



Campaign
for
Real Ale

HOUSE BOOZER

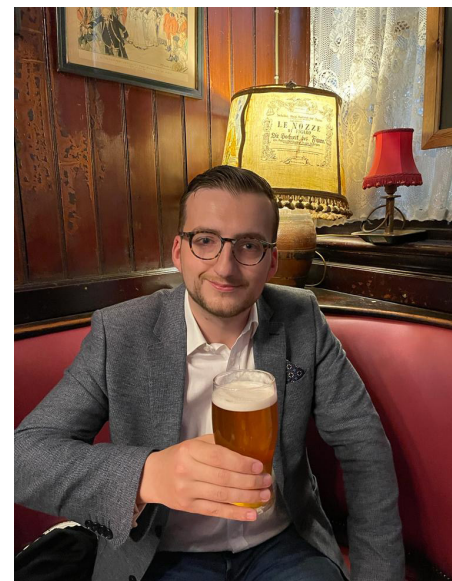
WINTER 2022
EDITION 145



**CELEBRATING REAL ALE, LOCAL
PUBS AND BREWERIES.**



LETTER FROM THE EDITOR



Winter is coming...and the festive period also marks the return of Christmas beers, a hotly debated product among merry ale drinkers.

Whether you indulge in a yuletide yard, take refuge by a fire with a rich porter, or take comfort in your year-round tippie, odds are you are reading this in a pub.

Pubs take on an especially welcoming atmosphere when the dark nights return and the urge to have 'just one more' to see if the bad weather will pass becomes irresistible.

I know we would not want to imagine life without our favourite pubs so as this winter will be a trying time for many landlords, if you can, try to have 'just one more'. It is not much but every little helps!

WHAT'S INSIDE

04 THE PHOENIX INN - PUB OF THE SEASON
Steven SPENCER

06 AROUND THE WORLD IN EIGHTY BEERS
David BLAMIRE

09 FESTIVAL NEWS
Karl SMITH

10 GOODBYE TO BROWN COW BREWERY
Colin YOUNG

12 ON YOUR BIKE
Richard KETTLESTRING

16 THE LITERAL PUB QUIZ

18 BREWERY NEWS

21 YORKSHIRE DAY EVE AT THE BLUE BELL
Steven SPENCER

23 TREBOOM BREWERY
Steve GORTON

25 THE FLEECE INN
Mark HODGSON

26 MEET THE LANDLORD
Tom Brown of The Lord Nelson

28 YORK BAR BILLIARDS
Mark SHALLCROSS



TRADE ENQUIRIES?

CONTACT OUR SALES
MANAGER MATTHEW



W: HARROGATEBREWERY.CO.UK
E: INFO@HARROGATEBREWERY.CO.UK
T: 07593 259425

FROM THE ASHES OF THE PANDEMIC, THE PHOENIX HAS RISEN

Steven SPENCER

The Phoenix Inn has been awarded the our City Pub of the Season for Autumn 2022. This is a well-deserved award, voted for at a branch meeting and a fitting recognition of the commitment to excellence that the Phoenix landlord and staff represent.

I nominated the Phoenix for three main reasons. The first is the quality and choice of ales. This includes the year-round inclusion of a dark ale, the fact every pint is pulled and kept in a very high condition and that the staff always know what is on, what is coming on and can advise drinkers on what may suit their taste. The second is the pub itself, which is kept in tip top condition, including flowers on the tables, very high levels of hygiene, a well-maintained beer garden and a standard of décor that is rarely found in a busy pub.

Finally, and perhaps most importantly, I nominated the Phoenix due to how it supports and provides a home



for a whole community of musicians. Coming out of Covid-19 working conditions, it would have been all too easy to step away from having the range and quality of music offered, but instead, the landlord and team doubled down and have rebuilt attendance numbers to the extent that at times the pub is busier than in 2019.

CAMRA is a consumer organisation that exists to support the production and consumption of real

ale and cider. This means we inherently support pubs and encourage the offering of high-quality real ale and cider in pubs that are part of their communities. In making this award to the Phoenix we are saying not only, 'well done to the Phoenix team', but also we are stating that we think pubs are the heart of our communities as a place to gather, chat and in the case of the Phoenix, enjoy a huge array of excellent music.



THE GEORGE HOTEL

QUALITY CASK ALE IN EASINGWOLD



- 6 Real Ale Lines
- Supplied by over 50 Local & Regional Brewers
- A Good Variety of Ale
- A Cosy & Welcoming Atmosphere
- Locally Acclaimed Food

50P OFF
ANY CASK ALE

The George Hotel Easingwold

Redeem one voucher per person per visit. Expires 01/02/23

50P OFF
ANY CASK ALE

The George Hotel Easingwold

Redeem one voucher per person per visit. Expires 01/02/23

AROUND THE WORLD IN EIGHTY BEERS

CROATIA David BLAMIRE

When you think of 'York' what comes to mind? The river Ouse, river Foss, walls, Romans, the Minster, chocolate, trains, Shed Seven, ghosts, saying 'mint' or the fact the King had to ask the Lord Mayor to enter the city through Micklegate Bar. Yes all of that, and of course the endless range of real ale served in brilliant pubs from the countries best breweries. Chatting to visitors at

the recent 'CAMRA York Beer & Cider Festival 2022' it was clear that the range and quality of real ale in York is a major attraction. The week after the festival I flew to Dubrovnik in Croatia, then travelled by ferry to Lopud island about an hour away. My search for a decent drink began.

My beer options were 'Ozujsko' brewed by Zagreb Brewery owned by Coors and 'Karlovacko' brewed by Heineken in Karlovac, central Croatia. Both perfectly refreshing 5% lagers, but after a couple of days my beer itch was not satisfied. A trip to Dubrovnik was needed.

The old city of Dubrovnik is absolutely amazing and famously the setting for Game of Thrones and also the home of the **Dubrovnik Beer Company**. Bingo.

The beer flight was essential to gage the variety on offer and I was impressed with each one. There are 4 regulars and 2 specials which are ever changing. **Petica** 6.5% sour NEIPA did not taste its strength and was not



overly sour. **Hazy 12** 4.5% was very nice too with bitter sweet balance. The **Fortunal** 5.4% pale ale was smooth and oitrussy. **Grego** 4.8% milk stout was medium bodied, creamy with chocolate and vanilla taste. The star of the show for me was **Goa** 6.5% IPA which was hoppy with punchy tropical fruit flavours. The great beer was enjoyed in the rustic surroundings of the brewery, and merchandise was bought!

Another beer discovery in Croatia was **Tomislav**. A wonderful dark beer at 7.3% tasting of chocolate, toffee, roasted malt and coffee.

So I was glad to get away and experience a new country, yet happy to return to York and its real ale! Mint.





Merry Christmas

AND HAPPY NEW YEAR FROM

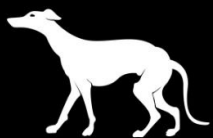
THE LORD NELSON POPPLETON

A TRADITIONAL VILLAGE FREEHOUSE PUB SERVING THE FINEST YORKSHIRE REAL ALES, LUNCHES, YORKSHIRE TAPAS & SUNDAY LUNCHES

 lord_nelson_poppleton

 lordnelsonpoppleton.com





GREYHOUND RICCALL

OPEN 7 DAYS
A WEEK



The ideal spot for a sunny day or a cosy winters day by the fire.

Located just off the A19 and on the solar system bike trail.

We offer a wide selection of cask ale, great food and a warm welcome.

Food served tuesday to sunday



FESTIVAL REVIEW

Karl SMITH

It seemed luck was against us this year: CAMRA HQ were understandably nervous about the return of larger festivals which led to a delay in approval: the Racecourse built their own bar before we arrived and a late reorganisation of marquee layout was necessary; then the Queen died and we ended up running the event during the week of National mourning.

Despite all these difficulties, over 5700 people attended across the four days and, judging by the smiles on everyone's face, had a thoroughly good time. As usual the music was well appreciated. We also had face painting and Bar Billiards entertainment run by local people and were pleased to have Captain Garlic from ever popular Balloon Platoon, taking over from Grommett who we sadly lost to Covid earlier this

year.

Our loyal band of volunteers also had an enjoyable time. They can now look forward to the LocAle Awards party early next year, where they can again enjoy the category winners and the overall winner, **Harrogate Plum Porter**.

Readers may be aware that the Racecourse have scheduled an extra race meeting in September 2023. This means we will need to find another venue or date or both! Investigations will continue over the Winter and we will report any progress in future issues.

For those who couldn't make it to the festival and want to try our winning LocAle beers, they are:

Overall

Gold: Harrogate Brewing Co. - Plum Porter

Silver: Revolutions

Brewing Co - Super Swoon

Bronze: Brew York - Haze of Thunder

Mild

Jolly Sailor - Dark Ruby Mild

Session Bitter

Ainsty Ales - Bantam Best

Premium Bitter

Harrogate Brewing Co. - Harrogate Best

Session Pale, Blonde and Golden Ales

Hambleton Brewery - Diablo IPA

British and New World IPAs

Rooster's Brewing Co. - The Accomplice

Brown, Red and Old Ales

Kirkstall Brewery - Abbey Ales

Session Stout and Porter

Bosun's Brewery - Mocha Stout

GOODBYE TO BROWN COW BREWERY

Colin YOUNG



After many happy years and countless exceptional beers, the final brew at Brown Cow Brewery sadly took place in August 2022, shortly after the twenty-fifth anniversary of their first brew.

The Brown Cow Brewery was set up in July 1997 by Brewster Sue Simpson and was joined by husband Keith in 2004. Since then, Brown Cow Beers have won many awards throughout the country and Sue has always stayed solely at the helm of brewing. The first beer brewed was **Brown Cow Bitter**, soon adding

Simpsons No.4 as a dark regular and **How Now Pale Ale**.

In the late 90's, pale ales were quickly gaining popularity so, with a widening range of exciting new hops becoming available, one-off experimental specials were brewed two to three times a month in addition to the traditional core beers.

Sue and Keith have remained absolutely dedicated to their original ethos of creating consistently good handcrafted real ale; the **Captain Oates Dark Mild** and **Thriller in Vanilla Porter** have had a very loyal following.

As we say goodbye to Brown Cow Brewery, we dived into the Ouse Boozers archives and found an article from their tenth anniversary which covered the early years of the brewery.

"The first mention of the brewery was in the July/August 1998 edition, a full year after they got going. The couple had deliberately kept a low profile, to enable them to concentrate on refining their beers and preventing them from becoming over-stretched, either financially or with regard to capacity.

The original beer range was Bitter and Wolfhound, both of which

were regularly available at the **Chequers Inn** at Ledsham and which were developed with a lot of help from the pub. They had just started a collaboration with the **Royal Oak** in Selby to produce the pub's house beer, a quaffable session beer which was a bargain at £1.28! Pub specials have been a feature over the years; the **Jug Inn** at Chapel Haddlesey had **Just 4 U**, the **Plough Inn** at Burton Salmon had **Constellation**, while the **George & Dragon**, West Haddlesey currently sells **White Dragon**.

Later in the year we became the first CAMRA branch to visit the brewery and I remember being very impressed by the way the small space available was utilised to its full potential; all the pipework, for example, was interchangeable, enabling it to be used for more than one part of the brewing process. Sue fancied a bigger plant and they talked about extending by adding roof space to the premises (for storage and to enable a hopper to be installed) and by building a conditioning room. They were working to fine tune and improve the beers in response to feedback, but it was a case of one change at a time. **Simpson's No. 4**

was introduced and they brewed a special, **Ebor**, for our beer festival, but hadn't yet started to brew regular specials. By the middle of 1999 a cold room had been added, giving more control over the conditioning of the beer before it went out. A cask washer was being built and the next planned improvement was an upgrade to the copper. Sue Simpson was approaching her 100th brew, the aptly-named **Maiden Century**.

At the beginning of 2000 it was one of two beers, along with **Simpson's No.4**, to win an award at the SIBA northern championships. In July, Sue was the first guest to be interviewed in our On the Bar Stool feature, giving us an insight into her working week: "Each day is different, a typical week would be 2 or 3 days brewing and 2 or 3 half days racking the previous week's brews into cask. The remainder of the time is spent selling, delivering, cleaning the plant, brewhouse and casks plus paperwork.

Unbelievably, by 2005 Keith still hadn't brewed a beer of his own. He finally got his chance, producing **Hang 'Em High**, the special brewed to mark the Rook & Gaskill's success in our Pub of

the Year competition. With Sue confined to a supervisory role due to a fall and presentation night looming, Keith found himself a brewer for the day. So what did he make of his elevation: "Brewing's too much like hard work! It's a very technical job and you can't afford to switch off while you're doing it. I've always had a great respect for Sue's achievements, but now I've also got a greater appreciation of how hard she works and how good she is at it. Remember that when she first used the plant she was shown what to do just once by a consultant and then left to get on with it - I found it hard enough with full supervision. An added challenge was that we were brewing into a new fermenter for the first time. It's not an experience I'll be in a hurry to repeat - Sue's a hard act to follow!" The beer, a dark, 4.6% ABV brew, using no less than six different malts, including a full bag of rye malt, a new ingredient, went down very well."

All in York CAMRA wish Sue and Keith a very happy retirement. While we will miss their beers, they have earned a good rest!

ON YOUR BIKE

Richard KETTLESTRING



Finally, we got a summer of great weather and no COVID restrictions. It was a great time to get out on the bike and visit some fantastic pubs. Back in June the Friday night social cycle met at **The Deramore Arms** in Heslington. The day had been very warm and now the evening had cooled off just right for cycling. The choice on the bar was **Leeds Pale, Ainsty Citra, TT Landlord** and **Deramore Best Bitter**.

The June cycle is

always a favourite as we cycle from Heslington across country to Elvington Lane to avoid a lot of busy roads. Our next stop was **The St Vincent Arms** in Sutton Upon Derwent which always has a great selection of beers available. **TT Landlord** and **Golden Best, Fullers London Pride, Rudgate Yorvik Blonde, Kirkstall Three Swords XPA** and **Theakstons OP** were all available that evening. We sat in the

beer garden, Richard, Ian, Marcus, Ben, Mick and myself, and enjoyed a beer and some great tasting chips courtesy of the landlord. We then stopped at **The Half Moon** in Newton upon Derwent and finally **The Grey Horse** in Elvington where we sampled the choice of **Rudgate Battle Axe** and **Sharpes Doombar**.

July's cycle ride was a Saturday afternoon cycle to replace the usual annual weekend



cycle ride. Richard, Andy, Marcus and I met at **The Fox Inn** in Stockton on the Forest which was shut until 4pm due to unforeseen circumstances. The weather was a hot 25 degrees, a bit too warm for cycling but we took plenty of water and sunscreen.

After an hour or so of cycling we arrived at **The Blacksmiths Arms** at Westow where we all enjoyed a fantastic **Ossett Blonde** with **Black Sheep** also available on the bar. Next stop was **The Bay Horse Inn** in Burythorpe where there is always a great choice on the bar including beer from **All Hallows Brewery** in Goodmanham and all at reasonable prices.

After a short cycle we next arrived at **The Jolly Farmers** in Leavening where we stopped for lunch. **Ossett Blonde** and **TT Landlord** were the choices on the bar. Leaving Leavening in the mid-afternoon the temperature had climbed, it was now very hot. This was the week when the temperature hit 38-40 degrees. On the way home I did manage to call at **The Fox Inn** in Stockton on the Forest and enjoy a pint and drop off some Ouse Boozers.

In late July my friends and I cycled to **Tan Hill Inn**, the highest pub in the UK. It was an idea I had a couple of years

earlier and now it was finally happening. The weather was coolish with no wind and even a bit of light drizzle every now and then - perfect for a long cycle. This cycle was over three days (we were not mad enough to do it in one day).

Our accommodation was **The Countrymans Inn** at Hunton in Bedale. This is a great community owned pub which serves beers from **Theakstons, Pennine Brewery** and **Wensleydale Brewery** to name a few. The atmosphere in the pub was buzzing on both the evenings we stayed there, it just proves that if the effort is put in these rural pubs can be a

great success.

Cycling to **Tan Hill Inn** was hard work with some very steep climbs but the views made it worth it and finally seeing the pub over the horizon was a welcome site. This was my first trip to Tan Hill and I hope to return as the atmosphere inside was great, there is always something going on with live music being common place, and even in late July there was a welcoming fire roaring away.

We enjoyed a great lunch, and the beer choice was **Theakstons OP, Theakstons Best Bitter, TT Landlord, Wensleydale Semer Water, Tan Hill Ale** and **Kings Pit Ale**. This pub is full of history and the snow plough was ready outside for when the weather turns (and it will). It was a shame to leave but we had lots of hills to cycle up and down (seemed to be mainly up) to get back home.

This summer also saw the return of the York CAMRA Ale Trail leading up to York Beer Festival on the Knavesmire. This is always something

that I enjoy completing on the bike. This summer I had some nice cycle rides out to Pocklington, Easingwold, Burythorpe and Selby, visiting some quality pubs which included **The Doghouse**, Selby, **The Market Tap** in Pocklington, **The George Hotel** in Easingwold, **The Fox** on Holgate Road, and **The Blue Bell** and **The Maltings** in York to name a few.

September's social cycle met at **The Crooked Tap** in Acomb which always has a well-stocked bar and that night it included a couple of good beers from **Atom Brewery**. It was very busy, but we managed to get a table outside. This cycle had the best turnout for a long time, 10 eager cyclists had turned up - I nearly ran out of fingers and thumbs to count us all on! Name check time, in no particular order we have, Marcus, Andy, Jenny, Rick, Mick, Ian, Mike, Karl, Phil and me. We were planning on stopping at **The Red Lion** in Knapton but

unfortunately it was closed (hopefully it will re-open soon). We called at **The Nags Head** in Askham Bryan and **The Royal Oak** in Copmanthorpe before finally calling at **The Cross Keys** on Tadcaster Road.

So, it is safe to say it has been a great summer of cycling, lots of miles covered, lots of great pubs visited and without the bikes we probably would not have visited all these great pubs and sampled some fantastic beer.

The social cycles are well advertised on the York CAMRA website, and also via email and WhatsApp, just contact **secretary@york.camra.co.uk** to be added to the network and we may see you on a future cycle ride.

THE PHOENIX INN

5 Cask Ales & 2 Rotating Real Ciders
Assorted Yorkshire Pork Pies
Live Jazz on Sunday, Monday, Wednesday
& Friday Nights
Dog Friendly
Enclosed Beer Garden Overlooking The
Historic City Walls



75 George Street
York
YO1 9PT
01904 656401



1



2



3



4

THE LITERAL PUB QUIZ!

Exercise your little grey cells while enjoying your pint by naming the following pubs.

All pubs are in York, except one which is a well-known West Yorkshire heritage pub.

Answers can be found on page 30



5



6



7



8



9



10



11



12

BREWERY NEWS

Brew York

Brew York has had a busy time, including the instillation of a new water pipe to enhance production capacity. There has also been a move to a new green CO2 supplier, which does not rely on fertiliser production.

This will be followed by installing solar panels on the full brewery site, both enhancing the brewery's contribution to reaching net zero, and reducing costs. Brew York is also now the sponsor of the South Stand at York City FC, with hopes of having beer on tap there soon also.

On the cask front, there are plans to move cask ale production back to the City Centre site and potentially increasing the permanent cask offer. This will be helped by now being listed on the SIBA list for selling into pubco owned pubs. All in all, despite costs going up, Brew York is doing well and thanks CAMRA members for continued strong support.

They also are proud to offer a new tasting room venue, upstairs in their Walmgate site, that is available for hire and at which CAMRA will soon hold a meeting.

Turning Point Co.

Beer-wise the brewhouse has been hard at work brewing both new releases and TP favourites and packaging into cask, keg, can and - in preparation for Christmas - the return of the mini keg!

As the nights get colder, the lure of dark beer is strong so we've made sure we've got a fantastic array ready for winter - from coffee porters to imperial stouts - plus we've been raiding our barrel aging project for some extra special treats for the festive period. We post regularly on our socials about all the beers we're brewing, as well our events and beer launches, so if you want to find out more find us @turningpointbrewco.

We're especially excited to let Ouse Boozers know that The Falcon on Micklegate will open its doors once again under Cameron and Aron's ownership! After being closed for over four years due to redevelopment of the rear of the building, this historic pub will once again be a part of the wonderful beer scene



TURNING POINT BREW CO

of York. You can expect to see Turning Point Brew Co beers on the bar, and we'll also be showcasing great beer from other independent breweries. We can't wait to share what we have been working on for the next iteration of this much-loved pub. @thefalconyork on social media.

PIVOVAR

THE BEER PIONEERS



Trade Deliveries from East to West Coast: Birmingham to Newcastle

- ✓ More than 100 different cask beers
- ✓ More than 100 different keg beers
- ✓ All the latest specials from the best breweries
- ✓ Varied range of keg, Bag In Box & bottled cider
- ✓ Unique selection of spirits



WWW.PIVOVARORDERS.CO.UK

The Black Horse

5 Cask Ales & 3 Rotating Real Ciders

Assorted Yorkshire Pork Pies

Bar Food Menu Served 12 - 3pm

Saturday Night Live Music From 8:30pm & Sunday

Open Mic From 3pm

Wednesday Quiz Night From 9pm

Dog Friendly



**29 Monkgate
York
YO31 7PB
01904 620284**

YORKSHIRE DAY EVE AT THE BLUE BELL

Steven SPENCER

Hot on the heels of becoming CAMRA York's pub of the year, the Blue Bell celebrated the eve of Yorkshire Day in a style that makes it clear why this special pub was awarded the branch's highest accolade.

The day started with the now well-established tradition of the landlord, John Pybus, recording a photographic portrait, adorned only in the White Rose of Yorkshire. It is this creation of tradition that marks the Blue Bell out as being the heart of a vibrant community, which extends to the many people who live outside York, but simply have to visit their favourite second front room when in town.

The day carried on with a mixture of locals and not so locals indulging in ale fuelled conversation, meeting new friends, and admiring the unspoiled grade II listed Edwardian interior. It is on days like this, as John has said, the old pub seems to have an atmosphere of its own that buzzes out of the walls to make the beer

and conversation all the sweeter.

The centrepiece of celebrations was the inaugural pub games, in honour of Yorkshire Day. In a series of tense rounds, the competition was whittled down to the final three, with the deciding game being a round of Bar Billiards. It was a true test of nerve, with taunted strings, furrowed brows, and several adjudications Chevaugne, the scorer in chief, and resulted in Dot emerging victorious.

As you can see in the

picture, Yorkshire Day Eve was a very happy occasion in the Blue Bell and such a contrast with recent times; it was a clear reminder of why the Blue Bell and pubs like it really are the heart of our communities and long may that continue! Well done to John, Shannon and the Blue Bell team on yet another wonderful occasion.





Real Premium Yorkshire Ales Snaith, Yorkshire

Housed in an 18th century former corn mill and maltings at Snaith in East Yorkshire, Old Mill Brewery is an independent, family owned company with a passion for cask ale. Established in 1983, Old Mill has a reputation for quality throughout its extensive range.

The Star Inn

North Dalton, Driffield YO25 9UX



Coming Soon...



December



January



February

TREBOOM: ADDING A SPARKLE TO MANY A YORKSHIRE EVENING



Steve GORTON

For over a decade we've enjoyed the fruits of a major career swap from a scientist and artist when in 2011 head brewer John Lewis and co-founder Jane Blackman opened their purpose built brewery in Shipton-by-Beningbrough just north of York. The initial brew was "Drum Beat" in December 2011.

On 4 October 2022 Treboom was sold and the brand, equipment and recipes transferred to new owners in North Wales. For almost 11 years we have enjoyed their core beers:

- The multi award winning **Yorkshire Sparkle** 4% named by their then 10 year old son, is a citrusy pale ale.
- Kettle Drum** 4.3% their fruity Best Bitter, was modelled on one of

John's favourites, London Pride.

- Hop Britannia**, is a Strong Pale Ale brewed to celebrate British grown hops.

- Baron Saturday** 5.2% is a strong Porter, with coffee, chocolate and liquorice flavours

Monthly specials such as **Spicecracker**, **Avant Garde** and **Maillot Blanc** have allowed creativity in the range of beers available.

Unusual ingredients feature - eg for **Myricale** in conjunction with Yorkshire Wildlife Trust - a wheat beer with foraged bog myrtle - a beer ingredient prior to the use of hops. Notable recipes are "**Swan Blonde**" - the house beer for the Swan on Bishopthorpe Road and **Beery McBeer** Face for the York Arts barge.

Says John "We've had a really good time creating all these beers but none of this would have happened without good old Yorkshire Sparkle which quickly became our best selling beer and the backbone of Treboom Brewery."

We've had some fabulous support from landlords across Yorkshire and particularly want to thank all those in York who have taken our beer on a permanent basis. And thank you to all of you who have bought and drunk our beer we really do appreciate it. But this is not the end, our beers will continue (though Yorkshire Sparkle may become Welsh Sparkle) and our beers will be travelling to Yorkshire so keep a look out and keep on drinking."

BREWING UP A STORM SINCE 1992 IN THE HEART OF YORKSHIRE



SALES@RUDGATEBREWERY.CO.UK TEL: 01423 358382
RUDGATEBREWERY.CO.UK

Facebook Twitter Instagram

The Coach House Inn

www.coachhouseinn.co.uk



**York CAMRA Town and Country Pub of the
Season Autumn 2019**

As featured in the Good Beer Guide 2022

Real Perry & Ciders. LocAle Accredited

Five Cask Yorkshire Real Ales

**Situated in the Heart of the North York
Moors**

Large beer garden & Dog friendly areas

Delicious Home Made Food



Opening times

Bar

Mon - Sun 12 - 11.00pm

Food

Mon - Sat 12 - 2.00pm 6 - 8.30pm

Sun 12 - 8pm

The Coach House Inn, Rosedale Abbey, Pickering, North Yorkshire, YO18 8SD

Tel 01751 417 208 Email info@coachhouseinn.co.uk

THE FLEECE INN

Mark HODGSON

On a cold winter's evening, a bus of CAMRA members joined a host of locals to celebrate The Fleece Inn, Bishop Wilton as our Autumn Pub of the Season for the Town and Country region.

Why The Fleece Inn? Firstly I've always been impressed by the beer choice, quality and warmth of welcome. However since Louise and the family have taken over the beers have increased in number, always a dark one on and in tip top condition. Also as a free house there is always LocAle on and beers from further afield.

But the main reason for this well deserved Country



Pub of the Season is that the Fleece is a massive community hub of a pub that both locals and visitors witness all the time, a fantastically family run establishment that

supports local teams and organisations with superb food also. This was exemplified during the pandemic when meals were prepared by the family for the elderly, vulnerable, key workers and anyone that needed it.

This is a superb shining example of what CAMRA really calls a community pub and a true asset to the village and area. I'd just like to say a big thank you for hosting us and such a lovely buffet and a grand time was had by all. I certainly won't be waiting till the cricket season for my next visit.



MEET THE LANDLORD:

Karl SMITH

It's always good to see young enthusiastic people coming into the trade, and it was a pleasure to meet Tom Brown, who has been the landlord at the Lord Nelson in Nether Poppleton since May.

Readers may know the pub has been through uncertain times, when former owners, the PubCo, Enterprise, tried to demolish the pub and sell all the land, including the caravan site at the back, for residential redevelopment in 2017.

Local people mobilised and obtained an ACV (Asset of Community Value) listing by City of York Council, which gave added protection to the pub. The upshot was a local resident bought the pub plot and a planning application has just been approved for the rest of the land (one house and one bungalow). Even then the future of the pub was not guaranteed with caretaker tenants for a while then the Pandemic hit, which we know forced many businesses to close.



Tom was born and raised in Poppleton and is a proud Yorkshireman - which colours the way he runs the pub, sourcing his drinks and food as locally as possible.

I live a stone's throw from the Nelson. It has technically been my local for almost 30 years. It's always had a place in my affections, maybe because Nelson, like me, hails from Norfolk. But I have to confess I was a rare visitor as it was not a very attractive offering. But one can now feel much more confident about its prospects.

A full refurbishment inside and out and major

improvements to the garden (there are picnic tables, and a heated cabin for cooler times) now leave the only pub in Nether looking smart and attractive. Tom, who comes from a line of publicans adds those final, crucial, ingredients for a successful pub: great ambience, a friendly welcome and good beer. He is well supported in his efforts by the whole family. His parents Nicky and Pete recently retired from a successful tenure at the White Horse in Upper Poppleton, and brother Dan and their grandparents are also

TOM BROWN OF THE LORD NELSON

involved.

The Nelson is a Free House and offers four Yorkshire ales on handpump: **Timothy Taylor's Landlord** out of a sparkling new handpump and three Yorkshire guests, always in good condition from my experience. There are two "craft" kegs too, **Timothy Taylor's Hopical Storm Pale** and one other. When I last visited, there were **Yorkshire Heart Silverheart**, **Ossett Blonde** and the last of **Treboom Yorkshire Sparkle** on cask, and a Kirkstall keg.

Good quality Lunch, including sandwiches, can be taken between 12 and 2pm and Tapas between 5 and 8pm on Weds - Sat in the restaurant area. Sunday lunch is served 12-4pm and the Christmas menu is now out. More info on the website <https://www.lordnelsonpoppleton.com/>

Darts and dominoes are available. The darts team plays in two leagues, but customers are welcome to play when there is no match. There is an informal domino night on Mondays and Quiz night is Tuesdays.

Monthly live music is put on, the next is on Saturday 10th December evening featuring Primal Suspects.

Tom is also planning a first pub beer festival (Sat 22nd July TBC), with 6 extra casks and 2/3 extra kegs and featuring music from the Supermodels.

Tom was one of around 500 people that attended the Trade Session at September's CAMRA Beer & Cider festival. As is often the case, he made some useful contacts and is likely to sample an even wider range of the many great ales available from local breweries.

It is truly an amazing

transformation that Tom has achieved in such a short time, and we wish him the very best of luck.

The Lord Nelson is at 9 Main Street, Nether Poppleton at the end of the No.10 Bus route that runs from Stamford Bridge, along Hull Road, through the city centre and out via Leeman Road and A59.

You can also get a train from York Railway Station, it's a pleasant 30-minute walk from Poppleton station.

Why not give it a look?



A SUMMER OF FUN FOR

Michael SHALLCROSS

It's been a busy few months in the world of York Bar Billiards! In early August we sent a delegation of eight Yorkies on the train to Malton to visit the **Brass Castle Tap Room**, following reports that they'd installed a bar billiards table in their upstairs room. An excellent day was had, with refreshment provided by **Brass Castle's Session Mini-IPA**, a perfect pacer for a day session, at a moderate 3.6% ABV. The Tap Room is a charmingly relaxed venue, staffed by some ex-York league players and located just 5 minutes' walk from Malton station. Plans are now afoot to hold bi-annual York-Malton home and away derby matches from 2023 onwards. Could this be the start of a wider revival of the game across North Yorkshire?

The next event on the calendar was the biggest of the season: the All England Challenger Championship, held at the **Crescent Community Venue** on Saturday 20th August. With eight



competition-standard tables installed in the Crescent's main concert room, 40 entrants from across the country competed from early afternoon to mid-evening for a range of trophies. The eventual overall winner was Anita Blackman from the Surrey league, who defeated the previous champion, York's Colin Chambers, in a dramatic final. The Crescent were the perfect hosts, with owner Bob Leyland also

competing, setting up a big screen to broadcast the final, and wisely putting on another manageable 3.5 ABV beer to keep the players match-fit throughout the day. The Championship was sponsored by the All England Association, and their representatives Curt Driver and Nigel Senior were full of praise for the event, which they hope to bring back to York regularly in future years.

In September, the

YORK BAR BILLIARDS



CAMRA beer festival returned to the Knavesmire for the first time post-COVID, and the organisers invited us to set up a bar billiards table in the marquee on the Wednesday and Thursday. Our resident table renovator, Graham Durant, did the honours, and a fine time was had, with a rota of York league players on hand to introduce the game to festival-goers over the two days. On the Thursday evening we held our 2022 Team Cup final

at the festival, with the local **Knavesmire** team triumphing over the **Ackhorne**. Knavesmire landlord Stu Weston had been attending the festival in his other role as recently recruited brewer for Ainsty Ales, so it was a doubly-appropriate win!

All the while, the York league's 2022 season was progressing towards a nail-biting conclusion, with the title eventually going to newbies The Ackhorne, ably captained

by landlord Mike Edmondson.

As we look ahead to the 2023 season, we're excited to be welcoming our newest addition to the league: **Castle Snooker Club**.

We're also very pleased that the University of York will continue to field a team in 2023, having now set up a fully-fledged Society dedicated to the game. The university team will continue to use the **Waggon & Horses** as their home venue in 2023, but hopes are high that the student union might sponsor the installation of a table in a campus bar in the future.

All in all, the York league continues to go from strength to strength, and we're as keen as ever to see new players and venues join the league: just email **yorkbarbilliards@gmail.com** if you're interested in getting involved, or speak to your local pub landlord if you'd like to join a pre-existing team or set up a new team.

FOR OUR LATEST EVENTS, VISIT
OUR WEBSITE - YORK.CAMRA.ORG.UK

LAST ORDERS...



KEEP IN TOUCH

Website: york.camra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.camra.org.uk

Facebook: www.facebook.com/YorkCAMRA

Thank you to all contributors and deliverers who make each issue of the Ouse Boozer possible. A special thanks to Stuart at The Knavesmire who kindly stores thousands of copies of each edition ahead of distribution.

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

OUSE BOOZER EDITOR: Jordan Hennessy
E: ouse-boozer@york.camra.org.uk

Fulprint
Quality and Service

*We work until
beer O'clock*

Proud printers of Ouse Boozer - Cheers!



Bishopthorpe Sports & Social Club



12 Main Street
Bishopthorpe
York
YO23 2RB
01904 707185

CAMRA York Club of the Year 2013, 2014, 2015 and 2019

Three rotating Guest Ales plus
One rotating Black Sheep Real Ale
Good selection of Lagers and Ciders

SKY & BT Sport on Large Screens

Pool and Snooker Tables

Function Room for Hire

NEW MEMBERS WELCOME

Monday to Thursday - 4pm to 11pm
Friday - 4pm to Midnight
Saturday - Midday to Midnight
Sunday - Midday to 11pm



THE LITERAL PUB QUIZ - ANSWERS

1. The Black Horse, Monkgate
2. The Maltings, Tanners Moat
3. The House of the Trembling Madness, Stonegate
4. The Slip Inn, Clementhorpe
5. Whitelock's Ale House, Turk's Head Yard, Leeds
6. The Snickleway Inn, Goodramgate
7. The York Tap, York Railway Station
8. Vahe Bar, Goodramgate
9. The Knavesmire, Albermarle Road
10. The Blue Bell, Fossgate
11. The House of the Trembling Madness, Lendal
12. The Golden Ball, Bishophill

BREWERIES | PUBS | EVENTS

ADVERTISE WITH US!

AFFORDABLE PRICING AND DESIGN SUPPORT.

EMAIL: SECRETARY@YORK.CAMRA.ORG.UK



Largest selection of draught beer in York
Yuzu Street Food | Brewery tours
Child & dog friendly | Gift shop



BREW YORK

Tap Room, Beer Hall & Brewer's Yard
 Enterprise Complex, Walmgate, York YO1 9TT



brewyorkbeer
brewyork.co.uk