

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.134 - *WINTER* 2017 - 7500 copies



**25 YEARS OF THE MALTINGS!**  
**PAGES 15 & 16**

# VOLUNTEER ARMS

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

## AN INDEPENDENT FREE HOUSE

**Brass Castle - Session Mini IPA**

**Farmers - Blonde**

**Leeds - Yorkshire Gold**

**Timothy Taylor - Landlord**

**Brown Cow - Thriller in Vanilla**

**Brass Castle/Leeds/Ilkley - keg**

**plus 3 guest ales & 1 real cider**

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

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

**Prize quiz every  
Sunday at 8.30pm**

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

**twitter**  
**@vollyarmsyork**

**Proud to support our local  
independent breweries**



### OPENING HOURS

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

## YORK CAMRA TOWN SUMMER PUB 2014!

## the woolpack inn



A completely independent free house, and one of York's friendliest, cosiest pubs.

**4 Real Ales** (always including Revolutions Candidate pale ale)

**Real Cider**

**Craft Keg**

Proud to support York's local independent arts scene with  
exhibitions, live music events, spoken word and more...

**social media: @woolpackinnyork**

**6 Fawcett Street York YO10 4AH**

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

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

## BEHIND THE BAR

Neil and Karen staged a mini beer festival at **Suddaby's** to support yet another charity, again associated with Halifax Building Society, this time to promote the awareness of mental health.

The support, as ever, was outstanding to the tune of £650. Splendid music from the 'Nobodys', Declan Suddaby again showing his considerable talent and a surprise visit from a comedian couple.

The excellent ales were supplemented by the addition of Karen's Gin Bar, huge success!! Of course the "cocktail" of berry, hops and grapes soon produced some conversations which will always form the backbone of this column! Read on!

Very well done to all who contributed to a wonderful night's event. (JR)

- When are you going on that flying cruise!
- It is rude to eat with your mouth full!
- Has that fellow beat Lance Percival's record in the Tour De France?!
- If you eat raw eggs do you get chickenella!
- He's left his phone, I'd better text him! Why, it will only ring in your pocket!!
- Are you going on holiday with your pal again? No, he cannot fly because he has lost his driving licence!
- He knows nowt about gardening, he couldn't grow mould on a piece of cheddar!
- If this is the Crown why is it called Suddabys?
- Steak and Ale pie - you don't like ale. I know, but it's got steak in it!

## PUB NEWS

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

Paul Matson has handed over the reins of the **Old Ebor**, Nunnery Lane to Linzi Readman. The branch visited as part of the August Friday 5, which was their launch night after a refresh of the décor. There were five handpulls serving **Roosters Baby Faced Assassin**, **Rudgate Chocolate Stout**, **John Smiths Cask**, **Copper Dragon**

**Golden Pippin** and **Roosters White Rose**.

The **Spotted Cow**, Malton is changing hands. It is being taken over by the person who runs **Chapter Two** (once the **King's Head**) on Malton Market Place.

The **Pavilion Hotel**, Fulford appears to have some links with **Brew York** and its bar is regularly offering one of the their beers on handpump.

The **John Smiths Cask** at the **Three Cranes** has been replaced by **Camerons Strongarm**. The other two beers available are **Tetley Bitter** and a rotating guest beer.

**Murton Arms** (formerly Bay Horse) reopened on the 26<sup>th</sup> August.

The **Copmanthorpe Social Club** has been refurbished and is now run by Darren from the **Royal Oak** in Copmanthorpe. There are three handpulls. **York Terrier** and **Guzzler** are regulars and there is also a rotating guest – often from **Ainsty**.

**Wortley Men's Club**, Wortley near Barnsley has been named 'Yorkshire Club of the Year 2017' and is now celebrating a run of four consecutive wins after also taking the prestigious title in 2014, 2015, and 2016. **Oakworth Social Club** near Keighley was the runner-up in the competition.

The **Blue Bell**, York has applied for an ACV.

The **Blacksmiths** in Swinton is now "under new ownership" and is called **The Smithy Arms**.

**Valhalla**, a new Viking themed bar, has opened opposite **Pivni** in Patrick Pool. Two cask beers are available, **Viking DNA** from **Brew York** and **IPA** from **Yorkshire Heart**.

Lucy continues to offer interesting ales at the **Victoria Vaults** at £3.30 a pint.

Keith Bond left the **Unicorn**, Selby on 29<sup>th</sup> September to be replaced by a new management team. So far only one rotating cask ale has been available i.e. **Greene King IPA** rotating with **Tetley Bitter**.



# THE ACKHORNE

ST MARTINS LANE (OFF MICKLEGATE)  
NOW A FREEHOUSE!

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

Old Rosie, Aspalls and Stowford for the  
cider lovers.

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  
*From 9 with the fantastic Stout Boots*

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oliverfallon@yahoo.com

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The **Black Swan** in Oldstead, North Yorkshire, has been named the best restaurant in the world in an international poll based on online customer reviews in the last year. TripAdvisor said it was the first time a British restaurant had won the title since the awards began in 2012. The **Black Swan**, co-run by Tommy Banks, the UK's youngest Michelin-starred chef, beat Heston Blumenthal's The Fat Duck and Raymond Blanc's Le Manoir to take the top spot.

The **Deramore Arms**, Heslington has new operators, Carolyn and Mark Pinckney. After a brief closure for some minor changes they re-opened on the 8<sup>th</sup> November and launched their new menu on the 10<sup>th</sup> November.

The newly formed York branch of the long established Society for the Preservation of Beer from the Wood (SPBW) has awarded its first pub of the season award to the **Falcon Tap** who held a beer festival during the summer entirely consisting of cask beers served from wooden casks and keg beers which had been barrel aged.



*Marcus presenting the award*

## BREWERY NEWS

### AINSTY ALES, Acaster Malbis, York



News from Andy Herrington: November will see the return of our very popular **Crafty Chocolatier** a 4.8% smooth Chocolate Porter, this will be available in 9 gallon cask and also for the first time in bottles, it will form part of our festive gift-pack which will also contain our 4.2% **Hop Hone'** (also available in cask) and a glass! These will sit alongside our core-ales; 3.7% **Ainsty Angel**, 4.0% **Flummoxed Farmer**, 4.2% **Bantam Best** & 4.9% **Ainsty Assassin**.

A little belated 'welcome' to our new apprentice Aidan Burton who started mid-October, Aidan lives very near the brewery in York and will be shadowing our head-brewer Andy Capel with a view to one day filling his big size 10's! We'd like to say a big thanks to Chris Benningesen for helping us in our first year at Manor Farm, it was always the intention for Chris and a couple of his mates to open their own wheat based brewery **Eyes Brewing** in Leeds ... we can't wait to see it!

### BAD SEED, Malton, North Yorkshire



News from Chris Waplington:

It's been a busy few months at

**Bad Seed HQ** - with events in

Manchester, Derby, Hull and York - and it doesn't look like it'll slow down any time soon.

At the time of writing we're about to launch a collaboration brew with **Nomadic Brewery** from Leeds called **Hitchhiker**. A big, bold, beautiful West Coast IPA that is a liquid love letter to hops. This old school West Coast IPA is dripping with sweet and resinous oils from Azacca, Simcoe, Cascade, Columbus, Chinook and Centennial hops. This beer will be launched at the **Falcon Tap** in York at the end of November.

We are incredibly excited to announce that we are launching our beers in can! Cans are a fantastic medium for beer - they offer better protection from both light and air, plus they are better for the environment. At the end of November we will be launching two specials that have been brewed specifically for can.

**Seismic** is a 4.0% Session IPA - easy going pale ale that will shake your world with a Seismic quantity of Mosaic, Simcoe, Cascade and Comet hops. **Crush** is a 4.6% New England Hopfenweisse. This is a classic German style wheat beer with a tropical Crush flavour from Mandarin Bavaria, Citra and Vic Secret hops. These beers will be available from the **House of Trembling Madness** in York and other great bottle shops and bars across the UK.

Finally, we decided it was time to raid our barrel store to release two beers that have been ageing for quite some time. We have two versions of our **Barrel Aged Brettet Saison** - one conditioned in a white wine barrel, the other in a whisky barrel. As both barrels are on their second fill the plan had been to blend these beers back, but the flavours from each are so distinct we decided to release the beers separately. There is a very small yield, with each barrel only producing about 5 x 20Ltr kegs -but we'll be shouting loudly about where these beers are heading

once they are released. Our barrel ageing program may be small, but it is truly a labour of love, and the results are phenomenal - watch out for these beers from the beginning of December.



**BLACK SHEEP**, Masham, North Yorkshire

News from Stuart Nicholls:

### Black Sheep Brewery founder 'marks' 25th anniversary celebrations



Paul Theakston (pictured above), the iconic founder of **Black Sheep Brewery**, is leaving his mark on the brewery's 25th anniversary celebrations as **Black Sheep Special Ale** returns to the region's pubs with a limited edition pump clip.

Paul, who founded the brewery in 1992, will hand sign each commemorative pump clip for **Special Ale**, which was the brewery's second ever beer, following on from **Black Sheep Best Bitter**. It has remained one of the brewery's strong cask brands as a full flavoured, premium cask ale. At 4.4% ABV, **Black Sheep Special Ale** is brewed with Challenger and Progress hops, with Maris Otter malted barley and crystal malt, to deliver a consistently rich flavour and darker colour.

The launch marks the second time in **Black Sheep's** 25th anniversary year that Paul Theakston has featured in the brewery's celebrations, as he was immortalised in the form of a figurine tap handle when **Pathmaker**, a brew named in his honour, was made available to pubs and bars in March.

Jo Theakston, Sales and Marketing Director at **Black Sheep Brewery**, said: "Black Sheep Special Ale has grown to become one of our flagship brews and has remained popular since dad created it. Over the course of the year we've been looking at ways to give back

to our loyal customers and pub trade partners, and **Special Ale** has proven to be a well-received beer that deserved a special personal touch in honour of our 25 years. "Together with the **Pathmaker** figurines, the limited edition pump clips will make for a real collector's item and a good talking point at the bar."

Paul Theakston added: "Offering a personal touch has always remained at the heart of our ambitions since **Black Sheep** was established, and this is another initiative to say thank you to each and every person that has contributed to what we have achieved over the last 25 years."

### **BRASS CASTLE**, Malton, North Yorkshire



News from Amy at Brass Castle:

With 170 Crowler Club members and counting, we're delighted to report the success of the Crowler Machine and its presence in the **Taphouse**. Lots of new beers to fill the Crowlers with too, from our barrel-aged raspberry and beetroot sour brown ale (**Betelgeuse**) to our festive beers: **Starlight**, **Snoweater**, **Christmas Kitty**, **Black Forest** and **Ginger Marmalade**.... Lots to choose from now we're in the Christmas mood!

Our beers are all now brewed to a Gluten Free recipe and as always Vegan-friendly, meaning no-one has to feel left out. This opens all sorts of new opportunities to showcase our beers at various Free From festivals and events.

In other exciting news, we're thrilled that our lobbying efforts in New England have helped to bring the Maine Beer Box (a 40-foot refrigerated container with beer taps down the side) to Leeds next year. With over 40 Maine small brewers' beers coming over and the return of 40 Yorkshire brews to the magnificent Portland Beer Festival, it's going to be a heck of a party!

Watch this space for more updates...

### **BREW YORK**, York



News from Lee Grabham, Co-Founder:

Not long before we say goodbye to 2017 (another fantastic year) and say hello to 2018 (a year we have even bigger hopes for). We'll be seeing out the year with another ticketed event incorporating, food, music and fabulous beer at the **Tap Room** on NYE. More details on this coming soon.

In terms of our 'big hopes' for 2018; we are not able to say too much at the time of publication, but we're are looking at options for how we can make the **Brew York** events of

2018 bigger and better than ever and continue our drive for ever increasing beer quality. We're very excited about what we have in the pipeline and can't wait to tell you more.

We have a very interesting collaboration coming out towards the end of 2017. We will be producing a **Botanical Pale Ale** with 'Cooper King Distillery' who are just setting themselves up in Sutton-on-the-Forest. We know the guys setting up the Distillery well, so who better to consult when thinking about using botanicals in a beer! We're also really excited about a couple of collaboration brews that we have coming up in early 2018. Firstly we look forward to working with **Fierce Beer Co** (Aberdeen) who have had a pretty stellar rise since their launch in 2016 (Beer TBC) and secondly we can't wait for our second international collaboration, this time with **Gwei-Lo** (Hong-Kong), when something with an Asian twist will be on the cards.

## EAST YORKSHIRE BEER COMPANY



Beverley, East Yorkshire

News from Steve Aitcheson: We have set up a small brewery in the Tokenspire park in Woodmansey, we are just now at the stage of bringing our beers to market despite getting the keys to the unit back in January.

We have core beers all named after iconic Hull pubs, **King Billy Bitter**, **Top House Mild**, **Star of the West Pilsner**, **Full Measure Porter**, and **Earl de Grey Pale Ale**.

We attended the Beverley food festival which was a great success. We are entered in the Christmas festival in the minster and the Christmas market in December. We also have a stall at the turning on of the Christmas lights in Hedon.

We had three beers at the recent Hull Beer Festival.

We are planning to bring our core range of the five beers to market in bottles as part of a Christmas giftpack with a glass engraved with the logo below.

We have a tap room called the "Beer Shed" which is open three afternoons a week which is getting busier by the week.

We sell ingredients to the craft brewing fraternity and have a good relationship with the Hull homebrew club.

## GREAT HECK, Great Heck, North Yorkshire



No less than three new beers have been launched, all 4.5% pale/golden ales - **Clustercade**, brewed with Cluster hops and dry hopped with Cascade, **Trident** brewed with American hops and **Styrian Dragon**, brewed with three new varieties of Slovenian hops.

## HALF MOON, Ellerton, East Yorkshire



News from Jackie Rogers: It's a busy run into the festive season and this year see's us brew a special with the **Falcon Tap** for their Winter Beer Festival which

runs from the 30<sup>th</sup> Nov - 3<sup>rd</sup> Dec. Details are under wrap until the festival, so pop down and check it out.

Another York CAMRA favourite **Suddaby's** in Malton have asked us to brew a house beer for them which will see the return of an old favourite, **Golden Chance** 4.2% a.b.v.

Good beer needs good, well run pubs in which to sell it, we're incredibly proud that our beers are always available in the region's CAMRA award winners – **George & Dragon**, Hudswell, National Pub of the Year. The **Whalebone**, Hull, Hull CAMRA Pub of the Year and **Kelham Island Tavern**, Sheffield CAMRA Pub of the Year and Yorkshire Pub of the Year.

## HAMBLETON ALES, Melmerby, North Yorkshire



*Agony of the Wolf*



News from Ben Harrison: This year we have been blown away by

the response to the release of a new beer to our core range, **Session Pale** 3.6%. This replaced our **Hambleton Bitter** 3.8%, a beer that we had been brewing for 26 years, but had never really found its place or a significant following. A good beer but just a little boring if we are honest. We have had huge success over the last two years with our regular special **West Coast Mosaic**, and in brewing this really fell in love with Mosaic – it's such a beautiful hop, both complex and delicate at the same time. We therefore decided to use this as the main aroma hop in Session pale, to reduce the ABV to 3.6% and to knock back the malt a little to let the hop shine through.

The response to the new beer has been amazing, and we



are already brewing almost twice as much as we did our standard **Hambleton Bitter**. It's a really accessible beer, and seems to appeal equally to those new to cask ale as it does to those who have been drinking it since they were in short trousers. If you haven't tried it yet then do try and hunt it down and let us know what you think by email, untappd or even by letter!



We are also really excited about our Winter Specials this year. For November we have decided to brew a red ale, **American Comet**, showcasing Comet hops which have an intriguing parentage of English Sunshine and a native American hop, bringing out a "wild American" flavour.



For December, we are rolling out an old favourite. **Festive Folly**, brewed with Amarillo and Cascade this one always does well and has sold out for the last two years in a row. so get it whilst you can!

## HARROGATE, North Yorkshire



News from Anton Stark: We're immensely chuffed to receive a couple of awards for our **Plum**

**Porter** at the recent (excellent) York CAMRA Beer & Cider Festival.

Particularly proud of receiving overall LocAle Silver within such a great selection of quality local ales.

This beer relies on real plums so we can't brew enough of the stuff, but we have just enough to produce a limited amount for cask and bottles this December which will be on sale from the brewery.

We're moving to a larger unit in December (still in Harrogate) and have bought a couple more fermenters so we can expand the beer availability, so we'll be able to offer a greater selection of beers to landlords. We'll also have a taproom which will open once a month and we'll be able to do small brewery tours for the first time.

We've just released a new beer 5.2% **Beeching Axe IPA** and we're brewing 7.5% **Kursaal Imperial Stout** again late October for December delivery. We're also currently testing a lager recipe which we hope to release on keykeg from January.

## THE HOP STUDIO, Elvington, York



News from Dave Shaw:

The autumn range will be available until the end of December -

**Barolo** 3.8% American red ale

**Mosaic** 4.3% oatmeal pale ale

**Eau du Lune** 4.8% black saison

**Five Lions** 5.0% India Pale Ale

**BAROLO**

**MOSAIC**

**EAU DU LUNE**



The tap room is open every Friday from 3.30pm till 8.00pm.

## NORTH RIDING BREWERY, EastAytton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: Peterborough

Beer Festival - **Ekuanot** 4.5% won silver medal in the premium bitters/pale ales

class and **Milk Chocolate Stout** 5% won bronze in the speciality beer class.

Durham Beer Festival - **Tirimasu Porter** 4.5% voted Beer of the Festival.

Halifax & Calderdale Beer Festival - **Rum & Raisin Dark Mild** 4.5% won bitter/mild of the festival and a silver medal for **Edward Lee**, supreme champion ale of the festival.

There have been several collaboration brews:

Malcolm from **5 Towns** - **Fudge Brownie Stout** 7.4%, James and Chris from **Bad Seed** - **Ain't Bright** 5%, Dave from **Steel City** and Jim Cullen (ISBF) - **Raspberry Citra** 4.8%, Josh from **Blue Bee** - **Variations** 5% and **Dog & Rabbit** (Whitley Bay) - **West Coast IPA** 6%

New brews have been:

**US Session IPA** 3.8% version 25 Chinook, Cascade and Zythos, version 26 Citra and version 27 Mosaic and Chinook.

**US IPA** 5.5% version 8 Ahtanum, Calypso and Ekuanot, version 9 El Dorado, Ekuanot and Ahtanum, version 10 Azacca and Centennial.

**Pale Ale** 4% version 5 Cascade, Vic Secret and Galaxy, **Calypso** 4.3%, **Pekko** 4.3%, **Mandarina** 4%, **Ahtanum** 4%, **Limey** 4% a pale ale using Motueka hops, fresh limes and kaffir lime leaves.



## NORTH RIDING BREW PUB, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers:

New beers: **Twigs, Not Branching Out** 4.5% a traditional English bitter brewed by Stu, D.I.P.A 8.1% a collaboration between Michelle from **Offbeat Brewery** and Stu for the Independent Salford Beer Festival.

John's new brews:

**Squawks** 4.3%, **Pekko** 4.1% & 4.5%, **Enguards** 4.5%, **Rambi** 6%, **XUR** 4.5%, **Crash** 5.8% **Aurora** 3.8% and **Porter** 6.2% a chocolate orange porter.

## ROOSTERS, Knaresborough, North Yorkshire



**ROOSTERS**  
PREMIER BEER FROM KNARESBOROUGH

News from Tom Fozard:

It's been a busy few months for **Rooster's**, with a new range of bottled beers having been launched in October, awards wins at both the York CAMRA Beer Festival and SIBA North East Beer Competition and plans coming along nicely for their 25th anniversary celebrations in 2018.



Four of the brewery's core range of cask beers are now available in 330ml bottles for the first time, with **Highway 51** (3.7% dry-hopped pale ale), **Londinium** (4.5% coffee porter

brewed in collaboration with Taylors of Harrogate), **24/7** (4.7% session IPA) and **Baby-Faced Assassin** (6.1% India Pale Ale) being the beers in question. The new sized bottles have been launched in response to the success of **Rooster's** 330ml cans, which have proven to be a hugely popular since they first became available at the beginning of 2015, and replace the small range of 500ml bottles the brewery produced up until early in 2017.

On the awards front, **Rooster's** were delighted to have bagged a silver at the 2017 York CAMRA Beer Festival for **C-C Rider**, a limited edition Citra and Comet hopped pale ale that also proved extremely popular with consumers at pubs around Yorkshire. Following this success, it's a beer **Rooster's** will definitely be revisiting in the future.

Two of **Rooster's** core beers stole the show at the 2017 SIBA North East Beer Competition, which, for the first time, was held at York Barbican. **24/7** was crowned best overall small pack beer, having won gold in its category,

with **Baby-Faced Assassin** also bringing home the gold in its category in the cask competition, as well as a bronze for small pack. Both beers will now go forward to the national finals, which will be held in Liverpool in 2018. These awards cap an historic year for the Knaresborough-based brewery, which also walked away with a gold, silver and bronze medal at the prestigious International Brewing Awards earlier in the year.



2018 is already shaping up to be a busy year for **Rooster's**, as the brewery celebrates its 25th anniversary, having being established by Sean Franklin (who retired in 2011) way back in 1993. Chief amongst the brewery's plans to mark the occasion is a series of collaborations with friends from some of the most highly-regarded breweries in the UK, as well as breweries from both Norway and the USA. A collaboration a month will be released throughout 2018, with one or two more beers likely to be added along the way too. More specific details of these collaborations can be found by following **Rooster's** Twitter feed (@RoostersBrewCo) or by visiting [www.roosters.co.uk](http://www.roosters.co.uk).

## TREBOOM, Shipton-by-Beningborough, near York



**Treboom**  
BREWERY

News from Jane Blackman: At **Treboom Brewery** we've been celebrating our sixth Great Taste Award. Our Biere de Garde, **Avant Garde** (6% ABV) was given 2 stars by the judges this year. We have also been short-listed for the Flavours of Herriot Country Awards, the results will be out soon!



Over the next few months we have some cracking winter specials lined up:



**Orion's Belt** 4.5% - a dark creamy stout with a rich palate from the addition of oatmeal. Smooth and satisfying.



**Winter Solstice** 3.6% - the fourth in our low abv seasonal range. A dark ale with berry aromas and grapefruit flavour.



And for Christmas, back by popular demand are:



**Spicetracker** 5.1% - ruby coloured, hopped with Willamette and lightly spiced with cinnamon, ginger and allspice.

**Christmas Tree Boom** 3.9% deep gold in colour from a touch of chocolate malt balanced with berry notes from Bramling Cross and

# *the Maltings*

Editor's  
choice!



Web: [www.maltings.co.uk](http://www.maltings.co.uk)

Email: [maltingsyork@yahoo.com](mailto:maltingsyork@yahoo.com)

[www.twitter.com/maltingsyork](http://www.twitter.com/maltingsyork)

The Maltings promotes sensible drinking



**TANNERS MOAT, YORK 01904 655387**

Progress hops.

We will be holding our Festive Open Day on Saturday 9<sup>th</sup> December 11am to 5pm. Come along for some free beer tastings, mince pies and mulled wine and enjoy some carols from Easingwold Town Band. There will also be several other stalls and beery gifts to buy.



## YORK

News from Neil Arden:

### Quadruple success at the SIBA north east independent beer awards



We're really pleased to have scooped a total of four awards at the recent SIBA North East Independent Beer Awards. **Otherside IPA** and **Hansom Blonde**

scooped silver and bronze awards in their respective cask categories, whilst **Legion IX** and **Britannia** did the same in the small pack competition.

### Blonde becomes Hansom Blonde



Around about a year ago we managed to secure hop supply that allowed us to make **Blonde** one of our permanently available ales, and boy are we glad we made that decision!

In that time **Blonde** has gone from strength to strength, winning gold category and bronze overall award at the SIBA local beer competition, eventually going on to win the Silver category award at national level. On the back of this success we wanted to make **Blonde** stand out even more from the hundreds of Blondes on the market, as a result we decided that a new name was required. Welcome to the fold **Hansom Blonde**; definitely handsome, and definitely Blonde!

The new name is in honour of Joseph Aloysius Hansom who was born in our office building, 114 Micklegate, in October 1803 and went on to not only design The Hansom Cab, a revolutionary carriage design in its day, but also become a respected architect responsible for the design of many celebrated buildings across the UK.

Having worked closely with York Civic Trust we're happy

to say that on 30<sup>th</sup> August 2017 we were able to reinstate an official blue plaque honouring his place of birth, which can be seen to the side of **Brigantes'** sign on Micklegate. Alongside York Civic Trust president Dr Peter Addyman and Chief Executive Dr David Fraser, representatives from York Brewery and Brigantes watched on as the ceremony took place. With the unveiling itself performed by Councillor Ian Gillies, Executive Member for Transport & Planning, and a former cab driver himself, in honour of Hansom's innovation to transport in the form of the Hansom Cab.

### Seasonal beers - November/December

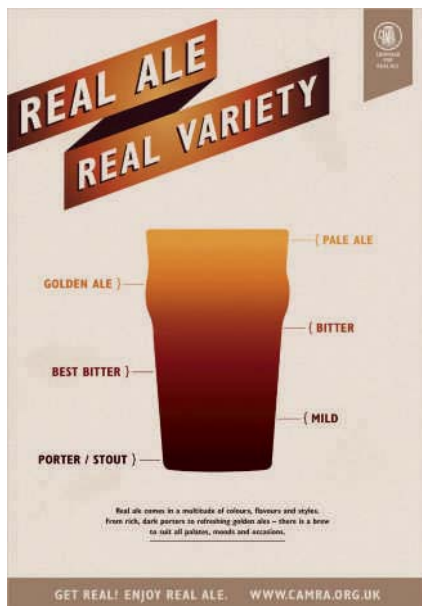


#### Snowflake - 3.7%

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

### 2018 Brew Calendar

At the time of submission of information for this edition of the Ouse Boozer we are still in the process of confirming our brew calendar for 2018. Please keep an eye on our website and social media channels for more information coming up soon.



# PUBS OF THE SEASON

The winner of Autumn City Pub of the Season one was long overdue and definitely deserved.

It was a rainy Wednesday and for reasons better known to him alone Stuart Barkworth who had proposed the **Ackhorne** had decided to spend a few days in sunny Rome. Chris Tregellis, branch Chairman, stepped into his shoes and did the honours. He had ordered his usual **Roosters Yankee** on entering out of habit but soon moved on to the other interesting beers on offer, notably from **Great Newsome** and **Saltaire** to name two. This is what has made the **Ackhorne**, always an excellent pub, a real destination. Over the last few months the beer choice has been liberalised with a good number of really excellent ales on offer.

The pub is near to the busy Micklegate but down a cobbled side street the atmosphere is quite different to some of its neighbours. Through the etched door and into a cosy but sizeable bar with real atmosphere there are the array of handpumps. These are supplemented by some interesting continental beers for those so inclined and much more besides.



After the presentation was made to Olly and Fiona Fallon, Oliver gave a brief address thanking CAMRA for this recognition which, in his view, is well timed, now that the beer range has been freed up and some really interesting cask beer is now available.

Always a favourite pub, but one which can easily be overlooked: just head down the cobbled alley to find out for yourself. You won't be disappointed. (CT)

The Town and Country Pub of the Season award for Autumn was presented to the **Hare and Hounds** at Holme-on-Spalding Moor on the 14<sup>th</sup> October.

On a bright sunny afternoon eleven CAMRA members made their way to the **Hare and Hounds**. Our hosts, Martin and Lynette Clegg, ensured ample real ale was available including a special cask of 'Eau D'Aire' our local festival brew from **Aire Heads Brewery**. All were impressed by Martin's pricing policy which ensured the beer was better value than seen in York pubs. Two members had used the bus service from York and it proved perfectly satisfactory. Martin was particularly pleased to see eight members who had not previously visited the pub. It was bustling full of local folk plus two local football teams. We presented the framed certificate which is proudly displayed in the bar.



*Martin and Lynette with branch members and their certificate*

Those attending observed that the pub was truly deserving of the award. Martin spoke of his gratitude for the recognition of the hard work developing the business and felt sure it would bring good publicity and new customers. We wished Martin and Lynette a fruitful future. (DM)

The 2017 Winter City Pub of the Season is the **Swan** in Clementhorpe. Featuring regularly in this magazine over the years it is nevertheless nine years since we recognised the pub with an award. The **Swan** is well known for being one of York's – nay, Yorkshire's and even the country's – finest examples of an unspoilt period pub



interior. In the case of the **Swan**, the interior dates from a 1936 refurbishment by Joshua Tetley the (then) Leeds brewer. It features a classic Yorkshire drinking lobby, with both public bar and smoke room to the sides, complete with original fitted seating, glazed panels and terrazzo flooring.

We can thank publican Paul Crossman who has continued to care for the pub for the past ten years whilst ensuring that it thrives as a working concern: a museum it isn't! For the **Swan** has a more than healthy local clientele as well as being on the circuit for pub and beer lovers in York and is renowned for its beer quality - as its continued inclusion in CAMRAS Good Beer Guide shows. Paul has recently achieved free-of-tie status for the pub and has been granted a further ten year lease from owners Punch. This award reflects the effort Paul has put into the stewardship and care of the pub whilst in his tenure thus ensuring that York has one of the finest grade II listed heritage pubs in the country.

The presentation of this award will be on Tuesday December 12<sup>th</sup> (7:30 for 8pm) so please come along and celebrate the pub, the fine ales and it's excellent hospitality! (SG)

The winner of the Winter Country Pub of the Season 2017 is the **Blacksmiths Arms** at Lastingham. This picturesque old country pub on the North Yorkshire Moors between Cropton and Hutton le Hole, has long been a favourite of York CAMRA.

Peter and Hils Trafford have worked incredibly hard over the last 14 years to make this remote pub a great success. Peter has a keen eye for beer and supports the new local breweries. Always having three hand pulled real ales, **Theakston's Best Bitter**, and two changing guest ales usually from local independent breweries but always interesting and in top condition.

The pub has three letting rooms and like most rural pubs, relies on food sales. It has an excellent reputation for serving really good quality meals using produce from local butchers and farmers. But one of the special attractions on a winters day is entering the stone floored hallway via a huge door and then into the cosy bar with the real fire burning in the York range, warming up the homemade soup. Mugs hang from the beamed ceiling, cosy seats

with bright cushions and local photographs hang on the walls. Adjoining the bar is a small snug, another room, and two dining rooms.

You can be sure of a warm welcome from Peter, warm atmosphere and good beer and food. What more can one ask for? For me, it would be that this pub was closer to York then I am sure we would all be more frequent visitors!

A bus trip for the presentation of the award will be on Saturday 6<sup>th</sup> Jan 2018 at 2pm, see 'Last Orders' for details. (SB)

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.



# THE FAMOUS AWARD WINNING

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# 25 YEARS OF THE MALTINGS A PERSONAL PERSPECTIVE

Back in 1992 I used to work just round the corner from Tanner's Moat so when the **Maltings** first appeared it would have been rude not to call in and have a look round. An added attraction was that the pub served **Black Sheep Best Bitter** – their brewery too had opened that year – and whose beer as far as I can remember was a distinct rarity in York. The pub's square, squat, half-black and unprepossessing countenance did not seem to offer much but once inside – wow, this is different! Twenty-five years later in York, a city centre where seemingly everything constantly changes, do some things stay the same?



Contrast and compare walking through the door today with that first visit a quarter of a century ago. Well, for one thing, it's still Shaun and Maxine running the show. That famous combination of grumpy barman with his cracking ales and the Dragon's Pantry

with her deafening chillis has not just stood the test of time but matured into becoming THE **Maltings** itself. Yes, they're still surrounded by a quirky pub with doors on the ceiling, a toilet bowl in the corner and signs directing you to the nearest venereal disease clinic. And yes, there's still **Black Sheep Best Bitter** on the bar – close links with the brewery have endured - still the Yorkshire Post to read whilst you're having a pee and please don't make the mistake that perhaps the rules on swearing have in any way been watered down.

You'll still find it hard to get a padded seat and the cast-iron tables are just as immovable, beer mats are non-existent

and I still look at some of the enamel signs and ephemera and wonder if they have always been there (they usually have). This alternative approach to internal décor has stood the test of time well and is a testament to Maxine's inspiration at the time; in fact, it has recently been copied - albeit in a reduced and cheaper format - in some of the upstart pubs and bars now springing up. In the **Maltings** however, the overall effect is now a comfortable – even homely – feel added to by the subtle lighting and big windows catching the afternoon sun.

So, what has changed then? Most noticeably is the overall size of the pub with its 2012 extension towards the river. Seen as 'A bit of a gamble' at the time by Shaun and Maxine it now looks like it could have been there from the off. Adding about a third to the indoor area – decorated in keeping with the original style – and an outdoor terrace behind full height and width glass doors with seating for about 20 more. The extension also allowed for the relocation of the kitchen and behold - the enlarged Dragon's Pantry was born. As a material change, it has not affected the feel of the place one bit – unless you like to sit outside which you can now do. But it's made more room and although the pub still gets full, quieter times now have a more airy and relaxed feel which wasn't there before. Elsewhere, Fosters, Carling and the dart board have not survived - with mixed feelings for their absence!



Other changes are more subtle and harder to detect; some are as a result of changes to UK legislation over the period such as the change to licensing laws and the smoking ban. Others have been brought about by the changing needs of UK drinkers who now demand more choice of product and as a result, the **Maltings** has acted. From the original four hand pumps on the bar there are now eight for example and the number of real ciders available has risen to six with the recent addition of the cider wall. Also, as continental beers now have more than

a toehold in UK pubs, more taps have sprouted on the bar dispensing the likes of **Leffe**, **Budvar** and **Erdinger**. The fridge is now stocked with specialist UK and European bottles and, more lately, cans. The 'evil keg' now needs to be embraced and four fonts have appeared to dispense those. People now expect to eat at almost any time of day and so the Dragon's Pantry breathes fire for longer on weekends.

Shaun acknowledges that re-invention and keeping up with the game are key tactics in the York pub scene where - against the trend in most of the UK - we simply can't get enough pubs and bars as they seem to open at a phenomenal rate. Some may be short-lived and burn out after a period, but it's still competition and drinkers are more demanding than ever. To keep ahead of the game, an ear to the ground is all important and that's why Shaun can be frequently seen behind the bar meeting the customer face-to-face.

With its prime location, the pub brings passing trade which means that there are times when the pub is busy - very busy. In that instance, you will see no-one more animated than Shaun himself as he leads from the front. Well-trained and enthusiastic bar staff (the only type allowed) can only work round the well-choreographed machine which is Shaun on a busy shift. On a recent visit, I saw him serving three people at once - pulling a pint of **Black Sheep** for one, filling a glass of **Estrella** for another and taking money from a third! In the midst of this dance Maxine appeared 'Just to make sure he's not slacking' and Shaun seemed to extend a third hand to place a piece of lemon on a fish she was about to serve...

So, how to survive for twenty-five years? Work at it. Day in, day out, keep producing the things that people like about a city pub. Provide an array of drinks and serve them in top condition which is how we like our real ale. Provide wholesome come-back-for-more food and make the atmosphere welcoming and friendly. Yes, you may get a funny look from behind the bar if you ask for a blackcurrant top in your lovely German lager. And teeth will be gritted when once again, someone automatically asks for Carling without taking notice of their environs or failing to spot that this really is not that sort of pub. It's a sad indictment of our times that bouncers are now needed more regularly on the door but move on stag and hen parties - there's nothing to see here!

This being York, there are many young pretenders for the top spot, the brightest star, the go-to pub in town but they've got no less than ten York CAMRA awards to overcome first. As I'm regularly reassured on each visit, Shaun and Maxine have got it nailed and it is up to others to challenge them if they think they're hard enough. So, here's to the next twenty-five years - bring it on! (SG)

*Thanks to Harriet and Katie for assistance with some of the Maltings archeology.*

### Surprise!

Katie and the rest of the staff at the Maltings arrange a surprise party for Shaun and Maxine on a Sunday afternoon, with current and former bar staff and regulars invited providing they didn't let the cat out of the bag.

One essential for a celebration like this is a special beer - no problem, one of the owner/brewers of **Turning Point** is Cameron, who before running the **Falcon Tap** worked at the **Maltings**.

The beer **Turning Point** brewed was **Silver Dome** with the first keg only lasting a few hours at the party. Don't worry if you missed it - at the time of writing it was still available at the **Maltings** where the whole brew run is being sent.

Congratulations Maxine and Shaun!

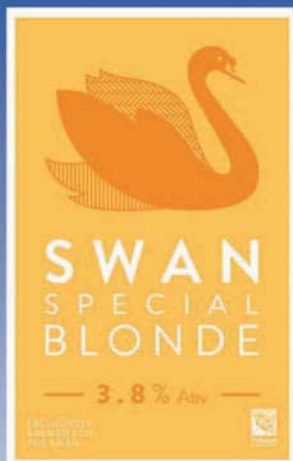




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YORK CAMRA PUB OF THE YEAR 2009  
YORK PRESS BEST OVERALL PUB 2011

# VOLUNTEERING AT THE GREAT BRITISH BEER FESTIVAL

Once again, myself and over one thousand other, possibly crazy people decide to devote a week of their lives to volunteering to work at the GBBF at Olympia.

The show is open to the public for five days but volunteers work the weeks prior and after to setup and take-down. Olympia is a massive venue, but it needs to be as the festival is so large.

On Monday I travelled from Yorkshire to London via National Express from Leeds, arriving parched at Victoria Station. I found a pub and had a very average pint of **Greene King** something bitter (£4.75 – "how much" ?).

I took the tube to my digs, found my room (at a University Accommodation Block) and immediately bumped into someone who worked the festival last year (the 2016 T-shirt was a giveaway) He knew where there was a Wetherspoons, so a convivial evening was spent, later joined by two other CAMRA members.

Just to paint a picture of the festival, over 1000 volunteers serve over 900 real ales and 300 ciders, plus wine and gin, USA bar and foreign beer bar, plus merchandise, over 30 food stalls ranging from Cornish pasties to Bombay street food, and, of course, this year's chosen charity, The MS society, and the massive glass sale/loan bar. Please don't forget the night crew who clean then restock the venue, and additionally the staff who cover various other roles such as running the pub games areas and myself, for example, as part of the 30-strong team Foyer Gang, who run the foyer selling admissions, plus leaving duties. There is a team of stewards who patrol the festival and many of whom are SIA trained, and do a sterling job if there are any problems and deal with the inevitable few who have over-indulged!

I thought I would give you a diary-like recollection of my typical day at the festival....

8.00 am my alarm goes off. (I only got to bed at 1.30 last night). Time for a morning shower etc, then down to the refectory for breakfast. We stay in University of

London accommodation, which is perhaps only practical, but the students certainly do not skimp on breakfast. It is help yourself, take what you want, and has vast array including full English, healthy options and various items I don't recognize, or at least not for breakfast, for our international friends – though quite what they think of kipper I don't know.

Next option is to get a bus to Olympia, maybe 100 yards from the digs, but usually several colleagues (T-shirt is a giveaway) waiting for bus. After a free tour of Central London (Oxford Street, Harrods etc) we arrive at Olympia.

Enter Main Hall, Don Hi-viz jacket and sign in at Volunteer's office to be assigned your job for the day. For some reason fully trained Foyer Staff (I am) are in short supply so I am happy to sign up for the week in that role (I have a part-time job in my local pulling pints (if I want to do that?)).

When arriving early, we are assigned various tasks prior to opening. My speciality is to open the packets of the festival souvenir programmes/guide and arrange them decoratively on the counter in the foyer. I did 2980 today. Unfortunately at noon when the punters arrive my beautiful efforts are destroyed!

We are called for a pre-festival briefing in the staff office, and the move to our assigned stations.

There is a certain feeling of power as several thousand thirsty visitors queue up outside and I can look at my watch and shake my head, five minutes until noon, Sorry!

Finally the doors are opened to ticket holders, this further aggravates those have not had the foresight to buy tickets in advance (and save £3).

We go as fast as possible but "cash or card, card contactless?/ member or non member?" Gets somewhat monotonous. Eventually they all get through, but their urgency is somewhat spoiled because of the regrettable need for bag searches, then at last they can join the queue to get a festival glass. Perhaps they are by now dying of thirst but I promise that few of our 900 beers will run out!

At last they can enter the festival and sample our wares. We also get a number of customers who attend every year, there is a dwindling group of Chelsea Pensioners

who attend in full uniform, regrettably this year only two, who of course have a great time whilst, of course, paying for nothing.

We three in our ticket office now only need two of us so we mutually agree a 30 minute break rota amongst ourselves. We have a staff area upstairs with free bar and excellent food available, plus seats (standing on the hard marble steps is a bit different to all day sitting in my plush office chair!).

I choose to revisit my youth in Wiltshire and enjoy becoming a regular at the **Wadworth** stand (I was weaned on 6X at age 14; also I felt honour bound to try **Rudgate Ruby Mild**, the gold award winner. (If you leave my house turn left and left again and you are in **Rudgate**.) Similarly one bar was serving **Moles**, **Rucking Mole?** – anyway, I was in the scouts with “mole”, Roger Catey in my previous life in Wiltshire.

My break over, back to the foyer. I won the world record for persuading 11 new members to join during the day – no brainer- £20 of Wetherspoons vouchers, two free pints

at the festival (worth £8 ) and £3 off admission - already £7 quid ahead.

But what else do I get for my membership? – reduced price entry to festivals and meetings and trips with local branch etc. The killer blow (which I cannot guarantee to all new members ) is that I met my girlfriend via a CAMRA festival!

At the end of session we stand in the foyer with our glass carrier bags for people who are taking their glass away with them.

The last orders call is 10.15, closed at 10.30, and get them all out ASAP. As soon as the stewards announce all clear we adjourn to the staff bar until 12.30 when the buses take us to our digs.

Basically crash out (though high on enthusiasm) to prepare for the same 14-hour shift tomorrow – why do we all do it ? I don't know logically, but it is an amazing experience, I've already volunteered for next year plus York and Coventry Festivals. (DM)



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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	Kirkham	Stone Trough
Aldwark	Aldwark Arms	Leavening	Jolly Farmers
Appleton-le-Moors	Moors Inn	Newton on Ouse	Dawnay Arms
Asselby	Black Swan	Osgodby	Wadkin Arms
Barkston Ash	Boot & Shoe	Raskelf	Old Black Bull
Barmby on the Marsh	Kings Head	Riccall	Greyhound
Bishop Wilton	Fleece	Selby	Cricketers Arms
Bishopthorpe	Marcia	Selby	<b>Giant Bellflower</b>
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		
Kilburn	Forresters Arms		

### York

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

# COASTLINES



We would like to congratulate the **Stumble Inn**, Scarborough for being named Regional and Super Regional cider pub of the year 2017. The

presentation of the certificates took place on Saturday 14<sup>th</sup> October at The Scarborough CAMRA Real Ale and Arts festival.



*Presentation to the Stumble Inn at the Beer festival*

## Branch meeting in September at Brass Castle Brewery

A big thank you to Rachel Watmore who organised her first P'ss up in a Brewery on Saturday the 9<sup>th</sup> of



*Piss up in a brewery!*

September, as the branch held its members meeting in the Brass Castle Brewery. The meeting was pleased to welcome new members to the branch, including the new owners of the **Anvil** at Sawdon, who have taken over a celebrated restaurant and bar, and now are looking to develop the bar to encourage more real ale drinking.

A big thank you to Brass Castle for hosting the meeting, we met amid fermenter and conditioning tanks, and breathed in the smell of bog myrtle!

## The last survey trip of the year

The 30<sup>th</sup> of September saw 14 members travel in a hired minibus to visit four last remaining pubs on our list to survey for our branch Pub of the Year 2017. To be voted on at the branch AGM on December the 14<sup>th</sup> – please see website [scarborough.camra.org.uk](http://scarborough.camra.org.uk) for details.

After stopping off to sample the delights of the two pubs in Thornton le Dale, the **Buck** and the **New Inn**, both of which served fine examples of real ale, we headed off into the **Horseshoe Inn**, Levisham. However, some of us were unaware the route would be quite so exciting, as we travelled up and down a valley side, on a road the width of the van, with a huge drop at one side of us to the valley floor. The pub is situated in an idyllic spot, and is popular with walkers.

Bravely we travelled on to Levisham Station which is on the North Yorkshire Moors Railway – NYMR- which was part of the railways beer festival. I say bravely, as the route provide somewhat of a challenge for our minibus and our amazing driver Jonathan. The plan had been to walk from Levisham Station to the last pub on our list, the **White Swan** at Newton -on Rawcliffe, but the inclement weather, a steep muddy field and a herd of cows, defeated even the most determined drinkers. Members did then make other arrangements to visit the pub independently later in the year. After returning to flatter land, the group attended the NYMR beer festival at Goathland Railway Station, the beer and ciders on offer were well kept and the choice was very acceptable. Beer and steam trains, what was not to like?

## Beer Festival

Following on from the inaugural event at Scarborough railway station the second Scarborough beer festival was another success.



The total number of pints drunk by customers was 4200 of real ale and 800 of cider.

The public voted for their beer of the festival, and 40 of the 66 beers available received votes, which demonstrates the wide variety of tastes enjoyed by the 86 beer drinkers who took the time to vote.

The winner of the Gold award and festival favourite was **North Riding Brewery's Tiramisu Porter**.

The joint silver award winners are, **Brass Castle's I am Gruit**, **Wold Top's Worts'n Ale** and **Campervan's Mutiny on the Bounty**.

The Cider vote was won by **Waulkmill** with their **Wallace 1305**, the runner up was **Orchards of Hushwaite** with their **Galtres Sweet**.

The festival organisers would like to thank, York Branch for the loan of their bars, and Hull Branch for the loan of handpulls, taps and widges.



## Scarborough CAMRA Branch Committee 2017

**Branch Chairman:** Mike Stock

✉ [indigoalley@btconnect.com](mailto:indigoalley@btconnect.com)

☎ 07855912860

**Branch Secretary:** Gillian Harper

✉ [Scarborough.camra@gmail.com](mailto:Scarborough.camra@gmail.com)

☎ 07786378557

**Branch Membership Secretary:** Graham Woodford

✉ [Firkins451@gmail.com](mailto:Firkins451@gmail.com)

**Branch Social Secretary:** Phill Healy

✉ [borobblue65@outlook.com](mailto:borobblue65@outlook.com)

**Branch Treasurer:** Dawn Woollons

✉ [treasurer@scarborough.camra.org.uk](mailto:treasurer@scarborough.camra.org.uk)

**Webmaster:** Peter Bradney

✉ [peter.bradney@gmail.com](mailto: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](mailto:Raymondwest53@gmail.com)

**Pubs Campaigns officer**

Malton, Pickering: John Jennings

✉ [Johnjennings9nf@btinternet.com](mailto:Johnjennings9nf@btinternet.com)

**Pubs Campaign officer, Filey, Hunmanby:** Ed Koscielski

✉ [ed.koscielski@byinternet.com](mailto:ed.koscielski@byinternet.com)

**LocAle:** Vacant

**Cider Rep – town:** Michelle Low

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

**Cider Rep – rural:** Tracey Knorn

✉ [Knorn70@yahoo.co.uk](mailto:Knorn70@yahoo.co.uk)


**Clubs rep:** Harry Smith

✉ [c/o\\_sandrasmith202@hotmail.co.uk](mailto:c/o_sandrasmith202@hotmail.co.uk)

**Beer Festival Org:**

✉ [bfo@scarborough.camra.org.uk](mailto:bfo@scarborough.camra.org.uk)

# Snickleway Inn



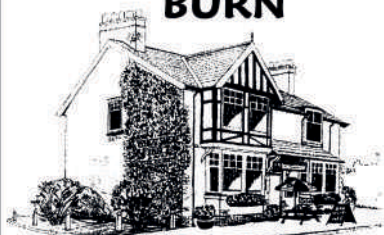
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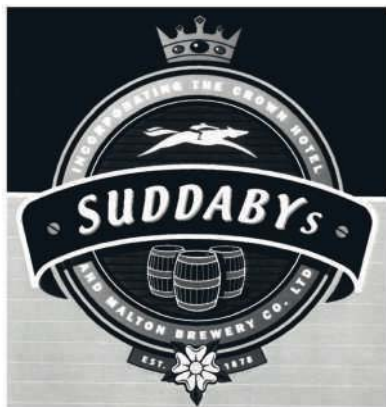
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# BEER FESTIVAL

The 9th York Beer and Cider Festival to be held at the Knavesmire in September was another roaring success. For the second year we held the festival in the racecourse enclosure which provides a better drained site than the previous location. This was to prove to be important as the rain returned for the 2017 festival. Rain, grass and lots of people inevitably leads to mud, but only the area in front of the stage really suffered – lots of enthusiastic people dancing along to the music and a dip in the ground the cause!



The festival was a showcase for local, national and foreign beers with over 450 British beers available to try and a range of foreign beers, including the first UK draught beer from Le Spingo, an Italian brewery on Sardinia, with the brewery serving on the foreign beer bar available to answer questions. We were not short of British brewers in attendance, many came for the trade session on Wednesday and several with brewery bars (Bad Seed, Brass Castle, Brew York and Turning Point staying for the whole festival).



*Bad Seed behind their bar*

The festival opened on the Wednesday with a trade session and judging of the LocAle of the festival awards. These awards cover all the cask beers at the festival that were brewed within 25 miles of the festival site and were judged in categories in blind tastings by panels of judges. The overall winner of the LocAle of the festival was **Wilde Child Righteous Indignation**. A full list of the winners can be seen at the end of this article.



*Judging the LocAles*

During the latter part of the trade session we also admitted CAMRA members, to give them a chance to see the festival ahead of the main opening. Then we opened to the public and anyone could join us for the Wednesday evening. If you haven't been on a Wednesday before it is a good session to experience the festival – it is much quieter than other days (although still enough people so it doesn't look empty), no queues at the bars and a chance to talk to many of the brewers who are still there from the trade session. Not to mention a chance to sample the winning beers before the inevitable rush and running out!



The festival is staffed entirely by unpaid volunteers – 190 of them this year. Helping at the festival is great fun and

there are a range of jobs available, not just serving on the bars, which is the most visible. Why not think about joining our team for the 2018 festival, which is also our 10th anniversary of the move to the Knavesmire. Thank you to everyone who did volunteer at the festival – we couldn't do it without you!

From Thursday to Saturday the festival is open all day and got progressively busier. We had a bus service from the station to the festival for the first time, which was definitely appreciated in the rain! We plan to repeat this next year, so check our website nearer the time for details.

Another new idea we tested this year was to keep 36 beers back for Saturday (one bay of stillage in each of the three bars) to ensure there were some top quality beers available for people who can only come on the Saturday. These beers were all from breweries where we have more than two beers available (so anyone coming earlier in the festival could still try beers from those breweries). Initial feedback was positive, so it is likely we will be doing this again next year.



We also had a first for the festival on Saturday. Anyone who was there in the afternoon would probably have noticed a very well dressed party arriving to reserved tables. We will not usually reserve tables, but when we were approached by a couple wanting to hold their wedding reception at the festival there was only one answer! We hope they enjoyed their day and from the star letter in November's Whats Brewing it looks like they did!



*The happy couple!*

Yet another first for this festival was our events programme which ran along side our music programme. When the stage wasn't being used for music we held a range of talks and demonstrations, including cooking with beer, Roger Protz talking about IPAs, Ignazio Cabras and Nadine Waehning talking about their research (the importance of pubs for the economy and the importance of marketing for breweries) and the highlight for me, a pubs panel with Greg Mullholand, Mark Dodds, Paul Crossman, Ignazio Cabras and Simon Jenkins talking about the issues in the pub trade and what can be done to save the all-important pub.



*The pubs panel*

As well as the beer we had a range other stalls at the festival. Outside we had the food traders, who covered a wide range of food offerings. Inside we had chocolate, T shirts, crisps, olives and leather working alongside our own membership stand where 34 new members were

recruited – hopefully some future festival volunteers in that lot!



Despite the rain we had a record number of visitors to the festival and it was a great success. You don't need to take our word for it a Yorkshire beer blogger, Mike Hampshire, wrote a blog about the festival which was entitled "York CAMRA, modernising the traditional CAMRA beer festival" - <https://mikestaproom.wordpress.com/2017/09/27/york-camra-modernising-the-traditional-camra-beer-festival/>

I hope everyone who came to the festival had a great time and will be back next year for our 10th anniversary. I'm sure we will be able to think of some special ways to celebrate!



The LocAle of the Festival results are:

OVERALL

GOLD

Wilde Child - Righteous Indignation

SILVER

Harrogate - Plum Porter

BRONZE

Northern Monk - Striding Edge

PALE & AMBER < 4%

GOLD

Northern Monk - Striding Edge

SILVER

Daleside - Autumn Leaves

BRONZE

Great Heck - Navigator

PALE & AMBER 4 - 4.4%

GOLD

Hambleton Ales - Crafty Collab

SILVER

Roosters - C.C. Rider

BRONZE

Sunbeam - Blinded by the Light

DARK ≤ 5%

GOLD

Turning Point - Lucid Dream

SILVER

Revolutions - Swoon

BRONZE

Great Heck - Voodoo Mild

PALE & AMBER 4.5 - 5%

GOLD

Tigertops - Union Pacific

SILVER

Great Heck - Christopher

BRONZE

Ridgeside - Roosevelt

## PALE & AMBER 5.1 - 5.9%

### GOLD

Brew York - Haast's Eagle

### SILVER

Bad Co. - Wild Gravity

### BRONZE

Hop Studio - India

## DARK > 5%

### GOLD

Bad Co. - Burnt Ends

### SILVER

Half Moon - Olde Skool

### BRONZE

Brown Cow - Double Chocolate Porter

## PALE & AMBER > 6%

### GOLD

Wilde Child - Righteous Indignation

### SILVER

Northern Monk - New World

### BRONZE

Brew York - Big Eagle

## SPECIALITY

### GOLD

Harrogate - Plum Porter

### SILVER

Five Towns - Man'goes into Fernandes

### BRONZE

Brew York - Luke Piehawker

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# ON YOUR BIKE

## NORTHALLERTON WEEKEND CYCLE TRIP

The panniers were packed, the tyres blown up and the sunglasses were on. Err, hang on, put the sunglasses away and dig deep for them waterproofs, yep that's right, summer was here and we were ready for our annual York CAMRA cycle weekend. As I left my house it was raining hard and as Rich D and I headed off towards York it got torrential, luckily we took shelter underneath a road bridge. I'd not seen rain like this for at least a week and a half. I was confident that it would soon pass though and within five minutes the sky was clearing from the south so we set off again. By the time we were in York it had stopped, and by the time we met up with the others at Shipton by Beningbrough the sun was out and sun cream was required. Hopefully this good weather would last all weekend.

Sunglasses now on, Andy, Karl, Howard, Rich D and myself headed off down the country lanes heading for our first stop which was the **Oak Tree** in Helperby. None of us had been here before. Inside it was very nicely decorated; the choice of beer was **Timothy Taylor's Boltmaker**, **York Guzzler** and **John Smith's Cask**. After a very enjoyable first pint in a nice pub we set off on our way again. Setting off down some nice quiet country roads and across a track which went through a farm (I'd checked it out earlier in the year to make sure we could get through) we ended up at the **Moor and Pheasant** in Dalton. **Rudgate Yorkshire Blonde** and **Theakstons Best Bitter** were on offer. We sat outside as it was very warm by now. Rich D had a tip-off that there was another pub in the village so he went to check it out. The tip-off proved to be true, the pub is called **Ye Jolly Farmers** and he had a cheeky half in there before we set off again Thirsk bound. As we cycled into Thirsk we could see in the distance a youth crossing the road whilst glued to his phone, he had no idea we were approaching but we had him in our sights and gave him a shock as we whizzed past! All he gave us was a load of slaver, God speed my friend, God speed.

In Thirsk we tied up our bikes and headed to the **Three Tuns**, a Wetherspoons, for lunch and a pint and were able to use up some vouchers. The beer choice was **Yorkshire Heart Get Pithed**, **Rudgate Grease Monkey**, **Greene**

**King Ruddles Best**, **Sharps Doombar** and **Yorkshire Heart IPA**.

After lunch we headed across the road to a pub called **Little 3**; I had been looking forward to this place for a while and was not disappointed. A really cosy little pub with a lot of character definitely worth a visit. Beers on offer were **Moorhouses Stray Dogs**, **Pennine Pennine Challenge** and **Crafty Dog Brewery Pale Rebel**, all beers in here rotate very quickly, so there is always something different.

After leaving Thirsk we had one more stop before Northallerton. Again cycling down some cracking country roads with some quite big inclines (the granny ring was used) we stopped at the **Dog and Gun** in Knayton. Again sitting outside enjoying the sun we enjoyed either **Timothy Taylor's Landlord** or **Theakstons Best Bitter**.

After a short-ish ride we arrived in Northallerton and checked into the **Golden Lion**, a great hotel right in the centre of town and they even locked our bikes away for the night. After a quick freshen up we all met in the hotel bar before we headed out into the night. There were three good pubs we wanted to check out, the first being **Tithe Bar**. It was a very busy bar, beers on offer were **Brass Castle Mackitty**, **Sunshine** and **Misfit**, **Okells MPA** and **Timothy Taylor's Boltmaker**. Our next port of call was the **Little Tanner**, tucked away down a side street, easily missed if you don't know about it but well worth a visit, live music is also a regular feature in here. The choice of beer was **Northallerton Snowstorm** and **Gold and Yorkshire Heart JRT Golden Best**.

The next pub is a cracker, again down a side street in the middle of a shopping arcade. The **Stumble Inn** had a vast choice of beers and ciders, it is like a mini beer festival in here, no music, no games machines, just a cosy little pub. The great choice of beer included **Titanic Stout**, **Hadrian Border Secret Kingdom**, **Lincoln Green Sherwood**, **Northallerton Snow Storm** and **Gun Dog and Bingley Koru**, and with 3rd's on offer we could try most if not all the beers. We reluctantly left as we all had to eat. We went for a great curry then called it a night. Definitely recommend Northallerton.



*Before we all set off back towards York*

After a good night's sleep and a cracking full English we re-mounted our bikes and headed back towards Thirsk, where if timings were right we would meet up with Mark who had got a train from York and was going to cycle back to York with us. After a mainly downhill ride from York to Northallerton we know we would encounter a few hills coming back home, which we did, but at least it would help work off breakfast.

Timings were perfect at Thirsk because as we were locking up our bikes Mark turned up full of energy, with a pack-up lunch in his bag and ready for a beer but as it was still early we all settled for a coffee in the **Three Tuns**, a Wetherspoons. Soon the clock struck 12 so time for a beer we all thought. Mark was keen to go to the **Little 3** so we headed across the road.

One change from Saturday was **Northallerton Keepers Gold**. Someone in our group asked for a half of one beer and a half of another and I think the barman misunderstood as he put both halves in one pint glass, eyes rolled as he realised his mistake. He could have just made a fantastic new brew but it was nothing special, in fact I think we left it undrunk.

We decided to have a chip butty in Thirsk market square then headed off. Heading out of Thirsk cutting across the A19 we headed for Coxwold. After cycling up some quite steep hills we arrived at the **Fauconberg Arms**, a lovely village pub with the following beers on offer: **Theakston Best Bitter**, **Ainsty Ales Wankled Waggoner**, **Issac Poad No 84** and **1863**. With everyone in good spirits

we decided to cycle to the **Durham Ox** in Crayke, again lots of hills but we all made it and sat in the beer garden overlooking some great views of the countryside all enjoying a pint of either **Rudgate Battleaxe**, **Black Sheep Best Bitter**, **York Guzzler** or **Timothy Taylor's Boltmaker**.

The skies were beginning to darken and rain was not far away so we pressed on towards the **Mended Drum** in Huby. The roads had levelled out by now so it was a pleasant ride and the rain held off, just. The **Mended Drum** is a great pub with always a great choice of beer. Today's choice was **Black Jack Royal Flush**, a **Brew York** and **North Riding Brewery** collaboration called **Cautious Hoptomist**, **Brass Castle Session IPA**, **Half Moon Dark Masquerade** and **Black Sheep Best Bitter**. While enjoying a pint the heavens opened so there was only one thing for it, have another beer. If it had been snow I would have been concerned as it was only July, but if it ever does snow it would be a great place to get snowed in. Dreaming aside it was only rain so the waterproofs came out and we had to brave it and headed back towards York where we all went our separate ways. A great weekend had been had, and it finished as it started, wet.



*All of us enjoying a pint in Little 3*

## AUGUST CYCLE RIDE

Three weeks after the Northallerton cycle ride it was time to jump back on the bike for August's social cycle. Meeting at the **Walnut Tree** in Heworth on a very warm evening were Andy, Rich N, John, Karl, Howard and myself,

enjoying a pint of either **Treboom Yorkshire Sparkle**, **Wychwood Hobgoblin** or **John Smiths Cask**. Howard was telling us that he had hoped to go water skiing earlier in the week but he couldn't find any lakes with a good slope.

Back on the bikes we headed off to the **Blacksmiths Arms** in Huntington; Rich D, Mark and Mike met us here. Mark had just returned from the GBBF and had been used to a massive choice of beer but the choice in here was not too shabby, with **Roosters Yankee**, **Sharps Doombar**, **Greyhawk Pippin**, **Timothy Taylor's Landlord** and **Rudgate One Tree Hill**. Karl then got 'the fear' as he realised he had lost his wallet. Luckily he phoned the **Walnut Tree** and they had found it, so he set off back to pick it up.

We all set off to the **Ship** in Strensall. Sitting outside we enjoyed a pint of **Helmsley Striding the Riding**, **Greene King Old Golden Hen**, **JW Lees Bitter**, or **Timothy Taylor's Landlord**.

Mark and Rich D quickly called at the **Six Bells** as Mark is in the process of visiting all **Sam Smiths** pubs in the UK, so tonight he was going to get two ticks as the next port of call was the **Agar Arms** in Warthill. After a long drag to Warthill with the weather turning we arrived and Karl re-joined us with his wallet - so the drinks were on him then? We all enjoyed a very nice pint of **Sam Smiths Old Brewery Bitter**.

By the time we left it had stopped raining and the sky had cleared. According to the news it was a good night to see shooting stars. Half way back home a few of us spotted one and I made a wish but I can't tell you what I wished for because it wouldn't come true. A very enjoyable evening had been had. (RK)



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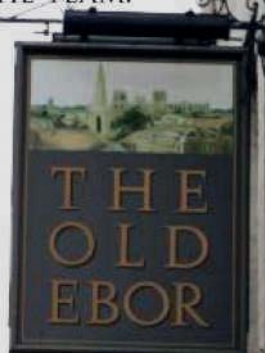
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**SAT: 12PM - 2AM**  
**SUN: 12PM - 11PM**

# FESTIVAL FUN

## WOODFEST AT BISTRO GUY

YorkSPBW and **Bistro Guy** on Gillygate in York ran a superb wood cask beer and wood fired pizza festival Friday 13<sup>th</sup> - Sunday 15<sup>th</sup> October with over a hundred festival goers enjoying seven beers in the wood from local breweries and pizzas that were paired to the beers by the chef Guy Whaples.



The beers were Hop Studio Extra Pale Ale 4%, Brew York Keras 4.1%, Half Moon Autumnal Ale 4.3%, Bad Seed Amarillo Pale Ale 4.5%, Turning Point Disco King 5.1%, Northern Monk Northern Star Mocha Porter 5.9% and Elland 1872 Porter 6.5%.

We had some of the brewers come down and chat to folk so thanks Rich, Aron and Cam for that and Tony who loaned us the bar and gantry. The weather was fantastic and everyone enjoyed the big beer garden whilst savouring the beers and pizza. Whilst also generating £102 for RNLI with the Glenfarclas Whisky Raffle.



The event was a huge success and generated ten new members for our branch whilst also enlightening folk as to what we do and supping the excellent ale. We will be following up with a spring festival and will let you know the dates in the first Ouse Boozer of 2018. I wish to thank all that came along and the many CAMRA members helped out so thanks there and Emma from Leeds CAMRA who helped pulling pints and generated new members and raffle tickets.



See you in the Spring... (MH)

## HELPERBY BEER FESTIVAL

Helperby Beer Festival proved a roaring success again. Thanks to both local business and interested local people the majority of the casks, key keg and keg beers were sponsored.

Hartley's Butchers ensured the barbecue was kept well stocked with sausages, burgers and chicken. The festival raised well over £9000 for the village.

Thanks also to the local cake bakers and the ladies who ran the tea and coffee stall for their stalwart efforts which were very much appreciated.

## UPCOMING FESTIVALS

### Stockton Ale & Arty Beer Fest

ARC, Dovecot Street, Stockton-on-Tees, TS18 1LL

Thursday 22<sup>nd</sup> – Saturday 24<sup>th</sup> February

The venue is three min walk from Stockton High St and 10 -15 min walk from Stockton and Thornaby railway stations.

There will be 80+ real ales, ciders and perries. The souvenir glasses are £2.50 (refundable) and food will be available all sessions.

Afternoon sessions (11am – 5pm): Card-carrying CAMRA members free, non CAMRA members £2 admission - pay on the door.

Evening sessions (6.30 – 11pm) admission (beer fest only): Thursday £4.50; Friday £4.50; Saturday £3.50.

Evening sessions (6.30 – 11pm) for beer festival and entertainment:

See ARC website for admission costs and further details. All evening tickets can be bought from ARC's Box Office in person, by phone 01642 525199 or via

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

See Branch website for more details -

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

### Bradford Beer Festival

Victoria Hall, Saltaire

Thursday 22<sup>nd</sup> – Saturday 24<sup>th</sup> February

There will be 130+ real ales, ciders and perries, fruit wines and international beers. This will be accompanied by great food and live music.

Tickets will be available soon by post, online and from local outlets – see the website for more details.

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

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

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

### Bishophthorpe Sports & Social Club

12 Main Street, Bishophthorpe, York, YO23 2RB

Friday 16<sup>th</sup> March – Sunday 18<sup>th</sup> March

Bishophthorpe Sports & Social Club would like to let people know their Annual St Patrick's Day (well weekend) Beer Festival will run from 16<sup>th</sup> March to 18<sup>th</sup> March 2018. There of course will be some real cider and perry as usual.



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# ASSETS OF COMMUNITY VALUE



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

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

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

## DECISIONS TO DATE

It has been a disappointing quarter in York with no new pubs listed and the loss of one pub on the register. Planning permission has been granted to demolish the **Carlton Tavern**, Acomb in order to build a care home in its place.

Outside York we only have one addition, Selby have added the **White Horse Inn**, Church Fenton.

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.

In Harrogate, the **Henry Jenkins Public House**, Kirkby Malzeard is now listed as being in the full monitorium period which lasts until 4<sup>th</sup> January 2018. The community interest group is listed as The Henry Jenkins Community Coop Limited.

The York CAMRA branch covers a number of local authorities and whilst some authorities have an ever growing number of pubs listed it is still early days with some of them. We will report the progress in Ouse

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

The decisions listed on the web sites are:

**YORK:** **Golden Ball**, the **Fox Inn**, the **Mitre**, the **Punch Bowl** (Lowther Street), the **Swan**, the **Jubilee**, the **Minster Inn**, the **Grey Horse**, Elvington, the **Bay Horse**, Murton, the **Blacksmiths Arms**, Naburn, **Derwent Arms**, Osbaldwick, the **Lord Nelson**, Nether Poppleton, the **Wenlock Arms**, Wheldrake, and **Deramore Arms**, Heslington. Planning permission has recently been granted to demolish the **Carlton Tavern**, Acomb.

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

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

**HAMBLETON:** **Blue Bell Country Inn**, Ane, 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](https://www.york.gov.uk/info/20043/asset_management/1590/assets_of_community_value)

#### SELBY

Selby has a web page giving details about how to apply and the register of decisions at

<http://www.selby.gov.uk/community-right-bid>

#### RYEDALE

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

#### HAMBLETON

[http://www.hambleton.gov.uk/info/20065/community\\_action/251/community\\_right\\_to\\_bid](http://www.hambleton.gov.uk/info/20065/community_action/251/community_right_to_bid)

#### HARROGATE

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

#### EAST RIDING OF YORKSHIRE

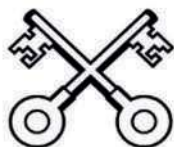
<http://www2.eastriding.gov.uk/council/council-property-and-land-ownership/assets-of-community-value/>

#### SCARBOROUGH

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

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*Good Beer Guide 2015*

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# BREWING THE FESTIVAL SPECIALS

## BREW YORK



*The Brew York Team*

8 o'clock is pretty early for the retired folk among us, but's that when the CAMRA team of four assembled at **Brew York** to craft a special festival brew. Head Brewer Lee had already been busy heating up the liquor tank and weighing out the malt into the upper floor hopper. As we started adding the grain and hot water, there was a technical



*Paul stirring!*

problem – the mix was blocking and not flowing as it should. Time-honoured solution, hit it with a lump of metal! Not a hammer but the stainless scraper for the mash tun but it duly produced the right result. Paul Marshall got to work stirring (one of his known traits), while Paul

Robertson was enlisted to cut the vanilla pods for the vodka flavour extraction.

The beer we were to brew was a special recipe porter named **Luke Piehawker**, in honour of Luke Watson our

fellow CAMRA member who we sadly lost to cancer in May this year at St. Leonards Hospice. Luke was particularly fond of **Brew York** and interesting beers so this was a good fit with exotic ingredients including pecan nuts and vanilla pods. As we started to transfer the wort from the grain, our special guests arrived – three members of Luke's family, his Mum and Dad, Mandy and Peter Watson and sister Hope McGee travelled on the train to lend a hand too. From the 40 casks that would result we heard that Peter's local, the Cleveland Hotel in Redcar, had asked to take one too, a nice touch.



*Paul preparing the vanilla*



*Infusing...*

Hope added the vanilla pods to a glass flask and Peter gave it a good shake. The pods would infuse for ten days or so to extract the flavour.

When sparging was complete, Ken and Peter dug out the spent grain from the mash tun, aided by Paul M and I scraping the sides. When the wort had finished transferring, Mandy fired up the gas boiler and we left the copper to boil for a well-deserved lunch. After cooling and transfer to the fermenter through the heat exchanger, the team of 8 shared the tasks of



weighing out and adding the bittering hops, mixing and adding the yeast and of course washing equipment and the floor! There were no amateur volunteers to remove the hops from the hot copper so this was left to the professionals. With such a big team we finished relatively early mid-afternoon.



*Family briefing*

Thanks to Head Brewer Lee for his leadership (and doing the less glamorous jobs), Luke's family Peter, Mandy & Hope and the CAMRA team Ken Wright, Paul Marshall, Paul Robertson (and me) for an enjoyable and productive day.

P.S. As a further thank you, St. Leonards Hospice who care for many people like Luke in their last days were also our charity on the Saturday of the festival. (KS)

**BAD SEED**

The idea for second festival special started many months before the festival, when I decided I wanted to try brewing a beer with the herb that shares my name, Melissa officinalis, otherwise known as lemon balm. The original idea was for a Saison, which should work well with the lemon flavour. All that was needed was a brewery to help out...

This is where James and Chris from **Bad Seed** come in. They were interested in the idea and agreed to give it a go. Just one problem – they were short of a team member for a Game of Beer Pong at the **Falcon Tap**. So, the price was set – join the **Bad Seed** Beer Pong team for the match (we lost!) and the special beer would become a reality.

As we started to look more seriously at the recipe Chris and James proposed doing a Belgian style wheat beer

instead, which would be launched at the festival in both cask and Key Keg. The main reason for the change in style was that they prefer Saisons in Key Keg format and thought the wheat beer would work better in cask. I was happy as lemon flavours certainly work in Belgian style wheat beers, so **Melissa's Wit** was born.

Brew day started with me picking some Melissa officinalis I had been growing in my garden specially for the brew to supplement the dried Melissa that would provide most of the flavour.



*Picking the Melissa!*

I also needed to recruit some helpers, so Allan (who orders the beer for the festival), staffing officer Mandy and photographer Paul stepped forward (all the remaining photos in this article and the festival photos are taken by Paul). We met up at York station and got an early morning train to Malton ready to start brewing.

James had already started when we arrived and there was a mash tun full of grain and hot liquor (water!) already underway extracting all the goodness from the grain to give us the wort for transfer to the copper.



*Allan digging out the mash*



This is where we joined in, with the first job digging out the mash tun. Everyone who has ever helped brew a special beer knows it is the guests' job to dig out the mash! We got stuck in and I volunteered to climb in to finish off – not the most elegant of operations, but I did manage!



*Melissa digging the Mash*

The other job we were able help with was weighing out and adding the hops for two separate additions. We also added the fresh Melissa to one of these and plenty of lemon grass for extra lemon flavour.



*Hops with lemongrass and Melissa officinalis*

While the brew was boiling away we were able to go upstairs to sample the beers Chris and James had put on their bar for us, so we were able to relax for a while after the hard work! The smell from the lemon grass and Melissa was amazing and made us very hopeful for a lovely beer to come.

That only lasted until the boil had finished and precious liquid transferred to the fermenter. This time Mandy got the job of climbing in the copper, head first!

The main addition of Melissa was to come later, during the fermentation. This was the dried Melissa officinalis which should have a more intense flavour than the fresh addition already used.



*Taking a break!*

We left the brew bubbling away in the fermenter as the yeast did its magic. We would all like to thank James and Chris for a wonderful day and allowing me to brew with my namesake herb.



*Mandy in the copper*

We then had to wait until the festival to sample the final product. It was worth the wait and was a delicious light refreshing lemon flavoured wheat beer. Exactly what we were aiming for. James must know something about brewing... (MR)

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# LITTLE BLACK DOG BREWERY



(from Mike's Tap Room blog:  
<https://mikestaproom.wordpress.com>)

Whilst taking in some sunshine and fresh air during a lunch time walk a couple of weeks ago, I happened across a small market taking place at Wellington Place in Leeds City Centre, just by the historic wagon lifting tower. One of the stalls featured a brewery I'd not heard of before – **Little Black Dog Beer Company**.

Based at Carlton Towers near Selby, this is a family-run small batch brewery which has been built on home brewing experience, specialising in bottle conditioned beers. As a small batch brewery, it enables them to brew a wide-ranging variety of different beers.

Doing a bit more research, and **Little Black Dog** offer some unique opportunities for beer lovers. First up is the chance to design your own beer which the team will then brew for you. Secondly, they offer 'Brew School' where you can participate in a complete brew day with the brewing team. The day includes tasting sessions and you go home with beer and memorabilia.



On the market stall this day, there was a choice of around 10 different beers, including an India Pale Ale (IPA), American Pale Ale (APA) and a Porter amongst others. The two women running the stall were friendly and willing

to provide more information on the brewery and how to get hold of their beers. For £10, you could pick up a selection of any four bottles, or alternatively they were priced at £3 per bottle, very reasonable.

Although I wanted to buy them all (of course!), logistically I could only carry four bottles, so I opted for the £10 deal. I picked up the 4.8% **American Pale Ale**, an 8% **Honey Pilsner**, a 4.4% **Mango Wheat** and 5.9% **English Porter**. Of the four, the English Porter was my top pick, roast malt flavours leading the way. When I was checking these beers into Untappd, it quickly became apparent just how big **Little Black Dog's** catalogue of beers is – I was also told when I was at the market stall that next time I



can expect to see an entirely different beer range too.

When I bought the beers, I was advised that as these beers are bottle conditioned, it's best to chill them first, this is to deactivate the yeast sediment and helps settle the beer. I did this, however I noted that once I had poured the beers and they had warmed up a bit, the flavours were much more pronounced – so I suggest either not chilling them so much, or allowing them to warm up before consuming.

If you're interested in checking out their beers, I'm told that **Little Black Dog** are a regular stall holder at the monthly Wellington Place Market and the twice a month Leeds Farmers' Market on Briggate. (MH)

# MATT'S MYRIAD OF BEER STYLES #13

To be honest, I've put off writing about this style for some time. The reason for the delay was simply due to the sheer broad range of the style, with its multiple variations, which made it a little daunting to me. Certainly, the modern version is often nothing like the traditional English version. To say it has morphed somewhat over recent years is a massive understatement. As such, what one person considers an **India Pale Ale** could be quite different to another's opinion. In this edition, I have decided to half my workload and simply concentrate on the traditional **English** version.

As covered in previous editions, beer in the UK used to be brown in colour until brewers were able to get hold of pale malt in significant quantities during the time of the Industrial Revolution (mid-1800's). The story goes that, during this time, it was noted that certain beers seemed to cope much better with the three or four month journey by ship, from England to her Indian colony. These beers contained a higher level of hops and alcohol than the other beers that didn't fair so well, so the name India Pale Ale was coined, or **IPA** for short. Whether this is true is open to debate, but the rest of the story is widely accepted as fact.

The first IPA was brewed by **George Hodgson's Brewery** in London, which was situated close to East India Docks, where (you've guessed it!) ships set sail for India. Mr Hodgson's pale was doing well until the big boys up in Burton-on-Trent took notice and decided to muscle in on the action, keen to replace the business



they'd lost when their Baltic exports had been scuppered by Russian tariffs on imported beer. **Bass, Worthingtons, Allsopp's and Salt** all took advantage of the huge potential export market of this new style of beer. Continuing to supply

the Indian market, they then moved into Australasia, North America and the Caribbean.

So, why were India Pale Ales (allegedly) better suited to the long journeys around the Cape of Good Hope? Hop cones contain resins, acids and tannins that are anti-bacterial and, together with high levels of alcohol, put up a robust defence against infection. As IPAs often contained up to four times as many hops as other styles, this would seem to make sense.

By the time the twentieth century arrived, the overseas markets for IPA were being taken over by new lager styles developed in Germany, which were less bitter and were kept cool by refrigeration. If you know much about the beer market in countries such as Australia and Jamaica, you can make an educated guess which style won the battle. The British brewers therefore concentrated on the domestic market for their pale ale and IPA dropped into obscurity.

It has probably not escaped Ouse Booser readers' attention that, over the last ten to twenty years, IPA has seen a huge new lease of life thanks largely to US brewers, who took this historic style that was given to them 150 years earlier and reinvented it, putting their own unmistakeable mark on it. These US brews have then gone on to influence, in some way or other, the vast majority of the current crop of UK breweries. We'll look at this in more detail in the next edition.

So, what are the typical characteristics of these heavily-hopped, high alcohol English-style beers? They typically have an ABV north of 5% and an International Bittering Unit (IBU) measurement of 40-60, due to the hop content, which is the highest of any English beer style. The aromas and flavours from the hops are pronounced and often enable me to spot an IPA before the liquid has even touched my lips. Citrus and tropical fruits, pine, spice and pepper are often



associated. The beers contain Pale Ale malt, with perhaps a touch of Crystal malt. The English hop varieties used include Fuggles, Goldings, Challenger and Target, which, as a result of IPA, became world famous in their own right.



Good examples of English IPAs are **Fullers Bengal Lancer** (5%), **Worthington White Shield** (5.6%) and **Shepherd Neame India Pale Ale** (4.5%, or 6.1% in bottle). Confusingly for us consumers, there are some brewers who call their beers "IPA" when they are nothing of the sort. Two examples I can think of are **Greene King IPA** (a 3.6% bitter) and **Caledonian Deuchars IPA** (a 3.8% (or 4.4% in bottle) bitter). I can give the latter some slack though, as it was the beer that converted me to real ale!



As for breweries closer to home, we have **Acorn IPA** (5%), **Black Sheep IPA** (5.1%), **Daleside Square Rigger** (4.5%), **The Hop Studio India** (5%), **Rudgate IPA** (5.2%), **Samuel Smith's Old Brewery India Ale** (5% bottle only), **York York IPA** (5%). Pedants may argue that some of these are bitters, but I can live with that. I like them regardless.

*P.S. In the last couple of years, hardly a week has gone by when I haven't seen a beer on the bar that is a collaboration between two or more breweries. It's very much in vogue at the moment. Not wanting to be outdone by the brewers, I am pleased to announce that the next edition of this column will be a collaboration with a fellow member of the British Guild of Beer Writers and former Chairman of the Leeds branch of CAMRA. (MG)*



# A.I. is too important to be left in the hands of machines.

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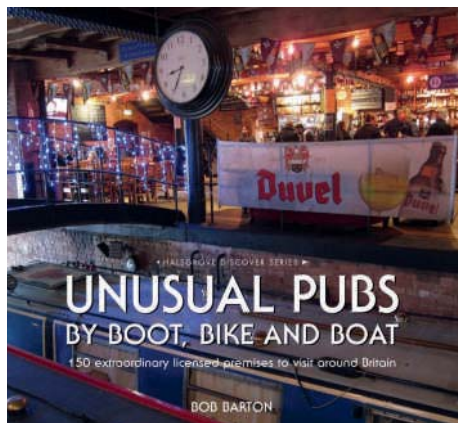
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## UNUSUAL PUBS BY BOOT, BIKE & BOAT



Occasionally, we've all walked into a surprising pub, looked around and thought, 'You couldn't make this up!' CAMRA member Bob Barton has done that umpteen times and written a book containing 150 of them, *Unusual Pubs by Boot, Bike and Boat*. He spent three years searching out and sampling such hosteleries around the country. 'A tough job,' he says, 'but someone had to do it.' He reached many of the watering holes on foot, by bicycle or on board a boat. A few aren't on a road at all, so it's just as well that he has included details of cycle routes, walking trails and canals.

There are pubs in a castle, windmill, abbey, caves, a shed, beach hut and a chapel, to name a few. Not forgetting one in a former public toilet. Some are peculiar because of their strange collections - such as bookmarks, ties or musical instruments - or they are architectural odd-balls. Some are lit by gas-lamps, others have ride-on railways or double as barbers' shops. Text on each pub is accompanied by a photograph; there is also a map showing locations. Bob mentions ales tried, whether dogs are welcome, and plenty of other details and interesting facts. The concept of 'pubs with a difference' is not new, as described in a chapter on the subject's history. Victorian landlords - even medieval innkeepers knew that the exotic or outlandish would pull in the punters. Halsgrove Publishing, 144pp hardback, fully illustrated, £16.99.

Pubs featured include the Blue Bell, King's Arms and Roman Bath (BB)

## BONE MACHINE

**Bone Machine** is a new brewery in the process of setting up in Pocklington. They have already brewed several beers, at **Turning Point** ahead of the completion of their own brewery, which should be completed any time now.

They held a Meet the Brewer and beer launch at **Brew York** where we were able to sample **Green Machine** which is an American Pale Ale, **Dream Machine** which is an Oz Pale Ale, **Garden of Death** which is a New England IPA and a mint chocolate stout called **Mary Ann is Dead**. All these beers were served from Key Kegs, which will be the main method of supply.



The brewery is being set up by two bothers from Finland, Marko and Kimi Karjalainen who are planning to brew a range of different beer styles, including Berliner Weiss and Kettle sours. Marko previously brewed at **Brass Castle** and **Atom** breweries.



# CIDER NEWS

Another edition of Ouse Boozer and yet another new pub opening in York. This one is named **Valhalla** on Patrick Pool, opposite Pivni. Sadly, the trend for new openings to offer only keg cider is followed here, so one visit only for me then.

I try to have a look in at least 90% of the outlets on our York cider pubs list before each edition goes to press to ensure that the list is as up to date as it could reasonably be expected to be. This time I have the misfortune to report on the loss of real cider from another three. First up is **Brigantes** on Micklegate. It had sold real cider for many years, and under the stewardship of Kevin Jones held an annual cider festival. Now it has only keg cider. More worryingly for me is that the **Market Town Taverns** chain of pubs (taken over by Heron & Brearley of the Isle of Man, who also own **Okell's** brewery, in 2011) which it is part of have, up to now, been reliable stopping-off points, so I hope that this isn't a company-wide trend. Next is the **Falcon Tap**, also on Micklegate. I think that it had sold real cider since reopening in its current guise in December 2014. On a couple of recent visits bar staff have intimated that it may appear occasionally on one of the handpumps, but the lack of any mention of cider at all on the pub's website tells its own story as far as I'm concerned. These are the only two of York's entries in the 2018 Good Beer Guide which don't sell real cider, even though they did when surveyed for the guide. I think the selection criteria need to be revisited. The final loss is the **Old Ebor** on Nunnery Lane. As is often the case, a recent change of management has seen the cider go too. I used to enjoy my occasional visits as the guest cider was usually not a mainstream one. This reduces the number of the pubs on the list to 40, but a further 19 have also been on from time to time.

Putting the doom and gloom to one side, there have been, or will be, a number of interesting developments in pubs with more of a commitment to cider.

**York Brewery** is definitely nailing its colours to the cider mast. Their Leeds pub, **Foley's Tap House**, regularly wins awards for the range and quality of its ciders, with at least 24 usually on. Their York pubs are now getting

in on the act too. The **Last Drop** has already increased its range and expects to usually have six available with a mix of traditional ciders (**Woodhall Wizard's Sleeve** and **Gwynt y Ddraig Two Trees Perry** on when I called) and the increasingly popular fruit-flavoured variants. They're not my cup of tea, but I can see why, at 4% and with wine mostly coming in at the 14% mark these days, they would be a better bet for most non-beer drinkers on a full night out. Also increasing its range is the **Three-Legged Mare**. It had ten boxes piled up when I called in, but should have a dozen or so normally. They were just about to erect some proper shelving to provide a better home for these when I visited. The four permanent choices will be **Weston's Old Rosie**, **Lilley's Strawberry**, **Snails Bank Rhubarb** and **Orchard Pig Chilli & Ginger** and there should always be several traditional ciders amongst the fruit-flavoured ones. The best news, though, is that the **Yorkshire Terrier** now sells real cider where previously it had none. There were four boxes on the right-hand end of the bar when I visited, but six should be the norm here. They are also planning to put in some shelving, although lack of bar space has always been a problem in this diminutive pub.

The **Rook & Gaskill** is looking to install a cool store for its ciders, which would be served via wall-mounted taps as per the **Maltings**. The number on offer would also increase from the two usually available.

The **Blue Bell** will be offering just the one cider over the winter because, like a few others, it will have a pot of mulled cider on the bar. It's always worth popping into the front bar for a drink, but the new, bespoke bench covers make leaving more difficult than ever – no more numb buttocks here.

Cider wholesaler **Real Cider Company** of Hebden Bridge, West Yorkshire went into liquidation in July. They had been supplying the area since 2010, and also made ciders under the **Pulp Craft** brand, often seen in York. Other suppliers worth considering are **Small Beer** of Lincoln who deliver to the likes of the **Maltings** and **Rook & Gaskill**, and whose monthly brochure usually includes two pages of ciders, **Pivovar**, owners of **Pivni** and **York Tap**, who have a depot at Elvington and **Hop Studio Brewery** of Elvington who distribute **Colemans** ciders. Another West Yorkshire wholesaler with a cider portfolio



is **Premium Drinks** of Bingley, but I don't know if they deliver in our area. Further information at:

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

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

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

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



Last year's late harvest meant that Hedge-Hoggers Cider didn't start apple pressing until the back end of September. This year, though, the bumper crop (even my own little apple tree has done better than usual) saw them pressing 2000 litres of juice before the middle of the month. Pressing days were scheduled at places like Seamer, Filey and Hunmanby right through to early November. Apparently the Chilli flavoured cider I mentioned last time has been a big hit. Hedge-Hoggers cider maker, Dan Hargreaves, is a professional chef and he gave a cooking demonstration at Scarborough Seafest

where he combined his Chilli cider with mussels. To good effect I'm told

Further information may be found at [www.facebook.com/HedgeHoggersCider](http://www.facebook.com/HedgeHoggersCider) or [seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html](http://seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html) (RB)





### **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 varying

### **Blue Boar**

**Castlegate, York**

1 varying

### **Brew Bell**

**Enterprise Complex,**

**Walmgate, York**

Ampleforth Abbey or Orchards  
of Hushwaite

### **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)

### **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**

6 varying

### **Lendal Cellars**

**Lendal, York**

2 varying

### **Maltings**

**Tanners Moat, York**

6 varying

### **Nags Head**

**56 Heworth Road, Heworth**

Westons Old Rosie

### **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 Old Rosie & 1 or 2  
varying

### **Swan**

**Bishopgate Street, York**

Broadoak Perry & 1 varying

### **The Hop**

**Fossgate, York**

2 varying

### **Three-Legged Mare**

**High Petergate, York**

Westons Old Rosie, Lilley's

Strawberry, Snails Bank

Rhubarb, Orchard Pig Chilli

& Ginger & up to 8 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**

2 varying

### **White Horse**

**Bootham, York**

Westons Old Rosie

### **Woolpack**

**Fawcett Street, York**

1 varying

### **York Tap**

**York Station**

2 varying

### **Yorkshire Terrier**

**Stonegate, York**

6 varying



# THE SLIP INN

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## FREE HOUSE

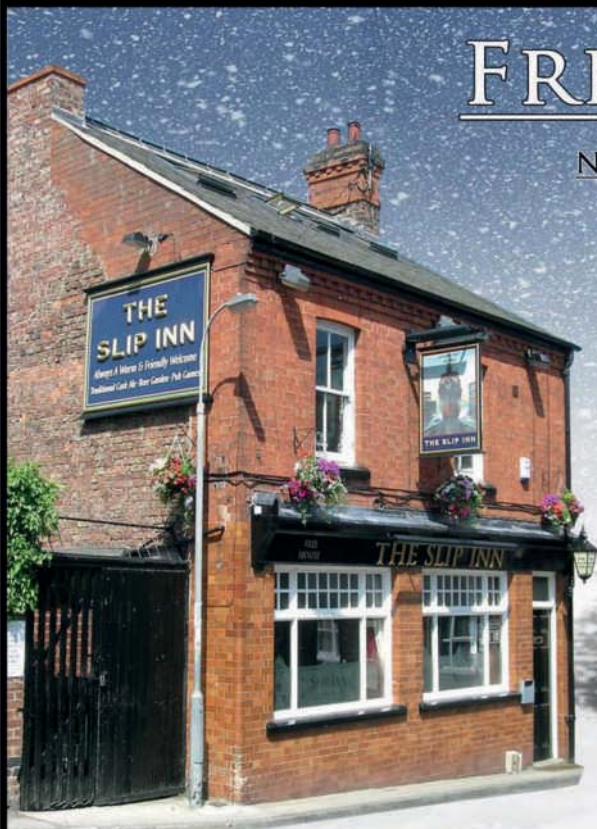
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**YORK CAMRA TOWN PUB OF THE SEASON - SUMMER 2017**



# LAST ORDERS

## York Branch Meetings and Events

### DECEMBER

#### Saturday 2nd:

Annual Beverley Tour - Bus Departs Leeman Road Memorial Gardens. 2:30pm. Arrive approximately in Beverley at 3:40pm Departing at 9:20pm arrive York 10:30pm. Five and a half hours to explore the real ale pubs of Beverley. A popular trip so book now as places are running low. Cost £10.50-£12.00

#### Tuesday 5th:

Committee meeting at **Waggon & Horses**, at 8pm.

#### Tuesday 12th:

City Pub of the Season (Winter) Presentation to the **Swan** from 7:30pm.

#### Friday 15th:

Friday 5 - **Pavement Vaults** 7:30pm, **Brew York Tap** 8:15pm, **Hop**, **Last Drop Inn** and **Duke of York**.

#### Friday 29th:

Festive Five: **Old Shambles Tavern** 7:30pm, **Blue Bell** 8:15, **Sutlers**, **Pivni** and **Old White Swan**.

#### Saturday 30th:

Christmas Walk - Hutton Ambo to **Bay Horse**, Burythorpe for Lunch followed by a short ramble to **Jolly Farmers**, Leavening. 7 Miles in total.

Bus from Leeman Road Memorial Gardens 9:30am. Return about 5pm from Leavening. Cost (TBA)

### JANUARY

#### Saturday 6th:

Town & Country Pub of the Season (Winter) Presentation to **Blacksmiths Arms**, Lastingham. Calling at **Grapes**, Slingsby, **Royal Oak**, Nunnington, **Blacksmiths Arms**, Lastingham at 2pm, **Black Swan**, Pickering and **Brass Castle Tap**, Malton.

Bus departs Leeman Road, Memorial Gardens at 11:30am, return by 7:30pm. Cost £10

#### Tuesday 16th:

Branch Meeting **Brigantes**. 8pm followed by Social at the **Maltings**.

#### Friday 19th:

Friday 5 - **Gillygate** 7:30pm, **White Horse** 8:15pm, **Eagle & Child**, **House of the Trembling Madness** and **Yorkshire Terrier**.

### FEBRUARY

#### Tuesday 6th:

Committee Meeting - **Eagle & Child**. 8pm

#### Friday 9th:

Cycle Social - **Fox**, Holgate Road, 7pm leaving at 7:30pm, possibly calling at the **Knavesmire**, the **Swan**, the **Saddle** and the **Rook & Gaskill**.

#### Friday 16th:

Friday 5 - **Three Legged Mare** 7:30pm, **Ye Olde Starre** 8:15pm, **Lendal Cellars**, **Valhalla** and **Pivni**

#### Wednesday 28th:

Branch meeting and AGM at **Knavesmire** 8pm.

## Keep in touch

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

Beer and Cider Festival Website:

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

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

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

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



# York Branch Contacts

**Chairman:** Christopher Tregellis

✉ Cherry Hill, Crayke Road, Brandsby

☎ 07769 615975

💻 [chair@york.camra.org.uk](mailto:chair@york.camra.org.uk)

**Secretary:** Karl Smith

✉ 10 Hillcrest Avenue, Nether Poppleton

☎ 01904 794883

💻 [secretary@york.camra.org.uk](mailto:secretary@york.camra.org.uk)

**Treasurer and Membership:** Matthew Grant

✉ 7 Spey Bank, Acomb Park, York, YO24 2UZ

☎ 07894 672267

💻 [membership@york.camra.org.uk](mailto:membership@york.camra.org.uk)

💻 [treasurer@york.camra.org.uk](mailto:treasurer@york.camra.org.uk)

**Communications:** David Blamires

☎ 07969 345732

💻 [comms@york.camra.org.uk](mailto:comms@york.camra.org.uk)

**Socials:** Ken Wright

☎ 07913 341284

💻 [socials@york.camra.org.uk](mailto:socials@york.camra.org.uk)

💻 [ken.wright55@virginmedia.com](mailto:ken.wright55@virginmedia.com)

**Pub Data Co-ordinator:** Stuart Masheder

☎ 07941 039853

💻 [stuart.masheder@sky.com](mailto:stuart.masheder@sky.com)

**Pubs Campaigns Co-ordinator:** Vacancy

**Pub Protection Officer:** Nick Love

💻 [pubprotection@york.camra.org.uk](mailto:pubprotection@york.camra.org.uk)

**Beer Festival Organiser:** Melissa Reed

💻 [organiser@yorkbeerfestival.org.uk](mailto:organiser@yorkbeerfestival.org.uk)

**Public Transport Officer:** Chris King

💻 [clk524@york.ac.uk](mailto:clk524@york.ac.uk)

**LocAle:** Mark Hodgson

💻 [locale@york.camra.org.uk](mailto:locale@york.camra.org.uk)

**Social Media:** Steve Golton

☎ 07735 965589

💻 [socialmedia@york.camra.org.uk](mailto:socialmedia@york.camra.org.uk)

**Public Affairs:** Steve Cobb

💻 [publicaffairs@york.camra.org.uk](mailto:publicaffairs@york.camra.org.uk)

**Regional Director:** Kevin Keaveny

☎ 07402 329475

💻 [kevinkeaveny@gmail.com](mailto:kevinkeaveny@gmail.com)

**Ouse Boozer Editors:** Allan Conner and Melissa Reed

☎ 07905 386675

💻 [ouse-boozer@york.camra.org.uk](mailto:ouse-boozer@york.camra.org.uk)



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Pass it on to a friend or leave it behind  
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Please complete the following details and tick the membership you would like to buy for a friend or family member.

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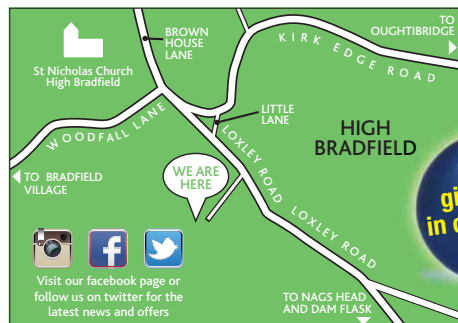
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21ST & 22ND DECEMBER**

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