

# HOUSE BOOZER

SPRING 2022  
EDITION 143

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## LETTER FROM THE EDITOR



After a hiatus of over two years, I want to welcome readers back to the latest edition of the Ouse Boozler. I hope that we will never have to go so long without updating readers on the latest branch activity and celebrating the amazing pubs we are fortunate to call our locals.

While we are thrilled to be in print again, there are some regular columns missing from this edition. I promise long-time readers that they have not been victim of a mad cull by a new power-crazed editor but are lying dormant waiting to be revived. If any members would like to contribute to future editions, either with an old favourite such as cider news or with a new column, please do get in touch.

I will sign off with just a final thank you to everybody who has contributed to this edition, from writers to advertisers to my ever patient girlfriend who has ably guided me through my leap into the great unknown of design software.

Anyway, time to settle down with your pint and enjoy this Ouse Boozler!

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# BEST PUB IN YORK FINALLY CELEBRATED

Christopher TREGELLIS

It's taken a long time but just as with Euro 2020 the York branch Pub of the Year 2020 presentation has finally taken place. And it was well worth waiting for.

After a year-long delay, locals and CAMRA members gathered at the Slip last August in expectation of a brilliant evening and they were not disappointed.

First let me mention the beers: the regulars were of course on: Leeds Pale, Tims Boltmaker and Rudgate Ruby Mild. These were supplemented by beers from Brass Castle, Oakham, Abbeydale, Titanic and Bad Seed. Quite a selection which many towns would struggle to emulate and all in just one pub.

Branch Chair, Chris Tregellis, presented the trophy to Ian Warner who has overseen the continued development of the Slip and Paul Crossman the pub group impresario.



The Slip is one of those pubs that could well have been in danger but thanks to careful stewardship it has grown and grown in renown and is even physically bigger and more comfortable.

The new Cellar room is an excellent addition as somewhere to share a cozy pint although I'm told that unobservant customers may

overlook it as they race down to the ample beer garden.

The trophy will enjoy its new home for a year and our Pub of the Year process will resume with a new lucky winner to be selected for 2022 but the Slip will always be a winner to us.

# CIDER GONG FOR THE MALTINGS

Jordan HENNESSY



Just as members recovered their thirst from our Pub of the Year presentation, it was time to celebrate The Maltings as our Cider Pub of the Year 2020.

The year long delay did not dampen enthusiasm and even our most cider-averse members indulged in a half-pint or two from the fantastic array of 'real ciders' on offer.

Real cider was paired with

'proper grub' from the Dragon's Pantry. The chilli is infamous among regulars and I would advise any culinary adventurers to ensure they have a full pint before tucking in!

If an evening of great cider and food was not enough to excite members, we were also treated to a cellar tour by landlord Shaun Collinge who highlighted some upcoming treats awaiting

tapping.

While I must confess your correspondent failed to note the ciders on selection that evening, partially due to overindulgence, I can report that at the time of print The Maltings is offering a range of ciders from producers such as Templars Cider, Meon Valley Cider, Tutts Clump Cider, South Wood Cider, and Barbourne Cider Co.

# AROUND THE WORLD IN EIGHTY BEERS

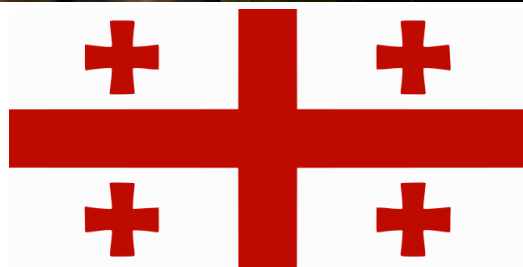
## GEORGIA

Nicholas BURROWS

There is a saying in Georgia, "Beer is the best cure the morning after a night of wine and ChaCha". While its certainly true this enigmatic and varied country on the eastern shores of the Black Sea has a history of wine making going back over 8000 years, it also had a beer making tradition that is equally a part of its culture.

Georgia is a small mountainous country sitting at the confluence of histories greatest empires: Persia to the east, the Ottoman to the south and Russia and the Soviet Union to the north. All these have played their part in shaping a fervent Georgian identity. The beer scene is not just part of its history but is at the forefront of a movement to modernise and welcome new ideas.

The large commercial breweries in Georgia draw their influence from northern and central Europe. Germany is a strong influence. Several of these



are found in the village of Natakhtari just outside the capital, Tbilisi. The concentration of breweries here is said to be due to the quality of its spring water. The largest is the Soviet era Natakhtari Brewery, whose namesake flagship beer is the best selling in Georgia. Kazbegi and Zedazeni are also big players, with the excellent Argo probably the best of the bunch.

Beyond national level players are a growing group of small brewers, many selling their beer from small bars and outlets in the capital and beyond. A few hundred meters from 9 Mta, in the quiet shabby back streets of the Old Town, is the Black Dog bar. The owners are committed to their beer and look to both England and

the US for their inspiration. They produce a traditional English Bitter, an APA and even a cider with varying degrees of success but their enthusiasm for traditional English beer is a welcome variation from the national preference for German inspired beers. On the other side of the country, in the coastal gambling resort of Batumi, is the small Ludi Brewery. The brewer here is so committed to quality he insists on importing hops from the Czech Republic and will talk at length about the water quality of the Black Sea.

One thing is certain, whatever beer you choose you will drink it with the famous and unique cuisine of Georgia.

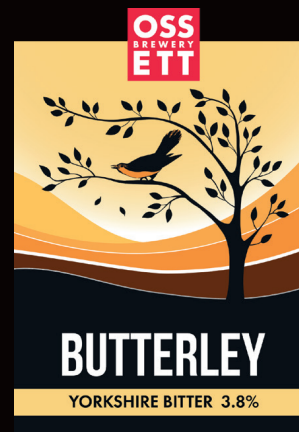
With flights from Luton for as little as £15 each way, Georgia is a must for the adventurous beer drinker.

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# THE MARCIA

## WINTER 2019 TOWN AND COUNTRY PUB OF THE SEASON

Steve GORTON

**O**n the 31st January 2020 York CAMRA awarded the Winter 2019 Town and Country Pub of the Season to The Marcia Inn, Bishopthorpe.

Gary and Linda Penrose along with their team remain committed to providing great service as a LocAle pub supporting the community not only as a hostelry but also for local clubs and groups.

Having turned round the pub when they arrived in 2013 and a consistent Good Beer Guide entry from 2016, this award recognises the continued development of the pub, top quality real ale, the hard work that is involved and its place in Bishopthorpe and wider area.

With an ode to joy for the achievement being rewarded with real ale at £3 per pint for the night, early arrivals were able to enjoy Treboom Yorkshire Sparkle, though by the time I arrived, Ainsty Assassin, Atom Quantum State, Dark Star Hophead, Oakham Citra, Taylor's Boltmaker were on the five hand pulls.



Following the award presentation, and an unexpected interview with Jorvik FM community radio (94.8FM) with Gary and Linda about the delights and challenges of running an award-winning pub, we enjoyed a generous buffet and live music.

Several CAMRA members, including brewers from Ainsty and Treboom plus regulars came along to celebrate a great night and say thank you to the Marcia team for looking after us so well once again.



# WALMGATE ALE HOUSE

## SPRING 2020 CITY PUB OF THE SEASON

Steve GORTON

**T**his postponed award was presented on Thursday 21 October – a mere 18 months later than the original date! Over a dozen members (with visitors from CAMRA Ayrshire and Glasgow) came to celebrate the occasion.

From the six hand pulls we enjoyed sampling a range of LocAle from Rudgate, Ainsty and Half Moon. We just missed out on Treboom Yorkshire Sparkle – so added the pump clip for the photo to demonstrate the variety that is available. Indeed when the author visited the following week Turning Point and Brew York were on tap.

It is this wide range of great beers from our local breweries that led towards this second POTS award - the first for Spring 2015. Importantly pubs need more than just good beer to win an award. Looking after customers with friendly service and wider facilities helps as well. The atmospheric building, previously Ellerkers Rope and Saddlery for over 200 years, forms the basis of the décor and there are pub games in the rear bar.

With a wide range of bar snacks from the award winning Chopping Block restaurant upstairs all tastes can satisfy the real ale enthusiast who may be a little peckish.

Following the presentation by Steve Gorton to Stella who selects the beer, we were treated to a satisfying range of the bar snacks before wending our way into the night.





# THE BAY HORSE

## WINTER 2021 TOWN AND COUNTRY PUB OF THE SEASON

Stuart BARKWORTH

The Bay Horse in Burythorpe has won the York CAMRA Town and Country Pub of the Season Winter 2021.

The only pub in rural Burythorpe a few miles south of Malton, previously under threat and closed for years, it was reopened in 2016.

Multi roomed, exposed beams, low lighting and three real fires in winter makes it cosy and full of character.

There is some outdoor seating at the front and a larger area at the rear looking onto the Yorkshire Wolds.

Its sister pub is the Goodmanham Arms near Market Weighton, home of All Hallows Brewery so no surprise that it has three All Hallows beers on handpull, usually No Notion Porter, Ragged Robyn and IPA. Three guest



ales often Hambleton Stallion, Osetts Yorkshire Blonde and Theakston bitter.

All beers are reasonably priced, good food always with English and Italian dishes. We will be holding a presentation evening at the end of March to celebrate The Bay Horse. Details can be found on our website [www.york.camra.org.uk](http://www.york.camra.org.uk).



# THE ACKHORNE

## WINTER 2021 CITY PUB OF THE SEASON

Steve GORTON

On Friday 4 February 2022 well over 20 CAMRA members converged on the Ackhorne to celebrate this well-deserved award and enjoy the warm atmosphere and beer of a traditional pub which joined the Good Beer Guide in 2020.

In presenting the award Steve Gorton noted the pub dated back to 1783.

Since July 2019 it has been in the safe hands of custodians Mike Edmondson and Ellie Gibson who in the past two



years have experienced an extremely testing time!

Ambience and hospitality are key to a vibrant hostelry and the Ackhorne excels in this

regard. The photo shows just how popular the Ackhorne has become as one of York's top pubs for cask ale (other beverages are available).



We enjoyed the high quality LocAle served through six hand pulls at the time being Ainsty Cool Citra, Brew York Calmer Chameleon, Half Moon Ackhorne Bitter, Roosters One Eighty, Rudgate Jorvik Blonde and Ruby Mild which were complemented by a generous serving of sandwiches and pies etc.



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Join the campaign today at [camra.org.uk/joinup](http://camra.org.uk/joinup)

\*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates) †Joint members receive £40 worth of vouchers.



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## ON YOUR BIKE

**Richard KETTLESTRING**

**D**o you enjoy cycling?  
Do you enjoy Real Ale?  
If the answer is 'yes'  
to both then keep on  
reading.

For many years now we have been enjoying a Friday evening social cycle. It's a bit like the Friday 5's except we are on cycles which enables us to go a bit further afield and visit pubs out of the City centre.

The cycle rides run once a month from February to November inclusive. On the evening we meet at the starting pub at 7pm aiming to leave at 7.30pm and plan to visit 3 or 4 more pubs over the evening. A route is always penciled in for the evening but this is subject to change due to the weather or someone has a better idea or maybe there is a local beer festival taking place that is worth visiting. As spring turns to summer and the nights get lighter we head further afield.

In the past we have gone out as far as Sutton on Derwent, Wilberfoss, Stamford Bridge, Shipton by Beninbrough, Wighill and



Acaster Malbis, (not in the same evening). As Autumn approaches we don't cycle as far out.

It's a good way of trying new pubs you may not normally visit and supporting rural pubs and you never know what great beer you may find on the bar.

We always have a good laugh and good conversation, all ages and cycling abilities are

welcome, we are not Lycra clad cyclists but more pannier carrying cyclists who pack for most eventualities, waterproofs are always worth packing though sometimes we have had to cancel due to the worst weather.

Social cycles are listed in the Ouse Boozer and on the York branch website so keep an eye out for the next one and hope to see you there.





# YORK TASTING PANEL

Geoff MUMFORD

**T**he York CAMRA Tasting Panel (covering our branch area) has been inactive for some time and I have recently been 'volunteered' to chair the panel and make it an active part of branch life.

Some may remember joining David Dixon for some training in the latter part of 2021. There are about 45 breweries in our patch and that makes for a lot of beer. Having a branch tasting panel enables us to produce tasting notes for the Good Beer Guide as well as for festivals on our patch. It also allows us to put beers forward for Champion Beer Of Britain each year. Therefore, the tasting panel is a vital part of CAMRA's work.

I am looking for volunteers to join our tasting panel. If you have been to a training event that would be a great advantage, but we can also learn on the job and organise further training opportunities. There is also plenty of guidance to enable us to develop our tasting!

Please email me at [revgeoffmumford@gmail.com](mailto:revgeoffmumford@gmail.com) if you would like to join the panel and include your membership number. Ideally we are looking for around 6-8 members to begin, although there is no limit. No experience is needed as CAMRA can provide training sessions and members are welcome to join the tasting panel with no commitment. Our aim is to create a fun experience while making a valuable contribution to the branch.

I look forward to sampling ales from our wonderful branch in the coming months and hope that you can join me. Be sure to keep an eye on future editions of the Ouse Boozer and our website [york.camra.org.uk](http://york.camra.org.uk) for further information about upcoming tastings.



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# THE WAGGON AND HORSES

## BEER GARDEN OF THE YEAR 2021

Jordan HENNESSY

Two years of lockdowns, varying levels of restrictions and ever changing rules left an impact on all of us but at York CAMRA it has left one positive legacy - the revival of our Beer Garden of the Year award.

With hospitality businesses in certain tiers only allowed to trade outside, despite the winter climate, many of us donned our warmest coats and spent more time than ever in pub beer gardens.

While we were just happy to be enjoying hand pulled real ale again regardless of the circumstances, many pubs really did go the extra mile to make customers feel welcome and at home - even when they could not invite them inside.



It is a testament to our branch area that we nearly had to stop taking nominations for this award as every member was eager to nominate a local pub that had really got the

most out of their outside space.

While there were many worthy nominees, there could only be one winner and it was the Waggon and Horses, Lawrence Street. A firm favourite within the branch, we celebrated the Waggon and Horses rather appropriately with a warm August evening in their beer garden joined by their pub cycling club.



While we didn't join their preference of Lyroa, all in attendance bonded over good food and great ale in a fantastic beer garden!

# BREWERY NEWS

## TREBOOM BREWERY

Hello again everyone and firstly, a huge thank you for the support we have received over the last two years. Your visits to the brewery shop alongside our incredibly popular home deliveries of bottles, cans and beer boxes have kept us sane and seen us through.

Going forwards we now have an online shop so you can ship your favourite Treboom beers to friends and family across the country. We are also continuing our free local home delivery service - please see our website for eligible postcodes and minimum order quantity.

Our cask beer production is ramping up with a brand new core beer on the scene. Treboom Gold 3.8% ABV is a fresh, zingy honey coloured easy drinking beer with a twist of lemoniness.

We're also looking forward to brewing our much-delayed New Zealand IPA, Parched Kiwi, so watch out for that one. And in response to your lockdown reminiscences, we're planning to bring back some much loved specials such as Maillot Blanc and Avant Garde.

Lots to look forward to, so here's to a happy beer filled 2022.



**TURNING  
POINT  
BREW CO**

## BAD SEED BREWERY

We're really excited for the Beertown Festival in April at the Milton Rooms. BEERTOWN is Malton's Craft Beer Celebration, turning the town into a 'Theatre of Beer' - with some of the most exciting beers from the best breweries in the UK and beyond.

Malton is a beer town - we have two successful breweries making traditional and new

wave beers. BEERTOWN brings them together to celebrate Malton's rich brewing history and exciting future.

This year BEERTOWN will take place **Thursday 21st April - Saturday 23rd April** at the Milton Rooms in the centre of Malton.

There will be over 50 beers available on cask and keg, with Stretch Pizza offering tasty food options. Tickets are available from [www.beertownmalton.com](http://www.beertownmalton.com)

**Session times for BEERTOWN 2022 are:**

**Thursday 21st April  
17.00-23.00**

**Friday 22nd April  
12.00-23.00**

**Saturday 23rd April  
12.00-23.00**



## RUDGATE BREWERY

As with all our local brewers, the last couple of years have been tough for Rudgate. The Lockdown period gave a chance to evaluate the business and tweak the distribution areas focusing more locally whilst supporting feasible national accounts.

The award-winning brewery is now back with a full cask range, 6 regular and 2 monthly specials. Below are this month's beers and a link to the [brew programme for 2022](#).

MD Craig Lee says "The online shop has gone from strength to

strength and there are now a variety of mixed packs offered alongside the standard range. We have also teamed up with Hooting Owl distillery who are producing a fantastic gin.

Export trade has been developed and regular deliveries are now sent to Italy and Sweden as well as The Channel Islands.

2022 marks our 30th Birthday! Fantastic offers and events over the course of this year are planned so keep your eyes peeled on social media and [the website](#). A celebratory gift pack online with exclusive 30th birthday glassware will also be launched.



## TURNING POINT BREW CO.

What a wild ride this brewery of ours continues to be! Expect an awesome year of brewing, events, and all kinds of good stuff from us.

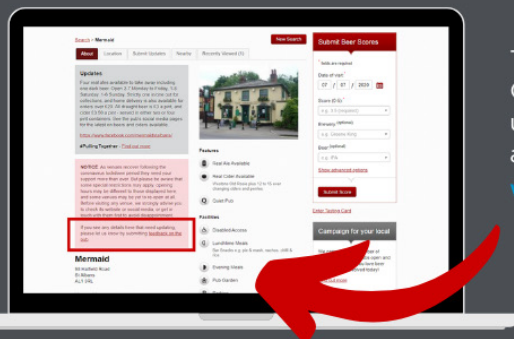
Beer-wise we have some very exciting brews planned; some epic collabs in the diary; plus more releases from our barrel-ageing adventure, as well as the inevitable return of some much requested TP favourite brews.

Our Disco Royalty subscription club continues to grow and we're loving having so many folks along for the ride of trying every canned beer we make.

This Spring will be our 5th birthday - to be celebrated by the release of a new array of our 'Custard Sessions' which we'll be launching in support of Women On Tap. Another date for your diary: on the first weekend in April we'll be showcasing 7 rare cask stouts at 7 York pubs - the 'York Stout Walkabout'.

We're also beyond giddy about the prospect of 2022 beer festivals and events - we've got a packed festival roster which will see us traveling around the country, including partnering at all 6 of the We Are Beer festivals. At basecamp, we'll be pulling brewery-fresh pints again at our brewery taproom on select weekends in 2022 - see our website for more info.

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Things are a little different right now. Help CAMRA keep WhatPub up to date by using the feedback form to let us know about any changes at the pub.

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# the Maltings

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# ON YOUR BIKE : CROPTON

**Richard KETTLESTRING**

It was 11 years (2011) since we cycled to The New Inn at Cropton for the first cycle weekend. After cycling to various destinations over the last few years it was decided to go back to where it all began. Pencilled in for 2020 the trip was postponed for a year due to COVID-19, but on the 3rd of July last year we finally pedalled off.

Early that morning Andy, Howard, Karl, Nick, Richard D, Steve (who drove and was our support vehicle) and me met in the beer garden of The Ship Inn Strensall (the pub wasn't open at this time of day).

The weather for the weekend looked showery and we knew at some point we may get wet. We cycled to The Highwayman in Sheriff Hutton, the choice on the bar was Rudgate Hopspin or Theakston's Best Bitter. This could be our last tittle for a while as we knew that some pubs had shut over the last 10 years and some pubs were opening reduced hours due to the COVID-19 pandemic and our timings may not work out with their



opening times.

We set off from Sheriff Hutton and made it up Terrington Bank to Terrington where we called at the cracking village stores and tea rooms for a bit of lunch (very good pies, pasties and cakes). The sky darkened, the rain started and even a local village cat that was lingering disappeared. The rain was light at first but then it got heavier; there was no

point waiting as we had no shelter, so we headed off. Leaving Terrington the heavens opened, and stair rods greeted our pushrods, the roads were like rivers, up to this point I had never cycled through rain as heavy.

We all regrouped in Coneysthorpe where the rain eased and finally stopped. We were all well and truly wet (apart from Steve). Heading across country we finally arrived

# THE RETURN, JULY 2021



and one digital, and we were watching on i-player. We heard cheers of joy in the far room of the pub and about 2 minutes later we realised what they were cheering about, England had scored - there was a very long delay between screens which became very amusing later into the evening. England won 4-0.

It turns out that Karl's panniers had got very wet earlier in the day and everything inside got wet including his phone which had died. I think a set of Ortlieb panniers should be added to Karl's shopping list, but which colour would he go for?

at The Sun in Pickering where the sun came out and we enjoyed a pint in their beer garden. This was my first ever visit to this pub, the choice on the bar was very good. The choices were Kirkstall Pale, Ossett Voodoo, Copper Dragon Golden Pippin and Empire Warrior.

Leaving Pickering it was just a few miles and a few hills to Cropton. Once we got checked into our rooms and Nick put up his tent,

we met in the bar for an evening meal and a few pints. The choice of beer was Cropton's Endeavour, Yorkshire Pale, Yorkshire Blackout and C84 which was a new rebranded Cropton range on keg which was very nice.

England were playing against Ukraine in the Euros ¼ final, so we were hoping to be sat in front of a screen to watch the match. In the pub one TV must have been analogue

Next morning after a cracking full English breakfast and the usual group photo we headed off towards the Blacksmiths Arms in Lastingham - we hoped they opened at 11am and we weren't disappointed. We sat in the beer garden in lovely sunshine and enjoyed either Theakston's OP, Saltaire Blonde or Ryedale Brewery Ryedale Rambler, we could have sat there all day long, but we had to press on. Our





next stop was The Crown in Hutton-le-Hole where we had a pint of Theakstons Best Bitter and enjoyed an ice cream from the local ice cream shop.

We headed off and after a brief stop in Wombledon we arrived at The Grapes in Slingsby; we just managed to get here still dry. They have a great setup in the back garden: wood fired pizza, lots of undercover seating and good beer.

We all enjoyed pizza and a pint of Nick Stafford Stud Blonde from Hambleton Brewery.

We were still far from home and had Castle Howard

drive to cycle which included lots of ups and downs - the plan was to cycle back to Strensall where we had begun the trip the day before.

Cycling towards Flaxton the skies darkened, would we get wet again?

The answer was YES. On leaving Flaxton the heavens opened again, annoying as my shoes had just dried out from the day before. This rain was worse than yesterday, it was like cycling through a car wash and it took your breath away, as we were cycling all we could do was laugh, but inside I was crying, I had had enough and just

wanted to get dry, we all headed home before we were washed away.

It had been a great weekend and the rain in a way made it a little more interesting.

Cropton Brewery and Tap room is a great destination- well recommended.

Remember to check page 26 and our website for details of future cycle socials.

If you enjoy cycling and real ale, then why not join us?

# PIVOVAR



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## DATES FOR THE DIARY

OPEN TO ALL CAMRA MEMBERS

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Saturday - Midday to Midnight  
Sunday - Midday to 11pm



8TH APRIL - FRIDAY FIVE: STARTING @ THE THREE CRANES FOR 7:30PM BEFORE MOVING ONTO THE BURNS HOTEL, THE BLUE BOAR, THE THREE TUNS THEN FINISHING IN THE PAVEMENT VAULTS

15TH APRIL - CYCLE SOCIAL: STARTING @ THE MINSTER INN, MARYGATE FOR 7:00PM BEFORE SETTING OFF AT 7:30PM ON A PROPOSED ROUTE TOWARDS THE MITRE AND THE DAWNAY ARMS THEN RETURNINGS TO YORK VIA WIGGINTON

26TH APRIL - BRANCH MEETING @ THE FOSSGATE TAP

3RD MAY - COMMITTEE MEETING @ THE ROYAL OAK

13TH MAY - FRIDAY FIVE: STARTING @ THE WAGGON AND HORSES FOR 7:30PM BEFORE MOVING ONTO THE ROOK AND GASKILL, THE VICTORIA HOTEL, THE PHOENIX THEN FINISHING IN THE RED LION

20TH MAY - CYCLE SOCIAL STARTING @ THE WINNING POST, BISHOPTHORPE ROAD FOR 7:00PM BEFORE SETTING OFF AT 7:30PM ON A PROPOSED ROUTE TOWARDS AINSTY ALES TAP ROOM AND THE SHIP INN THEN RETURNING TO YORK VIA BISHOPTHORPE

31ST MAY - BRANCH MEETING @ THE ROYAL OAK

7TH JUNE - COMMITTEE MEETING @ THE SLIP INN

## LAST ORDERS...



### KEEP IN TOUCH

Website: [york.camra.org.uk](http://york.camra.org.uk)

Beer and Cider Festival Website:

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

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

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

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