's** founder, Paul Theakston, who was an early pioneer against bland beer and mass corporations when he founded the Masham-based brewery in 1992.



At 6.2% ABV, **Glug M'Glug**, a dark IPA, was named after a mythical creature created by a relative of the Theakston family, who hid in the Yorkshire Dales preying on slow walkers, and was the subject of the family's bedtime stories.

Brass Castle, Malton, North Yorkshire



News from Phil Saltonstall: We've had a fantastic response to our 'Crowler Club' crowdfunding project and will be bringing a crowler canning machine across from Texas to our **Taphouse**. Pretty soon, you'll be able to collect brewery fresh beer of your choice from our **Taphouse**, sealed in a 32oz (1.66 imp pints) can. We'll also be able to send those cans around the UK, with orders placed direct on our website.

We've had a couple of fun beery link-ups recently. We've collaborated with a punk band, the Idles, on a grapefruit wit beer that will be called **Brewtalism**. Named for the band's fondness of the architectural style. We're looking forward to seeing the final hurrah for our **Brass Lager** beer - as the last bottles that we had are finally making it onto the silver screen! The crew behind the recently

released soon-to-be-a-cult-classic British boxing film 'Jawbone' came calling - and we supplied the beer for the final climatic scene.

Meanwhile, **Bad Kitty** has finally made it into cans - where it is also gluten-free. And we're delighted that our **Helles Lager** won the SIBA UK champion canned/bottled lager 2017 award. **Black Russian**, our coffee-infused Baltic porter also scooped a SIBA regional award.

Brew York, York



News from Lee Grabham, Co-Founder: Thanks to everyone who attended our 1st birthday party in April. As with all our events the atmosphere was amazing, as was the beer, food and music! We can't believe we've already been going a year!

Collaborations with **Errant Brewery** from Newcastle (**X-Parrot** - 7.0% Tropical IPA), **Vocation Brewery** (**Sellout Juice** - an insanely hopped 11% Triple IPA) and **Tapped** (c9.0% Imperial Stout, name TBC) will be released through the period. Further collabs with **Brick Brewery** (London), **Bone Machine** (a new Yorkshire brewery) and another of the UK's highest ranked breweries (sorry can't say more now) are also coming up with details tbc.

As well as the many collabs we also have many beer releases of our own coming up, with a Table Beer, three new Pale Ales featuring new or experimental hops, our first ever Lager (a traditionally brewed and lagered c4% Helles, name TBC) and our first sour beer all due out soon.

Between July 6th and 8th we will once again be hosting the York: City of Ale Beer Festival. This time we are going for more of a cask beer focus, with a much broader range of beers including several new collabs between attending breweries and local York bars. We're also looking to include a selection of beers from breweries recently launched in the region. It promises to be a great three days with the usual great food and awesome music accompanying the fabulous beer range.

Half Moon, Ellerton, East Yorkshire



News from Jackie Rogers: There are two long awaited additions at **Half Moon**, our new brewery assistant Calum Morrison in April, he's the young, trendy one! Bertha

our 11 barrel fermenter is also in place, giving us a third fermenter and the flexibility needed for longer maturing beers.

Look out for **Magna Carta** brewed for York Festival of Ideas, which runs from 6th to 18th June 2017. The beer will be available in cask and bottle at outlets across the city. This year's festival coincides with Beer Day Britain (15th June) and we are celebrating at **Walmgate Ale House** with an inspiring evening of beer and food matching with sensory consultant Jo Menneer.

Tickets available from **Walmgate Ale House**, Tel 01904 629222.

It is the season of beer festivals, come and see us at Elvington on the 17th June and Thorganby on the 1st July. **Brew York** have again pulled together a number of brewers and we're looking forward to working with them at their festival 6th - 8th July, to coincide with York City of Ale Week.

New beers, **Magna Carta** 4.0% a.b.v., our summer session ale **Midsummer** 3.6% a delightful ale infused with fresh elderflower and some interesting collaborations.

Hambleton Ales, Melmerby, North Yorkshire



News from Ben Harrison: Our Easter Saturday open day was

a great success, and we had over 300 people visit the brewery to try our beers and enjoy the brewery band. There were 11 different cask beers, and four keg beers, all brewed by us, and by the end of the four hours we were almost all sold out. The rest was easily finished at the staff after-party! Due to its success, we plan to do another event at the same time next year, so put it in your diary now.

We are also pleased to announce that we have just completed a re-design of our core pump clips, and these should be being rolled out over the summer.

The new clips are designed to help our customer increase sales at the bar, provide the drinker with more information, and also tie in with our general horsey theme. The black and white imagery, twinned with boldly coloured text makes these really stand out and they look equally as good in a city centre bar as they do in a countryside inn. We hope you like them.. please let us know your thoughts!



Finally, in terms of brewing, we have three gorgeous specials covering this summer period, all based around US hops.

June sees the return of our **West Coast Mosaic**. This 4.0% session IPA sold out very quickly last year, so we are going to brew twice as much this time, however it is still likely to be very popular. July's special is **Citra Hunt**, a 4.0% light amber beer packed full of Citra for a fruity hit. We are brewing this to celebrate eventually securing a decent supply of Citra in this year's hop contract! Finally August sees **Beach Bound Bitter**, brewed like a traditional British bitter but given a twist with US grown Summer hops.



North Riding Brewery, East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: The **U.S session IPA** 3.8% series continued with versions 20 (Galena, Ekuantot and Zythos) and 21 (Centennial, Comet

and Bravo).

Other new beers have been:

Mandarina Bavaria 4%, **Centennial** 4%, **Waimea** 4.5%, **Simcoe** 4.3%, **Chinook** 4.5%, **HBC 431** (a new hop) 4.3%, **US IPA** 5.5% (Simcoe, Galena and Zythos), **Pale Ale** version 1 4% (Zythos and El Dorado), **NZ IPA** 5.5% (Nelson Sauvin), assistant brewer Ben's first solo brew **US Session Black IPA** 4.5% (Cascade, Centennial, El Dorado and Falconers Flight), **Hallertau Blanc** 4%, **Neopolitan Milk Stout** 4.5%.

The brewery was two years old in March and to celebrate this Stu invited Malcolm from **Five Towns Brewery** to assist with **Anniversary Porter**.

North Riding Brew Pub, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: New beers from John have been:

Styrian Wolf 3.8%, **Nue** 6%, **Sybillia** 3.9%, **Styrian Wolf** 4.6%, **Sanguine Rose** 4.3%, **Karazhan** 4.5%, **Motueka** 5%, **FLM** 4.5%.

The popular strong mild **Hunters Dream** 5.7% and everybody's favourite **Peasholm Pale Ale** 4.3%.

Finally, another milestone, the brewery's 500th brew as yet unnamed but knowing John something obscure.

Old Mill, Snaith, East Yorkshire



News from Kelly Wood: Refurbishment now complete and the doors are open at **No1 The Crescent**, Selby. Re-designed with a highly modern interior an extensive range of drink products and a deliciously fresh, home-made menu makes this a

stand out venue. For more information or to book, visit their website www.no1selby.co.uk



Our next set of ales from our beer calendar are:

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

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

August - A deliciously smooth and refreshing pale golden summer ale with a mellow hoppy finish.

Ossett, West Yorkshire



Ossett Brewery have announced the launch of their new branding and plans for expansion.

With the UK brewing industry more vibrant than it has ever been, it is increasingly important that **Ossett Brewery** represents its great beers in the most effective way. The aim is to improve perceptions of the brand and entice a new wave of beer drinkers without alienating the existing loyal customer base. To do this **Ossett Brewery**, of Ossett near Wakefield, has gone for a more contemporary image whilst not straying too far from its traditional roots as a British cask ale producer.



The company is confident that the new imagery fits well into both traditional community pubs as well as city centre bars such as brewery's own **Hop** venues in Leeds, Sheffield and York. The new branding covers the company logo as well as the full range of permanent, seasonal and limited edition pump clips. Alongside the rebrand, **Ossett Brewery** has also reverted to the 'Science and Art Combined' strapline which was used at the time of the company's very first brew back in 1998.

Jamie Lawson, owner of **Ossett Brewery**, said: "The main company logo remains the same design but we have toned down the colours, making it fit better into a wider variety of applications. For the new pump clips we have deconstructed the full logo somewhat to create a sleeker design. We have found it difficult to effectively fit the full logo onto the front of a limited size pump clip, so we have used our 'red bar' only which prominently displays the company name. With a major new brewery

expansion coming this autumn, we feel we are now in a better position to elevate our brands to new successes."

The current brewery which produces the core **Ossett** range will be able to extend capacity by the construction of a brand new cold storage warehouse. The decision to embark on this expansion programme was made in order to keep up with growing demand for **Ossett** brands such as **Yorkshire Blonde**, **Silver King** and **Excelsior**. **Silver King** and **Excelsior** are both SIBA national champion beers and have been part of the core range since the brewery's inception in 1998.

Ossett beers are sold across our own estate of 24 public houses and restaurants along with third party free trade accounts and selected wholesalers.

Work has already commenced on the site of our existing brewery and the new 12,000 square foot warehouse is scheduled to open by the end of the year. The brewery currently employs 28 local staff and will increase its workforce by 40 over the next three years with plans to move into packaged products.

Roosters, Knaresborough, North Yorkshire



ROOSTERS
FREE RANGE BEERS FROM KNARESBOROUGH

News from Tom Fozard: Here's some brief news about our

new session IPA, International Brewing Awards success and upcoming open day...

Rooster's has launched a brand new session IPA to their core range called **24/7**. The beer combines four big-hitting hops to deliver a sessionable, hop-forward pale ale with the intensity of a new world IPA. Amarillo, Chinook and Simcoe from the USA work in harmony with New Zealand's Nelson Sauvin to produce a punchbowl aroma of lemon, tangerine and gooseberry, followed by a balanced grapefruit bitterness.



Having won a bronze medal at the prestigious International Brewing Awards in 2015, **Rooster's** once again triumphed at what are widely regarded as the 'Oscars of the Brewing Industry', picking up gold, silver and bronze medals at the 2017 event, which took place at the Guild Hall in London at the end of April.

The Awards, which are held every two years, attracts entrants from across the world and is judged by an invited panel made up exclusively of experienced brewers from around the world. Beers were judged from breweries from as far away as New Zealand and the USA, Brazil and Japan, as well as more closely to home, from across Europe and the UK. **Rooster's** Head Brewer, Oliver Fozard, commented on the brewery's success: "I'm incredibly proud of our team. To win the bronze medal two years ago was a real honour, but to come away with three this time around is an exceptional achievement - especially given the calibre of the judging panel and the competition we faced."

The brewery's annual open day will this year take place on Saturday July 29th. Running from 12-5pm, it's a great opportunity to enjoy a few of **Rooster's** seasonal beers, alongside a few from the core range, washed down with some great street food. One of the beers that'll be on the bar is **White Rose** - **Rooster's** annual charity pale ale that each year helps raise funds for a Yorkshire-based charity, with **Yorkshire Cancer Research** being the beneficiaries of the 2017 brew. This year's street food offerings come in the shape of Andy Annat's International Crackerjack BBQ, Mac Daddie's gourmet Mac 'n Cheese and Karkli - a savoury Indian snack made with lentils. Tours of the brewery are also available on the day, as well as the chance to buy some brewery merch! More details can be found by visiting www.roosters.co.uk

Saltaire, Shipley, West Yorkshire



Saltaire Brewery have won their fourth consecutive gold medal with **Kala Black IPA** 6.2% ABV at this year's International Brewing Awards announced on Friday, 10th March. No

small achievement considering there were 1200 entries from across the world, and only one beer can take the top spot in each category. Known as the 'Oscars' of the brewing industry, the prestigious competition has taken place since 1886.

Managing Director, Ewen Gordon said: "We are over the moon that one of our beers has done it again! The competition is only held every two years and to receive four consecutive gold medals is a huge endorsement of our brew team. We are very proud to add **Kala Black** to our other winners, **Triple Chocoholic**, which has won twice

and **Saltaire Gold**. This is particularly pleasing because **Kala Black** is a team favourite, and its recognition as a great beer is now firmly sealed."

A kegged beer, **Kala Black IPA**, 6.2% ABV won the Gold medal in the Dark Beer 5.8% - 6.9% ABV category. It's a beer with fresh citrus hope aromas and roasted malt notes and managed to beat the Boston Beer Company's Nitro Stout into second place.

The recognition comes at a very exciting time for **Saltaire**, as a brand new brewery opens on site, expanding production, allowing growth of the business to continue.

Timothy Taylor's, Keighley West Yorkshire



Timothy Taylor's are pleased to announce the introduction of **Knowle Spring** blonde to their range of cask ales. Named after the Knowle Spring upon which the brewery sits, and draws its water, this easy-drinking 4.2% ABV blonde cask beer was launched into pubs from the 1st March 2017.

Knowle Spring blonde has benefitted from Taylor's recent investment in a small scale brewery which has allowed the brewing team the flexibility to brew a variety of concept beers until arriving at the chosen one.



Andrew Leman, Head brewer, and his team, are delighted with the results. He states "It was important to develop a cask beer that has the depth of flavour that drinkers associate with **Timothy Taylor's**. We have combined English grown whole leaf Cascade, Chinook and Minstrel hops, plus Strisselspelt hops from Alsace, with our unique Knowle Spring well water, Taylor's Taste yeast and Golden Promise barley to create a light, refreshing, aromatic beer with floral and grapefruit aromas, spiced orange on the tongue followed by citrus hop to finish".

Blonde beers have been enjoying increased interest and growth in the last few years and **Knowle Spring** will sit comfortably alongside the **Timothy Taylor's** greats such

as **Landlord** and **Boltmaker**. Feedback from drinkers during a test phase in pubs local to the brewery was very positive with male and female consumers commenting respectively: "Very well crafted. A welcome addition to the **Timothy Taylor's** range" and "About time **Timothy Taylor's** did a blonde; really suits my taste. I like the lighter style".

Tim Dewey, Chief Executive of **Timothy Taylor's** summed things up, saying: "We certainly aren't known for speed here at **Taylor's** but from the comments I've heard our new **Knowle Spring** is a blonde that people feel has been well worth the wait."

We are confident that the trade and consumers alike will agree.



Treboom,

Shipton-by-Beningborough, near York
News from Jane Blackman:

This summer alongside our core range we will be brewing:

Avant Garde 6.0% ABV – Contemporary French farmhouse-style beer brewed with Bouclier and Saaz hops for a rich and rounded flavour. Available June.



Hop Australasia 5.0% ABV. A New World IPA, aromatic with lime, apricot and melon flavours from Motueka and Summer hops. This beer is a new member of the "Hop" family joining **Hop Britannia** and **Hop Americana**. Available July.

Five Continents 4.3% ABV. A globe trotting golden ale using ingredients from each of 5 continents - hops from America, Europe and Oceania, star anise from Asia and grains of paradise from Africa. Available August.



Summer Gold 3.6% ABV, Another in our low abv seasonal range. A refreshing beer with citrus and tropical fruit flavours from British grown hops.

We have also been working with the Wensleydale Railway to produce **Wensleydale Pale Ale**, a bottled beer which is to be launched at their Beer Festival 26th to 29th May. It will be available on their trains and at special events. www.wensleydalerail.com



The annual men only 5k run, **R U Taking the P?** is taking place on **June 18th** in Rowntree Park supporting research by the University of York into prostate cancer.

We will be brewing our **RUTTP?** beer to help raise awareness and head brewer John will be running in the race. Why not sign up and join him? For more details visit www.yorkagainstcancer.org.uk

Yorkshire Heart, Nun Monkton, near York



News from Karen Metcalfe: There's lots happening at **Yorkshire Heart** this year with a brand-new building 'The Wine House' now up and taking bookings at the vineyard, more

vines being planted and events/weddings really taking off keeping everyone busy. Tim and his team in the brewery continue to work hard and produce top quality beer. Sales continue to grow after a somewhat steady winter and bottle sales in particular have really increased since the new label designs.



Specials for the summer and autumn season include:
Summer:

Hearty Blonde 3.8% - blonde in colour with hoppy citrus flavours. Blondes always have more fun!

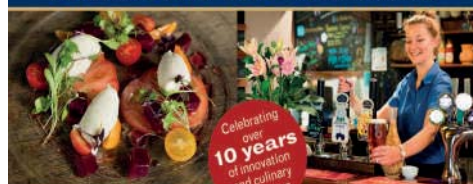
Rhubarbeer 3.7% - dark in colour with delicious fruity rhubarb flavours.

Get Pithed 4.2% - golden ale with citrus orange flavours. Who wants to 'Get Pithed'?

Hearty Yorkshire Day - 4.2% Dark gold in colour with citrus & caramel flavours. A Reet Gud Yorkshire Ale!



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PUBS OF THE SEASON

The Spring City Pub of the season was a brewery, rather than a pub, **Brew York Tap Room**. Since opening a year ago the Tap Room has become a must visit bar. It is open Thursday to Saturday and is always busy, but often not over crowded.

There was a good turnout for the presentation evening, with York CAMRA members supplementing the regular crowd. Andy has been running the **Tap Room** since the early days allowing Lee and Wayne to focus on the brewery side.



Melissa presenting the award to Andy flanked by Wayne and Lee

Melissa presented the award to Andy, noting that it was an unusual choice of winner, but very worthy. Lee and Wayne emphasised that it was Andy and the other staff that had made the **Tap Room** a success. The good job the staff are doing allows them to remain on the customer side of the bar free to talk about the brewery and beers after a hard day's brewing.

As ever there was a good choice of beers available for us to sample. The range often includes one of the regular beers unfiltered allowing you to taste the difference a lack of finings makes and I would recommend trying this option when you visit as there is usually more flavour in the unfiltered version and given sufficient time to settle is usually as clear or almost as clear as the filtered version. (MR)

On a very warm April Saturday afternoon, six of us descended onto the **Bay Horse**, at Burythorpe for the Spring Town and Country Pub of the Season 2017 presentation, along with friends from York CTC, locals and neighbours and Vitto's family, it turned out to be a glorious celebration.



Franco Logozzi, Ken Wright, Vitto and Abbie Logozzi

The presentation praised the Logozzi family for all that they have achieved since buying and renovating the pub to a timeless era of how a good a Yorkshire pub should be, how they have grown in the last six months now enjoying a full and hearty menu, serving eight real quality ales, three of which from **All Hallows** at Goodmanham and guest ales including a range of real ciders.

Franco was commended for maintaining an atmosphere for social chat and drinking in friendly pleasant surroundings and not forgetting the very warm friendly welcome from Franco and his staff to all who enter.

Recognition was also given to the local community for lobbying and successfully achieving an ACV (Asset of community value listing) preventing conversion and saving the heart and soul to the village. (KW)

The quiet, unassuming **Slip Inn** is a pub which definitely punches above its weight. Since winning the branch Town Pub of the Season in Winter 2010 it has steadily cemented a place as one of York's "must do " drinking establishments. The range and quality of the beer has been consistently good and the interior has matured into a truly convivial place to drink.

It was therefore with little difficulty that York CAMRA decided that it was time to give the **Slip** renewed recognition and it is to be our City Pub of the Season for Summer 2017.

The presentation will be on the evening of Wednesday 5th July and we hope to meet regulars, CAMRA members, and anyone else who just wants to try out one of York's best pubs. See you there! (CT)

The winner of the Town and Country Summer Pub of the season is the **George & Dragon**, West Haddlesey, a country pub in a small village about a mile to the west of the A19, approximately four miles south of Selby at that road's crossing of the river Aire at the neighbouring village of Chapel Haddlesey. The pub has been privately owned by the same family for several years with enthusiastic support for local microbreweries (the house beer being **White Dragon** from the nearby **Brown Cow Brewery**), which is one of the reasons for the selection of this pub as the Summer Country Pub of the Season.

The presentation will be made during a visit of branch members who will be on a tour of pubs in the York Branch 2017 York Ale Trail on Saturday July 29th, when it is hoped that locals and CAMRA members alike will be able to take advantage of the warm hospitality of this quintessential country public house.

For the Sat Nav initiated the post code is YO8 8QA, for those with map reading skills the OS map reference is 105 - 566267 and their phone number 01757 228198. (JM)

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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Sat 1st July**



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Runner up 2017 Pub of the Year York CAMRA**

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

10p off a pint of real ale for camra card carrying



Black Swan Asselby

2017 ANNUAL AWARDS ANNOUNCED

In case you haven't heard already, the results of York CAMRA members' voting are in. The winners of the prestigious awards are:

PUB OF THE YEAR

**Waggon & Horses,
Lawrence Street, York**

This is the second time this Bateman's pub has won, previously a winner in 2012 under Paul and Mandy Marshall (who now run the **Rook & Gaskill** over the road – 2016 Pub and Cider Pub of the Year!)

Tom and Paulina Renshaw have made an excellent job of continuing the award-winning formula. It is popular with locals, students and beer enthusiasts alike and a deserved winner.

Our celebration evening is on Wednesday 19th July, where we will present the engraved trophy and framed certificate. All welcome.

www.waggonandhorsesyork.com/

CIDER PUB OF THE YEAR

**The Maltings,
Tanners Moat, York**

Shaun and Maxine Collinge are celebrating their 25th year running the pub this year so it is a pleasure to see them get this award in 2017.

The **Maltings** is always a strong contender in the awards and a multiple winner for Pub and Cider Pub of the Year.

Our presentation evening is on Wednesday 21st June, all welcome.

www.maltings.co.uk/

CLUB OF THE YEAR

**York Railway Institute,
Queen Street, York**

This is a recent award York Branch have been making to encourage recognition for Clubs who offer real ale. This is a **first win for the Railway Institute** who are well known for providing city centre educational and recreational facilities for many years, but they also have a bar that sells real ale. We have the presentation evening on Wednesday 7th June, all welcome.

www.yorkri.org.uk/

- *Note full reports of all presentations will follow in the next issue.*

How we choose our winners

We start in autumn. Members are invited to nominate up to three York and three non-York (outside the outer ring road) pubs for the POTY award. Any pub that sells real ale in the branch area can be nominated, except for last year's winner. From all valid nominations, a shortlist of around six is compiled from those receiving the most nominations (including the top two Non York pubs). Survey forms are then invited from the full membership over the winter, using the six national criteria: quality of beer/cider/perry; style, décor, furnishing and cleanliness; service, welcome and offering; community focus and atmosphere; alignment with CAMRA principles; overall impression. During this time, social opportunities are organised for all shortlisted pubs and members are encouraged to try them out. All valid survey forms are then collated and the result declared at our AGM. A similar approach is used for the Cider Pub and Club awards but we generally have smaller shortlists.

- *All our winners go forward to higher level Regional competitions - and the Regional winners go through to the National level competition! (KS)*

ALE TRAIL 2017

The Ale Trail for 2017 is now taking shape on the run up to this year's 9th Knavesmire York Beer and Cider Festival 2017 from Wednesday 20th – Saturday 23rd September to be held once again on the Knavesmire opposite the grandstand.



The Ale Trail will be launched on the 7th July at the start of the Friday 5 at **Brew York**, who are also kindly donating cans of their ale, along with bottles of ale from **Treboom** for our main prizes for this year's draw for those who complete 18 or 24 Pubs.



A change to this Year's Ale Trail is that you can save on return postage by adding your email to the leaflet to receive your E Ticket(s) and pick up any beer tokens at the door when entering the York Beer and Cider Festival.

We again are running two bus trips for the Ale Trail so you can sit back, relax and enjoy while our driver takes us to discover some of the country pubs along the trails, collecting your stamps. Even if you are not doing the Ale Trail or not a member you are all welcome to join in on the bus trips for a good day out. On Saturday 29th July there will be the Summer Pub of the Season presentation to **George & Dragon**. This will take part during the tour.

1st Bus Tour Saturday 29th July 2017

This trip will take us South around the Selby Area. The tour will be visiting **Drax Sports and Social Club** in Drax, **Oddfellows Arms** in Carlton, **George & Dragon** in West Haddlesley, **Black Swan** in Wistow, **Olympia** in Selby and **Giant Bellflower** in Selby.

2nd Bus Tour Saturday 19th August 2017

This trip will take us East of York. The tour will be visiting **Stone Trough** in Kirkham Abbey, **Bay Horse**

in Burythorpe, **Jolly Farmers** in Leavening, **Fleece** in Bishop Wilton, **Gait** in Millington and **Half Moon Inn** in Acklam.

For each trip the bus departure point will be Leeman Road Memorial Gardens. Bus will depart at 11:30am. Each trip will cost £9.00.

Further information along with up-dates will be shown on the York CAMRA branch website.

www.york.camra.org.uk

The 2016 Ale Trail was very successful. One of the winners was Neil Ballantine who completed all 24 pubs. He was presented at the York Beer and Cider festival with his prize of 12 Bottles of **Bad Seed** beers by Ken Wright one of the Ale Trail Coordinators and Chris Waplington who kindly donated the ale for this event.



Neil Ballantine, Chris Waplington and Ken Wright

The prize also included two tickets for the City Screen and a meal voucher for two.

The other top winner was Richard Got who was presented with 12 bottles of ale from **York Brewery**, cinema tickets for City Screen and a meal voucher for two.

The two winners for completing 18 pubs were Timothy Broadbent and Thomas Adie who each received three bottles of ale donated by the **Sun Inn** at Colton and meal vouchers for two. (KW)

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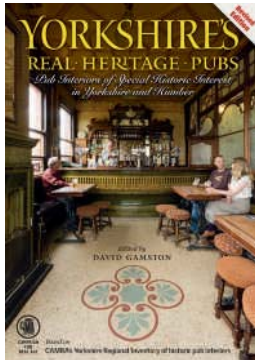
**Thursday 5.30pm - Late
Friday 5.30pm - Late
Saturday 2pm - Late**

**(Open at other times for
our own special events
and major events at
The Barbican Centre.)**

YORKSHIRE'S REAL HERITAGE PUBS RE-LAUNCH

Updated for 2016/17

Yorkshire's Real Heritage Pubs was published two years ago and features 119 pubs and provides informative text to highlight their significance, with full colour photographs in many cases. Amongst the York city pub entries of local interest to readers of Ouse Boozers are the **Black Swan**, the **Blue Bell**, the **Fox** (Holgate), the **Golden Ball**, the **Lighthorseman**, the **Masons Arms**, the **Minster Inn**, the **Olde Starre Inn**, the **Phoenix**, the **Swan**



and the **Wellington**. Buy the book and you will discover more entries covered by the York CAMRA area together with those for the rest of "God's Own County".

A small team of dedicated members of Yorkshire's CAMRA branches have got together to produce an update leaflet. This is available with the book when it is purchased from any of the pubs which are selling it. A full copy of the Update leaflet is also now posted on the CAMRA Books website.

<http://www.camra.org.uk/camra-books>

The book is available direct from CAMRA (01727 867201 or at the CAMRA shop website shown below), in all good bookshops and some of the featured pubs, priced at £4.99 (excluding p&p).

<https://shop.camra.org.uk/books/yorkshire-s-real-heritage-pubs.html>



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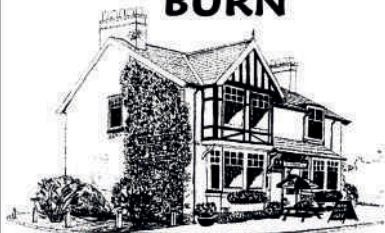
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NATIONAL AGM

I DO LIKE TO BE BESIDE THE SEASIDE....

Well actually I'm not that keen. Nothing to do with CAMRA or Bournemouth but I was raised in a Norfolk seaside town and spent all my childhood summer school holidaysbeside the seaside.

That's probably why I seek out serious mountain walking for my holidays and struggle to spend a day on the beach anywhere. Anyway not having been to Bournemouth before I braved the six hour train journey to attend this year's CAMRA National Conference and members' weekend. I was warned that the pubs there are poor (more about that later) but was glad I made the effort and rewarded with unbroken sunshine.



The town is well placed with pleasant views of the Isle of Wight to the north and Old Harry Rocks across Poole Harbour on the Jurassic coast to the south. It has also become a big student destination and it was quite depressing to have to witness the same sort of loud obnoxious and drunken behaviour from some young people off their trolleys that one can see any Saturday night in York. I reflected how this contrasts with CAMRA's responsible drinking policy, where trouble from anyone is rarely seen at our events or good ale pubs.

Conference planning starts two years out and this was actually a forced change of venue/town as the event should have been at Eastbourne, but the venue was withdrawn and closed for major refurbishment at short notice. A great gnashing of teeth was followed by the rescue mission. We are all grateful to East Dorset Branch and their organising committee for stepping into the breach and doing a good job at short notice at the Bournemouth International Centre.

This was my fourth CAMRA conference and I sensed that many attendees were uneasy with the leadership which was reflected in the business. A special resolution and some other procedural motions were debated with some anger and passed that effectively were a censure for the NEC/Chairman. It appears that the way business was conducted last year at Liverpool (I was on the other side of the world walking New Zealand then) and the way Revitalisation has been handled has not been well received and this was a backlash. Also quite controversial were proposals to relax the cider/perry rules on flavour addition and pasteurisation which were defeated.

Other changes agreed included withdrawal of concessionary membership rates (except the under 26 category), for new joiners only, and joint member rate will be £5 in addition to the single rate, starting 2018. It was also agreed the leadership would support pubs fighting excessive business rates increases.

Many beer festivals are reporting downturns and more are not breaking even, so changes were agreed to stop branches that were not adhering to CAMRA's financial rules from running festivals. All festivals must now also have a plan to deliver beers at the ideal temperature range as far as possible.

Other business that Conference covered was the formal company AGM, Chief Executive's report (from Tim Page) and Chairman's Q&A (Colin Valentine) which I always find entertaining and informative. There was also an interesting presentation on the Anti Alcohol movement. We all celebrated the welcome shot in the arm for Pub Protection with the removal of permitted development rights (so cannot be converted or demolished without local authority permission), but it is clear that work on ACV applications must continue to allow potential buyers

(including the community) to bid for alleged unviable pubs. There are also Saturday afternoon workshops on various subjects for those that wish to participate in discussion and summaries of these are fed back the next day (business finishes 12.30 on Sunday), but I preferred to go in search of the local pub....

I found out from my landlady, who has a documentary book out on famous and historic town hotels, that pubs were actively prohibited during the growth of the Victorian resort of Bournemouth as they were considered lower class and tasteless. So alas it tends to be modern tacky cocktail bars on the seafront and real ale is indeed poorly serviced.

I have to say I discovered one notable exception when business finished on Saturday after a long, hot walk up the hill to **Firkin Shed** the town's original micro-pub on Holdenhurst Road. What an amazing choice of local and interesting beers and run by a very friendly, unconventional couple. Although it was initially full of football supporters preparing for the inevitable defeat by Chelsea, I had a good chat with one guy who wanted to know what goes on at a CAMRA conference and in turn gave me tips on the ale pubs in the wider area worth visiting. Alas my schedule did not allow time for this, but if one uses the yellow buses you can achieve a good pub crawl from Poole to Christchurch.

However, WHEREVER the members' weekend goes, it creates the best ale and cider pub in town in terms of the **Members' Bar**. Inside the centre, there were many great choices across the whole spectrum of local and regional breweries to sample, more than any CAMRA member could have wished for.

I might have seen more of the bar but there is always a good choice of several



*Mr Woodhouse in the visitors centre,
Hall & Woodhouse brewery*

local trips on Friday and Saturday evenings. I had pre-booked a coach tour to **Hall & Woodhouse** brewery at Blandford Forum and a guided walking tour of Dorchester. I buy the **Badger** ales in bottles and it was great to be given a guided tour of the new modern brewery **Hall & Woodhouse** have built beside the original buildings, part of which holds the excellent visitors centre. Amongst the guides were the current Mr. Woodhouse, latest in a long line of his family involved with the brewing, and it was a pleasure to run into Warren Yabsley from Leeds Branch for a chat during the tasty and welcome hot buffet provided.

About a 40 minute train ride from Bournemouth is **Dorchester**, where we met on a sunny Saturday evening with two volunteers from West Dorset CAMRA who warmly escorted us around some of that town's better pubs: **Bakers Arms**, **Bulls Head**, **Tom Browns**, **Blue Raddle** and **Convivial Rabbit** (micropub).



Bakers Arms, Dorchester

Next year's Conference takes place at **Warwick University** (yes we are all being sent to Coventry), and I hope other Branch members will be making the shorter journey there. I believe the pubs in Coventry are great too. (KS)

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ACCREDITED PUBS

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

Outside York

Acklam	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	Dawnay 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	Dawnay 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	

WHATPUB

Are you a publican?

Do you want to come to the York Beer and Cider Festival Trade Session?

If so check your pub's details on What Pub.



This year we are sending out the invitations to the beer festival trade session by email, so please check that your contact details are correct in What Pub and while you are there check the other details.

To update any information look towards the bottom of the text on the "About" tab and you will see:

Seen some incorrect or missing details?

Send an email to the CAMRA branch with your updates. Click on the link which will open an email to our pubs data officer. Just add your changes and send.

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.

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.



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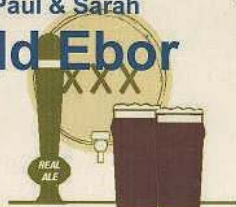
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Paul: (01904) 629954; 07961045873

COASTLINES

The Scarborough & District branch of CAMRA have been out and about presenting certificates to their pubs and clubs of the year, and enjoying some excellent ale and cider along the way.

It is the first time in some years that the Scarborough branch, has voted for a Club of the Year, and in 2016 we had a number of contenders. The winner was the **Corporation Club** in Dean Rd, Scarborough. (Once the Scarborough Borough Council Employees Welfare Club). The presentation was made to Harry and Sandra, by branch chairman Mike, in front of branch and club members. Harry has resurrected the club from near closure to the point where it has two real ales sourced from local breweries. For opening hours, see <https://whatpub.com/pubs/SCA/232/scarborough-borough-council-employees-welfare-club-scarborough>



Harry, Sandra and chairman Mike

The branch Town Pub of the Year was **Stumble Inn**, a micro pub a short walk from the train station at 59 Westborough, Scarborough. The **Stumble Inn** was also voted the Cider Pub of the Year. It is Scarborough's only micro pub and specialises in ciders and perries as well as an interesting range of cask ales. <https://whatpub.com/pubs/SCA/213/stumble-inn-scarborough>

One of the runners up in the Town Pub of the Year was the **Hole in the Wall**, on 26 Vernon Rd, Scarborough YO11 2PS, between Scarborough town centre and the South Bay. A grade II listed public house, it has seven real ales on the bar at the weekend, and most sporting events on a number of TV screens showing Sky sports and BT, though not too loudly if you want a quiet pint. The pub has a lovely raised beer garden to the side of the building.

A friendly and very popular pub, it has gone from strength to strength under the new landlord and landlady Garry and Tina. For more information please see <https://whatpub.com/pubs/SCA/19/hole-in-the-wall-scarborough>

Always a big favourite with locals and visitors the **North Riding Brew Pub** was also a runner up POTY 2016. The **North Riding Brew Pub** is situated at 161-163 North Marine Road, Scarborough, YO12 7HU a road that is now home to a number of improving pubs and makes an enjoyable walkabout.

The **North Riding** not only serves a range of six fine ales from breweries around the country, but cask and keg ales from its own two breweries, one of which is on the premises hence the Brew Pub in the title. These are complemented by three craft keg beers sourced from around the world and an extensive range of craft bottled beers, real cider and perry. To see what is on offer go to their Facebook page through, <https://whatpub.com/pubs/SCA/33/north-riding-brew-pub-scarborough>

The branch also covers a large area outside of Scarborough; Filey, Hunmanby, Malton and Pickering and all points in between, are covered by our Rural Pub of the Year category. Always hotly contested, this year the award for the Rural Pub of the Year went to the **Sun Inn** at Pickering, yet again. A wonderful pub which was also the Regional Pub of the Year runner up in 2015. The pub is close to the busy town centre and the NYMR steam railway. The **Sun Inn** offers two regular beers, **Helmsley Yorkshire Legend** and **Tetley Bitter**, plus four guests (three sourced from Yorkshire microbreweries). The **Sun Inn** is to be found at 136 Westgate, Pickering, YO18 8BB. Please see the pub website for more information, see <https://whatpub.com/pubs/SCA/143/sun-inn-pickering>.

Beating off numerous other very good contenders to be the runner up pubs in the Rural Category were **Old Post Office Tavern**, Brompton by Sawdon and the **Star Inn**, Filey, both first time recipients.

Old Post Office Tavern is a micro pub on the High Street, the A170 Scarborough to Pickering road, at Brompton by Sawdon, YO13 9DP, for opening times please see the pub website <https://whatpub.com/pubs/SCA/214/old-post-office-tavern-brompton-by-sawdon>. The pub is served by the local 128 bus service to and from Pickering and Scarborough, which stops directly outside.

Landlord and Landlady Neil and Sue, opened the micropub in December 2015 and it has quickly established itself as a destination for discerning drinkers. The **Old Post Office Tavern** offers four regularly changing guest beers, predominantly sourced from Yorkshire microbreweries, together with many real ciders and a range of other drinks.



Sue, Neil and Mike

The **Star Inn**, is to be found at 23 Mitford Street, Filey, YO14 9DX, where the landlord and landlady Chris and Lynn have long been known for keeping a fine pint. On the bar are three regular beers, **Black Sheep Ale**, **Theakston Best Bitter**, and **York Guzzler**, plus three rotating guest ales. For details about the pub and their restaurant menu go to <https://whatpub.com/pubs/SCA/129/star-inn-filey>



Lynn Chris and Mike

Filey is a 15 minute journey on the train from Scarborough or 30 minutes by bus (120, 121, X20), it is well worth a visit as there are a number of good established, and new and up and coming, public houses, serving some fine real ales.

Cider Pubs of the Year runners up were the **Valley Bar** and **Scholars Bar** both in Scarborough.

The **Valley Bar** is at 51 Valley Road, Scarborough, YO11 2LX. It is a cellar bar with six hand pumps offering mainly microbrewery beers, usually including one or more from **Scarborough Brewery** plus one regular beer, **Dark Star Hophead**. Up to eight real ciders and perries are also available, with a range of Belgian beers including Cantillon behind the bar.

To check opening hours please see <https://whatpub.com/pubs/SCA/22/valley-bar-scarborough>

Scholars Bar at 6 Somerset Terrace, Scarborough, YO11 2PA, see <https://whatpub.com/pubs/SCA/60/scholars-bar-scarborough>, is a warm, friendly town-centre pub at the rear of the main shopping centre. Often considered to be one of the best kept cellars in Scarborough, the bar offers seven rotating guest beers, usually from Yorkshire microbreweries, plus numerous ciders and perries. The bar is predominantly a sports bar, with numerous TV screens showing a wide range of major sporting events. However, the bar is quieter during the day. If you are tempted by a quiz, the first prize is twenty-eight pints at the Thursday evening quiz.

Scarborough Beer Festival 2017

Scarborough CAMRA branch would like to thank everyone who attended, and made their first beer festival in October 2016 such a success. The dates for the 2017 beer festival are 12th to the 14th of October, at the Old Parcels Office on Scarborough Railway Station, and not far from the beach.

So, if you fancy a trip to visit the above award winning pubs, why not combine a visit to them and our beer festival, or better still just come for the weekend and enjoy all the other highlights our branch area has to offer.

We have a programme of survey trips and walkabouts as well as other social events and branch meetings, we would love you to join us, please see the new branch website at <http://scarborough.camra.org.uk/> or contact us for more information at scarborough.camra@gmail.com (GH)

Scarborough Contacts

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Pubs Campaigns co-ordinator – town: Mike Stock

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Cider Rep – rural: Tracey Knorn

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Clubs Rep: Harry Smith

✉ c/o sandrasmith202@hotmail.co.uk

Vacancies:

Pub protection Officer / ACV

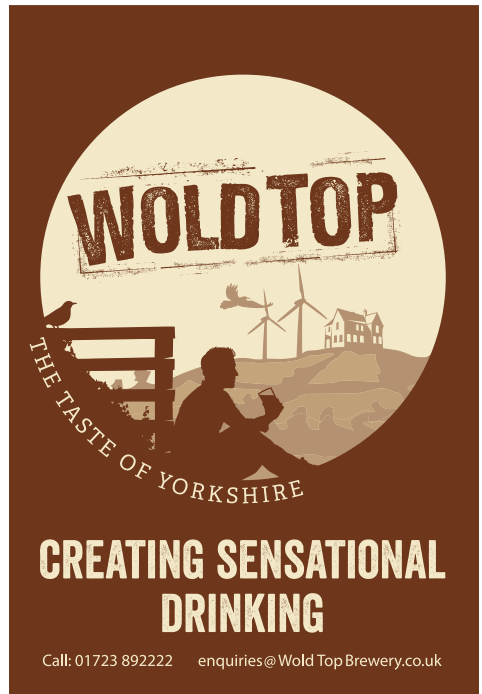
LocAle

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>

FB: Scarborough CAMRA branch – community page

Twitter: @scarboroCAMRA



WAKEFIELD DAY OUT

On Saturday 18th March five of us left the station in Wakefield into light rain, we quickly made our way to **Henry Boons** bar. With three pumps on the bar serving **Quantock Wills Neck**, **Hobson's Best** and **Clarks Classic Blonde**. While there we then put a plan of action together of which pubs to visit next and in which order.



We chose a quick dash in the rain to **Harry's Bar** to find it disappointingly not open till late afternoon! So onto **Westgate** to find the **Black Rock**, with a range of national and regional beers and guests including **Ainsty Ales Chocolate Porter** and **Kelham Island Easy Rider**. Moving on we visited the iconic **Red Shed**, with a good selection of ales, **Five Towns Three Hopped Hares** and **Rat Trap** were my choices.

From here we went to another favourite of mine and the others, **Fernandes Brewery Tap** again with a good selection to choose from, **Fernandes Double Six**, **Hop Head Pixie**, **Folklore** and **Elland Red**. Here we replenished our hunger on a pork pie and some nuts.

It was time to head back towards the station via the **Bull and Fairhouse** to find it closed and derelict – it had

closed in January, so a quick decision as it was raining yet again all agreed to go to the Hop.

Here we all agreed was a smashing pub with good ales being served, **Ridgeside Granary Porter**, **Mallinsons Amarillo**, and **Five Towns Nowt Stout**.

Reluctantly we left here to go back to **Harry's Bar** for one last drink **Hopcraft Temple of Love** and **Salamander Dutch Courage** before heading back to the Station and home.

Apart from the Pennine weather we all had an enjoyable day out. (KW)



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Sat: noon-midnight

Sun: noon-11.00pm

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**TIMOTHY
TAYLOR**

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ROTATING GUEST ALES*

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BATTLE OF THE BREWERIES

FRIDAY 26TH - SUNDAY 28TH MAY

8TH ANNUAL SWAN AND SLIP INN BEER FESTIVAL

FRIDAY 25TH - SUNDAY 27TH AUGUST

More details on our website: www.theslipinnyork.co.uk

twitter follow us @theslipinnyork

FIND US IN THE 2017 GOOD BEER GUIDE

YORK CAMRA TOWN PUB OF THE SEASON - SUMMER 2017!





BREWERS OF AWARD-WINNING HAND CRAFTED ENGLISH ALES

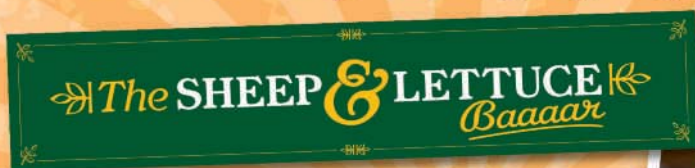
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Welbeck, Worksop W welbeckabbeybrewery.co.uk
Nottinghamshire
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Latest News



Combine a great Yorkshire tradition
with over 25 great real ales
in our very own pop-up pub!



~ PENISTONE ~
AGRICULTURAL SHOW
SATURDAY 9TH SEPT 2017

Get mooooving and book by 31st August for *Fast-Track*
Entry and Discounted Tickets at www.penistoneshow.com



ON YOUR BIKE

FEBRUARY

Well winter is just about over so it must be time to oil your bike chain, dig out your cycle clips (or just tuck your socks into your trousers) and head out for this year's first York CAMRA cycle ride.

Our meeting place was the **Fox** on Holgate Road. Howard, Karl, Keith, Jon, Mike, Mark and the three Richards all settled in for a pint of either **Ossett Yorkshire Blonde**, **Ossett Willow**, **Riverhead Deer Hill Porter** or **Rudgate Brew No 1 Vanilla Mild**, to name a few. We enjoyed our beers while discussing this summer's cycle ride to Northallerton (it's not too late to put our name down; just check out York CAMRA website for details).

Our next destination was the **Knavesmire** and we headed off through a slight snow shower (I did say "winter is just about over"). The choice was **Kelham Island Easy Rider**, **Hop Valley Blonde** and **Timothy Taylor's Landlord**. Our next stop was the **Swan** just off Bishopthorpe Road where we met my brother, but as he didn't come on his bike he doesn't get a mention, sorry bro. The choice of beer was **Naylor's Pinnacle Mild**, **Tetley Bitter**, **Salamander Scott Free**, **Woodforde's Nelson's Revenge** and the **Treboom Swan Special Blonde**.

Then we biked off to the **Saddle** in Fulford where the choice was **Ringwood Boondoggle** and **Saddle Sore** which was a house beer from **Marstons**. Some of us called it a night and the rest of us headed to the **Rook and Gaskill** where as ever the choice was vast. **Castle Rock Harvest Pale**, **Great Heck Voodoo Mild**, **Brew York Tonkoko Stout** and **Blue Bee Getting Caught in The Rain** are just a sample of the beers on offer. We then headed home hoping not to get caught in the now looming rain shower.

MARCH

Luckily March was a bit milder than February for this cycle ride. We met at the **Fulford Arms** where a band called **Borderline** were setting up for a gig, and being as a live

band was on beer was served in plastic glasses, but it is what's in the glass that counts right? There was a good choice on including **Sharp's Atlantic**, **York Guzzler**, **Timothy Taylor's Landlord**, **Robinsons Magnum IPA** and **Robinsons Trooper**.

Andy, Mark, Karl and I were all enjoying a beer when Howard turned up in a rather fetching waistcoat, he always tries to make an entrance but as soon as he drank his beer we all made an exit to the **Blacksmiths Arms** in Naburn. Six Nations Rugby was on the TV so a couple of the group were glued to that for a while whilst the rest of us chatted about nothing really and enjoyed either a pint of **Wychwood Hobgoblin**, **Ringwood Razorback** or **Marstons EPA**. On my way out I tripped over a dog, it wasn't that I had too many but that the dog was spread out like a bed of lettuce right in the doorway.

We then headed down the cycle track to **Bishopthorpe Sports and Social Club** where we all enjoyed a pint of **St Peters Brewery Hoppy T'ale** and a week later I headed to their St Patrick's Beer Festival which is well worth a visit as there is always a good selection on.

Next we biked to the **Fox and Roman** on Tadcaster Road. Halfway there Mark got a flat tyre but managed to limp it to the pub where, with the help of my cycle tools and Andy's spare inner tube, we got him going again. We hoped the beer inside would not be as flat as Mark's tyre and we weren't disappointed. The choice was **Black Sheep Best Bitter**, **Sharp's Doombar**, **Ilkley Mary Jane** and **Adnams Longboat**.

On exiting the pub the tyre still had air in it so Mark, Andy and I headed to **York Tap**. The choice was as ever very large including **Arbor Boomtime Brown**, **Ilkley Crossroads**, **Allendale Black Grouse**, **Pig and Porter Red Spider**, **Wishbone Black Porter** and **Kent Brewery Black Gold** to name a very small few. A really good cycle ride was had by all involved. (RK)

FESTIVAL FUN

JOLLY FARMERS BEER FESTIVAL

Leavening, YO17 9SA

Wednesday 14th – Sunday 18th June

30 real ales and ciders, food, music, pub quiz and meet the brewer.

YORK CHARITY BEER FESTIVAL

York Brewery, Toft Green, York

Friday 30th June – Saturday 1st July



Open 5pm to 11pm on Friday and 12pm to 11pm
Over 20 award winning beers, ciders and perries

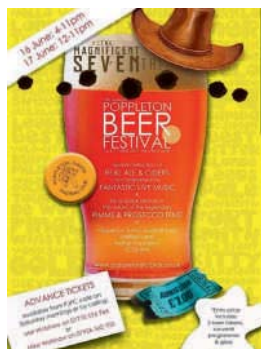
All profits will go to support local charities

For further details please see

[facebook.com/YorkCharityBeerFestival](https://www.facebook.com/YorkCharityBeerFestival) or follow on
Twitter [@YorkBeerFest](https://twitter.com/YorkBeerFest)

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.

5TH MONK FRYSTON BEER FESTIVAL

Monk Fryston Community Centre

15th and 16th September 2017

We are very pleased to announce that the Monk Fryston and Hillam Beer Festival returns for its 4th year on Friday 16th and Saturday 17th September. Tickets are now on sale at the Monk Fryston Post Office, so get in early to avoid disappointment! As always the Beer Festival is in aid of the school PTA and the Community Association. This

year we are looking to renew the schools IT kit to keep up with technological advancements, and for essential youth facilities in the village.

Also this event would not be able to function if it were not for the volunteers, if you are interested in helping in any way, from set up to take down or any functions during the festival, then please get in touch.

More details at:- www.beerfans.co.uk

YORK BEER AND CIDER FESTIVAL

Knavesmire Rd, York, YO23 1EX
Wednesday 20th – Saturday 23rd September

See full article on page 37 for more details.

CALDERDALE BEER AND CIDER FESTIVAL

**Hebden Bridge Town Hall, Saint George's St,
Hebden Bridge, HX7 7BY**
Thursday 28th – Saturday 30th September

50 real ales, ciders and perries with hot and cold food, snacks and soft drinks from Town Hall Café. Open from 2pm to 10pm on Thursday (FREE CAMRA members/£1 Non-CAMRA members), 12pm to 11pm on Friday (£1 CAMRA members/ £2 Non-CAMRA members) and 12pm to 10pm on Saturday (£1 CAMRA members/ £2 Non-CAMRA members/FREE to all after 5.30pm). Glass deposit £1. No advanced tickets. Casks ordered from breweries only. The theme is "Beers of the Roses" (Yorkshire and Lancashire), although other areas are also represented. For further details see

hxcalderdalecamra.org.uk/cbcf2017



THE SUN INN

136 WESTGATE PICKERING

2017 Beer Festival

September 22nd – 24th

www.thesuninn-pickering.co.uk www.facebook.com/TheSunInnPickering

Stuart & Helen extend an old-fashioned welcome at the

Gait Inn

MILLINGTON TEL: 01759 302045

York CAMRA Country
Pub of the Season Spring 2009

7TH ANNUAL BEER FESTIVAL

7th, 8th, 9th July

40+ different Guest Beers

& 10 Guest Ciders

plus Gin Bar

Friday Evening - Live Band

Saturday Afternoon - Fogglesyke, Suzie K & Open Mic

Saturday Evening - Crazy Horses

Sunday Afternoon - Fogglesyke & Just Friends (Jazz)

Sunday Evening - Live Music

BBQ running through the weekend

A Family run free house

YORK BEER AND CIDER FESTIVAL

Planning is well under way for the 9th Knavesmire Beer and Cider Festival. Following on from last year's success we are once again going to be directly opposite the York Racecourse Grandstand by the race track winning post.

The beers and ciders will be on sale inside the marquee with a wide range of world foods available from catering outlets outside in the beer garden that is always popular rain or hopefully shine!

There will be the great diverse range of British real ales that you've come to expect from the festival – over 450 in all with again a strong focus on Yorkshire ales. There will also be the usual excellent range of ciders and perries.

Our Key Keg bar is returning (serving real ale in a key keg) as well as a foreign beer bar serving both draught and bottled beers.

We will be selling advance tickets again – check www.yorkbeerfestival.org.uk for the latest information and tickets when they become available.

The festival will open on Wednesday 20th September, starting with a trade session. We then plan to have a CAMRA members session for the first time ahead of full opening to the public. The festival will then be open 12 – 11 pm on Thursday 21st to Saturday 23rd September.

Festival Staffing

We would not be able to put on the annual Beer and Cider Festival without our team of volunteers.

Can I just repeat that – we would not be able to put on the festival without you – our volunteers.

Other than technical contractors, every person who works at the festival is a volunteer – the organising committee, the bar managers, the people driving the telehandler – we all volunteer to make the festival the success it is.

The staffing sign up form will shortly be available on the 2017 York CAMRA Beer and Cider Festival Website – please keep a look out on branch emails and social media for the launch.

We need people to help with a huge range of activities at the festival – it's not all pulling pints you know!

Key areas where we always need more people are

- Stewarding
- Entrance

Key times where we always need more people are

- Festival set up
- Beer racking (Friday night shift)
- Festival take down

These three sessions are ones where we habitually struggle with manpower. The tasks at these sessions can be physically demanding – and that is multiplied when there aren't enough pairs of hands available.

Regular volunteers can support me when I say that there is a huge sense of achievement and satisfaction in being part of the team setting up or taking down the festival. Who knew that building scaffolding was such a rewarding experience!

Those who volunteer at set up or take down are entitled to free entry to the festival plus a free glass and programme. Not bad compensation for a few hours graft!

So our plea to all is – please consider giving up some of your time to come along and volunteer at the festival. We have a wide range of tasks available to suit most preferences/abilities.

If you are considering joining the team of volunteers but have concerns about what type of work you might be asked to do – please contact the staffing team. We are confident there is a suitable role for everyone who might want to participate.

Cheers! (MS)

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 another good quarter for listing pubs as Assets of Community Value in York and the surrounding area.

There are two additions in the City of York area, this time in the suburbs: the **Carlton Tavern**, Acomb and **Deramore Arms**, Heslington. There is one more in the East Riding, the **Bear Inn**, South Cave and finally Scarborough have doubled their total by adding **Station Tavern**, Grosmont.

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, the **Wenlock Arms**, Wheldrake, **Carlton Tavern**, Acomb and **Deramore Arms**, Heslington

SELBY:

Unicorn, Selby, the **Cross Keys Inn**, Hillam, the **Jug**, Chapel Haddlesley 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**, Bampton, the **George and Dragon**, Aldbrough, the **White Hart Inn**, North Cave, the **Mariners Arms**, Drifffield, the **Carpenters Arms**, Fangfoss, **Falling Stone Public House**, Thwing and the **Bear Inn**, South Cave

SCARBOROUGH:

White Swan Hotel, Hunmanby and the **Station Tavern**, Grosmont

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/>

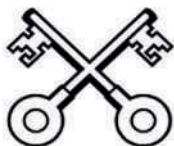
SCARBOROUGH

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



Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2015

THIXENDALE

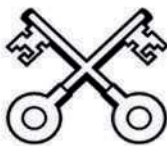
Malton, YO17 9TG

01377 288272

CAMRA York Country
Pub of the Season
Spring 2012



Visit England
3 star
Bed & Breakfast



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

Opening Times

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

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

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

The Marcia Inn

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

www.themarcia.york.co.uk & info@themarcia.york.co.uk

**YORK CAMRA COUNTRY
PUB OF THE SEASON - WINTER**

A Warm Welcome To All From Gary & Linda

Leeds Pale, Roosters Yankee, Timothy Taylors Landlord
and Treboom Yorkshire Sparkle with 2 rotating ales!!

Now Stocking

A Rotating Craft Beer on Draught

We are now PROUD to support LOCALE

Sky Sports available

Good Honest Home Made Locally
Sourced Food Served Seven Days

Opening Hours

Mon - Sat 11am - 12pm

Sun 12 - 11pm



**PROUDLY AWARDED
PUNCH TAVERNS REGIONAL
PUB OF THE YEAR 2015**

Proud to be in the
**Good Beer Guide
2016 & 2017**



Annual Summer Real Ale Festival

Check our website for date and details!!



CASK ALE WEEK



How Will York CAMRA Be Celebrating Cask Ale Week?

There may be a lot of debate around the definition of craft beer. But there's no debate around the idea of a national celebration of cask ale. The question is, what are your plans for the Week?

Every CAMRA member is invited to participate. Every branch is urged to get involved. And to do it your own way. It runs from 21st September to 1st October – and the suggestion is, you start planning now.

Says Paul Nunny, who leads the Week, "You could organise ale trails, beer festivals or brewery visits. You could work with local pubs on special events or promotions. You could create competitions, media stunts or social media activity. Whatever suits you!"

He points out that the higher the participation, the better it is for the real ale scene. The more cask beer that finds its way into new hands – and mouths – the better for everyone.

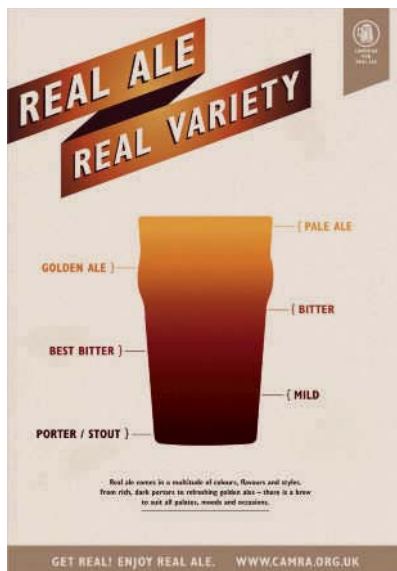
"Every new cask ale drinker helps pubs to stay open and choice of beer to be maintained," says Cask Marque's Paul Nunny. "So anything CAMRA members and branches can do to recruit a new generation of real ale lovers will be to their advantage. It will help secure the future of breweries and the variety of beers on offer.

"Cask Ale Week provides the perfect platform for CAMRA members and branches to work with brewers and licensees to create a buzz; get new people trying real ale; and generally celebrating our national drink."

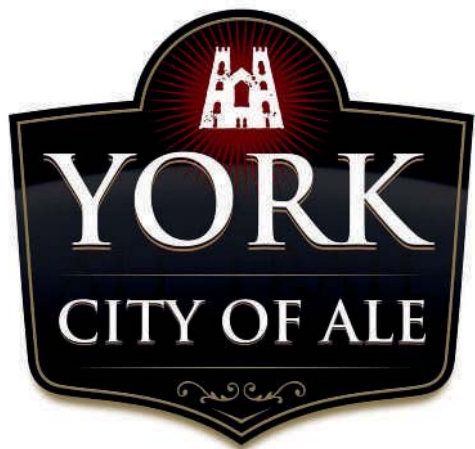


Events in previous years have included cycle and bus tours of pubs, Branch brewery tours, sampling and tutored tastings, beer festivals – and even fried hops being served in a beer and food matching evening. All took place under the Cask Ale Week banner.

"Whether you act individually or collectively, the dates 21st September to 1st October provide a great opportunity. You can tailor your own tribute to cask ale – and help create some new lifelong fans. Not to mention ensuring that an 11 day week actually is something worth celebrating...



YORK CITY OF ALE



York CAMRA will be celebrating all that's best about York's brewing, beer and pub culture again this year with the "York: City of Ale" festival which is happening from Saturday 1st to Saturday 8th July.

As with previous years there will be a great selection of events with something hopefully for everyone. There will be events in local pubs that range from talks by respected industry figures about pubs, beer and brewing – right down to the science of brewing and even the science of taste – how do you taste the different flavours in beer?

There will be a variety of fun tutorials as well – from beer tasting events to food matching evenings – at a variety of different restaurants with a variety of different world cuisines.

For those who would like a guided tour of some great York real ale pubs in the city there is the annually popular "Four Walls Challenge" which uses the spectacular York walls as the main route between hostleries.

The main theme of beer and brewing will be reflected in the many types of different real ales and craft beer you can drink in the city with some special "meet the brewer" evenings plus talks about different contentious subjects such as "What the heck is meant by craft beer" and "Craft keg versus real ale – what's all the fuss about?"

York: City of Ale is pleased to be working with Fossgate traders association on a bumper festival day on Sunday 2nd July – which will see Fossgate closed to traffic for a city of ale celebration.

The whole week start with a two day "Best of British Craft" beer festival organised by **House of Trembling Madness** and will culminate in a bumper three day beer festival at **Brew York** which starts on Thursday 6th July at their brewery.

The **Brew York** festival was hugely successful last year and is back this year with many of the same successful ingredients. There will be at least five dedicated brewery bars with **Brew York** welcoming **Bad Seed**, **Brass Castle**, **Half Moon** who were present last year plus a new addition with **North Riding**. There will be a selection of great street food plus live music to make the whole party go with a swing.

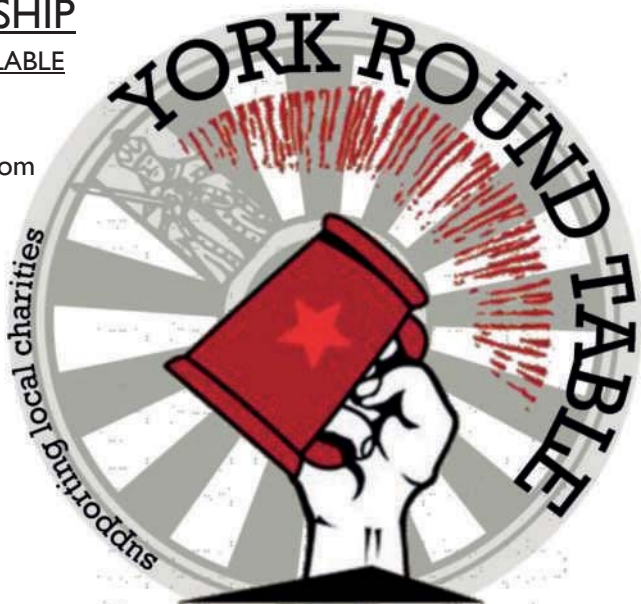
Make sure you follow York: City of Ale on Twitter to get all the latest news on events and dates - [@YorkCityOfAle](#) (NL)



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MATT'S MYRIAD OF BEER STYLES #11

Having covered off quite a few of the less common styles in this column, I thought it was time to cover the one that is probably most associated with Great Britain – **Bitter**. At the tail of the 19th century, brewers and their shareholders were keen to improve their cash flow and make a turn on their beer more quickly. As such, they moved away from porters and India Pale Ales, which often needed to be stowed away for months, and came up with “running beer”.

Scientific advancement in the understanding of yeast was key in this development. Pure yeast strains meant the fermentation could be better controlled, which enable the beer to “drop bright” and be served after only a couple of days in the cellar. “Running beers” are what we now know as real ale and this type of beer came to dominate the market in the 20th century.

Mild was initially the market leader, but a new, lighter beer – part of the wider **Pale Ale** family - soon caught up. The shorter secondary fermentation meant that the beer lacked the maturity that drinkers demanded, so brewers added Crystal malt and more hops (usually British varieties such as Fuggles, Challenger and Target for bitterness and Goldings for aroma). This Crystal gave the beers a rich, nutty and biscuity character and the bronze and copper colours that we now associate with what then became known as Bitter.


By today's standards, Bitters aren't actually that bitter at all, as the hop content and varieties are quite modest, but back in the day the beer was distinctly more bitter than mild, so the name stuck. A pint of bitter in a traditional pub is now high up on the “To Do” list of many overseas visitors to the UK, such is its intrinsic link with Great Britain, and I am sure the style does taste bitter to those not used to hops.

Generally speaking, **Standard/Ordinary/Session Bitters** are generally 3.6% to 4.0% ABV, **Best Bitters** (or **Special Bitters**) are 4.1% to 4.7% ABV and **Premium Bitters** (or **Strong Bitters** or **Extra Special Bitters**) are 4.8% and above. Confusingly, many bitters under 4.1% are labelled “Best” when they aren't Best Bitters. As such, the two styles are often just referred to as Bitter. Sadly, the word Bitter seems to have fallen out of fashion in the last few years and there seems to be reluctance from brewers to use the word, even when their beers are Bitters.



Thankfully, many of our local brewers continue to brew the brown stuff and champion the style. Examples of Standard Bitters include **Great Yorkshire Classic** (4.0%), **Half Moon Old Forge Bitter** (3.8%), **Helmsley Yorkshire Legend** (3.8%), **Jolly Sailor Bullseye Bitter** (3.8%), and **Yorkshire Heart Hearty Bitter** (3.7%). Best Bitters include **Half Moon Striker** (4.8%), **Hop Studio XS** (5.5%), **Jolly Sailor Golden Boots** (4.1%), **Rudgate Battle Axe** (4.8%), **Treboom Kettle Drum** (4.3%), and **Yorkshire Heart JRT Best Bitter** (4.2%). So there you are. Plenty of reasons to indulge yourselves in this staple style this summer. (MG)

Snickleway Inn



6 cask ales
including Rooster's Yankee,
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All for that taste of Taylor's



CIDER NEWS



Congratulations to the **Maltings** which is York CAMRA's Cider Pub of the Year 2017. There are always six ciders or perries available covering a range of styles. Two are dispensed from handpumps on the bar whilst the other four are kept in a cool store and served from taps in the wall to the right of the bar. Whilst the **Maltings** may be the acme of York's cider-selling pubs, it's not entirely alone as we have some 40 or so pubs also selling real cider within or just beyond the city walls. Contrast this with London's SW1 postcode district whose 120ish pubs and bars can muster only eight and three of those are **Wetherspoon's**. As usual the only things London is leading with are air pollution and prices.

Speaking of pubs, whilst York doesn't currently have one, the micropub sector continues to grow and there are now over 300 nationally. According to the Micropub Association "A micropub is a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks". Be that as it may, I naturally have my own views about what makes a pub a micropub rather than just a small bar: primarily, if it doesn't sell real cider and it's got any keg products whatsoever, then it's a bar. Given the dearth of real cider, it's quite useful to have two near-guarantors of the proper stuff wherever you are in the form of Wetherspoon's (most are OK) and the local micropub(s) (most are OK too). More on micropubs in a later edition.



Coleman's Cider Company had an excellent 2016, with production up 10 fold

over 2015 and supplies struggling to keep up with demand towards the end of the year. In fact there was none of the old year's stock left by the time of the wassail in January, although a bottle of **Special Reserve 2015 Vintage** was located especially for me, to my immense gratitude. There was strong demand from local events such as the Beverley Folk Festival and Burton Agnes Jazz Festival, as well as an increasing number of farm shops, bottle shops and pubs. Their ciders – **Sweet, Medium, Dry, Rhubarb,**

Pear and Special Reserve – can be found as far away as London, where the **New Forest Cider House** at Borough Market in Southwark stocks a range of bottles.

I asked Marc Cole – co-founder of the company – what the prospects for the coming year were and he told me: "The apple harvest in 2016 was a good one and this allowed us to double production once again. Not only were there plenty of apples, but they were good quality too, producing plenty of juice with a high sugar content. We were also offered a new supply of local cider apples which has meant we have been able to produce significantly larger quantities of our premium **Special Reserve Cider**."

The cider apple trees we have planted in our own orchards continue to grow and mature and we are hoping that they will be producing good crops in the coming years. We have also identified a number of additional Yorkshire orchards which will hopefully allow us to increase production up to 20,000 litres in 2017.

On 1st April 2017 we will be moving into a new unit on **Twydale Business Park** in **Drifffield**, as we have outgrown our current premises in **Kilham**. The new premises should be fully up and running by the end of May and we look forward to being able to welcome visitors during the summer".

Pubs across East Yorkshire where **Coleman's** may be found includes the **Hop & Vine**, **Station Inn** and **Whalebone** in **Hull**, **Chestnut Horse** at **Kelk**, **Old Star**, **Kilham** and **Monks Walk**, **Beverley**. Amongst the shops there is one in our branch area, the **Jug & Bottle** at **Bubwith**. **Hop Studio Brewery** of **Elvington** also distribute their ciders, so you may find them in local discerning pubs like the **Maltings** as well.

Find them online at:

www.colemanscidercompany.com and
en-gb.facebook.com/ColemansCiderCompany/



Dan Hargreaves at **Hedge-Hoggers Cider** has confirmed that all the old favourites will be available this year – **Last Year's Press**, **Paint Stripper Dry**, **Wise Pig** (elderflower), **Hedgerow Pig** (sloe, blackberry & elderberry) **Saddleback Pig** (blackcurrant) and **Pink Pig** (strawberry).

New this year is a vintage cider – Old Aged Pig (OAP), available in medium and dry versions.

The annual wassail is scheduled to run from 2pm until late on Saturday 25th June at Bridge Farm, Seamer. Live music will feature strongly, along with other entertainments. If you can't attend, but wish to try their ciders, then the shop at the farm is open on Friday evenings from 5ish to 7ish. They also appear at shows and markets throughout the East Yorkshire region, so check them out on the links below.

www.facebook.com/HedgeHoggersCider
seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html (RB)

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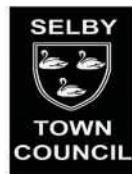
Monday - Thursday 7pm - 11pm
Friday 6pm - Midnight
Saturday 2pm - Midnight
Sunday Midday - 11pm

SELBY TOWN HALL BEER AND MUSIC FESTIVAL

Saturday 5th August 2017
4pm to 11pm



Selby Town Hall
York Street, Selby. YO8 4AJ



Real Yorkshire Ales - Real Ciders - Food - Music

Admission by ticket - £8.00 including entry, festival glass,
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Tickets available from the Town Hall Office, York Street, Selby, YO8 4AJ
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Organised by Selby Town Council in association with
Brown Cow Brewery, Barlow, Selby
Main sponsor Mayfair Fire & Security, also sponsored by Omega Security



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

2 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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DAY OUT AT THE SEASIDE

11th February was a rainy and cold Saturday as a full minibus arrived at the recently established new **North Riding Brewery**, on the modest Betton Business Park at East Ayton. The die-hard pub crawlers were joined by a number of committed and brave (not good weather for that) walkers, who were walking on to Scarborough via the Forge valley - or on the road, a less muddy option.



Stuart Neilson gave us a warm welcome to the 10 barrel plant. He had moved on from the 2 barrel plant at **North Riding Hotel** where his step son John Kilner continues to brew ales often with unusual names. The bigger brewery makes extensive use of Venture malt and dried Belgian/French yeast and tends to brew higher IBU (bitterness) beers to give a distinctive bite. We were served **Mosaic Pale** and **Mocha Porter** by hand pump and also sampled **Hallertau Blanc** and **US Session IPA Black**, beers in progress about to be racked.

More about the range can be found at their website <http://northridingbrewery.com>. We enjoyed the free beer and Stuart's talk on all matters brewing, but by the time it was time to get back on the minibus, the grim weather had taken its toll and we were all very cold. On to Scarborough where we passed the two women road walkers on the pavement, who were to shortly discover a great and very welcome café by the roadside.

First stop in town was the aforementioned **North Riding Brew Pub**, where a number of Mr Kilner's beers were on

offer. I enjoyed the **Oatmeal Stout** while I warmed my shoeless feet on the floor next to the wood burner while simultaneously avoiding the 6 Nations Rugby match on the TV.

I baled out and walked down to the **Stumble Inn**, a known real ale hotspot and final rendezvous for those visiting other pubs and the intrepid walkers. Eventually all reassembled here, some more deserving than I of the great choice available. I worked my way through four excellent halves and was fully up to normal temperature by the time we left for **Brass Castle Tap** in Malton on the way back. There were two of their excellent cask ales (**Hazelnut Mild**, **Snow Eater**) as well as keg choices and importantly a toilet for desperate bus trippers! More info on the Tap can be found here <http://brasscastle.co.uk/taphouse> (KS)



East Ayton to Scarborough walk

Leaving **North Riding Brewery** four of us left to do the 6.5 Mile walk to Scarborough, (two walked along the path at the side of road, four miles). Leaving East Ayton on Moor Road as it started to rain, with a little bit of sleet, we joined the path that runs north through Ruston Cliff Wood. Here we were lucky to have a bit of shelter from the trees, thankfully it was only a shower and cleared by the time we arrived at the clearing. At Osborne Lodge we then headed east passing East Ayton Moor and Irton moor over Hagworm Hill to Row Brow and as we arrived at the tree line we stopped for lunch.

We then followed the treeline of Rowbrow Wood towards the A170 which we crossed with care as it was very busy.

The path then descended towards Falsgrave Park, through the park and along to the **Stumble Inn** to finish the walk and re-join with the others with a well-deserved pint of **Low and Porter**. (KW)

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LAST ORDERS

York Branch Meetings and Events

JUNE

Weds 7th:

Club of the Year presentation to **York Railway Institute Club** 7:30 for 8pm.

Fri 9th:

Cycle Social - **Charles XII**, Heslington 7pm leaving at 7:30 (possibly calling at) **St. Vincent Arms**, Sutton on Derwent, **Carpenters Arms**, Fangfoss, to finish in either Stamford Bridge or Gate Helmsley.

Tues 20th:

Branch Meeting at **Walmgate Alehouse** 8pm.

Weds 21st:

Cider Pub of the Year presentation to the **Maltings** 7:30 for 8pm.

Fri 23rd:

Friday 5 - Selby. **Three Swans** (Formerly Number 23), **Bay Horse**, **Blackamoor Head**, **Giant Bellflower** and finish at **George Inn**. Selby bus: 415 from Piccadilly at 7pm or earlier if you wish to return early. Return 10:25pm – 11:01pm or last bus 11:20pm in to York at midnight.

JULY

Weds 5th:

City Pub of the Season, summer presentation to **Slip Inn**. 7:30 for 8pm.

Fri 7th:

Friday 5 and Ale Trail launch: **Brew York** 7:30pm, **Waggon & Horses** 8:15, **Woolpack**, **Mason's Arms** and **Swan**.

Tues 18th:

Branch Meeting: **Brew York** 8pm.

Weds 19th:

Pub of the Year Presentation to **Waggon & Horses** 7:30 for 8pm.

Sat 22nd – Sun 23rd:

Cycle social trip to Northallerton.

Sat 29th:

Ale Trail trip (South) to include the Summer Town & Country Pub of the Season presentation to **George & Dragon**. Visiting **Drax Sport & Social Club**, Drax; **Odddfellows Arms**, Carlton; **George & Dragon**, West Haddlesey; **Black Swan**, Wistow; **Olympia**, Selby; and **Giant Bellflower**, Selby. Bus departs 11:30am from Leeman Road Memorial Gardens. Return by 7:30pm Cost £9.00.

AUGUST

Fri 11th:

Cycle Social - **Walnut Tree**, Heworth, 7:pm leaving at 7:30pm (PCA) **Blacksmiths Arms**, Huntington, **Ship**, Strensall, **Agar Arms**, Warthill, and **Bay Horse**, Murton, if open.

Fri 18th:

Friday 5 - **Maltings** 7:30pm, **Ackhorne** 8:15, **Golden Ball**, **Old Ebor**, **Angel on the Green**.

Sat 19th:

Ale Trail trip (East) - **Stone Trough**, Kirkham Abbey; **Bay Horse**, (Spring Pub of the Season) Burythorpe; **Jolly Farmers**, Leavening; **Half Moon Inn**, Acklam; **Fleece**, Bishop Wilton and **Gait**, Millington. Bus departs 11:30am from Leeman Road Memorial Gardens. Return by 7:30pm Cost £9.00.

Weds 30th:

Branch Meeting - **Knavesmire** 8pm.

Keep in touch

Website: www.york.camra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

Twitter: [@yorkcamra](#) [@beerfestyork](#)

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

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Ouse Boozer Guest Editor (next issue):

Stuart Barkworth



Recycle this Ouse Boozer

Pass it on to a friend or leave it behind
when you've finished

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*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



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FOR
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Various live music events
Gift Shop



The Last Drop Inn
27 Colliergate, York, YO1 8BN
01904 621951

Food served daily
Live Music every Tuesday 9pm
Quiz every Wednesday 9pm



Mr Foley's Cask Ale House
159 The Headrow, Leeds, LS1 5RG
0113 2429674

Mr. Foley's is housed in a magnificent Grade II listed building, opposite the Town Hall, minutes from Leeds train station. Alongside cask ale, a wide range of foreign bottled beers are available.



The Tap Room
York Brewery, 12 Toft Green, YO1 6JT
01904 621162

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

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YORK BREWERY, 12 TOFT GREEN, YORK, YO1 6JT