

HOUSE BOOZER



Campaign
for
Real Ale

WINTER
2019 - 2020

Free newsletter of York CAMRA - 7500 copies - No.142



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YORK CAMRA WINTER TOWN PUB 2017

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Mon - Wed 4 - 11 Thursday 3 - 11.30 Friday & Saturday 12 - Midnight Sunday 12 - 10.30

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

BEHIND THE BAR

Good Beer Guide - New Inn, Cliffe

There is a serious omission from the 2020 Good Beer Guide. The New Inn, Cliffe, one of our favourites, which has been in there for many years was for some reason omitted. The information to get from initial surveying via branch collation to central office and the printers goes through many hands and we are still trying to establish how this happened as it has the consequence of not being able to say you have been in every year, and travellers often rely on the GBG to determine where they go out.



The New Inn is a favourite for many of our members who live in the Selby area (Cliffe is a couple of miles east of Selby off the Hull Road. I was last there on a CAMRA bus trip to their beer festival held in their lovely beer garden in summer 2018 which doubled as an award presentation. The beer was superb, an eclectic selection, and we received a very warm welcome from the other customers. This is a popular local which is doing all the right things to attract customers. On behalf of CAMRA we apologise. We will be creating a feature article in the next issue.

Joyce Bennett, from the University of York, spoke to the Branch in October about her project to crowdsource yeast. Her team are testing yeast for tolerance to alcohol and sugar. If we can produce a yeast more tolerant to alcohol we can produce stronger beers. The aim is to get the public involved and interested in research, so York CAMRA will be emailing members to explain how they can get involved.

Vacancies – For medical reasons I am having to step away from CAMRA entirely so the Ouse Boozer is looking for a new Editor. I have been doing the job for a year and have greatly enjoyed it. It doesn't require a huge amount of work except for a flurry of activity once every three months, mostly writing this column, proofreading other people's articles and sending them to the publisher. If anyone is interested please get in touch.

We are also need volunteers to help run the Members' Weekend next spring – see the full-page ad in the magazine for contact details.

Other branch roles are available – many members do more than one job because none require a huge amount of work but obviously the fewer volunteers the more work there is to keep the branch running. Please consider coming to one of the forthcoming meetings if you want to help continue the essential work CAMRA performs.

BRANCH DIARY

DECEMBER 2019

Tuesday 3rd: Committee Meeting, Royal Oak at 8pm

Saturday 7th: Annual Beverley trip, depart Postern Gate, Piccadilly at 12:30pm. Arrive in Beverley at approximately 1:40pm. Departing at 8:20pm, arrive York 9:30pm. Cost about £10 - £15

Friday 13th: Friday 5 Christmas social, Maltings 7:30pm, Trembling Madness (Lendal) 8:15pm, Three-Legged Mare, Trembling Madness (Stonegate) and Market Cat

JANUARY 2020

Tuesday 7th: Committee Meeting at Minster Inn, 8pm

Friday 10th: Friday 5 social, Meeting at Slip Inn 7:30pm, Swan 8:15pm, Golden ball, Ackorne and Maltings

Friday 24th: City Pub of the Season (Winter) presentation to Ye Olde Shambles Tavern. 7:30pm for 8pm.

Tuesday 28th: Branch Meeting & Social, Brigantes at 8pm.

Friday 31st: Town & Country Pub of the Season (winter) Presentation to the Marcia, Bishopthorpe 7:30pm for 8pm

FEBRUARY 2020

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

Saturday 15th: Bus Trip. Collingham, Thorpe Arch, Boston Spa, Clifford, Tadcaster. Depart Postern Gate, Piccadilly, 12:30pm. Cost about £17

Friday 21st: Friday 5 social. Meeting at Black Horse 7:30pm, Keystones 8:45, Golden Slipper, Habit and Snickleways.

Tuesday 25th: Branch Meeting & AGM at Walmgate Alehouse, 8pm

Everyone welcome at York CAMRA social events. For updates see our website at:

<http://www.york.camra.org.uk/>

Or contact Ken Wright at socials@york.camra.org.uk



STANCILL

BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection.

We believe our new look and range of pump clips amplify these core qualities, so look out for the release of our new website - it's coming soon!



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BREWERY NEWS

AINSTY ALES, Acaster Malbis, York



News from Andy Capel, Head Brewer: We've been very busy over the past few months and are very excited to announce our first bar in York – 'The Malthouse'

which is part of the larger Space Invaders project at The Crescent, (behind Everyman Cinema on Blossom St.). Our bar will be open every Friday 2pm to 11pm & Saturday 12pm to 11pm, we'll have 3 Cask Ales & 1 Keg Beer on tap - all of which will also be available to take home in two Pint Pots! November sees our beers at both the Wharfedale and the Olley Beer Festivals.

As we head towards winter we have some exciting new specials and some old favourites back by demand...

November and December



Viking Vixen - 4.0% (keg)

Available throughout the festive period at THORS Tipi tent in the centre of York on Parliament Street. A light and dry hopped session IPA, straw coloured, bitter and

refreshing with a dry finish, hints of lemongrass and pineapple.



Cool Citra – 4.4% (keg)

Our multi award-winning west coast style American Pale is now available in Keg! Single hopped with Citra and then double dry hopped to give intense Grapefruit and

Citrus notes.

Wild Wheat - 4.7% (cask)

Back by popular demand our award winning classic Hefeweizen, unfiltered and packed with only German malt and hops.



December and January

Northern Lights - 3.8% (cask)

Our Winter seasonal ale, an easy drinking light golden ale packed with an array of Northern Hemisphere hops, refreshing with intense tropical aromas, available throughout the winter period.



February

Rhubarb Ale - 4.5% (Cask)

The first of our regular monthly specials for 2020 will be a rhubarb ale to coincide with the annual Rhubarb 2020 Festival held in Wakefield.

Pale coloured, lightly flavoured with Rhubarb grown from within the old Ainsty Wapentake by our local tap-room customers - go on, Force Yourself!

Tap Room News

Our Tap-Room continues to go from strength to strength and is open every Friday from 3-8pm, food is on every other week, rotated between 'Bish & Chips' from Bishophorpe and 'Ged Bell Pies' from Dringhouses ... limited parking available.

If you fancy some carols with festive food and drink, on the 20th December we'll have our annual Christmas event at Ainsty Ales brewery, it starts at 3pm and we'll have some live music on too!

Christmas Market

You'll also be able to find us from the 14th November to 22nd December on Parliament Street, York, as part of the ever popular St. Nicolas's Faye, on sale will be our canned range, gift packs and five litre mini kegs.

BRASS CASTLE, Malton, North Yorkshire



News from Phil Saltonstall: Brass Castle has enjoyed a recent flush of awards for some of our one-off specials.

Tamworth CAMRA voted **Thai Fighter** their beer of the festival. Calderdale CAMRA did the same for a wood barrel version of **Black Forest** stout.

We're very proud of our recent collaboration with York Gin, in the form of a gin botanicals infused kölsch called **Juni-Purr**. York is a city historically connected with cats and a cat features on York Gin packaging. So, who better to mix a beer with than the **Bad Kitty** brewery! We think that this is an excellent example of cross-artisan sharing and cans of this unique beer are now available in all the best places.

THE DOGHOUSE SELBY

SIX CASK ALES 12 KEG ALES 5 CRAFT CIDERS

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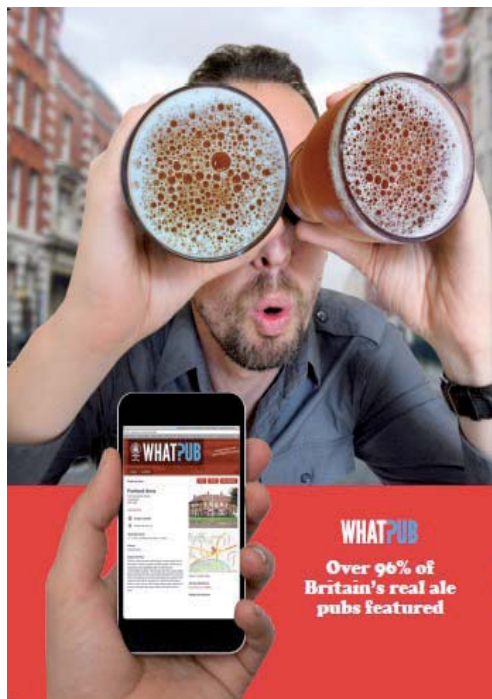
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YORK CAMRA COUNTRY PUB OF THE SEASON 2019



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who produce the UK's
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This winter sees the return of two modern legends - our iconic wood-aged Yorkshire strong ale or 'stingo': **Wallop**, and our **North Riding Brewery** collaboration **Christmas Kitty**. Keep an eye out for them over the festive period. Meanwhile, there will be another chance soon to get your hands on our Russian Imperial Stout, **Annexation**, as it goes forward to the SIBA national cask beer finals.

It is just possible that as this piece goes to press, eagle-eyed treasure hunters will already have found the gold that we have hidden within our Bigger Picture series of can labels. Happily, that will not diminish the enjoyment of the final canned beer: **Jack-In-Irons** - a toasted coconut imperial stout.

BREW YORK, York



News from Lee Grabham, Co-Founder: As I'm sure will come as a shock, we've been banging out the collabs again. Landing around mid-November you'll be able to try **Austin Sours** our 6% Raspberry Fruited Sour IPA made with the great guys from

North Brewing Co. Landing around the same time will be **No Cow On T' Ice** a super juicy DDH Pale hopped with Amarillo, Azacca and Citra and made with the guys from **Beerblotek**, Gothenberg, Sweden.

In mid-November we will be collaborating with **Brew by Numbers (BBNo)** from Bermondsey in London on an 8% Imperial Pastry Sour called **Sour Grapes & Silly Japes**. No prizes for guessing what the major fruit component is in this one! You can expect to see this one hitting the bars and shelves just before Christmas.

Arriving late November will be this year's re-brew of **Viking DNA**, a 5.0% Smoked Porter which was the very first thing we brewed and thus is a beer we hold close to our hearts. This year's will however have a slight twist as the smoked malt this time has been sourced from the US and has been smoked over Applewood (we usual use beech smoked malt).

Finally, in early December **Imperial Tonkoko** (currently rated the worlds 2nd best stout on RateBeer) will be back on bars and shelves. We for one have missed it and can't wait to welcome in the winter with a glass of this one by the fire.

We expect 2020 to be a big year for **Brew York**. We'll celebrate our 4th birthday party (this year with no entry charge and even more great beer and entertainment), we'll be ramping up production again and you'll be able to catch us at even more events, starting with BREWLDN (27th-29th Feb) which has risen from the ashes of what was Craft Beer Rising and **Beavertown's** 8th birthday celebrations (29th Feb) for which we will be brewing a special collab down at their Tempus Project in January. This year's event schedule will even see us heading out to Copenhagen (March), Gothenberg (November) and hopefully Oslo (TBC).

We're also going to be changing things up in the Beer Hall. The ever amazing 'Born to Lose' burger kitchen will be replaced at the start of 2020 by 'Blues BBQ Kitchen' brought to you by the guys behind 'Smokin Blues'. We've enjoyed their Louisiana/Carolina BBQ inspired treats for years and can't wait to see how their Blues pairs with our Brews!

One thing's for sure 2020 is looking like being a busy, but fun packed year!

Thanks to all who have supported us in 2019. We hope you all have a fabulous holiday season and we'll see you for more beer in 2020.

DALESIDE, Harrogate, North Yorkshire



News from Adam Cox: We have a new beer, **Vermont**



Black IPA 4.2%, this is a brand new brew for us and certainly something outside our usual beer style. An un-fined intensely hopped New Zealand Black Session IPA with hints of grapefruit and gooseberry, the Carafa malts create a dark colour.



Santa's Progress 4.2% will be available in December. A burnished gold in colour and fruity aromas and a warming malty finish.

HALF MOON, Ellerton, East Yorkshire



News from Jackie Rogers: During the autumn months we've

started running tap nights at the brewery, showcasing a range of our seasonal beers. Local chef Dax Godderidge serves a delicious food offering, ever changing, recently we've been treated with Burrito's, Rib's n Chips, Beer Can Chicken and Curry, with vegetarian/vegan option always available. From 5pm – 9.30pm the next one will be the 29th November. Any queries please contact us on 01757 288977.



With Christmas looming our festive beers for 2019 are:-



In a flash it's into 2020 and you can sample some of latest offerings in wood and steel at Manchester Beer Festival 22nd – 25th January!

Have a great Christmas and New Year. Tony & Jackie.

HAMBLETON BREWERY, Melmerby, North Yorkshire



News from Ben Harrison: In main news we have had a name change! This has been happening gradually over the last 6 months, but we are now **Hambleton Brewery**, rather than **Nick Stafford's Hambleton Ales**. As well as giving us a shorter name(!) the change reflects the fact that the business is now run by Nick's daughter Rachel and her husband Ben.

Ben and Rachel have actually been running the brewery for a couple of years now and have overseen a revitalisation of the range and branding, bringing in some new and interesting recipes, as well as maintaining the

pedigree of some of our well-loved long standing beers. The name change comes at the end of this process and is the start of a new chapter for the business. Alongside this work they have also started an expansion programme, with construction of new storage facilities due to be complete by the end of the year, increasing our brewery space by 100% to reflect the recent significant increase in sales volumes.

In terms of beer news, we are very pleased to announce that we have just released a cask version of our popular bottled beer **Thoroughbred IPA**, which will now join our permanent cask line up. This has previously only been occasionally available in cask as a 5% special, but the cask version will now be brewed to 4% and be available year round. Style wise we are calling it a session IPA, and it will be the most hop forward core beer in our range.



Our specials for December this year are **Marey Christmas**, a light easy drinking 3.6% chestnut brew with Christmas spices, and our always popular **Festive Folly**, a 4.0% Amarillo hopped pale. For January we will have **Grumpy Brewers Stout**, a 4.9% highly drinkable stout. Guaranteed to improve anyone's mood, even our own grumpy head brewer John!



Remember, we can also supply cask beer with a free hand pump and glasses loan to all of your Christmas or New Year Parties. Please get in touch for further details.

JOLLY SAILOR, Selby



News from Gemma Bishop at Jolly Sailor Brewery: Jolly Sailor Brewery's **Selby 950 Celebration Old Ale** is selling well in the 750ml bottles. It has been made to celebrate 950 years of Selby Abbey and is a limited run of 250 bottles. Some of the proceeds from the sale of this bottled beer are going towards two Selby Charities, Sleep Safe Selby and the Selby Abbey Roof Appeal.

It is an 8.0% barley wine/old ale style beer and is deliciously warming for these cold, dark nights!

Other Specials on offer over the Winter/Festive period are the **Winter Special Pale**, made with Munich and Vienna malts and Perle hop and a kegged wheat beer, abv and tasting notes to be confirmed.

For further details see our website:

www.jollysailorbrewery.uk

NORTH RIDING BREWERY,

East Ayton, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: Our part in the double brew day with **Northern Monk** produced **Don't Mess With Udders** a 6% nut milk stout. Next day in Leeds a return collab produced **Second Best Gravy Wrestler in the World** a 5% west coast pale, (quickly onto a second barrel at the pub tap takeover) these beers will also appear in Salford. The wrestler relates to Matt Gardener who works at **Northern Monk** and starred in (gold shorts) the World Gravy Wrestling Championships in Rossendale, Lancs.

Latest beers are:

Chocolate & Nut Porter 4.5% brewed with the **Sportsman** in Huddersfield for a tap takeover weekend, **Hopnik** 4.3% session IPA brewed with Paul Spencer (head brewer project) at **Ossett Brewery**, **Loral** 4.3%.

NORTH RIDING BREW PUB, Scarborough



News from CAMRA Brewery Liaison Officer, Graham Rogers: As part of a double brew day with **North Riding Brewery** we welcomed Brian Dickson from **Northern Monk Brewery** and brewed **G.K.O Outta Nowhere** a 6.2% murky pale which premiered in a fantastic **Northern Monk** tap takeover at the pub and will also star at Independent Salford Beer Festival.

Latest beers are: **Belmont** 5.8%, **Wolfenstein** 6.2% a chocolate porter with a hint of orange, **Ekuanot** 4.3% and **Nelson Sauvin** 4%.

TREBOOM, Shipton-by-Beningborough, near York



Treboom
BREWERY

News from Jane Blackman: It's been a great end to the year for **Treboom**. Two awards at the York CAMRA festival, gold for **Avant Garde** and bronze for **Kopstoot**, a great taste award for our Kolsch-style lager, **Trommel**. To round things off, our Oatmeal Stout, **Orion's Belt**, has been shortlisted for a Deliciously Yorkshire Taste Award, the results will be out soon!

Why not come and celebrate with us at our CHRISTMAS OPEN DAY on Saturday 14th December 11am to 5pm. Free entry, free beer tastings, mince pies and mulled wine and some festive music from Easingwold Town Band. There will also be a variety of stalls from local makers and producers and, of course, a **Treboom** beer stall selling bottles, cans, gift packs and taking orders for beer in a box.



When you're out and about look out for our winter specials in cask - **Winter Solstice** 3.6%, a comforting chestnut coloured, nutty beer for the dark nights and our popular **Spicecracker** 5.1% spiced winter ale, also available in 750ml sharing bottles, yum.

And a new development is on the way at Treboom. We will be soon be supplying some of our beers as craft keg!

TURNING POINT, Kirkbymoorside

TURNING POINT
BREW CO

News from Cameron Brown: As you may have heard, our brewery is on the move! We knew fairly early on that we'd need to find a bigger premises as we expanded our team, fermentation capacity, and ongoing desire for wooden barrels as far as the eye can see. Fortunately for us, our good mates at **Roosters Brewing** have had a similar situation, which has seen them move to Harrogate. We've taken the jump and moved our production to Knaresborough. This will allow us to more than double our output, and have a taproom located in the brewery. By the time this edition of the Ouse Boozers is released, we should have finer details about that, and the first beers brewed at our new home should be finding their way to your favourite bars. Very exciting times here at TP, hope to greet many of you at the bar!



**FOOD SERVED DAILY
REAL ALES**

**Timothy Taylor's, Black Sheep,
Theakstons & Guest Ales**



GOOD BEER GUIDE 2019

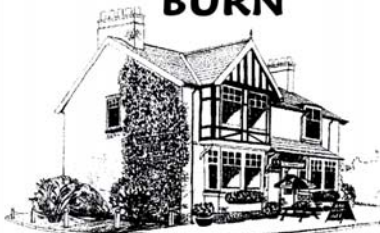


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**York CAMRA Country Pub of the
Season Spring 2009**

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

GOOD BEER GUIDE 2010

Grand grub every evening
Friday, Saturday & Sunday lunchtime
New function room open for parties
Outside bars

Live music or **quiz** on alternate Wednesday nights
Closed Monday except Bank Holidays

A family run free house

PUB NEWS

The **Jubilee**, Balfour Street, Leeming Road - We are pleased that the result of the appeal against development in October was successful. The Planning Inspectorate agreed that it "would result in an unacceptable loss of community facilities".

The **Windmill** and **Turnpike** in Dunnington is reopening.

The **Lord Collingwood** in Poppleton is up for sale.

The **Black Swan** at Assleby reopens 9th November.

Cross Keys at Hillam has its lease for sale.

The **Blue Bell**, Fossgate, got rid of restriction on one handpull and now have more choice.

Station Inn at Tolerton has reopened.

The **Moor & Pheasant**, Sessay has closed.

The **Kings Arms**, Barmby on the Marsh is open with reduced hours.

The opening and closing of **Sam Smith's** pubs is too rapid for a magazine that only appears once every three months, but as at the end of October 2019 the known closures seem to be: Cricketer's, Selby; Blacksmith Arms, Skelton; York Arms, Petergate; Brown Cow, Hope Street. The Roebuck, Appleton Roebuck is in the process of reopening and the Rose and Crown, Askham Richard is open.

Little Black Dog brewery has now opened a second bar in Castleford, mainly being run by Jordan who is currently only brewing in his spare time. They have now officially moved out of their old Brewery and are currently trying to get their equipment installed in the new one. They are taking on a new brewer, Gaz, to work with Nigel, who has been helping with the setting up and has some fantastic ideas that they are very excited about. They are still hoping to open a small brewery tap, however, the priority at the moment is to be able to brew their core range of beers consistently and ensure that they don't run out. They hope to be fully up and running before Christmas

and hopefully they will be able to brew their yearly batch of Elf Fuel (a super spiced dark Christmas Ale).

They are currently providing beers from other fantastic breweries in their bars due to being unable to brew for a few months, They are SO ready to begin brewing again and show off what they're capable of and what they pride themselves in!

The **Deramore Arms** – A recent visit prompted me to



highlight this excellent pub often overlooked by regular York CAMRA members due to its location and our members' long memories, but well worth a visit.

Over the last two years Carolyn and Mark have turned the historic Deramore Arms into a community village

pub. The food is excellent, including vegan options (my companion who had just run the marathon had the vegan burger on a gluten-free bun and even I enjoyed it). There is a great selection of regularly-rotating local ales which are chosen to match the season and a variety of gins. The beer garden is huge and sunny. It is popular with the local community and university staff as well as students, and easy to get to on the bus from town.

It is quiet during the day (unless you choose marathon day) but evenings have many special events such as the quiz, open mic, wine/beer/gin tasting events and gatherings such as Foreign Language meet ups, Knit and Natter, Backgammon and a Writer's Club. Dogs are welcome too.





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Good Beer Guide 2018

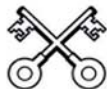
THIXENDALE

Malton, YO17 9TG

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**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**

YOUR BRANCH NEEDS YOU!

Have you ever thought of becoming more involved in CAMRA and assisting with the various activities that take place? Have you ever thought that the branch could be doing more or doing things in different ways? Have you ever despaired at the sight of yet another pub closing and wondered what you could do to try and prevent it happening to others? Then why not become involved and help steer the future direction of the branch!

We have membership in 4 figures in the York Branch area but only a very small number of these perform roles that allow the branch to function.

To perform its activities effectively, numerous people are required to take on specific roles. The more people are involved, the lighter the workload on any one individual member, and the more the branch can achieve.

In addition, there is a specific sub-committee for our largest event, the annual beer festival. For this, there is a large organising team who meet throughout the year as well as volunteers to help setup / take down and work on site during the festival itself – bar staff, reception, stewards etc.

If you don't feel you can commit in this way, why not support us by attending a branch meeting or a social event? See the calendar at the back of the magazine. Meetings are an opportunity to submit nominations for the branch's Pub of the Season awards and are a good way to get to know people before and after over a pint.



The White Bear Inn

Main Street, Stillington
YO61 1JU



The White Bear Inn is a traditional village pub established in 1756. Owned and run for the last 23 years by the Robinson family. It houses 5 Yorkshire ales including Leeds Pale ale and their very own White Bear Bitter brewed at Rudgate.

Home cooked food served daily, making use of local seasonal produce.

***"Keeping
Traditions
Alive..."***



Find us on the York to Helmsley Road – Bus Route Reliance 40



AUTUMN 2019 TOWN AND COUNTRY PUB OF THE SEASON

The Autumn 2019 Town and Country Pub of the Season was presented to the **Coach House Inn** at Rosedale Abbey on 28th September.

We were greeted by banners on the road saying welcome to CAMRA and boards with the same message outside and inside the pub.

One of just two currently pubs open in picturesque Rosedale it was originally a garage and converted to a pub several years ago. Landlord David Oakey bought the Coach House Inn three years ago and has made enormous improvements. He has made changes and thoroughly smartened it up generally. First, he had three handpumps and has recently increased it to five. As well as the regular Black Sheep bitter, he supports mainly local breweries with the occasional beer from further afield. The cider range has also been increased to three.

David's enthusiasm for real ales is obvious, beers on our visit were Black Sheep bitter, Turning Point Stuck in a Metaphor, Whitby Brewing Smugglers Gold, and Jolly Sailor Selby Mild, alongside 3 ciders, Thistly Cross, Gwynt y Ddraig Fiery Fox and Dudda's Tun Green Horn.

The Coach House Inn is a real community pub, dog and children friendly, regularly hosting the Rosedale History Society, coffee mornings, quiz nights, pie nights, live music and having darts and pool teams.

Quality food is served lunch and evening every day.

David was obviously delighted with the award. The presentation photograph was on his Facebook page before we got back into the pub!

Thanks for the generous and tasty nibbles provided and well done David for a deserved award



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2019 - A YEAR OF INVESTMENT

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YORK CAMRA TOWN PUB OF THE SEASON - SUMMER 2017!

WINTER 2019 TOWN AND COUNTRY PUB OF THE SEASON

Our Winter 2019 Town and Country Pub of the Season is the **Marcia Inn** at Bishophorpe. The presentation is on **Friday 31 January at 8pm** followed by a buffet so come along to celebrate and enjoy the occasion.



Gary and Linda Penrose took over the Marcia in 2013 and since their Winter 2014 POTS award have gone from strength to strength including Good Beer Guide status from 2016. Five years on their efforts together with staff have been rewarded again. A vibrant community pub which provides consistent support for a range of village teams, Wednesday quiz night, the annual bonfire plus a beer festival serving 15 locales and 3 real ciders in 2019. The pub has 5 hand pulls- invariably changing locales - from breweries such as **Treboom, Rudgate, Half Moon, Roosters** etc. Matching the range of beers is a comprehensive food menu recently supplemented by wood fired pizzas. The Marcia won the National Fish and Chips award in 2018.

Getting there: The number 11 bus leaves York station (Stop RH) at 1818, 1851 and 1915 arriving in Bishophorpe about 20 minutes later at the Post Office just by the pub. The return is at 2135 and 2235 arriving at the station at 2 mins to the hour.



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**YORK CAMRA COUNTRY
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PUB OF THE SEASON
WINTER 2019**

To be presented Fri 31st Jan 2020



CITY PUB OF THE SEASON AUTUMN 2019

The presentation to the **Knavesmire Hotel** took place on the 16th September - an odd day for such presentations but was deliberately timed to coincide with Branch Beer Festival set up week as this event is held close by.



The Knavesmire has been transformed in recent years to a real ale oasis outside the city centre, which is fairly rare, yet retaining its community ambience. Stuart has a knack for this, having applied his magic to other suburban York pubs.

Stuart & his team were delighted to accept the award. He stressed that the quality of the real ale & the welcoming atmosphere in the pub is down to hard work by all the staff not just himself! The pub as normal was thriving and the regulars also appreciated the pub receiving the award. A good night was had by all including the pub dog who of course is an integral part of the team!

P.S. A special Thank You to Stuart, family and team for being the distribution point for the Ouse Boozer. We are very grateful for them putting up with the inconvenience of having a palletload of magazines arrive, usually unannounced, and CAMRA volunteers trickling in to collect their rounds.



CITY PUB OF THE SEASON WINTER 2019

Our City Pub of the Season award goes this time to the **Shambles Tavern**, The Shambles, York. This business is another one that did not start out as pub. Originally a high-quality gift shop the owners started to look for unique point of sale and decided that selling gift packs of bottles of Yorkshire brewed beers would be a way to go. This proved to be a great success but also brought requests to sample the goods!. This led to an interesting discussion with the licensing authorities and the decision to install a hand pump. Keith & Sue Simpson of Brown Cow Brewery provided help and brewed the house beer and CAMRA members of course tracked down this rare outlet in York for Brown Cow beers!

Gradually a second hand pull appeared and it became apparent that there was quirk in licence which meant that the front bar as it is now could not have vertical drinking

or serve beer or wine without food! Hence the plate of sandwiches & crisps that appeared with your pint.

After protracted negotiations the vertical drinking was allowed without food but the food offering continued to improve with the addition of the quality hot food that you see today.

Due to demand Brown Cow reluctantly had to stop providing the house beer although Rudgate has proved a suitable replacement. Brown Cow beers still of course appear. As another handpull appeared they also added some fonts and increased the wine offering. The gift packs and sale of bottles and now cans still make a visit a pleasure and with two walls floor to ceiling to choose from makes decision making very hard, a good reason to have pint of handpull while you make your decision!

Over the last couple of years improvements to Market Square have allowed the Shambles to have a patio area which also allows for more seating area. The building itself is of course a beauty in its own right which only adds to the character & atmosphere of this establishment.

The presentation is on Friday January 24th at 7.30pm for 8.



JIM THOMPSON



Jim Thompson was Chairman of York CAMRA for most of the 2000's and suddenly died of a heart attack in September, age 52.

This is Jim's own account as he stepped down as Chairman at the end of 2007. He was Social Secretary for a few years before that as well. He mentions instigating the brew days we have making the bespoke ales for the Festival - we think he may have been the first in the country to do this, never mind York branch.

"After seven years as York CAMRA's chairman, it is with regret that I announce my intention to stand down at the Annual General Meeting in January 2008. During my time in this position I've enjoyed working at the beer festivals (that's me below in 2001) for which I've brewed a beer on more than one occasion.



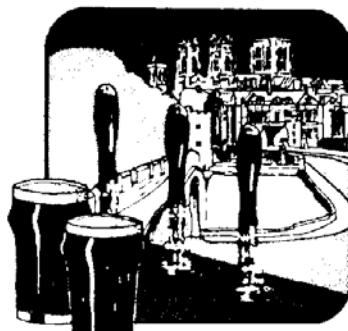
In fact, I was part of the group that brewed the first ever brew-your-own at the now defunct Easingwold Brewery in 1997, so I can claim to have started this particular branch tradition! I've also acted as drayman when brewers failed to show up, I've been interviewed live on radio and took great pleasure in organising the first branch Treasure Hunt.

I've always attended as many meetings as I could and been as active as possible, but the demands of my job (over the last two years I have been on emergency call for seven weeks each year) and childcare issues have made it increasingly difficult to carry on participating as I used to. I feel that the time has come to make way for new blood, hopefully someone who can give the post the 100% dedication it deserves and needs. However, expect to see me at as many of the fabulous branch socials as I can get to, I'm not going to become a complete recluse!"

Here are a couple of eulogies from friends who were fellow-members

This, from J-P and Laura Nellist, probably sums up what a lot of people think of Jim: "So much fun over the years, he had such a fun, quirky personality and always put a smile on your face."

Richard Beaton shared this with us: "I was very sad to hear about Jim Thompson; if he came on any outing, you could be sure of great laughter and anecdotes. A wonderful drinking companion with an impish sense of humour. Remembered with gratitude."





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YORK BEER FESTIVAL ALE TRAIL 2019

The 2019 Ale Trail promoting the 11th Knavesmire beer festival was again a success. Twenty good pubs, many of them off the beaten track participated in the promotion. These ranged from Blakey Ridge in the North to Selby in the South, and from Pocklington to Tockwith, and of course York City.

This is a win-win, with pubs attracting customers who may not have visited before, and drinkers winning beer festival entries and beers tokens at no cost. One participant, Patrick Maloney said "This was a brilliant idea, I'm a regular visitor to York and the fabulous Beer Festival, but this Ale Trail has introduced me to some really great pubs that I'd never visited before. I will certainly be visiting them again."

A special mention to Lousie Stringer and Ben Bovett who ran and cycled to all 20 pubs.

The winner of the first prize in the raffle for a pack of beers and a brewery visit and sampling at Great Yorkshire Brewery was Stephen Rice from York.



Thanks to Great Yorkshire Brewery/New Inn, Cropton, the Hop Studio and the Doghouse, Selby for the raffle prizes, all the participating pubs, Steve Kershaw of York Digital Image for printing all the leaflets, and of course all those who took part in the Ale Trail. (SB)

Ale Trail Bus Trip



Another branch bus trip but this time I had a map so there was no chance of getting lost.

This one was designed to visit Ale Trail pubs in the South East of our branch area. I like the bus trips because you get to visit pubs that you would not normally go to in what is usually a fun day out.

We set off for the Grey Horse, Elvington and arrived bang on time at 12:30. A couple of pints of Timothy Taylor's Landlord went down very well: a good start. There followed the long journey to the St Vincent Arms in Sutton on Derwent where we spied Theakston's Old Peculier. Now this is rather a specialist beer that is excellent when fresh so everyone hung back waiting for someone to sample it. Angela bravely did the honours after which there was a stampede to have it. All considered it excellent. The one problem with this beer is that the brewery supply wall clocks that show the time backwards (peculiar time... geddit?). This caused a dispute when it came to leaving as Karl was running on Peculier time rather than real time. Once resolved we proceeded to the White Swan, Bubwith which was a new pub for some of us. Colin recommended the Old Mill Blonde Bombshell and it would have been rude to ignore his advice.

The Wadkin Arms is always a favourite and I was pleased to spy the Brown Cow White Dragon as it's not often seen in York. I was even more pleased to see the sandwiches generously supplied by the pub which made for an excellent mid-afternoon pick-me-up. John must have got

wind of the food as he drove over to rendezvous with us specially.



Our final stop was Selby. As we still had ample time, I recommended popping over to the Three Swans before returning to the scheduled pub, the Doghouse. Some of us were quicker crossing the road than others but eventually

we all turned up and had a pint, but I can't for the life of me remember what it was. It must have been good. Then back to the Doghouse with plenty of time to take a photo and to enjoy another White Dragon before setting off back to York, dropping off a couple of colleagues on the way.

As I mentioned, these bus trips are a particularly pleasant way to visit new pubs, often in the rural parts of our branch. We regularly cover the branch area and sometimes venture out to neighbouring places such as our annual trip to Beverley each December; details can be found on our website www.york.camra.org.uk or in the front of the Ouse Boozer. If you fancy trying one please contact our Social Secretary, Ken, on socials@york.camra.org.uk. (CT)



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BEER BASICS

HOW DOES IT WORK?

Not everyone knows how beer is brewed, so here's an easy guide to where beer comes from and how it gets into your glass.

HISTORY OF BEER

Although the Sumerians are given the credit, it is likely that a few cultures discovered that if you get cereals damp and leave them out for long enough wild yeast will turn them to alcohol. Beer making is as old as agriculture itself, when grasses were first genetically modified through selective planting to produce larger and larger seeds, turning into the barley, wheat, rye etc. that we know today.

Up until medieval times beer was produced domestically, until monasteries set themselves up as places for pilgrims to stay, and monks brewed beer for thirsty travellers and to make money for their work.

The brewing industry established itself properly during the industrial revolution. The UK's oldest brewery is Shepherd Neame in Kent, established in 1698. There is still today a conflict between industrial brewing and artisanal brewing, and there are still monastery brews and also of course homebrew.

HOW IS BEER MADE?

Traditionally there are only four ingredients (like the Becks advert reminds us) – barley (malt), hops, water and yeast – though historically there were only three...



Barley is the most suitable cereal for making beer, largely due to the amount of easily-extractable starch it contains. During the malting process this starch turns to sugar, and sugar is the essential ingredient for making alcohol. Different parts of the world tended to use the most-easily extracted sugar supply, which is why it is barley in a band across central Europe, grapes in southern Europe, grain (for whiskey and vodka) in colder countries, saki in Japan, and other regional drinks like toddy from cashews or palm in India.



So the advantages of using barley in a country like England is that barley produces a drink that tastes nice, produces a smooth, clean body and it likes the climate.

This is not to say other cereals aren't used – some beers, notably American Budweiser and Turkish Efes use rice along with the barley, and there are many wheat beers which also aren't pure wheat – it is very fine (it is flour after all) so is difficult to process.



What do **hops** actually do? Originally ale didn't have

hops in it, it was either drunk fresh or other herbs like bog myrtle were used. The reason it is added is due to its excellent antiseptic qualities. So, it acts as a preservative, increasing the life of the beer. Happily it also transmits a bitter, refreshing, citric quality, and the many varieties offer different styles.

The **water** must be pure to keep beer free of infection. The salt content, which varies depending on source, can determine whether the beer is crisp or soft and smooth in the mouth. Other chemicals present in the local water source will obviously have an effect, so it is often (or used to be) noticeable if a beer was being brewed in Warrington instead of Leeds, for example.

Burton water contains a type of calcium that facilitates the fermentation process, which is why it is a busy brewing town, and chemicals are available on the market to 'burtonise' water from elsewhere.

Yeast uses the natural sugars found in the barley to produce alcohol. Basically the yeast eats the sugar in the mix and converts this to alcohol and carbon dioxide, until it kills itself because there's too much alcohol. Historically these were difficult to control, but are now grown in labs and brewers will buy packets of the same strain to replicate their beers exactly. However, the same batch of yeast can be used repeatedly, and this is traditionally what happened, for example Ossett got its yeast from the Stones brewery in Sheffield, though whether it still uses the same strain I do not know. These yeasts tend to evolve genetically over time, so lab-grown is now a popular method.

It is the yeast that determines which of the three families of beer it belongs to - Ale yeasts work at higher temperatures and at a faster rate than Lager yeasts, and wild yeasts create Lambic.

HOW TO ACTUALLY MAKE THE BEER

Gather in some barley, take it to a maltings, a large building with a grid for a floor, spread it out and get it wet. This causes the barley to germinate. You stop the germination process once the starch has turned to sugar but before it starts to produce shoots. So you're killing baby barley.

To stop the process, you apply heat (sometimes and traditionally there was no way to keep the smoke from the fires off, so beer had a smoky taste. Schlenkerla in Bamberg, near Nuremburg, Germany still smokes its malt. Try that beer at Pivni and elsewhere. Depending on the heat and time spent doing this you create different coloured and tasting malts. The more intense, the darker. Lager malts are usually light (though not always), and there follows a range of browns until you get to chocolate malt, named for its colour, though it does have a chocolate/coffee taste. These different malts are mixed according to the correct recipe for each beer.

This malt is then crushed, milling it into what essentially looks (and often tastes) like raw porridge. Sell it in sacks to the brewer who starts to make the beer.



The selected malts are placed in a mash tun. This is a large tub with a grid on the floor to let liquid through. Hot water is added to create what looks rather more like cooked porridge (this is the mash) and is allowed to sit at a high temperature. After a certain period of time the liquid (called wort – rhymes with 'worth' not 'wart') is drained off into a 'copper' – a large boiler with a heating system at the bottom. So basically a large kettle. More hot water, possibly of different temperatures is sprayed (sparged) onto the remaining mash to rinse the last of the wort out. By the way at this stage the wort is the final beer colour, tastes like Ovaltine and is very sweet.

[A side note – up to this point the process is exactly the same for Whisky, whisky then however doesn't get cooked and no hops are added (they aren't a Scottish thing), it is

allowed to ferment like the beer but is then distilled to take the alcohol off. An article for another day perhaps]

Now the wort is in the kettle and there is the first addition of hops. This is (pretty much) essential for giving their antiseptic properties. 'Hoppy' beers have more added later.

The wort is boiled for a few hours to make it antiseptic, extract flavours and later in the process aromatic hops can be added.



Once ready it is transferred to a third vessel, a fermentation tank. The yeast is added, perhaps even more hops and fermentation occurs. Once fermentation has reached the desired level the beer may be transferred to a settling tank to allow (most) of the dead yeast to fall, sometimes with the aid of isinglass or, popularly these days, brewed to be allowed to remain a bit cloudier than usual, meaning the beer can claim to be vegan. Once settled (many days), some beers will go through a filtering process removing the last of the yeast, meaning the beer is essentially dead at this point and stops being 'real ale'. Interestingly Pilsner Urquell in Pilsen, Czech Republic is a 'real lager', retaining its carbon-dioxide with little yeast present. It is worth going on their brewery tour to taste the real thing straight from the wooden barrel, it is so much tastier than the bottled stuff. The beer is transferred to bottles, cans, casks or kegs.



Kegs - require Co2 to push the beer down into the tube that leads to the tap, and to make the beer fizzy.



Casks – for real ales, no gas added, drawn by hand pump or straight from barrel



Wooden casks – impart their own flavour to the beer, usually make it last longer than an aluminium or plastic cask. Sam Smith's still use wooden kilderkins (double the size of the casks you normally see), and the beer is usually excellent if it is a busy pub. (RP)

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

Outside York

| | | | |
|---------------------|----------------------|--------------------------|------------------|
| Acklam | Half Moon | Kirkham | Stone Trough |
| Aldwark | Aldwark Arms | Leavening | Jolly Farmers |
| Appleton-le-Moors | Moors Inn | Newton on Ouse | Dawnay Arms |
| Asselby | Black Swan | North Dalton | Star Inn |
| Barkston Ash | Boot & Shoe | Osgodby | Wadkin Arms |
| Barmby on the Marsh | Kings Head | Raskelf | Old Black Bull |
| Billbrough | Three Hares | Riccall | Greyhound |
| Bishop Wilton | Fleece | Rosedale | Coach House Inn |
| Bishophorpe | Marcia | Selby | Cricketers Arms |
| Bishophorpe | 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 | |

RUDGATE
BREWED IN THE VALE OF YORK

Always brewing up a STORM

The image shows six beer taps from Rudgate Brewery, each with a unique label and a 25th anniversary badge. The taps are arranged in a row, and the background is a dark, atmospheric image of a street in the Vale of York.

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AWARD WINNING RUBY ALE
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YORK CHOCOLATE
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12% ABV

BATTLE AXE
BEST YORKSHIRE BITTER
12% ABV

VALKYRIE APA
WEST COAST PALE ALE
12% ABV

VIKING
GOLDEN ALE
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'AN UNRULY BEAST'

The image shows three cans of Wilde Child Brewing Co. beer. Each can has a unique, colorful, and abstract design. The background is a textured, light-colored surface.

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YORK'S HERITAGE PUBS

York has an impressive selection of real ale in many outstanding pubs. (Visitors looking for inspiration for pub crawls should check out the Friday 5's in the Diary and the current CAMRA Good Beer Guide).

There really are too many to create a map with all real ale outlets as the delay in finding out about new places / closures and getting the Ouse Boozer to print, then the three-month shelf life of the magazine, mean that we are wary of reporting any closures unless we can be sure it has shut down completely. There is a pretty accurate PDF map of all real ale outlets in the city centre at <https://york.camra.org.uk>. Click Pubs and follow your nose to the downloadable map.

York also has one of the UK's best arrays/assemblages of pubs with genuine historic interiors, most of which lie within or close to the compact city centre. Here is a map showing them. It's taken from CAMRA's excellent and best-selling *'Yorkshire's Real Heritage Pubs'* guide, authored by Dave Gamston, a book which can be found on regular sale at some of the city's finest heritage pubs themselves, the **Blue Bell**, the **Golden Ball**, the **Olde Starre**, the **Phoenix**, the **Royal Oak** and the **Swan** among them. It is also available through most bookstores. Many thanks for Dave's kind permission and that of CAMRA's Pub Heritage Group to use material from the book, including the descriptions below (some of them slightly amended to reflect current circumstances), and to Ray Balawajder for the map.

A number of these pubs are regulars in the Good Beer Guide and serve great real ales.

1. BLACK SWAN

The Black Swan occupies a medieval timber-framed house and preserves many elements of the original domestic interior, including a seventeenth century staircase, doorways, fireplaces and decorated oak panelling. Its 1930s refurbishment by the local Tadcaster Tower brewery was conceived as a prestige project with 'historical character' very much in mind and although there is some uncertainty about the extent of later alteration by their successors, Bass, this remains a pub interior of unquestionable distinction.

2. BLUE BELL

The compact and intimate Blue Bell is a true national treasure and one of very few public houses to have the distinction of Grade II* listing status for the outstanding importance of its interior (the listing was upgraded in 1997). It is the result of a refurbishment in 1903 by local wine merchants, C.J. Melrose & Co - then owners of a small chain of five York pubs - and it consists of a public bar at the front, a smoke room to the rear and a side corridor modestly widened into an early version of a northern drinking lobby.

Its authentic Edwardian fittings include engraved and frosted glass in the doors and windows, glazed screens with sashed service hatches to the back room and corridor, and varnished matchboarding to the walls and ceilings. The unusual little tip-up seat in the corridor lobby might be part of the 1903 works too.

The Blue Bell's preservation in such an unaltered state has had much to do with its tenancy remaining in the same family throughout most of the 20th century. Since 1992, when the redoubtable Edith Pinder finally retired, it has weathered three major ownership changes but, thanks to enthusiastic and caring licensees, it continues to thrive.

3. DICK TURPIN, Moorcroft Road, Dringhouses

Post-war estate pub of 'futuristic' external design, built 1965 by Cameron's brewery of Hartlepool. Its layout and some of its fittings appear to be as-built and the true test of its significance will lie with the special research on Post-War pubs which is still in progress at national level.

4. THE FOX, Holgate Road

Purpose-built Victorian public house of 1878 which for many years was a busy local for the nearby railway works (now closed) and retains its old compartmented layout with corridor hatch. Tetley's gave it their 'Heritage' badging in 1985, then a careful restoration that same year (by their architect George Williamson), and it was statutorily listed in 1994 following CAMRA's York pilot study for English Heritage. An extensive revamp in 2014 (by new operators Ossett Brewery and owners Punch) has neatly incorporated an extra back room from a former kitchen. It has also introduced new-look décor throughout - including in the front public bar, losing some of the basic 'working' character that historically differentiated this room.

5. GOLDEN BALL

This 1929 'improvement' of a small Victorian backstreet local is thought to be the most complete surviving inter-war scheme by John Smith's, the Tadcaster company who became one of the UK's biggest regional brewers and pub builders. Their remodelling here raised the ceiling heights of the cramped old interior and incorporated the corner building (originally built as the publican's house in 1883) to create a more generous layout. The resulting interior is unusual in its planning, with a single main entrance, public bar to the rear, and an intimate little seated alcove beside the servery. The 1929 scheme also created the corner off-sales (now defunct) and left a distinctive ceramic signature in the glazed brick and tiled exterior and also in the public bar's rare tiled counter-front. The only substantial post-war change has been the 1990s formation of an extra room from private quarters, left of the entrance.

The Golden Ball was statutorily listed in 2010 following a successful application by CAMRA and, since late 2012, its running has been enterprisingly taken over by a local community cooperative.

6. LIGHTHORSEMAN, Fulford Road

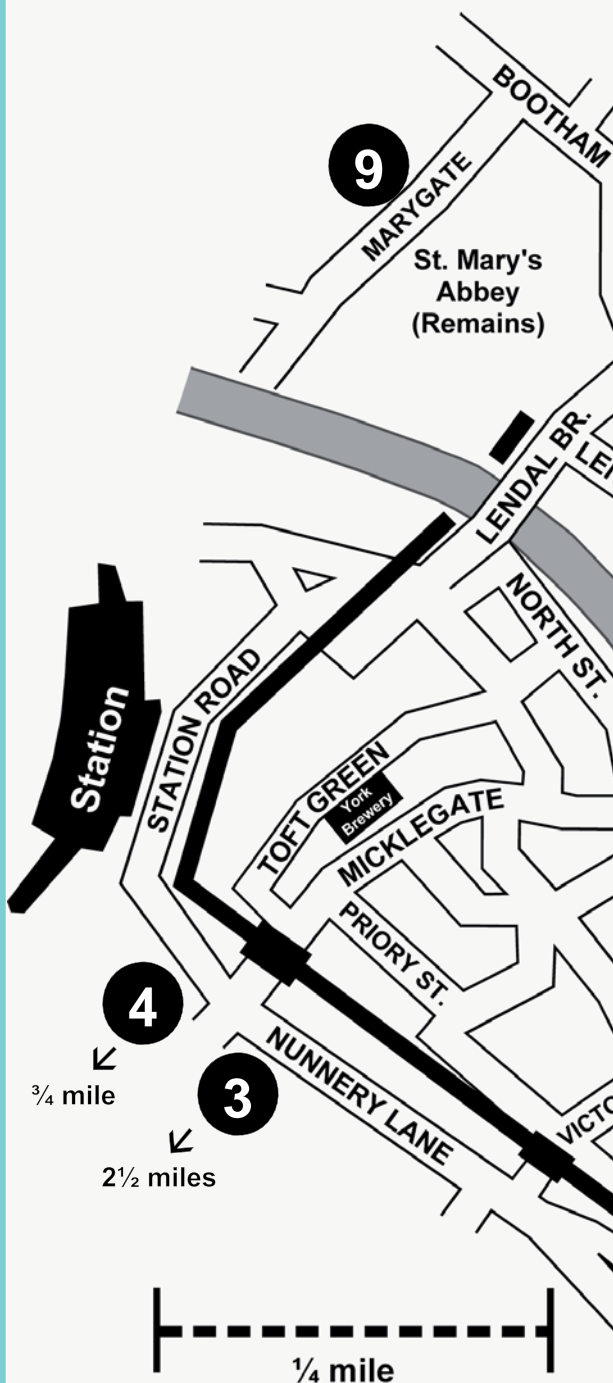
Probably built as a pub/hotel in the 1870s, it has quality elements in its bar fittings and its window and door detailing, and keeps a sense of its old layout, although Victorian partitioning had already gone from the main front bar by the 1940s. Statutorily listed in 1994 (following CAMRA's York pilot study for English Heritage) but the original plan-form has since been further eroded.

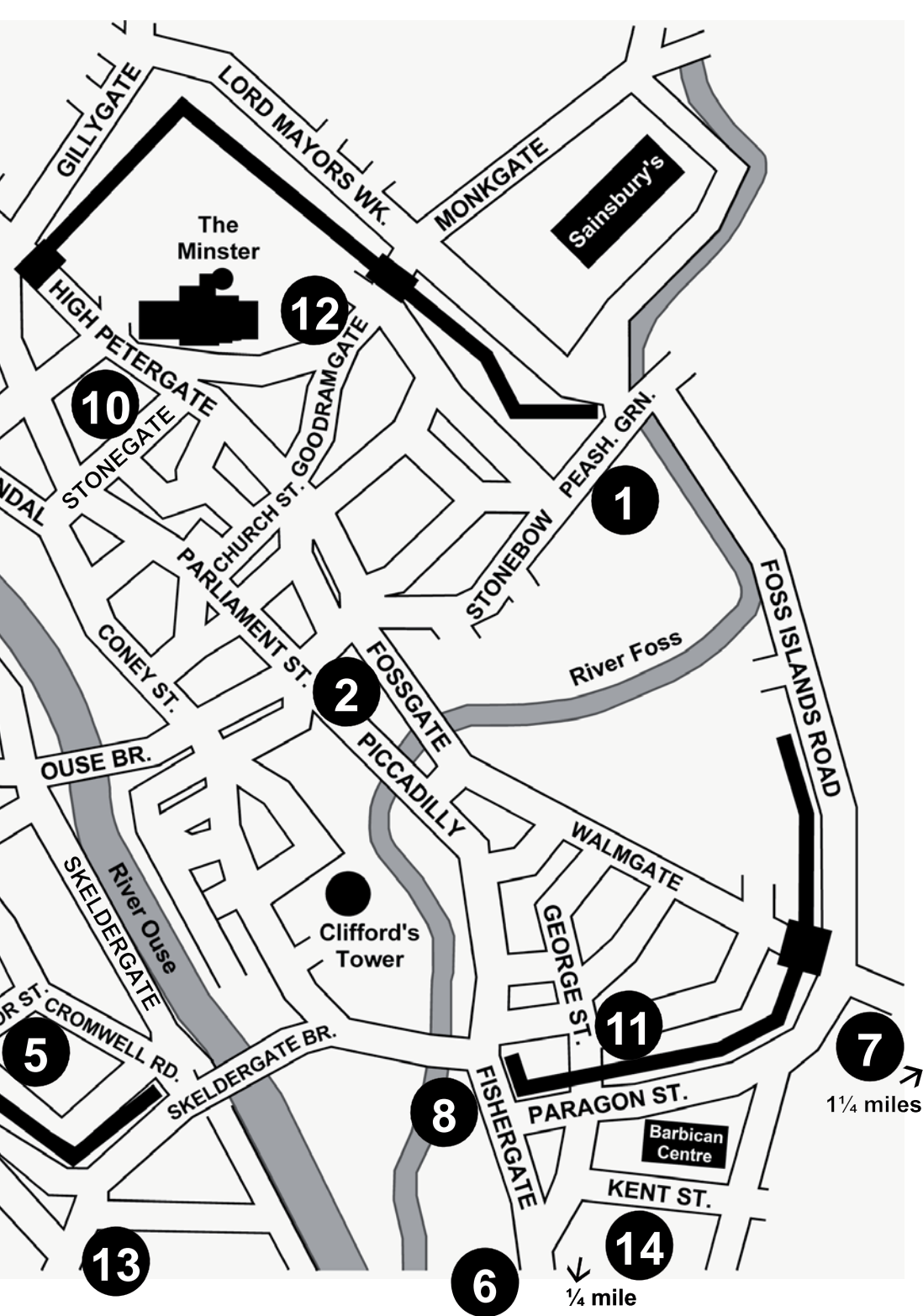
7. MAGNET, Osbaldwick

(Sadly currently closed and under threat of demolition by developers) Built in 1934 by John Smith's brewery (under their long-serving company architect, Bertram Wilson) the Magnet is one of the generation of 'Improved' houses that were designed for the inter-war suburbs. Well-preserved examples are hard to find and this has been the best survivor of its type in York. Its current internal condition is unknown.

8. MASONS ARMS

The 1935 rebuilding of this pub as a set-piece in Tudor style was a prestige project for the local Tadcaster Tower Brewery by Rotherham architect, James Knight. It incorporates, as its chief glory, some genuine Gothic Revival features of the





highest quality – oak panelling and a fireplace salvaged from the demolished gatehouse of York Castle – but the original design concept has been somewhat obscured by the post-war amalgamation of the lounge bar and former ‘sitting room’. The separate public bar, though, keeps its original shape. It is to be commended for its sympathetic restoration in 2016 following serious flood damage.

9. MINSTER INN

Designed in 1903 for the Tadcaster Tower brewery by local architect Samuel Needham (a leading influence on early twentieth century pub design in York) this is a small purpose-built Edwardian pub with a layout footprint of rare intactness and good original windows and tiling.

Of traditional plan, it has a through hallway with two rooms either side, that at back-right being a recent conversion. Both left-side rooms retain their bench seating with bell-pushes. However, many features are clearly much more recent and prevailing character was significantly altered by a refurbishment in 2016.

10. OLDE STARRE INN

A unique outstanding feature of this much-altered old inn complex is its former bar-screen, proclaiming ‘Brett Bros’ in decorative leaded glass. This probably dates from an 1890s refurb by the eponymous local brewer-owners and is likely to be a product of the nearby workshops of J W Knowles & Co, renowned craft glaziers.

11. PHOENIX

The Phoenix was probably purpose-built in the 1830s but its historic internal character today derives mainly from a late 19th century refit. Its front layout of public bar (originally ‘best smoke room’), side corridor with stand-up lobby, and top-glazed dividing screen all stems from 1897 designs for John Smith’s brewery by their regular architects of the time, Bromet & Thorman of Tadcaster. A sensitive, low-key restoration in 1999, calling on expert historical advice brokered by CAMRA, won a national conservation award and a more recent revamp in 2009, by the pub’s previous family owners, was carried out with similar respect for the pub’s Victorian past.

12. ROYAL OAK

Compact, Tudor-style interior of three small rooms off a staggered, central corridor with hatch – the result of a 1934 reconstruction by its local brewer-owners of that time, John J Hunt & Co. (It was never, contrary to the present signage outside, a “17th Century Inn”). In a commendable move by present owners Punch Taverns in 2010, CAMRA’s advice was sought and major refurbishment plans were modified to preserve most of

the old Thirties fabric and layout. Especially admirable was the re-introduction of fitted seating in the front snug, replicating the originals removed by a previous licensee. A wide opening created behind the servery, however, has lessened the sense of separation of the old public bar.

13. SWAN

The Swan is a near-intact Thirties remodelling of a small Victorian street-corner pub and has one of the best-preserved interiors of its kind in the country. It was designed in 1936 for the Leeds brewers Joshua Tetley & Son by architects Kitson, Parish, Ledgard & Pyman, also of Leeds, who were responsible for much of Tetley’s work between the Wars and who helped create a distinctive house-style for the company. (A beerhouse since 1861, the Swan had been acquired by Tetley’s in 1899). Their design here centres on a room-sized stand-up lobby, one of the best surviving examples of its kind and reflecting a distinct West Riding influence on the part of both architect and client. Two rooms lead off (the ‘better’ smoke room to the rear), each served by hatch from opposite ends of the central servery. Modern touches, like the smoke room’s fireplace, are few in number and, as well as the unaltered layout, it is authentic fabric like the fitted seating, bell-pushes, leaded and glazed screenwork, terrazzo flooring – even the toilet ceramics – that help make this a memorable little 1930s survival. The Swan was given Tetley’s ‘Heritage’ badging in 1985 and statutorily listed in 2010 following a successful application by CAMRA.

14. WELLINGTON

The ‘Welly’ is a classic terraced back-street local (and a joy to stroll from the city centre along the riverside New Walk). Dating from the 1850s, it is York’s oldest purpose-built pub to survive so unaltered. Its layout, in the ‘house’ tradition, is centred on a through corridor which is stone-flagged and dog-legs past an open staircase. To the left is the public bar (with the servery) plus a private back room; to the right are two small lounges, both served from the corridor hatch and both with full fitted seating. The main signs of modernisation are the re-fitted servery and the plain glass windows. (Statutorily listed in 1994 following CAMRA’s York pilot study for English Heritage).



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ON YOUR BIKE

AUGUST

This month's social cycle started at The Sun Inn in Acomb. Mark, Rich D and new recruit Ian who had put his bike on the train and travelled from Selby, all sat outside in the beer garden and enjoyed either Exmoor Fox, Sharps Atlantic or Theakston's Black Bull Bitter. Although this is a cycle ride it wasn't worth getting on to the bikes for the next pub as we were only going to The Crooked Tap which is two doors down.



Opening in the spring of this year this pub has a really different feel from the previous pub, the people of Acomb are lucky to have two good pubs so close together. The choice on the bar was Rooster's Weekender and Crooked Tap Spokes, on cask and Crooked Tap PvG, Atom Zymology and Wilde Child Exceedingly Good on keg. The pub was really busy and chatting to a couple of locals they were saying that they really love this place. I also got my last Ale Trail stamp here and I was pleased to complete all 20 pubs.

With the weather staying dry we cycled to The Nag's Head in Askham Bryan. The choice on the bar was Ossett Blonde and Timothy Taylor Landlord, behind the bar the staff didn't seem to have any change but after a bit of working things out we all got sorted and enjoyed a couple of portions of chips.

Next we made the short journey to the Rose and Crown in Askham Bryan. This is a Sam Smith's pub that hadn't closed, yet. No hand-pulls in here but the full range was available on keg. I think all of us went for the stout which was very nice. The pub was very quiet, a lot of chairs were upturned on the tables and the fridges were half empty. We had our fingers crossed it would stay open.



The Rose and Crown, open in November

Our final stop was a 23 minute cycle ride to The Fox on Holgate Road. As ever the choice was very good which included the usual Ossett beers, Wigan Brewhouse Old Boston, Bridgehouse Porter, Rat White Rat and Wigan Brewhouse Porteresque. Just when we thought the night was over Howard turned up at 23.09 and he was ready for a drink after an evening of playing in his band. Oh, and I think a couple of pork pies may have been consumed.

SEPTEMBER

The Walnut Tree in Heworth was this month's meeting point and it was just about warm enough to sit outside. Mike, Ian, Rich D and Karl turned up to enjoy either Timothy Taylor Landlord, Black Sheep Holy Grail, Theakston's Old Peculiar or Acorn Yorkshire Pride.

Mike had to leave us at this point as he had other commitments and the rest of us headed to The Blacksmiths Arms in Huntington. The choice on the bar was Rudgate Brew NO 34, Timothy Taylor Landlord, Sharp's Doombar and Rat White Rat. If York City football club ever get moved into the new stadium at Huntington this could possibly be the best place to call for pre- or post- match drinks?? Next we cycled to The Ship at Strensall, always

a busy pub with a good choice of beer which included Helmsley Brewing Co Howardian Gold, Leeds Best and Timothy Taylor Landlord.

At this point Mark had turned up so we were back up to five, but not for long as Karl decided to call it a night and the rest of us headed to The Fox in Stockton on the Forest. The choice was York Brewery Terrier and Guzzler and from memory Guzzler was the nicest. Also on the bar was Tetley's and Black Sheep Pale.

OCTOBER

This month's cycle started in one of my favourite pubs - The Phoenix. With the weather being so good for October Ian had cycled from Selby (now that's dedication) - think he was getting the train home though. Rich D, Mark and Karl joined us and we enjoyed either Great Newsome Muddy Boots, Neepsend Verdunia, Saltaire South Island and Woldtop Bitter. Brass Castle Hygge Figgy had just come on which was very nice. Our next port of call was The Golden Ball, another quality pub with a good beer choice which included Ravenhill Ridgeway, Rudgate Battleaxe, Half Moon Dark Masquerade and Kettledrum Best. After a while a few racegoers came in after a good day at the races and this was our time to leave.

Everyone was being spoilt this evening as the next pub to visit was The Volunteer Arms which again had a great choice on the bar that included My Generation Pale, Sonnet 43 The Raven, Pheasantry Orange Pheasant, Brown Cow Thrilla in Vanilla to name a few.



After three great pubs it was decided that the next pub would be The Red Lion in Knapton which is more of an eater's pub, but you never know there could be something really good on the bar. Karl Mark and Ian decided to go their own way and Rich D and I headed to Knapton to meet Howard. For some reason I took a wrong turn and nearly ended up in Askham Bryan. After a slight detour I finally arrived and had a choice of Timothy Taylor Golden Best and Black Sheep.

Our last destination was meant to be The Ainsty but after a lengthy discussion of two seconds we decided to go to The Fox which was having a Rat Brewery takeover. On arriving I took my panniers from my pannier rat and locked up my bike to the cycle rats and headed into the pub through the rat door, (more rat puns please). There were 15 beers available from Rat Brewery which included Rat Bike, Bananaratta, and Ratastrophic. Home time was upon us so I zipped up my ratket and headed home. A very enjoyable evening had by all.

ADVANCE NOTICE

The weekend social cycle rides were born back in 2011 and next year will be the 10th anniversary.

We have been to Cropton, Knaresborough, Masham, Beverley Scarborough, Otley, Northallerton, Leeds and Harrogate. To celebrate the 10th year I'm hoping to arrange a re-visit to The New Inn at Cropton over the weekend of 4th and 5th July 2020. If interested please put these dates in your diary. More details will follow in the New Year.



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MATT'S MYRIAD OF BEER STYLES #21

In the last edition, we covered **Barley Wine**, so this time I thought we'd cover its "close cousin", **Old Ale**.

As I mentioned last time, some experts say that the two are only slight variations of the same style, but I'm treating it as a separate style for the purposes of this column, whether that's right or wrong! Both are traditional English styles that originated in the 18th century and survived, thankfully, due to the campaigning efforts of CAMRA and others.

Unlike Barley Wine, which, as the name suggests, has an ABV similar to wine, old ale can have an ABV as low as around 4.5% and is also typically a bit darker in colour. The main commonality is that both beers need to be matured for a considerable period in order to develop their particular characteristics. Back in the 18th century, old ales were often called **stale ales** as a result of the flavours arising from the maturing process in wooden tuns, where the beer was attacked by wild yeasts and acetified by lactobacilli bacteria and tannins in the wood. The sour taste that the beer produced was the forerunner to the famous **sour red beers** of Belgium (perhaps a style to covered another day!). Old ales were often used to make early **porters** and blended with weaker **milds**. The landlord would serve the customer with a blend of the sharper old ale with the fruitier, sweeter mild ale to the customer's taste.

Because of the length of time required for the ageing process, some canny investors bought mild ale from brewers, aged it themselves until it became old ale, then sold it at a higher price. Eventually, brewers cottoned on to this and started to maintain their own stores, often known as **stock ale**. Sadly, as brewers ceased maturing beer in the last 19th century (no doubt due to the commercial pressures of having beer cellared for such long period, tying up precious working capital), old ale pretty much disappeared.

Famous examples of old ale include **Greene King Strong Suffolk Ale** (6%), **Gale's Old Prize Ale** (9%) (now no longer in production) and **O'Hanlon's Thomas Hardy's**

Ale (11.7%) (now brewed by **Meantime**). Interestingly, Strong Suffolk Ale is a blend of two beers, one of which is still matured in old, giant, sixty-barrel wooden vats (tuns). This beer is often referred to as a **country beer**, being a beer that requires a long, slow maturation in wooden casks.

Gale's Old Prize Ale and Thomas Hardy's Ale are beers that mature naturally under glass (the former with a corked bottle). The latter beer, whilst it has to have a 'best before' date, is supposedly only at its best after five years and remains drinkable (allegedly) for twenty years.

Some historic versions of old ale, called **majority ale** was often brewed on or around the birth of a child and then kept until the child's twenty-first birthday. A nice birthday treat indeed! The most famous old ale from Yorkshire is undoubtedly **Old Peculier** (5.6%) from **Theakstons** of Masham. It is brewed using a very generous blend of pale, crystal and roasted barley with two bitter hops and the famous Fuggles hop to produce a rich, fruity and full-bodied beer which I think is still as good today as it was when I first tasted it around twenty years ago. It is a dark ruby red colour and has a banana and blackberry aroma. The taste reminds me a bit of a rich, sweet and fruity Christmas pudding. The only permanent outlet of Old Peculier that I am aware of in York these days is the **Golden Fleece** on Pavement, but there may be others. Years ago, the **Golden Lion** in Church



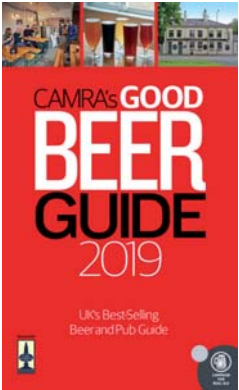
Street was somewhere I used to sup it. Sometimes, Old Peculiar pops up at some pubs or beer festivals in a wooden cask, which is a real treat and how this style of beer should be stored. We had it in wood at one of the first York Beer & Cider Festivals on the Knavesmire and I also drank it from wood at the fabulous Craven Arms in Appletreewick, near Skipton.

Crack Shot (5.5%) from Harrogate's Daleside, Throwback (5.3%) by Roosters, also now of Harrogate, and Wallop (7.5%) from Malton's Brass Castle are local examples of the style that I've consumed. Robinson's Old Tom (8.5%) is another northern delight, albeit from t'other side of t'hills. You must try



it if you come across it. A good place to discover some old ales is CAMRA's annual **Great British Beer Festival Winter** (previously known as the National Winter Ales Festival). The next event is in Birmingham in February 2020, so why not pay a visit? <https://winter.gbbf.org.uk/> (MG)

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MEMBERS' WEEKEND INCLUDING NATIONAL AGM AND CONFERENCE 2020

York will be hosting next year's event at the University. This is the biggest business 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.

As with all CAMRA events, it is run largely on volunteers, with assistance from people in the central organization.

WHEN IS IT?

The event is open from 16:00 on Friday 3rd April until 16:00 on Sunday 7th April.

The Members Bar gets set up from 08:30 on Tuesday 31st March until we open and taken down from 16:00 Sunday 7th to the end of Monday.

HOW DO I GET INVOLVED?

Karl who is the Beer Festival organizer is also organizing this event. His contact details are at the back of the magazine.



As our farmers know all too well: no pain, no grain.

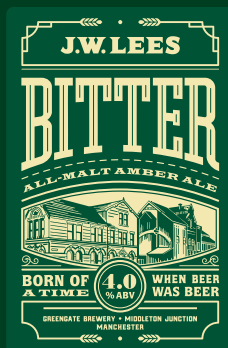
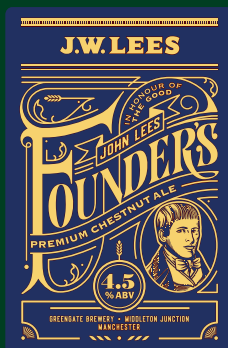
They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, 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.

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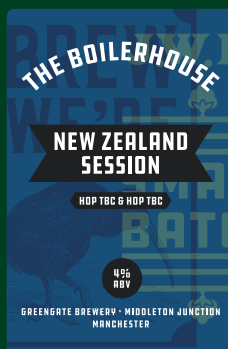
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RETURN TO VICTORIA: HAND PULLED REAL ALE QUEST

One of our members, Riley Strother, has been seeking real ale abroad (not craft ales, there are plenty of those around). He says "On my return to Canada, I found that my palate was not very open to all the local craft beers that I used to enjoy in BC (that will certainly adjust itself with time) and so when I was in Victoria I went on a quest to see if any of the pubs served real ale. I was pretty sure that at least a couple of them used to sell real ale, but I didn't know if they still did. I wrote a blog post about it which I thought you might enjoy reading..."

On Sunday the 22nd of September, I flew to Vancouver, British Columbia. On Tuesday the 24th I embarked upon the ferry to Victoria for a three-night visit to reconnect with some old friends, and to see how Victoria's British style pubs stacked up against the real thing.



Whilst many of the pubs in Victoria were just as nice as I remembered them (Garrick's Head, Smith's, etc) none of the local craft beers tasted any good to me. Even old favourites such as Hoyne's Dark Matter, Lighthouse Race Rocks, and Phillips Blue Buck tasted watery and weak. Obviously all the craft beers from Victoria are not bad, but with my palate so adapted to traditional English ales (especially real ale, bitter, and stout) I was struggling to find anything that I actually enjoyed on this side of the pond. So I got an idea: it was time to seek out hand pulled cask conditioned real ales in Victoria!

After a couple of mediocre pints in the always lovely Garrick's Head, I decided to head for the gorgeous Swans Hotel. If memory served correct, Swans were known for having several proper hand-pull taps, and generally only serving their own beers. Boy was I in for a nasty shock.



The inside is now more open and spacious, taking away from its previous cosy vibes. Not that the inside is now bad, per se, it's just that I preferred it before. Unfortunately things get worse when confronted with multiple big screen TVs around the pub showing off their list of 58 different craft beers. Swans used to be an oasis of TV-lessness, but now it's nearly as distracting as most other pubs. And to top it off, they have removed the hand pull taps to make room for all the new keg taps. Quite frankly I don't see the point in going to Swans anymore versus any other pub with a focus on craft beer. They have lost their niche (hand pulled real ales and no screens).

So I drank something which happened to be particularly underwhelming, and then went across the new bridge into Esquimalt. Here I soaked up the beautiful view of the Victoria harbour and then sauntered over to Spinnakers, my last chance in Victoria for a pint of real ale.





You see, I had a certain memory about a hand pull one evening at Spinnakers... or was it a dream?

I should never have worried; Spinnakers' slogan is "let no body thirst for the taste of a real ale." I headed upstairs to the main bar, and to my joy discovered three hand pulls, one of them tapped. On offer was Mitchell's ESB, named after their founder, an Englishman, who probably felt much like I did now when he first arrived in BC. I tried a pint. It was lovely. I had a second pint, it was just as good. I tried a sample of the keg version of the ESB. It was noticeably less full and lacking in flavour compared to the real ale. Yuck. After my second pint I departed, happy that at least one place in this beer crazed province was keeping tradition alive, but sad that I would probably thirst for the taste of a real ale for some time to come...

You can read Riley's other adventures at publichousestories.wordpress.com.



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4 varying

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Blue Boar

Castlegate, York

1 varying

Brew York

Enterprise Complex,

Walmgate, York

2 varying

Eagle & Child

High Petergate, York

Up to 4 varying

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

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

Rehab Piccadilly

7 Piccadilly, York

1 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 15 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



Real cider
and perry
grows on trees



CAMPAIGN
FOR
REAL ALE

CIDER NEWS



One of Yorkshire's two dozen or so small cider producers is **Thornborough**, based in the small village of the same name between Bedale and Ripon. They've been making cider since 2010 with apples from a number of sources –

small, local gardens to sizeable, but still local, orchards. Upwards of 50 different varieties are used, many with names you may be unfamiliar with e.g. **Pignose Pippin**, **Bloody Ploughman** and **Scrumptious**. A lot of their production is bottled – a small quantity of sugar is added to each to encourage an in-bottle fermentation, which results in a slight sparkle. They also box some for pubs to sell on draught – in York I've seen it in the **Maltings**, **Phoenix** and **York Tap**. What's got me particularly excited, though, is that in 2016 they planted a new orchard in Thornborough which includes a number of renowned cider apple varieties – **Dabinett**, **Kingston Black** and **Yarlington Mill**. These trees are now bearing fruit, so to speak, and will be used to make single varietal ciders this winter. They are also going to make cider via the *méthode champenoise*, which involves inducing a secondary fermentation in a strong bottle. When this is finished the sediment is collected in the neck of the bottle by gradually inverting it over a period of time and then removed. Cider was made like this in England long before Dom Perignon pinched the idea for champagne. We were first because the French couldn't make glass strong enough to withstand the pressure generated during the fermentation. To be accurate, then, champagne is made via the English method. Anyway I'm looking forward to coming across these next year. Find out more about them at: thornboroughcider.co.uk



Strangely enough, whilst I think of Driffeld-based **Colemans** as being local, they're slightly further away from York than Thornborough are! Big county, Yorkshire. Anyway, I come to them because they are also making ciders from single varieties of cider apples, in their case

Dabinett and **Michelin**. I haven't yet got to try them, but as soon as I do I'll let you know what I think. Next year will see another three added to the range – **Katy**, **Browns Apple** and **Somerset Redstreak**. **Colemans** are also opening a Cider House at their cider works in Driffeld, which I'm looking forward to visiting. They now have a new website which is worth having a look at: colemanscider.co.uk/



Dabinett is all the rage in Yorkshire this year because another of our producers, **Orchards of Hushwaite**, have also made a single variety cider using this apple. Actually there's also some **Bramley** in the mix to get the right balance,

but it seemed like a decent mostly **Dabinett** to me when I tried it at the York Food & Drink Festival in September. I recommend you give it a go if you see it.

Just how bad must we have been to find ourselves suffering in this pre-Brexit purgatory? Well, that's where we are as I write, and I don't hold out much hope for a resolution before this sees the light of day. Some time ago I wrote that the EU was gratuitously demanding that we take away the duty exemption from craft cider makers who produce less than 7000 litres per year. Well, it hasn't happened yet, but there's only one way to make sure that it doesn't...



January is the traditional time for cider makers to hold a wassail. This ancient ceremony is meant to awaken the cider apple trees and to scare away evil spirits so a good crop of apples will be harvested the following autumn. If you fancy trying one then both **Colemans** and **Hedge-Hoggers**, of Seamer, held wassails in 2019 and plan to do so again in 2020. It's expected that **Colemans'** event will take place at their new Cider House and **Hedge-Hoggers** at Seamer Village Hall. More details may be found nearer the time for **Colemans** at the website address above and for **Hedge-Hoggers** at:

facebook.com/HedgeHoggersCider/

One new outlet for cider to report this time – **Rehab Piccadilly**, a new café bar which occupies the premises vacated by Veenon on Piccadilly. It's under the same management as **Habit** on Goodramgate, which also sells real cider. It had a fruit-flavoured variant from **Westons** available when I visited, but this is likely to vary from time to time.

It didn't take me long to knock off the pub visits needed to get me up to the 20,000 target I wrote about last time. Pub number 10,000 was a **Bateman's** one, the **Railway Hotel** at Woodhall Spa in Lincolnshire in June 2004. Number 20,000 was a **Wetherspoon's** pub, the **Forum** in Hexham, Northumberland, so I do get around a bit, despite not being able to drive. No word from any other overachievers about having reached the same two milestones (the other being 20,000 different beers/ciders sampled), but I live in hope. What do I set my sights on next, I wonder, as everybody needs a reason to get out of bed? Well, micro-pubs have proven to be a very reliable source of draught cider – numbers 19,999 and 20,001 were both micro-pubs: **Platform Bar** in Hexham and the

Pele Tower in Corbridge. In fact I would maintain that for a licensed premise to describe itself as such, inferring that it subscribes to the micro-pub ethos, then it simply has to sell real cider – no ifs, no buts. I've a list of approaching 800 micro-pubs dotted around the country, so I think that I'll get stuck into them. More about micro-pubs in general another time.

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.

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LAST ORDERS

Diary – this has moved to the front of the magazine.

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