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HOUSE BOOZER

SUMMER 2022
EDITION 144



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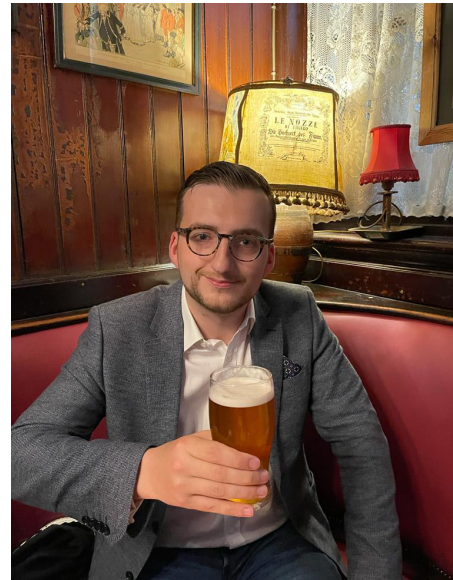


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LETTER FROM THE EDITOR



Having survived our AGM, I have the honour to return as editor for a second edition of Ouse Boozer.

And it truly has been an honour to work with breweries, pubs and members to relaunch our branch magazine. There are challenges but it is all worth it when I see how much the magazine is appreciated by our readers (and not just when they see the editor's photo!).

The big news for this issue is that our festival is returning thanks to an herculean effort from Karl and the festival team. I'd like to thank everyone involved now as my praise at the festival may not be quite so eloquent after sampling the bar!

Anyway, less wittering from me. Time to settle down with your pint and enjoy this Ouse Boozer!

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BIGGEST AWARD FOR SMALLEST PUB

Stuart BARKWORTH

The Blue Bell in York has won the coveted York CAMRA Pub of the Year 2022.

Full of character this very small Edwardian pub on Fossgate has nationally important Grade II* historic interior (1903), with central bar supplying two small rooms and side corridor.

There is an extensive range of locally brewed real ales, including their unique Brass Castle Blue Bell IPA. Other beers at our last visit were Taylor's Landlord, Rudgate Ruby Mild, Bradfield Farmers Blond, Wold Top Bitter and Acorn Yorkshire Pride.

Several years ago, facing eviction from the major pub chain owners due to non renewal of the Lease, undaunted, landlord John Pybus took them on and won! While we must stand ready for the next time the contract comes up for renewal, for now we can enjoy the excellent range of beers on offer alongside the unique



charm John brings to the Blue Bell.

During the Covid crisis you might have expected the small size of the pub to just hunker down and sit it out, but no. John, would not be deterred and served customers on the streets of Fossgate.

The Blue Bell is unique in many ways. With

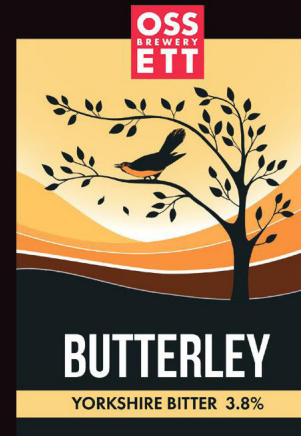
just two small rooms, its small capacity means that sharing tables is the norm and entering into conversations with others is common.

The Blue Bell won the first Pub of the Year in 1995, again in 2003 and 2007. Still a worthy winner and long overdue another award. Well done John, Katie and their team.

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AROUND THE WORLD IN EIGHTY BEERS

GERMANY

Christopher TREGELLIS

In the World of beer, along with Czech Republic, Belgium and our own Real Ale, Germany is certainly one of the Big Four.

Whilst there has been a spate of consolidation over recent years, the sheer number and variety of beers is prodigious. You can still find villages and small towns with several breweries, often family owned and run. Most have been in existence much longer than the country itself.



Beer style is interesting with certain towns specialising in fairly unique types of beer: Alt in Duesseldorf, Koelsch in Cologne and Rachbier in Bamberg to name but a few. Local tradition is still shining through.

All of this is helped by a sensible tax regime which supports the industry and preserves beer drinking as a cultural asset rather than a sin to tax. This comes across in the general attitude of Germans to beer which lacks the puritanical and judgemental aspects we sometimes see in other countries.

Beer and food go together well in Germany and customers will often be presented

with a menu upon arrival but, unlike in some English gastro pubs, non-diners are always welcome.

Festivals are different too. There are large and famous ones but seek out, if you can, the smaller regional festivals which often feature one or two local breweries and are tremendous fun.

German beer translates well into its bottled form and a broad range can be purchased in the UK. Some styles such as Weizen, the Southern Bavarian beer made from wheat, are possibly even better in the bottle than on draught. Tempt yourself at home, but not too much: your English pub and English Real Ale should always remain your first love!

the Maltings

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We can't wait to welcome you to the Greyhound in Riccall, located just at the end of the solar system cycle track off the A19 .

We have a large selection of cask ales and drinks something for everyone.

We have a large beer garden, loads of parking and open 6 days a week serving a traditional pub menu.



BREWERY NEWS WITH BREW YORK



Our most exciting news is that we have planning permission to build a Tap Room at our new Production Facility in Osbaldwick. Subject to Licensing, it is expected to open early July.

We're not far off the cycle route from the city centre so we'll have ample bike storage for all those keen cyclists wanting refreshments.

Initially the 'Handley Tap' will open on Friday evenings and all day Saturday with rotating street food vendors and brewery tours in due course.

As well as the 'Handley Tap' we have been working hard to update the external spaces at our city centre Tap Room. The rear beer garden has some new custom furniture

installed and the Brewers Yard has been formalised with a permanent fence, decked out area, some permanent furnishings and in time an external serving point for beating the queues.

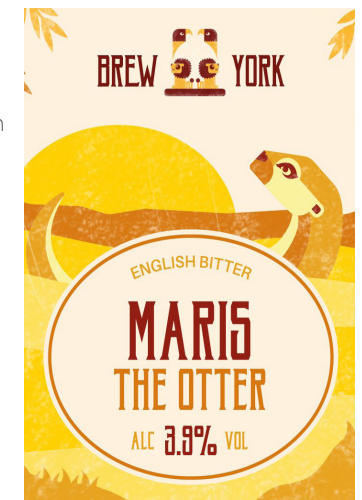
'Maris the Otter' our occasional 3.9% Modern Bitter, now with a new improved recipe and yeast strain, has been added to our all year round cask range.

We also have a new regular cask beer in development. It is being developed by Jarno in our team who was lead brewer at Great Heck and responsible for some of the best American hopped cask beers we used to see in the North East before Great Heck's untimely demise.

You'll see a number of iterations of 'JARNO' hit the bars until we fine tune the recipe from your feedback and give it its final name so make sure you let us know what you think.

Also on the cask taps soon you can expect to see a few single hop pales. The first up is 'Make it Simcoe' showcasing the ever lovely piney Simcoe with other iterations of 'Make it.....' beers coming soon.

One of the major highlights of the upcoming period will be the return of York CAMRA Beer and Cider festival (14th-17th Sept). It's been sorely missed and we will be making the most of the opportunity with a few beers launching exclusively at the festival. We hope to see you across the bar there!



THE REAL YORK BEER & CIDER FESTIVAL RETURNS

Karl SMITH



Like many of us, I can't believe there hasn't been a proper CAMRA beer festival in York since September 2019. That was my first as Organiser - and it was starting to feel like it might be my last!

But I'm delighted that our Business Plan has been approved by CAMRA HQ and WE ARE GO!

Will will once again be returning to the Clocktower Enclosure at York Racecourse from Wednesday 14th to Saturday 17 September

serving from 5pm (3pm for CAMRA members session) on Wednesday and 12 noon for the rest of the week.

With over 500 cask ales, around 100 ciders & perries, foreign keg beer, brewery bars, wine and gin, we can promise that there will be something for everyone at what is now the biggest outdoor festival in the North.

To accompany our wide selection of ale and cider, there will be a variety of food stalls and live music

from local performers to keep you entertained.

The festival has become established as one of the major annual events that York enjoys. It's no wonder that many of the 8000 or so customers welcomed across the 4 days come from far and wide in the UK, from Europe and even further afield.

The festival is run and staffed entirely by volunteers and we are always seeking people to help. Do you fancy working behind the bar,



or greeting people at the entrance, or helping steward the event? We also need help setting up the infrastructure and taking it down after the event.

If you want to be considered please apply via our website: www.yorkbeerfestival.camra.org.uk. On our website you will also find details such as ticket prices and flexible corporate packages.

We are so looking forward to welcoming back old regulars and making new friends so do come and join us. Bring your children (free) until 8pm, and even your dogs (on a lead) and join the party.

We are back and we want to make this year bigger than ever!



PIVOVAR

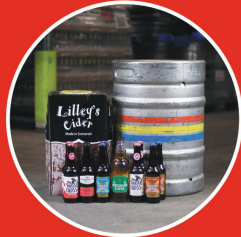


Pivovar offers pubs and bars a one stop shop for all your beer needs, including:

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We are now licensed to sell direct to the public for domestic consumption unlike some other online beer retailers we warehouse our own stock, for quick delivery & quality, we are also proud to be independent of any large brewery or brewing conglomerate.



SPRING SUCCESS FOR THE MINSTER INN

Mark HODGSON

I nominated the Minster Inn on Marygate for the city region Spring Pub of the Season because, while there have been welcome investments in the decor and a pizza oven, the pub has never lost focus on what matters: quality hand pulled beer.

Whether they are Local and from further afield, they are kept to a very high standard at the Minster Inn, with a good varied range of styles always to be found. They have built a special following for the dark beers they offer, with Titanic Plum Porter and Brass Castle Bad Kitty being served on our presentation evening.



Another core part of being a good pub is becoming a community and all are welcome at the Minster Inn, both local and travellers from the UK and overseas. Our four-

legged friends are also welcome and The Minster Inn is a perfect stop on a riverside walk.

At the presentation a large group of locals and over 20 CAMRA members enjoyed five hand pulled beers. Jon received the pubs well-deserved certificate to warm heartfelt applause and noted in his speech that he took pride in receiving the award as it recognised his commitment to always serving five hand pulled beers, especially in these challenging times.



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THE BLACKSMITHS ARMS LASTINGHAM

Pat BURLINGHAM

It was great to find Peter behind the bar of the Blacksmiths Arms in Lastingham when I visited recently.

Having been landlord for about 20 years, he has now passed the lease on to Alistair Moran, who had already been working at The Blacksmiths Arms for many years as head chef. Not to worry though, Peter has not become a stranger to the pub and now mostly works behind the bar Wednesdays and Thursdays.

Since Alistair took over last year he has decorated and upgraded all the rooms without spoiling the beautiful country charm. The garden at the back has been extended and improved, which was particularly appreciated at the end of lockdown.

York CAMRA have been supporting Peter and his quest for good beer for over 20 years. The last time I was behind this bar was presenting him with the award for Winter Pub of Season 2013..

Landlords may have changed but Peter's legacy of good beer has lived on. We weren't disappointed this visit; the Theakston Old Peculier is served from a wooden cask which gives a unique flavour and is available as a regular beer.

If you are ever in the area, make sure to drop by!

ON YOUR BIKE

Richard KETTLESTRING



APRIL

After a couple of years of stopping and starting due to 'the virus' it was good that the cycling calendar was going to plan again.

April's cycle started at **The Minster Inn** on Marygate which is always a good place to start after a hard day's work as you can treat yourself to a tasty pizza for tea.

We got a great seat in the beer garden and enjoyed some great beer, the choice being Ossett Silver

King, Pentrich Brewing Co Inversion, Titanic Plum Porter, Banks Sunbeam and the house beer; there are always five great beers on the bar here.

On leaving the Minster Inn, Karl, Andy, Ian, Marcus, Richard D, Mike (and his electric bike) and myself cycled out of York (the magnificent 7 ride again!) towards Shipton by Beningbrough, the weather was kind, and the cycle path was smooth. We arrived at **The Dawnay Arms** and

decided to look up our bikes together rather than use the pick-up and take away cycle racks that were available.

The three beers on offer were Hobgoblin Gold, Blacksheep and Timothy Taylors Landlord.

Our third and final stop was Haxby and we decided to call at **The Tiger Inn** which I have not visited before, this is a Sam Smiths pub so good beer at a good price is on offer.



MAY

Rain was forecast this evening but hopefully it was going to be light and short lived.

I arrived at **The Winning Post** a little wet but not too bad. Richard D, Ian, Marcus and Andy joined me, I was hoping for more cyclists this month because at the Friday 5 a week earlier a few people showed interest but I think the rain put them off (maybe they made the correct decision?).

The choice on the bar was TT Landlord, Kirkstall Pale, Farmers Blonde, Oakham Citra and Harviestoun Bitter and Twisted.

The rain hadn't stopped, in fact it had got heavier, so we got the waterproofs out and cycled to **Ainsty Ales Taproom** at Acaster Malbis.

On the way the rain got worse, and we all arrived very wet, luckily my waterproofs worked.

Ainsty Ales always have a couple of their quality beers on the bar and usually there is a pizza wagon on a Friday evening but not tonight, (I'm guessing no one enjoys a soggy crust) so we had to make do with crisps and pork scratchings.

The rain had stopped, and a great rainbow had developed, but was the pot of gold at our next stop **The Ship Inn** at Acaster Malbis? We cycled off to find out. On arriving at The Ship Inn Ben joined us (he must have seen the weather forecast for earlier).

The choice of beer was TT landlord, Ossett Blonde

and Theakston Best.

Our final call of the evening was **Bishopthorpe Sports and Social Club**, which always has a great choice of beer on the bar.

This evening's choice was Castle Rock Harvest Pale, Ainsty Ales Oatmeal Stout, White Rat, Black Sheep and Ossett Blonde.

Quality beer and a good cycle must be good for me as the next morning I got a PB at my local Park Run! (I must get that put onto a T-shirt.)

Why not join us for our next ride? Go to **york.camra.org.uk** to see our diary of events to find out when and where we are next cycling to.

CAMRA - BECOME A MEMBER

David BLAMIREs

Whilst flicking through this Ouse Boozer it's likely you are sitting in a great pub drinking a lovely pint of real ale, cider or perry. As CAMRA has been 'Campaigning for Pubs, Pints and People since 1971' it is possible that they have had some positive influence or involvement in the pub or drink that you are enjoying now. This is only possible with the continuous efforts of enthusiastic volunteers who are passionate about real ale & cider, supporting great pubs and breweries.

CAMRA is one of the most successful consumer organisations in Europe with around 190,000 members. CAMRA encourages beer and cider drinking, pub and club-going, by hosting beer festivals, pub saving campaigns and awards. We also lobby Government for change to better support the industry and the trade.

The York branch of CAMRA support the many historic pubs, new bars and

breweries in the city and surrounding countryside. In addition to our monthly branch meetings we have a monthly social 'Friday 5' evenings. It is an opportunity to sample great beer and a fun way to discover the variety of pubs within the area! Pictured is David Blamires, Membership Secretary, dropping off Ouse Boozers and membership forms at the House of the Trembling Madness, Stonegate.

We also organise cycle rides to pubs out of the city, coach trips to breweries, have a new tasting panel and award establishments with honours such as 'Pub of the Season' and 'Pub of the Year'. In 2021 the Waggon & Horses won 'Beer garden of the Year', excellent all year round. In January 2022, The Ackhorne was awarded 'Pub of the Season' and more recently in springtime The Minster Inn

won this title.

Now we are all getting back into top gear, the organisation of the York Beer Festival on the Knavesmire is well underway. This is a fantastic festival run by CAMRA member volunteers.

CAMRA membership has many benefits, such as discounts through the web shop on clothing, guides, books and beer boxes. You receive the BEER magazine, discounts on festival entry, vouchers for money off at thousands of pubs and have the opportunity to get involved in campaigns such as saving local pubs from closure.

So wherever you live, grab the opportunity to join CAMRA and get involved in your local branch. Go to camra.org.uk to join and we hope to see you at one of our events soon.



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

**2 Become a
BEER EXPERT**

**3 Enjoy CAMRA
BEER FESTIVALS**
in front of or behind the bar

4 GET INVOLVED
and make new friends

**5 Save
YOUR LOCAL**

**6 Find the
BEST PUBS
IN BRITAIN**

**7 Get great
VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

**9 Enjoy great
HEALTH BENEFITS**
(really!)

10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:
www.camra.org.uk/10reasons



Campaign
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A WINTER'S NIGHT AT THE BAY HORSE INN

Stuart BARKWORTH



The presentation for our Winter Town and Country Pub of the Season was made to The Bay Horse Inn in Burythorpe in March.

The route took us through Leavening so it would have been rude not to pop in to the Jolly Farmer for a quick pint. Beers were Ossett Blond and Taylors Landlord, less choice than previous but they are looking at putting in a third handpump.

Onto the main event, around twenty York CAMRA members attended with

three hardy souls even cycling from York.

We were made very welcome by landlord Luca as we started to sample the excellent range of draught beers: Ossett Blond, Theakston's Best Bitter and Hambleton Stud as well as No Notion Porter, Ragged Robin and Alex Coates IPA, all from All Hallows Brewery.

With exposed beams, low lighting and three real fires in the cosy multi roomed pub it could not have been more perfect

for a cool winter evening. From an uncertain future and major refurb and reopening in 2016, the Bay Horse continues to be a great country pub serving good ales and an interesting menu of English and Italian food. Great in winter but also in summer in the beer garden with views over the Wolds.

Thanks to Luca and his team for a warm welcome. The Bay Horse is a well deserving winner perfect in winter and all year round.



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SINCE 1992



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THE ONLY DOGHOUSE I WANT TO BE IN

Jordan HENNESSY

When thinking about real ale, Selby may not be the first town that comes to mind. Sure, there are many fantastic village pubs in the surrounding countryside but, unless you have a designated driver or are on a fantastic CAMRA coach trip, they're not the easiest options

Thankfully for us The Doghouse has provided a haven for ale drinkers since 2018; so much so that our members awarded it our Town and Country Winter Pub of the Season award.

The majority of the beers on the bar are brewed by Little Black Dog brewery.



The house brewery beers are all unpastuerised, unfinned, and unfiltered coming in a range of styles to ensure a varied, exciting evening if you commit to working

down the bar as your correspondent bravely did at the presentation evening.

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

This family feel has created a welcoming community vibe which keeps customers coming back.

I am already looking forward to my next visit!



MEET THE LANDLORD:

STUART WESTON OF THE KNAVESMIRE

How long have you been a landlord?

22 years
4 Golden Lion
4 Olde Starre Inne
1 The Imp (Southport)
5 The Fox
8 in the Knavesmire

What is the best thing about your pub?

Bit of a cliché. The people. Pub or a church without them it's just a building. And you can't grow.

What is your favourite memory of your pub?

8 years, so many. The one that stands out is when we reopened the pub during the baby steps out of the pandemic. Outside areas only, substantial meal malarkey, more sanitizer than anyone knew existed. Lockdown 1 had been epic weather.

Of course the GB weather wasn't going to let us off too easily.

So 1 year after pavement cracking temps we are reopening the pub in single



digits. The beer garden is packed, the patio heaters on, a couple of fire pits which just made everyone stink (knocked that on the head quickly) and the wind whipping around the building. No problem, the Knavesmire regulars new and old. "This is our pub, it ain't getting shut down again! Everyone with 3/4 layers on, a great festival atmosphere, staff running in and out of the pub with pints of beer, glasses of vino and our new tapas menu.

The chat was great welcoming our regulars back getting to know the new, we just needed a little entertainment, music maybe? Almost like they had heard us, the student house across the road decided to practice.

Someone shouted "give us a tune" so the singer and lead guitarist piled out of the window onto the top of the bay window (left the drummer inside) with everyone singing along gave us a rooftop gig, only

a short one but hey it was a freebie.

What really stands out for me is that unique feeling of community that only a pub can really achieve. A multitude of different people enjoy an impromptu reaction to a situation we find ourselves in.

Long live the pub

What real ale do you serve?

We have 3 regular ales:

Ainsty Cool Citra (my favorite), Leeds Pale Rudgate Battleaxe And 1 rotation wicket, generally a red or dark beer

Do you have CAMRA story/ memory of a CAMRA social, festival etc

Haha yeah, we had the Fox on Holgate Rd from 2008-2013.

Once the pub was up and running we decided on

a beer festival. One of the big problems at the Fox was its size, 5 people could overwhelm the bar so..... we came up with the ridiculous idea of letting the punters pour their own beer.

So the theory went.

- Purchase tokens at the bar (poker chips)
- Hand your token over to the staff
- And then we had one staff (me) advising on where the beer they were looking for and how to pour. Easy!!

Until you have too many guys and girls at one time, fuse blows on the band, someone leaves the tap running. It was a bit like spinning plates but really good fun.

In the end everyone got the gist and it worked well. And now of course all at CAMRA can pour a perfect pint at the annual festival, surely because of that weekend in The Fox garden!

CAMRA COACH TRIPS

Jordan HENNESSY

A standout highlight of being a member of CAMRA is our coach trips where we can explore the many excellent pubs surrounding York without one of us needing to be a designated driver or the fear of missing the last bus!

We have been fortunate enough to have three coach trips in recent months, one in coordination with our Town and Country Pub of the Season presentation and two into Hull branch territory to assist assessing pubs for potential Good Beer Guide entries.

As always, there is an excitement that in these new pubs I will sample new beer from breweries not often found in York but my favourite part of the trips, as clichéd as it may sound, is the company of my fellow coach trippers.

It is hard not to forge new friendships or reaffirm old ones through the bonding experience of

travelling from pub to pub. Sharing the anticipation of what the next pub may hold while dissecting the pub we have just left.

We are so confident of our unshakeable coach trip friendships, we even indulge in mini pool competitions. The last trip saw the Branch Chairman take on the Branch Secretary in a three-game

teams competition. The question of who won the competition will depend on who you ask but given I am the Branch Secretary I will let you guess what my view is...better luck next time Chris!

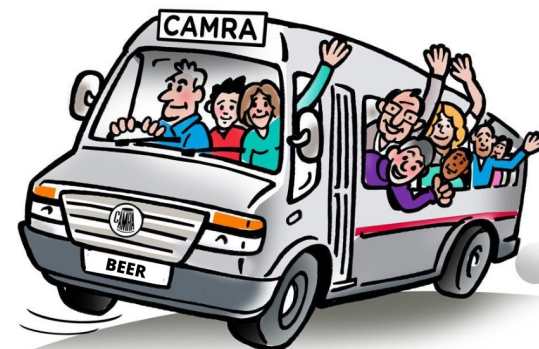
One thing that is clear on our coach trips is how much the pubs appreciate the effort we have taken to visit them. With such a large branch area it is difficult for us to



reach every pub as often as we would like, but it is worth the effort to visit pubs on coach trips to show them the support of CAMRA.

While we have no upcoming coach trips confirmed, I anticipate the return of our Beverley coach trip in November which will then lead us into Good Beer Guide survey season. We may also have a trip to celebrate a Town and Country Pub of the Season depending on future nominations.

So, while there is nothing quite like the comfort of your local pub, do join us on our next coach trip where new pubs with varied beers await!



PROFESSOR PLUM (PORTER). WITH A PINT.

NO LONGER JUST THE SCENE OF THE CRIME IN CLUEDO, YORK

Michael SHALLCROSS

Whenever you find a bar billiards table in a pub, you can be confident that a good pint of beer will also be close at hand.

Since York Bar Billiards league was founded in 2014 by **The Golden Ball** and **The Phoenix Inn**, these old-firm rivals have been joined by numerous venues known and loved by York CAMRA members.

Some have since become casualties of wider industry trends – chiefly the much-missed **Woolpack Inn** and **York Brewery Tap Room** – but even with the challenges of the Covid era the league continues to go from strength to strength.

A new season began in January 2022, with seven teams competing across a range of great venues, including recent CAMRA award-winners **The Ackhorne** and **The Waggon & Horses**.



Now the success of the York league in revitalising the game's fortunes in the North of England is being recognised by the All England Bar Billiards Association (AEBBA), which has chosen York as the stage for its 2022 Challenger Championship – the first event of its kind to be held since 2019.

The competition will be hosted by another of our league venues, **The**

Crescent Club, which has also been rejuvenated in recent years by brothers Bob and Ed Leyland, who have turned the former social club into an inclusive, eclectic music venue and community space, serving great locally sourced beer from the likes of Brass Castle, Brew York, Half Moon, and Treboom.

On Saturday 20th August the AEBBA will be installing

IN THE BILLIARD ROOM.

IS LEADING THE WAY IN THE GREAT BILLIARD ROOM REVIVAL



trophy.

A 'plate' competition will run parallel with the main knockout, so that players who don't make it through the group stage will still have a chance to compete for a prize as the day goes on.

To book a place in the draw, simply email **yorkbarbilliards@gmail.com** in advance. A £5 entry fee will be payable on the day, to help cover costs.

If you would like more information about the competition, or about the York league in general, just email **yorkbarbilliards@gmail.com**. More details on the league can also be found at our website, **www.yorkbarbilliards.altervista.org**.

The league always welcomes enquiries from potential new teams, and is more than happy to help interested venues source and install a table, so please do get in touch and help us continue the

six competition-standard tables in The Crescent's main concert room, with doors opening at 12pm, and the competition kicking off around 2pm. And best of all, entry to the competition is open to everyone – except for players ranked in the UK Top 100. So it's a great chance for amateur enthusiasts to try their hand at a competitive tournament, without running the risk of meeting the bar billiards

equivalent of Ronnie O'Sullivan in round one.

The Captain of the England team, Curt Driver, will also be on hand to offer expert tips and guidance – though of course he's strictly barred from competing!

The day will start with a group stage, before the group winners enter a knockout competition to challenge for the grand

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Beer and Cider Festival Website:

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CHAIRMAN: Chris Tregellis
E: chair@york.camra.org.uk

MEMBERSHIP SECRETARY: David Blamires
E: membership@york.camra.org.uk

SECRETARY: Jordan Hennessy
E: secretary@york.camra.org.uk

REGIONAL DIRECTOR: Kevin Keaveny
E: kevinkeaveny@gmail.com

TREASURER: Mike Overhill-Smith
E: treasurer@york.camra.org.uk

BEER FESTIVAL ORGANISER: Karl Smith
E: organiser@yorkbeerfestival.camra.org.uk

PUB PROTECTION OFFICER: Nick Love
E: pubprotection@york.camra.org.uk

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