

OUSE BOOZER



CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.133 -



2017 - 7500 copies

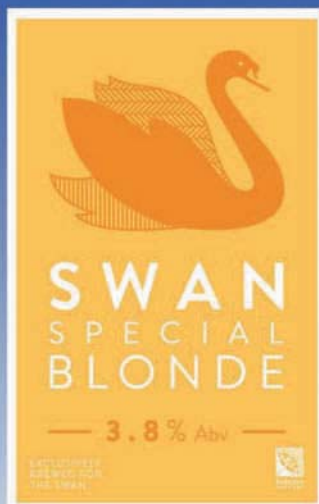


YORK BEER & CIDER FESTIVAL
20th - 23th September

YORK CAMRA PUB OF THE YEAR 2009

THE SWAN

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YORK PRESS BEST OVERALL PUB 2011

BEHIND THE BAR

Suddabys notched up yet another festival in the restless progress past 50.

The threat of a summer monsoon did not deter the local patrons, enjoying a selection of excellent ales and ciders, live music and special "fodder".

The aforementioned only tangled the tonsils, leaving the spoken English word in disarray thence this column noted for those present to say "I never said that did I?" Too late, recorded but guilty ones remain unnamed, enjoy! (JR)

- Mary "Bakewell" doesn't like a soggy bottom!
- Haggis in not from up North!
- Not a single one of those horse selections won, except one!
- I don't like Elton John as he doesn't drink John Smiths!
- Do you have any of that Bomba Doo Dah beer from Cornwall!
- I could lift you, if I could lift you!
- How do you know her? I have known her for years. How's that? She is my mother!!!
- And this is from a local undertaker, what can I get you, beer that is, not oak or pine!!!
- On the subject of vaping, "can I try that?" Nothing is coming out, you have to suck it for a bit before any comes out!! Phew! (JR)

PUB NEWS

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

The **Victoria Vaults** on Nunnery Lane is under new ownership. The new landlord is Lucy Anne Cordukes, formerly of the Slip and the Inn on the Green. The pub has undergone refurbishment and local real ales are available, recently **Ainsty Angel**, **Great Heck Navigator**, **Roosters Yankee**.

Copmanthorpe Recreational Club now has **Treboom Yorkshire Sparkle** on handpump, the bar is being run by the Royal Oak, Copmanthorpe.

The **Black Dog**, Camblesforth has been bought by the previous landlord of the Kings Arms, Beal.

Sadly, Jon Farrow, landlord of **Slip Inn** died recently. Paul Crossman his business partner made a very moving speech at the beginning of the General Election hustings that were held at the Volunteer Arms last week. We offer our condolences to his family.

Mitre, Rawcliffe now reopened. Rotating Real Ales are **York Guzzler** or **Sharps Atlantic** sales of cask are building steadily. Darren the landlord is hoping to soon have two hand pulls in use. He is actively seeking out other cask beers of similar style to his mainstays to suit local demand.

White Horse, Upper Poppleton, has reopened as food led outlet with Peter Brown former head chef at a number of restaurants and hotels such as The Dean Hotel in York. Together they have jointly invested to add new kitchen facilities and internal renovations.

Wadkin Arms @ Osgodby. Martin and Alan won Area and North-East Region Punch Publicans of the Year at an event in May.

Plum and Partridge @ Hushwaite. Reopened by Ainsty Inns following £1.5m refurbishment: (formerly The Blacksmiths, The Roasted Pepper, The Balmoral, The Orchard Inn and the Curious Plum!) the pub now features nine guest rooms and a restaurant. Recently they had **Timothy Taylors Landlord** and **Saltaire Blonde** and plan to go to three real ales.

Ainsty Inns has taken a ten-year lease on the site, which had been vacant since 2014, for the sixth pub in its estate. Owner Antony Pratt, Ainsty Inns operates five other pubs – The Beehive in Thorne, The Chequers Inn in Bilton-in-Ainsty, The Swan & Talbot in Wetherby, The Duke of York Inn at Gate Helmsley, and The White Swan at Wighill. The company, founded in 2012, employs 110 staff with turnover expected to reach £2.84m in its current financial year.

Queen, Tadcaster has been very tastefully restored and is renamed "21 High Street". They have a pizza oven and also serve tapas. On a recent visit they had **York Guzzler**, **Theakston's Best** and one of the Ainsty range on cask. (SC)

Carpenters Arms, Market Weighton re-opened on 14th June after being closed for several weeks. Richard Lodge

the Maltings

Editor's
choice!



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TANNERS MOAT, YORK 01904 655387

is the new landlord, Richard has run numerous pubs in his career. Up to 3 cask ales are on sale. The most recent on the bar were, **Marston's 61 Deep**, **Black Sheep bitter** and **Jennings Cumberland Pale**. (PS)

Three Hares, Billbrough. Under new management from mid May by Maureen and Donovan. Currently four handpulls: **Bilborough Top Blonde**, **Hambleton Blond** and **Taylor's Landlord**. Guest varies - currently Ainsty. Will be including a dark beer in the range soon Open Tuesday to Sunday. Serving lunch menu and a more extensive and interesting dinner menu. (SG)

Jug Inn, Chapel Haddlesey is up and running again. Recently they had **Taylor's Landlord**, **York Guzzler** and **York Blonde** available. By Ouse Boozer publication date they should be serving food.

Plough, Burton Salmon has re-opened, **Thwaites Original** is available at the moment.

Jefferson Arms, Thorganby have just removed one of their keg lager lines to make room for a 5th hand pump, such is the current demand for cask beer. You can now find beers from the 4 permanent breweries of **Ainsty Ales**, **Half Moon**, **Rudgate** and **York**, plus a 5th from a guest brewery.

Shoulder of Mutton, Heworth Green. The new landlord is Neil Sutton. Three varying hand pulled beers. Recent beers from **York Brewery**, **Black Sheep**, **Taylor's**, **Saltaire** and **Ossett**, also **Westons Old Rosie** cider.

The **Black Swan** in Asselby has been presented with a certificate recognising that it was one of six finalists in the York CAMRA Pub of the Year awards.



Landlord Ian Boyal receiving the certificate from Owen Morgan and Colin Young (Photo courtesy of Goole Times)

Old Ebor, Bishopthorpe long serving landlord Paul Matson is sadly passing on the reins to a new licensee early next month.

White Swan, Ampleforth is crowned Yorkshire's Favourite Pub 2017 by Welcome to Yorkshire. Welcome to Yorkshire said it had received a record number of votes cast for the 2017 winner.

Huntsman, Drax is due to re-open on 9th September with 2 real ales available.

Plough, Burton Salmon, now fully open with daily catering. Recently had a "guest" beer; a **Thwaites summer special**.

Crown, Monk Fryston had two guests as well as **Taylor Landlord**.

BREWERY NEWS

AIRE HEADS BREWERY, Goole



They have bought the brew kit from Birdbrain Brewery in Howden are brewing a very wide range of beers, they are available in The Black Swan Asselby and the New Inn Cliffe.

YORK BREWERY



Continuing to bring out seasonal specials

Moors-ish Ale - 4.1% available August (depending on heather crop) Produced in conjunction with the North Yorkshire Moors National Park Authority, **Moors-ish Ale** is a 4.1% golden ale that uses flowering heather picked from the Levisham Estate around the Hole of Horcum. Historically, heather was used in beer production long before hops made it to this shore and adds some light spicy, floral and earthy notes. French Bouclier and Triskel hops enhance these subtle flavours by rounding off the more herbal characteristics.

Enigma - 4.0% available September. First released on a commercial scale in Australia in 2015, **Enigma** is a distant descendant of the Swiss grown Tettnang hop. Living up to its name, the flavour profile of this hop is enigmatic

in character with different aspects shining through depending on use. Formal tasting sessions have thrown up interesting terms like 'Pinot Gris', 'raspberries', and 'redcurrant', through to rock melon and light tropical fruit.

Wunderbrau - 5.0% available October. Wunderbrau is brewed in the Märzen style, where a combination of Vienna and Munich malts gives a rich amber coloured ale with a malt backbone to dream of. Rich, malty, biscuit notes work in conjunction with sweeter caramel flavours to produce an incredibly moreish malt palate. Northern Brewer and Saaz hops add a light bitterness alongside herbal/earthy tones that work to add balance to the beer. The brewery tap room has started selling cheese boards and you can select from various cheeses. This is going down well they have only just started this and so far, this is going down well (SH)

TREBOOM



Specials coming up are:
August, Five Continents, Summer Golden Ale, 4.3%. Brewed to celebrate the 2016 Summer Olympics and back by popular demand. Ingredients from each of the 5 continents represented at the Olympics - hops from America, Europe and Oceania, star anise from Asia and grains of paradise from Africa - to make a refreshing summer ale Style.

September, Sekhmet 4.0% we were inspired by the story of the Egyptian goddess drugged with beer mixed with pomegranate juice. We've used pomegranate molasses and locally produced honey to make this delicious red ale.

October, Kettle Drum 4.3% A beer version of Beaujolais Nouveau, this 'Houblon Nouveau' is our best bitter brewed with freshly harvested hops from the brewery's very own hop garden. Copper coloured, fresh, clean and fruity. (SG)

OLD MILL



Now official sponsors of Goole Town Cricket Club. The club have been permanent stockists of Blonde Bombshell for some time now it is only fitting that they backed this local team with sponsorship and wish them all the very best of luck for the season, Cheers!



(Pictured L-R Stuart Gibbins (President) Elza Greaves (Bar Manager) & Kelly Wood (Telesales at Old Mill Brewery) they are also current sponsors of Goole Rugby Club who have just been crown the National Junior Vase Champions at Twickenham, the biggest game in the clubs history!

BLACK SHEEP



Brewery has paid homage to its home town, Masham, as part of its silver anniversary celebrations, with the return of Shearer to pubs in June. It marks the first time Shearer, a juicy, lemongrass pale ale, has been available to the pub trade since 2015, which forms part of the brewery's 2017 seasonal ale schedule. Masham's sheep farming heritage was a key factor in the naming of Black Sheep Brewery, which celebrates its 25th anniversary this year, with up to 70,000 sheep sold in the North Yorkshire town each year. At 4.1% ABV, Shearer is a full-bodied and zesty sharp, straw-coloured ale, brewed with citra hops and a hint of lemongrass.

Jo Theakston, Sales and Marketing Director at Black Sheep Brewery, said: "Masham is a very special place and means a great deal to everyone associated with Black Sheep, so it is fitting that we recognise the town's prestige as part of our 25th anniversary celebrations. Shearer will be a welcome addition to pubs and bars throughout the North, especially towns and villages renowned for their farming heritage.

"We are delighted to bring back Shearer in June, which coincides perfectly with the start of summer, and its zesty taste will make it a refreshing drink for afternoons and evenings in the beer garden!"



Black Sheep Brewery has announced the return of a beer named in honour of its iconic founder to pubs this July, in celebration of its 25th anniversary year.

Pathmaker was created in recognition to Paul Theakston's reputation as an early pioneer against bland beer and mass corporations when he founded the North Yorkshire-based brewery in 1992. At 4% ABV, Pathmaker is a pale ale brewed with Chinook Hops that offers an adventurous fresh aroma, juicy hop and malty mouth feel with a bitter finish. It was originally launched as a bottled beer in 2015, but is now is Black Sheep's latest seasonal cask ale. To mark the brewery's silver anniversary, Paul was also immortalised in the form of a limited edition tap handle figurine, in March, which featured in pubs across the North.

Jo Theakston, Sales and Marketing Director at Black Sheep Brewery, said: "In our anniversary year it is important to recognise our rich history and roots, and Pathmaker embodies the Black Sheep story perfectly. Pathmaker is a fitting tribute to Dad's work and how he stayed true to his beliefs and went against the norm to create great Yorkshire beers. "It would be rude not to offer pub customers Pathmaker in cask as part of this special year. We are expecting more good things from Pathmaker, and Dad's face will be a welcome sight at the bar up and down the country, as we gear up for more 25th anniversary celebrations!"



Paul Theakston

Editor's Notes:

The Black Sheep Brewery in Masham made its first beer in 1992 after being built up by Paul Theakston, whose family had brewed in the area for six generations. In a world of ever increasing bland, mass-produced beer Paul saw an opportunity to return to what his family had done best since 1827, making real beer in the time-honoured fashion. An old maltings building, once part of Lightfoot's Brewery

became the Brewery's home. This landmark building, which stands high over the banks of the Ure, had fallen in to disrepair as years of neglect as a semi-redundant grainstore had taken its toll. Paul assembled a small team around him to fight the rats and build a traditional country brewery.

The Black Sheep Brewery name derived from Masham's association with sheep, but 'Sheep Brewery' didn't quite sound right, so with a little creativity from Paul's wife the Black Sheep Brewery was born, a name that sat well with the area, spoke volumes about the maverick attitude to the multi-nationals seeking to dominate the brewing industry and captured the essence of the family struggle that led to the birth of Black Sheep.

WOLD TOP



Brewery garden reported unprecedented visitor numbers at its annual Open Weekend.

Wold Top Brewery, based at the National Garden Scheme 'Yellow Book' garden, Hunmanby Grange, near Wold Newton welcomed 724 visitors and raised over £4,000 for National Garden Scheme charities when it opened its award-winning brewery and garden to the public on 4th and 5th June. Brewery owner, trained horticulturalist and National Garden Scheme assistant county organiser for North Yorkshire, Gill Mellor said: "We are always delighted to welcome people to Hunmanby Grange and to raise money for the National Garden Scheme, St Cuthbert's Church at Burton Fleming and Kidney Research UK.

"Everybody enjoyed the gardens, the great food provided by Field and Forage and the ladies of the church, tours of the brewery and, of course, the beer!"

For more information and directions to the farm that houses the gardens and the brewery, please visit www.woldtopbrewery.co.uk or call Gill Mellor on 01723 891636.

BROWN COW



It is 20 years today that the first beer was brewed on 17th July 1997.

The micro brewing scene has changed incredibly since then particularly in recent years with the explosion of

interest in real ale. 20 years ago I seem to remember there was maybe about 350 micros in the UK and you could count the number of Brewsters on one hand. Keith and I are proud to be still quietly and busily brewing, always remaining true to our original goals and the traditions of real ale.

Thanks to York CAMRA for their help and support over the last 20 years.

Hopefully catch up with you at the festival.

Sue & Keith Simpson

Happy Birthday Brown Cow Brewery

HALF MOON



Yorkshire Brewery brings home the Medals in the Inaugural National Beer in the Wood Competition.

Half Moon Brewery came first in the Mild and Ruby Red category with Moonbeam a 4.8% mild, brewed in collaboration with Sunbeam Ales, Leeds and then went onto swoop a Silver in the overall competition against some stiff competition.

Over 40 breweries from across the UK were represented at the festival which was held at The Junction, Castleford and the rigorous judging process was conducted by some renowned experts in the industry, including Roger Protz Editor of the Campaign for Real Ale Good Beer Guide and Annabel Smith, Beer Sommelier and co-founder of Dea Latis.



Photo from left to right, Tony Rogers, Half Moon Brewery and Marcus Hodgson, York SPBW Chairperson.

The overall winners were selected from the seven categories and 58 beers.

BAD SEED

Bad Seed Brewery

We'll be bringing a fantastic selection of cask and KeyKeg beers to York Beer Festival -including a collaboration we've brewed with the Festival Organiser, Melissa Reed. *Melissa officinalis* is the Latin name for Lemon Balm and Mel came to us with a suggestion of using it in a beer. At first we toyed with the idea of brewing a Saison, but opted for a Belgian Wit as it is slightly better suited to cask. We'll be launching 'Melissa's Wit', a Lemon Balm Belgian Wit, in both cask and KeyKeg at the Beer and Cider Festival in September. If you've never tried the same beer cask and KeyKeg beers side by side this will be the perfect opportunity -plus we'll have one of our team on hand to talk about the advantages of both methods of dispense. We look forward to seeing you there!

We've worked with North Riding Brewery on an unfinned ultra hoppy pale called "Ain't Bright" -celebrating the hop haze caused by the amount of dry hop in the beer. Plus we've just brewed with Heavy Industry -a fantastic brewery based in Henllan in North Wales. Watch out for both of these beers hitting bars & pubs as this edition goes to press. We love working with other breweries as it is a brilliant opportunity to learn from shared experience whilst celebrating a joint passion for great tasting beer. Plus it's always nice to have someone else digging out the mash tun.

The Bad Seed continues to grow as the start of September sees the arrival of another 2 Fermentation Tanks -these will increase our current capacity by a further 50%. We've come a long way since we started just over 4 years ago and we're incredibly grateful for all the support we've had along the way. Thanks to everyone who has bought a Bad Seed beer (and especially those who have bought a second!). It is a fantastic industry to be involved in and there has never been a better time to be a beer drinker. Cheers!

Chris Waplington
Bad Seed Brewery Ltd.

HOP STUDIO



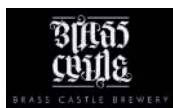
Our Autumn Cask Range will roll out in September; Blonde, Barolo, Porter, Gold, XS and Avenir. Our September special is Beerjolas again. A 3.8% Green Hop Ale.

The shop is open Monday – Friday 9.00 – 6.00. The Tap Room is open Friday 3.30 – 8.00 Sally Barker and Vicky Genfan will be playing at our first gig in the Tap Room on Saturday 11th November

Tickets for the Sally Barker and Vicky Genfan gig are now available at <http://www.wegotickets.com/event/411005> more details at <http://www.sallybarker.co.uk/> and <http://vickigenfan.com/> Cheers,

Dave Shaw
Hop Studio

BRASS CASTLE



On the home front, our Crowler machine and Crowler Club are up-and-running. Now we can seal and ship (or just hand over the bar!) a large can-full of whatever beer we're serving in our Taphouse. Crowler cans are a fantastic way to enjoy beer fresh from the brewery, precisely as the brewer intended it to be served. And they can be enjoyed in places that don't allow glassware, such as music festivals and sport events.

Bad Kitty continues to garner acclaim and scooped the Beer of the Festival award at the Central Manchester CAMRA beer festival.

Upcoming new beers include the return of our Annexion imperial stout (this time barrel-aged) and two New England style ales: Disruptor IPA and Quench session pale.

Phil Saltonstall
Brass Castle Brewery

NORTH RIDING BREWPUB



The 500th Brew was Nameless King 7.4%, not quite the obscure name I was expecting from John but really packed a punch.

Lots of re brews, new beers have been;

FLM 4.3%,
IGNI 3.8%,
2B 6.4%,
JUNGA 3.9%,

VELSTADT 4.2%
ROADHOG 4.3%

NORTH RIDING BREWERY



Very busy times now at East Ayton & loads of new beers;

US Session IPA 3.8% versions 22, 23 & 24 using
chinoock, comet & mosaic,
bravo, chinoock & equanot,
mosaic, centennial & cascade.

US IPA 5.5% version 6 chinoock, calypso & centennial
7 chinoock, comet & citra.

Pale Ale 4% (us & nz hops) version 2 dana el dorado & galena, 3 cascade chinoock comet.

Mini Citra 3.7%

Aussie Cascade 4%

Huell Melon 4%

AU 035 4.5% an experimental Tasmanian hop

US Light Ale 3.5%

Azacca Pale Ale 4.3%

Aussie Session 4% galaxy & enigma

Tirimasu Porter 4.5%

HBC 472 4.3% another experimental hop

IPA 6.2% a collaboration with Totally Brewed of Nottingham.

The Cautious Hoptomist 6.3% Session DIPA a collaboration with Brew York

HARROGATE BREWING CO



We're chuffed to have won 'Beer of the Festival' at Leeds CAMRA beer and cider festival, for a special plum infused version of our

7.5 % abv 'Kursaal Imperial Stout'. We'll be brewing this one again soon and popping some into wooden barrels for ageing which will go into bottles in the autumn.

The standard version of this beer won a silver award at the SIBA National Independent Beer awards earlier this year.

Anton Stark
The Harrogate Brewing Co

Stuart & Helen extend an old-fashioned
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Gait Inn

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'YORKSHIRE REAL HERITAGE PUBS' STILL SELLING WELL

Yorkshire's Real Heritage Pubs is CAMRA's highly-respected and best-selling guide to all the known historic pub interiors in the Yorkshire region. With over 10,000 copies sold since it was first published in 2011, the book is in its second edition and comes complete with an updating supplement for 2017 following a latest Re-Launch.

It continues to be the only publication of its kind for Yorkshire, providing authoritative and well-researched coverage of the 120 or so pub interiors that still survive in something like their original form, as well as highly-readable and informative background articles, photographs and location maps. At only £4.99 per copy it offers remarkable value for money

Yorkshire's Real Heritage Pubs can be bought at any of the following pubs in the York, Scarborough and coastal areas:-

BECK HOLE

Birch Hall Inn

MALTON

Blue Ball, Newbiggin
Crown Hotel (Suddaby's), Wheelgate

SAXTON

Greyhound, Main Street

SELBY

New Inn, Gowthorpe

WHITBY

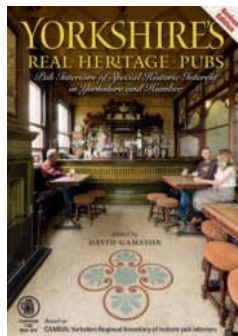
Black Horse, Church Street

YORK

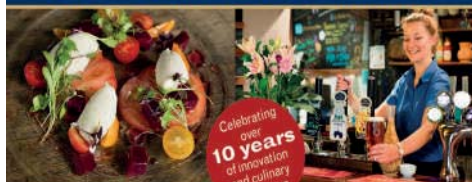
Black Horse, Monkgate
Blue Bell, Fossgate
Golden Ball, Cromwell Road

Masons Arms, Fishergate
Minster Inn, Marygate
Phoenix, George Street
Royal Oak, Goodramgate
Slip Inn, Clementhorpe
Swan, Bishopgate Street
Wellington, Alma Terrace
Magnet, Osbaldwick Lane

Yorkshire's Real Heritage Pubs is also available in bookshops or direct from CAMRA (01727 867201). For anyone obtaining the book from these sources, or anyone who already has a copy of the current Revised Edition, the Update leaflet can be viewed in full on the CAMRA Books website (and printed-off as required)



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and Sunday 12.00 till 7.00pm for dining

PUBS OF THE SEASON

The **Slip Inn, Clementhorpe** has been awarded the Summer 2017 Town Pub of the Season. You may recall that this is not the first time that the Slip has been recognised in this way having been a winner in 2010. Two-time winners are rare and in the case of the Slip it's well merited.

The presentation was made by the proposer, Chris Tregellis, who began by giving a tribute to the recently deceased Jon Farrow who was a well-liked gentleman who always had a pleasant word for and genuine interest in his customers and who had been thrilled to receive this award.



Seven years ago the Slip was recognised as a great success in bringing beer choice to the area and today this choice has continued but in addition the pub has matured into one of the most attractive venues in York, largely thanks to Jon's hard work and easy-going approach.

The award was received by Jon's business partner, Paul Crossman, who recognised the part played by his close friend.

The packed pub then settled down to sharing stories, enjoying the excellent beer available and devouring the groaning plates of sandwiches on offer. I hope Jon was smiling on us: I'm sure he was.

George and Dragon, Chapel Haddlesey is the Summer 2017 Country Pub of the Season winner.

We set off on our combined, survey, Ale Trail & presentation road trip from a hot & sticky York a couple of

hours later than usual due to a planned power cut to the Haddlesey area more of which later.



Our first port of call was the **Olympia Hotel** at Barlby where we enjoyed the house beers by **Jolly Sailor Brewery** who own the pub. Nicely refreshed we headed over the bridge into Selby and its busy main street to collect our next Ale Trail stamp at The **Giant Bellflower** and of course enjoying the selection of Yorkshire microbrewery beers on offer. Back to the minibus and away to the edge of Branch area at **Drax Sports & Social Club** standing in the shadow of the famous power station and with its adjoining golf course providing a stunning contrast stark industrial scenery on one side of the road and tranquil countryside on the other. The club prides itself on serving up to six Yorkshire beers and two real ciders. It has just taken the decision to delist John Smiths Cask due to its continued surreal journey around non Yorkshire breweries. One day it may well return to its spiritual home in Tadcaster but that is another story for another day.

Now at the halfway point in our journey we started the return leg at the **Oddfellows Arms**, Carlton where met up with our two brave cyclists & the (inn)famous **John McCloy** to find a pub that had run out of real ale!!! They have only just completed some refurbishments so hopefully that will improve very soon. (editors note; on a visit since they had Black Dog American Pale Ale)

Mobile phones to the fore & local intelligence gave us a fall back of the newly reopened **Jug Inn** in Chapel Haddlesey. It also allowed a quick check with the **George & Dragon** to discover the proposed power cut had in fact been postponed at the last minute so they were open! So off we went to explore the **Jug Inn**, Chapel Haddlesey. We found a well presented pub offering 3 ales **Isaac Poad 1864**, **Timothy Taylor Landlord** & **York Brewery**

Hansom Blonde and most importantly a landlord & bar staff who were not fazed by a packed mini bus turning up out of the blue. We spent a pleasant half hour in the spacious well kept beer garden enjoying the sun.

A short ride over the A19 took us to the main event although slightly later than planned we arrived at the **George & Dragon**. A warm welcome was extended to our party as always which brought back many happy memories of earlier trips when I first got involved in the Branch. The house beer **White Dragon** brewed by **Brown Cow** Brewery now just entering its 21st year was in top form as always. Paul the Landlord accepted the Country Summer Pub of the Season award with good grace & humour with the regulars taking great delight in pulling his leg! Over the years this pub has won many awards and certainly does not rest on its laurels. As we know and newer readers may not be as aware but over the last 20 years or so these awards have motivated a great number of pubs to improve their offer of real ale, support the burgeoning number of microbreweries throughout the York Branch area and Yorkshire. It is the dedication of landlords like Paul, Brewster's such as Sue Simpson & of course the many Brewers who have taken the plunge to start their businesses that now give us the wonderful selection of style & taste we now take as standard and expect on our visits to our favourite pubs.



The Ackhorne will be the Autumn 2017 Town Pub of the Season. Now a freehouse and stalwart of real ale in York for decades. Tucked away in St Martins Lane off Micklegate, the Ackhorne continues to provide a great choice of locally brewed ales in a range of styles and strengths to suit everyone. On my last visit were beers from **Saltaire**, **Rudgate**, **Half Moon**, **Great Newsome**, **Brass Castle** and **Great Yorkshire**. Real ales Sun to Thursday 4 – 7pm at just £3 a pint. They also have a range of ciders, craft and Belgian beers on tap, and Belgian bottled beers. Landlord Oliver Fallon's support

of CAMRA includes being in the LocAle scheme and is on the current Ale Trail. Basically a drinkers pub but does serve sandwiches and pies. Quiz night is Thursday, games night on Mondays and live music last Friday of the month. The award presentation will be held at 8pm on Wednesday 4th October.

The Hare and Hounds, Holme-on-Spalding Moor will be the Autumn 2017 Country Pub of Season

This is a village pub on the very fringe of York CAMRA's area. It has rarely been frequented by CAMRA members and that is why it is being recognised, in the spirit of CAMRA's work to support and promote pubs. Martin and Lynette are hosts at the free house and have spent the past year developing the business making a huge effort to improve facilities, the garden area and their Camping and Caravanning field adjacent to the pub. Typically there are up to five real ales on hand pump. Sources vary but are primarily local. There is high quality pub food and regular events – live music and beer festivals.



There are rooms to let at the rear of the pub. The pub is family and dog friendly. The aim is to provide a comprehensive offering to the village. But there is much to appeal to a wider audience.

A convenient regular bus service from York to Market Weighton passes the front door. EYMS service route 18 runs directly from York so no need to risk your driving licence! This is a rare thing – an accessible country pub. Look it up – www.hareandhoundshosm.com

Our award presentation is scheduled for the afternoon of Saturday October 14th. A social trip will be running from York – details in 'Last Orders'. It would be good to see as many members and friends there as possible to congratulate Martin and Lynette and support their success.



THE SUN INN

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PUB OF THE YEAR 2015**

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**Good Beer Guide
2016 & 2017**



**Annual Summer Real Ale Festival
September 1st – 3rd**



PUB OF THE YEAR

The evening got off to an excellent start. After walking into the **Waggon and Horses**, perusing the many beers on offer and selecting the seasonal Batemans Summer Swallow a lady at the bar called across "I'll get that". I was delighted to see Jaclyn Bateman who had travelled up to attend the York CAMRA Pub of the Year award evening.

Gradually the bar filled up with a mix of regulars and CAMRA members enjoying the Good Honest Ales and the variety of other beers on offer. Then came the presentation itself.

I explained the rigour of the selection process and the stiff competition in what is a large branch area stretching up to the Moors and down almost to the Humber. The Waggon is an excellent city pub but if it were transposed into a village or small town it would fit in neatly due to its connections to the community, support for clubs and societies, sports and much else besides. And then there is the welcoming atmosphere and, of course, commitment to consistently good beer.

Landlord Tom Renshaw said that he was delighted to receive this recognition and praised his staff for helping to build on the success of the pub and indeed the reputation of Lawrence Street as one of the prime beer venues in the city. As a fellow CAMRA member he knew what the award meant.

Then came the real fun as we tucked into what must be one of the best food spreads I've seen in a while and settled down to enjoy the evening chatting to friends old and new in the newly crowned 2017 Pub of the Year. (CT)

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.



CLUB OF THE YEAR

CAMRA is well known as a champion of excellent pubs but our work with clubs is probably less public. This is something that York branch is eager to change and for this reason we have an annual award of Club of the Season. This year it went to **York RI club** and on 7th June when others were fretting about the general election being held the next day we were at this venerable club having an excellent time.

With a much improved real ale range and smart new decor things are certainly on the up at the Railway Institute.

Our branch Chairman, Chris Tregellis, complemented the club on these notable improvements and reminisced about clubs of yesteryear with their basic interiors, limited real ales and fierce doormen. All things of the past. The plaque was presented to Colin Ward who in addition to being a loyal CAMRA member is also an office holder at RI. Such hidden talents!

Colin received the award and thanked CAMRA for this recognition.



Give the RI a try if you are in that part of town one evening. It's just under the bridge on Queen Street as you approach the station if you don't already know it. You will be pleasantly surprised by what you find. (CT)

CIDER PUB OF THE YEAR



The York CAMRA cider pub of the year award was made to the **Maltings** on 21st June. Katie Brown accepted the award on behalf of Shaun Collinge.

We had a good evening sampling the available ciders: Rich's Legbender, Oliver's Shezam, Worley's Red Hen, Thatchers Cheddar Valley, Skidbrooke Captain Cobbler, and a perry; Hogan's Lonely Partridge.

Thank you to the Maltings for providing sandwiches and their famous cheesy chips (SB)

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NOW A FREEHOUSE!

6 cask ales including dedicated handpulls
for Rudgate, Roosters and Saltaire.

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Guest craft ales and Belgian beer on tap
as well as a great selection of Belgian
bottled beers -
Duvel, westmalle, kriel, leffe & vedett.

Sun Terrace

Pork Pies and sandwiches available

Open 12pm daily



WHATS ON

Cask club Sunday-Thursday 4-7
All cask ales only £3 a pint!

Quiz night Sunday 9pm
Traditional quiz, cash prizes, free supper

Games Night Monday 7.30 –
Join us in an adventure playing the obscure boardgame of the week

Speed Quiz Thursday from 8.30pm – Fun and Fast
Charge up your smart phone and away you go!

Live Music last Friday of the Month
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WE CELEBRATED YORK'S BEER CREDENTIALS WITH YORK: CITY OF ALE WEEK

In York it's a beer festival every day of the year in a city that at any one time has around 330 different real ales available in over 200 pubs and bars.

Once a year though it's good to draw attention to this and invite York's residents and tourists alike to celebrate this and make a conscious effort to visit some of York's pubs and sample what's on offer – be it real ale or quality craft keg beers from artisan brewers.

So from 1st – 8th July we celebrated York: City of Ale week.

We've got the UK's burgeoning brewing industry to thank for the prodigious variety of beers available in York. When you've now got around 1800 breweries in the UK producing an estimated 8000 different beers then you're going to get a wide variety of different styles way beyond the 9 standard styles outlined by CAMRA.

Far from being mundane manufacturers of alcoholic beverages these contemporary brewers are more akin to alchemists such is their thirst for experimentation and producing a wide spectrum of different beers.

It wouldn't be too wide of the mark to say that there are probably nearer 80 different styles of beer available in York. Added to that, many breweries will produce different versions of a particular style – probably IPA or Pale Ale being the most obvious and visible in York hostelryes.

One of the biggest factors in giving York such appeal as a "city of ale" is that it not only offers you a vast selection of the very best beers from both Yorkshire and the rest of the UK but it gives you such a rich and varied selection of places to drink them in.

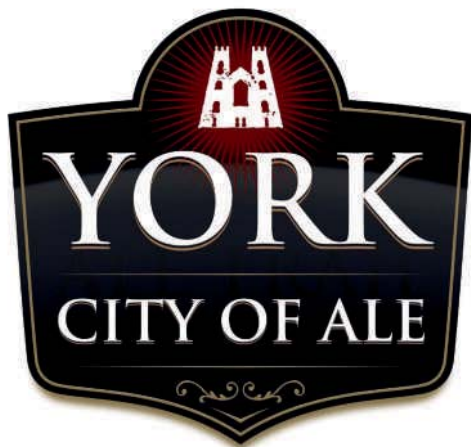
There's such a cornucopia of delights when it comes to pubs and bars that there is something to appeal to everyone's taste. Historic timbered buildings spanning

back 500 years rub shoulders with 21st century chic bars who've just replaced a defunct retail outlet.

You can pretty much take your pick of what you prefer. There's perfectly preserved historic interiors; wonderfully ornate restorations; urban hipster haunts with exposed brick and wood and sumptuously ostentatious temples of cool. They range from being compact and bijoux to vast expanses of seats and tables.

They also make the best use of pretty much any type of space. You can drink in basements; in bars with multiple levels or those perched above ground in attics or lofts.

They all share the same DNA though in their devotion to giving you the best variety and quality of ales and beers available.



The week got off to a great start with 2 beer festivals on Micklegate – with the Wooden Cask Festival at Falcon Tap bringing something unique to York – all real ales on offer being served from wooden casks – a nod to a yesteryear before the advent of metal casks. A couple of hundred yards away the annual York Round Table 6th Charity Beer Festival was packing them into York Brewery to sample over 20 beers and raising thousands for charity into the bargain.

One of York's most unique pub crawls, The Four Towers Challenge (now in its 4th year), enticed people to try 10 different pubs over the course of a day using York's Bar Walls as navigation with stunning views to accompany great real ales.

The second weekend of York: City of Ale Week went with a real bang with 2 very different but complementary beer festivals in different parts of the city. In a medieval courtyard just off Stonegate some of the UK's best craft beers were assembled by The House of Trembling Madness for a hop fuelled festival call Hazed and Confused that proved a real draw with crowds packing in both nights to enjoy great craft keg beer, home cooked food and local musicians.

The official City of Ale Beer Festival was held down in Walmgate at the award winning Brew York brewery and offered a selection of over 60 beers from 10 breweries served from bars sited throughout the brewery alongside the brewing equipment, which made for a funky and

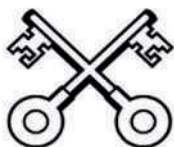
atmospheric venue. Some of Yorkshire's brewing superstars were on show with a superb eclectic range of beers in all styles from the exotic mango and passion fruit milkshake IPA to dark and mysterious Russian Imperial Stouts.

The outside street food vendors did a roaring trade, local musicians entertained one and all and the weather behaved itself to ensure a great time was had by the throngs of visitors who attended over the 3 days.

We look forward to an even better City of Ale week next year and in the meantime all eyes are on the forthcoming daddy of them all – the blockbuster York Beer Festival on York Knavesmire from September 20th. (NL)

Steve & Mary invite you to the

Cross Keys Inn

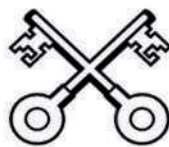


Good Beer Guide 2015

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

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

HOW THE CHAMPION BEER OF BRITAIN (CBOB) & CHAMPION WINTER BEER OF BRITAIN (CWBOB) COMPETITIONS WORK

All cask conditioned beers available for 3 months, during a calendar year, can be entered into the selection process that starts during September and October, when members can vote for their favourite beers in each of CAMRA's style categories. Voting is usually by region (not all the same as CAMRA's regions, as some are amalgamated), and in some bigger regions members can only vote for beers in their county or group of counties. For example in East Anglia, if you live in Essex you can vote only for Essex beers, and if you live in Suffolk you can only vote for Suffolk beers and so on. These arrangements vary from region to region, and are always subject to review. These nominations go forward to the CAMRA Area CBOB coordinators, responsible for co-ordinating Area competitions. The regional taste panels also input their opinions on beers which deserve to go forward. These nominations are then ranked and the top selections go forward to the Area competitions, where Area category winners are selected and forwarded into the final CBOB and CWBOB competitions. This ensures that there is an even spread of beer styles from all regions of the UK.

There is a perception that members' votes do not affect the outcome. This is untrue. One or two members voting a particular beer as their favourite in a category could easily put it in contention for judging in the regional competitions that follow. The more votes we get, the more robust the process and the greater integrity the competition has. It is also true that some members don't like the current system of which beers they can vote for. If anyone is not happy with the system talk to your branch chair or Regional Director in the first instance; they can forward concerns to the Area CBOB Co-ordinator who takes those decisions locally. However, we are considering changes to the whole system of what beers you can vote for, and this is coupled with a revamp of the voting portal. If the area CBOB coordinators give this the green light it can go ahead, but is totally dependent on the IT infrastructure

being in place. So, hopefully, this year but if not, then next. These changes could involve members being able to vote for any eligible beer produced in the UK and/or by beers produced within a certain distance from the member's home, as well as voting along the current regional/county lines. When I stand up at Olympia and announce the winner, knowing that many members have contributed towards that moment, is a good feeling and makes me feel confident we have come to the best decision.

Currently, between 2500 and 3000 members vote in the competition – that is about 1.5% of total membership and **doesn't even represent a significant proportion of active members and volunteers**. So, I would urge all members to get involved, and have their say. It's **your** competition; I am just its current guardian.

Our overwhelming preference is that these beers which go forward should be judged at regional beer festivals. This adds some objectivity and integrity to the process as the majority of the judges will be CAMRA trained, and the tastings are blind. All coordinators are urged to get as many beers judged at festivals as possible - preferably all of them, including the bottled beer category. This takes place over the year following the votes (so for the current voting round it will be done from about March 2017 to February 2018). The winners go forward to the 3 national competitions - NWAFF for the winter beers (CWBOB), GBBF for the rest of the beers and the BBC Good Food Show Winter, in November, for the bottled beers. So, at NWAFF in Norwich next February, the beers being judged will be the regional winners from the voting from September/October 2016. This long timescale is frustrating, and can lead to issues with beer availability/continuity, but if we are to judge at festivals then there is no way round it for now. Some suggestions include using taste panels to help judge to cut down the time taken overall, but many parts of the country do not have active taste panels at the moment. You may have seen a memo from me to recruit more taste panellists recently; this is to try and get all areas covered by active panels to give us the option of moving CBOB in this direction if all involved agree to it.

At the Great British Beer Festival, the final CBOB category judging of the Area winners takes place, with the winning beer from the Speciality Beer, Mild and Strong Bitter

categories, coupled with 2 each from the Bitter, Golden Ale and Best Bitter categories proceeding into the final round in order to judge the Supreme Champion, which is crowned the best beer in Britain. The reason for 2 beers each from the Bitter, Golden Ale and Best Bitter categories is to accommodate for the proportionate share of the commercial beer market these beer styles command.

Four beers that are fast tracked to the final round are the winners of each category of the Champion Winter Beer of Britain competition, held at the National Winter Ales Festival in January/February each year. As these beers were judged to be the Champion Beers of their style earlier in the year, they are entered automatically into the final round of CBOB. The CWBOB competition is similar in its structure to CBOB, as the final round of judging is made up of beers having reached this stage via the process of CAMRA local branch and tasting panel nominations, followed by Area competition success. The categories in this competition are Old Ale/Strong Mild, Porter, Stout and Barley Wine/Strong Old Ale.

Please note there is a separate competition for the Champion Bottled Beer of Britain (Real Ale in Bottle). Like CBOB and CWBOB, the structure of the competition relies upon CAMRA local branch and tasting panel nominations, followed by the Area competitions, with the final held at the BBC Good Food Show in November.

What can breweries do to get their beer submitted for consideration? -

Aside from ensuring their beers are of a consistently excellent standard throughout the year, brewers can consult their respective CAMRA Brewery Liaison Officer (BLO) to gain clarification on whether their beer fits the criteria defined by the categories in CAMRA's Beer Styles Guidelines. When a list of eligible beers has been established, it is the role of the BLO to supply this list for reference to the respective CAMRA Area Competition Organiser. If brewers have any questions whatsoever regarding their beer's eligibility, they are asked to consult their BLO for clarification; if they are unable to help then brewers should contact their Area Competition Organiser, details of whom are available from CAMRA HQ.

To help breweries ensure they have the maximum opportunity to progress in the competition there are

several other things they need to know. Firstly beers are categorised according to their ABV, as it now is **considered this is more reflective of style, and easier for most beer drinkers to understand.**

To be eligible for CBOB, a cask conditioned Bitter, Best Bitter, Strong Bitter or Golden Ale must be available for 7 or more months of the year, and a cask conditioned Mild or Speciality Beer must be available for 3 or more months of the year, or else the cask conditioned beer must be one of the beer styles associated with the Winter season (Old Ales, Strong Milds, Barley Wine, Strong Old Ale, Porter or Stout). **The BIS has five categories for availability: 12 months of the year; 7-11 months; 3-6 months; 1-2 months; and On Demand.**

Also excluded are beers with misleadingly promoted geographical origin or brands with non- cask versions misleadingly promoted using CAMRA awards.



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2017 Beer Festival
September 22nd – 24th

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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	Kilburn	Forresters Arms
Aldwark	Aldwark Arms	Kirkham	Stone Trough
Appleton-le-Moors	Moors Inn	Leavening	Jolly Farmers
Asselby	Black Swan	Newton on Ouse	Dawnay Arms
Barkston Ash	Boot & Shoe	Osgodby	Wadkin Arms
Barmby on the Marsh	Kings Head	Raskelf	Old Black Bull
Biggin	Blacksmiths Arms	Riccall	Greyhound
Bishop Wilton	Fleece	Selby	Cricketers Arms
Bishopthorpe	Marcia	Selby	Giant Bellflower
Bishopthorpe	Sports & Social Club	Selby	Nelson Inn
Burn	Wheatsheaf	Selby	Olympia Hotel
Cawood	Ferry	Selby	Three Swans
Cawood	Jolly Sailor	Selby	Unicorn
Chapel Haddlesey	Jug	Shipton-by-Beningborough	Dawnay Arms
Church Fenton	Fenton Flyer	Skipwith	Drovers Arms
Cliffe	New Inn	Stillington	White Bear
Colton	Old Sun Inn	Sutton on Derwent	St Vincent Arms
Coxwold	Fauconberg Arms	Thorganby	Jefferson Arms
Cropton	New Inn	Thornton-le-Clay	White Swan
Easingwold	George	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
Huby	New Inn		

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 Tap
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	

COASTLINES

The Scarborough Branch is proud to count amongst its fine drinking establishments, the 2017 Regional Cider Pub of the Year. Congratulations to Brian Jacklin & Michelle Low of **Stumble Inn**, Scarborough, on being judged the finest cider pub in Yorkshire.

This year the Scarborough branch has a more active social and campaigning programme.

Scarborough CAMRA branch had a joint social with Hull and East Yorkshire branch, repaying the visit they made to our branch last year. We ventured south to the City of Culture on Saturday the 29th April, about 15 in number, where we merged with approximately the same number of Hull and East Yorkshire members.

We met up in the **Admiral of the Humber**, for breakfast before a stiff walk to the Hull City pub of the year **The Whalebone**. It was good to see a number of **North Riding Brewery** ales on the bar, alongside a branch favourite ale, Titanic Plum Porter.

From the Whalebone we walked back through the industrial quarter of Hull, admiring rusting and decaying remnants of a whaling past along the banks of the River Hull.



The uniquely named Wincolmlee led us to a clutch of interesting pubs in the historic Old Town. Our first stop was **Ye Olde Black Boy** [see photo], a reputedly haunted pub, which was formerly a tobacconist, hence the name, it became licensed premises in 1729. In a back room, just big enough to hold the lot of us, a number of ales were supped and enjoyed. Other local pubs, **The Sailmakers**

Arms, Lion and Key, William Hawkes, Ye Olde White Harte, famed for the plotting room where the refusal to allow King Charles I entry into the city, triggered the English Civil War, and **The George**, which has reportedly the smallest pub window in England, were visited along the way plus new pubs such as **Chilli Devil**, and the **Head of Steam**. Oh, and most of us made a pit stop at another Hull institution, Bob Carver's chip shop.

Before catching the train home, the Scarborough members ended up at the **Hop & Vine**, for a drink [or two] during the final evening of the pub under the ownership of Stewart Campbell, the Chairman of the Hull and East Yorkshire branch. We also get to meet and toast Tony Garrett, the new owner.

Throughout the year we have enjoyed a monthly Friday night Walkabout around Scarborough, visiting a range of real ale and cider pubs, some of which were familiar and regularly frequented by members and some which less so. These will continue for the rest of the year, please see the branch website, Facebook and the branch email for further dates.

We continue to be a very sociable branch, having many a branch meeting out of town, followed by a drink or two in the local pubs of Filey, Malton or Pickering. Meetings in the next couple of months will also take in Cloughton and Burniston, as well as the recently opened **Brass Castle Tap** in Malton.

In July, August and September we have survey trips planned, one to the south, one to the north and finally one inland, visiting pubs in the branch area which we do not regularly survey. The trips are to visit real ale and cider pubs with a view to possible selection for the Good Beer Guide. Please check branch website for details.

All members are welcome to attend branch events and meetings. Excepting branch survey trips all non-members are invited to join us and enjoy a sociable get together.

Local Pub News

There is a change in licensee at **Indigo Alley**, Scarborough. The owner, Mike Stock, who is also the branch chairman, has leased the downstairs bar to Jim and Josh. Some of you will remember Jim from his time at the Spa, Scarborough, which was in the GBG under his management.

The **Valley Bar**, Scarborough has undergone a transformation into a large, spacious, and well-appointed destination pub. It still serves a wide range of quality real ale and cider, bottled beers and gin!

The **Denison Arms**, East Ayton, has reopened after a refurbishment.

There is a new Marston's Pub in town, **The Tunny Catch** which is situated near to the new Alpamare water park on Burniston Rd, Scarborough. It is one of Marston's new dining led establishments.

The **Scarborough Arms** has reopened under new management, the pub has extended the bar area and also developed its restaurant.

The **Spotted Cow** at Malton, has changed hands, and is now under new management.

The **Black Swan**, Pickering run brewery, Great British Brewworks, beers are now available outside of the pub in a limited number of outlets, including **The Waiting Room** in Whitby and on the North Yorkshire Moors Railway.

The **Hare and Hounds** at Staxton has unfortunately closed its doors, however, the local parish council has applied for an ACV, which the branch will support if asked.

The **Nelson Inn**, Victoria Street, Scarborough has undergone a refurbishment and has now reopened selling three real ales.

The **Downe Arms**, Wykham; **The Black Swan Inn**, Pickering; **The Nag's Head**, Scalby and **Indigo Alley**, Scarborough, under the Firkin Alley trade name, have all held beer festivals recently.

See Festival Fun for Scarborough area local beer festivals including the 2nd Scarborough Real Ale, Cider and Arts Festival 2017

Scarborough area festivals and other local events can be found on the Scarborough CAMRA website.

If you are a Scarborough CAMRA member and do not receive the branch email, please check your details on the national database and add a valid email address. This can be done through the national website. Any queries please contact the membership secretary, Graham.

Branch website: <https://scarborough.camra.org.uk>

Branch Facebook: <https://www.facebook.com/Scarborough-CAMRA-Branch-506469806161548/>

Branch contact: Scarborough.camra@gmail.com

Branch Beer festival website:

<https://scarboroughbeerfestival.camra.org.uk>

Branch Beer festival Facebook:

www.facebook.com/Scarborough-CAMRA-Beer-Festival-1381599595219158/

Scarborough CAMRA Branch Committee 2016/17

Branch Chairman: Mike Stock

 indigoalley@btconnect.com


 07855912860

Branch Secretary: Gillian Harper

 Scarborough.camra@gmail.com

 07786378557

Branch Membership Secretary: Graham Woodford

 Firkins451@gmail.com

Branch Social Secretary: Phill Healy

 boroblu65@outlook.com

Branch Treasurer: Dawn Woollons

 treasurer@scarborough.camra.org.uk

Webmaster: Peter Bradney

 peter.bradney@gmail.com

Pub protection Officer / ACV: Vacant

Pubs Campaigns co-ordinator – town: Mike Stock

See above

Pubs Campaign co-ordinator – rural: Ray West

 Raymondwest53@gmail.com

Pubs Campaigns officer

Malton, Pickering: John Jennings

 Johnjennings9nf@btinternet.com

Pubs Campaign officer, Filey, Hunmanby: Ed Koscielski

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LocAle: Vacant

Cider Rep – town: Michelle Low

 happyinyorkshire@outlook.com

Cider Rep – rural: Tracey Knorn

 Knorn70@yahoo.co.uk

Clubs rep: Harry Smith

 c/o_sandrasmith202@hotmail.co.uk

Beer Festival Org: bfo@scarborough.camra.org.uk

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Punch Taverns Regional Publicans of the Year

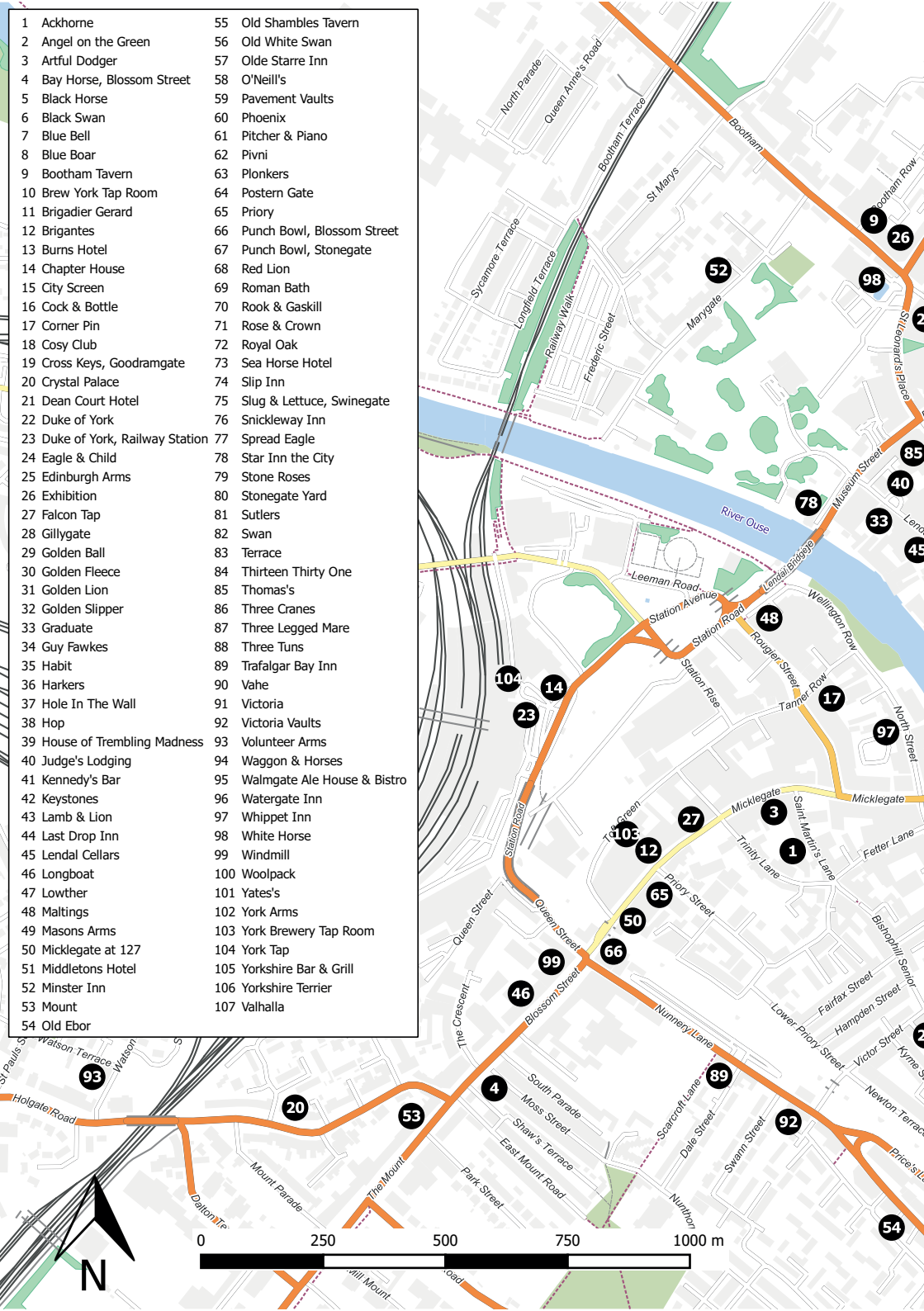
- Ashorne (1)**
9 St Martins Lane
Caledonian Deuchars IPA;
Rooster's Yankee; 3
changing beers
    
- Angel on the Green (2)**
2 Bishopthorpe Road
Ainsty other as Ainsty
Angel; 3 changing beers
 
- Artful Dodger (3)**
47 Micklegate
3 changing beers
   
- Bay Horse (4)**
55 Blossom Street
Black Sheep Best Bitter; 2
changing beers
 
- Black Horse (5)**
29 Monkgate
Black Sheep varies;
Rooster's Yankee; 3
changing beers
   
- Black Swan (6)**
23 Peasholme Green
Caledonian Deuchars IPA;
Copper Dragon Golden
Pippin; Theakston Best
Bitter, Old Peculier
  
- Blue Bell (7)**
53 Fossgate
Bradfield Farmers Blonde;
Kelham Island Best Bitter;
Rudgate Ruby Mild;
Timothy Taylor Landlord; 3
changing beers
   
- Blue Boar (8)**
5 Castlegate
Theakston varies; Timothy
Taylor Golden Best; 3
changing beers
 
- Bootham Tavern (9)**
29 Bootham
York Guzzler; 2 changing
beers
 
- Brew York Tap Room (10)**
Unit 6, Enterprise Complex,
Walmgate
Brew York varies (up 7 Brew
York beers and occasional
guest)
 
- Brigadier Gerard (11)**
84 Monkgate
Samuel Smith Old Brewery
Bitter
  
- Brigantes (12)**
114 Micklegate
Black Sheep varies; Great
Heck varies; Leeds varies;
Okells Okells MPA - Manx
Pale Ale; Timothy Taylor
varies; York varies; 4
changing beers
    
- Burns Hotel (13)**
23 Market Street
Samuel Smith Old Brewery
Bitter

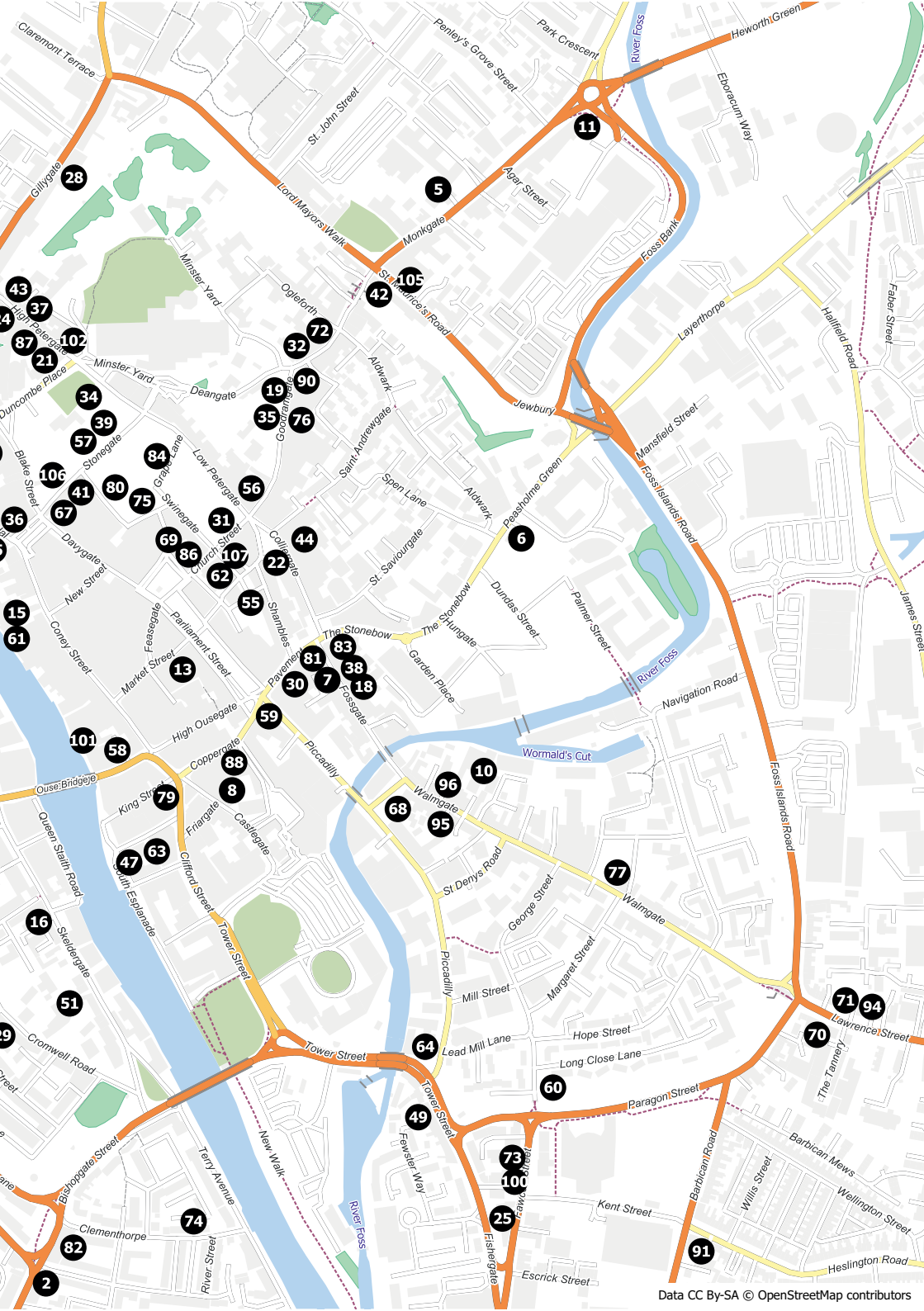
- Chapter House (14)**
Royal York Hotel, Station
Road
2 changing beers
 
- City Screen (15)**
Caney Street
3 changing beers
  
- Cock & Bottle (16)**
61 Skeldergate
Sharp's Doom Bar; 1
changing beer
 
- Corner Pin (17)**
17 Tanner Row
Jennings Cumberland Ale; 2
changing beers
    
- Cosy Club (18)**
17-22 Fossgate
2 changing beers

- Cross Keys (19)**
34 Goodramgate
John Smith's Bitter; St
Austell Nicholson's Pale Ale;
6 changing beers
 
- Crystal Palace (20)**
66-68 Holgate
Samuel Smith Old Brewery
Bitter
  
- Dean Court Hotel (21)**
Duncombe Place
1 changing beer
 
- Duke of York (22)**
3-4 King's Square
Leeds Leeds Pale; Leeds
Yorkshire Gold; Leeds Leeds
Best; Leeds Midnight Bell; 4
changing beers
   
- Duke of York (23)**
Railway Station
Greene King IPA; Morland
Old Speckled Hen; 1
changing beer
 
- Eagle & Child (24)**
9 Highgate
Leeds Leeds Pale; Leeds
Yorkshire Gold; Leeds Leeds
Best; Leeds Midnight Bell; 4
changing beers
    
- Edinburgh Arms (25)**
25 Fishergate
John Smith's Bitter; 3
changing beers
   
- Exhibition (26)**
19 Bootham
Black Sheep Best Bitter;
Copper Dragon Golden
Pippin; Timothy Taylor
Landlord; York Guzzler; 2
changing beers
    
- Falcon Tap (27)**
94 Micklegate
6 changing beers
    
- Gillygate (28)**
48 Gillygate
4 changing beers
   
- Golden Ball (29)**
2 Cromwell Road
Everards Tiger; Timothy
Taylor Golden Best;
Treboom Yorkshire Sparkle;
4 changing beers
   
- Golden Fleece (30)**
16 Pavement
Black Sheep Best Bitter;
Caledonian Deuchars IPA;
Copper Dragon Golden
Pippin; Timothy Taylor
Landlord
  
- Golden Lion (31)**
9 Church Street
Greene King IPA; 4 changing
beers
   
- Golden Slipper (32)**
20 Goodramgate
5 changing beers
   
- Graduate (33)**
6-12 Lendal
2 changing beers
   
- Guy Fawkes (34)**
25 High Petergate
Black Sheep Best Bitter; 5
changing beers
   
- Habit (35)**
40 Goodramgate
4 changing beers
   
- Harkers (36)**
1 St Helens Square
St Austell Nicholson's Pale
Ale; York Yorkshire Terrier;
4 changing beers
 
- Hole In The Wall (37)**
10 High Petergate
5 changing beers
 
- Hop (38)**
11-12 Fossgate
Ossett Yorkshire Blonde;
Ossett Big Red Bitter;
Ossett Silver King; Ossett
Excelsior; 5 changing beers
  
- House of Trembling
Madness (39)**
48 Stonegate
3 changing beers
  
- Judge's Lodging (40)**
9 Lendal
Thwaites Original; Thwaites
Wainwright; Thwaites
seasonal; 1 changing beer

- Kennedy's Bar (41)**
1 Little Stonegate
1 changing beer
 
- Keystones (42)**
4 Monkgate
2 changing beers
 
- Lamb & Lion (43)**
2-4 High Petergate
Black Sheep Best Bitter;
Timothy Taylor Landlord;
York Guzzler; 2 changing
beers
  
- Last Drop Inn (44)**
27 Colliergate
York Guzzler; York Yorkshire
Terrier; York Centurion's
Ghost Ale; 3 changing beers
  
- Lendal Cellars (45)**
26 Lendal
Greene King IPA; Greene
King Abbot; 2 changing
beers
  
- Longboat (46)**
20 Blossom Street
Black Sheep Best Bitter
  
- Lowther (47)**
8 Cumberland Street
John Smith's Bitter;
Theakston Best Bitter;
Theakston XB
 
- Maltings (48)**
Tanners Moat
Black Sheep Best Bitter;
Rooster's varies; Treboom
Yorkshire Sparkle; York
Guzzler; 3 changing beers
  
- Masons Arms (49)**
6 Fishergate
3 changing beers
  
- Micklegate at 127 (50)**
127 Micklegate
York seasonal; York varies;
6 changing beers
  
- Middletons Hotel (51)**
Skeldergate
1 changing beer
 
- Minster Inn (52)**
24 Marygate
Banks's Sunbeam;
Ringwood Razor Back; 3
changing beers
  
- Mount (53)**
72 The Mount
Marston's varies; 2
changing beers
 
- Old Ebor (54)**
2 Drake Street
Copper Dragon Golden
Pippin; John Smith's Bitter;
3 changing beers
  
- Old Shambles Tavern (55)**
44 The Shambles
6 changing beers
  
- Old White Swan (56)**
80 Goodramgate
John Smith's Bitter; St
Austell Nicholson's Pale Ale;
6 changing beers
  
- Olde Starre Inn (57)**
40 Stonegate
5 changing beers
  

- | | |
|----------------------------------|--------------------------------|
| 1 Ackhorne | 55 Old Shambles Tavern |
| 2 Angel on the Green | 56 Old White Swan |
| 3 Artful Dodger | 57 Olde Starre Inn |
| 4 Bay Horse, Blossom Street | 58 O'Neill's |
| 5 Black Horse | 59 Pavement Vaults |
| 6 Black Swan | 60 Phoenix |
| 7 Blue Bell | 61 Pitcher & Piano |
| 8 Blue Boar | 62 Pivni |
| 9 Bootham Tavern | 63 Plonkers |
| 10 Brew York Tap Room | 64 Postern Gate |
| 11 Brigadier Gerard | 65 Priory |
| 12 Brigantes | 66 Punch Bowl, Blossom Street |
| 13 Burns Hotel | 67 Punch Bowl, Stonegate |
| 14 Chapter House | 68 Red Lion |
| 15 City Screen | 69 Roman Bath |
| 16 Cock & Bottle | 70 Rook & Gaskill |
| 17 Corner Pin | 71 Rose & Crown |
| 18 Cosy Club | 72 Royal Oak |
| 19 Cross Keys, Goodramgate | 73 Sea Horse Hotel |
| 20 Crystal Palace | 74 Slip Inn |
| 21 Dean Court Hotel | 75 Slug & Lettuce, Swinegate |
| 22 Duke of York | 76 Snickleway Inn |
| 23 Duke of York, Railway Station | 77 Spread Eagle |
| 24 Eagle & Child | 78 Star Inn the City |
| 25 Edinburgh Arms | 79 Stone Roses |
| 26 Exhibition | 80 Stonegate Yard |
| 27 Falcon Tap | 81 Sutlers |
| 28 Gillygate | 82 Swan |
| 29 Golden Ball | 83 Terrace |
| 30 Golden Fleece | 84 Thirteen Thirty One |
| 31 Golden Lion | 85 Thomas's |
| 32 Golden Slipper | 86 Three Cranes |
| 33 Graduate | 87 Three Legged Mare |
| 34 Guy Fawkes | 88 Three Tuns |
| 35 Habit | 89 Trafalgar Bay Inn |
| 36 Harkers | 90 Vahe |
| 37 Hole In The Wall | 91 Victoria |
| 38 Hop | 92 Victoria Vaults |
| 39 House of Trembling Madness | 93 Volunteer Arms |
| 40 Judge's Lodging | 94 Waggon & Horses |
| 41 Kennedy's Bar | 95 Walmgate Ale House & Bistro |
| 42 Keystones | 96 Watergate Inn |
| 43 Lamb & Lion | 97 Whippet Inn |
| 44 Last Drop Inn | 98 White Horse |
| 45 Lendal Cellars | 99 Windmill |
| 46 Longboat | 100 Woolpack |
| 47 Lowther | 101 Yates's |
| 48 Maltings | 102 York Arms |
| 49 Masons Arms | 103 York Brewery Tap Room |
| 50 Micklegate at 127 | 104 York Tap |
| 51 Middletons Hotel | 105 Yorkshire Bar & Grill |
| 52 Minster Inn | 106 Yorkshire Terrier |
| 53 Mount | 107 Valhalla |





O'Neill's (58)
10 Low Ousegate
3 changing beers

Pavement Vaults (59)
2 Piccadilly
Timothy Taylor Landlord; 6 changing beers

Phoenix (60)
75 George Street
Copper Dragon Golden Pippin; Timothy Taylor Landlord; Wold Top Bitter; 2 changing beers

Pitcher & Piano (61)
Ebor Hall, Coney Street
Marston's varies; 1 changing beer

Pivni (62)
6 Patrick Pool
Tapped (Sheffield) varies; 4 changing beers

Plonkers (63)
5 Cumberland Street
Theakston Best Bitter; 1 changing beer

Postern Gate (64)
90 Piccadilly
Greene King Abbot; Ruddles Best Bitter; 6 changing beers

Priory (65)
103 Micklegate
3 changing beers

Punch Bowl (66)
5-9 Blossom Street
Greene King Abbot; Ruddles Best Bitter; 6 changing beers

Punch Bowl (67)
7 Stonegate
St Austell Nicholson's Pale Ale; 3 changing beers

Red Lion (68)
2 Merchantgate
6 changing beers

Roman Bath (69)
9 St Sampsons Square
John Smith's Bitter

Rook & Gaskill (70)
12 Lawrence Street
Castle Rock Harvest Pale; 7 changing beers

Rose & Crown (71)
13 Lawrence Street
Black Sheep Golden Sheep; Rudgate Ruby Mild; Sharp's Doom Bar; Timothy Taylor Landlord; 1 changing beer

Royal Oak (72)
18 Goodramgate
Greene King Abbot; Theakston Best Bitter; Theakston Old Peculier; 3 changing beers

Sea Horse Hotel (73)
4 Fawcett Street
Samuel Smith Old Brewery Bitter

Slip Inn (74)
Clementhorpe
Leeds Leeds Pale; Rudgate Ruby Mild; Timothy Taylor Boltmaker; 2 changing beers

Slug & Lettuce (75)
The Courtyard, 22-26 Back Swinegate
3 changing beers

Snickleway Inn (76)
47 Goodramgate
Jennings Sneek Lifter; Rooster's Yankee; Saltaire Blonde; 3 changing beers

Spread Eagle (77)
98 Walmgate
Marston's 61 Deep; Marston's Pedigree; 1 changing beer

Star Inn the City (78)
Lendal Engine House, Museum Street
2 changing beers

Stone Roses (79)
4 King Street
Thwaites Wainwright; Thwaites other as The Stone Roses Bar F.E.A.R.

Stonegate Yard (80)
8-10 Little Stonegate
Black Sheep Best Bitter; 1 changing beer

Sutlers (81)
54-56 Fossgate
Black Sheep other as Sutler's Ale; 5 changing beers

Swan (82)
16 Bishopgate Street
Tetley Bitter; Timothy Taylor Landlord; Treboom other as Swan Blonde; 3 changing beers

Terrace (83)
5 Fossgate
John Smith's Bitter; Leeds Leeds Pale; Sharp's Doom Bar; Timothy Taylor Landlord

Thirteen Thirty One (84)
13 Grape Lane
York Guzzler

Thomas's (85)
3 Museum Street
4 changing beers

Three Cranes (86)
11 St Sampson's Square
John Smith's Bitter; Tetley Bitter; 1 changing beer

Three Legged Mare (87)
16 High Petergate
York Guzzler; York Yorkshire Terrier; York Centurion's Ghost Ale; York seasonal; York varies; 4 changing beers

Three Tuns (88)
12 Coppergate
Marston's Pedigree; 2 changing beers

Trafalgar Bay Inn (89)
7 Nunnery Lane
Samuel Smith Old Brewery Bitter

Vahe (90)
31-33 Goodramgate
2 changing beers

Victoria (91)
1 Heslington Road
Old Mill Traditional Mild; Old Mill Traditional Bitter; Old Mill Blonde Bombshell; Old Mill Bullion; Old Mill seasonal

Victoria Vaults (92)
47-49 Nunnery Lane
2 changing beers

Volunteer Arms (93)
5 Watson Street
Brown Cow Mrs Simpsons Thriller in Vanilla; Leeds Yorkshire Gold; Saltaire Saltaire Pride; Timothy Taylor Landlord; Treboom Yorkshire Sparkle; 2 changing beers

Waggon & Horses (94)
19 Lawrence Street
Batemans XB; Batemans XXXB; Batemans varies; Oakham Citra; 3 changing beers

Walmgate Ale House & Bistro (95)
25 Walmgate
Brew York varies; 5 changing beers

Watergate Inn (96)
24 Walmgate
3 changing beers

Whippet Inn (97)
15 North Street
Great Yorkshire varies; 3 changing beers

White Horse (98)
6 Bootham
Thwaites Wainwright; Thwaites Lancaster Bomber; Thwaites seasonal

Windmill (99)
14-16 Blossom Street
3 changing beers

Woolpack (100)
6 Fawcett Street
Revolutions varies; 5 changing beers

Yates's (101)
Church Lane, Low Ousegate
Copper Dragon Golden Pippin; Courage Directors; 1 changing beer

York Ales (102)
26 High Petergate
Samuel Smith Old Brewery Bitter

York Brewery Tap Room (103)
York Brewery, 12 Toft Green
York Guzzler; York Yorkshire Terrier; York Centurion's Ghost Ale; York other; York seasonal; York varies

York Tap (104)
Railway Station, Station Road
18 changing beers

Yorkshire Bar & Grill (105)
Monk Bar Hotel, St Maurice's Road
3 changing beers

Yorkshire Terrier (106)
10 Stonegate
York Guzzler; York Yorkshire Terrier; York Centurion's Ghost Ale; 2 changing beers

Pubs due to open soon

Valhalla (107)
4 Patrick Pool
2 changing beers

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For more information about the pubs, including opening times, please visit www.WhatPub.com.





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ON YOUR BIKE

MAY 2017

May's social cycle ride started at The **Slip Inn**. Mark, Mike, Jon, Rich D and myself met up and as the weather was pleasant we sat out in the beer garden. Always a good choice of beer here and tonight's choice was **Rudgate Ruby Mild**, **Leeds Pale**, **Timothy Taylors Boltmaker**, **Half Moon Foolish** and **Partners Brewery American Craft Ale**. With the General Election only 4 weeks away the subject of politics came up, but before the debate got heated we decided to quit and head for **Bishophorpe**.

Mark, Mike and me decided to try out the riverside path which was just about passable; I wouldn't recommend it after a wet day though. We finally appeared back onto the main road and straight into **The Marcia**. The choice was **Pennine Hoppiness**, **Leeds Pale**, **Ossett Yorkshire Blonde**, **Marston's Shipwreck** and **Tim Taylors Landlord**. We left **Bishophorpe** and this time stuck to the roads and set off for **The Ship Inn** at **Acaster Malbis**. Again we sat in the garden enjoying a pint of either **Camerons Strongarm**, **Ossett Yorkshire Blonde**, **Theakstons Best** or **Timothy Taylors Golden Best**.

The Landlord must have heard we were representing York CAMRA because he came out and offered us a look around his cellar. We all had a look round a very clean and tidy set up, finished our drinks and decided to head to **Appleton Roebuck**. Jon decided to stay put, as he has just turned 80 you can't blame him (he only looks about 60 though).

On arriving in **Appleton Roebuck** darkness had arrived and a choice of **Sam Smiths** was on offer at **The Shoulder of Mutton**, so we all decided to have a pint of **Sam Smiths** which went down well with a pork pie. Time was still on our side so we stopped off at **The Sun Inn** at **Colton**. **Robinsons Dizzy Blonde**, **Butcombe Brewery Original** and **Black Sheep** were on offer and Rich D couldn't resist a bowl full of olives. On our departure rain had started to fall but it came to nothing so we set off and knowing **The Royal Oak** in **Copmanthorpe** was open until midnight we called in. A good choice of beer was on offer: **York Guzzler**, **Timothy Taylor Landlord** and **Exmoor**

Hound Dog. A real good lengthy bike ride had been had this evening which gave me an appetite so I may have had a pizza on the way home.

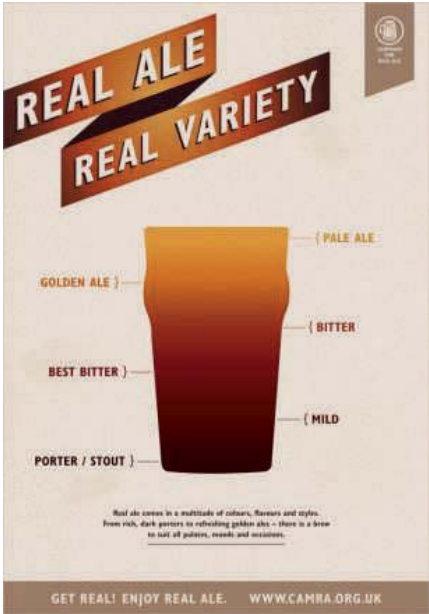
JUNE 2017

Well, the General Election was finally over and the results were in and it was a landslide victory for York CAMRA social cyclers, so a cycle ride is what we had. June's cycle ride is most people's favourite, mainly because of the long summer evening, nice countryside, big skies and some nice rural pubs to visit.

Rich N, Mark, Andy, Pete, Jean and myself met at **The Charles 12th** in **Heslington**. The beer garden was packed. 6 hand pumps were on the bar but only 3 were loaded, with a choice of **Jennings Cumberland**, **Brains SA** and **Green King IPA**. We managed to find a table in the garden and were joined by a few weird looking bugs which turned out to be **Ladybird Larva**; their conversation was a bit dull so we decided to leave. Our destination was **St Vincent Arms** at **Sutton on Derwent** which is a nice cycle off road that brings you out on **Elvington Lane** just before the airfield. Honestly this sort of a night out is what dreams are made of. Arriving at **The St Vincents** we found Rich D sat in the beer garden with a beer and a bowl full of chips. The choice of beer was as good as always: **York Guzzler**, **Castle Rock Harvest Pale**, **Theakstons Old Peculiar**, **Fullers ESB**, **London Pride** and **Timothy Taylors Landlord**.

Our next stop was at the neighbouring village of **Newton on Derwent**. The **Half Moon** was open and busy with people eating. The beer choice was very good I thought, it included **Tetley bitter**, **Phoenix Monkeytown Mild** and **Helmsley Brewery Striding the Riding**. We hung around for a while and as the evening was so nice decided to head for **Fangfoss**. With the light fading a white flicker of a barn owl flew in front of us which is always a lovely sight. Sunglasses were still required and as there were many flies still zipping around it was best to keep your mouth shut. The choice of beer at **The Carpenters Arms** was **John Smiths Cask**, **Theakstons Best** and **Exmoor Fox**. Time was getting on so we decided to head for **Stamford Bridge** not sure if anywhere would be open when we

arrived there. The only place open was The **Bay Horse**. None of us had been there for a few years so we thought we would give it ago. The choice was **Tetley bitter**, **Sharpes Doombar** and **Atlantic** and **York Guzzler**. It was a busy pub with a pool table, bandit machines and music playing, all in all a good atmosphere. We sat and enjoyed a drink. Rich N ordered a pint of Guzzler but after a couple of sips he wasn't convinced it was what it said it was. The bar staff were busy so he didn't get to know if a mistake had been made, so to this day we will never know what was in his glass (I think he drunk it anyway). Everyone was hoping for a pizza from across the road but the shop had just shut so it was a long cycle home, longer for one of us who had to cycle to Poppleton. So if you enjoy cycling, and a country pub or 2 I recommend this cycle ride next year, election or no election, it's a winner. (RK)



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FESTIVAL FUN

YORK CAMRA 9TH KNAVESMIRE BEER & AND CIDER FESTIVAL

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

The festival is at the same location as 2016, opposite racecourse grandstand (shuttle bus service available). 450+ real ales, 100+ ciders, foreign beer bar, wines and soft drinks. Open: CAMRA members only - Wednesday 3-5pm. General public: Wednesday 5-11pm, Thursday - Saturday 12noon-11pm. Entry: Wed £3.50 (CAMRA members £1.50); Thu £4.50 (members £2.50); Fri/Sat £5.50 (members £3.50). Advance tickets available from website including season ticket, plus pay on door. Children welcome until 8pm. Cash bar (not tokens) with refundable souvenir glass sold on entry. Huge marquee and beer garden, lots of seating. Numerous food stalls, CAMRA membership stand and shop, tombola and more. Volunteer members required to help with all activities, for details contact staffing@yorkbeerfestival.org.uk. More details yorkbeerfestival.org.uk [@yorkbeerfest](https://www.facebook.com/yorkbeerfest) [@beerfestyork](https://www.facebook.com/beerfestyork)
See article on pages 40 to 42 for more information



CALDERDALE BEER AND CIDER FESTIVAL

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

There will be 50 real ales, ciders and perries. Hot and cold food, snacks and soft drinks will be available from

the Town Hall Café. The festival is open Thursday 2pm-10pm (free CAMRA members / £1 non-members), Friday 12noon-11pm (£1 CAMRA members / £2 non-members) Saturday 12noon-10pm (£1 CAMRA members / £2 non-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

27TH WAKEFIELD BEER FESTIVAL

The Space, Waldorf Way, Wakefield, WF2 8DH
Thursday 5th – Saturday 7th October

Free City Bus from railway and bus stations Thursday and Friday until 7pm, Saturday until 5pm. Bus Services 128, 435, 443 all pass The Space. 70 cooled real ales, cider, and perry, foreign and British bottled beers. Souvenir Glass £2.50 or hire old Glass £1. Hot and cold food available all sessions and there will be a CAMRA products stand. Open: Thursday 12-11pm, Friday 11am-4.30pm and 5.30-11pm, Saturday 11am-11pm. Admission: Thursday £3 (pay on the door), Friday lunch free, Friday evening £5 (advance ticket only, including CAMRA members), Saturday all day £3 (pay on the door), free after 5pm. CAMRA members receive a free beer ticket (except Friday). Advance tickets for Friday night only on sale from August from Black Rock, The Hop, Henry Boons and Labour Club, Wakefield, Bier Huis, Ossett; Junction, Castleford; Online at www.wakefieldcamra.org.uk/festival or by post from Mark Goodair, 7 Rayner St, Horbury, West Yorks. WF4 5BD enclosing a SAE and cheque made payable to Wakefield CAMRA from early September. Telephone: 07779029374. Festival Organiser: Mark Gibson 0745 0272680, gibson-mark1@sky.com. Staffing: June Bradbury 01977 792813, M 07959 205333, june.wkcamra@tiscali.co.uk
Staffing forms will be avail online.

2ND SCARBOROUGH REAL ALE CIDER & ARTS FESTIVAL

Old Parcels Office, Scarborough Railway Station,
Scarborough, YO11 1TN

Thursday 12th October – Saturday 14th October

The festival is located at the station car park end of platform 1. There will be 65+ real ales, 20 ciders and hot and cold food. Live entertainment every evening from 8pm. Open: Thursday - Saturday 12noon-11pm. £5 admission including a refundable glass (£2). Free entry to card carrying CAMRA members at all times. Volunteers most welcome. More information can be found at www.scarboroughbeerfestival.camra.org.uk. Local artists work will be on display and be available for sale throughout the festival.

Enquiries to Stewart Campbell: 07500543199

bfo@scarboroughbeerfestival.camra.org.uk



THE SUN INN, PICKERING

Holds its annual Beer Festival on the 22nd to the 24th of September 2017, Friday evening through to Sunday evening. There will be a wide range of real ales and ciders available alongside bands and food. Traditionally a very good event.

Scarborough area festivals and other local events can be found on the Scarborough CAMRA website.

43RD STEEL CITY BEER & CIDER CIDER FESTIVAL

Kelham Island Industrial Museum, Alma St,
Sheffield, S3 8RY

Wednesday 18th – Saturday 21st October

The festival will be held in Sheffield's "Valley of Beer" (S3 8RT) for the 4th year. Around 250 real ales and 40 ciders and perries spread over four bars, plus a selection of bottled beers including fruit beers. There will be a varied range of food available all sessions. There will be live entertainment in the Upper Hall on Thursday, Friday and Saturday evenings and a brass band on Sat afternoon. Souvenir glasses to buy/hire £2. Thirds available as well as halves and pints. Accompanied under 18's allowed until 8pm. Open: Wednesday 5pm-11pm (free to all), Thursday 12-11pm (free to CAMRA members, non-members free until 5pm / £2 after 5pm), Friday 12-11pm (members £1 pre 5pm / £2 after 5pm, non-members £3 pre 5pm / £5 after 5pm), Saturday 12-10pm (members £1 all day, non-members £3). Volunteers welcome. More info at www.sheffieldcamra.org.uk/festival



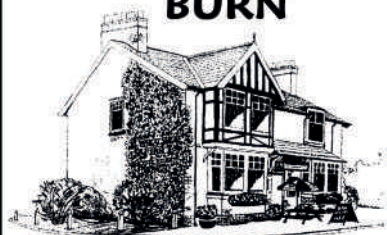
HULL REAL ALE & CIDER FESTIVAL

Hull Minster, Market Place,
Kingston-upon-Hull, HU1 2JJ

Thursday 16th – Saturday 18th November

The venue is 10 minutes' walk from the Interchange. There will be 150 Real Ales, 40 Ciders and foreign bottled beers and festival food stalls. Open: Thursday and Friday 12noon - 11pm; Saturday 12noon - 9pm. £5 admission Thursday and Friday including refundable glass (£1). Free entry on Saturday and to card carrying CAMRA members at all times. Volunteers most welcome. More info www.hull.camra.org.uk. Enquiries to Stewart Campbell: 07500543199 / chair@hull.camra.org.uk

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COPMANTHORPE'S 4TH ANNUAL CHARITY BEER FESTIVAL

'Coptoberfest' returns this year to St. Giles' Church and the Royal Oak PH, Copmanthorpe, York YO23 3ST on Friday 13th & Saturday 14th October. Last year around £3500 was raised for the St. Giles Church, St Leonard's Hospice and other local community groups in Copmanthorpe ... in the three years the festival has been running it's raised over £10k. This year our main charities are again St. Giles Church & St Leonard's Hospice and we are inviting applications from local community groups for grants from the proceeds of the event

(please see www.facebook/coptoberfest/ www.twitter/coptoberfest or andy@ainstyales.co.uk)

There'll again be over 30 real ales and ciders available, all sourced locally, with the festival being opened at 4pm on Friday 13th.

Last year's successful 'Fizz & Wine Bar' sponsored by local Copmanthorpe hair and beauty salon, 'Indulge', will make a return.

For the first time this year the 'Curious Gin Company' based in Bilbrough will be hosting a Gin Bar with a

selection of their finest gins.

We'll have live music from local musicians including Undercovered, Adam Dawson and the Copmanthorpe Community Choir. 'Ged Bell Butcher & Pie Maker' will again be available with their mouth-watering pies and they'll be soft drinks and other nibbles also available.

Dates, times & prices for Coptoberfest 2017 are: Friday 13th October 4pm – 11pm; Saturday 14th October 12 noon – 11pm. Entry £5 which includes a glass and ½ pint of beer or cider. Tickets will be available in advance from Monday 18th September at 'Copmanthorpe Post Office' and the Co-op Store in Copmanthorpe or on the door.



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 reasonable quarter for listing pubs as Assets of Community Value the area surrounding York, although not this month in the City of York.

There are two additions in the Hambleton area, the **Beeswing Inn**, East Cowton and the **Duke of Wellington**, Welbury. There is one more in Harrogate, the **Henry Jenkins Public House**, Kirkby Malzeard. There is an urgency about this one – as well as being listed as an ACV there is an intention to dispose of the asset. According to the website "The owner of the Asset may not dispose of The **Henry Jenkins Public House** during the interim moratorium period which exists from 5th July 2017 to 15th August 2017. The Council therefore invites any eligible community interest groups to express an interest to be treated as a potential bidder by 15th August 2017." So by the time Ouse Boozers is available the locals will have had to decide whether they can mount a bid to buy the pub or not. Good luck to them!

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 Boozers. Initially we will try to report all listed decisions made by authorities that overlap with our branch area as information from outside our branch may be useful and interesting. As there are more positive decisions (hopefully!) we will probably move to only listing those in our branch area.

The decisions listed on the web sites are:

YORK: **Golden Ball**, the **Fox Inn**, the **Mitre**, the **Punch Bowl** (Lowther Street), the **Swan**, the **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 Haddlesey and the **Ferry Inn**, Cawood.

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

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

HARROGATE: **Crown Inn**, Great Ouseburn, **Birch Tree Inn**, Wilsill and the **Henry Jenkins Public House**, Kirkby Malzeard.

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**, Driffild, 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>



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The advertisement features a rustic wooden background. At the top, there are six beer labels: a circular one for 'BRADFIELD BREWERY SHEFFIELD', and five others for 'FARMERS BLONDE', 'YORKSHIRE FARMER', 'FARMERS BROWN COW', 'FARMERS PALE ALE', and 'FARMERS STOUT'. Below the labels, a large glass of beer with a thick head of foam is on the left, and a bottle of 'FARMERS ALES' is on the right. The text 'TRY A TASTE of TRADITION' is prominently displayed in the center, with 'Farmers Ales from Bradfield Brewery' underneath. At the bottom, contact information and social media links are provided.

YORK BEER AND CIDER FESTIVAL 2017

Excitement is growing as the 9th Knavesmire Beer Festival is but a few weeks away and beer enthusiasts from all over the UK are making plans for a great day out. There can be few more lovely settings for this celebration of British real ales and breweries than 150 acres of beautiful tree lined parkland that has been holding public gatherings for over 600 years and York CAMRA are pleased to be carrying on the tradition.

Due to the great success of our move to our new location last year, we're back there again this year sited directly opposite the York Racecourse Grandstand by the race track winning post. This purpose built enclosure accommodates our huge marquee plus a range of excellent facilities for visitors.

We're always looking for ways to make it easier to visit the festival and we were aware of the lack of public transport to the Racecourse. So this year we're delighted to be partnering with York Pullman to provide a regular return bus service from York Station for all 4 days of the festival from 11.30am until 11.30pm.

A vast array of beers and ciders will be on sale inside the marquee as always and there will be a wide range of world foods available from catering outlets outside in the massive 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 that come from over 170 outstanding breweries in the county – the most of any county in the UK.

There will be a wonderful array of ciders and perries on offer as well as around 20 beers from around the globe on the Foreign Beer Bar. A good selection of bottled beers; world wines; British meads and chilled Prosecco will be on offer as well.

There will be a variety of different stalls with merchandise and memorabilia inside the marquee including the CAMRA membership stand to enable you to join Europe's largest and most successful consumer organisation which currently has over 186,000 members.

To make things go with a swing there will be a great line-up of artistes on the live music stage at most sessions, featuring a roster of local talent performing a wide range

of different musical genres. At other times the live stage will be used for our first ever Festival Fringe – with talks; beer tastings and food demonstrations from industry experts.

And you don't have to wait any longer to secure your place at the beer festival – we've got an advance ticketing service where you can buy tickets for any day with the added bonus that you can enter the festival via a fast-track queue and e-ticketing via a scan of your smartphone if you so wish. Just click on the "Book Now" link on our website to purchase at www.yorkbeerfestival.org.uk There are still places for volunteers to help staff this year's festival and you'll be assured of a warm welcome, a friendly atmosphere for working and free food and drink during your shifts.

Please go online at www.yorkbeerfestival.org.uk/staffing to fill in a volunteer form.

York CAMRA 9th Knavesmire Beer & Cider Festival
Knavesmire Rd, York, YO23 1EX
Weds 20th September: - 5pm -11pm
Thurs 15th to Sat 17th September:- midday - 11pm
www.yorkbeerfestival.org.uk

YOUR "ALL IN ONE" GUIDE TO YORKSHIRE'S LARGEST BEER FESTIVAL

Where is the festival?

In a giant marquee on York's famous Knavesmire just off Knavesmire Rd, York, YO23 1EX. We're opposite York Racecourse Grandstand by the winning post. Entry will be at the top of Knavesmire Rd by the owners and trainers entrance and will be signposted.

What are the opening hours?

5pm -11pm on Wednesday 20th and midday -11pm on Thursday 21st to Saturday 23rd.

Can I buy advance tickets?

Yes you can – just go to our website www.yorkbeerfestival.org.uk and click on the "Book Now" tab to go to our Eventbrite ticketing service. Advance ticket holders can use paper or e-tickets displayed on a smartphone to get in and will be in a fast-track queue.

How do I get to the festival?

A special festival bus service, in association with York Pullman, will operate on all 4 days of the festival. This will start from York Railway Station at 11.30am departing every hour from the Station until 9.30pm. The bus will leave the Race Course for York Station at 12noon and then every hour until 10.00pm and then again at 10.45pm and 11.30pm.

The fares to be paid by the passengers direct to the driver are £2.50 – Single. £4.00 – Return

Let's get down to business, what is there to drink?

There will be over 450 real ales; over 100 real ciders and a Foreign Beer bar selling a selection of 20 draught foreign beers (draught and bottled beers including lagers). There will also be a selection of wines and soft drinks.

What are the admission charges?

Wednesday 20th - Public £3.50, CAMRA members £1.50;
Thursday 21st - Public £4.50, CAMRA members £2.50;
Friday 22nd/Saturday 23rd - Public £5.50, CAMRA members £3.50

Why do I have to pay to get in?

The cost of putting on a festival of this scale is very significant and admission charges go towards covering just some of the outlay on things such as marquee hire, fencing, generators, toilet facilities, bar equipment & scaffolding.

Do I have to buy a glass?

You will need to buy a souvenir polycarbonate festival pint or half pint "glass" for £2.50 when you arrive (licencing conditions do not allow real glass) which can be refunded should you choose, when you leave the festival.

Are there beer tokens or is it a cash bar?

There will be no beer tokens – you pay cash for your beverage, as you would in a pub.

How much is a pint?

Visitors in previous years will know that we keep prices as reasonable as possible. Beers will be priced individually to reflect their strength (ABV).

Do you sell drinks in thirds of a pint?

Yes, glasses are marked for third and half pint measures as well.

Will there be a programme available?

Yes, for just 50p you can buy a programme listing all the available beverages with tasting notes.

Will all the beers in the programme be available at all times?

We will endeavour to have the greatest range of beers on at all times but reserve the right to keep beers from sale due to them not being ready for drinking. The range will of course diminish as beers sell out.

Do you sell Lager?

Do not expect the mass produced brands that you would see in your local! Although this is primarily a real ale festival there will be a selection of premium world lagers available at the Foreign Beer Bar.

Can I bring my own beer?

No - soft drinks only in plastic bottles.

Can I bring children?

Under 18's will be admitted with a responsible adult but will be required to leave by 8pm.

Will I be able to buy food at the festival?

Yes, there will be a wide variety of 9 different hot and cold foods encompassing cuisines from around the world including vegetarian options.

Is there a smoking area?

There is a very large beer garden that accommodates smokers.

Will there be parking available?

There is plenty of parking for bikes. There will be limited on-street parking for cars adjacent to the festival on Knavesmire Road, but of course we do not recommend driving to the festival unless you are a non-drinker.

What about dogs?

Dogs that are kept under control and on a lead at all times are allowed.

Is there live entertainment?

There is a varied programme of live music covering most sessions - exact details of the music acts and various sessions are still being finalised and will appear nearer to the festival.

What if it rains?

There is plenty of standing room in the marquee as well as plenty of seating.

Will I have to queue to get in?

Most of the day there will be no queue (apart from opening time). Last year the peak was 10 minutes on Friday night. If we reach our safety limit then we may have to go to "one out one in".

Do you offer corporate packages?

Yes we do – please contact comms@yorkbeerfestival.org.uk for more details.

Do you still need bar staff?

Yes we do. Over 200 volunteers selflessly work on all aspects of the festival, from setting up to taking down. We are still recruiting volunteers (CAMRA members) to work in all areas of the Festival. If you work a full session at the festival either behind the bar or in any other capacity we will give you a food and drink allowance as a thank you.

Can you recommend accommodation?

Check the festival website www.yorkbeerfestival.org.uk for hotels offering discounts to festival attendees or alternatively book accommodation at www.visitYork.org/book

Are you on twitter and facebook?

Yes, [@beerfestyork](https://twitter.com/beerfestyork) and www.facebook.com/yorkbeerfestival

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YORK BEER AND WINE SHOP

END OF AN ERA

The York Beer and Wine Shop in Sandringham Street, Fishergate was established in 1985 by Jim Helsby and Eric Boyd. It filled a gap at a time when quality real ales were far and few between in York. 4 pint carry outs to take home were welcome, always Taylor's Landlord and a choice of up to 5 more cask beers also on handpumps. There was also a barley wine on gravity and 2 ciders at the peak. The shop made it into the Good Beer Guide for several years. Eric left the business in 2004 and Jim continued on his own.



As real ale became widely available in York pubs, the beer off sales gradually declined. Bottled beer, wine, and quality cheeses became more prominent, a big favourite was unpasteurised brie. But eventually as the business became less profitable and with Jim approaching retirement age, he decided that he would not carry on and sadly closed the doors for the final time on April fool's day 2017. The York Beer and Wine shop was (apart from their tied houses) Timothy Taylor's longest continuous customer. Jim was presented with a special award certificate by York Chairman Chris Tregellis at the June CAMRA meeting. Happy retirement Jim (SB)

WHY ABV SHOULD NOT BE A BASIS FOR THE PRICE OF BEER

The following article is written from a talk given by Chris Waplington from Bad Seed Brewery at the June CAMRA meeting.

Beer from a brewery is traditionally priced as a multiplier of the ABV plus a fixed amount which depends on the type, size, location and costs of the brewery including to some extent the reputation of that brewery.

Chris provided detailed breakdown of the ingredients and production costs of a 4.5% premium bitter, a 4.5% dry hopped modern pale ale, and a 6.5% oat stout. The traditional pricing method based on ABV showed the 4.5% beers at the same price and the stout higher based on the ABV. The actual costs are somewhat different.

The cost of the malt is roughly in proportion to the eventual ABV (alcohol by volume) but the hop cost varies greatly. The high cost of New World hops such as Citra for aroma and dry hopping increases the ingredient cost for a dry hopped pale ale by over 100% compared with a premium bitter. In fact the ingredient + duty cost of the pale ale is even higher than the stronger stout.

And the story does not end there. Dry hopping of the pale ale for a further week ties up another tank in the brewery which could otherwise be used for more beer production, another increase in cost. There is also a loss in volume due to transfers within the brewery and the dry hopping process.

The 6.5% ABV stout does not escape additional costs. Due to the additional malt required. At Bad Seed Brewery there is a maximum amount of grain that can fit in the mash tun, the volume of beer produced from the 10 barrel plant is less. So when a pub landlord is unwilling to pay above a set amount for a 4.5% beer, he is not considering the actual costs, putting an unrealistic squeeze on the brewer and making superior beers less economic to produce.

Chris feels that if we want to drink superior and more complex beers, we should be prepared to pay for it. (SB)

MATT'S MYRIAD OF BEER STYLES #12

Regular readers may recall that in edition #10 of this column (Spring 2017), we looked at wheat beers and, more specifically, the German version - **Weizenbier**. Wheat beers are top-fermented (like ale) and, unsurprisingly, contain a high proportion of wheat to malted barley (usually about 50:50). There are two main types of wheat beer – **Weizenbier** and **Witbier**. As we have already looked at **Weizenbier**, we'll take a look at its Belgian/Dutch cousin this time – **Witbier** - which means "white beer" in Dutch. Belgian versions of the style are sometimes also made with raw, unmalted wheat and the beers of the style generally have a slightly sour taste due to lactic acid or acetic acid being present.

Whilst Witbiers are very pale in colour (although not quite white – that's milk!), as mentioned in Spring, "wheat" actually has the same etymological root as "white" in most West Germanic languages, including English, which explains the link between "white" and "wheat". Also known as **Bière Blanche**, **Bière de Froment** (French for wheat beer) and **Tarwebier** (Flemish for wheat beer), the beer can look white-ish(!) when cold, due to the suspended yeast and yeast proteins within. The yeast content also results in some secondary fermentation when stored. Witbiers are based on the Belgian tradition of using coriander seeds and orange peel in the recipe, which, together with the aforementioned appearance, makes them quite distinctive. They have a spicy nose, tart and refreshing flavour and a clean, bitter-sweet finish. The style is said to have descended from the medieval style of **Gruit**, where beers were flavoured and preserved with spices and plants, instead of hops.

Probably the most famous Wit is produced by **Hoegaarden Brewery** (5%) of Belgium, which is, as with most Belgian beers, served in its own distinctive style of glass – usually 250ml. If serving an unfiltered wheat beer from a bottle, it is recommended that you hold the glass on an angle and pour slowly. With about 10% or 15% of the contents left, you should swirl the bottle smoothly in order to suspend

the yeast in the liquid, then add it to the glass. Apparently, this improves the flavour, aroma and appearance of the beer. Sometimes, the beer is served with a slice of lemon as an accompaniment.



Other famous Wits include **Blue Moon Belgian White** (5.4%) from Denver, Colorado and **Camden Town Camden Gentleman's Wit** (4.3%) from London, both of which are reasonably easy to come across in pubs/bars, off licenses and supermarkets. Regional examples of the style that I have had the pleasure of supping are **Bad Seed Wild Seed** (5.1%) (Summer 2016), **Brass Castle Brewtalism** (5.2%) (June 2016), **Brass Castle Yorkshire Wit** (5.2%) (September 2014), **Eyes Brewing/Revolutions Brewing Weiss Stripes** (4.5%) (May 2017), **Northern Monk Bombay Dazzler** (4.8%) (the house beer of Bundobust beer bar & Indian restaurant in Leeds) and **York Brewery The Taste of Purple** (4.2%) (August 2015). In the Spring Edition of Ouse Boozer, I mentioned **Eyes Brewing**. The guys are currently brewing at Ainsty Ales in Acaster Malbis, just outside York, and at Bradford Brewery in, er, Bradford. Eyes believe that they are the UK's first wheat brewery and the first wheat-focused brewery to open since the mid-20th century, so they naturally have an allegiance to Witbier and Weizenbier, if you fancy looking them up. (MG)

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CIDER NEWS

As usual the **National Cider and Perry Championship** was held at **Reading Beer Festival** in May. The winners this year are:

CIDER GOLD

Countryman, Medium

SILVER

Salt Hill, Autumn Gold

BRONZE

Gwatkin's, Captain Gwatkin's Rum Cask

PERRY GOLD

Nempnett, Piglet's Choice Perry

SILVER

Waulkmill, Moosheid Perry

BRONZE

Hartland, Perry

The winner of the cider category, Countryman of Devon, was previously known as "Lancaster's Countryman Cider" after the family who made it for five generations. The Lancaster name was dropped when the business was sold in 1978. Production takes place in the 15th century stables of an old coaching inn. Nempnett, the perry winner, on the other hand, has been in business for only a few years and is based in the village of Nempnett Thrubwell, Somerset. They followed up winning the national award by taking the Perry of the Festival title at Stockport Beer & Cider Festival a couple of months later too. Other counties amongst the medals are Berkshire (Salt Hill), Herefordshire (Gwatkin's), Dumfries & Galloway (Waulkmill) and Gloucestershire (Hartland).

A very well-deserved **Cider Pub of the Year** award was presented to the **Maltings** in June. As usual a varied range of six ciders and perries was available, with **Rich's Legbender Dry** from Somerset going down particularly well.

I've recently become aware of another Yorkshire cider maker – **Old Sleningford Farm**, which is at North Stanley near Ripon. The cider – **Old Slippage** at 5.5% – is made from locally-picked culinary apples and I tried it at the **Phoenix** here in York.

I always take a look in new pubs in York in the hope of finding real cider. Since the last issue **Botanist** has opened on Stonegate and **Cosy Club** on Fossgate. The Botanist chain numbers a dozen or so from Reading to Newcastle whilst Cosy Club's 20ish extend from Exeter to York. I've been to a number of each brand's outlets before, so wasn't surprised to find only keg cider in each. It's still a shame, though.

One notable lost outlet for real cider in the city is the **Duke of York**. It had previously sold three different ones from boxes behind the bar, but now there are none. Another loss is the **Deramore Arms** in Heslington, which has reopened after a period of closure, but the process of Greene Kingification has left it with only keg cider. On the plus side, though, the **Charles XII**, just along the street, has made itself Heslington's drinks pub of choice by adding a real cider to go with its six beers. This varies, but was **Weston's Old Rosie** when I visited.

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



Production of Coleman's ciders has now moved from Kilham to Twydale Business Park in Driffeld. This will allow more than twice as much to be made this year, as well as enabling expansion of the apple juice side of the business. The core cider range is the traditional one of **Dry**, **Medium** and **Sweet**, along with the premium **Special Reserve** made with local cider apples. There's also a demand for fruit-flavoured ciders which they're hoping to satisfy. The first variety, launched earlier this year, was rhubarb, which proved to be incredibly popular. This was followed by elderflower, with rose, damson and sloe to come later in the year.

Find them online at:

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



The full range of **Tree Top Press** ciders is available at their shop in Suffield, near Scarborough. Here's my assessment of this year's versions of the traditional i.e. non-fruit-flavoured section of their range.

Tabular Hills (Dry, 6.0): very much in the west-country style, perhaps not quite as dry as last year, with only a bit of cheek-puckering astringency. My non-cider drinking co-taster suggested that this would have broad appeal. Couldn't agree more.

Goodlands (Dry, 7.0%): quite an appley aroma and taste with only very slight astringent dryness. Not particularly acidic either, so very easy drinking

Hackness Rock (Dry, 6.0%): conditioned in the bottle, so it has a natural sparkle. Once again, quite appley with only a slight astringent dryness. Clean and refreshing.

Sugar Loaf (Medium, 4.0%): Sweeter than the other ciders, but not overly so. There's only a hint of dryness, and no acidity to speak of, so medium is a fair description.

Find them online at www.treetoppress.co.uk

TEES CIDER

The first ciders made available this year were last year's most popular ones – **Dry**, **Ginger** and **Spiced**, although others will follow on later in the year. I picked up bottles of both this year's and last's Dry at Saltburn Farmers' Market in May. The apples to make the ciders are obtained from a local nursery and the same proportions of eaters and cookers are used each time, so in theory there shouldn't be much difference between batches, although sugar and acid content can vary widely year on year depending on the growing conditions. Anyway I put this to the test by tasting the two vintages side by side – the year is that in which the apples were harvested.

2015: quite an appley aroma and I expected to find sweetness, but it was actually quite astringent with some acidity.

2016: a more golden colour and not such an appley aroma. Not as astringent as 2015 with a thicker mouthfeel and hints of sweetness.

Of course one of these is a year older and the sweetness of the tyro could well mature into the dryness of the veteran given time. Either way they're both very good or I shall happily consume whichever year's version I can get hold of.



The traditional ceremony of Wassailing is usually held on, or close to, Old Twelfth Night, which is January 17th. Its purpose is to thank the orchard for past fruitfulness and awaken the trees from their winter slumber to ensure a good harvest in the coming autumn. The drawback from the human standpoint

is that it is often freezing cold! **Hedge-Hoggers Cider** have sorted that out by having a mid-summer, rather than mid-winter, Wassail and making it into a good family day out. This year's was on June 24th at Bridge Farm, Seamer. As usual the bar was in the barn, with numerous hay bales providing quite comfortable seating. A variety of craft stalls were located both inside and outside the barn along with a display of birds of prey, a tarot reader and, for those with an excess of cider-fuelled bravado, a bucking bronco. Children were more than adequately entertained by a magician and a special visit from Cinderella, whilst live music was performed throughout the evening.



The ciders were arranged at the rear of the bar whilst the front had half a dozen or so beers from **Scarborough** and **North Riding** breweries. There were 10 ciders in all with the fruit-flavoured varieties covering the alphabet from **Cherry** to **Strawberry** with **Chilli**, **Elderflower**, **Ginger** and **Rhubarb** filling in the gaps. I'm not a big fan of fruity ciders, but do try them, just so I know what I'm talking about, and usually find the commercial ones overly sweet and sickly.

This is not a charge that can be levelled at **Hedge-Hoggers**, however, and the **Rhubarb** is probably the best I've come across. Judging by the speed with which the level was dropping in its container I wasn't the only impressed customer. For those who prefer traditional apple-flavoured ciders we were catered for by **Medium** and **Dry** variants of **Last Year's Press** and **Old Aged Pig Vintage** cider ranging in strength from 5.2% to 6.4% (the fruity ones are all 4%, except **Strawberry** at 4.5%) and

very good they are too. All in all this is a very good day out and worth putting in next year's diary.

Further information may be found at www.facebook.com/HedgeHoggersCider or seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html



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Ackhorne

St. Martins Lane, York

Westons Old Rosie

Artful Dodger

Micklegate, York

4 varying

Black Horse

Monkgate, York

Westons Old Rosie & 2 varying

Blue Bell

Fossgate, York

1 or 2 varying

Blue Boar

Castlegate, York

1 varying

Brew York

Enterprise Complex,

Walmgate, York

Ampleforth Abbey & Orchards
of Hushwaite

Brigantes

Micklegate, York

1 varying

Charles XII

Main Street, Heslington

1 varying

Eagle & Child

High Petergate, York

Up to 4 varying

Exhibition

Bootham, York

Westons Rosie's Pig (not winter)

Falcon Tap

Micklegate, York

2 varying

Fox

Holgate Road, York

1 varying

Golden Ball

Cromwell Road, York

Westons Old Rosie

Graduate

Lendal, York

2 varying

Green Tree

Beckfield Lane, Acomb

Summer only – Westons Rosie's
Pig & Old Rosie

Habit

Goodramgate, York

1 varying, often Broadoak

Moonshine

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

6 varying

Nags Head

56 Heworth Road, Heworth

Westons Old Rosie

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

1 or 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

1 varying

Snickleway

Goodramgate, York

Westons Rosie's Pig

Swan

Bishopgate Street, York

Broadoak Perry & 1 varying

The Hop

Fossgate, York

2 varying

Three-Legged Mare

High Petergate, York

Westons Old Rosie & 3 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

1 varying

York Tap

York Station

2 varying





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LAST ORDERS

York Branch Meetings and Events

SEPTEMBER

Friday 1st: Cycle Social calling at **Sun Inn**, Acomb 7pm, **Nags Head**, Askham Bryan, **Rose & Crown**, Askham Richard, **Royal Oak**, Copmanthorpe and **Fox & Roman**, Tadcaster Road.

Friday 15th: Festival Special Friday 5 visiting **Knavesmire** 7:30pm, **Winning Post** 8:45pm, **Victoria Vaults**, **Falcon Tap** and **Punch Bowl**.

Wednesday 20th – Saturday 23rd: **York Beer and Cider Festival**, on the Knavesmire opposite the Grandstand, on the other side of the race track.

Tues 26th: Branch Meeting at **Brigantes** 8pm followed by social at **Falcon Tap**.

OCTOBER

Tuesday 3rd: Committee Meeting at **Eagle & Child**, 8pm.

Wednesday 4th: City Autumn Pub of the Season presentation to the **Ackhorne**. 7:30pm for an 8pm Presentation.

Friday 13th: Cycle social: Calling at **Volunteers Arms** Watson Street 7pm, **Ainsty**, Boroughbridge Road, **Lord Collingwood**, Poppleton, **Red Lion** Knapton and **Fox Holgate** Road.

Saturday 14th: Town and Country Autumn Pub of the Season Presentation to **Hare & Hounds**. Bus leaves Leeman Road Memorial Gardens 2pm. Return for 9.30pm. Cost £9 - £12 and visit to Asselby, Barmby on the Moor, Osgodby and Riccall.

Tuesday 17th: Branch Meeting and Social at **Walmgate Alehouse**. 8pm followed by social at Pivni.

Friday 20th: Cider Special Friday 5 – **Rook & Gaskill** 7:30pm, **Waggon & Horses**, **Rose & Crown**, **Phoenix** and **Woolpack**.

Saturday 21st: Bus trip to CAMRA Pub of the Year, **George and Dragon**, at Hudswell. Followed by Masham and Blue Bell, Boroughbridge. Bus leaves Leeman Road Memorial Gardens 11am. Return for 7pm. Cost £12 - £15.

NOVEMBER

Tuesday 7th: Committee Meeting at **Royal Oak**. 8pm.

Friday 10th: Cycle social: meeting at the **Waggon & Horses** 7pm for 7:30pm departure. **Deramore Arms**, Heslington, **Derwent Arms**, Osbaldwick, **Black Horse**, Monkgate and **Maltings**.

Friday 17th: Friday 5 calling at **Minster Inn** 7:30pm, **Gillygate** 8:15pm, **Lamb & Lion**, Yorkshire Terrier and Pivni.

Saturday 18th: **22nd Cropton Beer Festival**. Bus leaves Leeman Road Memorial Gardens 2:30pm. Return for 10:30pm. Cost £12 - £15.

Wednesday 29th: Branch Meeting and Social at the **Knavesmire**. 8pm.

Keep in touch

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:
www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

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

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

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(this edition only Stuart Barkworth)



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when you've finished

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Joint member's Tel No

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Date

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