

# OUSE BOOZER



CAMPAIGN  
FOR  
REAL ALE

Free newsletter of York & Scarborough CAMRA

No.137 -



2018 - 7500 copies



**YORK BEER & CIDER FESTIVAL**  
**19TH-22ND SEPTEMBER**



# STANCILL

## BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection. We believe our new look and range of pump clips amplify these core qualities, so look out for the release of our new website - it's coming soon!



## BEHIND THE BAR

After the deluge of the previous festival, the gods smiled on the renowned summer festival at Suddabys' the latest in a remarkable line of similar events.

Whoever planned the World Cup at the same time would not have realised the influence of footie and the hop mixture would contribute to this column, but it was only to be expected, along with the various "outbursts" of the gathered congregation!!

Excellent array of beers, ciders, food and entertainment, were the backbone of the festival and a huge thanks is due to the "backroom" staff for their contribution, well above!! Enjoy the results of the festival expressed in the mixed up comments only recorded for you. (JR)

- I need to talk to him face to face, so I'll TEXT him!
- There is a bucket full of sunshine today!
- KIT-E-KAT was the Top Dog in pet food sales!
- I came back with them on the train but not sure which, cos I came on the BUS!
- You look smaller than when you were pregnant!
- What won the 3 o'clock at York? You tell us, it's only 2.45 pm!
- Don't kick a gift horse in the gob!
- Can you GOGGLE the answer for me!
- Messi missed a penalty, did he score?
- Lionel Messi is playing at Scarborough, or is it Lionel Richie?

## PUB NEWS

**Hare and Hounds**, Holme on Spalding Moor  
Martin and Lynette have been busy creating a new facility called 'The Pump and Pony'. It is a comprehensive outside mobile catering and bar service. They have a refrigerated van which tows the bar unit – a converted Rice horse trailer. This offers a bar with all the expected drinks including real ale on handpump. It has already been used for a wedding and charity events. If you could make use of this for your party, social event, wedding etc. please contact Martin on 01430 860445.



### White Swan in Wighill

Great news for the village of Wighill - following the demise of Ainsty Inns John and Di have taken on the tenancy of The White Swan. They have plans to serve a rotating selection of locally brewed cask ales. The pub has been redecorated and are doing good meals again.

**Boot & Shoe** Barkston Ash has Rat Brewery, White Rat.



**Ash Tree** Barkston Ash has York Guzzler.

**Ulleskelf Arms**, has Taylors Bolt Maker, Isaac Poad as guest beer.

**Oddfellows** Sherburn in Elmet, has Taylors Bolt Maker, regular alternative to Sharps Doom Bar.

**Fox**, Thorpe Willoughby continues with two guests.

**Red Lion**, Hambleton, - new tenant keen to retain LocAle had Leeds Pale.



**YORK CAMRA TOWN PUB - WINTER 2017**

YORK CAMRA PUB OF THE YEAR 2009

YORK PRESS BEST OVER ALL PUB 2011



# THE SWAN

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NEW THIS AUTUMN AT THE SLIP INN AND THE SWAN

2 PUBS / 3 DAYS

... **YORKtoberfest** ...

5-7/10/2018



**Plough** – Burton Salmon has **Thwaites Original** & a seasonal guest.

**4 Horse Shoes**, Fairburn has **Taylor Landlord**.

**Crown**, Monk Fryston, has **Taylor Landlord** and up to two guests.

**George & Dragon**, West Haddlesey - **Brown Cow White Dragon** and 2 guests.

**Cross Keys**, Hillam - **Sharps Doom Bar** & either **Taylor Golden Best** or **Ossett Gold**.

**Lord Collingwood** Poppleton now reopen & serving 3 ales from **Marstons**, very competitive prices.

**Corner Pin** has up to 5 ales rotating from the **Marstons** range.

**Acomb club** has had a major refurbishment, they have a continuously changing range of guest beers alongside the current range of staple beers and ciders.

## BREWERY NEWS

### SPOTLIGHT BREWING, Snaith.



We welcome a new brewery to the York CAMRA scene. Already their brews are being distributed to pubs in our area and a little further afield, including CAMRA festivals. We met the Head Brewer, Ric, to find out the full story as

this brewery is a little unusual.

It started using the kit from Glentworth Brewery installed in an outbuilding near Ric's home. It has a 5 barrel fermenter. Not all went to plan but Ben, from nearby Aire Heads, helped out and Ric is now brewing regularly. The brews have been well received locally and these include 'One More', 'Fragile X' and 'Spectrum'. Each is named after and refers to a type of mental condition. Some of the brews are bottled on site.

There is a story behind this brewery. It sits in the grounds of a residential Care Home where the residents all have some form of Intellectual Disability. Ric proudly describes the Brewery as a 'Social Enterprise'. Residents are involved in the day to day running of Spotlight and Ric is finding ways of playing to their strengths. One of the aims is to provide training and experience to the lads such that it prepares them for work beyond the Care Home. Shortly, Ric hopes to have a Brewery Tap by the brewery to be staffed by residents.

We are co-operating with Spotlight to produce a York Beer Festival Special, so watch this space.

The website is [www.spotlightbrewing.co.uk](http://www.spotlightbrewing.co.uk).  
Contact Ric on 07713 477069

We wish Ric and his friends success at Spotlight.

### HARROGATE BREWING COMPANY



Our Brewery Tap is now open the first weekend of every month, where we have 5 x of our cask ales on the bar plus a couple on keg. We even have a beer garden!

It's great for us to gauge the reaction first hand when people try our beers in the brewery, and we're also using our bar to trial test brews before unleashing them onto a wider audi-ence. Last months 'Calypso Mango IPA' test went down particularly well... so we'll be doing a full length brew of that one for sure.



In May we were one of the host venues for the 2018 'Woman on Tap' festival and we had a brew day with guest helpers, plus street food and live music. The atmosphere was great and we all had a blast.

Our 4.8% Plum Porter continues to be one of our most popular beers and won 3rd place at Hepworth & Idle Beer Festival in July. We popped some of it into a couple of White Rose Cooperages wooden pins and by all accounts it went down a storm at The Rook & Gaskill and (much missed) Falcon Tap.

And we're dipping our toes into unfinned IPA's early August by having a go at brewing a NEI-PA. Well why not.

Cheers

## BREW YORK



'By the time of going to press the new Brew York Beer Hall adjacent to the Brew York Tap Room should have opened in late August. We've had some great trial events hosting local guest breweries and showing the world cup football so we're super excited to see how the 40 rotating taps, New York themed street food and enticing bottle/can options are going to be received once regularly open. We think it's going to be a great addition to the York scene and bring some incredibly diversity on top of the soon to be 20 cask and keg lines (currently 17) available in the already popular Tap Room.

Over the period you will be able to catch us at Leeds International Beer Festival (6<sup>th</sup> to 9<sup>th</sup> Sept) and York Beer & Cider Festival (19<sup>th</sup> to 22<sup>nd</sup> Sept) for which we will once again be brewing a special festival beer in conjunction with York CAMRA. We will also be hosting our very first Octoberfest event in our new Beer Hall in early October (dates and line-up TBC) and will be hosting a spooky fancy dress Halloween party again on Wed 31<sup>st</sup> October. November 9<sup>th</sup>-10<sup>th</sup> will see the return of KegFest where we will once again be bringing some of the UK's best breweries to York. This was one of the best events in the Brew York calendar last year and promises to be quite the treat again this year!

Over the period we will be debuting (names/abv TBC) a Lime Coconut and Mango Pale and a new Juicy Hazy Pale. You will also see the return of crowd favourites Hey Mango (6.1% Mango Ice Cream IPA), Empress Tonkoko (10.6% version of our Tonka, Coconut, Vanilla and Cacao Milk Stout) and Raid on Sigtuna (Lingonberry Sour). We also expecting collabs with Gipsy Hill (London) and Box Social (Newcastle) to be land over the period with styles and abv's of the Collab Beers still to be finalised.'

## BLACK SHEEP BREWERY



Black Sheep brewery has created Threedom, a fruity, three-hopped pale ale that will be available in pubs and bars across the UK until the end of August.

Threedom, a 4.2% ABV beer, is brewed with American hops Citra, Galena and Summit, which gives an intense tropical fruit aroma and light straw colour.



It follows Square 1 in Black Sheep's 2018 seasonal ale calendar – a beer named in homage to its hometown of Masham and the town's market square – the largest one in Yorkshire.

Jo Theakston, Sales and Marketing Director at Black Sheep Brewery, said: "Threedom will be a refreshing option for drinkers in the beer garden during this unusually prolonged period of warm British weather. By combining Citra, Galena and Summit hops, Threedom delivers a fruity aroma with a crisp finish that will make it an ideal choice at the bar for the remainder of the summer."

## AINSTY ALES BREWERY



At the start of 2018 we started to introduce Limited-Edition Specials every other month, these are slightly edgier, left-field and branded differently and are going down really well and have been selling out usually within a couple of weeks! Notable success was 'Sorachi Samurai' a 3.8% Session IPA & 'Hip Hop Haze' a Vegan friendly New England IPA .... In the coming

few months we have a Single Hopped Citra, Ruby and Chocolate Porter on-route!

Our Friday Night Sessions up at the brewery tap-room continue to be very busy. Following demand we extended our opening hours and are now open every Friday from 3-8pm with food on every other week!

## NORTH RIDING BREWERY



Stu's latest collaboration was with Keir at Wilde Child Brewery (Leeds).

Pouting for Lupine, an 8% DIPA ready for Crazy Town Festival in August.

The latest beers have been;

U.S. Session IPA 3.8% series continues with;  
Versions 34 azacca, comet, simcoe,  
35 chinook, el dorado, HBC 431,  
36 citra, summit, ekuanot.

Pecan Pie Porter 4.5%,

Hazelnut Porter 4.5%,

U.S IPA 5.5% version 16 chinook, cascade,  
17 dry hopped with simcoe & amarillo  
18 dry hopped with bravo & centennial

Vic Secret 4.5%, Enigma 4.5%, Mini Ekuanot 3.7%,  
N.E. IPA 5.7% a murky fruity juicy New England IPA,  
Mandarina / Yellow Sub 4%, all German hops

Pale Ale versions 9 chinook, simcoe, 4%,  
10 zythos, bru-1, 4.5%,  
11 bravo, centennial, 4%.

## NORTH RIDING BREW PUB.



Busy times at the pub so much needed favourites Peasholm Pale Ale, Fat Lads Mild etc. re-brewed.

Latest new brews from John have been;

Materia 3.9%, Atrous 4.5%,  
Shoryuken 5.2%, Smough 4.2%,  
Broken Butterfly 4.5%, Styrian Wolf 4.7%

## BRASS CASTLE



September can't come soon enough for us. We have a bunch of new installations going in-to the brewhouse and fingers-crossed, our Maine barrel-aged

beer project will come to fruition. We've been working with a number of US breweries from the state of Maine and have invited them to fill a quantity of utterly exclusive wood barrels. We hope that some of these will be available on the stillage at York CAMRA Beer and Cider Festival.

As usual, we've a number of special beers to complement our core line-up between September and November. Returning favourites like Burnout, Snow Eater and Black Forest, will be joined by a barrel-aged cardamom gose and a new blueberry/fig/almond porter. There are bound to more too, so keep your eyes peeled!

## TREBOOM BREWERY



Treboom  
BREWERY

Our new website is up and running and looks really fresh thanks to United by Design and fabulous photography from Olivia Brabbs. Take a look and maybe sign up to our emailing list.

Our delivery van has also had a makeover. You can't miss us now, give us a wave when you see us out and about.

This autumn we are brewing our popular Avant Garde, a 6% Biere de Garde which will be available in cask and also 750ml sharing bottles. And in November our Oatmeal Stout, Orion's Belt is back in cask, smooth, silky and satisfying.



Thanks to all those who supported the R U Taking the P Prostate Cancer run this Father's Day, it was the best attended yet. Following a collection at our June open day and sales of our special R U Taking the P beer we were able to donate over £205 to York Against Cancer.





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**RUBY MILD**  
AWARD-WINNING RUBY ALE

**CHOCOLATE**  
STOUT

**BATTLE AXE**  
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**VALKYRIE APA**  
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Steve & Sue offer a warm welcome at the

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**From Sept open Mon to Thurs 3pm**

Twitter Facebook CASK MARQUE LOCAL

If you would like to have a look round the Brewery we are open every second Saturday of the month, drop in between 12pm and 4pm, sample some beer and have a brewery tour (starts at 2pm). It's all for free!! The brewery is now open every weekdays 10am to 4pm for the sale of bottled beers and our new canned Kölsch style lager.

On Sunday September 23<sup>rd</sup> from 2pm it's the Shipton Scarecrow Festival, follow the trail around Shipton and call in at the brewery where we will be running a Scarecrow Bar.

## JOLLY SAILOR BREWERY



We've had a lovely busy summer with lots of exciting projects happening.

Firstly we have rolled out our contemporary range of branding.

Within this new branding we have a 3 beer core range with some slightly quirky collaboration beers too.

We still have all our old favourites available in our classic, retro branding but are very excit-ed to introduce our stylish new look.

The collaboration beers we have been working on over the summer are:

'Circle of loaf' Bread Beer 4.9% abv.

Made using surplus bread from Bluebird Bakery in Malton, York and Leeds

'Horny Hemp' 4.1% abv.

Made with the addition of hemp for Hornington Manor near Tadcaster where they grow their own hemp to add into their furniture and mattresses available through Harrison Spinks.

Other popular beers throughout the summer have been our all new Jolly Summer Wheat beer 5.0% abv and our new core I.P.A Jolly Pale Ale 4.5% abv.

Now the autumn has arrived our delicious Porter, Jolly Dark Nights 5.0% abv will be available.

## LITTLE BLACK DOG BREWING



Brewing has taken a back seat at the Little Black Dog Beer Co lately whilst they prepare for their latest venture. In August they are aiming to open The 'Doghouse' in Selby. The Craft Beer Café will showcase a range of their limited-edition beers alongside their core beers, both cask and keg and other guest ales (hopefully including Spotlight Brewery from nearby Snaith). They will also be serving some wines, ciders, spirits & barista-style coffee along with soft drinks. Emily from Little Black Dog says they hope to brighten up the real ale scene in Selby!

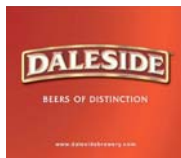
## TURNING POINT BREW CO



We we're incredibly excited to release our collaboration with De Molen into the wild... "Afterglow" is an imperial stout with added cinnamon and ginger. The aim was to make the beer taste like gingerbread, and at 12% it does all that and more! Who better to have over for the day than the masters of stout, all the way from Bodegraven, Netherlands? We learned a lot from Menno and Jaco about the art of dark beer brewing, and it was humbling to have one of our favourite ever breweries round for a visit! Around half the batch went into bourbon barrels for a long time to think about what they've done. A very small amount of this beer went into a pin, to age on some very special wooden chips brought back all the way from Brazil. Though I wouldn't expect to see it on a bar any time soon.

The last few months has seen us making more new beers than ever. In the last few weeks we've made a 5.5% white stout with coffee, cacao, and lactose, A raspberry and kiwi sour, some big, single hopped IPA's, an adventure into low ABV hop bombs, a tropical pale with mango and passionfruit... We're having an absolute ball! We're also looking forward to re-leasing our first barrel aged beer. Made last year as our 50th brew, this one will be making an appearance at a little festival on a certain racecourse this year!

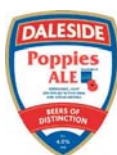
## DALESIDE BREWERY



In support of the 2018 Poppy Appeal, Daleside Brewery are once again brewing a celebration Poppies Ale. This year, the appeal will have a high profile as it marks the 100th

Anni-versary since the end of World War 1. Daleside Brewery are extremely proud to be associated with the event and to work in partnership with the Royal British Legion and are hoping as part of the celebrations that the fundraising will reach a record level in this special year.

Daleside Poppies Ale will be available locally throughout the region in October and November and for every pint sold, there will be a contribution given to "Royal British Legion Poppy Appeal".



Daleside Brewery will also be supporting the York Poppy Appeal Dinner on 10<sup>th</sup> November and will be providing exclusive limited edition bottles of their centenary Poppies Ale to all the guests attending the event.

## WOLD TOP BREWERY



Their original gluten free beer is available in cask.

Against The Grain has been declared the most beer like of all gluten free and low gluten free beers in taste tests. Made from lager and maize malts, bobek hops and yeast, it is a premium, full-flavoured bitter beer with a good creamy head, refreshing bitterness and citrus aftertaste. The gluten content is certified to be well below the required codex standard of 20 ppm. It won Silver in the Premium Bitters & Pale Ales 4.5% to 4.9% category at the SIBA regional keg awards 2017. Pleased to report that Morrison's has taken Against the Grain into 400 stores on a 'whilst stocks last basis' and Tesco has added it to Wold Gold in selected stores in Yorkshire.

### Brewery and Gardens Open Weekend.

Thanks to everyone who supported the Open Weekend last June. We had an amazing couple of days and welcomed over 700 people to Hunmanby Grange. We

raised £800 for Burton Fleming church, £3,700 for National Garden Scheme charities and helped to support local scouts with their Jamboree fundraising.

### New - Tuesday Tours!

You no longer have to be part of a group to be able to have a tour of the brewery and a taste of our beer as we have started doing a tour on a Tuesday afternoon. The tour starts at 2pm and comprises a trip round the brewery plus a taster of one or two beers and the cost is just £10. Booking is essential, though, so please call 01723 892222 to book.

### Big Sky Beer Festival.

5<sup>th</sup> & 6<sup>th</sup> October.

## HAMBLETON BREWERY



It's taken months of research and brewing trials, but we have now

added a new beer to our core line-up... for the first time in 8 years!

We have always enjoyed fruit beers, and wanted to do something special around our glorious Nightmare Porter. Our good friends at Titanic brewery have their famous Plum Porter, and more recently Harrogate brewery have produced their own exceptional beautiful version of this style. We therefore wanted to do something different, and have been experimenting with various fruit options, to see which really blend and mellow with the dark chocolaty flavours of nightmare.

The final beer was developed by our in-house beer sommelier, Kate Hall, who has developed a fruit mix made up of cherries and blackberries, which invokes the luxury of black forest fruits. The fruit brings sweetness and additional body to the beer, whilst also enhancing the roast malt and dark, coffee/chocolate flavours of the porter. It really needs to be tried to be understood!





The first trial brew was initial sold at our open day in May, and was the first beer to run out. The next brew also sold out within days, and after being inundated with requested for more we have now decided to make the beer, now named Black Forest, a permanent addi-tion to our line-up.

In other beer news, our specials for September, October and November are:

Hop smacked -A session pale at 3.8%, bittered with UK hops with US aroma hops; Coco Pop Milk Stout – our first ever Milk Stout! Which is going to be liberally dry hopped with Coco pops! And finally 11/11 peace Ale, brewed using a combination of British and German Hops to mark 100 years since the end of the First World War.

Stuart & Helen extend an old-fashioned welcome at the

## Gait Inn

### MILLINGTON

Tel: 01759 302045



**York CAMRA Country Pub of the Season Spring 2009**

**Traditional Yorkshire beers**

Theakston's Best Bitter, Tetley Bitter,  
John Smith's Cask, Black Sheep Best Bitter  
Different guest beer every week

**GOOD BEER GUIDE 2010**

**Grand grub** every evening  
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**New** function room open for parties  
Outside bars

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# YORK BEER & CIDER FESTIVAL 2018

19-22 SEPT 2018

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## Get Ready!

Yorkshire's largest beer festival celebrates its 10th Anniversary on the Knavesmire with 500+ beers, 100+ ciders & perries, situated in York Racecourse Clocktower Enclosure. Housed in a massive marquee with ample seating, a huge beer garden, live music stage and a wide selection of food stalls.



## Where

York Racecourse  
Clocktower Enclosure,  
Knavesmire Rd, YO23 1EX

## When: 19th – 22nd Sept

Wed 5 – 11pm  
Thurs – Sat 12 – 11pm

## Catch the bus

No. 198 will run hourly from York Rail Station to and from the festival each day.

## Admission charges

Public/CAMRA members  
Wednesday 20th £3.50/£1.50  
Thursday 21st £4.50/£2.50  
Fri 22nd – Sat 23rd £5.50/£3.50

Season Ticket (4 days)  
£12.00/£8.00  
Refundable Souvenir Glass £2.50

Advance tickets now  
on sale on our website



# PUBS OF THE SEASON

We arrived after a pleasant walk down the riverbank to Alma Terrace in Fulford. Nestled in an unassuming street is one of York's finest pubs: **The Wellington**. All three bars were filling up nicely and Gary took some time off to enjoy the front lounge with a mixture of locals and CAMRA members.



Chris Tregellis, who had nominated the pub to be our **City Pub of the Season** for summer 2018, quoted from an ancient CAMRA guide to North Yorkshire of 40 years vintage:

"Splendid traditional inn, completely without affectation, standing in an orderly terraced residential street leading to the river. Busy locals' bar with open fire, front lounge (often booked for meetings) with normally silent piano, and back lounge which is a favourite CAMRA venue. Can be overloaded due to its proximity to the University, but much quieter during vacations".

Well, the piano has gone to make more room in the front bar but apart from that the pub is entirely unspoilt.

We enjoyed the Sam Smiths Old Brewery Bitter which was on good form which meant that the large array of interesting bottled beers remained unsampled: something for another time.

Gary thanked CAMRA for the recognition and we all settled down to enjoy the beer and the convivial atmosphere. The suitably colour-coded award looked like it was always

meant to be in its rightful place behind the bar. Here's to another unspoilt 40 years! (CT)

The last issue of Ouse Boozer was too late to report the **Country Summer Pub of the Season** which was the **New Inn** at Cliffe.

The New Inn at Cliffe is a friendly comfortable two-bar village pub where Ian the landlord takes pride in the quality of his real ale. He also drinks the beers and bothers to ask customers what they would like to see again or next - a sure sign that someone cares. There is a welcoming open fire during the colder months and a weekly challenging pub-quiz that keeps things lively. TV sport is shown (thankfully with the sound off) in the large main bar and the pub is a focus for the local football team as well as folk music in the snug bar (do we still have public and saloon bars these days?).



The New Inn is a genuine oasis for real ale and a deserved regular Good Beer Guide entry with full Locale accreditation for its changing 6 beers, usually Yorkshire-sourced with a permanent rotating beer from the nearby Brown Cow brewery. Ian offers all of his handpump beers at a tempting £2.60 per pint but does not yet have a draft cider - hopefully this may change! One annual highlight is the beer festival set up in the family- and pet-friendly garden and marquee - 10 further real ales where funds are raised to support local community activities. Fortunately, the 2018 POTS Country Pub presentation will coincide with the August beer festival - an unmissable event for real ale lovers (16 real ales + hopefully 3/4 draft ciders).



Impeccable beers in a welcoming Yorkshire pub with a fully CAMRA-supportive landlord. Thanks Ian. It just doesn't get any better! (L&T J)

The presentation award write up will be in the next Ouse Boozer.

The last issue of Ouse Boozer was too late to report the Summer Pub of the Season which was the New Inn at Cliffe so here is a pub description.

Impeccable beers in a welcoming Yorkshire pub with a fully CAMRA-supportive landlord. Thanks Ian. It just doesn't get any better! (L&T J)

The presentation award write up will be in the next Ouse Boozer.

**The Autumn Country Pub of the Season** is the **Golden Lion** at Helperby is now just one of two surviving pubs in this village that used to boast 6 pubs. It has had a chequered history including been renamed the Pear Tree for very short while which led to an effigy of the then landlord being hung from the pub sign!

Anyway onto modern times and in the hands of David & Veronica the village has gained a couple who have taken the village to heart and it now with the help of their staff we have true village local.



The village cricket & football teams use it as base and the darts & pool teams are gradually rebuilding. The pub supports most village events and local charities.

The pub does have a jukebox recently installed but like everything in this pub it is very well planned and the speakers are set in a way there is a defined quite area. The two televisions are again used with common sense and although people come in to watch the sport neither are obtrusive.

Due to David's recent illnesses the food offering is suspended at the moment and we all wish him well in getting back to providing his cracking homemade food.

The beer range varies weekly with Theakston's Bitter a regular and a house beer supplied through Marston's & the PubCo Admiral of which 10p of pint is donated to village charity's. The other two hand pulls can have beers from a number of local micro breweries on, also some national brands appearing. So we have a reasonable range of cask beer. City dwellers do forget that country pubs do not have a large population to serve so beer choice comes down to the publicans' nouse in choosing beers that the villagers will drink.


As a Admiral pub which like all PubCo's do restrict the beers a pub can order in and be very lacsidasical about carrying out repairs & basic maintenance and of course put a large mark up on any beers supplied through SIBA the pub continues to thrive. I hope that a good number of Branch members will come to the presentation on Saturday evening of the 27<sup>th</sup> October to support this very deserving village pub. (KK)



**The York City Autumn Pub of the Season** is **The Gillygate** on Gillygate, great improvements it have been made by Brian, John and the team there, a renovation then followed by hard work. They have put on a

continually changing beer line up of four or more beers been al-ways available on handful up from one or two in the past. Beers are from both near and far, some not seen in York before. They also recently joined the SIBA list so were able to get beers not on their national list, especially LocAles. Wood cask beers are now on the bar as well from nearby breweries including, Treboom, Roosters, Daleside, Hambleton and York-shire Heart and from further afield Cheshire Brew House. There will be a Yorkshire day beer and sausage festival on August 3-5. The presentation will be at 8pm on Thursday 4<sup>th</sup> October 2018 see why Brian and the team deserve it with the ever changing beer choices and a buffet. (MH)

# Snickleway Inn



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## The White Bear Inn

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# ON THE AINSTY TRAIL

Saturday 12<sup>th</sup> May started out a nice sunny day as our full minibus left York on the Bishophthorpe Road.



First stop was Ye Old Sun Inn, Colton. Black Sheep Bitter and Stod Fold Gold were on offer at this lovely country pub perhaps best known for its high quality food. Some of our party took the opportunity to have some lunch, before we left for the main event.

<http://www.yeoldsuninn.co.uk/index>



Ainsty brewery, in the rural fringe of Acaster Malbis village lies next to a farm. Founder Andy Herrington, an ex-policeman who lives nearby in Copmanthorpe welcomed us to the brewery.

Named after old Wapentake, a medieval once self-governing area, dating back to the 1200's which is located

to the West of York and bounded by the rivers Nidd, Wharfe & Ouse.

There is a 10 barrel plant, but expandable for extra capacity. We got to sample free Moloko Mild and Blonde (Flummoxed Famer) from the cask. Head Brewer Andy Capel then led an informed tour of the process. I also tried a very nice bottled Crafty Chocolatier. Other cask beers they do are Angel pale ale, Bantam Best bitter and Assassin Oatmeal Stout. The Tap room opens Fridays 3-8pm. <http://www.ainstyales.co.uk/>



At Three Hares, Bilbrough, friendly landlady Maureen Jeffery chatted to us as she served us Bilbrough Top Blonde. A nice surprise followed when Brewer Nigel Cay turned up to say hello and very generously buy a round of his beer. Also on offer was Hambleton Stud. (See photo in LocAle report) <https://www.thethreeharesinn.co.uk/>



Next stop was No.21, High Street in Tadcaster. A relative newcomer to the Tad pub scene and a welcome



alternative to the many Sam Smith's pubs that dominate the town. It has contemporary décor with lots of sport TV. There is a great view from the upper roof terrace. I tried Greene King Old Hoppy, Isaac Poad 86 beers and had a decent pizza.

<http://21thehighstreet.com/>



Wetherby Brew Co Tap. In York Road near the engine shed, beer is once again being brewed in Wetherby. I tried Wetherby Stout & IPA tried from their range of 6 core beers. Very small scale, the brewery could fit in your living room!

<https://www.wetherbybrewco.com/>



I also took a brisk walk to The Mews near the marketplace, a comfortable and stylish Market Town Taverns pub, to sample Great Heck Amish Mash and Anarchy Hard Times from their usual interesting beer choices

<http://www.markettowntaverns.co.uk/pub-and-bar-finder/yorkshire/the-mews/>

Alas the weather had deteriorated in Wetherby and it started raining as I retraced my steps to pick up John Barker's minibus at the Brewery. The rain intensified and by the time we bailed out in York it felt like a different season.

A great day that I finished off at a very sweaty Fulford Arms, York to listen to the young Laurence Jones play his enthusiastic blues-rock. (KS)

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## ACCREDITED PUBS

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

### Outside York

Acklam	Half Moon	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
Bishophthorpe	Marcia	Selby	Cricketers Arms
Bishophthorpe	Sports & Social Club	Selby	<b>Giant Bellflower</b>
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	Tolthorpe	New Inn
Helperby	Golden Lion	Ulleskelf	Ulleskelf Arms
Helperby	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 Ebor	Swan
Artful Dodger	Golden Ball	Old Shambles Tavern	Three Legged Mare
Blacksmiths Arms	Golden Slipper	Old White Swan	Victoria
Black Swan	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	Valhalla

# LOCALE

We have had a busy quarter with LocAle. We have signed up Valhalla on Patrick Pool in York and you can read about that here. Also joining us we have the following where there will be a more detailed write up: The Olympia in Selby where they also brew Jolly Sailor beers, so you can't get more LocAle than that. Also Three Hares at Bilborough picture below, where they have also got a very local Brewery Bilborough Top, which always has a cask beer on of theirs. In York it's The Golden Slipper Goodramgate, The Crescent on the Crescent which is having more real ale on all the time.

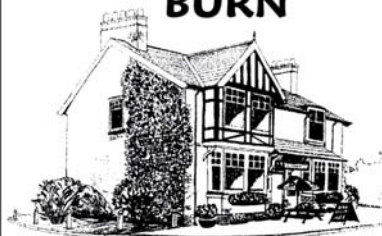


*Maureen at the Three Hares with Bilbrough  
Top brewer Nigel Cay*

If you here of any pubs wanting to join or could benefit, then all that's needed is having a local brewery cask beer on the pumps all the time and just get in contact with me. Cheers (MH)



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# ON YOUR BIKE

## APRIL

Winter had finally lost interest and given way to spring. It was a pleasant evening for this month's social cycle. After



a busy day at work I rushed to The Minster Inn Marygate with the idea of having a pizza there for my tea. Rich D also had the same idea so being generous souls we ordered 3 pizzas so that the others could have a slice or two when they arrived. Whilst our pizzas were cooking we enjoyed a pint of either **Banks Sunbeam**, **Shipyard Melonhead**, **Ringwood Razorback**, **Mallinsons Cascade** or **Mallinsons Chocolate Stout**. Our pizzas arrived but no one else did so we had to manage 3 between us, oh well. Our next stop was The Dormouse, the choice was **York Terrier**, **Black Sheep** and **Sharps Doombar**. We were

sitting outside in the lovely warm evening when Mike turned up, he was gutted he missed out on pizza. We then headed



out to Poppleton and called at the Lord Nelson where the choice was **Landlord** or **York Guzzler**, then 3 became four as Mark turned up. Next stop was The Ainsty, the choice on the bar was **Ainsty Pale Ale**, **Old Speckled Hen** and **York Guzzler**, then 4 became 5 as Howard turned up, we nearly had as many people as slices on my pizza from earlier. Our final port of call was The Volunteers, the choice of beer was as always very good, including **Turning Point Armadillo**, **Blackhole Brewery Alien Invasion**, **Brown Cow Thriller in Manilla**, **Brass Castle Misfit** and **Leeds Yorkshire Gold** to name a few. The barman got a bit carried away and managed to throw beer all over people who were stood around the bar. A good evening had been had and I decided to call for a pizza on the way home. Only joking, or am I?

## MAY

The Slip Inn was our meeting point for May's cycle ride. Karl and I turned up and enjoyed either **Leeds Pale**, **Rudgate Ruby Mild**, **TT Boltmaker**, **Phoenix Brewery Brides Nighty** and **Great Newsome Fine Fettle**. We sat and chatted and waited for more people to turn up. We waited and waited



until we could wait no more (come on folks don't be shy, these are enjoyable evenings out). We were just about to head for Bishopthorpe when Rich D turned up, he had a very swift half and we headed for The Marcia. No talking on this part of the cycle ride as there were a lot of flies about and although I was hungry I was happy to wait for chips at The Marcia. To go with my chips I could enjoy **Ainsty Ales Moloko Mild**, **Box Steam Brewery Golden Bolt**, **Bradfield Farmers Blonde** or **Leeds Pale**. As the sun was setting it was great cycling to The Ship at Acaster Malbis although we had a shock when a deer ran out in front of us. The Ship was very busy with boaters enjoying their evening whilst we enjoyed **Camerons Strongarm**. The other beers on offer were **Theakstons Best** and **Taylor's Golden Best**. With the weather being so good we decided to cycle to the two-Sam-Smiths-pub village of Appleton Roebuck. We called at The Shoulder of Mutton and Rich D also called at the Roebuck; it's good to support these rural pubs if you can. Leaving and heading back for York we passed The Sun Inn at Colton and were



surprised to see it closed on a Friday night (it was open again on the Saturday though). We stopped at

The Royal Oak in Copmanthorpe, always a busy pub with a good choice of beer. Tonight's choice was **Exmoor Hound dog**, **Taylor's Landlord**, **Roosters Yankee** and **Purity UBU**. As there were only 3 of us tonight we decided to

call ourselves The 3 Musketeers, maybe next month we could reach the dizzy heights of The Fab Four or even The Famous Five; here's to hoping.

## JUNE



3 must be the magic number as only 3 of us turned up at Charles XII for June's cycle ride: Rich D, Marcus and myself. At £2.95-a-pint the

choice was Hobgoblin, York Guzzler, Blacksheep and Green King IPA. At 7.30pm sharp we headed for Hop Studio brewery Tap at Elvington. We have not been here before on a Friday night cycle so it was good to check it out and with it shutting at 8.30pm we didn't have long to enjoy the beers. On the bar there was Gold, Bitter, XS and Vienna Pale on Keg, the owner told us all about the new Market Tap which had just opened in Pocklington a week earlier, and with about 18 beers on it sounds like a good place to visit; by the time you read this I will hopefully have done. I forgot to mention that on the way to Elvington we picked up Howard so we were now the Fab Four. We next called at The St. Vincent's Arms in Sutton

upon Derwent, always a good pub to visit. The choice on the bar was York Guzzler and Hansom Blonde, Fullers London Pride, Theakstons OP,



Taylor's Landlord and Green King IPA. We next called at The Half Moon at Newton upon Derwent, but we nearly missed it as the pub has had a new front extension which was almost unrecognisable from the previous time we visited. The choice was Tetleys Cask, Taylor's Landlord, Ainsty Flummoxed Farmer and Tetley No 3 pale which we all tried as we had not seen it before. Our final stop was The Grey Horse in Elvington. On the bar was a beer called Bobby 66' but I'm not sure of the brewery as it was not on the pump clip. We chatted to the locals for a while, enjoyed the beer and headed home. (RK)

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# PUB OF THE YEAR & CIDER PUB OF THE YEAR AWARD

What is the best pub in York? Well, not just York but the entire branch area of York CAMRA: it's the Rook and Gaskell on Lawrence Street. We gathered on the evening of 28<sup>th</sup> July to recognise a pub which is our 2018 winner of the Pub of the Year and also the Cider Pub of the Year competition.



The double presentation was made by our Branch Chairman, Chris Tregellis, who praised the achievement and sheer hard work which this recognises. Paul Marshall showed this commitment well as he stood in for the pizza chef on the night and still had time to pop around to accept the award. He gave a speech thanking his whole team for their support in all weathers (this being a year of extremes- it must have been very hot in the kitchen at times during this record- breaking summer).

Combining good food and excellent beer has been a notable feature of the pub, with neither spoiling the pleasure of the other. There was the usual collection of interesting cask beers on offer, supplemented by the famous keg wall behind the bar. I sampled the Cross Bay session beer, Roosters Yankee and Great Heck Mild limiting myself to three for the night (just kidding!). Alas there was no time to sample the food but I know from

experience that the nachos are well worth a try. Rather unusually a chocolate cake appeared towards the end of the evening which seemed to go down well with our members.



The evening settled down and Paul was taking a well-earned rest over a pint when he was summoned to clear a blockage in the Ladies loo, a very fitting end to a busy day at a pub which goes that little bit further to serve its customers and is a worthy winner of this double award. Well done all at the Rook. (CT)



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# 2018 YORK BEER CENSUS

The fourth York beer census will be on Saturday 6th October 2018.

25 volunteers took part in the 3rd beer census in 2016 to count a total of 328 different real areas in 212 pubs across York city limits.

A lot has happened since then. We've lost some old favourites like the Falcon Tap but we've seen new pubs open including BrewDog, Pavement Vaults and this year the second Trembling Madness and bars in Spark. We know York is still great place to discover great variety of beers in some lovely pubs but what do the numbers say? And how do we stack up against other beer hotspots like Sheffield and Leeds? Let's be honest, we all enjoy a bit of bragging about our city and our beer census lets us do that with hard numbers.

In 2012 we found 257 beers, 2014 276 beers, and 2016 328 beers. Compare that to Leeds who found 372 in their last survey in 2016 and Sheffield who found 360 different

beers in 2017. Both of those are fine Yorkshire cities but the advantage of York is that we have so much variety within (and without) our city walls so you never have to walk far to find something different.

Taking part in the York beer census helps us put a marker in the map of York as a City of Ale. Maybe, just maybe, The City of Ale.

Volunteers on the day are asked to visit 3-5 pubs and to note down the available beers and then bring the list back to a city centre HQ where we count the results. Enjoying a beer in each of the pubs you survey is encouraged but not mandatory. We'll organise some food and some free beer at HQ for volunteers and keep you abreast of the results as they come in.

Sign up on the website at [york.camra.org.uk/york-beer-census-2018/](http://york.camra.org.uk/york-beer-census-2018/) to register your interest and keep up to date with the planning. We'll keep your details until we announce the results of the beer census and only use them to tell you details about volunteering and the results of the census.

LB & IC

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# COASTLINES



In recent months we have continued to enjoy survey trips to potential entries for the Good Beer Guide, based on the top-rated pubs in the National Beer Scoring System

as scored by CAMRA members. In May, prior to visiting Hambleton brewery for their open day, we could not resist a trip to **The Little 3** in Thirsk, a pub many of us had not been to before. It was well deserving of its 2018 GBG recognition. (See photo). After a very enjoyable couple of hours at **Hambleton's**, where we sampled a number of excellent ales and their hopped cider, we journeyed onward and homeward via the **White Bear** at Stillington, **Middleton Arms** at North Grimston, **Three Tuns** at West Lutton, and **The Star Inn** and **The Blue Bell Inn** at Weaverthorpe.



In June, our survey trip by mini-bus visited **The Providence** at Yedingham, **Ham and Cheese** at Scagglethorpe, East

**Riding Hotel** at Sherburn, where members enjoyed a very well kept **Butcombe Original** of exceptional quality, **Foxhounds** at Flixton, **The Ship** at Muston, which is a charming pub and a member's favourite, followed by a detour to **The Poachers Barn**, due to the unexpected closure of the **Star** at Cayton. Subsequently some members attended the **Hedge-Hoggers** cider and beer festival in Seamer, which must have been good as at least one of them rolled home in a very jolly mood.

At the time of writing we are planning trips to the northern coastal limits of our branch, including **Flask**, **Falcon**, **Burniston** and **Cloughton**, and then in August a trip to **Hunmanby** and **Filey** area, with September encompassing rural pubs around **Pickering** and the **A169 Malton** to **Pickering** road. Due to the cancellation of the beer festival there will be a social survey in late September or early October, which may include **NYMR Annual Steam Festival** which has beer festivals on some stations.

## SCARBOROUGH PUB NEWS

**The King and Cask**, which closed in April 2018 is to reopen in August, having been rebranded **The Dog House**, reportedly to offer 3 real ales.

Garry & Tina's move to **Wilson's** from the **Hole in the Wall** has been well received. The quality and range of the real ale continues to be excellent.

## RURAL PUB NEWS

Reports from **Filey** indicate **The Grapes** has re-introduced real ale, as has **The John Paul Jones**. Also, beer scoring reports have indicated there is quality real ale is being served in in both **The Three Tuns Hotel** and **Filey Conservative Club**.



In **Pickering**, **The Rose** has now fully reopened but no longer serving food. **The Black Swan** is fully open following its refurbishment.

## OTHER BEER FESTIVALS

Due to the loss of our venue and subsequent inability to find an alternative, there will be no Scarborough CAMRA beer festival this year, however, our Rural Pub of the Year, The Sun Inn, Pickering will hold their annual beer festival between 7pm on Friday 21<sup>st</sup> and closing time on Sunday 23<sup>rd</sup> of September, food and live music available, see website for details;

<https://www.thesuninn-pickering.co.uk/>



Grosmont is playing host to a beer festival from 7-9 September.

Also, Wold Top's Big Sky beer festival will be held on 5<sup>th</sup> & 6<sup>th</sup> October.

## BRANCH DIARY

- 8 Sep Branch Meeting 12:30 at Blue Ball, Malton
- 15 Sep Survey trip – leave Scarborough 11:00  
return 20:00
- 11 Oct Branch Meeting 19:30 venue TBA



## SCARBOROUGH CONTACTS

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Beer Festival Organiser: Stewart Campbell

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



Steve & Mary invite you to the

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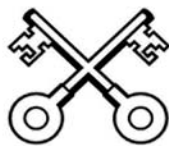


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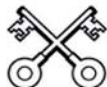
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# MEMBER OPINION:

## SMOKE FREE PUBS AND PASSIVE VAPING: PLEASANT OR UNPLEASANT? SAFE OR NOT SAFE?



On 1 July 2007 smoking was prohibited in public places. This led to the delight of smoke free pubs for many non-smokers where they could socialise and enjoy real ale once again.

More recently there has been a rise in the use of e-cigarettes and vaping. Increasingly these devices are being used inside pubs where the emission of clouds of unidentified substances can be seen and smelt.

Some sources indicate that vaping may be less toxic than smoking a cigarette. If so, good news for vapers & should be supported & applauded.

But, currently we are not assured that vaping is totally risk free & what about the non-smoker/ non-vaper?

What is certain is that vaping produces vapour. Vapour is then inhaled to all in its proximity.

It will normally contain various chemicals, safe or not so safe, which may include differing amounts of nicotine. Some produce pungent unpleasant aromas which can overwhelm the surrounding environment and ambience.

How do any of us close to someone vaping know what we are inhaling?

In addition, the sight of vaping normalises the act for children. This no doubt is a plus for e-cig producers (many tobacco companies of old) but is it a good role model for our future generations?

Passive vaping IS NOT as safe as inhaling clean air. Therefore, please give us back our smoke & vapour free pubs.

At our Knavesmire Beer and Cider festival we ban the use of e-cigarettes and vaping inside the marquee.

As vaping becomes ever more popular & prevalent is it now time for York CAMRA to campaign for and produce a list of vape-free pubs?

Steve and Denise Gorton

*Editor note, this is a members opinion and not official CAMRA policy. IF you have any opinion for or against e-cigarettes please write to Ouse boozier*



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# FESTIVAL FUN

## TOCKWITH FESTIVAL

30TH JUNE A VOLUNTEERS STORY



I have volunteered to work previously at several CAMRA festivals including GBBF. The Tockwith Village Beer Festival, where I live, was asking for volunteers, so I did.

The first festival was in 2009 in the Village Hall building, and has continued since. At

the same time it is raising money for good causes, and so far has raised sufficient money to make grants of over £25,000 to local not-for-profit groups for a variety of projects. The festival is staffed by a team of 22 volunteers plus committee members,

The festival was in an already erected marquee behind the Village Hall.

There were 19 beers and 3 ciders, plus a Gin and Wine bar plus soft drinks. Many of the beers were sponsored by local businesses.

There was rarely a rush, except when one of the World Cup matches finished! It was busy enough to make it a great success. This is bearing in mind that it was also one of the hottest days of the year, and the brilliant weather certainly contributed to the great day everyone had at the outdoor venue.

As someone who is used to working at the big Festivals such as GBBF, this was an entirely new experience! No hassle regarding travel or accommodation, I knew many of the volunteers and customers, and now have new friends.

As opposed to the huge and faceless GBBF, this is a wonderful Festival, and I wish that next year comes around soon. (DM)

## UPCOMING FESTIVALS

### REMAINING FOSSGATE FESTIVAL OF 2019 IS SUNDAY SEPTEMBER 2ND

The Bluebell instead of having an outside bar this time are going to put the gazebo up, create a beer garden and have a merry old time.

## YORK BEER AND CIDER FESTIVAL

Knavesmire Rd, York, YO23 1EX

Wednesday 19th – Saturday 22nd September



We're celebrating our 10th Anniversary on the wonderful York Knavesmire this year and we very much want you to be part of it also. York Beer Festival has a vast choice - over 500 beers; over 100 ciders and perries including a UK keykeg bar and a foreign beer bar. There will be a huge beer garden as usual as well as a great selection of takeaway cuisines from around the world to suit all tastes including high quality vegetarian options. The special bus service from York Pullman, which proved so popular last year, will return for the duration of the festival – with an hourly return timetable, departing from York Station. Open 5-11pm on Wednesday and 12-11pm Thursday to Saturday. [www.yorkbeerfestival.org.uk/](http://www.yorkbeerfestival.org.uk/)  
See full article on page 34 for more details.

## CALDERDALE BEER AND CIDER FESTIVAL

Hebden Bridge Town Hall, Saint George's St,  
Hebden Bridge, HX7 7BY

Thursday 27th - Saturday 29th September

50+ real ales, ciders and perries with a theme of "Up North". Open Thursday 2pm - 10pm (FREE CAMRA members / £1 Non-CAMRA members), Friday 11am - 11pm (£1 CAMRA members / £2 Non-CAMRA members), Saturday 11am - 10pm (£1 CAMRA members / £2 Non-CAMRA members / FREE to all after 5.30pm). Glass deposit £1. No advanced tickets. Casks ordered from breweries only. Wooden casks, commissioned ales and new beers available. For further details see:

[hxcalderdalecamra.org.uk/cbfc2018](http://hxcalderdalecamra.org.uk/cbfc2018)

## 28TH WAKEFIELD BEER FESTIVAL

The Space Wakefield, Waldorf Way,  
Wakefield, WF2 8DH

Thursday 4th - Saturday 6th October



Free City Bus from railway stations and bus station Thursday and Friday until 7pm, Saturday until 5pm. Bus Services 109, 128, 435 all pass The Space. Approximately 60 cooled real ales, cider, perry and bottled beers. Festival opening times: Thursday 12-11; Friday 11-4.30, 5.30-11; Saturday 11-8.

Admission Prices - Thursday £3 Pay on the door, Friday lunch FREE, Friday evening £4 with an advance ticket only (including CAMRA members) and Saturday all day £3, pay on the door, free after 4pm. CAMRA receive free beer ticket (except Friday). Souvenir glass £3 or hire old glass for £1. Hot and cold food available all sessions. CAMRA Products.

Advance tickets for Friday night only on sale from August from local pubs, online at [wakefieldbeerfestival.camra.org.uk](http://wakefieldbeerfestival.camra.org.uk) or by post from Mark Goodair, 7 Rayner St., Horbury, West Yorks. WF4 5BD enclosing a SAE and a cheque made payable to Wakefield CAMRA from early September. M 07779029374.

Festival Organiser Mark Gibson 0745 0272680,  
[gibson-mark1@sky.com](mailto:gibson-mark1@sky.com)

Staffing – June Bradbury 01977 792813, m 07959 205333, [june.wkcamra@tiscali.co.uk](mailto:june.wkcamra@tiscali.co.uk)

## 44TH STEEL CITY BEER & CIDER FESTIVAL

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

Wednesday 10th – Saturday 13th October



Our 5th year at Kelham Island Industrial Museum in Sheffield's "Valley of Beer" (S3 8RT). Open:- Wednesday 5pm-11pm (free to all), Thursday 12-11pm (free to CAMRA members, non-members free until 5pm and £2 after 5pm), Friday 12-11pm (members £1 pre 5pm and £2 after 5pm, non-members £3 pre 5pm and £5 after 5pm) and Saturday, now open from 11am -10pm (or until beer/cider runs out) (members £1 all day, non-members £3).

Around 250 real ales (plus 30 key-keg lines) and 40 ciders/perries spread over four bars, plus a selection of bottled beers including fruit beers. Good and varied range of food available at all sessions. Live entertainment in the Upper Hall on Thursday, Friday and Saturday evening and a brass band on Saturday afternoon. Souvenir glasses to buy or hire for £2. Thirds available as well as halves and pints. Accompanied under 18's allowed until 8pm. Volunteers welcome.

Please bring cash for admission/glass/beer and cider token purchases. More information at [www.sheffieldcamra.org.uk/festival](http://www.sheffieldcamra.org.uk/festival)

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

# ASSETS OF COMMUNITY VALUE



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

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

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

## DECISIONS TO DATE

Two new pubs have been added to listings in the City of York this issue, although both were added to the register last October, but have only just appeared! Hambleton have added the **Plum & Partridge**, Hushwaite. None of the other local authorities have any new pubs listed.



The York CAMRA branch covers a number of local authorities and whilst some authorities have an ever growing number of pubs listed it is still early days with some of them. We will report the progress in Ouse Boozer. Initially we will try to report all listed decisions made by authorities that overlap with our branch area

as information from outside our branch may be useful and interesting. As there are more positive decisions (hopefully!) we will probably move to only listing those in our branch area.

The decisions listed on the web sites are:

**YORK:** Golden Ball, the Fox Inn, the Mitre, the Punch Bowl (Lowther Street), the Swan, the Jubilee, the Minster Inn, the Grey Horse, Elvington, the Bay Horse, Murton, the Blacksmiths Arms, Naburn, Derwent Arms, Osbaldwick, the Lord Nelson, Nether Poppleton, the Wenlock Arms, Wheldrake, Deramore Arms, Heslington, Carlton Tavern, Acomb, Blue Bell, Ebor Inn, Royal Oak, Copmanthorpe, Old Ebor and Blue Bell.

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

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

**HAMBLETON:** 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, the Duke of Wellington, Welbury and the Plum & Partridge, Hushwaite.

**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, Drifffield, 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](https://www.york.gov.uk/info/20043/asset_management/1590/assets_of_community_value)

**SELBY**

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

**RYEDALE**

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

**HAMBLETON**

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

**HARROGATE**

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

**EAST RIDING OF YORKSHIRE**

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

**SCARBOROUGH**

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



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# YORK BEER FESTIVAL 2018

## YORK BEER & CIDER FESTIVAL 2018

Excitement is growing as the 10th Anniversary Knavesmire Beer Festival is but a few weeks away and beer enthusiasts from all over the UK and beyond are making plans for a great day out. "Beyond" – because we've had enquiries from visitors coming from as far as Denmark, Canada and South Africa this year.

Few would have predicted that when York CAMRA momentarily decided by a single vote at a packed branch meeting in 2007 to move to a modest marquee on the Knavesmire in 2008 that it would have grown to be Yorkshire's biggest beer festival over 4 days with Europe's longest bar! There can be few more lovely settings for this celebration of British real ales and breweries than 150 acres of beautiful tree lined parkland that has been holding public gatherings for over 600 years and York CAMRA are pleased to be carrying on the tradition.

Due to the great success of our move to our new location, we're back there again this year and are delighted to report this area opposite the York Racecourse winning post has been at the centre of a £5 million improvement scheme which includes 2 new large modern toilet blocks which will be available to festival visitors this year. This purpose built newly named Clocktower Enclosure accommodates

our huge marquee and vast beer garden plus our usual excellent selection of street food outlets.

The York Pullman 198 bus service which proved so popular last year will run again daily throughout the festival to and from York Station from 11.30am until 11.30pm.

There will be the great diverse range of British real ales that you've come to expect from the festival – over 470 in all, with again a strong focus on Yorkshire ales that come from over 180 outstanding breweries in the county – the most of any county in the UK.

There will be a wonderful array of over 100 ciders and perries on offer as well good selection of world wines; British meads and chilled Prosecco. The popular keg wall will return – serving 30 of the best keykeg craft beers from around the UK as well as an eclectic array of foreign beers from around the world.



There will be a variety of different stalls with merchandise and memorabilia inside the marquee including the CAMRA membership stand to enable you to join Europe's largest and most successful consumer organisation which currently has over 192,000 members.

To make things go with a swing there will be a great line-up of artists on the live music stage at most sessions,

featuring a roster of local talent performing a wide range of different musical genres.

You can either turn up and pay on the door or beat the queues and take advantage of our advance ticketing service. Tickets, which include a souvenir glass deposit, get you quick entry to the festival via the cashless FastTrack queue and include a free programme with tasting notes.

Head over to our website and click on the “Book Now” link: [www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk)

There are still places for volunteers to help staff this year’s festival and you’ll be assured of a warm welcome, a friendly atmosphere for working and free food and drink during your shifts. You’ll also get an invite to our bumper beer festival party in January.

Please go online at [www.yorkbeerfestival.org.uk/staffing](http://www.yorkbeerfestival.org.uk/staffing) to fill in a volunteer form.

York CAMRA 10th Anniversary Knavesmire  
Beer & Cider Festival,

Knavesmire Rd, York, YO23 1EX

Wednesday 19th September: - 5pm -11pm  
(CAMRA members from 3pm)

Thursday 20<sup>th</sup> to Saturday 22<sup>nd</sup> September: -  
midday - 11pm

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

## YOUR “ALL IN ONE” GUIDE TO YORKSHIRE’S LARGEST BEER FESTIVAL

### WHERE IS THE FESTIVAL?

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

### WHAT ARE THE OPENING HOURS?

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

### CAN I BUY ADVANCE TICKETS?

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

### HOW DO I GET TO THE FESTIVAL?

A special festival bus service number 198, in association with York Pullman, will operate on all 4 days of the festival. This will start from York Railway Station at 11.30am departing every hour until 9.30pm. The bus will leave the Race Course for York Station at 12noon and then every hour until 9.30pm, then every 20 minutes until 11.30pm

The fares to be paid by the passengers direct to the driver are £2.00 – Single. £3.00 – Return

### LET’S GET DOWN TO BUSINESS, WHAT IS THERE TO DRINK?

There will be over 450 real ales; over 100 real ciders; a KeyKeg bar with 30 British craft beers and a Foreign Beer bar selling a selection of 20 draught foreign beers (draught and bottled beers including lagers). There will also be a selection of wines, meads, prosecco and soft drinks.

### WHAT ARE THE ADMISSION CHARGES?

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

Season Ticket for all days – bought in advance – Public £12, CAMRA members £8

### WHY DO I HAVE TO PAY TO GET IN?

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

### DO I HAVE TO BUY A GLASS?

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

### ARE THERE BEER TOKENS OR IS IT A CASH BAR?

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

### HOW MUCH IS A PINT?

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

### DO YOU SELL DRINKS IN THIRDS OF A PINT?

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

### WILL THERE BE A PROGRAMME AVAILABLE?

Yes, with comprehensive tasting notes. It's free with advance tickets and just 50p for those paying on the door.

### WILL ALL THE BEERS IN THE PROGRAMME BE AVAILABLE AT ALL TIMES?

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

### DO YOU SELL LAGER?

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

### CAN I BRING MY OWN BEER?

No - soft drinks only in plastic bottles.

### CAN I BRING CHILDREN?

Yes, we welcome families – under 18's will be happily admitted with a responsible adult but will be required to leave by 8pm.

### WILL I BE ABLE TO BUY FOOD AT THE FESTIVAL?

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

### IS THERE A SMOKING AREA?

There is a very large beer garden that accommodates smokers.

### WILL THERE BE PARKING AVAILABLE?

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

**YORK  
BEER  
& CIDER  
FESTIVAL  
2018**



**19-22 SEPT 2018**





### WHAT ABOUT DOGS?

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

### IS THERE LIVE ENTERTAINMENT?

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

### WHAT IF IT RAINS?

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

### WILL I HAVE TO QUEUE TO GET IN?

Not for long and if you buy advance tickets you get FastTrack entry. Last year the peak was 15 minutes on Friday night. If we reach our safety limit then we may have to go to "one out one in".

### DO YOU OFFER CORPORATE PACKAGES?

Yes we do – please contact: [comms@yorkbeerfestival.org.uk](mailto:comms@yorkbeerfestival.org.uk) for more details.

### DO YOU STILL NEED BAR STAFF?

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

### CAN YOU RECOMMEND ACCOMMODATION?

Check the festival website [www.yorkbeerfestival.org.uk](http://www.yorkbeerfestival.org.uk) for hotels offering discounts to festival attendees or alternatively book accommodation at: [www.visitryork.org/book](http://www.visitryork.org/book)

### ARE YOU ON TWITTER AND FACEBOOK?

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



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## MATT'S MYRIAD OF BEER STYLES #16

I have a confession to make. My reasoning for selecting this edition's beer style is purely selfish. I have come across a few examples of this style of late and have been curious as to its characteristics and origins myself. Having done my bit of research, I can now share my findings with you! The style in question is **Table Beer** (**Taflebiër** in Flemish and **Bière de Table** in French).

As some of you may know, in France, it is not unusual for families to serve watered down wine to children as an accompaniment to a meal, in order to educate them about alcohol and to try to teach them how to drink responsibly. In neighbouring Belgium, where beer trumps wine, it is often Table Beer that is served to the younger diners instead. Table Beer is typically light bodied and has an ABV of between 1.5% and 3.0%. However, contrary to the stereotype of lighter and weaker beers, it is generally flavourful.



*Track Brewing Table Beer*

Table Beer is malt-forward, with hops only evident in the background, and can vary in colour – from light blonde to black – with caramel often added to change the colour. It is for this reason that some people do not consider Table Beer to be a style in itself, but more of a class of various styles (which I'm ignoring for the purposes of this article!). Malted barley, wheat and rye may be used as well as unmalted wheat, rye, oats and corn.

Unsurprisingly, traditional versions do not use artificial sweeteners, nor are they very sweet. Modern versions can include sweeteners like sugar and saccharine, which are added post-fermentation. Spices like orange peel, lemon peel and coriander can be added in very moderate amounts.

Apparently, a couple of centuries ago, Table Beer was a class of taxation, which as we know only too well these days, is never too far from beer! The three classes were Strong, Table and Small and were based on the beer's wholesale price. In 1782, beer costing over 11 Shillings was considered Strong and taxed at 8 Shillings per Barrel. Beer costing less than 6 Shillings was classed as Small and taxed at 1 Shilling per Barrel. That leaves beer between the other two (costing between 6 and 11 Shillings), which was taxed at 3 Shillings per Barrel. Sources say that this method of taxation disappeared in 1830 as tax policy shifted to be based on the hop and malt content. That said, the term continued in use until the late 19th century and until the turn of the 20th century in Scotland.

To my knowledge, I have only ever had one Table Beer and that was **Janssen's Lens** by **Atom Beers** (Kingston Upon Hull), which I sampled at the brewery's new tap room – **Ye Olde Corn Exchange** – a couple of weeks after it opened, back in June. (The pub is well worth a visit, by the way!). The beer comes in at 3.5% and is described as “a light and refreshing Belgian wheat beer with backing from Vienna and caramalt for a fuller body. Belgian Abbey yeast, coriander and orange peel give citrusy balance to the spice wheat flavour.” Based on my experience, this is a very accurate description of the beer, which also seems to fit well the characteristics mentioned above.



*Cloudwater Table Beer*

One of the most well known UK examples of the style is **The Kernal Table Beer** (3.4%) (London) and there seems to be a few versions in Manchester, including **Marble Beers Table Beer** (3.1%), **Track Brewing Table Beer** (3.0%) and **Cloudwater Table Beer** (4.2%). Local examples include the **North Brewing** (Leeds) collaboration with **Brouwerij de Molen** (Netherlands) called **Table Beer** (3.3%), **Bone Machine Lokivald**: the

God of Tables (3.8%) (Pocklington), Bad Seed Short Stop (3.0%) (Malton) and Brew York Tamarin – Hoppy Table Beer (3.1%) (York). This is definitely one style that brewers want to convey to consumers via the beer name!

So, next time you are sitting down to a hearty dinner with the family, why not introduce a couple of examples of Table Beer to wash down your food and quench your thirst? (MG)



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

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### 6TH ANNUAL REAL ALE FESTIVAL

**7th - 9th September**

10 Local Ales & Real Cider

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# NEW POCKET GUIDE FOR HOMEBREWERS



CAMRA's Essential Home Brewing, the must-have new pocket guide book for both old hands and novice homebrewers, is now available to purchase from the CAMRA shop.

Ever since real ale captured the nation's imagination in the 1970s, dedicated beer lovers have been trying to brew their own to replicated some of the fantastic recipes and flavours out there.

Even if you have never brewed before or your brewing kit is gathering dust up on the shelf, CAMRA's Essential Home Brewing can help you get started on a new, exciting hobby.

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Written by Andy Parker, brewer and owner of Elusive Brewing, and Graham Wheeler, internationally-renowned authority on home brewing, CAMRA's Essential Home Brewing provides an introduction to homebrewing in a way that is easy to understand and follow.

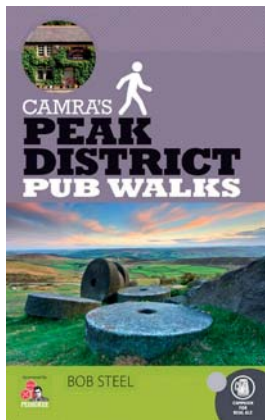
CAMRA's latest title retails for for £11.99 (£7.99 with the CAMRA members discount).

For more information, or to order your copy, visit:  
<https://shop.camra.org.uk/books/home-brewing-beer-knowledge/essential-home-brewing.html>





# EXPLORING THE PEAKS



The third edition of CAMRA's Peak District Pub Walks, a pocket-sized travellers' guide to some of the best walking and pubs in the Peak District, has been released and is available to purchase from the CAMRA shop.

The breathtaking views and rolling mountains of the Peak District have long captured public imagination, and are home

to some of the most unique and isolated pubs in the UK. Peak District Pub Walks will guide budding hikers through this stunning national park, highlighting some of the best walking and best pubs in the area, with options for any skill set and ability.

Written by Bob Steel, a geographer by profession and keen walker, this book explores some of the region's fascinating industrial heritage. It also contains useful information about local transport and accommodation. Since its last edition, it has been completely updated to reflect changes to the Peak District pub and beer scene.

If you wore the last edition down, the third edition includes new or altered routes and many new pubs to explore and enjoy. Easy-to-use Ordnance Survey maps and concise route information make it perfect to guide both casual walks and more serious hikes.

Peak District Pub Walks 3rd edition retails for £12.99 (£9.99 with the CAMRA members discount).

For more information and to order your copy, visit:  
<https://shop.camra.org.uk/pdpw.html>



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

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



# CIDER NEWS

The winners of the **National Cider and Perry Championship** were announced in May.

## CIDER

### GOLD

Harry's (Somerset), Scrummage

### SILVER

Whin Hill (Norfolk), Browns

### BRONZE

Orgasmic (Herefordshire), White Jersey

## PERRY

### GOLD

Nempnett (Somerset), Piglet's Choice Perry

### SILVER

Oliver's (Herefordshire), Perry

### BRONZE

Whin Hill (Norfolk), Perry

That's a second consecutive champion perry title for Nempnett who do well to beat off the challenge of Tom Oliver, a renowned perry maker and previous winner of the title. Orgasmic's White Jersey has also previously been national champion.

The **West Midlands Cider and Perry Championship** was held at Hereford Beer Festival in July.

**Beer on the Wye**, as it is known, is a truly excellent festival which anyone with even a smidgeon of interest in cider or perry ought to try at least once. It's the only festival I know of where the number of beers is exceeded by the ciders and perries – over 130 beers this year, but more than 150 ciders and perries, with 107 of those from Herefordshire itself.

I've brought you the competition results because they contain a familiar, yet surprising, name.

## CIDER

### GOLD

Mayfayre (Herefordshire), Medium Sweet

### SILVER

Gwatkin (Herefordshire), Norman

### BRONZE

Bulmers (Herefordshire), Glass Runner

## PERRY

### GOLD

Barkers (Worcestershire), Victorian Orchard

### SILVER

Cleeve Orchard (Herefordshire), Perry

### BRONZE

Malvern Magic (Herefordshire), Medium

Yes, that isn't a spelling mistake and **Bulmers** really do make some proper cider. As well as Glass Runner they also provided **Percy's Perry**, and there were two other ciders at last year's festival as well. It would be nice if they could see their way to making some of these more widely available, but I'm not expecting to see **Strongbow** supplanted anytime soon.

Closer to home I've news of three more Yorkshire cider producers, who I'll deal with in alphabetical order. First is **Leeds Urban Harvest**. This is a community project started in 2009 which has built up a stock of apple picking and processing equipment for other community groups to hire. They also make cider of their own with apples sourced from the greater Leeds area. They made this commercially available from May this year and **Leeds City Cider** at 5.9% was at the Leeds Beer Festival in June. The program described it as "dry, sharp and refreshing" with which I would concur. Their cider is available at several pubs in Leeds and local beer festivals. Find out more at [leedsurbanharvest.org.uk/](http://leedsurbanharvest.org.uk/)



Next is the **Malton Cider Cooperative**. Formed by friends Alan Murray and James Cleary in 2013, production is at Foston which is off the A64 mid-way between York and Malton. This is also their first year of commercial production and a range of five bottled ciders is made – **Premium** at 7.5% and four flavoured variants at 4.5%. Find them at the **Maison du Vin** wine bar and **McMillans Whisky and Gin** shop in Malton as well as the **Bay Horse**, **Burythorpe** (where it may be on draught) and the **Jolly Farmers**, **Leavening**. They also have a stall at Malton's monthly food market, which is where I got my samples. More at [facebook.com/MaltonCider/](https://facebook.com/MaltonCider/)



Finally we have **White Rose Cider** from **Sigglesthorpe** near **Hornsea**. I came across them at Malton's monthly food market too, where **Simon Roberts** told me that he and a couple of friends

have been making cider for a few years, but decided to go commercial as well this year. They have a range of four bottled ciders of which **Batch #1**, a 7.2% medium and **Spider Cider** dry at 8.5% are the ones for purists. The **Batch #1** is also available unfizzed in plastic containers. They attend markets all over the region, so shouldn't be too hard to find if you keep checking them out at [whiterosecider.co.uk](http://whiterosecider.co.uk)

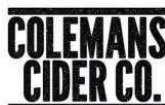
A disappointing loss to report this time is **Brew York Tap Room**. Since its opening in April 2016 real cider has been available here, usually from local producers **Ampleforth Abbey** or **Orchards of Hushwaite**. Now, despite longer opening times and an increase in the number of draught dispensers (currently seven handpumps and 12 fountains), the cider offering has been reduced to a single undistinguished keg. I know that it is a brewery tap and its purpose is to showcase their products, but not all their visitors either want to or can, as in my case, drink beer

and the provision of quality, still cider for those customers isn't, in my opinion, too much to ask.

I'd been looking forward to the opening of the new **House of the Trembling Madness** on **Lendal**, fully expecting cider to feature, as in the **Stonegate** original (in fact they sold real cider before they introduced real ale!). Hopes were well and truly dashed, though – not only is there no still cider, they couldn't even find room for a single keg option amongst the plethora of taps in both bars. Very disappointing.

No sooner had the ink dried on last month's column than the **Three-Legged Mare** went bonkers and added a second cider stillage adjacent to the original. The pair can now support 30 ciders, so expect at least two dozen to be available. With this range there's going to be something to satisfy every taste.

The **Rook & Gaskill** is now sourcing its ciders from a north western supplier, so look out for an increased range and variety in future.



Things are going so well at **Colemans** that they are planning to move to a bigger unit at **Twydale Business Park**, **Driffild** where they are based. This would enable production to double yet again this autumn. There's also the possibility of them opening **East Yorkshire's** first cider tap room there – I'll let you know if and when that happens. They've spent some time recently augmenting their traditional cider range with fruit variants including **Lavender** and **Strawberry**. Some new outlets in our branch area are **Hotel Indigo** in **York** and the **Market Tap**, **Pocklington**. Should you venture into the **Dales** then **The Growling Shrew** bottle shop in **Skipton** is another stockist. They also run the cider bar at various local beer festivals, with **Nafferton** and **Selby** being just two they attended in the summer. Further information on them at [colemanscidercompany.com](http://colemanscidercompany.com) or [facebook.com/ColemansCiderCompany](https://facebook.com/ColemansCiderCompany)



The Hedge-Hoggers Cider, Beer and Music Festival took place in June. It has adopted a more adult format with live music from 5pm (doors open at 4pm), although children are still catered for with an inflatable tower and slide, and face-painting amongst the entertainments for them. There are still straw bales dotted around, but more tables and chairs for those needing the extra comfort, which I do. The disposable plastic "glasses" have been ditched in favour of sturdy, branded reusable ones which will be having a second career down my allotment. There were 11 ciders available, four traditional – Last Year's Press Medium and Dry and Old Aged Pig Medium and Dry – and seven fruity – Gilt Pig (cherry), Golden Pig (honey), Pink Pig (strawberry), Rampant Pig (chilli), Rosy Pig (rhubarb), Tammy Pig (ginger) and Wise Pig (elderflower). Whilst the fruity variants aren't really to my taste, although I have a weakness for rhubarb, because Dan uses whole ingredients rather than extracts or cordials they tend to be better integrated flavour-wise than the big cider company competition. All in all a thoroughly good evening out – there's also plenty of beer for them as needs it – which I recommend you try if you can. In previous years the June event has been akin to a mid-summer wassail, but Hedge-Hoggers are planning to hold a more traditional one early next year. More on this next time, or check them out at:

[facebook.com/HedgeHoggersCider/](https://facebook.com/HedgeHoggersCider/) or [seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html](http://seamerfayre.co.uk/hedge-hoggers-apple-juice-and-cider.html)



Tree Top Press have decided that they will no longer be making any flavoured ciders and that only the very best of the apples available to them will be used for cider

production. I've never found anything to object to in any of their products, so trying to make them better is probably wasted on me. Never mind, here's my assessment of this year's versions.

**Tabular Hills (Dry, 5.5%):** down a little bit strength-wise from last year's 6.0%. It starts dry then a little balancing acidity comes to the fore leading to a mellow finish with some residual sweetness. A quality cider – well worth the walk up the hill from Scalby.

**Goodlands (Dry, 5.9%):** well down from last year's 7.0%. It is quite appley-tasting with broad dryness. Not particularly acidic, so very easy-drinking.

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

**Sugar Loaf (Medium, 4.0%):** the sweetest of their mainstream range, but only relatively so. Pleasant, soft mouthfeel with a clean, appley finish.

**Ice Cider (Sweet, 7.0%):** the label says "This sweet ice cider is made from the juice of late season apples. The rich baked apple flavours make for an enjoyable after dinner drink". It really does have a rich, full mouthfeel with a syrupy, uncloying sweetness. Very luxurious.

More information at:

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## 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

### **Cave du Cochon Wine Bar** *Walmgate, York*

1 varying

### **Charles XII** *Main Street, Heslington*

1 varying

### **Eagle & Child** *High Petergate, York*

Up to 3 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*

Up to 6 varying

### **Lendal Cellars** *Lendal, York*

2 varying

### **Maltings** *Tanners Moat, York*

6 varying

### **Nags Head** *56 Heworth Road, Heworth*

Westons Old Rosie

### **Pavement Vaults** *Piccadilly, York*

1 varying

### **Phoenix** *George Street, York*

Up to 3 varying

### **Pivni** *Patrick Pool, York*

1 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, Orchard Pig  
Ginger & Chilli & up to 7 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*

Up to 6 varying



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# LAST ORDERS

## York Branch Meetings and Events

### SEPTEMBER

Tuesday 4th: Committee Meeting. Gillygate, 8pm.

Friday 7th: Cycle Social. Meet Sun Inn Acomb, (PCA) Nags Head Askham Bryan, Rose and Crown Askham Richard, & Royal Oak Copmanthorpe.

Friday 14th: Festival Friday 5 York Brewery Tap 7:30pm, Brigantes 8:15pm, Maltings, House of the Trembling Madness (Lendal), Three legged Mare.

Wednesday 19th – 22nd: York 10th Beer & Cider Festival, Knavesmire.

### OCTOBER

Tuesday 2nd: Committee Meeting. Waggon & Horses, 8pm

Thursday 4th: City (Autumn) Pub of the Season, Gillygate, 7:30 for 8pm presentaion.

Friday 12th: Cycle Social. Meet Volunteer arms Watson Street, (PCA) Inn on the Green Acomb, Red Lion Knapton, Lysander Arms, Rawcliffe & Gillygate

Friday 19th: Friday 5. Black Horse 7:30pm, Royal Oak 8:15pm, Snickleway, Old White Swan & Pivni.

Tuesday 30th: Branch Meeting. Brigantes, 8pm.

Saturday 27th Presentaion Town & Country (Autumn) Pub of the Season to Golden Lion, Helperby.  
Bus Departing Leeman Road Gardens, 3:30pm. Back in york 9:30pm. Cost T.B.A.

### NOVEMBER

Tuesday 6th: Committee Meeting, Yorkshire Terrier. 8pm

Friday 9th: Cycle Social. Bar walls cycle ride. Meet Waggon & Horses Walmgate bar, (PCA) Black Horse Monk Bar, Lamb and Lion Bootham Bar, Punch Bowl Micklegate Bar & Phoenix.

Friday 16th: Friday 5 Waggon & Horses 7:30pm, Phoenix 8:15pm, Brew York, Hop & Duke of York.

Tuesday 27th: Branch Meeting. Brew York. 8pm.

Everyone welcome at social events.

For updates see our website at

<http://www.yorkcamra.org.uk/>

or contact Ken Wright at [socials@yorkcamra.org.uk](mailto:socials@yorkcamra.org.uk)

## Keep in touch

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

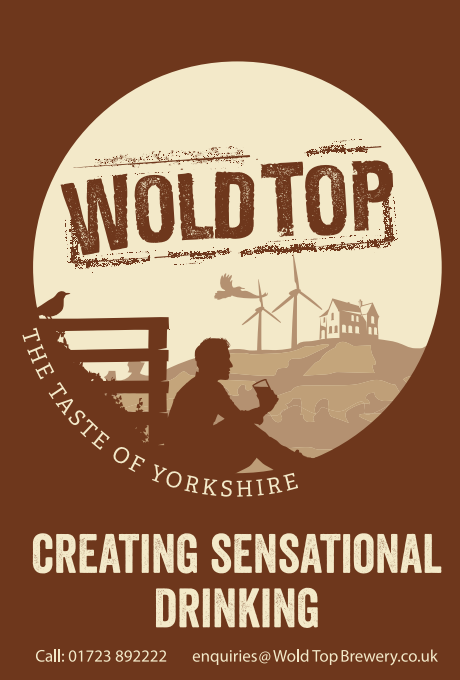
Beer and Cider Festival Website:

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I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at [camra.org.uk/memorandum](http://camra.org.uk/memorandum) ☐

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



# SEE HOW WE BREW IT

Brewery tours run  
Tuesday - Sunday  
at 12:30, 14:00,  
15:30 and 17:00



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