

OUSE BOOZER



CAMPAIGN
FOR
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.135 -  2018 - 7500 copies



OF THE FESTIVAL AWARDS
PAGES 18 & 19

**BRITAIN'S ORIGINAL
BEER WEEK...**

**...SETTING THE
BAR SINCE 2011**



Celebrating **FINE ALE in the FINE CITY**

A ten-day celebration of real ale, local pubs and the region's rich brewing and pub heritage taking place throughout the Fine City



24 MAY – 3 JUNE 2018



"It's the original British beer week!"

Matt Curtis

"The event has put Norwich on the map as one of the premier beer cities in the UK"

Pete Brown

"One of the most vibrant and exciting beer-related events going on in the UK"

Adrian Tierney Jones

"A fabulous flurry of activity with the historic city of Norwich as your playground"

Susanna Forbes

"Brilliant event - be there!"

Roger Protz



NORWICH

BUSINESS IMPROVEMENT DISTRICT

BEER
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TAP
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BREWERY
TOURS

MEET THE
BREWER
•
FEM.ALE

BEER & FOOD
MATCHING
•
TUTORED
TASTINGS

BEHIND THE BAR

Oh come all ye faithful, and they did follow the well worn path to the renowned "Festival Hall" for yet another **Suddabys'** Beer Festival. With the festive spirit very much in evidence, copious amounts of excellent fayre was washed down with a splendidly chosen supply of ales and ciders. The various greetings of the patrons appeared to be influenced by the latter despite the close attendance of yours truly, dutifully recording yet another rich supply of vocal sayings, for the benefit of readers of this column. Enjoy them and may 2018 produce another crop!! Cheers, Happy New Year (JR)

- I have every Wednesday off, but I am changing to WEDNESDAY next week!
- I loved Suddaby's in the winter with a lovely COLD fire!
- He went to sleep on the sofa over there on the floor!
- I backed Man City to win, what was the score? 0-0. To who!!!
- Is it true that they sell beer in the "BEER and WINE" shop!
- I think he still has some old pound coins in the FRIDGE!
- I'm just trying to find out what Jaden Smith's name in!
- Not seen you in Sudds for it must be 5 months, it was a SATURDAY!
- If they get video reviews at football matches the game will last an hour AND A HALF!
- And this gem,
- Who is that? It's my granddaughter. Sorry, I didn't know you had children. He doesn't HIS SON has!

PUB NEWS

First off, some amazing news, last issue we reported that the council had given consent for the demolition of the **Carlton Tavern**. This decision was called in and there was another vote at the planning meeting on 13th December. This was another very tight decision, but this time the proposal was rejected by seven votes to six. We have been told that this is the first time that's ever



been done in York. The reversal of the original decision followed a very strong campaign by locals who want to protect their pub. This result shows what can be achieved – well done everyone involved in the campaign to save the **Carlton Tavern**. (LE)

Here is a bit of good news for the good people of Rufforth. After many, many months of Rufforth being a dry village, the local pub, the **Tankard**, has now reopened without much fanfare. The new tenants are a young and friendly couple by the name of Megan and Arun. There have been no changes to the building since its closure. For those of you who know **Sam Smith's** beer, then that's what you will get at the **Tankard**. It may also attract those drinkers of a nostalgic persuasion with its 1930's decor. However, Megan and Arun are making villagers welcome and plan to offer a food menu most days. (RC)

Three Horse Shoes, Fairburn is serving **Timothy Taylor Landlord** and **Black Sheep Best Bitter**. There has been a new manager since spring 2017 whose parents previously ran this pub and are now owners of the **Black Dog**, Camblesforth and previously at the **Kings Arms**, Beal (Doncaster area) who intends to restock a LocAle.

The **Ulleskelf Arms** is stocking three guest beers, regularly one of the **Isaac Poad** beers.

The **Red Lion**, Hambleton, Selby, is stocking **Sharp's Doom Bar** and usually a LocAle.

The **Boot & Shoe**, Barkston Ash, the **Swan**, South Milford, the **Crown**, Monk Fryston and the **Fox**, Thorpe Willoughby all usually have two real ales.

Oddfellows, Sherburn in Elmet, is serving **Timothy Taylor Boltmaker** and **Sharp's Doom Bar**.

Valhalla now has three handpumps.

Fossgate Social have applied for planning permission to extend use as a bar in the bicycle shop/café at the end of Micklegate, including a brewery.

House of the Trembling Madness have applied for a license at their new outlet on Lendal. This will replace the premises in Stonegate which is expected to close in October as the lease is not being renewed by the owners, Betty's.

YORK CAMRA TOWN PUB - WINTER 2017/18

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Mon-Wed 4 - 11 Thursday 3 - 11.30 Fri & Sat 12 - Midnight Sun 12 - 10.30



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



Selby Railway Club has put on a guest beer on rotation. **Greene King Old Speckled Hen** on one visit.

The **Carpenters Arms** in Market Weighton was relaunched towards the end of 2017 by new landlords Mark and Caroline Atkinson, one-time of the **Half Moon**, Newton-Upon-Derwent, and the **Oddfellows Arms**, Wilberfoss.

The pub went through a difficult period under two different landlords in 2016/2017, after owners Hawthorn Leisure gave it a minimalist style makeover, which didn't appeal to the regular customers, and resulted in a dramatic loss of clientele.

Mark and Caroline carried out another complete refurbishment, just one year after the previous makeover, to take it back to the style of a more cozy traditional local community pub, which has been bringing the regulars back, along with new faces.

Mark bought out free of tie on his pumps, to turn it into a free house, initially selling three cask ales, which comprised of **Theakstons Best Bitter** and constantly changing light ales and dark ales on the other two pumps. Due to customer demand a fourth pump was added to dispense **John Smith's Cask**. (PS)

BREWERY NEWS

AINSTY ALES, Acaster Malbis, York



News from CAMRA members Allan & Wendy Howorth: We visited **Ainsty Ales Brewery** bar just before Christmas for Christmas carols where we were treated

to a variety of buffet food brought by guests.

We got a warm welcome from Andy and Claire the proprietors and chatted about the brewery and bar and enjoyed some excellent cask ales.

We thought people would like to know that the bar is open every Friday from 15.00-18.00 with a range of their cask beers (£3.00 per pint when we visited), also bottles and five litre mini casks available.

The brewery and bar is off Intake Lane, Acaster Malbis. Full address is Manor Farm Buildings, Intake Lane, Acaster Malbis, York YO23 2UJ.

BAD SEED, Malton, North Yorkshire



News from Chris Waplington: We're incredibly excited about our upcoming collaborations

with **Wild Weather Ales** - we'll be brewing with them at the start of March in Reading (along with a Tap Takeover at the **Greyfriar** there) and then we'll be hosting them at our brewery two weeks later. We've brewed four beers with the guys at **Wild Weather** previously and we can't wait to see what combination of flavours and styles we will play with on this year's collaborations.

The countdown to BEERTOWN 2018 has begun. This year's festival will take place Thursday 17th May - Saturday 19th May at the Milton Rooms in Malton.

This is the fifth year we have run BEERTOWN together with **Brass Castle** and it gives us a great opportunity to let our hair down and showcase some great beers from across the world. The run up to the festival is one of our favourite times of year even though it can be challenging trying to organise it around the schedule of two very busy breweries. This year promises to capitalise on the growth of last year's event with over 60 beers on cask and keg from the most exciting breweries across the globe. Live music and artisan street food mean this is an event not to be missed!

Tickets are available from www.beertownmalton.com

We'll be collaborating again with our friends at **North Riding Brewery** - we'll be brewing a New England Pale Ale that will be launching at BEERTOWN 2018. This is a style we both love as it provides a great showcase for soft and juicy fruit flavours from US hops. Both breweries are not shy in their hopping rate so this will definitely be one to watch!

BLACK SHEEP, Masham, North Yorkshire



News from Stuart Nicholls: **Black Sheep Brewery** is to 'kick-off' its 2018 seasonal ale calendar with the return of a rugby-inspired brew to back England's Six Nations campaign and their 2018 international season.

Ram Tackle returned to pubs from 1st February until 12th March, coinciding with the Championships as England prepares to defend their title.

Launched in 2017, the ruby ale is the third rugby-themed beer created by the Masham-based brewery, following on from **Blind Side** and **Ruckin' Disaster**, which were brewed ahead of and after the 2015 Rugby World Cup. At 4.1% ABV, **Ram Tackle** is brewed with eight different English hops.

Jo Theakston, Sales and Marketing Director at **Black Sheep Brewery**, said: "Ram Tackle proved to be a hit among drinkers during last year's Six Nations campaign,



Phil Douglas, Head Brewer at Black Sheep Brewery

and returns as the country expects further success from the boys. We are big on our sport at **Black Sheep** and it was only fitting to bring our rugby-inspired brew back for another season, which we hope will create more scrums

at the bar throughout the tournament!

"We have an exciting seasonal calendar planned for 2018, with a number of creative brews set to hit pubs over the course of the year, and **Ram Tackle** is the perfect beer to kick-off our schedule with."

BRASS CASTLE, Malton, North Yorkshire



News from Amy at **Brass Castle**: We have a huge brewing schedule for January, all to be available for the beginning of February. Amongst others,

we're really excited to see the following appearances in our product range:

Quench - Heavily hopped 3.2% New England style pale ale. Citra and Mosaic hops are held in suspension in the beer to give it huge fruity character, which also gives the style its distinct haziness. More haze = more hops.

Ready, Grisette Go! - A grisette is a traditional Belgian farmhouse style ale brewed with wheat, not dissimilar to a saison, but typically dry and refreshing. It was originally produced to sate the thirst of Wallonian miners. Ours is 4.0%, and generously hopped with Azacca.

Black Russian - Baltic porter was a stronger and more robust version of the standard porter for export over the North Sea, popular in the 1700's. By making ours 7% and including coffee beans and cacao nibs, we've faithfully recreated the style and also ensured it is packed with flavour.

Disruptor - A devilishly drinkable 7.4% hazy New England IPA. Hopped with Mosaic, Simcoe, Comet and El Dorado for big fruit aroma and maximum juiciness

The award for **Bad Kitty** aka 'The Most Popular Beer of the Festival' at the Calderdale Beer and Cider Festival in late September 2017 was presented to us here at the Brewery on Saturday 13th January.

We did a collaboration brew with Stuart at **North Riding Brewery** at the end of January which was the second half of the collaboration which began with **Christmas Kitty**. It

is a rye IPA and is a much anticipated brew (Beer name TBC)!

We had a brewery bar at the Manchester CAMRA Beer & Cider Festival (24-27th January) which featured the launch of **Ready, Grisette Go!**

We're ongoing with our barrel-aged project. This time it's a **Cardamom & Coffee Gose** (look out for that in Autumn).

At the York Press Business Awards in November 2017, we were awarded **Socially Responsible Business of the Year**. With this in mind, we're pleased to release the following numbers:

- 72 tonnes of grain in total taken to an anaerobic digester
- 2 tonnes of spent hops provided to Malton allotments.
- Employee numbers grown from 7 at the beginning of the year, to 12 at the end.
- 1 apprenticeship successfully completed during 2017, generating a new full-time employee.
- 45 different beers brewed during the year: from **Weizenbock** to **Quench**, and **Emergency Bitter** to **Disruptor**.
- Quantity of animal-based products used in the **Brass Castle** Brewhouse: NONE, ZERO, ZIP, NADA. No fishy isinglass to enhance clarification, no cheaty lactose to enhance sweetness, no honey stolen from our friends the bees.

BREW YORK, York



News from Lee Grabham, Co-Founder: Launching early March we will have one of our most exciting collaborations to date, a 7.1% Sour IPA which we will be brewing with the incredible **Magic Rock** (which is a bit of a dream come true for us)! Also look out for a **Very Big Moose/Imperial Tonkoko** mash up that we've brewed with **Fierce Beer** of Aberdeen (name tbc).

April will see us celebrate our second birthday party with a big celebration on the weekend of 13th-15th April. Our expansion is progressing well, but even if not completed for then we'll still have the new street food hall open with entertainment, guest brewery bars and street food vendors. The first confirmed guest brewery is the excellent **Fierce Beer** with whom we will also be brewing our second collaboration beer the day before the party gets started. The second brewery joining us is **People Like Us** from Denmark with whom we'll also be brewing a collab that week. More guest breweries to be confirmed soon.

To kick start the party the weekend will feature several

beer launches, a **Belgian IPA**, the barrel aged version of **Kodiak** our 10.5% Imperial Stout brewed with **Tapped Brew Co** that has been maturing for 11 months in Highland Whisky casks, and although most of the next >10% version of **Tonkoko** is being laid down for 12 months in bourbon casks you'll be able to catch the original for a limited period. May will see the launch of our first ever Mild (name tbc) to tie in with CAMRA's Mild May promotion.

HALF MOON, Ellerton, East Yorkshire



News from Jackie Rogers: Brewing good beer is all about working with quality ingredients, good practice and understanding the science behind it.

One of the biggest challenges for all brewers is ensuring their product is delivered to the customer with the optimum amount of shelf life, which in turn helps the landlord to decide when to rack and serve the beer at its best. This spring we are very excited to working with FERA, who with the help of funding from the SIAFS Innovation Scheme are carrying out a shelf life testing project on our beer. The testing, which will be carried out over three months will include the most commonly found micro organisms in beer potentially causing spoilage and reducing the product shelf life. Currently we only produce beer in cask, and understanding shelf life is critical for cask ale, the results of this project will help us make scientifically based decisions about the longevity of beer in cask and influence brewing schedules around seasonal beers. Watch out for the results in the next edition.

We were delighted to attend the York Beer and Cider Festival LocAle Awards in February and pick up a Silver award for **Olde Skool**, our 8.3% old ale matured in whisky casks.

On the beer front we are producing our first Tour de Yorkshire beer for the Shire Hall in Howden, who are running a number of events to celebrate the tour passing through the market town.

There are some interesting specials planned but as this goes to press it's Beer with No Name.

HAMBLETON ALES, Melmerby, North Yorkshire



News from Ben Harrison: In October last year we embarked on a brand

new and really exciting project. We had heard that Foxbridge Orchards, just seven miles up the road from the brewery, had just put in a cider press and were beginning to press their own apples. These are a mixture of the wonderful Dabinett cider apple, alongside some ancient orchard apples planted to provide the workers with their cider rations.



two weeks later, after lots of hard pressing, we were left with a tank of the most amazing apple juice we have ever tasted. We then got set to work making cider.

As we are a beer brewer we didn't want to do a straight cider, so after fermenting the juice with our own house strain of ale yeast we liberally dry hopped it with a Citra and Mosaic blend. The cider is now in conditioning tank, unfiltered, unfinned, naturally carbonating and tasting great. It should be ready in in later February or early March, however we intend to let it sit in tank and improve for another couple of months after this. We haven't yet decided how we are going to sell the cider, but it is likely we will fill some 5 litre and 20 litre 'bag in boxes'. Whilst the cider is in tank we also welcome any members of the public who want to come and try it and fill their own containers for a bargain price. Just give us a call to find out more.

Back to the beer, for March to May we have some really great



specials. **Alpha Ale** (3.7%) is a highly hopped amber session beer with hops from the Yakima Valley. We love tea at **Hambleton Ales**, and to celebrate our 2nd favourite beverage April has us brewing **Iced** (4.2%), a refreshing ale with an iced tea twist and hints of jasmine and lime. Finally in May we have **Yanked**, a fruity American Ale at 4.4%.

HARROGATE, North Yorkshire



News from Anton Stark: It looks like 2018 will be our busiest year yet.

We moved into larger premises in January (still in Harrogate) and took delivery of two more fermenters so we now have four in total. This will enable us to

KeyKeg our higher abv beers for the first time as well as maintaining a regular supply of cask ales.

We'll be opening a brewery tap in February which will initially open once a month and then weekly in the Summer, where we'll also be able to do brewery tours and tastings.

We'll be hosting other events in the new space such as Harrogate's 'Woman on Tap' Festival in May, and we'll also have an onsite bottle and can shop.

Check out our new website www.harrogatebrewery.com for opening times and upcoming events. We've been experimenting with putting some beers in oak casks, and currently have 54 gallons of our 7.5% **Kursaal Imperial Stout** ageing in a whisky barrel which will be bottled later this year.

In January we filled a couple of (4.5 gallon) wooden pins from York SPBW with our 4.8% **Plum Porter** which was available in York for the first time since this beer won Gold and Silver awards at last year's York CAMRA Beer and Cider Festival.

Our little test kit is working overtime while we trial loads of new recipes including a 7% (ish) **IPA** and 4.5% **Harrogate Helles Lager**.

THE HOP STUDIO, Elvington, York



News from Dave Shaw:

Seasonal Brews

March - Fire and Ice (5% Pale winter ale)

April - Ascalon (4.5% Golden ale)

May - Solstice (3.8% Pale India Lager)

The Tap Room is open every Friday afternoon/evening.

...and a date for diaries; B'fest is back for a second year on 17th and 18th August.

JOLLY SAILOR



News from Gemma at **Jolly Sailor Brewery**: Our new cask and keg washer will arrive at the end of January thanks to a grant from Leeds City Region Enterprise

Partnership Resource Efficiency Fund, (bit of a mouthful but very welcome funding!) We have Heidi Green and Selby District Council to thank for putting us in touch with them and for providing some fantastic small business opportunities in and around the Selby area.

We hope this will aid our growth in to providing craft beer as well as our existing cask real ale, bag in box and

bottled ales.

Our brand new ale is our **Rye of the Storm** rye beer. It is 4.5% abv and is a deliciously smooth rye beer with notes of spicy, orange flavours from First Gold and Challenger hops.

We will be adding our IPA to our core range as well as loads of fantastic new seasonal brews coming up over the next few months, watch this space!

LEEDS



News from Jenna Hall: Monthly specials for spring are as below.



MARCH

Doubting Tom 4% - American Cascade hops give this pale golden beer a delicate and satisfying bouquet.



APRIL

Calypso 3.6% - a tropical, fruity summer ale.



MAY

American Pale 4.8% - an American hop bomb.

Produced using a blend of 100% American hops this pale ale delivers a crisp clean and hugely refreshing citrus finish.

NORTH RIDING BREWERY, East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers:

Latest awards:

Ice Cream Porter 4.5% was beer of the festival at Carlisle Beer Festival, **Tirimasu Porter 4.5%** was beer of the festival at Scarborough Beer Festival.

New Brews;

Amarillo, Taiheke, Ahtanum/Comet, Centennial/Ekuanot, Cascade/Ekuanot, Galena/Centennial, Monroe (German hop), these are all 4%.

U.S. Session IPA 3.8% version 29 with El Dorado, Comet and Centennial, version 30 with Simcoe and Centennial.

U.K. IPA 5.5% using English hops Cascade and Jester.

Belma/Calypso, Summit, Coffee Bean Mild, all 4.3%, **U.S. IPA 5.5%** version 7, with Citra, **U.S. Rye IPA 5.5%** a collaboration with **Brass Castle Brewery**.

Stu's Company 4.5% a collaboration with Stuart Ross from **Magic Rock Brewery** to launch a **Magic Rock** tap takeover at the **Brew Pub** in February, surprisingly it will be pale and hoppy!

NORTH RIDING BREW PUB, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: Well done John, Doom Guy a 6.2% chocolate orange porter came 3rd at the Sheffield CAMRA Beer Festival.

New beers from John;

Cuphead 4.3%, **Mugman** 4.1%, **Avatar** 4%, **Ahtanum** 3.7%, **Kerb Krawler** 5.2%, **Joker** 3.8%, **Nephilim** 5.2%, **Cerberus** 4.2%, **Mini Mosaic** 3.8%, **Mini Peasholm Pale Ale** 3.9%

OLD MILL, Snaith, East Yorkshire



News from Kelly Wood: We are proud to announce the Head Brewer role has now been filled by Ryan Truswell.

He started with us back in December and has already shown his knowledge of the brewing process and is keen to push forward **Old Mill** in an ever evolving market.

Ryan brings his experience from **Heineken UK Ltd**, previously of **Elland Brewery** working under two time CAMRA winter ales champion and one time CAMRA national Supreme champion head brewer Michael Wynnyczuk and is enthusiastic with ideas for bigger and better things at **Old Mill** including a new scope to market in the pipeline and lots of events scheduled for the year ahead.

Ryan is excited to get back to hands on traditional brewing for a company that is independent and well established in the cask ale market. Ryan is looking forward to working with a fantastic range of core beers such as **Traditional Bitter** and **Blonde Bombshell**, whilst also bringing his own tweak to the seasonal range. Look out for some new exciting beers over the coming months.

Ryan is a keen cricketer, playing in the York League. In his spare time he likes to visit breweries and taste different beers, looking for future inspiration to create new and exciting ales for **Old Mill**.

Ryan said "It's an honour to join the **Old Mill** team; I'm looking forward to getting my feet under the table and working for a great company.



Old Mill MD Mark Wetherell and Ryan Truswell

I'm focusing on keeping the brewery evolving in the ever changing cask market. Whether that be with new recipes to fit what is in vogue or keeping the traditional range at the high standard people have come to love over many years. Look out for the 35 year celebrations this year. We are hoping to celebrate with a bang".

ROOSTERS, Knaresborough, North Yorkshire



ROOSTERS
FREE RANGE BEERS FROM KNARESBOROUGH

News from Tom Fozard:

Following the success of previous years,

Rooster's annual open day in 2018 will take place on Saturday July 21st. This is a great opportunity to enjoy a beer or two and some street food, whilst tours of the brewery will also be available (something

Rooster's aren't usually in a position to offer, due to a lack of space). The event will run from 12-5pm. Parking spaces are limited, but there is a reliable bus service from both Harrogate and Knaresborough bus stations, with a stop just a couple of hundred yards from the brewery. Buses also run from Wetherby and service the same stop. Trains run to Knaresborough from both Leeds and York. The brewery is a half an hour walk along the river from the train station and dogs are welcome, but must be kept on a lead at all times and aren't allowed in the brewery itself. Children are also welcome, although the event is very much geared for those aged 18 and over.

Follow **Rooster's** on Twitter ([@RoostersBrewCo](https://twitter.com/RoostersBrewCo)) or keep an eye on their website (www.roosters.co.uk) for more details.

Celebrating a milestone year in 2018, **Rooster's** 25th Anniversary Collaboration Project has so far seen the Knaresborough-based brewery join forces with **Magic Rock**, **Hawkshead** and **Beavertown**, with beers brewed with the likes of **Thornbridge** and **North Brewing Co.** soon to follow. Colorado's **Odell Brewing Co.**, **Oskar Blues** and **Ska Brewing Co.** are also set to join the **Rooster's** team across three different brew days a little later in the Spring.

The brewery's new online shop is proving popular, having launched in December 2017. Limited edition bottle-conditioned beers and cans can be purchased alongside the brewery's core range of cans and bottles, as well as various items of branded clothing, glassware and merchandise. Visit www.roosters.co.uk/shop for more info.





Great Newsome Brewery

Great Newsome Farm, South Frodingham, Winestead, Hull, East Yorkshire, HU12 ONR, UK

Tel: 01964 612201

enquiries@greatnewsomebrewery.co.uk - www.greatnewsomebrewery.co.uk

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Punch Taverns Regional Publicans of the Year

RUDGATE, Tockwith, near York



News from Craig Lee:

Special beers for March:



Special beers for April:



Special beers for May:



TREBOOM, Shipton-by-Beningborough, near York



Treboom
BREWERY

News from Jane Blackman: This spring we're launching our first canned beer - A Kolsch lager called **Trommel** (German for drum). Some lucky people will have sampled it last year as a cask lager. It went down a storm and we thought it would be perfect for canning.



We're very proud that our strong pale ale, **Hop Britannia** 5% won best beer in the Flavours of Herriot Country Awards in December. It was a fabulous award ceremony too with a smorgasbord of delicious treats from producers in the Hambleton and Richmondshire region.

Look out on our website and facebook for an exciting event around May at Millstone Yard (home of **Treboom Brewery**). An exhibition of Supercars to raise money for Mencap. Va va voom.

We've got some tasty beers lined up for spring. How about an Oatmeal Pale called **Hercules**?

TURNING POINT, Kirkbymoorside

TURNING POINT

BREW CO



News from Cameron Brown: Since we began this brewing extravaganza in April 2017, we've been busy making a whole host of beers in a wide range of styles. Expect much more of that from us this year.

Something we want to focus on this year is collaborations. When we had **Almasty Brewing Co.** round last year

for our first collab, we realised just how much can be learned by sharing ideas and seeing how other people do what they do. It also gives us an opportunity to produce something unique, and have fun along the way.

By the time this is published our first collab of the year will be out in the wild: **Uprising**, a farmhouse red rye beer (6.0%) brewed in collaboration with **Squawk Brewing Company** in Manchester, which I'm currently sampling from the FV whilst penning this update in snowy Kirkbymoorside. Ollie from **Squawk** kindly contributed some of the ever-elusive Nelson Sauvin hop for this one.

We're very excited to have begun our barrel-ageing project just before Christmas. After our cookies and cream stout, **Lucid Dream**, scooped the Gold for stouts at last year's York Beer and Cider Festival, we decided to brew a 10% imperial version of the beer. All of this has



headed into either bourbon or marsala casks and will be making a special first appearance at this year's festival.

In support of #tryanuary we launched our double American pale ale - **Disco Flux** (7.5%) at the **Rook and Gaskill**. The beer was available in both cask and keg on the night. Paul and the team put on a very funky disco for the night, equipped with a DJ, disco ball, and the disco beers to boot. A couple of sore heads the day after, but a lot of good fun at one of our favourite York watering holes.

WOLD TOP, Wold Newton, East Yorkshire



News from CAMRA Brewery Liaison Officer, Colin Povey: **Stellar new beer for the new year from Wold Top**

brewery.

Wold Top Brewery is heralding the start of the new year with a range of limited edition beers for 2018 inspired by constellations in East Yorkshire's 'Big Skies'. It has launched the first, a beer called **Orion's Belt** to coincide with Tryanuary, a nationwide campaign to bolster support for the beer industry in January. **Orion's Belt** is a 3.9% ABV bright crisp beer that is light in colour with an inviting floral and citrus nose. It's brewed using Chinook and Cascade hops with pale ale, lager, maize and wheat malts. It has been available in pubs and restaurants throughout Yorkshire during January, did you get to try it? Look out for others in the range throughout the year.

February - **Gemini** 4.0% Rich and smooth dark porter.



March - **Ursa Minor** 4.0% American inspired pale ale.

October - **Aries Rising** 4.4% - a well hopped beer with big flavour.

November - **Cassiopeia** 3.8% - pale thirst quencher.

December - **Star of Wonder** 4.1% - black as midnight and full of intrigue.

Wold Top Brewery was announced as the winner of the Rural Business of the Year at the Scarborough News Business Awards, a new award for 2017 during a 007-themed ceremony at The Scarborough Spa on last November.

Brewery Manager Alex Balchin and his wife, Accounts and Export Manager, Kate, were at the ceremony to accept the award.

"We're really pleased to win the first ever Rural Award at the Scarborough Business Awards - it's a great way to finish the year and is testament to the hard work of our great team." said Kate.

The Rural Award, sponsored by Stuart's Foods, aims to highlight the individuals and businesses who help to deliver prosperity through their enterprise. Judges included Chris Sanders, the aviation development director at Leeds Bradford Airport; Bill Walker, director of strategic relationships at the University of Hull and Ed Asquith, editor of The Scarborough News.

The National Garden Scheme is the most significant charitable funder of nursing charities in the country, donating over £50 million since its inception in 1927.

Wold Top Brewery are very proud to have supported the scheme by opening the gardens at Hunmanby Grange for 25 years. It is estimated that over £50,000 has been raised in that time. Please come and enjoy the gardens and support our annual open gardens and brewery weekend on 2nd and 3rd of June 2018.

YORK



News from CAMRA Brewery Liaison Officer, Steve Horne:

York Brewery is in Great Shape with New Pump Clips

By now you will hopefully have already seen our new style pump clips that have been out in the wild since January. Quirky, eye-catching contours of a rounded heptagon were



chosen to represent the seven ingredients of brewing: Water, Barley, Hops, Yeast, Knowledge, Passion, and Fortune.

Sitting pretty on the bar, the unique shape of the pump clips and bold type style were designed to make **York Brewery** beers easily identifiable.

Brand manager Neil Arden said, "The previous design served us well, but after six years they were looking a little tired and it was time for a new look. We've given the new pump clips a more modern feel, whilst keeping the design classic and clean."

Pete Law of HBA design said, "The aim was to highlight the authenticity of **York Brewery** as a traditional brewer of high quality cask ales whilst refreshing the brand to keep the brewery relevant in an ever-changing beer market. The assured style of the pump clips and bottle labels is a sign of a confident brewery which, having recently celebrated their 20-year anniversary is looking to the future."

Initial feedback has been very positive, and we hope that this new styling serves us well for the next part of the brewery journey.

Brewery Taproom opening hours change

After much deliberation we decided to make a small change to the opening hours of the brewery Taproom. We are now open on Sundays (12:00 – 22:00) and closed all day on Mondays. This change came in to effect at the start of January, but we wanted to take this opportunity to spread the word to you lovely Ouse Booser readers!

Upcoming Beers



First Light – 3.8%

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



Comet – 4.0%

Originally released in 1974 as a high alpha bittering hop, production had all but ceased by the early 80's. However, Comet has made a recent comeback for use as a late addition aroma hop imparting a subtle and unique "wild American" grassy aroma, alongside a sizeable hit of citrus and grapefruit rind.



Raspberry Ripple – 4.3%

This American Cream Ale is incredibly pale in colour with a touch of oat and lactose added to create a light, yet luxuriously creamy mouthfeel. Additions of Raspberry and Vanilla give the classic raspberry ripple flavour, whilst Huell Melon and Columbus hops add sharpness and bitterness for balance.

YORKSHIRE HEART, Nun Monkton, near York



News from Ian Alford, CAMRA Brewery Liaison Officer: Yorkshire Heart are continuing with their successful programme

of special beers. For the whole of Spring and Summer they will be brewing **Rhubarbeer** a 3.7% dark fruit beer, **The Two Timmys** a 3.9% oatmeal pale ale, **The North Remembers** a 4% pale ale and **Get Pithed** a 4.2% orange pale ale. During **May Pedal Pusher**, a 5% pale ale, will be available to celebrate the Tour de Yorkshire. This will be followed by a 3.8% blonde ale called **Hearty Blonde**.

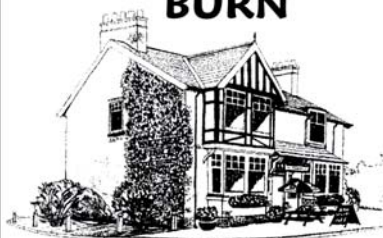
For 2018 Yorkshire Heart's "Hearty" Festival is making a comeback. This will run across two days on Friday 4th and Saturday 5th May. Over 20 real ales, including all the Yorkshire Heart beers, will be available. IN addition there will be activities for the whole family and various catering outlets will be present. Further details can be found at yorkshireheartfestival.com The brewery has launched a gluten free certified ale called **Off the Wheaten Path**. This is a 3.5% pale ale with First Gold and Savinjski Gold hops. The tasting notes describe it as having hints of citrus and spice.

WILDE CHILD, Leeds



The York Beer & Cider Festival LocAle award winning Wilde Child Brewing Co. has recently expanded from a 1 brewers barrel plant at founder Keir Mcallister-Wilde's house to a 10 brewers barrel plant in Armley, Leeds. The first brew on the new kit took place on 9th February, a pineapple milkshake pale ale. There was a tap takeover at the **Head of Steam** in Leeds from 8th February to showcase the final beers from the old brewery. Further details and photographs to follow in the next issue of Ouse Boozer.

Joanne & Andy welcome you to the **WHEATSHEAF INN BURN**



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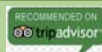
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PUBS OF THE SEASON

The presentation of the Winter City Pub of the Season award to the **Swan** took place in early December and was well attended by a heady mix of locals, CAMRA members and staff – some of whom were all three! York CAMRA's Steve Golton, who nominated the pub for the award, gave a brief history of the pub and its current licensee, Paul Crossman, under whose stewardship it has flourished. Just in case you've not been in, it's simply one of the finest examples of an unspoilt period pub interior that 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. Besides all this which is reason in itself for a visit, the pub is renowned for its beer quality - as its continued inclusion in CAMRA's Good Beer Guide shows and is a tribute to Paul and his team's care and commitment.

In accepting the award, Paul said he was most grateful to CAMRA for their support over the years and that the award was particularly apposite in its timing as it had been a year of change and challenge. Paul reflected upon events earlier in the year when his business partner, John Farrow, sadly died quite suddenly and the difficulty in coming to terms with his loss. It was also a year of upheaval as the pub's lease was up for renewal – something the pub's owners Punch were less than pleased to agree on, but the good news for us all is that Paul will now be there for another ten years. Paul also took Punch to task to achieve free-of-tie status (FOT) – not without some difficulty – which the pub now has and will result in an even more eclectic mix of beers on the bar. Almost as an aside, Paul noted that the FOT agreement was signed the day before Heineken took over the pub from Punch, narrowly avoiding all the possible ramifications of that sideswipe!

There was a mini celebration that evening with music and food available but one particular highlight was that **Half Moon** brewery had arranged with Paul to launch their new 4.6% porter **Port Out** that evening. Brewer Tony Rogers was there to oversee events and I can gladly report that it was delicious! Also available that evening was **Swan Special Blonde** (brewed specially by **Treboom**), **Vocation Pride & Joy**, **Timothy Taylor Landlord**,

Salamander Country Bumpkin and **Tetley's Bitter**. **Broad oak Perry** and **Abrahalls AM** cider complemented the beer range nicely. Perhaps a new and difficult task for Paul in his FOT days will be to improve upon that bar line up – but I'm sure he's up to the challenge! (SG)



Paul and his team receive the award

The winter Town and Country Pub of the Season award went to the **Blacksmiths Arms** at Lastingham. Our full minibus of 16 first called at the **Smithy Arms** in Swinton just outside Malton, a first ever visit for many of us. Formerly the **Blacksmith' Arms** this smart newly refurbished roadside pub served **Theakston Best Bitter**, **Black Sheep Best Bitter**, **Acorn Barnsley Bitter** and **Shepherd Neame Spitfire**.

On to the next pub, the **Grapes** at Slingsby. Beers were **Caledonian Deuchars IPA**, **Timothy Taylor's Landlord**, **Theakston Best Bitter**, and **Slingsby Pale Ale** (3.9%) brewed by **Elland Brewery** and served from an oak cask.

Next the main purpose of our trip the **Blacksmiths Arms** at **Lastingham**. A warm welcome as always from Peter and Hils to the cosy bar with burning fire in the York range. The fresh barrel of **Saltaire Blond** was spot on, also **Rudgate Parcel O' Rogues** a 4.3% bitter, **Theakston Best Bitter**, and **Thistly Cross Cider** (6.9%) also on handpump.



Presenting the award, Pat Burlingham extolled the work Pete and Hils have done over the years, supporting local breweries, being a community pub supporting many local groups and interests. The pub has previously won in 2006 and 2012, bit of a theme there. Delighted on receiving the award, Peter thanked CAMRA for the campaigning work over the years supporting pubs in these hard times. It is a battle for publicans to meet with rising costs from all sides. We also thank Peter for the generous and high quality nibbles which are always much appreciated.

On our return trip we first called at the **Moors Inn** at Appleton le Moors. A recent Pub of the Season winner, we drank **Bradfield Brown Cow**, **Yorkshire Heart Hearty Bitter** and my favourite **Pennine Celtic Hill Porter** 4%.

We planned a visit to the **Royal Oak** at Nunnington but understood that it was presently closed so continued straight to the **Mended Drum** in Huby. As always an interesting beer choice, this time **Brass Castle Northern Blonde**, **Black Sheep Best Bitter**, **Almasty Four Pure** black IPA 6%, **Ghost Casper** bitter and **Ghost Chemie** (Jamaican ginger cake 6.5%) (SB)

The spring City Pub of the Season is the **Three Legged Mare**, High Petergate. This is one of **York Brewery's** pubs which won the award back in 2008. In the meantime there have been some ups and downs for the pub, but currently it is definitely on the up!

As expected, **York Brewery** beers always feature, but what makes this pub stand out is the range of guest beers manager Lee Jordan manages to put on. They come from all over the country, for example, **Blackjack** beers regularly cross the Pennines to appear on the bar, but recent beers have included **Art Brew** all the way from North Devon, **Wild Weather** from Silchester, near Reading, **Tiny Rebel** from South Wales and **Redemption** from London. They don't neglect other local breweries either, with a **Brew York vs York Brewery** event and even served a beer I helped brew, **Melissa's Wit** from **Bad Seed**, so that shows good taste!

In addition to the excellent range of cask beers there is also a range of good quality keg / Key Keg beers including several from **Verdant** (Falmouth, Cornwall) over the last few weeks. If that isn't enough choice there are always

some good bottles or cans in the fridge, for example **Magic Rock Cannonball**.

The pub also have a quiz (Mondays), folk night (Fridays) and other music events for those who like some entertainment with their beer.

Congratulations to everyone at the **Three Legged Mare**, this award is well deserved and we are looking forward to the presentation evening on 15th March. (MR)

It's my pleasure to announce the suitably snowy second highest pub in the country as our Winter Pub of the Season which is the **Lion Inn**, Blakey Ridge. (The highest is the **Tan Hill Inn** also in North Yorkshire in the Dales). The date is April 7th and I hope we don't get snowed in which when you see some of the pictures on the wall they do get a bit of snow up there. The pub along with the **Buck Inn** is one the most northerly branch pubs. Also one of the rare gems that serve grand real ale in the North York Moors National Park and continually adorns the bar with **LocAles** and beers from further afield. Not only quality beers they have good solid food, music from time to time and regulars use it as hub in the community as well. As you may know the area has a big mining and industrial past it was this that mainly made the pub what it was but after the mines and furnaces closed (but can still be seen today with walks around the top of Rosedale and on the old train track to the west of the **Lion Inn**) the pub has been a family run business and continues to provide grand beer and service. (MH)

Contact York Trading Standards on
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feel give consistently short measure or which
fail to display price lists.



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OF THE FESTIVAL AWARDS

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



The beers ready to go

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



The party is underway

Previous parties have been in the Guildhall (currently being refurbished) and the De Grey Rooms (unavailable this year) so a new venue was required. After lots of searching and a few possibilities not working out luck was with us as **Brew York** were in the process of expanding further into the old Maltings next to the brewery. They offered us the use of the space and worked very hard to get it ready in time for our party. A huge thank you from York CAMRA to **Brew York** for this – they even managed to get the large room painted and the toilets replaced in time for our party which was only shortly after they took on the lease.



The overall winning beer



Denzil collecting one of Great Heck's three awards from Mandy

The beer is always top quality – we invite all the gold award winning breweries to donate a firkin for us, so we are guaranteed not just great quality beer but also a range

of styles and strengths. Occasionally one of the winning beers isn't available, so we ask the brewery with the most awards that year to also provide a cask, this year it was **Great Heck**.

One of our volunteers, Pat, provides the food including a range of excellent pies and quiches from G. E. Ward butchers in Tadcaster.



It is a "help yourself" bar!

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

The cover of this Ouse Boozer shows the gold award winners getting their certificates, including the winner of the overall LocAle of the Festival, **Wilde Childe** for their **Righteous Indignation**. This is a fairly new brewery based in Leeds, at the time brewing on a very small brew kit. Their excellent beer has proved so popular that almost as soon as Keir McAllister-Wilde had launched the brewery it was time to expand. At the time of writing they are in the process of installing their new brewery. In addition, a certificate from SPBW (Society for the Preservation of Beer from the Wood) from their recent Woodfest was presented to **Sunbeam** and **Half Moon**.

Once the awards were presented we all got on with the serious business of sampling the beers and cider available and it wasn't long before the first beers ran out with **Wilde Childe Righteous Indignation** the first to go.

Finally, thank you to the winning breweries for supplying the beer, **Brew York** for providing the venue and to Paul Shields for taking the photos.



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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	Leavening	Jolly Farmers
Aldwark	Aldwark Arms	Newton on Ouse	Dawnay Arms
Appleton-le-Moors	Moors Inn	North Dalton	Star Inn
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	Rosedale	Coach House Inn
Bishopthorpe	Marcia	Selby	Cricketers Arms
Bishopthorpe	Sports & Social Club	Selby	Giant Bellflower
Burn	Wheatsheaf	Selby	Nelson Inn
Cawood	Ferry	Selby	Olympia Hotel
Cawood	Jolly Sailor	Selby	Three Swans
Chapel Haddlesey	Jug	Selby	Unicorn
Church Fenton	Fenton Flyer	Shipton-by-Beningborough	Dawnay Arms
Cliffe	New Inn	Skipwith	Drovers Arms
Colton	Old Sun Inn	Stillington	White Bear
Coxwold	Fauconberg Arms	Sutton on Derwent	St Vincent Arms
Cropton	New Inn	Thorganby	Jefferson Arms
Easingwold	George	Thornton-le-Clay	White Swan
Fairburn	Three Horseshoes	Tockwith	Spotted Ox
Great Barugh	Golden Lion	Tollerton	Black Horse
Hambleton	Red Lion	Ulleskelf	Ulleskelf Arms
Helpierby	Oak Tree	Wass	Wombwell Arms
Hillam	Cross Keys	West Haddlesey	George & Dragon
Huby	Mended Drum	Wigginton	Black Horse
Kilburn	Forresters Arms	Wighill	White Swan
Kirkham	Stone Trough		

York

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



LATEST NEWS

In the last quarter we have been to the far outer boundary of our region in joining the LocAle scheme. In two beautiful areas are the **Coach House Inn**, Rosedale in the North York Moors National Park and the **Star Inn**, North Dalton in the Wolds.

First up is the **Coach House Inn** owned by CAMRA member and staunch beer and pub advocate Dave Oakey. Located in the moorland village of Rosedale Abbey the **Coach House Inn**, a former garage and petrol station was converted first in to a restaurant and then in to a public house in the 1970s. It is a three roomed pub, newly refurbished with a bar, games room and restaurant area. Set in the heart of the North York Moors it is an excellent start, and more importantly finishing point for a number of different walks.



The pub has always served real ales predominantly local Yorkshire ales but when it changed hands in September 2016 the **Coach House Inn** has ensured all real ales are both Yorkshire, and as much as many as possible are locally brewed. With three hand pumps the lead beer is **Theakston's Best**, and regular breweries include **Helmsley**, **Whitby**, **York**, **Scarborough**, **Rudgate**, **Hambleton** and **Yorkshire Heart**. The inn also stocks a range of bottled ales, currently featuring a full range of

Wold Top ales including the gluten free **Against The Grain** ale. The **Coach House Inn** also has an extensive menu featuring mainly home cooked meals using locally sourced products, there is also regular live music and a broad range of community events.



The **Coach House Inn** offers a 10p per pint reduction on real ales to CAMRA members at all times and the pub actively supports all CAMRA Campaigns.

www.coachhouseinn.co.uk

The **Star Inn** is a traditional, local pub set in the centre of the village by a pretty pond with ample parking. Owned and run by a husband and wife. We caught up with Fenella where they have four real ales-one of which is **Old Mill** and one **Great Newsome Frothingham** Best qualifying.

They try to keep all of their drinks local, **Masons gin** and **Purple Ram vodka** as well as the ales. Renowned as delicious gastro

pub food served Wednesday-Sunday and open at 4pm during the week and 12pm at weekends. Open fires, dart board and sky sports. (MH)





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BREWING "BROTHERS IN ARMS" TO COLLABORATE IN 2018

Four multi-award winning Yorkshire breweries are collaborating on a music-themed series of four beers to be released throughout 2018. **Five Towns Brewery** from Outwood, **Great Heck Brewery** from Great Heck, near Selby, **North Riding Brewery** from East Ayton, near Scarborough and **Revolutions Brewing Co.** from Castleford will collaborate on the beers under the "Brothers In Arms" heading.

Revolutions produce limited edition special beers every year that look back 33 years to hit songs or albums. The famous Dire Straits album "Brothers In Arms" was released in 1985 and the four breweries saw this as an ideal opportunity to collaborate with their long-standing

friends in the industry, who all feel much the same way about beer, music, Yorkshire and the wider brewing industry – Brothers In Arms indeed!

Each beer will be named after a track from the iconic album. The beers will be released across the seasons – Winter, Spring, Summer and Autumn, with the first beer for Winter being brewed at **Great Heck Brewery**. It is named "**Walk Of Life**" and is a 4% Best Bitter, hopped with exciting new Slovenian varieties.

It will be launched at the Derby Winter Ales Festival (21st – 24th February) and available from all four breweries soon after.

Details of the following three beers will be released later in the year. (MS)



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CAMRA REVITALISATION

The Revitalisation Project was launched in April 2016, and CAMRA's National Executive commissioned the Revitalisation Project Steering Committee to carry out an independent review of CAMRA's positioning, purpose and activity.

The Revitalisation Project has now submitted its proposals for CAMRA's future to the National Executive. While the Committee has suggested new opportunities for CAMRA, key to its proposals is that campaigning to protect community pubs and clubs, real ale, cider and perry, will continue to be our main campaigning objectives.

A final decision on adopting the proposals/recommendations will be taken at the Members' Weekend and Conference to be held in Coventry in 2018.

The National Executive has decided to use Special Resolutions to change CAMRA's Articles of Association to reflect the Revitalisation recommendations.

The use of Special Resolutions ensures that every member will be given the opportunity to vote on whether to approve the Special Resolutions. Members can vote in person by attending CAMRA's AGM in April, or by registering to vote by proxy.

Special Resolutions require 75 per cent of the voting members to indicate approval – ensuring the process is not only inclusive of all members, but reflects the majority view of members.

All members will be able to study the details of the Special Resolutions and the likely impacts on the Campaign on this site, as well as regular updates in What's Brewing and via emails sent to members between January and April.

If approved, the Special Resolutions will change CAMRA's Articles of Association, including the stated purpose, mission and objectives of the Campaign.

The change in the Articles will be reflected in CAMRA's proposed strategies and Five Year Plan, which set out how we will go about our campaigning and the sort of activities we will carry out in future.

CAMRA's strategy and plans will inform our branches about how they operate and run activities at a local level.

The key points of the proposals are divided into several categories:

BEER

- Real ale remains core to CAMRA's campaigning
- CAMRA's representation widens to include all pub goers and drinkers of quality beer
- CAMRA's scope widens to include quality beer of all types

CIDER AND PERRY

- Real cider and perry remains core to CAMRA's activities
- Cider and perry are explicitly mentioned in CAMRA's Articles of Association

PUBS CLUBS AND THE ON-TRADE

- The definition of the on-trade outlets CAMRA supports is widened
- CAMRA will campaign for and promote all on-trade venues where quality beer, cider and perry is sold, not just traditional pubs and clubs
- CAMRA will not extend its current support of the off-trade

EDUCATION AND INFORMATION

- Education and knowledge will be put at the heart of CAMRA's membership benefits
- Positive alcohol and health campaigning will be added into the organisation's objectives
- Objectives will be added to recruit discerning beer, cider and perry drinkers into membership and give them access to information and education resources to introduce them to the best quality beers, including real ale, cider and perry

QUALITY

- Increasing the quality of real ale, cider and perry, not just promoting their consumption

HEALTH AND WELLBEING

- Promote the benefits of moderate social drinking
- Build positive alcohol and health campaigning into objectives

All CAMRA members should consider these proposals carefully and please vote for the direction you think CAMRA should take in the future.

More information can be found at
<https://revitalisationdecision.camra.org.uk/>



BEER!

A History of Brewing and Drinking at Temple Newsam

24.03—28.10.2018



leeds.gov.uk/beerexhibition



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NEW MEMBERS WELCOME

7th ANNUAL ST PATRICKS BEER FESTIVAL

Friday 16th March from 6pm until midnight.

Live music from 9pm with fantastic local duo, 2Bob.

Saturday 17th March from 12 noon until midnight.

Sport on the big screen and music in the evening.

Sunday 18th March from 12 noon until the beer runs out!

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

THE McCARRONS - Saturday 31st March

THE MOTHERS - Friday 20th April

STEVE CASSIDY BAND - Friday 4th May

KENNIE J - Saturday 26th May

SISTER MADLY - Saturday 25th August

ALL FREE ENTRY EVENTS

Opening Hours

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

BEER: A HISTORY OF BREWERY AND DRINKING AT TEMPLE NEWSAM

New exhibition:
24 March – 27 October 2018

Britain's first national drink will be the focus of an exciting new exhibition at Temple Newsam House.



At a time when drinking water was often contaminated, beer offered a safe and nutritious alternative enjoyed across all social scales. It was even used to treat a range of ailments and diseases, from jaundice to 'the King's Evil' (a skin disease). At Temple Newsam House in 1749, Ann Scarborough's apothecary prescribed her 'ingredients for Six Gallons of Beer yr Ladyships'.

The exhibition looks at the significance of beer during the long eighteenth century and reveals aspects of life on Temple Newsam Estate through the eyes of the staff and aristocrats who lived, worked, brewed and drank here. New stories have been uncovered from the estate archives, including that of female brewer Elizabeth Pease, who provided ale for the estate for over 30 years during the 18th century.

Beer was a key part of celebrations where the estate community came together, from military victories to weddings. When King George recovered from his illness in 1789 Lady Irwin laid on 1366 gallons of ale for her tenants.

Visitors will have the chance to see objects from Leeds's important collection of ceramics and view areas of the house in a new light. Now a popular area on tours, back in 1869 the cellars were liberally stocked with 3,800 gallons of ale and 2,200 of beer.

An exciting programme of events will be on offer throughout the estate, including tasting sessions. More information will follow in early 2018.

Visit leeds.gov.uk/beerexhibition

The Beer exhibition is free with admission to Temple Newsam House. Full pricing and visitor information is available at leeds.gov.uk/templenewsam (JB)



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BANDSTAND BAR BEER & MUSIC FESTIVAL NAIRN

3 – 7 MAY

**200 ALES
& CIDERS**

170 WHISKYS

40 GINS

MUSIC

FOOD

COASTLINES



Scarborough CAMRA held their AGM in December 2017 at which there were numerous changes to the branch committee, please see the contacts section for details.

Also taking place at the AGM was the vote count for our Pubs and Club of the year, with the results being as follows:

PUB OF THE YEAR, TOWN 2017

Winner - North Riding Brew Pub

Runner up – Hole in the Wall

PUB OF THE YEAR, RURAL 2017

Winner – The Sun Inn, Pickering

Runner up – Old Post Office Tavern, Brompton

CIDER PUB OF THE YEAR, TOWN 2017

Winner – Stumble Inn

Runner up – Scholars

CIDER PUB OF THE YEAR, RURAL 2017

Winner – Old Post Office Tavern, Brompton

Runner up – The Sun Inn, Pickering

CLUB OF THE YEAR 2017

The Corporation Club, Scarborough

Under the stewardship of Graham Woodford, the membership secretary, the Branch membership has reached 400, we thank him for his diligence in putting out membership leaflets far and wide in our pubs, greeting new members with a welcoming email, and for manning the membership desk at the beer festival.

Although the branch no longer has a social secretary, we intend to carry on the good work of Phill Healy, and have numerous social events and survey trips in 2018, and will encourage members and non-members alike to join us. These will include local walks about Scarborough as well as days out to our outlying towns of Pickering, Malton and Filey. In addition, we will travel further afield to York, Leeds, Bridlington etc. Please see the branch diary on the branch website <https://scarborough.camra.org.uk/>

BRANCH MEETINGS

The next branch meeting will be held on Thursday the 8th of February at the **Scarborough Arms**, starting at 7:30pm.

The March meeting will take place on Thursday the 8th of March at the **Hole in the Wall**, starting at 7:30pm. Subject to confirmation.

The April meeting will take place on Saturday, the 7th of April, at the **Cross Keys** in Malton, starting at 12:30pm, again subject to confirmation.

Please see the branch website.

The Good Beer Guide selection meeting will take place on February 11th, the meeting will be held upstairs at the **North Riding Brew Pub** at 1pm. All members are welcome, or you can vote by email, the shortlist is available on the website – please vote through scarborough.camra@gmail.com.

VISIT FROM HALIFAX AND CALDERDALE CAMRA BRANCH

On Saturday the 13th of January, we hosted Halifax and Calderdale CAMRA branch, they began their day with a visit to **Brass Castle Brewery Tap**, to present them with 'The Most Popular Beer of the Festival' certificate for **Bad Kitty**. The photo shows John Hartley, the BFO of H&C branch presenting the award to Nuala of Brass Castle. Scarborough CAMRA branch were represented by Racheal and Bob Watmore, and Scruffy the dog.



John Hartley presenting the award to Nuala of Brass Castle

Then then moved on to **North Riding Brewery** at East Ayton, where proprietor Stuart Neilson was presented with the certificates for 'Champion Bitter/ Mild' and the Edward Lee Supreme Campion Ale of the Festival Silver award



John Hartley presenting the award to Stuart Neilson of North Riding Brewery

visited Leeds for a joint social with the Leeds branch, in late January.

LOCAL PUB NEWS = RURAL

In Malton, the **Spotted Cow** reopened during the summer of 2017, and after a number of years of closure, the grade II listed, **Cross Keys** on Wheelgate, with eight changing beers and **Tetley Bitter**. The **Cross Keys** is run by the operators of the **Corner House** in Beverley.

Another pub to reopen after extensive refurbishment is the **Caley Arms**, Allerston situated on the Scarborough to Pickering road.

The **Station Hotel** in Filey, known locally as the **Top House**, is now under the management of Andy and Jo, formerly of **Bonhommes Bar**, Filey.

Sadly, we also have to report the recent closures of the **Rose Inn**, Pickering, and the **Coach and Horses** at Rillington.

LOCAL PUB NEWS = SCARBOROUGH

Before moving onto more positive news, recent months have seen the closure of the **Nelson Inn**, and the **Lord Nelson**. We hope that these closures in the Scarborough are pubs proves to be a temporary situation and they are able to re-opened soon.

for his **Rum and Raison Mild**. Five Scarborough branch members were in attendance at **North Riding Brewery**. The branches then joined up for a social drink around the pubs of Scarborough, with members joining and leaving the party as we walked around town.

By the time this article

has been published

the branch will have

visited Leeds for a joint social with the Leeds branch, in

late January.

On a more positive note we are pleased to see the **Duchess** and **Scarborough Arms**, have both re-opened. **Indigo Alley** and the **Crown Tavern** have new management. Jim at **Indigo** has a proven record of keeping good real ale, and Ryan Moncrief at the **Crown Tavern**, has a wide range of experience including running the **Waterhouse** in town.

Finally, we are pleased to welcome Adrian Crick to our list of local licensees as he has opened a new micropub, the **Firk Inn Pub**, at the top of Falsgrave. The **Firk Inn Pub** has three handpulls and a range of other drinks.

LOCAL CLUBS NEWS

Caityon Sport Club has recently had two real ales on including **Sharp's Doombar**, **Seamer Sports Club** has been selling **Batemans XB**. The **Sub Aqua Club** usually has a **Wold Top** real ale available. As usual the **Corporation Cub** has two real ales on, including one from **North Riding Brewery**.

Please note the number of pubs in Scarborough and District are now operating on their winter hours, current opening hours can be checked on the WhatPub website. Anyone who has any pubs news can contact us through the email addresses given in the committee list or by clicking 'submit updates' on the individual pubs on WhatPub.

SCARBOROUGH CAMRA BRANCH COMMITTEE 2018

Branch Chairman: Gillian Harper

 chairperson@scarborough.camra.org.uk

Branch Secretary: Eddie Knorn (see below)

Branch Membership Secretary: Graham Woodford

 membership@scarborough.camra.org.uk

Branch Treasurer: Dawn Woollons

 treasurer@scarborough.camra.org.uk

Webmaster: Peter Bradney

 IT@scarborough.camra.org.uk

Pub Protection Officer/ACV: Stewart Campbell

 ppo@scarborough.camra.org.uk

Pubs Campaigns co-ordinator – town: Mike Stock
✉ indigoalley@btconnect.com

Pubs Campaign co-ordinator – Rural/WhatPub:
Ray West
✉ raymondwest53@gmail.com

Pubs Campaign officer – Filey, Hunmanby:
Ed Koscielski


LocAle: Bob Watmore
✉ locale@scarborough.camra.org.uk

Cider Rep: Tracey Knorn
✉ cider@scarborough.camra.org.uk

Clubs Rep: Harry Smith

Magazine Editor/Press Officer: Eddie Knorn
✉ publicity@scarborough.camra.org.uk

Beer Festival Organiser: Stewart Campbell
✉ bfo@scarboroughbeerfestival.camra.org.uk



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CAMRA PUB OF THE YEAR

York branch had a trip to the National CAMRA Pub of the Year, the George and Dragon, at Hudswell. Here are a few photos from the visit.



FESTIVAL FUN

UPCOMING FESTIVALS

ROTHERHAM REAL ALE AND MUSIC FESTIVAL

Magna, Sheffield Rd, Rotherham, S60 1DX

Thursday 1st – Saturday 3rd March

25 Years of Baas, Bands and Beers

Featuring beers from the glorious white rose county of Yorkshire, there will also be guest beers from other counties celebrating 25 years of champion beers.

Over 250 real ales, wines, ciders, perries, foreign bottled beers and food. This year for the first time there will be a craft keg bar and a Prosecco cocktail bar.

Opening hours are 6-11pm Thursday, Friday and 12 noon – 11pm Saturday.

CAMRA entry on door (with valid membership card) free on Thursday, £5 on Friday and Saturday to include non returnable glass and programme. Advance public entry tickets are not needed for CAMRA members. Current membership cards essential.

Friday public entry is £10 advance ticket and door: at all other times £8 advance ticket, £10 on door. Free re-entry to the Festival on Saturday at any time with a 2018 Festival Glass. Volunteers always needed - please use either web-site (below) or write to Janet at 5 Stafford Drive, Rotherham, S60 3DQ.

Tickets from Rotherham Visitor's Centre or various pubs in Rotherham and Sheffield (see Website) or Website www.magnarealale.uk. Call 01709 360972 for further details.

Bus service number X1 to and from the Festival from both Sheffield and Rotherham, running every 10 - 20 minutes.

7TH GUISBOROUGH CHARITY BEER FESTIVAL

Guisborough Parish Hall, Bow St,

Guisborough, TS14 6BP

Friday 6th – Saturday 7th April

In the town centre near Market Cross, two minutes from the bus stops. 30 cask conditioned ales featuring East Anglia, plus ciders, perries and local fruit wines. Hot food, snacks and soft drinks, tombola are all available.

Admission (including free commemorative glass/tankard and programme) on Friday and Saturday 11am - 4pm is

£3 and on Friday and Saturday 6-11pm is £3 (CAMRA card carrying members £1 refund on door). There will be evening entertainment on Saturday evening.

Tickets will go on sale on the 1st February from Guisborough Bookshop, Chaloner Street, Guisborough.

A joint charity event organised by Rotary and CAMRA. More Info www.clevelandcamra.org.uk or Paul Whitefoot paul@whitefoot.plus.com

12TH SKIPTON BEER FESTIVAL

Ermysted's Grammar School, Gargrave Rd,

Skipton, BD23 1PL

Thursday 12th – Saturday 14th April

Close to the town centre – 10 minutes' walk from Skipton's railway and bus stations. Over 70 different cooled British real ales, cider and perry, foreign bottled beers, hot food, prize draws, souvenir merchandise (featuring the Skipton Beer Festival sheep) and CAMRA membership offers will be available. There will also be a special offer Ale Trail featuring a broad range of styles. The additional outside area doubles the available space.

Open: Thursday 3pm – 10pm; Friday and Saturday 11am – 10pm. Admission charges: £2.50 on Thursday; £2.50 on Friday until 4pm, £3.50 after 4pm; Saturday £3.50 until 6pm, free after 6pm; free to card-carrying CAMRA members at all sessions. Over 18s only.

No advance tickets but pre-booking system for groups of over 10 (must arrive together) guarantees priority entry – for details see our website: skiptonbeerfestival.camra.org.uk or phone the branch contact on 01274 510674.

Follow updates on Twitter [@SkiptonBeerFest](https://twitter.com/SkiptonBeerFest) & Facebook [@KeighleyCravenCAMRA](https://www.facebook.com/KeighleyCravenCAMRA).

NOT THE ROYAL WEDDING

8TH STILLINGFLEET BEER & MUSIC FESTIVAL

Saturday 19th May

The 8th Stillingfleet Beer & Music Festival will be held on Saturday 19th May 2018 in Stillingfleet Village Hall. From

12 noon until the barrels run dry. A better alternative than watching some wedding in Windsor!

Our ever-popular, small-but-perfectly-formed festivals are hugely successful, attracting people from far and wide, enjoying the unique atmosphere of a Yorkshire village



community event. There will be a fine selection of excellent Yorkshire real ales to try, plus real ciders, as well as wine, Prosecco and soft drinks, complemented by delicious, freshly prepared festival food.

We will also have a great line-up of live music acts playing in the "big top" during the afternoon – something for all tastes – plus novelty competitions to keep everyone amused.

Stillingfleet is seven miles south of York – take the TransDev 42 bus service from Piccadilly (or from Selby town centre) or we're just a mile from the Selby – York cycle path.

As usual, we're raising funds for the upkeep and maintenance of the Village Hall.

For tickets, visit: www.facebook.com/stillbeer/


Or email: StillingfleetVillageInstitute@gmail.com

**GEORGE & DRAGON ANNUAL ST GEORGES
DAY BEER FESTIVAL**

Friday 20th – Sunday 22nd April

Live music on Friday and Saturday and the usual selection of local (Brown Cow and other) beers.

Snickleway Inn



6 cask ales
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Jennings' Snecklifter and
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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.

DECISIONS TO DATE

This quarter has been an excellent one for York, with three pubs added, the **Blue Bell** and **Ebor Inn** in York and the **Royal Oak**, Copmanthorpe. In even better news, the decision to grant planning permission for the demolition of the **Carlton Tavern** reported last issue has been reversed in another tight vote at the planning committee in December – well done York Council!

Outside the City of York we only have one addition, East Riding have added the **Boot and Slipper**, Barmby Moor.

The York CAMRA branch covers a number of local authorities and whilst some authorities have an ever growing number of pubs listed it is still early days with some of them. We will report the progress in Ouse Boozers. Initially we will try to report all listed decisions made by authorities that overlap with our branch area as information from outside our branch may be useful and interesting. As there are more positive decisions (hopefully!) we will probably move to only listing those in our branch area.

The decisions listed on the web sites are:

YORK: **Golden Ball**, the **Fox Inn**, the **Mitre**, the **Punch Bowl** (Lowther Street), the **Swan**, the **Jubilee**, the **Minster Inn**, the **Grey Horse**, Elvington, the **Bay Horse**, Murton, the **Blacksmiths Arms**, Naburn, **Derwent Arms**, Osbaldwick, the **Lord Nelson**, Nether Poppleton, the **Wenlock Arms**, Wheldrake, **Deramore Arms**, Heslington, **Carlton Tavern**, Acomb, **Blue Bell**, **Ebor Inn** and **Royal Oak**, Copmanthorpe. Planning permission has recently been reversed from the decision reported last issue to demolish the **Carlton Tavern**, Acomb, which is excellent news.

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**, Alne, the **Orchard Inn**, Huthwaite 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, the **Bear Inn**, South Cave and the **Boot and Slipper**, Barmby Moor.

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

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

The locations of these lists are:

YORK

https://www.york.gov.uk/info/20043/asset-management/1590/assets_of_community_value

SELBY

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

RYEDALE

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

HAMBLETON

http://www.hambleton.gov.uk/info/20065/community-action/251/community_right_to_bid

HARROGATE

https://www.harrogate.gov.uk/info/20123/community-rights/314/assets_of_community_value

EAST RIDING OF YORKSHIRE

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

SCARBOROUGH

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



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VOLUNTEERING AT THE YORK BEER AND CIDER FESTIVAL

Once again the York CAMRA Beer Festival was held on the Knavesmire. As a stalwart volunteer, I attended this for the first time, although I have worked at many festivals I have never camped out, certainly not since I was in the Scouts.

As some of you may have read in the Ouse Boozer (Winter 2017), I worked the Great British Beer Festival in Olympia, and kept a diary of my experience, subsequently published! This was a great pleasure to me, the first time I have ever been published, and it seemed to go down reasonably well.

I always keep a diary of my festivals etc (anorak or what?), and what follows is a summary of York 2017:

I arrived early at the Knavesmire, and was one of the first. (I only live eight miles away). I was quickly involved in the setup, firstly moving scaffolding and unloading beer barrels from the delivery vans. I'm not really built for moving full barrels but using a barrel truck over grass was an experience.

We stopped for lunch – sandwiches only as the beer had not yet arrived. We continued erecting the stillages until about 5.00pm. It seemed to be a good idea to go and erect my tent, purchased at Argos the day before for £17.

Hungry, I went for a pint and fish and chips at a local pub, then I had planned to meet some of the others later. This was my first attempt at the infamous York Friday Five. Due to rubbish directions by the time I found pub No.1 everyone else had moved on so I had a pint and continued along Blossom Street. Found pub No.2, but once again they had moved on. Had another pint, could not remember which was pub No.3, so I took the safe option and went to the **Punch Bowl**. How I ever got there I do not know. There were road works and crossing the road was a problem due to chaos as the lights were not working. Eventually me and a local black cat decided to risk it, and managed to cross the road safely, (just). Regrettably I don't have

eight lives left! I found the **Punch Bowl** and got talking to another CAMRA member so the evening was not ruined. The others never turned up so I went back to my tent, and a well deserved sleep.

I decided to go and get some supplies in the car from the local shops, took a wrong turn and ended up doing a circuit of the racecourse, where the cars with TV cameras usually go to film the races – that was bizarre!

Saturday was hard work moving barrels, at least at Beer o'clock we has beer!

Still no colleagues so I had drink and food at the **Winning Post**. On Sunday we decided to get breakfast at the **Punch Bowl** (Wetherspoons), which was great. Got back and started fixing pumps to the bars.

Similar day Monday, but in the evening went to **Brigantes** and the **Maltings**. Tuesday was erecting the cider bar and the beer tasting session to judge the LocAle preliminary rounds. I ended up in the **Falcon Tap**. Wednesday morning, I was asked to check/taste 35 beers. This is not the fun you might think at that time of day.

Wednesday was trade and CAMRA day before opening to the public, so fairly busy on foyer and glass duties, but was glad to get to bed. Thursday was steady, it was very cold and my tent was waterlogged so I slept in the car. Friday was a bit chaotic as customers were entering and leaving at the same time, and they wanted refunds for their glass deposits. It rained again so I slept in the car.

Saturday, the last day we were open to the public and after closing we had a bit of a party and I famously lost my rucksack! Again slept in car until 9.00am, then assisted in dismantling scaffolding etc. We all ended up in **Brigantes** for supper and drinks.

I decided to head home on Monday morning, but the car battery was totally flat. I phoned the RAC, who finally turned up at noon. I helped with clearing up and also found my rucksack!

All in all an enjoyable festival, great fun as usual. Next year I am going to organise a caravan! (DM)

LEEDS BREWERY VISIT

LEEDS BREWERY

The visit to **Leeds Brewery** was very well attended. A delight to see so many new faces and good to see so many of our members from Selby, 19 of us met up at the **Midnight Bell**, after a drink or two we then set off in to the cold to walk the short distance to **Leeds Brewery**.

We had a very warm welcome from Ed, along with nibbles and beer waiting for us to sample. **Leeds Gold** and **Christmas Robin** were laid on.



Whilst enjoying the drink we learned about how the brewery has expanded over the last 12 months with more capacity, technology and equipment for brewing along with their storage area.

We proceeded to have the tour and have the process explained and talked about their beers.

With glasses refreshed we then had a chance to talk with the head brewer and staff and amongst ourselves while sampling some of their other brews ready for launching including an alcohol free beer.

We then retired to the Boardroom for some extra special tastings of some beers of the past some of these ten years old and still drinkable.

After the visit we then ventured into a very cold Leeds and as you expect at this time of year the pubs were elbow to elbow room only. Most decided to set off for home early and avoid the elbows, some of us stuck it out for two more drinks before giving up and heading for home.

All had a very enjoyable day many new friends made, despite the cold weather. (KW)

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Saturday 2pm - Late

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MATT'S MIKE'S MYRIAD OF BEER STYLES #14

For this issue of Ouse Boozer, Matt Grant is taking a well-earned break from his 'Myriad of Beer Styles' series. Instead, he's handed the reigns to me, and I'll be carrying on where he left off last time, by continuing a look at IPAs.

In his previous article, Matt wrote about the history of **IPA** and focused on the traditional English interpretation of the style. So, a quick recap. **IPA** stands for **India Pale Ale** and comes from the time of the British Empire when traditional beers shipped to India did not survive the journey well. The story goes that by increasing the strength of the beers and adding more hops, they created something that not only travelled well, but tasted great too.

After a few years of 'premium' lager drinking, I started trying different beer styles around 15 years ago. Although the choice then, and for a few years after, wasn't anything like we have today, IPAs were represented. I remember falling in love with the style after trying **Springhead's Roaring Meg** and **Marston's Old Empire**. These were (and still are) two very robust, hoppy and traditional English IPAs. Then, something amazing happened to me. I was introduced to **Jaipur** by **Thornbridge Brewery**, based in Derbyshire.



Why did **Jaipur** stand out for me? Brewed using American hops, this beer was not only brilliantly tasty, it made me realise that IPAs weren't just a British thing with British ingredients. It was actually becoming a global phenomenon.

As I started to explore the international IPA scene, I began to note that although the base style remained common (high alcohol, lots of hops), the hop varieties used from around the world dramatically change what the beer tastes like. Traditional English IPAs brewed using English hops tend to have aroma and flavour characteristics like pine, herbs, flora and citrus. The first time I had **Old**

Empire, it reminded me of the smell of cannabis. The hop plant is a relative and demonstrates how hop-led these beers are, so strong the aroma of hops is.

In international IPAs, these flavours move on. The next most common IPA is the US West Coast style. What differs here is that hops grown in the US West Coast provide different flavour and aroma profiles. Hop varieties such as Centennial, Cascade, Citra, Simcoe, Columbus and Chinook lead here, exaggerating the pine, resin and citrus flavours that are familiar in Britain, and adding fruit tastes like grapefruit.

In the world of the **West Coast IPA**, the style is well represented by beers like **Stone Brewing's IPA**, **Sierra Nevada's Torpedo** and (more difficult to find, but well worth trying) **Ballast Point's Sculpin**. In



the UK, **Brewdog's Punk IPA** is the most commonly available and arguably one of the best that represents the style (along with **Jaipur**, obviously!)

Not to be outdone by the West Coast, the US East Coast have their own interpretation of the IPA - also known as the **New England IPA (NEIPA)**. Only appearing on the scene in the last few years, the official definition is still up for debate. Typically, though you will find these are



characterised by a much hazier look and big on juicy citrus flavours. You would be forgiven for thinking some are citrus squeezed fruit juices, such is the fresh, fruity style, and how the beer looks. In Britain, good versions of this

style are **Brewdog's Hazy Jane** and any NEIPA that is brewed by **Cloudwater**, based in Manchester.

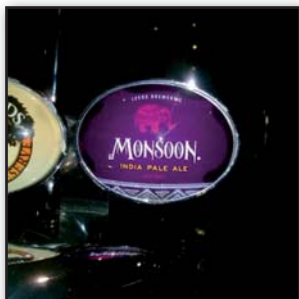
Although it may seem it, it's not all about US hops in the global IPA market. Recently, New Zealand has thrown its

hops into the ring as another option for brewers. Most famously, Nelson Sauvin, which is much sought after and which provides incredibly unique and different flavours - grape and gooseberries, almost a white-wine like quality to it.

Europe too, is also a hot bed of hops. An example here are the wonderful Mandarina Bavaria and Hallertau Blanc hop varieties from Germany. Here, you'll get flavours of tangerine, passionfruit and pineapple.

So, the world of IPAs, all a little overwhelming perhaps? For beer lovers, the variety and easy availability of the style means that we get to really test our palates and enjoy great interpretations of the beer and, with continuing global prototype hop development, it's fair to say the IPA style will continue to evolve and remain as (arguably) the world's favourite 'craft' beer style.

Before I sign off, here are some recommendations of my favourite IPAs that I haven't mentioned above. **Brewdog's Jack Hammer** which is just insanely good, particularly from the can, **Alpine Brewing's Duet** and **Lagunitas' IPA**. Going more local, **Kirkstall Brewery's Dissolution** is great and **Leeds Brewery's Monsoon** has evolved over the last couple of years into something really tasty.



My name is Mike Hampshire, based in Leeds. I'm a beer blogger and member of the British Guild of Beer Writers. I hope you enjoyed reading this as much as I did writing it! IPA's are something I'm really passionate about and I think if I was allowed to, I could have filled this entire issue of Ouse Boozer with information on it. Thanks to Matt for trusting me with his series for an issue, he'll be back again next time. You can read more articles written by me on my website www.mikestaproom.co.uk.



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Steve & Mary invite you to the

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Good Beer Guide 2015

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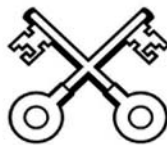
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THE SHIP

CIDER NEWS

The only change to real cider availability I've discovered recently is, unfortunately, a loss, with the **Ackhorne** having now given up.

Further to the changes in the availability of cider in **York Brewery's** pubs which I mentioned last time, the **Three-Legged Mare** has installed some shelving to the left of the bar which was comfortably holding nine varied boxes when I called in. It was good to see such a prominent display. The **Last Drop** and **Yorkshire Terrier** seem to have settled on selling four ciders each, with a good selection from **Lyme Bay** of Devon on sale at the turn of the year.

In the Autumn Budget it was announced that a new duty band would come into effect on 1st February 2019 for ciders between 6.9% and 7.5%. This is intended "to tackle dependent, street and underage drinking cheap and high strength 'white' ciders". As politicians are involved there are two things we can be sure of – the only people to be incommoded won't be the ones causing the problem, and the measures won't work. As it stands the duty on cider is 23p/pint for those not exceeding 7.5% and 35p/pint for ciders above 7.5%, but not exceeding 8.5%. What hasn't yet been made clear is whether or not the new rate will fit between the existing ones, or if the current higher rate will be increased still further to enable the new band to be set at a punitive level. At the moment it is possible to buy a three litre bottle of 7.5% **Frosty Jack's** at **Iceland** for £3.69. The duty on this is £1.21, and it contains 22.5 units, which makes each unit of alcohol about 16p. To put it into perspective, that's like paying 33p for a pint of Tetley's Bitter or 42p for Strongbow. You can see why campaigners would prefer to see a minimum price per alcohol unit, which is what Scotland is introducing on 1st May with the price set at 50p. Over the border that £3.69 bottle of **Frosty Jack's** will now weigh in at a hefty £11.25! However, we have no plans for anything similar in this country, so it's only the proposed measures that the manufacturers have to circumvent. What I expect to see is that **Frosty Jack's**, and other white ciders falling within the new duty band, will be reformulated (less sugar and glucose syrup, they'll already be at the minimum level of apple juice to legally qualify as ciders) to produce a drink

at 6.8%, thus avoiding any duty change. The price will then be reduced to reflect the lower raw materials cost to something about, say, £3.35. Which, strangely enough will still be 16p per unit. So absolutely nothing will have been achieved. Meanwhile, traditional cider makers will have been burdened with an unwarranted duty hike, even though they currently sell at prices which are too high to interest problem drinkers. **Westons** will be the worst affected as that popular staple **Old Rosie** has the misfortune to weigh in at 7.3%. I don't know what they will do – perhaps go down to 6.8%, but the character may be irrevocably harmed.

Late last year Waitrose reported in its weekly in-house newspaper that its sales of regional ciders had risen by more than 13% since 2016. Their local and regional buyer said "Inspired by craft beer, we are seeing the rise of a new generation of cider makers, creating some wonderful products. We want to get behind these producers and give them the support they need to reach a wider audience". They are inviting cider makers to register their interest at supplywaitrose.com. If successful, a producer's ciders would be made available in local branches (not many Waitroses in Yorkshire, though) with the possibility of then being distributed to branches nationwide. At the moment I have to obtain supplies of cider from the traditional heartlands by mail order, so it would be good to see our own small cider makers' offerings available off the shelf, alongside some hard to come by goodies from further afield.

Just before we went to press the news broke that **Molson Coors**, the giant Canadian/US brewing conglomerate, had bought out **Aspall's** cider makers of Suffolk. **Clement Chevallier** started making cider at **Aspall Hall** in 1728 and eight generations of the family have run the business, until now. **Molson Coors** are known globally for the likes of **Carling**, **Coors Light** and **Blue Moon**, whilst in the UK they own **Sharps**, as well as the former **Bass** company breweries in **Burton upon Trent** and **Tadcaster**. You're most likely to find the keg and bottled versions of **Aspall's** ciders around **York**, although draught **Cyderkyn** and **Temple Moon** have been seen in recent months. (RB)

INN CIDER TRADING



It's two years since the list of Yorkshire cider makers last appeared in Ouse Boozer, so time for an update. None have been lost and there are a couple of new ones. Nationally there are approaching 700 producers on my

list and another Brexit bonus will be the maintaining of our duty exemption for those whose output doesn't exceed 7000 litres (the EU had wanted us to stop this), which is an encouragement to give it a go. It's not so easy to suddenly take up cider making as it is brewing, because cider apples in quantity aren't as readily available all year round as barley and hops. Generally speaking, as a small producer, you'll be making cider from whatever apples you can gather in the autumn and hope that the quantity you ferment over the winter will keep you going until the following year. The big producers will have their own ways of negotiating these limiting factors, but that needn't concern us.

AMPLEFORTH ABBEY

Ampleforth, North Yorkshire

ampleforthabbeydrinks.org.uk

The monks make cider from over 2000 trees in the abbey's orchard. Often available in York as a guest e.g. **Brew York** and **York Tap**, and bottles always in the **Hairy Fig**.

CIDERBEAST

Sheffield, South Yorkshire

(no web presence)

Can't tell you much about these other than that they make, or did make, a single cider called **Feral Nancy** on draught and in bottle. No recent social-media postings, so perhaps a flash in the pan?

COLEMANS

Ruston Parva, East Yorkshire

colemanscidercompany.com

Formed in 2014, the cider apple trees are in Lauren's Orchard, Ruston Parva whilst the cider making equipment is in Twydale Business Park, Driffield. Draught cider is distributed locally by **Hop Studio**, so crops up from time to time in York.

GRUMPY JOHN

Shipley, West Yorkshire

facebook.com/GrumpyJohnsCider

John Bowman, bass player of the The Dead Beats, has made cider since 2011 from local, surplus dessert apples, so the strength varies annually. Usually available at the **Fox**, Shipley and **Record Café Bar**, Bradford.

HEDGE-HOGGERS

Seamer, North Yorkshire

facebook.com/HedgeHoggersCider

Cider is produced on a pedigree livestock farm from local apples. Also presses apples for the local community. The annual wassail – held in June! – is a jolly good day out.

LITTLE BADGER

Brockholes, West Yorkshire

facebook.com/Little-Badger-Cider-Company-1719879668237389

Cider has been produced by them just outside Holmfirth since 2013. They specialise in fruity concoctions, but also do a **Scrumpy**. You'll find them at Farmers' Markets around Yorkshire and at **Summer Wine Brewery Tap** in Honley.

MOORLANDS FARM

North Newbald, East Yorkshire

moorlandsfarmcyder.co.uk

Started selling cider in 2010 using a mixture of local and Herefordshire apples. Various outlets across East Yorkshire.

OLD SLENINGFORD

North Stainley, North Yorkshire

oldsleningford.co.uk

Cider is made at Old Sleningford Farm. Also known as **Old Slippage**, that's the cider's name too.

ORCHARDS OF HUSTHWAITE

Husthwaite, North Yorkshire

orchardsofhusthwaite.co.uk

Cider has been made in the "Orchard Village of North Yorkshire" since 2010 with profits funding local projects. Over 1000 new apple trees have been planted around the village. Draught and/or bottled ciders usually available at **Brew York**.

PARTNERS BREWERY

Hightown, Liversedge, West Yorkshire

partnersbrewery.co.uk/ciders

More widely known for their beers, but now making a range of two fruit and two "normal" ciders along with two perries.

PULP CRAFT

Hebden Bridge, West Yorkshire

pulp-cider.co.uk

Originally, I believe, an offshoot of the now defunct Real Cider Company wholesalers, they started making cider in 2016. They produce one proper cider and a couple of fruity ones – including **Beetroot & Orange!** That was a WTF moment, believe me.

PURE NORTH

Deanhouse, West Yorkshire

purenorthciderpress.com

Cider has been produced commercially since 2010 from a mixture of cider and dessert apples. A good place to sample is the on-site café (pictured above, open Wed-Sun). Locally **York Tap**, **Pivni** and various others often feature them.



SAXON

Batley Carr, West Yorkshire

(no web presence)

They produce a range of ciders and perries sold under the La Cantina marque. Not usually seen around York.

TEES CIDER

Redcar, North Yorkshire

facebook.com/TeesCider-772506439472611

Julian Gaskin has been making cider for five years from apples supplied by a local nursery. The ciders are bottle-conditioned and available from Saltburn Farmers' Market.

THORNBOROUGH

Thornborough, North Yorkshire

thornboroughcider.co.uk

Cider has been made since 2010 from over 60 varieties of

apple (mostly dessert) sourced from over 50 locations in the area. Seen from time to time in **York Tap**.

TREE TOP PRESS

Suffield, North Yorkshire

treetoppress.co.uk

The business was founded in 2011 with its cider made from a mix of dessert and cider apples. Best place to buy is from their own shop, open daily.

UDDERS ORCHARD

Huddersfield, West Yorkshire

uddersorchard.co.uk

Cider has been made since 2007 from apples collected from all around the area. Rarely, if ever, seen in York.

YORKSHIRE

Leeds, West Yorkshire

yorkshirescrumpy.co.uk

They've been making cider from apples sourced from gardens and orchards in and around Leeds since 2009. Occasionally seen at beer festivals, with bottles available from **Bier Huis** in Ossett (in person or mail order).

Three other Yorkshire breweries also provide bottled/keg ciders – **Great Yorkshire** (Cropton, North Yorkshire), **Naylors** (Crosshills, North Yorkshire) and **Sam Smiths** (Tadcaster, North Yorkshire). I've also heard that a South Yorkshire brewer may have made their own cider over the past winter. More of this in a future edition.

A good day out, which I can recommend, is to go and sample **Pure North's** ciders in their **Cider Press Café** at Deanhouse, which is cheek by jowl with Netherthong, just outside Holmfirth. If you can locate the **Cricketers** pub then **Pure North** are just up the lane. There's an hourly bus service from Huddersfield to Netherthong, or get somebody to drive you. The café has a wood burning stove inside to warm you on colder days, but the decked conservatory has a retractable roof and sides should summer unexpectedly visit the Holme Valley. On the way back to Huddersfield stop off at Honley and take in **Summer Wine Brewery Tap**, which is open from noon on Saturdays. Drink the beer if you must, but for cider drinkers this is a good place to find **Little Badger's** products. Their ciders are all still and provided in plastic, crown-corked bottles. Ideal for taking away if on public transport. (RB)

Real Cider & Perry Sold Here

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 York **Enterprise Complex,** **Walmgate, York** Ampleforth Abbey or Orchards of Hushwaite

Charles XII **Main Street, Heslington**

1 varying

Eagle & Child **High Petergate, York**

2 varying

Exhibition **Bootham, York** Westons Rosie's Pig (not winter)

Fox **Holgate Road, York**

2 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**

1 from Westons

Last Drop Inn **Colliergate, York**

4 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, Orchard Pig Chilli & Ginger & 6 varying

Three Tuns **Coppergate, York**

1 from Westons

Victoria **Heslington Road, York**

Westons Old Rosie

Volunteer **Watson Street, York**

1 from Thistly Cross

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**

4 varying



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LAST ORDERS

York Branch Meetings and Events

FEBRUARY

Wednesday 28th: Branch meeting and AGM at **Knivesmire** 8pm.

MARCH

Saturday 3rd: Visit to pubs in Halifax via train. Meet in front of WH Smith, depart York station 10:45 change at Leeds, arrive Halifax 11:55.

Tuesday 6th: Committee meeting, **Cross Keys**, Goodramgate, 8pm.

Friday 9th: Cycle social, meet **Fulford Arms**, 7pm for 7:30pm start (possibly calling at) **Blacksmiths Arms**, Naburn, **Bishophthorpe Social Club**, **Fox and Roman** and the **Swan**.

Thursday 15th: City Spring Pub of the Season presentation to the **Three Legged Mare**, 8pm.

Friday 16th: Friday 5 calling at **Wellington** 7:30pm, **Fulford Arms** 8:15pm, **Phoenix**, **Walmgate Ale House** and the **Blue Bell**.

Tuesday 20th: Branch meeting and social, **Brew York**, Walmgate, 8pm

APRIL

Tuesday 3rd: Committee meeting, **Royal Oak**, Goodramgate, 8pm.

Saturday 7th: Town and Country Spring Pub of the Season presentation to the **Lion Inn**, Blakey Ridge (presentation between 4 and 5pm) with a tour including **Helmsley Brewery**, **Coach House**, **Rosedale** and **Black Swan**, Pickering. Depart Leeman Road Memorial Gardens 1:30pm and return for 9:30pm. Cost £12.50.

Friday 13th: Cycle social, meet at the **Minster Inn**, Marygate, 7pm for 7:30pm start, (possibly calling at) the **Dormouse**, then **Poppleton** (various), the **Ainsty** and the **Volunteer Arms**.

(NEW) Saturday 14th: Branch meeting and social trip: **Treboom Brewery**, 11am. Come and join us on our first Saturday branch meeting, catch up on pub and branch news. On this occasion we will be using Bus 30X (Reliance), departing York Station Ave 10:18, Exhibition Square 10:30 arrive at Shipton 10:43. A day ticket is recommended. **Treboom Brewery** at Shipton, branch meeting will take about an hour, choice of staying on at

the tap or having food at **Dawnay Arms**, Shipton. Depart 13:43 to Easingwold (14:05) then depart Easingwold Market 14:10, then (the next food opportunity) 14:20 **White Bear** at Stillington then depart 16:20, followed by **Mended Drum**, Huby. 16:26. Bus 40, Dep 18:26 or 19:26 (Last bus), arrive York Theatre Royal 18:52 or 19:52, Station Ave 18:55 or 19:55.

Sunday 15th: Daffodil walk around the walls, starting at 12 noon at Micklegate walking clockwise and visiting pubs near to the Bars. See website for details.

Friday 20th: Friday 5 calling at **Crescent Community Venue** 7:30pm, **Railway Institute** 8:15pm, **Brigantes**, **Falcon Tap** and **Artful Dodger**.

MAY

Friday 11th: Cycle social, meet **Slip Inn**, 7pm for 7:30pm start, (possibly calling at) the **Ebor** Bishophthorpe, the **Ship** Acaster Malbis, **Appleton Roebuck** (two to choose from), **Royal Oak** Copmanthorpe.

Saturday 12th: **Ainsty** brewery tour, depart Leeman Road Memorial Gardens 12 Noon. Return by 8pm. Cost approximately £15. Visiting **Old Sun Inn**, Colton, **Three Hares**, Bilbrough, **White Horse**, Wighill and various pubs in Wetherby.

Tuesday 15th: Committee meeting. **Waggon & Horses**, Lawrence St, 8pm.

Friday 18th: Friday 5 calling at **Slip Inn** 7:30pm, **Swan** 8:15, **Old Ebor**, **Victoria Vaults** and **Golden Ball**.

Wednesday 30th: Branch meeting and social. **Knivesmire**, 8pm.

Keep in touch

Website: www.yorkcamra.org.uk

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

Facebook: www.facebook.com/YorkCAMRA

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

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NOTE – These are subject to change at our AGM just after Ouse Boozer is published

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Published quarterly by the York Branch of the Campaign for Real Ale (CAMRA), c/o 30 Crichton Avenue, York, YO30 6EE.

Next Issue: Summer 2018

Deadline: Friday 13th April 2018

Advertising: Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381
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Printed by Portland Printers, Bartley Drive, Kettering, Northants, NN16 8UN. 01536 511555

Thanks to David Morris, Gillian Harper, Jen Boyle, John Ridley, Karl Smith, Ken Wright, Louise Ennis, Marcus Hodgson, Mark Seaman, Matthew Grant, Mike Hampshire, Paul Shields, Paul Stellings, Ray Balawajder, Roger Cook, Steve Golton, Stuart Barkworth and Richard Kettlestring

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Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call **01727 798440**. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

	Direct Debit	Non DD
Title Surname	Single Membership (UK) £25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Forename(s)		
Date of Birth (dd/mm/yyyy)	Joint Membership £30 <input type="checkbox"/>	£32 <input type="checkbox"/>
Address	(Partner at the same address)	
..... Postcode		
Email address	*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.	
Tel No(s)		

Partner's Details (if Joint Membership)

Title Surname	<input type="checkbox"/>
Forename(s)	
Date of Birth (dd/mm/yyyy)	
Joint member's Email	
Joint member's Tel No	Signed
	Date

Applications will be processed within 21 days of receipt of this form. 04/17



CAMRA
FOR
REAL ALE

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Names(s) of Account Holder

Bank or Building Society Account Number

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Branch Sort Code

--	--	--	--	--	--

Reference

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Service User Number

9	2	6	1	2	9
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FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.

Signature(s)

Date

THE SLIP INN

20 CLEMENTHORPE YORK YO23 1AN TEL: 01904 621793

GENUINE FREE HOUSE

OPENING HOURS

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Sat: noon-midnight

Sun: noon-11.00pm

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TAYLOR**

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Yorkshire's great
independent brewers



BATTLE OF THE BREWERIES

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PLUS! NEW THIS AUTUMN AT THE SLIP INN AND THE SWAN - OCTOBER DATE T.B.C.

... **NOVtoberfest** ...

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

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YORK CAMRA TOWN PUB OF THE SEASON - SUMMER 2017!



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01904 638246

Quiz every Monday from 9pm
Acoustic Night Thursdays 9pm
All on piano Fridays 7-10pm



The Yorkshire Terrier
10 Stonegate, York, YO1 8AS
01904 676711

Food served daily
Various live music events
Gift Shop



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

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



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159 The Headrow, Leeds, LS1 5RG
0113 2429674

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01904 621162

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

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