

OUSE BOOZER



Campaign
for
Real Ale



2019

Free newsletter of York CAMRA - 7500 copies - No.140



NEW FEATURE
'FROM THE ARCHIVES'
SEE PAGES 30 - 32

COCK & BOTTLE

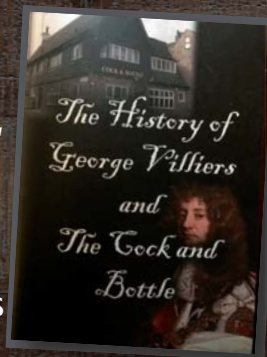
We sell a large variety of
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Our pub is one
of the most
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and read all
about the ghost
of George Villiers



the cock and bottle

Cock and Bottle,
61 skeldergate, York. YO1 6DS



BEHIND THE BAR

I have recently taken on the job of York CAMRA's Archivist. I have boxes and boxes of records – newspaper clippings, plans for alterations, academic research etc. dating back to around 1980. I will share some of this in a new item: 'From the Archives'.

However, if anyone, particularly if they have a professional or academic interest in this treasure trove wants to have a look it is available by appointment. I work from home and CAMRA has bought me a scanner so get in touch. I have many Press articles about every pub in our region, many plans where pubs have been altered and more general stuff as well.

We were pleased to see our friend Paul Crossman of the Swan, the Slip and the Volunteer Arms giving evidence to the Treasury Select Committee on the impact of business rates on pubs and how they are charged on turnover unlike any other business – go to www.parliamentlive.tv and search for 'treasury' on 7 May 2019.

Look out for our Ale Trail competition coming up soon, the prizes include free entry to the York Beer Festival in September. The sheets collecting stamps from pubs will be appearing in pubs soon, and minibus trips are organised for visiting areas outside of York. See the diary at the end of the magazine.

Finally look out for the article announcing York as the location of next year's CAMRA AGM and members' weekend. This is a great opportunity for local members to get involved and help out with pub crawls and the like, and we'd like to encourage anyone who wants to do so to contact any of the email addresses at the back of the magazine for more information. More on this in the next edition.

PUB NEWS

A welcome addition to the suburban pub scene is **The Crooked Tap** on Acomb Green, which opened on 15 March 2019. The proprietors, Andy and Steve, were homebrewers for ten years ending up teaching others how to do it in Chapel Allerton, Leeds. One of their students

ended up setting up **Eyes Brewing Ltd** in Bradford, so they thought they ought to as well, and **Crooked Brewing Ltd** was born.

They chose the name 'Crooked' subsequently to a misunderstanding with HMRC. They are based at the grandly named East Leeds Airport (Church Fenton aerodrome). The Brewery has been operational for three years – it is an eight-barrel plant but doesn't operate full-time yet. Perhaps we can use this opportunity to invite them to send us their brewery news for that section of our magazine.

The pub is a shop conversion, quite open-plan and has good views out over the Green. Its bar was recovered from a pub closure in Bradford. It is totally free of tie, has good wifi and CAMRA card holders receive a discount.

The new pub/bar gets on well with **The Sun** a couple of doors away: Acomb Green is surely now a great destination for an evening out. There's also **The Inn on The Green** and an Indian Restaurant, a tea shop and a pizza takeaway if it's nice enough to sit on the Green itself. Several bus routes pass close by. Consider catching the No. 1 from town and walking back via the **Hop & Glory** beer shop on Front Street, **The Carlton**, **The Fox**, **Volunteer Arms** etc.

[@acombtap](https://twitter.com/acombtap) [@crookedbrewltd](https://twitter.com/crookedbrewltd)

The Three-legged Mare closed for three weeks to receive a much-needed makeover. It is looking bright and modern now. Please find the article later in the magazine. After the success of **The Doghouse** in Selby, **Little Black Dog** is planning to open a second pub in Castleford and move to a larger brewery site.

Camerons Brewery has taken over Sutlers on Fossgate and it has been implied that this will mean that the range of breweries that have beer on sale there will be reduced.

The Castle Howard Ox has been spotted with a for sale sign outside.

The landlady of the **Black Swan** at Asselby has handed in her two-year option in so there will be a new landlord by January.

The Stumble Inn in Scarborough has closed (at the time of writing).

The Dawnay Arms in West Heslerton has reopened.

THE SLIP INN

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pub, proud to support
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COMPLETED IN TIME FOR OUR

2019 EVENTS

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THURS 26TH - SAT 28ND SEPT

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YORK CAMRA TOWN PUB OF THE SEASON - SUMMER 2017!

The **Nag's Head** on Micklegate has a chequered history but currently has two real ale lines operational, usually one darker and one lighter ale. It has potential for six lines which may be optimistic. Keith the landlord is trying hard to change its image, and is aiming for Cask Marque accreditation initially. When our correspondent visited on a quiet afternoon in March there was **Black Sheep Best Bitter** which was in very good condition, and **Marston's Wainwright** had just gone off.

Our correspondent from the Kingdom of Elmet reported the following from recent visits:

The **Three Horseshoes**, Fairburn was selling **Jolly Sailor Brewery's Selby Bitter** & **Ossett Brewery Yorkshire Blonde**.

The **Ash Tree**, Barkston Ash was selling **Isaac Poad 1863 Best Bitter** and **Black Sheep Best Bitter**.

The **Jug** at Chapel Haddlesey now has **Brown Cow White Dragon** as the house beer as well as at least two others.

The **Ulleskelf Arms** in Ulleskelf had one of the **Isaac Poad** range, **Timothy Taylor Boltmaker**, **York Brewery Syrian Wolf** and **Crooked Brewing Ltd Spokes**.

The **Fenton Flyer** at Church Fenton had **Ilkley Brewery Pale** and a **Tetley** special.

The **Red Lion** at Hambleton (Selby) continues to have a **LocAle** as well as up to two others.

The **Fox** at Thorpe Willoughby usually two guest beers available.

It still has a constant supply of **Carlsberg Tetley Cask**, and beers from **Black Sheep**, **Ilkley Brewery**, **Leeds Brewery** and **Ossett Brewery**.

It's great to see the pub doing so well after the fear yet again of permanent closure, and the pub is now doing better than it's ever done for more than 10 years.



The **Fox & Hounds**, Sinnington has changed hands for the first time in more than 20 years. The pub has earned accolades including an AA rosette and a 4-Star rating from Visit England for guest accommodation.

Previous owners Catherine and Andrew Stephens purchased the Fox & Hounds more than 20 years ago and decided to sell the pub in order to retire. New owners Simon and Julia Cobb and Mark and Victoria Miller plan to convert the previous owner's cottage into letting rooms and create an outside, landscaped flagstone garden seating area.

BREWERY NEWS

AINSTY ALES, Acaster Malbis, York



News from Andy Capel, Head Brewer: 2019 has got off to a great start for us, firstly we're now canning, initially with two of our core ales, our best selling

Flummoxed Farmer and our award-winning **Ainsty Assassin**, plus two of the most popular specials; **Cool Citra** and **Killa Kiwi**.

2019 then got even better, after picking up four SIBA regional awards last year with **Bantam Best** 4.2% (Silver), **Ainsty Assassin** 4.9% (Silver) and **Cool Citra** 4.4% (Gold and Bronze in Overall Competition Champion).



The **Boot & Shoe**, Barkston Ash was recently reopened by the owners' daughter Sally Drury. The pub is spotlessly clean after its recent demise and subsequent closure.

Cool Citra then went on to win Gold at the CAMRA LocAle Awards this year and then went through to the SIBA UK National finals in March and came away in 2nd place, with Silver!



Due to popular demand this will now be back in time for Summer and is available now in cans - if you can't wait that long!

Monthly Specials coming out soon...

May – Moloko Mild 3.9%

Our award-winning, easy drinking dark mild is back, packed with an abundance of malts, with a smooth sweet finish with hints of vanilla and liquorice.

June – Sorachi Samurai 3.9%

A light and well hopped session IPA, straw coloured, bitter and refreshing with hints of lemon and grapefruit.

July – Killa Kiwi 5.0%

A new world IPA, triple hopped with New Zealand's Pacific Gem, Rakau and Nelson Sauvin hops, then finally dry hopped to give a clean crisp IPA with notes of tropical fruit.

Summer - Cool Citra 4.4%

Our multi award-winning west coast style American Pale, single hopped with Citra and then double dry hopped to give intense Grapefruit and Citrus notes.

Tap Room news

We're now open from 3pm – 8pm every Friday, with local food available every other week and we're now also serving local Cider on draught too!

BRASS CASTLE, Malton, North Yorkshire



News from Phil Saltonstall: Brass Castle's Bigger Picture project gathers pace, as there are now five of the full set of nine canned beers available. For

those among you with Holmesian levels of deduction, you may now be able to find enough information hidden within the available can labels to disclose the location of the gold treasure store to which the Bigger Picture map

points. Huge kudos and serious financial reward to the first person who cracks the code.

Brass Castle again enjoyed great success at this year's Society of Independent Brewers Association awards, with **Bad Kitty** and **Helles Lager** again scooping gold medals, adjudged to be the best keg beers of their type in the northeast. There's something particularly gratifying about getting national-level recognition for our house lager, and **Bad Kitty** now has more awards than we can count... Silver and Bronze medals for **Sunshine IPA** and **Misfit** were an added bonus. All of those beers are, of course, gluten-free - but outscored gluten-bearing competitors. Just goes to show, that you don't need gluten in your beer for it to taste fabulous!

We've had another fantastic BEERTOWN festival in Malton, with a slew of amazing beers on offer in a marvellous atmosphere, and another significant contribution generated for local charities. BEERTOWN is made possible by the efforts of our incredible volunteers and they deserve huge thanks for their efforts.

BREW YORK, York



News from Lee Grabham, Co-Founder: On 8th June we're excited to be pouring at **Magic Rock's Sesh Fest** for the first time.

July (5th - 6th) see's the return of the City of Ale Beer Festival held in the Tap Room and Beer Hall for the 4th year running. Expect a slightly different format this time with even more great beer from a broader range of local breweries.

In August (date tbc) we are merging our Kegfest Festival and Summer Bash to create one big party with a stellar line-up of some of the UK's best breweries and beers.

Line-up to be confirmed shortly.

New beer releases over the period include **Mos Eisley** (June - Catharina Brazilian Tropical Sour), a new single hop **Citra IPA** (July) and a single hop **Mosaic APA** (August). Both single hop brews will showcase the latest harvest Cryo hops (hops where liquid nitrogen has been used to remove the vegetable matter and leave a concentrated form of Lupulin. Lupulin is where all the beautiful oils and resins come from that give the flavour and aroma impact of hops).

Returning beers include **Hey Mango!** (June - Mango Milkshake IPA), **X-Parrot** (July - Tropical IPA) and **Ripple Twister** (August - Raspberry Ripple Pale).

We're also really ramping up the collab beer schedule with collaborations with the following breweries released in the period June to August: **Anarchy**, **Beatnikz Republic**, **Beersmiths** (from Gothenberg Sweden), **Box Social**, **Kirkstall**, **Pomona Island** and **Turning Point**. We'll be brewing up some pretty wacky creations with everything from a Black Sour IPA to an Imperial strength Breakfast (Coffee and Chocolate) Stout, some of which will be barrel aged coming soon.

Don't forget the **Brew York** shop is now open in the entrance to the Beer Hall. Not only can you get great **Brew York** beers and merchandise but you can also get some of that latest and most exclusive releases from some of the UK 's best breweries.

DALESIDE
BEERS OF DISTINCTION

News from Adam Cox who has recently been promoted to General Manager of **Daleside Brewery**. Congratulations!

Seasonal beers for June to August are as below:

June	July	August
		
LEG CUTTER 3.8%	SUMMER DAZE 3.6%	LEMONGRASS THAI.PA 4.0%
A light session ale with citrus notes	A pale ale with a taste of Summer!!	The Lemongrass Thai.p.a is a refreshing pale ale with zesty citrus note.

HALF MOON, Ellerton, East Yorkshire

News from Jackie Rogers: We had a fantastic time with York CAMRA on a brewery trip to present us and **Brown Cow Brewery** with the award for Skinny Fatte, winner of the Festival Special at York Beer Festival 2018.

Our first venture into events, **HORIZON FESTIVAL** was an amazing success, fantastic range of beers, cider, gins and live music. Watch this space for details about next year!

Come and see us at **HOWDEN SHOW** on the 7th July and

SHERBURN CRAFT AND FOOD FESTIVAL, 24th – 26th August 2019. Where we're providing the first Craft Beer Bar, look out for great range of beers.

LEEDS BREWRY, Leeds

News from Fay Hunter: Leeds Brewery, in partnership with Geoffrey Boycott and The Yorkshire Air Ambulance, are delighted to announce the launch of

Boycott's Best.

A pale ale made in the same mould as all 151 of Geoffrey's First Class centuries; **Boycott's Best** uses the finest ingredients Yorkshire has to offer, to produce a sessionable, refreshing and well balanced beer. Brewed in collaboration with Geoffrey and the Yorkshire Air Ambulance, money from each bottle sold, or pint pulled will be donated to the charity, which has been saving lives since 2000. The beer will be available to buy in bottle and cask from mid-May onwards.



LITTLE BLACK DOG, Carlton, North Yorkshire

News from CAMRA Brewery Liaison Officer, Linda Jenkins: Beer production is now in full swing and the Brewery have been experimenting by brewing a number of different pale ales using new hops. Recently, almost their entire production has been needed to keep **The Doghouse** supplied with beer, so they are very much looking forward to taking over a larger premises at Carlton Towers which should be ready to occupy at the end of May. They have plans to supply a number of festivals with beer this summer. Some progress has been made with regard to opening an additional premises in Castleford, the licence has been granted but they are still waiting for planning permission.

OLD MILL, Snaith, East Yorkshire

News from Kelly Wood:



BREW DAY FOR WINNER MANDY

After successfully winning our 'name a beer for next year' competition, we invited Mandy Ball in for a brew day. She enjoyed following the process of mashing in, adding the hops and taking a sample as the wort passed through the underback.

Steve & Mary invite you to the

Cross Keys Inn



Good Beer Guide 2018

THIXENDALE

Malton, YO17 9TG

01377 288272



CAMRA York Country
Pub of the Season
Spring 2012



Visit England
3 star
Bed & Breakfast

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

Opening Times

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

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

LEEDS

EST **BREWERY** 2007



A LEEDS LANDMARK



[theleedsbrewery](https://twitter.com/theleedsbrewery)

www.leedsbrewery.co.uk



[leedsbrewery](https://www.instagram.com/leedsbrewery)

When asked about her inspiration for the name **Strawberry Blonde** Mandy explained "I've always enjoyed **Old Mill Blonde Bombshell** with a dash of strawberry cordial and thought it would make a great stand-alone ale. And then there's my hair colour!" She added with a wink. Brewery Manager, Ryan Truswell commented "I'm looking forward to adding a fantastic fruit beer to **Old Mill's** ever expanding repertoire". Strawberry Blonde was available throughout May.



OLD MILL BREWERY ANNOUNCE JACK LEANING AS BRAND AMBASSADOR

Old Mill Brewery is pleased to announce that Yorkshire Cricketer Jack Leaning is now our brand ambassador for the company.



Jack is a middle order batsman for Yorkshire, as well as an occasional off spinner. Some of you may recognise him from "that catch" against

Lancashire in the Battle of the Roses game. Jack is one of only 183 Yorkshire cricketers to be capped by Yorkshire Cricket Club meaning he wears the white rose with pride. He has represented the county since being 11 years old working his way up the different age group, before making his debut for the County in 2012. He was part of both of the recent championship winning teams, whilst also scoring a hundred against the old enemy Lancashire in the County championship. "We are delighted to have such a promising and proud Yorkshire man promoting our brand for the next year. As a proud Yorkshire brewery, we could not let this opportunity

slip by" says Ryan Truswell, Brewery Manager. Look out for the work Jack and Old Mill Brewery will be doing over the next year. This will include a unique brew for him, as well as some special events and raffle prizes. We hope that Jack has a fantastic year for Yorkshire, as well as supporting Old Mill Brewery. We hope that he scores plenty of runs and helps get Yorkshire back to the top of the league.

ROOSTERS, Knaresborough, North Yorkshire



News from Tom Fozard: **Rooster's** new taproom is now up and running, serving a selection of sixteen different draught beers - including eight cask lines. Located a short stroll from Hornbeam

Park train station (one stop along from Harrogate when heading to Leeds from York on the train) the taproom forms part of **Rooster's** overall relocation plans, with production moving from Knaresborough to new brewery scheduled to take place in July. The taproom also offers a large beer garden, while an events and function space will be added later in the summer. We'll also be able to offer regular brewery tours for the first time ever, once the relocation is complete. More details will be shared via our social media channels and website in the coming months. Away from the move to our new brewery, I'm also pleased to share the news that **Rooster's** won a gold and silver award for two of its beers at the SIBA National Independent Beer Awards. Judges declared **Yankee**, our flagship pale ale, the overall winner in its category, with **Baby-Faced Assassin**, our deceptively drinkable IPA, scooping second place in its section of the competition. Both beers had previously won overall gold at the North East competition to qualify for the National final, earning the right to be judged against other regional winners from around the UK. The Awards judge a huge range of beers across a number of styles in separate cask, keg and bottle & can competitions and are judged by a selection of brewers, industry experts and beer journalists. It's always a pleasure to be recognised for what we do and to have our efforts rewarded, especially on a National level. With **Yankee** winning gold in particular, it's a beer that's older than many of the other breweries we were up against, so it's great to know it's still more than capable of holding its own. It also helps to reinforce the level of consistency and quality we strive to achieve with every beer we brew. In January, **Rooster's** announced that our beers are now

suitable for vegans, making them available to a wider audience for the first time. To assist those serving and drinking the beers, this information is now highlighted on the front and back of our pump clips, cask stickers and as well as on our website.

RUDGATE, Tockwith, near York



News from Becky Appleton:

Monthly specials are:

JUNE

Hop Spin 4% - Golden coloured bitter. Rich Malt sweetness, resinous floral aroma.

Oliver's Twist 3.7% - Young, fresh, pale and zesty with lemon on the nose.



JULY

Hermione 4% - A very pale refreshing ale with a gentle melon aroma.

Brew 47 Peach Ale 4.3% - Pale wit subtle bitterness and rounded fruity flavours.



AUGUST

Brew 34 Dinga Dinga 4% - Australian inspired pale ale full of Pacific fruits.

Double Calypso 4.1% - summer blonde ale with single hop. Fruity apple, pear and peach flavours.



A new range of beer in cans has been introduced.

Brew 32 Mango in the Night 4.5% - Mango and Citra hop infused pale ale.

Brew 47 Key Lime Pie 4.1% - Sweet and tart. Lime, cream and biscuit. Naturally hazy.

Brew 31 Blue Nose 4.9% - Blueberry wheat beer. Bittersweet, blueberry, cloves and spices. Naturally hazy.



TREBOOM, Shipton-by-Beningborough, near York



Treboom
BREWERY

News from Jane Blackman: It's shaping up to be a busy summer at **Treboom**.

Our can range is expanding to include **Orion's Belt** 4.5% oatmeal stout and **WakoTaco** our 4.9% chilli and lime oatmeal pale ale.

Yorkshire Sparkle production is ramping up ready to supply all the Rat Race Adventure Sports events across the country. If you fancy a challenge, take a look at www.ratrace.com



We are also excited to be involved in the Arts Barge project. This year they are back with the brilliant Riverside Festival in Tower Gardens from 16th July to 8th August. What's more, their Barge, Selby Tony, will be taking a break from its refurb in Goole to be a festival venue. **Beery McBeerface** and **Yorkshire Sparkle** will be on the bar along with an array of Treboom bottled and canned beers, rumour has it that **Beery McBeerface** will also be available in cans.

We have some fabulous specials lined up for the summer. Look out for:

Summer Gold a 3.5% naturally hazy golden ale with citrus and tropical fruit notes from Minstrel and Olicana hops. Perfect for lazing around.

Bloom! 4.5% Brewed to celebrate York's horticultural festival – Bloom! This rose coloured beer is infused with ginger and hibiscus flowers to give a refreshing summery pint.

Kopstoot 4.6% is back by popular demand. Honey coloured brewed with juniper berries, fresh rosemary and bitter orange peel. Fragrant and delicious.

Why not get your running shoes on for the TENTH men-only RU Taking the P 5K run on Father's Day. The run which raises awareness of prostate cancer, starts from Bishophorpe Road and coincides with the Bishy Road Street Party. We will be brewing our delicious dry-hopped **RU Taking the P** 4.3% ABV Best Bitter with 5p from every pint going to York Against Cancer.

TURNING POINT, Kirkbymoorside

TURNING POINT

BREW CO

News from Cameron Brown: There's a lot happening at

Turning Point at the moment. Events, collaborations, festivals, and every once in a while a little bit of brewing. For our 2nd birthday, we've rebrewed an old favourite: **Cosmic Flux** was our second ever brew, and an ambitious recipe to start with. Long story short we had a shockingly poor efficiency due to the sheer amount of dry hop used. A meagre 6 kegs were salvaged from the brew. Considering it was such a small volume, it's a beer people have asked us to make again and again. We've given into the fear, gone big, and increased the hop content even more this time. Chaos! Thankfully we've learned our kit and honed our craft over the last two years, so we are well equipped to get this beer out to as many people as possible. New season Citra and Mosaic, plus Cryo varieties of each. Endless hop aroma.

Dark Matter Custard is the follow up to one of our most popular and requested specials... **Yellow Matter Custard**. We first brewed it earlier this year for a barrel ageing project, but after releasing a few casks into the wild (including the awards night in January), it's been demanded to come back by a lot of people! It's exactly as you'd expect and more. Lactose, chocolate, vanilla, more vanilla. Huge body, sweet throughout.

Both these beers made their first appearance at the **House of Trembling Madness (Lendal)** on the 3rd May, in celebration of our 2nd Birthday.

Our calendar is filled for the summer months, with us going on the road with We Are Beer for a run of festivals around the UK, as well as a multitude of tap takeover events and other festivals. As always, if you want to keep up with our news in real time, we're always on that internet that they have now. So look us up!

WOLD TOP, Wold Newton, East Yorkshire



News from CAMRA Brewery Liaison Officer, Colin Povey: In 2019, we are brewing not one, but two limited edition cask beers every month! We're thrilled to be bringing back some old favourites, including the iconic **Falling Stone**, **Worts N'Ale** and **Five Wold Rings**, and limited edition cask beers all inspired either by Greek mythology or clouds, so keep an eye on our social media feeds, website

and newsletters for more information about what you can expect to see in your local this year. Our 2019.

We're very excited to have won three awards for the taste and quality of our beer recently.

Our continental style blonde beer, **Wold Gold**, 4.8% won the gold award in the Premium Bitters, Bottle and Can category at the SIBA National Independent Beer Awards recently, whilst one of our gluten free beers, **Scarborough Fair IPA** won a silver award at the SIBA North East Regional Keg awards. Another of our gluten free beers, **Against the Grain**, won international honours when it was awarded a gold medal in the Reduced Gluten category of the International Brewing and Cider awards that attracted entries from over 1000 beers and ciders from 50 countries.

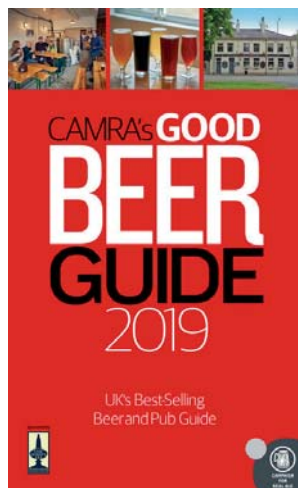
You can read more about this story on our website

We're very, very pleased to share the news that we have won a contract to supply our multi award winning **Marmalade Porter** to all 28 Booths stores. **Marmalade Porter** joins our other beers; **Wold Gold**, **Anglers' Reward** and gluten free beers **Scarborough Fair IPA** and **Against the Grain** that are stocked in all of this family owned independent supermarket's stores.

Dates for your diary:

1st & 2nd June - Brewery open weekend

12th & 13th October - Big Sky Beer Festival





THE THREE HARES

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Winners of CAMRA's Town and Country Pub of the Winter 2018

200 year old character building located in the picturesque village of bilbrough with restaurant bar and lovely beer garden

Fresh home made food served daily as of 6th March 2019 introducing Peter our new experienced chef of over 20 years. maintaining our delicious traditional menu and adding new dishes - exciting new time!!

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

A Warm Welcome To All From Gary & Linda

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Now Stocking a Rotating Craft Beer on Draught

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PUNCH TAVERNS REGIONAL
PUB OF THE YEAR 2015**



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**Good Beer Guide 2016,
2017, 2018 & 2019**



**National Awards Winners
at the Fish & Chips
Oscars London 2018**



**RECENTLY CROWNED
MINSTER FM
BEST BAR/PUB 2018**



PUBS OF THE SEASON

A good sized group of York CAMRA members met at the **House of the Trembling Madness, Lendal** on a Wednesday evening in April to present the Spring City Pub of the Season. We gathered in the upstairs bar area and sampled the excellent range of cask and keg beers available. The cask beers are usual were the same three in both the downstairs and upstairs bars (**Wilde Child Hot Fuzz** and **Opaque Reality** and **Brass Castle Bad Kitty**), with 11 different keg beers in each.

made it worth of the award – the beers, the building, the atmosphere and the events all contribute to make this an excellent pub.



Melissa presenting the award to the Madness team

After the presentation it was time for beer pong – York CAMRA against Madness (a combined team from both bars). The aim of the game is to throw a ping pong ball into cups containing beer in your opponents half – ten cups per team arranged in a triangle (a bit like bowling pins). If you succeed you opponent drinks the contents. The winning team is the first to clear the opponent's cups. In theory this could lead to drinking a bit too much, but there was no chance of this here, firstly because each cup contained a only small sample of a different beer and secondly because all the players were so bad it took a long time to land in a cup, so there was plenty of time between drinks! In the end York CAMRA was victorious thanks to being slightly less bad at aiming than the Madness team!

We would like to thank everyone at **House of the Trembling Madness, Lendal** for an excellent evening and congratulations to them for joining their sister bar **House of the Trembling Madness, Stonegate** as Pub of the Season winners. (MR)

For the presentation of the Town and Country Pub of the Season Award for Spring 2019, on Saturday 30th March, fifteen York CAMRA members, who had travelled by walking, cycle, bus and car joined the locals at the **Market Tap** in Pocklington. Stuart Barkworth spoke of the great addition to the Pocklington pub scene. This is thanks to Dave Shaw, owner of **Hop Studio Brewery** who transformed an empty newsagent's shop into the great

HOUSE OF THE TREMBLING MADNESS			
BEER LIST			
KEG	ABV	MEASURE	PRICE
1 NORTHERN MONK DDH IPA	7.4	2/3	4.25
2 DE MOERSLEUTEL AZTEC HOT IMPERIAL STOUT	10.0	1/2	3.95
3 ODYSSEY LEAN BACK SESSION IPA	5.0	PINT	5.20
4 NORTHERN MONK PINA COLADA IPA	7.4	2/3	4.35
5 TRACK YUCATAN IPA	6.0	2/3	4.20
6 BURN'T MILL DENSITY WAVE COFFEE STOUT	5.4	PINT	5.10
7 NORTHERN MONK GUAVA HAZE GUAVA PALE	5.4	PINT	4.70
8 LHG NOBODYS PERFECT IPA	7.0	2/3	5.20
9 TRACK DUNE BUGGY DIPA	8.0	1/2	4.80
10 CHORLTON NZ BRETT SOUR	3.9	PINT	5.40
11 HOGANS KILLER SHARP CIDER	5.8	PINT	4.00
CASK			
12 WILDE CHILD HOT FUZZ RASPBERRY CREAM DOUGHNUT PA	5.8	PINT	3.8
13 WILDE CHILD OPAQUE REALITY MANGO MILKSHAKE IPA	5.9	PINT	4.2
14 BRASS CASTLE BAD KITT VANILLA PORTER GF	5.5	PINT	3.8

One of the two beer lists

Once we had enjoyed a few drinks it was time for Melissa to give the award to Ian and the team at Madness. She introduced York CAMRA and what the award was before explaining what it was about **Trembling Madness** that

little ale house that is the **Market Tap**, bucking the national trend in pub closures, showing that with the right formula, there is a niche for new pubs. Although only open less than a year owner Dave together with managers Theresa, Julian and the team have made a real impact. On the 8 Hand pumps were **Hop Studio Blonde**, **Bitter**, **Porter**, **Mini** (2.8%) **Extra Special Ale** (5.5%), also **Rooster's Buckeye** and **Baby Faced Assassin** (6.1%) and **Brass Castle Northern Blonde**. A keg wall had offerings from several local breweries.



In reply, Dave was very pleased to receive the award, especially being recognised in such a short time. He thanked the entire team but also mentioning that he is a little sad that Julian was leaving the business.

Thank you to the **Market Tap** for the delicious pre award nibbles. (SB)

PUBS OF THE SEASON coming up

The **Volunteer Arms** on Watson Street has won Summer City Pub of the Season. It has won Pub of the Season twice before, in 2012 and 2014.

A totally independent free house tucked away just off Holgate Road, near the Iron Bridge, it often gets overlooked but is well worth any beer lover's time.

The **Vollies** is a good example of how a street corner pub can thrive when released from the yoke of the pubco. It was almost lost, like its close neighbour, The Locomotive, when Punch wanted to redevelop it into housing in 2011. They almost sold it to the church for community use but fortunately Paul Crossman (and the sadly missed late Jon Farrow) of the **Swan** and the **Slip Inn** bought it. It is the last remaining pub from the terraced area that traditionally housed railway workers and is part of a group of four local pubs operated by Paul together with the **Slip Inn**, **Woolpack** and the (Punch owned) **Swan**.

The pub is cosy and welcoming and has a real community feel thanks to live-in landlady Helen Matheson, with her deadpan humour, efficient team of staff and many regulars that live nearby.

The **Vollies** is a beer pub but does also offer varieties of good quality pork pies, crisps and snacks.

Entertainment offered includes weekly live music (mostly Blues and Americana) generally on a Saturday night, Folk sessions every last Thursday and a quiz every Sunday night with beer prizes and a monthly cash prize.

But beer is what it's all about. There is an excellent beer range for a suburban pub, focused on local breweries which emphasises the pub's commitment to LocAle. There are 5 permanent cask ales (**Brown Cow Mrs. Simpsons Thriller In Vanilla Porter**, **Leeds Yorkshire Gold**, **Bradfield Farmers Blonde**, **Timothy Taylor Landlord**, **Black Sheep Bitter**) and 2 ever changing and interesting guests. **Thistly Cross** real cider is also available plus an unusual selection of quality draught lagers, craft ales and world beers.

If you don't know the **Vollies**, please go visit it or join us for our award presentation at around 8pm on Friday 12th July. <http://www.volunteerarmsyork.co.uk/>

The **Doghouse Bar**, Park St, Selby is our Town & Country Pub of the Season for Summer 2019. It opened for business in September 2018, providing an outlet for Beers from **The Little Black Dog Brewery**, based at Carlton Towers near Snaith.

Both the Doghouse and the brewery are a family run business, with Nigel Kot and son Jordan brewing the beers, and wife Christine and daughter Emily running the bar.

The bar has provided a much-needed outlet for real ale and ciders in the Selby area. There are usually 5 cask ales from their own Brewery and 1 guest beer, together with 4 ciders which are all kept in excellent condition. All their beers are unpasteurised, unfiltered and unfiltered and they are now offering 10% CAMRA discount. Cakes, pies, scotch eggs and other savouries are now available, all cooked by Lisa on the premises.

There is a comfortable bar downstairs and a further room upstairs which is available for functions and is used by various groups, who have been made very welcome. They now host a regular quiz night on a Monday and occasional 'open mic' and music nights. Emily is extremely enthusiastic and knowledgeable about their beers and nothing is too much trouble.

SELBY TOWN COUNCIL BEER FESTIVAL

**Saturday 3rd August 2019
4 - 11pm**

**Selby Town Hall
York Street, Selby. YO8 4AJ**

**Yorkshire Beer and Cider from all
corners of the County**

Local Food and Live Music



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FARMERS BROWN COW
4.5% ABV

FARMERS STOUT
4.5% ABV

FARMERS PALE ALE
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FESTIVAL FUN

BRADFORD BEER FESTIVAL 2019

The festival is not actually in Bradford, but at the magnificent Victoria Hall in Saltaire. The building was funded by Titus Salt, a weaving magnate and benefactor of his workers. In the village, all the houses were built by him and there are other leisure facilities. As Titus Salt was a Quaker there were no pubs built though! However, one has recently been built by one of the chains and it's rather cheekily called "Don't tell Titus"!

The benevolence concept is common amongst Victorian Quaker entrepreneurs, Street in Somerset was for the Clarks shoe empire, Bourneville for Cadbury and, of course, our own Joseph Rowntree in York.



The festival is large, with over 3000 visitors, 120 volunteers and a range of 135 beers (mostly local), plus cider, perry and fruit wines, and a good range of food stalls, a tombola, membership stand and games. The several bars are arranged over three floors, with the main stage being in the big hall, and the other two bars being a place for lively conversation or quiet contemplation of your beer. The only problem for me is that the toilets are either up or down three magnificent flights of stairs!

On the Thursday session it was fairly quiet, but the highlight of the evening was to see the Mighty Wurlitzer rise up out of the floor, with the organist playing an excellent range of tunes fitting to the occasion (memories of Monty Python?). After the festival closed for the evening we adjourned to the staff room until we were kicked out. I had an excellent breakfast on Friday morning, and the

two guys sitting on the other table looked familiar. When it was time to leave, I put on my jacket (CAMRA) and the penny dropped – They were the Pipers Crisps man and the amazing chocolate stall man! I arrived at the venue and got ready, which simply consisted of opening a few boxes of festival programmes. I was drafted in for a spot of Quality Control. Once again, the entertainment in the main hall was excellent.

Someone had put in a great deal of effort producing the festival programme, with a comprehensive and informative description of the beers. Something I had not seen before, but I thought was excellent, was also a comprehensive guide to the various dispense methods available. Obviously I am familiar with them anyway but it is an excellent article and will remain in my beer library. Also it was honest about my pet hate, the fact that keykegs are not easily recyclable. Although I did talk to one guy who recycles them for his homebrew!

Saturday was quiet, and the festival was split into sessions. The afternoon entertainment was the local Hall Royd (brass) Band, who were superb, but very loud! During the break I decided to visit the amazing Salt Hall, previously a woollen mill, but now housing a collection of works by David Hockney, the usual range of souvenirs and an excellent cafe/restaurant.

As usual the team managed to squeeze donations out of the customers for the Festival Charity, One in a Million, which raises fund for disadvantaged children and young people in the area. I don't know how much was raised, but it was good.

The evening entertainment was provided by a band called "Last Orders". The announcement was made "Ladies and Gentlemen, Last Orders" – there was a sudden rush to the bar until the unintentional announcement was sorted! The band were of a certain age (about the same as me) and we reminisced about our days in bands during the 70's (yes, I sang and played electric guitar in "Strategy"). They played a wide range of music entirely suitable for the evening. However we were able to mourn the loss of our flowing locks which were fashionable then and nowadays we all have hairstyles similar to mine (balding). I was offered the opportunity to be allowed to play on the lead guitarist's superb Gibson ES 335 – wonderful!

After the takedown session we adjourned to the staff area, where beer was consumed with the usual spread of sandwiches, a generous donation from Pipers crisps and a selection of pizzas.

I feel that this was an excellent festival. Very well organised due to the hard work by the local CAMRA team, and as a newcomer to Bradford I felt accepted and valued as a member of the team. (DM)

CAMRA YORKSHIRE REGION BRANCH REAL ALE & CIDER FESTIVALS IN 2019

The Dronfield Branch of CAMRA are organising their first ever beer festival this year from **30th May to 1st June**. The event is being held at the Pioneer Club, a short walk from Dronfield station, half way between Sheffield and Chesterfield, with about 50 real ales & ciders plus food, entertainment and more. On the Saturday there will also be a number of pubs around the town holding events alongside the CAMRA festival.

DONCASTER BEER FESTIVAL

Thursday 6th - Saturday 8th June 2019

The Dome, Doncaster

Thursday 5 -- 11

Friday 11 -- 11

Saturday 11 -- 11

LEEDS BEER FESTIVAL

Thursday 6th - Saturday 8th June 2019

Leeds Beckett University Students Union Bar, Portland Way, LEEDS, LS1 3HE

Thursday 11 - 4: Free Admission

Thursday 5 - 11: £3, CAMRA Members and NUS Members Free Admission

Friday 11 - 11: £5, CAMRA Members and NUS Members £2

Saturday 11 - 11: £5, CAMRA Members and NUS Members £2

Over 100 Real Ales.

Traditional real cider and perry from around the country, including lesser-known producing areas. Something for all tastes, from sweet ciders with a fruity twist to dry farmhouse scrumpies.

Global Beer Bar featuring craft beers from Leeds and way beyond – it's a world of styles and flavours – the best range of International beers of any Yorkshire CAMRA festival!

Various glass sizes, with lines at all legal measures

Local musicians performing, plus some quiet sessions

Hot & cold food, beery stalls, snack emporium, tombola

FOR MORE INFO visit leedsbeerfestival.co.uk

YORK BEER FESTIVAL

Wednesday 18th -- Saturday 21st September 2019

Wed 18th - Trade Session 1pm to 3pm,

CAMRA members from 3pm,

public 5-11pm £3.50 (CAMRA £1.50)

Thurs 19th - 12 -11pm £4.50 CAMRA £2.50

Fri 20th - 12 -11pm £6 (CAMRA £4)

Sat 21st - 12 -11pm £6 (CAMRA £4)

All size glasses will all be a refundable £3, programmes 50p.

Over 400 British real ales, 100 ciders/perries, keykeg bar, international beers

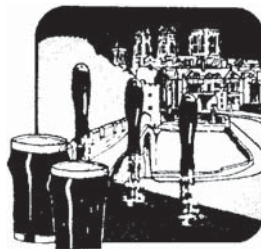
Weekend live entertainment, food stalls

NEW this year a York Gin bar.

CALDERDALE BEER AND CIDER FESTIVAL 2019

Thursday 26th -- Saturday 28th September 2019

The venue will be announced as soon as possible.



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2019



JANUARY



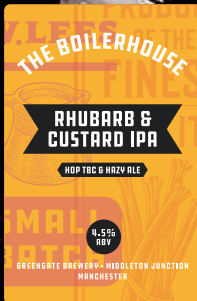
FEBRUARY



MARCH



APRIL



MAY



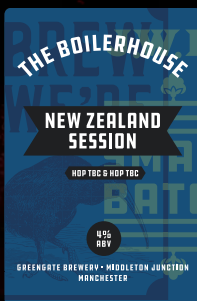
JUNE



JULY



AUGUST



SEPTEMBER



OCTOBER



NOVEMBER



DECEMBER

J.W. LEES



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. Last updated January 2019.

Outside York

Acklam	Half Moon	Kirkham	Stone Trough
Aldwark	Aldwark Arms	Leavening	Jolly Farmers
Appleton-le-Moors	Moors Inn	Newton on Ouse	Dawnay Arms
Asselby	Black Swan	North Dalton	Star Inn
Barkston Ash	Boot & Shoe	Osgodby	Wadkin Arms
Barmby on the Marsh	Kings Head	Raskelf	Old Black Bull
Bilbrough	Three Hares	Riccall	Greyhound
Bishop Wilton	Fleece	Rosedale	Coach House Inn
Bishopthorpe	Marcia	Selby	Cricketers Arms
Bishopthorpe	Sports & Social Club	Selby	Giant Bellflower
Burn	Wheatsheaf	Selby	Nelson Inn
Cawood	Ferry	Selby	Olympia Hotel
Cawood	Jolly Sailor	Selby	Three Swans
Chapel Haddlesey	Jug	Selby	Unicorn
Church Fenton	Fenton Flyer	Shipton-by-Beningborough	Dawnay Arms
Cliffe	New Inn	Skipwith	Drovers Arms
Colton	Old Sun Inn	Stillington	White Bear
Coxwold	Fauconberg Arms	Sutton on Derwent	St Vincent Arms
Cropton	New Inn	Thorganby	Jefferson Arms
Easingwold	George	Thornton-le-Clay	White Swan
Fairburn	Three Horseshoes	Tockwith	Spotted Ox
Great Barugh	Golden Lion	Tollerton	Black Horse
Hambleton	Red Lion	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

York

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

ON YOUR BIKE

FEBRUARY

Another year, another cycle ride and as ever we met at a quality pub. Andy, Howard, Mike, Rich D and I met at **The Fox**, Holgate Road, which had recently been voted CAMRA Pub of the Season. My first thoughts were 'I wish I hadn't had any tea' as there was a pizza van in the car park and from previous visits I know these pizzas are very nice. Oh well, to the bar. The choice was **Rat Brewery Mother Rat** and **White Rat**, **Ossett Blonde**, **Brunette**, **Excelsior** and **Silver King**.

Leaving **The Fox** on this mild but windy evening we headed to the **Knavesmire** pub. The choice on the bar was **Bradfield Farmers Blonde**, **Isaac Poad 1863**, **Nick Stafford's Hambleton Ales Nightmare Porter** and the **Settle Brewery's Nine Standards Golden Ale**. Thankfully I didn't take part in 'dry January' nor Veganuary, so let's all enjoy a beer and then go for a steak.

When we left this pub we were all crying, not because the beer was poor - far from it - but because Howard had been cracking jokes for the last 10 minutes (this guy needs to get on the stage). Our next stop was **The Swan**, **Bishophorpe Road**. The choice was the **Salamander Snowflake**, **Timothy Taylor Landlord**, **Mallisons Motueka** and **Yorkshire Dales Brewing Co. Drovers Arms**. Although it was February someone decided that we should sit outside, suffice to say that next year I'm deciding where we sit. Howard met some other friends and stayed inside in the warmth and by the sound of laughter coming through the ventilation system he was telling those jokes again.

Our next stop was **The Saddle** in **Fulford**, the choice on the bar was **Ringwood Boondoggle** and **Timothy Taylor Landlord**. The pub was very quiet and the crisp selection was far from crisp. Our final stop was **The Rook and Gaskill**, as ever there was a huge choice which included **Acorn Brewery Cashmere IPA**, **Wetherby Brew Co. Chocolate Orange Stout**, **Rooster's Brewing Co. Nectar**, **Crooked Brewing Spokes** and **Rooster's Brewing Co. Yankee**, plus a full keg wall. Heading home I tried to remember some of those jokes from earlier but failed so I called it a night.

MARCH

We met in **Wetherspoons**, **Piccadilly** for the March cycle ride. Andy, Howard and myself locked up our bikes though we did struggle to find somewhere close by to lock them to (can we have bike racks to lock up to please). As I thought, this place was busy with eaters and drinkers as it is always good value for both food and drink, and luckily for us our CAMRA vouchers made it even better value. The choice was **Isacc Poad No 86**, **Greene King Ruddles Best**, **Sharp's Doom Bar**, **Kirkstall Brewery Black Band Porter** and **Goose Eye Brewery Black Moor**.

Our next stop was a good cycle ride away to **The Blacksmiths Arms**, **Naburn**, where the choice was **Marston's EPA**, **Ringwood Razorback** and **Wychwood Hobgoblin Gold**. It is a shame this cycle ride is on a Friday evening as Monday to Thursday is advertised as cheap beer nights in this pub. Mike arrived and we all took a seat. For a minute I thought I had stumbled across the set of **Top Gear** as both Howard and Mike were talking cars that they had on their drive - Howard had just got rid of an old Volvo with a million miles on the clock (just starting to get run in I thought).

From here we picked up the cycle path to **Bishophorpe Sports and Social Club** where we enjoyed a drink of either **Bosuns Brewery Maiden Voyage** or **Black Sheep BAA BAA**. Mike and Howard were comparing lumens on their bike lights whilst I just sat back and enjoyed the beer.

Our next stop was **The Cross Keys** on **Tadcaster Road**. The choice in here is very good these days, it included **Hambleton Session Pale**, **Black Sheep Special Ale**, **Phoenix Brewery Nabby** and their own **Cross Keys Bitter**. Whilst we were enjoying our beer some guy came to our table and starting talking to us about fairies and UFO's, just about the same time as Rich D walked in, the question is are the two linked?

Beyond the bottom of the garden we came across the **Volunteers Arms** for our final stop where we enjoyed either a drink of **Bradfield Farmers Blonde**, **Leeds Yorkshire Gold**, **Brown Cow Mrs. Simpsons Thriller** in **Vanilla Porter**, **Black Sheep Best Bitter**, **Hanlons Brewery Nice Tackle** and **Turning Point Brew Co. Dark Matter Custard** which I had a half pint of as it is very

sweet. Luckily outside there was a spaceship, so to save cycling home they gave me a lift. After that I remember nothing.

APRIL

The weather for April's cycle ride was calm, sunny and cold but at least it was dry. I headed out to the meeting point which was **The Minster Inn** and as I had not had time for any tea I enjoyed one of their pizzas. The choice on the bar this evening was **Ringwood Razorback**, **Marstons 61 Deep**, **Brew York Tonkoko** and **Brass Castle Cliffhanger**. Howard, Rich D, Karl and I sat in the beer garden enjoying pizza and a pint. I had pencilled in a cycle over to **The Mended Drum** in Huby this evening but only if the weather was fair (which it was) and if everybody was up for it. Asking everybody what they thought, Karl replied "that's the main reason I've come tonight", so that was it, decision made we are going to Huby.

Whilst unlocking our bikes Mike turned up: perfect timing as he didn't even have to get off his bike. We headed off on the long cycle to Huby, up the A19 through Skelton onto Plainville Lane which is also known as 'the bumpy road', although these days it ain't that bumpy as it now has the taste for tarmac. Perfect cycling weather, the sun was just setting, no wind, but the temperature was dropping further. Just as darkness arrived we arrived at **The Mended Drum**. It was packed out - I think there was a party on. The choice on the bar was a good mix of Cask and Keg which included **Nightjar Brew Co**, **Plum Dunk Da Funk**, **Northern Monk Faith Modern Pale Ale**, **Turning Point Brew Co**. Welcome to the Machine, and **Brass Castle Dallah Gose** and **Blue Moon Belgian White Ale** to name a few. Just as we got sat down Marcus arrived. Usually Friday cycle rides take in 4 or 5 pubs but seen as we had cycled such a long way and the choice was so good we decided to stay here for the evening. We even got fed - we had chips, chicken wings and crisps to keep us going. Conversations came and went, we discussed first albums and singles we had bought, for me the first single I bought was **Pass the Dutchie** by Musical Youth, anyone remember it? I think the favourite drink of the evening was the **Blue Moon** beer which was served with a segment of orange, it was very nice and refreshing.

Time was getting on and with a long cycle home we decided to call it a night, though we shall return in July

as **The Mended Drum** will be awarded **York branch CAMRA pub of the year**. All wrapped up we cycled into the night, it was a long way to go but worth it, everyone enjoyed the evening.

WEEKEND SOCIAL CYCLE TO HARROGATE 6th & 7th July 2019

Meet at 10.30am outside **The Fox**, Holgate Road.

Head out of York and pick up the cycle track that runs behind Harewood Whin to Rufforth. Stop for a coffee in Rufforth coffee shop. Leave Rufforth and head to the **Spotted Ox** in Tockwith which opens at midday. From Tockwith cycle over the A1 to Knaresborough where we can stop for lunch and enjoy a pint in **Blind Jack's**. Leave Knaresborough and cycle to Harrogate.

On arriving in Harrogate we should be able to lock our bikes on the train station platform and leave them there overnight. We can enjoy a drink in the **Station Tap** before checking in to booked accommodation.

There is plenty of accommodation in Harrogate including two Travelodges, Premier Inn, The Crown Hotel, The Old Swan. I'm sure other accommodation is available, please book your own accommodation.

Harrogate has some fine pubs to visit including, **The Little Ale House**, **Cold Bath Brewing**, **Major Tom's Social**, **Hales Bar**, and **The Old Bell Tavern**.

The return journey:

Leave Harrogate at approx. 10am. One possible route back is to head towards Knaresborough then head north to **The Crown Inn**, Rocliffe and then to Boroughbridge. From there we could stop at **The Aldwark Arms** then across country to **The Mended Drum** in Huby, with a final stage of the cycle south back into York.

The route back is not set in stone and can be altered depending on the weather or other routes/pubs that people on the ride know of. Please confirm via email if you are coming along. richiebardo@yahoo.co.uk

Looking forward to a good weekend.

2020 CAMRA MEMBERS' WEEKEND AND AGM

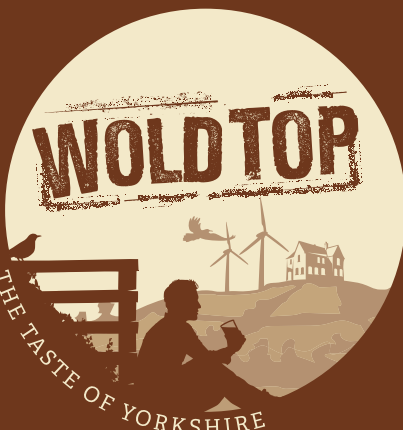
Every year, CAMRA organises a National Members' Weekend. This includes its official AGM, annual Conference where policy is debated and decided, and workshops on current issues. There are also evening trips to a number of local breweries (destinations to be decided) on the Friday and Saturday and a members' bar of around 30 local real ales and 4 real ciders is open when Conference is not in session.

The location is rotated around the UK - this year's being in historic Caird Hall, Dundee - and we are delighted that York will be hosting the 2010 event at the University from Friday 3rd to Sunday 5th April.



Local Organiser Karl Smith said "This is the biggest volunteer event in the calendar with around 1000 members attending from all over the British Isles, and a great opportunity to showcase local beer, pubs and breweries". After the handover meeting with the Dundee team in June, he will be scheduling meetings with the local organising team, supported by National officers, to develop and deliver this prestigious event. (KS)






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YORK CAMRA COUNTRY PUB OF THE SEASON 2019




THREE LEGGED MARE

It has been a busy few months for the **Three Legged Mare**. Even the most loyal customer had to admit it had been getting very tatty in the last few years, so when **York Brewery** went into administration before Christmas there were obvious fears for the future of this and the other **York Brewery** pubs. When the brewery and pubs were bought quickly by **Black Sheep** there was some cautious optimism – after all, why buy some pubs if you didn't want them to thrive.



Our cautious optimism turned to hope when the announcement that the **Mare** would close for refurbishment – could the pub soon get its much needed face lift, or would this be another lick of paint on a shabby base? The closure was planned for 10 days and then became longer – surely this meant a proper job? Photos released on Twitter and Facebook looked hopeful – total destruction was apparent! I never thought I would cheer the ripping apart of the interior of a pub, but when it was in as bad condition the bar and toilets in particular had to go.



So, opening night came around and was it worth it? Definitely yes! The bar is in the same place, but now has a smart new bar top and handpumps that work! The cider has proper shelving and everything is clean and fresh. The walls are freshly painted and the toilets new and tiled. If there is any criticism it is the same one as most refurbishments of established pubs – some of the character has gone in the freshly painted, but bare walls. Is this a problem? Not in my mind. It is just an invitation to develop character over time, rather than having a designer's imposition of their view of "character".



The beer range continued as it left off, manager Lee selecting an excellent range from **York** and **Black Sheep** breweries plus guests from near and far. The regular beers on cask are **York Guzzler**, **Terrier** and **Centurion's Ghost** and **Black Sheep Riggwelter** and **Special Ale** with **Turning Point Lucid Dream** on keg. The opening night guest beers on cask give an indication of the excellent range we can expect – **Turning Point Wavelength** and **Headhunter**, **Wild Weather We Bring the Scientists**, **You Bring a Rockstar?** **Vibrant Forest Mosaic** and **Siren Craft Suspended in Citra**. Don't worry if you are a cider drinker – you haven't been forgotten either. There were 15 boxed ciders on sale, including offerings from **Cornwall Cider Co**, **Gwynt y Ddraig**, **Biddenden** and **Lyme Bay**.

This is now a pub well worth visiting – the beer range had already improved but now it is also a much nicer place to enjoy yourself in. (MR)



**FOOD SERVED DAILY
REAL ALES**

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Theakstons & Guest Ales**



GOOD BEER GUIDE 2019

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AN APPEAL TO YORK RESIDENT CAMRA MEMBERS

A central York pub is potentially under threat of being sold by a big pub company and the new owners turning it into a hotel. We are moving quickly to try and list it as an Asset of Community Value (ACV) which will give it a modicum of protection. More information on ACV's can be found at <https://pubs.camra.org.uk/acv>

People assume that because York is a pub haven with an international reputation that pub closures don't affect it – they would be wrong. Big pub companies are always looking to offload pubs that don't suit them – and this pub although down on its luck at present could flourish in the right hands given its location.

Any ACV application has to be accompanied by at least 20 signatures of local people living in the city the pub is situated in. So, if you are willing to sign our ACV application I would be hugely grateful. That is all you have to do – nothing else. There are no legal implications or ramifications of signing this regarding yourselves – you are just supporting an application by York CAMRA.

We have had some coverage in regional media at the weekend about our efforts to stop pub closures:

<http://bit.ly/pubsvanishing>

If you can help then please email:

pubprotection@york.camra.org.uk

Many thanks

THU

30 May
6-10pm

FRI

31 May
12-11pm

SAT

1 June
12-11pm

real ales and ciders
50+



BEER & CIDER FESTIVAL

Pioneer Club

Stonelow Road, Dronfield

dronfield.camra.org.uk



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FOR
REAL ALE

VOLUNTEER ARMS

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Farmers - Blonde
Leeds - Yorkshire Gold
Timothy Taylor - Landlord
Brown Cow - Thriller in Vanilla
Leeds/Ilkley/Turning Point - keg
plus 3 guest ales and 1 real cider

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Fri 5pm-Midnight

Sat Noon-Midnight

Sun Noon-11pm

YORK CAMRA TOWN SUMMER PUB 2014

FROM THE ARCHIVES

This is a new feature aiming to share 40 years' worth of documentation that CAMRA has amassed. I have many boxes full of stuff – newspaper clippings, plans submitted to the council, advertising etc. If you are interested to see what's in your pub's big brown envelope then please get in touch.

I am sharing two items this edition – a 1979 real ale map of York from the Beer Festival programme of May that year. The other is a letter that I scanned which makes interesting reading. I have the list of pubs concerned which I will scan if anyone is interested.



In future editions I shall share anything that looks interesting. At the time of writing The Press have yet to get back to me to let me know if I can reproduce any of their newspaper cuttings. Perhaps someone reading this can tell me what the legal position is.

Dear Dave,

I enclose the list of York pubs as promised.

I have just spent about an hour on the phone to my friend in Ipswich establishing that it was in fact 1953 that we visited all the pubs. By recalling when we left the Army, the holidays we took and when we met our future wives etc. **etc. we finally agreed that it was '53.**

One clinching piece of evidence that it was before 1955 is the inclusion of the Board Inn, Fossgate (always known locally as Sellers's). By 1955 this had been demolished and replaced on a much larger site, by the Stonebow. Early in 1955 the brewery called for suggestions for a suitable name for the new pub. At the time York was in the grip of cup-tie fever (City reached the semi-final on 26th March 1955) and two of the suggested names in my little

group were "The Cup Run" or "The Arthur Bottom" (City's leading scorer).

My friend is adamant that the Ritz in Market Street was a Younger's house. As I pointed out when we met, he was always meticulous and consulted Kelly's business directory, contacted breweries and of course we actually drank in the pubs, so it is unlikely that any of the information will be wrong.

I don't think I can recall much of interest from the period. Hillyards on Ouse Bridge was unusual in having a ladies' only bar frequented by fairly tough characters - a friend of ours was badly shaken on one occasion by his reception having wandered in by mistake.

Several of the York pubs closed early. One of these was certainly in Coppergate - either the Three Tuns or The Yorkshireman (we believe the latter) closed every evening at 9.30.

Although The Magpie and Reindeer are included I suppose you will realise that they are not the present buildings. The ones we visited were demolished when the new flats were put up in Penley's Grove Street. The Cross Keys in Penleys Grove Street has long gone!

The Shoulder of Mutton still exists of course but is not now in the same building having moved either next door or next door-but-one. You will no doubt know that the building which housed the Britannia, Heworth is still there, but the licence was transferred to the new pub across the road (The Walnut Tree).

The Pack Horse (a John Hunt's house) was a listed building in the early 50s. but that didn't save it! It was roughly where the Co-Op travel agency now is.

The Elephant & Castle just within Skeldergate (Ouse Bridge end) was a large noisy pub and. I don't quite recall why it closed. The Plumbers' Arms on the former estate of the Duke of Buckingham (I believe) was pulled down and I understand quite a lot of its bricks incorporated in its successor - The Cock and Bottle.

The Talbot in Church Street is recalled in the name of Peter Dominic's present building Talbot House.

The Board Inn, Petergate (now closed, as you will know) was also known as The Hole in the Wall and to some of us young blokes as 'Mad Jacks'. Your older members will no doubt remember the barman/waiter, a rather brisk, military sounding bloke with a nervous habit of constantly clearing his throat and coughing.

We young blokes, in our early to mid-twenties, often frequented the "Cocktail Bar" of the Castle in Clifford



York's Own Permanent Beer Exhibition

Our decision not to exhibit any locally-available beers at the Festival has been a deliberate, and we think, a fair one. Our reasoning is that these beers, some quite as splendid as those chosen for the Festival, are on permanent show in York's year-round beer exhibition; the Festival pubs in the City that serve cask-conditioned beer. In York CAMRA we always hope that our Beer Festivals, by creating greater local awareness of the merits of Real Ale, will result in an increased public interest in our own Real Ale pubs, and support for local cask beer. This year we are going one step further — by including detailed information on the York Real Ale scene as part of the Festival Programme.

THE AVAILABILITY OF REAL ALE IN YORK

Threequarters of York's pubs and hotels offer nothing but kee-type beers. Two companies, John Smith and Bass, control nearly 60% of York's 150 pub and hotel outlets. John Smith supply no traditional beer whatsoever, while less than a quarter of the Bass outlets offer Real Ale. Cameron though, who acquired the local John Smith's Ebor Brewery in 1975, are the only other companies with a significant stake in York, and both provide good service to the traditional beer drinker. All Teiley's houses, and most of the San's, offer Real Ale. Theakston's beers were introduced to the City in 1976, and 1977 saw York's first cask-conditioned beer. In 1978, the same year saw the introduction of cask Stones into a number of outlets. In 1979, the latest arrival is Bateman's. A dozen or so free houses, including hotels, offer some scope for future changes, though none appear to have any Real Ale on the shelves. The local Yorkshire Cider Brewery which was forced into tragic closure in 1976.

YORK'S REAL ALES

BASS

Draught Bass (og 1034) a fine, nationally famous ale.
Stones Best Bitter (og 1038) a pale, fruity, well-hopped bitter.
XXXB (og 1035) a full-bodied, well-hopped bitter (one outlet only).
Extra Light (og 1033) thin, but locally popular.

BATEMAN

Strongarm Ale (og 1041.5) a darkish, malty bitter.
Best Bitter (og 1036) light and refreshing.

CAMERON

Selby Strong Ale (og 1048) pure, rich and dark.

SELBY

Old Brewery Bitter (og 1040) unique, full-bodied, sweetish and malty.

TAYLOR

Ram Tam (og 1043) a full-bodied winter brew.

Landlord (og 1042) distinctive, full-bodied bitter.
Best Bitter (og 1038) pleasant and refreshing.
Golden Mild (og 1034) light and full-flavoured.
Dark Mild (og 1034) light but wholesome.
Dark Mild — as Golden Mild, with added caramel.
Porter (og 1041) thick and malty.

TETLEY

Bitter (og 1035) thin, hoppy and refreshing — best handpulled.
Mild (og 1032) pale and fruity, (one and remarkably strong).

THEAKSTON

Best Bitter (og 1038.5) light, refreshing and very distinctive.
Light Mild (og 1032.5) dry, mellow and nutty. (one outlet only).

YORK

Bitter (og 1043.5) smooth and tasty.

YOUNGER

(P.A. og 1043.6) light but balanced.

WHERE TO FIND THEM

As our map shows, threequarters of York's Real Ale pubs are to be found within or very close to the city walls. Of course, there are many more outlets in the suburbs, but not so good if you live in Acomb, or Tang Hall, or Dringhouses, or Clifton, or . . . most suburbs. On the bright side, York is blessed with some of Britain's longest permitted licensing hours — 11.00 - 3.00, 5.30 - 11.00 — so there's a bit less worry about the last bus back to Acomb, or Tang Hall, or . . .

ROBINSON

Stockport, Manchester
BEST MILD
A pleasant, light-casting bitter with a touch of hop, brewed independently in the west of the city.
OG 1032

DAVENPORT

Birmingham, W. Mids.
BITTER
Voted Britain's Best Bitter by the Sunday Mirror. Hoppy, balanced and of the highest quality.
OG 1038

HOSKINS

Leicester, Leics.
BITTER
A supreme bitter, golden coloured with special hop and malt. A real York Festival favourite.
OG 1039

PAINE

St. Neots, Cambs.
E.G.
A full-bodied, malty and well-hopped bitter, only introduced in 1975, by this firm.
OG 1048

RIDLEY

Chelmsford, Essex
BITTER
A beautiful, hoppy bitter brewed by an independent brewing company of which Essex can be justly proud.
OG 1034

CHARLES

Wells, W. Soms.
WELLS
FARGO
A formidable, bitter, smooth and dark, introduced in 1975, and growing Southern taste for 'kamikaze' ales.
OG 1051

THWAITES

Blackburn, Lancs.
BEST MILD
A popular favourite from Lancashire, rich in malt and hop, of both excellent quality.
OG 1053

HARTLEYS

Ulverston, Cumbria
XB BEST
A splendid well-hopped bitter — one of the Lake District's very delights.
OG 1041

BANKS'S

Wolverhampton, W. Mids.
MILD
A classic mild from the famous 'Bank' district, of mild tradition; smooth, dark and well-hopped.
OG 1035.5

HOLDEN

Dudley, W. Mids.
SPECIAL BITTER
The Festival's strongest bitter, with a touch of sweetness.
OG 1052

SIMPKISS

Brettery Hill, W. Mids.
BITTER
A well-hopped and sweet bitter from one of the best breweries in the Midlands.
OG 1038

PENRHOS

Wington, Herefords.
BITTER
A traditional hoppy beer from a new county firm with its own reputation.
OG 1040

FELINFOEL

London, Dyfed.
DOUBLE DRAGON
Distinctive, prize-winning bitter, brewed at Felinfoel, 1977 Berres.
OG 1040

BRAIN

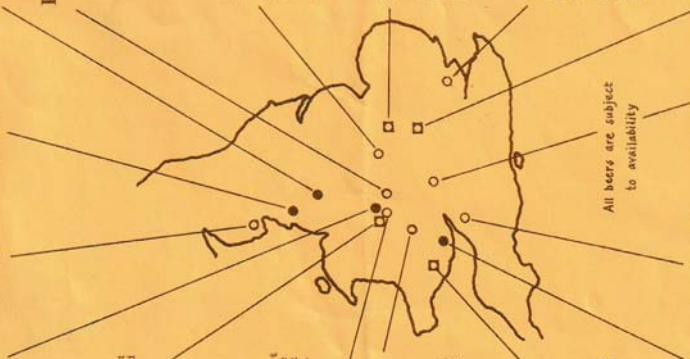
Ardfry, S. Glam.
R.D. DARK
A classic, smooth, milky and slightly sweet bitter, brewed in the South of Wales.
OG 1035

COURAGE

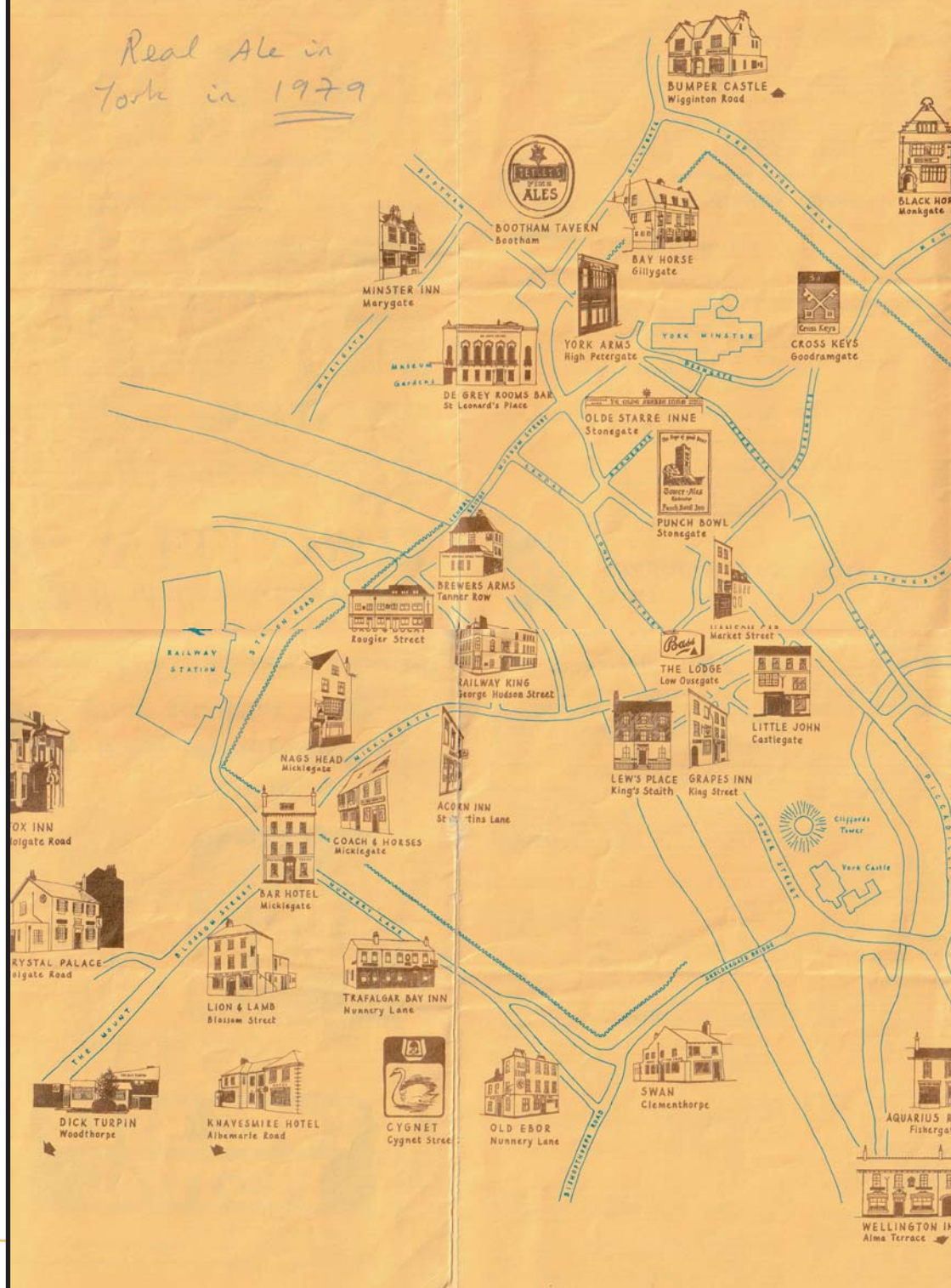
(WESTERN) DIRECTORS' BITTER
A full-bodied, distinctive beer from the Cotswolds, brewed for the South, much-loved in the West of Britain and in London.
OG 1047

HOOK

Norton, Overton, W. Soms.
NORTON
BEST BITTER
A formidable, bitter, smooth and dark, introduced in 1975, and growing Southern taste for 'kamikaze' ales.
OG 1036



Real Ale in
York in 1979



[illegible]

LIGHT HORSEMAN
Fulford Road

Grade II listed building: C
once a coffee house.

Street. The landlord was a smart ex Royal Signals Major who had an unfortunately unprepossessing wife - so of course - they were known to us as the George and Dragon.

All our group believed that John Hunts was not a very good brew. However, it was interesting to note what a difference a really good landlord could make by serving beer at its best. A group of us always met on Sunday dinner-time at the Punch Bowl, Lowther Street. The landlord was former Rugby League international Mel Rosser who looked after his beer so carefully that John Hunts beer became quite palatable. I believe that Mel's son-in-law is the current landlord or was until recently

The Fox in Petergate was on the opposite side to The Lonsborough and, I think, roughly where Baker's shop now stands. My auntie, still alive in a York old people's home served in the Petergate Fox for a number of years. The Ebor Inn, Aldwark, had a board outside which read "Hunts Ebor Vaults". As daft youngsters during the war - I was sixteen when the war ended - we spent a lot of time at the pictures - York had eight cinemas - and saw many war films. We went through a phase of greeting each other

by clicking our heels and barking out, as we had seen German officers do (at the cinema) but using the phrase "Hunt's Ebor Vaults" which we fondly believed sounded very Germanic when barked out rapidly. I am sorry for what must be a very rambling letter, which is largely the result of nearly an hour spent reminiscing on the phone with my old drinking friend.

Sincerely,

Don

P.S. During the same year I visited the highest pub in the country, Tan Hill, the (then) largest The Downham Tavern, Bromley, Kent (where the landlord kindly took me on a guided tour) and one of the claimants for the title of smallest pub - The Trip to Jerusalem, Nottingham.

P.P.S. The Royal Station Hotel referred to in the list is not, of course, the Railway Mania but the bar within the hotel.

The King William, Walmgate, smelled of cat pee!



The White Bear Inn

Main Street, Stillington
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know all too well:
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They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's



SPBW

This quarter saw a slightly different event for the York branch of the Society for the Preservation of Beers from the Wood (SPBW) in that it wasn't based in York.

Saturday March the 23rd saw a group travel out to Harrogate to enjoy a collaborative event between Anton Stark at **Harrogate Brewery Co.**, who had the idea and chose the pubs, and York SPBW who arranged for wooden casks to be delivered to breweries and then, once filled with delicious beer and aged, placed in the pubs in time to settle before drinking.

The first venue was the **Harrogate Tap** which, like their other outlets (York, Sheffield, Euston) is located at the railway station, very convenient for the York contingent travelling by train. SPBW-embroidered clothing (including a fabulous vintage tie from the 1980's!) made it easy to spot fellow crawlers and introductions were made over glasses of **Roosters Baby-Faced Assassin** which regulars of the York SPBW beer festivals will know always seems to work brilliantly with some time aging in wood. One huge surprise was the large number of people from the West Riding branch who had heard about the event and travelled over from throughout the county - they really helped make the day a success.



First beer of the day enjoyed, it was time to consult the maps created for us by map master Gaz Hughes @ **WithintheWalls_** (complete with logos and pint pot pub markers) to find our way to **Starling**. **Starling** is a café-style bar who will happily deliver you a lovely lunch and specialist coffee but also manage to fit in ten craft keg

taps and six cask hand pulls on the bar. One of those casks was ours and contained **Glutenous Minimus** from **Brew York** - the fact that not one single person remarked on the fact that it's gluten free shows you that Brew York have done a great job making a gf beer without compromises. As downstairs was busy we headed to an empty upper floor where we could create a long table which was brilliant for enabling multiple conversations with different people in different directions. There was talk about the large overlap between SPBW and CAMRA membership and a very entertaining dialog about what SPBW was for: some owned wooden casks and sought them out wherever they went, others were happy to admit not minding in the least whether a wooden cask was involved, they just liked joining nice people to enjoy a drink - all welcome here! Things got a bit lively as we left with bricks being thrown about but fortunately, as they were part of the entertainment for children and made from foam, no harm was done.

It was a single road to cross to the next venue, **Major Tom's Social** with another beer from **Roosters, Highway 51**. Here we had our first beer that had really taken on significant character from the wood, there was no doubt what it had been stored in, cracking stuff. It was also the first pub with really



prominent notices about the fact the beer was in a wooden cask: there were two messages on the bar thanking the brewery and York SPBW for making it happen.

After a number of more modern venues it was great to find ourselves in **Hales Bar**, Harrogate's Oldest Pub (1766) next, complete with gas lighting and a beautifully maintained traditional interior. Behind the bar there were even eight decorative wooden barrels and hogsheads,

what could be a better welcome for our group! On hearing we had arrived the landlady popped down to make sure we were enjoying the **Blood Orange IPA** from **Daleside** which had been selling so well there was a risk or it running out before we arrived. It was another beer that had absorbed plenty from the wood but still retained its distinct citrus aroma, a number of us enjoyed it too much not to have a second half...

Our first dark beer of the day awaited us next at an actual brewery, **Cold Bath Brewing Co.**, who have a taproom with their brewing kit on show on a higher platform and a welcoming open space helped by the whole front of the venue being made of glass. They had placed our pin of **Treboom Orion's Belt Oatmeal Stout** right on their bar so there could be no mistaking the type of vessel being used.

The next two pubs had two different beer offerings available each, **The Little Ale House** had **Harrogate Brewing Co. Plum Porter** and **Half Moon EPA**. **North Bar** had **Turning Point Brew Co. Lucid Dream**, a cookies and cream stout plus the only cask in existence of **Yorkshire Lavender Oatmeal Pale** from **Brass Castle**.

We had struggled for most of the day to sit near to each other but there was no chance in **The Little Ale House**, it's a small place with a great selection of beer but very little space for a group, particularly as there was a large hen party also in, so many of us ended up in the courtyard garden. The Plum Porter was proving extremely popular but disaster struck! Half way through us ordering it ran out, so not everyone had a proper taste. Whilst this was bad for us, we were delighted that the beers were proving popular with customers beyond our group.

Onto the final bar of the crawl and we were reminded of the problem of travelling in a group like this, it's really difficult for the staff when we all turn up and want to drink exactly the same thing! Throughout the day people had drifted in and out to fit in with other plans but after **North Bar** the group really did splinter, some set off for transport home, others to revisit their favourite from the day and one group seemed determined to do the whole route again in reverse! We said goodbye to our new friends from the **West Riding** branch with the promise that we keep each other aware of events and avoid diary clashes.

The **York** train team settled on one or two favourite beers plus a trip to **Major Tom's Social** for a shared pizza then a quick **Baby-faced assassin** at **The Harrogate Tap** before the train. We also managed to fit in a very entertaining journey picnic with crackers, some delicious cheese and a selection of **#TrainBeers** from **Turning Point**, **Magic Rock**, and **Cloudwater**.

As a last little treat, **Bistro Guy** on **Gillygate** have a beer from the wood on every weekend so we popped in for a quick **Cat Nap**, a single hop pale from **Barnegates Brewery** in **Ambleside**.

Overall the day was a huge success and enormous credit must go to **Marcus** for making so many of the arrangements, there was endless debate about people's favourite beer on the day but it was clear that every single one of us had thoroughly enjoyed the day out.

The next event is another beer festival using the garden at **Bistro Guy** for which the planning is well under way and many of the beers are already in their casks and aging nicely - the date is not set as the **Ouse Boozer** goes to press. It will be announced via **@yorkspbw**.

As ever, if anyone is interested in what we are doing then please come along for our informal monthly gatherings in the **Three-Legged Mare** on the last Wednesday of the month at 8pm as we always have a wood cask on or contact us at **yorkspbw@yahoo.com**. We also post all our events and availability of wood cask on bars on twitter **@yorkspbw** (BL)



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SPBW NEWS

BEER & LOG FIRED PIZZA FESTIVAL

7TH - 9TH JUNE 2019

FRI 5-11
SAT 12-11
SUN 12-3

11 BEERS

We will have 11 of the best Yorkshire and North East micro brewed beers matured in wooden handmade barrels. A selection of Cider & wine available too. We will have live music on Saturday in the evening. Local butcher 'Wilson's' award winning pies will be available at the bar.

We will be cooking some of Bistro Guy's top quality sour dough pizzas from our Stone Baked Logfire oven.

PINT & PIZZA £10



In the last quarter we have been busy with a wood cask pub crawl in the Spa town of Harrogate in April with a partnership and organised by Anton at Harrogate Brewery. We had 9 different beers in 6 pubs. Please read our membership secretary, Ben's report elsewhere in the magazine. It was very successful and will be repeated next spring.

There will be a York one again in the summer and I will let you know the date once set.



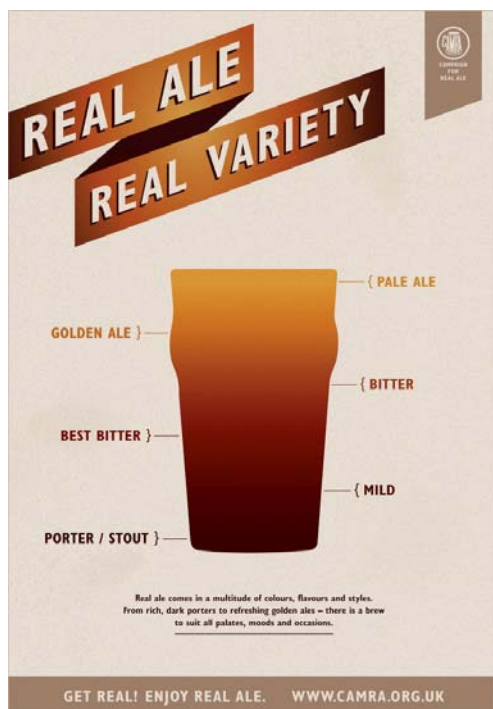
What I can tell you is that our next wood cask festival in partnership with **Bistro Guy** will be in June on Friday 7th 5-11pm, Saturday 8th 12-11pm and Sunday 9th 12-4pm at

Bistro Guy, 40 Gillygate, York YO31 7EA where we will have 13-15 wood cask beers on with wood-fired pizza throughout and music for the first time from early evening on the Saturday. Planning is going well and we will have beers from **Brew York, Roosters, Treboom, Half Moon, Harrogate, Brass Castle, Wilde Child, Rat** and from the north east: **Durham, Firebrick, Big Lamp** and others to be confirmed. It's free entry and our charity again will be York Mind. We hope to see you there.

We will be organising a larger event later in the year so watch this space and follow us [@YorkSPBW](#) on twitter or become a member at the festival for only £5.

We will also be organising a trip out for members on a country wood cask pub crawl in our area up to Masham where we will have a cooperage demonstration at **Black Sheep**.

Monthly meetings are now 8pm on the fourth Wednesday in the lovely revamped Three legged Mare. (MH)



MATT'S MYRIAD OF BEER STYLES #19

We're going back to Germany for the sixth time, such is the German contribution to the wonderful world of beer styles. **Gose** is very different to **Gueuze**, which we'll no doubt cover off another day. It is a river in Germany, a city in Japan and a coastal area of Albania, but, more importantly, it is a top-fermenting beer from Goslar, a historic town in Lower Saxony (central Germany), which has been brewed since at least the thirteenth century.

Gose (pronounced *gohz-uh*) has characteristics of some wheat beers styles such as **Berliner Weisse** and **Witbier**, which we've covered previously, as its grain bill comprises at least 50% malted wheat. These characteristics include a lemon freshness and herbal flavours from ingredients such as coriander. Sometimes a small amount of oats is used too.



Gose beers are mostly recognisable for their sourness and strong saltiness, which comes about either from the local water used or salt added during the brewing process. They don't typically contain any significant hop bitterness or hop aroma, which makes a change from most of the current en vogue styles, and usually have an ABV of between 4% and 5%.

As coriander and salt are not permitted under the Reinheitsgebot (the German beer purity law), gose shouldn't have been allowed to be brewed in Germany. However, it was given an exemption on the basis that it is a regional speciality.

Gose's appearance is a medium yellow to deep gold and has a natural haziness as it is unfiltered. It should have good carbonation and a long-lasting head. The aroma is of lemon (from the coriander) and malty and yeasty dough.

So, how does gose get its sourness? The answer is by inoculating the wort with the *Lactobacillus* (lactic acid)

bacteria before primary alcoholic fermentation. The beer is spontaneously fermented and was traditionally delivered to taverns where, once settled, was transferred into traditional, long-necked bottles. These bottles weren't capped. The secondary fermentation pushed yeast into the neck and a natural yeast cork was created.

Some time prior to World War II the sole remaining gose brewery was in Leipzig, and gose was so popular back in the day that many gose taverns – *Gosenschänken* – were established. Gose disappeared in 1945, reappeared once again in Leipzig in 1949, but there was only a tiny amount of production anywhere until the late '80s. The style is now popular in the USA and is popping up in many other countries, including the UK.

I had never heard of gose until 2016 when I drank **Magic Rock Brewing's Salty Kiss** (4.1%) during a visit to the brewery. Salty Kiss is a gooseberry gose that contains cascade hops, fruit, sea buckhorn and sea salt to create a tart, slightly sour, fruity and refreshing beer with a defined saltiness. It is definitely one of the most well-known beers of the style.



Other Yorkshire gose beers that I have sampled include **Brass Castle Salty Dog** (3.6%), a grapefruit gose, **Himalaya** (4.4%), a collaboration between **Eyes Brewing** and **Nomadic Beers** and **Atom Beer's Herrera Sour** (4%). As I mentioned in episode #18 (Helles), I also recently enjoyed **The Wild Beer Co's Sleeping Limes**, which is a cross between a **pale lager** and gose.

Other beers I'm aware of but haven't tried are **Dallah** (4.5%), a coffee and cardamom gose by Malton's **Brass Castle** and our branch's own example, **Kylie Gose Lassi** (5.5%), made by **Brew York**.

So, if you would like a little extra salt in your beer diet, why not seek out a Yorkshire gose? (MG)



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HOW CAN WE BEST PROTECT OUR PUBS FOR THE FUTURE?

Is there a pub in your local community that you frequent and cherish? Is it something that you would miss if it closed and would leave a big hole in the local social landscape?

Well why not help give it some protection by nominating it to your local council as an Asset of Community Value? If the owner of the pub then decides to sell it on the open market the local community get the opportunity to put a bid together over a 6 month period for consideration by the seller. This doesn't guarantee the community will get ownership, but it does at least stop it being sold off under the noses of a local community without them having any say in its future, especially if it sold specifically for profitable private housing development or a supermarket. There are six great examples of community owned pubs in Yorkshire – not least The Golden Ball in Bishophill in York which back in 2012 became a community co-operative pub thanks to 189 people buying shares to enable the purchase of the lease from the retiring licensees who had built up the business.

York CAMRA offers a free consultation service to any type of community group or parish council wanting to list their pub as an Asset of Community Value, to help them fill in application forms to best illustrate the importance of the establishment to the local neighbourhood and residents. A minimum of just 21 signatures has to accompany any application. There will then be a decision made by the local council – usually within around 8 weeks.

More than 2,300 pubs in the UK, including more than 300 in Yorkshire, are listed as Assets of Community Value. CAMRA is responsible for around 30% of successful listings.

It can be easy to take pubs for granted – especially when they look to be busy and popular. Behind the scenes though pubs are suffering from a plethora of prohibitive

costs associated with operating a public house, which are causing unprecedented business pressures at present – be it beer duty, rents, the pubs code, heavily discounted supermarket booze or business rates.

This means that many communities throughout the country are still experiencing the loss of pubs, which are currently closing at 18 per week.

Pub closures hit communities hard, even more so in rural communities where they are the focal point of society. Some people who live on their own may not speak to another person for several days without a visit to the local pub. Rural pubs often are multifaceted retailers, for instance hosting a village store and post office.

British Pubs are a very important part of our national culture and identity. The best pubs are an egalitarian cross-section of society - barristers rub shoulders with brickies, students with seniors, musicians with market stall holders. There is that healthy mix of friends and strangers. They are invaluable community assets and according to an authoritative recent study by Professor Robin Dunbar at Oxford University directly combat loneliness and social isolation.

Some pubs that close, it can be argued, were on borrowed time anyway: unprofitable, unloved and much better serving the community under another guise.

Many were not though. The old maxim “use it or lose it” is far too simplistic.

Two particular contributors to pub closures have come under scrutiny recently in the mainstream national media – business rates and The Pubs Code.

In Parliament, the Treasury Select Committee recently took evidence on the adverse effects of business rates from people involved in the hospitality sector, including York's very own Paul Crossman, who operates 3 popular pubs in the city - The Swan, The Slip Inn and The Volunteers Arms.

What was very apparent from the evidence from Mr Crossman and his fellow panellists was the unfair rates burden on pubs and the hospitality sector as a whole, compared with other retail businesses. The hospitality sector overall pays 11% of all business rates – an overpayment of £2.4 billion, despite accounting for just 2.5% of business activity. It was pointed out that the level of rates levied can be the tipping point between running a profitable business and one that is borderline viable.

Unlike other businesses that are assessed on square footage of premises, pubs are evaluated on their profitability and perceived turnover – often an arbitrary unattainable figure. The method of calculation called Fair Maintainable Trade, which works out rateable value based on how much a pub in a particular area could be reasonably expected to take, is often wildly inaccurate and from talking with York's licensees, unfairly penalises successful businesses – especially where a failing business has been bought and then built up to generate profits - through hard work and business acumen.

A root and branch review of business rates has been called for in which better ways of assessing pubs should be looked at, plus an emphasis on other business contributing a fairer share of the total rates bill - which could include looking at supermarkets who shift millions of pounds of alcohol per week and don't get assessed the same as pubs so pay proportionately less rates and also online internet retailers with no premises who have much lower operating costs who could be made to pay a digital tax.

The second thorny issue affecting pub viability is the implementation of The Pubs Code: law that came into effect in 2016 designed to give people running pubs a fairer deal to help them earn a fair salary and profits that could be reinvested into their hosteleries. The code is intended to end the centuries-old beer "tie" which forces tenants of pub companies to buy their beer (plus other products and services) at vastly inflated prices compared to the free market.

In York a publican who is not tied to a pub company (pubco) can purchase a 9 gallon cask of beer from a local brewery for around £65. A licensee literally on the same

street who leases a pub is forced to pay around £120 for exactly the same beer direct to their pub company – who will be no doubt purchasing the beer from said brewery for less than £65!

So you have a tenant of a pubco having to compete toe to toe with a freehouse in the same neighbourhood having already paid twice as much for their beer. This kind of retail madness forces publicans to take a huge hit on profit margins to keep their beer prices competitive, which has a direct impact on the ability to earn an income commensurate with their hard work and expertise. Little wonder that the average income for these pubco tenants is around just £15,000 – often for at least a 60 hour week. There can be nothing more dispiriting than knowing that however talented you are as a business person and however successful your pub, the majority of your profit is siphoned off by a sedentary business partner.

So "hurrah and huzzah" for The Pubs Code which gives pub tenants the chance for the first time to ask for a chance to negotiate a fair market rent (MRO) and opt out of the beer tie of having purchasing all their beer from the pubcos.

Not so fast...

There's theory and then there's practice. The likes of Punch, EI, Marstons and Greene King aren't going gently into that good night. They've greeted the Pubs Code with all the intransigence you'd expect from companies who jealously covet a cash cow.

Speaking with licensees from all over the UK, I've learned of the bewildering catalogue of different tactics designed to frustrate tenant's efforts to achieve a MRO agreement. Pubcos are introducing all kinds of conditions not usually associated with a tenancy agreement in an effort to delay matters and are very aware that tenants don't have the sort of deep pockets when it comes to protracted negotiations involving legal services.

The latest tactic is for the pubco to issue a Section 25, which is the notice issued to a licensee to terminate a lease agreement. It is deliberately designed to hinder licensees from accessing the market-rent-only (MRO)

option so that the pubco can bring the pub back into their portfolio as a managed house. In other words they can put a manager into the pub on a fixed salary and reap all the rewards that were due to the tenant they in essence evicted. These former tenants had built up that business into a thriving concern only to see it snatched from them due to a weakness in The Pubs Code.

Many of these tenants don't have the sort of funds to be able to fund a lengthy legal appeal which can run into tens of thousands of pounds and the pubcos exploit this.

A Pubs Code Adjudicator, Mr Paul Newby, was appointed precisely to try and help tenants get a fair outcome in any disputes. He is a supposed independent arbiter to make sure the code is implemented properly and where it isn't, a fair outcome can be ensured through a ruling from him. Sadly, Mr Newby's role as Pubs Code Adjudicator has been hugely controversial from day one. His professional links to the big pub companies that he is overseeing has led many people in the industry to suggest that he is compromised in his obligation to enforce the code, as he is a former director of Fleurets, a specialist commercial property agent, and he has historically acted on behalf of some of the pub companies. You couldn't make it up – and I haven't!!

A government consultation on the progress of the legislation and on Mr Newby's performance as Pubs Code Adjudicator has recently been launched by government Minister for Small Business Kelly Tolhurst MP and over an 8 week period will take written representations from across the trade with many frustrated licensees keen to give their "feedback".

Although few are holding out hope for radical changes and improvements, if pub tenants are going to get a fair deal which will make their businesses sustainable and give them a fair profit for their hard work, the Pubs Code Adjudicator should be made to focus on fast effective arbitration decisions which establish clear precedents, in stark contrast to the lengthy delays which at present are ruining perfectly good businesses.

But back to your local – you can play your small part in securing its future with an ACV - in case it is put up for sale.

Many think that pub preservation is just for timbered gems in chocolate box villages or historically important hostleries that can tell tales from floorboards that were creaking to the footsteps of soldiers in the English Civil War.

To believe this is to misinterpret the importance of the pub as an entity for community interaction. The architectural fabric of a building becomes secondary in importance if that space still engenders the discourse and bonhomie that binds together social networks.

British inns, taverns and alehouses have a lineage dating back to medieval times. They have survived natural disasters, famines, pestilence and wars. We are now their custodians and history won't judge us kindly if we don't protect and nurture them for future generations.

If you want to protect your pub contact Nick Love by email: pubprotection@york.camra.org.uk

Bishopthorpe Sports & Social Club



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Sunday Midday - 11pm

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Ackhorne
St. Martins Lane, York
Several varying

Artful Dodger
Micklegate, York
4 varying

Black Horse
Monkgate, York
3 varying

Blue Bell
Fossgate, York
4 varying

Blue Boar
Castlegate, York
1 varying

Brew York
*Enterprise Complex,
Walmgate, York*
2 varying

Eagle & Child
High Petergate, York
Up to 4 varying

Exhibition
Bootham, York
Westons Old Rosie (not winter)

Fox
Holgate Road, York
2 varying

Golden Ball
Cromwell Road, York
Several varying

Graduate
Lendal, York
1 or 2 varying

Habit
Goodramgate, York
Usually Broadoak Moonshine or
Westons Old Rosie

Heworth Inn
Heworth Green, York
Westons Old Rosie
**House of Trembling
Madness**
Stonegate, York
2 varying
Inn on the Green
The Green, Acomb
1 from Westons
Knavesmire
Albermarle Road, York
Thatcher's Stan's Big Apple &
Westons Old Rosie

Last Drop Inn
Colliergate, York
Up to 6 varying
Lendal Cellars
Lendal, York
1 varying, often Lilley's Mango

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
Up to 4 varying

Postern Gate
Piccadilly, York
1 or 2 varying

Punch Bowl
Blossom Street, York
2 varying

Rook & Gaskill
Lawrence Street, York
Up to 3 varying

Rose & Crown
Lawrence Street, York
1 varying

Slip
Clementhorpe, York
1 varying
Snickleway
Goodramgate, York
Westons Old Rosie & 1 varying
Swan
Bishopgate Street, York
Broadoak Perry & 1 varying

The Hop
Fossgate, York
2 varying

Three-Legged Mare
High Petergate, York
Up to 27 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
1 varying

White Horse
Bootham, York
Westons Old Rosie

York Tap
York Station
2 varying

Campaigning for
real cider and perry



CIDER NEWS

Another new pub, or probably more accurately bar, raised hopes of another outlet for real cider, but perhaps prematurely. **The Crooked Tap** is on The Green at Acomb, but my visit was too soon after opening and the cider range had still to be determined with a keg version likely to be installed soon after. They may be stocking some local bottled cider, and the eventual installation of a large refrigerated cabinet holds out some hope, well to me anyway, that boxed cider could possibly be stored there.

On the way back from Acomb I looked into a few other pubs to see what the current cider situation is. **The Inn on the Green** has **Weston's Old Rosie**, which has been the case for some time. Nearer town the **Fox** has **Weston's Flat Tyre**, which is their rhubarb-flavoured variant, and **Rosie's Pig**. Our list states that the pub has "2 varying ciders", but the barman told me that they've had the same two for quite a while and perhaps it was time to try something else. That would make the list accurate then – better late than never. Just before Holgate Bridge is **Watson Street** where you'll find the **Volunteer Arms**. I was expecting a **Thistly Cross** cider and that's what I got – **Whisky Cask**. Once again that's a nice little run of cider pubs if you fancy a walk out.

I'm sorry to report that the recently opened **Market Cat** on Jubbergate still has no real cider on offer, despite assurances that it would be appearing. No reason for the discerning cider drinker to visit, so it's off our list.

Another pub which currently offers no proper cider is **Sutlers** on Fossgate. Here, though, I'm cautiously optimistic that this may change as it is now owned by **Cameron's** of Hartlepool and they are reliable providers of real cider in their **Head of Steam** chain.

Further to my comment last time about local ciders being sold at beer festivals, I was happy to find **Ampleforth Abbey**, **Coleman's**, **Hedge-Hoggers**, **Orchards of Huthwaite**, **Pure North**, **Thornborough**, **Tree Top Press** and **Yorkshire Cider** at Scarborough Beer Festival in March. A jolly good effort.



Speaking of **Hedge-Hoggers**, Dan Hargreaves told me at Scarborough that they ended up pressing over 30,000 litres of juice last autumn! They must be doing something right as **Old Aged Pig** won the Customer's Choice award at Manchester Beer & Cider Festival in January, beating **Weston's Old**

Rosie into second place. Due to a piece of carelessness I missed their wassail, but have every intention of making it to the Cider, Beer & Music Festival on Saturday, 15th June at Bridge Farm in Seamer from 4pm. Find out more at

facebook.com/HedgeHoggersCider/

In the last issue there was an article about how you might go about making cider for yourself should you have access to otherwise unwanted apples. This article didn't get as far as telling you what the finished product actually tasted like because I wanted the bottles I had been given to have some settling time. Subsequently Patrick Hickey, the cider maker, gave me bottles from the 2016 and 2017 pressings, so I was able to do a taste comparison. The first thing to note is that they were all very good! The most recent was pale yellow, very appley with little acidity and a bit of astringency. The 2017 vintage was a bit darker and slightly drier. It was also quite spritzy after more than a year in bottle. The oldest was much darker with some unexpected sweetness giving it body, and the initial mellowness leading to some pleasant dryness. This was in a plastic bottle – the others were stoppered glass ones – and hadn't developed a sparkle, presumably because the cap was leakier. To be honest I would gladly have parted with hard cash for any of these, not that I'm likely to be making any retrospective payment. Anybody who is tempted to have a bash at making their own cider this autumn really should give it a go because there is a good chance of coming up with something very drinkable.

We have quite a lot of decent pubs in York with real cider as our regular list of outlets shows. Other places nearby aren't quite so well off, so you pretty quickly learn where the cider oases are. Three places with the local CAMRA branch's Cider Pub of the Year reasonably close to the railway station if you are passing through are Bradford,

Doncaster and Huddersfield. In Bradford, there's Jacob's Beer House. On a recent visit there were 11 ciders, all from Yorkshire producers – **Colemans**, **Grumpy John**, **Pure North** and **Udders Orchard**. That little lot instigated a rapid modification of travel plans. Doncaster, meanwhile, has **Doncaster Brewery Tap**. Here there are always six ciders on handpump, usually an interesting range. Finally, Huddersfield has **Corner**, where a recent visit found ciders from local producers **Pure North** and **Udders Orchard**, as well as **Crossmans** and **Rutts Lane** from further afield. (It would be remiss of me not to mention our very own **Maltings** which is the nearest pub to York station with a good range of ciders – always six in a variety of styles).

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YORK BEER FESTIVAL 2019



Put the dates in your diaries – we're back on York Knavesmire this year from 18th – 21st September.

Like last year, we'll be holding the festival in a huge marquee in the all new Clocktower Enclosure – directly opposite the Racecourse Grandstand.

So book some time off work; check out hotels B&B's or campsites; make your travel plans & get your train tickets or stick YO21 1EX into your satnav and look forward to a September break - taking in Yorkshire's largest beer festival and all the attractions of the beautiful historic city of York – which was recently voted the UK's favourite city according to a recent YouGov poll.

Our event is everything a great festival should be – forward looking; inclusive; grand in scale and most importantly welcoming. It has the reputation as one of the **friendliest beer festivals in the UK** and this is reflected in the wide and diverse type of visitors it attracts – not just from the UK but from all over the world.

York Beer Festival has a vast choice - over 500 beers and ciders and perries including a UK keykeg bar and a foreign beer bar with beers from all over the world. There's something for all tastes - with world wines, meads, prosecco and York gins all available too.

There will be a huge beer garden as usual as well as a great selection of takeaway cuisines to suit all tastes including high quality vegetarian options.

To make things go with a swing we have a great line-up of live music at most sessions featuring a roster of talented local artists performing a wide range of different musical genres.

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 all day, departing from York Station.

If you want to be on our newsletter mailing list so you're the first to get the latest updates then email "Subscribe" to comms@yorkbeerfestival.org.uk

If you want to register to be part of our big friendly band of volunteers and help at the event then email: staffing@yorkbeerfestival.org.uk

We've a variety of sponsorship and advertising packages if you fancy promoting your business to many thousands of people - email: comms@yorkbeerfestival.org.uk for details

If you fancy booking a corporate entry package which can include space to hold a company meeting before the festival opens then email: comms@yorkbeerfestival.org.uk

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.



LAST ORDERS

YORK BRANCH MEETINGS AND EVENTS

York CAMRA Branch Meetings and Events, and events organised by others. Remember EVERYONE is welcome to ALL events, except for Branch and Committee meetings, which are CAMRA members only. Events don't require booking, unless stated, usually because there's a minibus.

END OF MAY

Tuesday 28th: Branch & Social Meeting at **Brigantes** 8pm.
Friday 31st – Sunday, June 2nd: **Half Moon Brewery** is hosting a live music and real ale weekend: Horizon Festival, Sledmere House, Sledmere, www.horizonfestivalsledmere.co.uk (not organised by CAMRA)

JUNE

Tuesday 4th: Committee Meeting at the **Gillygate** at 8pm.
Friday 7th: Cycle Social meeting at **The Deramore Arms**, Heslington at 7pm and leaving 7:30pm prompt. On to **St Vincent Arms**, Sutton on Derwent, **The Half Moon**, Newton on Derwent, **The Grey Horse**, Elvington, **The Cross Keys**, Dunnington.
Friday 7th June to Sunday 9th: **Bistro Guy**, Gillygate is hosting a beer festival that will have 11-16 beers. (Not organised by CAMRA)
Friday 14th: **Friday 5 Social:** Starting at the **Rook & Gaskill**, 7:30pm. Then to the **Waggon & Horses**, 8:15pm, **Rose & Crown**, **Phoenix** and **The Postern Gate**.
Friday 14th and Saturday 15th: **Poppleton Beer Festival**, Poppleton Junior Football Club, Millfield Lane, YO26 6NY. (Not organised by CAMRA)
Saturday 15th: Town and Country Pub of the Season - presentation to **The Doghouse**, Park Street, Selby. Minibus departing Leeman Road Memorial Gardens, 12pm. Visiting **Riccal**, **Osgodby**, Selby (4pm) & **Burn**. Return back into York by 7:30pm. Cost TBA. Please contact socials@york.camra.org.uk or the other contact details below to book places.
Tuesday 25th: Branch Meeting at the **Walmgate Alehouse**, from 8pm.

JULY

Tuesday 2nd: Committee Meeting at the **Minster Inn**, 8pm.
Saturday 6th – Sunday 7th: Weekend cycle social trip to Harrogate. Meet outside **The Fox**, Holgate Road at 10:30am. Full details can be found in the 'On your Bike' section or on the Website.
Wednesday 10th: Cider Pub of the Year presentation to the **Three-Legged Mare** starting 7:30pm.
Friday 15th: City Pub of the Season (Summer) presentation to the **Volunteer Arms**, Watson Street, from 7:30pm.

Friday 19th: **Friday 5 Social in Selby.** Meeting at **Dr Inks Bar**, 7:30, **The Doghouse** 8:15pm **Abbey Vaults**, Griffin Hotel and **The Three Swans**. Public transport to be worked out nearer the time, or contact the Socials secretary below. Selby has started to get some good pubs, so this will be worth the trip if you aren't from the district.

Saturday 20th: Town and Country Pub of the Season (Summer) presentation to the **Mended Drum**, Huby. Bus departs Leeman Road Memorial Gardens 12:30pm Visiting **The Aldwark Arms**, Aldwark, **Plum & Partridge**, Hushwaite, **Hovingham Arms** (was the Malt Shovel) Hovingham and **Mended Drum** (6pm). Cost TBA.

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

AUGUST

Saturday 3rd: Club of the Year presentation to **Bishophorpe Sports and Social Club** at 6pm. Minibus depart Leeman Road Memorial Gardens 12:30pm. Visiting **The Grey Horse**, Elvington. **The White Swan**, Bubwith. **The Ferry Inn**, Cawood and **Bishophorpe Sports & Social Club**.

Tuesday 6th: Committee Meeting at **Pivni**, 8pm.

Friday 9th: Cycle Social meeting at **The Sun**, Acomb 7pm. Leaving prompt 7:30pm to **The Crooked Tap**, Acomb, **The Nags Head**, Askham Bryan, **Rose & Crown**, Askham Richard, **The Fox**, Holgate Road.

Friday 16th: **Friday 5 Social** starting at the **Gillygate**, 7:30pm, **White Horse**, Bootham, 8:15, **Hole in the Wall**, **Three-Legged Mare** and **Ye Old Starre Inn**.

Saturday 17th: Ale Trail Bus Trip to the North of York CAMRA's region. Minibus departs from Leeman Road, Memorial Gardens, at 11:30am. **Lion Inn**, Blakey Ridge. **The Coach House Inn**, Rosedale, **The New Inn**, Cropton, and **The Blacksmiths Arms**, Lastingham. Returning to York for 7:30pm. Cost about £12 - £15 depending on numbers.

Saturday 31st: Ale Trail to the South East. Depart Leeman Road, Memorial Gardens at 12pm. **Grey Horse**, Elvington. **St Vincent Arms**, Sutton upon Derwent, **The Wadkin Arms**, Osgodby, and **The Doghouse** Selby. Returning to York for 7:30pm. Cost about £12 - £15 depending on numbers.

Tuesday 27th: Branch meeting at **The Knavesmire**, 8pm.

For updates see our website at <http://www.york.camra.org.uk/> or contact Ken Wright at socials@york.camra.org.uk Tel: 07913 341284.

Do you have an ale-related event you'd like us to tell people about? Let us know! ouse-boozers@york.camra.org.uk The next issue covers September, October and November.

YORKSHIRE REGIONAL MEETINGS

The dates and venues (if known) for the remaining CAMRA Yorkshire Regional Meetings to be held in 2019 are as follows.

Saturday 1st June 2019 - To be hosted by the Halifax & Calderdale Branch, venue to be advised.

Saturday 7th September 2019 - To be hosted by the North West Yorkshire Branch, venue to be advised.

Saturday 30th November 2019 - Toolmakers Brewery, 6-8 Botsford Street, Rutland Road, SHEFFIELD S3 9PF (situated behind the Forest pub)

KEEP IN TOUCH

Website: www.yorkcamra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.org.uk/

Facebook: www.facebook.com/YorkCAMRA

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

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

York Branch Contacts

Chairman: Christopher Tregellis

✉ Cherry Hill, Crayke Road, Brandsby

☎ 07769 615975

💻 chair@york.camra.org.uk

Secretary: David Ellis

☎ 07714 653479

💻 secretary@york.camra.org.uk

Treasurer and Membership: Helen McGovern

💻 treasurer@york.camra.org.uk

Membership Secretary: Victoria Harley

💻 membership@york.camra.org.uk

Communications: Steve Golton

☎ 07735 965589

💻 comms@york.camra.org.uk

Socials: Ken Wright

☎ 07913 341284

💻 socials@york.camra.org.uk

💻 ken.wright55@virginmedia.com

Pub Protection Officer: Nick Love

💻 pubprotection@york.camra.org.uk

LocAle and Clubs Officer: Mark Hodgson

💻 locale@york.camra.org.uk

Regional director: Kevin Keaveny

☎ 07402 329475

💻 kevinkeaveny@gmail.com

Beer Festival Organiser: Karl Smith

💻 organiser@yorkbeerfestival.org.uk

Ouse Boozer Editor: Richard Pitwood

☎ 07908 245455

💻 ouse-boozer@york.camra.org.uk



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Advertising: Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381
N.Richards@btinternet.com

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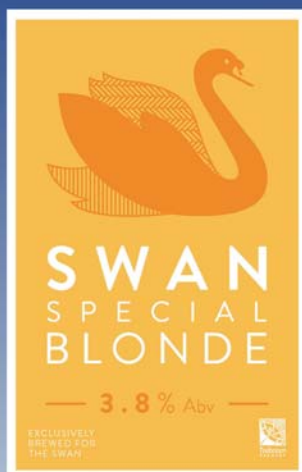


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