

HOUSE BOOZER



PINTS, PUBS, PEOPLE.



LETTER FROM THE EDITOR



With another successful festival behind us, planning for the next one is already well under way. We are fine tuning the now tried and test formula at St Lawrence's Church while still adding new elements to keep things fresh.

The festival is our hallmark event each year, although we keep ourselves busy with trips, socials and cycle rides. Why not make the next festival the one you get involved in? Whether it is set-up, working the bar, staffing the entrance or take down, there is something for everyone!

Let's make 2026 the year you get involved with CAMRA!

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GRAND OLD GEORGE HOTEL

CHRISTOPHER TREGELLIS

The George is York CAMRA's Summer Town and Country Pub of the Season. As befits a grand Coaching Inn, we arrived by coach (well, minibus to be exact). Out we poured, and into a smart, well stocked bar. Branch Chairman, Chris Tregellis, had nominated the pub for this award and he commented that Ewan Whiteside keeps a fine selection of changing beers, mostly local but he does experiment sometimes. The quality is always spot on and

all agreed that this is a worthy winner.

Easingwold has grown recently but, alas, the choice of pubs has shrunk somewhat as the two Long Street pubs have closed. The Angel is currently shut but we understand that by the time you read this it will be open again.

All the more reason to appreciate The George and to wish it well for the future. A worthy winner of this CAMRA accolade.



The George Hotel
Market Pl, Easingwold, York YO61 3AD
Mon to Sat 11am-11pm, Sunday 11am-10pm

York CAMRA Pub of the Year 2023

THE PHOENIX INN

5 Cask Ales & 2 Rotating Real Ciders

Assorted Yorkshire Pork Pies

Live Jazz on Sunday, Monday & Wednesday

Top Pianist Playing Friday Nights

Dog Friendly

**Enclosed Beer Garden Overlooking The
Historic City Walls**



75 George Street
York
YO1 9PT
01904 656401

BREW YORK TOASTS FIRST EXPORT TO CHINA

PETE ENGLISH

Brew York has just ticked off one of the biggest milestones in its nine-year history: its very first export to China. The York brewery, known for its playful approach to beer and bold, flavour-packed creations, is now pouring pints on the other side of the world.

The debut shipment saw five pallets of beer fly out of the brewery's cold store and land on taps in China in under ten days – a quick turnaround that means drinkers are enjoying the beers as fresh as they would in York. To mark the occasion, Brew York is taking over taps in a dozen Chinese cities, including Beijing, Chengdu, Guangzhou, Suzhou and Tianjin.

For co-founder Wayne Smith, it's a pinch-me moment:

"When we founded Brew York nearly ten years ago, we could only dream of seeing our beers poured on the other side of the world. China's appetite for craft beer is booming, and we're thrilled to be part of that story – bringing the creativity and character of

Brew York to an entirely new audience."

The excitement hasn't been limited to China, either. News of the brewery's first export sparked a wave of pride closer to home, with drinkers across York and Yorkshire heading out to bars to raise a glass. Specials brewed for the occasion have drawn crowds of locals, as well as expats originally from the region who were keen to reconnect with a taste of home.

For Sam Warren-Close, Brew York's Export and Logistics Manager, speed has been the key to success:

"This project is a huge step forward for our export strategy. Getting our beers from York to China in under 10 days ensures drinkers can experience Brew York exactly as we intended – fresh, flavourful, and full of character."

On the taps in China are favourites from Brew York's much-loved Signature Range,

including the juicy, fruit-forward Juice Forsyth, the smooth and indulgent Tonkoko, and the punchy Time Travelling Taxi. With names, flavours, and artwork that celebrate Brew York's personality and playfulness, the beers are designed to stand out in a growing market that's hungry for craft.

The move builds on Brew York's already strong export credentials, with established routes into Europe, but marks a bold new chapter for the brewery. As 2025

approaches, there's a sense that this is just the beginning of something bigger.

For now, though, Brew York fans both at home and abroad are raising a pint to the brewery's international debut – proof that a little imagination, plenty of hard work, and a love of great beer can take you a very long way indeed.



14TH ANNIVERSARY CROWNED BY 4TH CAMRA AWARD

KARL SMITH

It's 14 years since Helen Matheson took on the Volunteer Arms in Watson Street.

The Vollies is a great example of a genuine street corner local, which used to be found in abundance across the nation before the sad loss of many of them. It is the last remaining pub from the terraced area that traditionally housed railway workers and was saved by the Crossman group, its sister pubs being the Slip Inn and the Swan, both also outstanding. Fittingly, it has been chosen as York CAMRA's City Summer Pub of the Season, and loads of CAMRA members joined with locals for a celebration on Friday 29th August.

Karl Smith, presenting the award said "I love its quiet ambience, and comfortable seating. There is a great team of people behind the bar including Helen the licensee with her dry wit and graveyard humour. But most of all I love the beer."

There is an excellent and unexpectedly wide beer range for a suburban pub. It consistently supports local breweries. There are 4 permanent cask ales (currently Leeds Pale, Timothy Taylor's Landlord, Brass Castle Bad Kitty & Vocation Heart & Soul). There is also always a continually rotating Roosters ale, and 2 ever changing and interesting guests picked from all over the UK. Karl was delighted to remark that "tonight there are guest ales from Orkney (Corncrake) and Marble (Coffee Stout), two of my favourite brewers"

The beers are also in good condition; current average CAMRA members score was 3.54 (classed as "a good decent pint") out of a maximum of 5. Thistly Cross real cider is also available plus a good selection of quality keg ales, including a stout.

Karl added "The Vollies has won Pub of the Season three times before - in Spring 2012, Summer 2014 and Summer 2019, which underlines the consistently good offering since its renaissance."

Helen paid tribute to her strong bar team and noted the low level of staff turnover. She thanked CAMRA for the recognition, her loyal regulars who are the lifeblood of community pubs like hers and the independent owners who have supported her efforts over the 14 years.

The Volunteer Arms

Watson St, Holgate, York YO24 4BH
Mon 5pm-8:30pm, Tues 5pm-10:30pm,
Wed-Fri 5pm-11pm, Sat 2pm-11pm,
Sun 2-10:30pm



NO AND LOW ALCOHOL PRODUCTS, CONSUMER BEHAVIOUR AND THE PUBLIC HOUSE

PROF VICTORIA WELLS, DR NADINE WAEHNING AND DR SARAH FORBES, SCHOOL FOR BUSINESS AND SOCIETY, UNIVERSITY OF YORK

No and low alcohol products (nolo) have seen a resurgence over the last 5 years with both big alcohol brands launching 0.0% alternatives and smaller independents who specialise in nolo. Nolo drinks are no longer niche products with one-third of adults consuming nolo drinks at least once in the last year according to research by Sheffield University. The same research also notes that nolo products have also increasingly been taken up by hospitality venues with 74% of pubs, bars

and restaurants selling some form of nolo product in 2023. With consumers increasingly moderating their drinking and the threat of drink driving regulations being strengthened in the future this is not a trend that hospitality venues, including pubs can afford to ignore. Consumers are voting with their feet and recent research from KAM suggested that 4 in 10 consumers have left a venue early or been disappointed because of poor nolo options.

At the University of York School for Business and Society we decided to explore this trend for nolo drinks and the consumer and publican behaviour around them through a series of research projects.

Our first project examined what we know about no and low drinks consumer behaviour. Our review showed that much more is needed to understand this drinking behaviour fully. However



there is research to suggest that flavour, body and mouthfeel are important to nolo drinkers but detailed studies have not yet taken place to examine this in any depth. Additionally research suggests that increasing the level of nolo drinks available does increase their selection and consumers are often motivated to buy them for health and weight reasons. Overall it is also clear from this research that consumers choose nolo drinks to facilitate social situations and to fit in with full strength consumers.

Our second project examined how nolo drinks can be presented and promoted within bar and pub environments. Our work involved examining the sales in three pubs over a nine month period. We used the first three months as a baseline measurement, in month four we introduced a new nolo pale ale to the pub, in month five we used point of sale promotions in the form of posters to advertise the nolo pale ale and in month six we then introduced



the pale ale on tap. The final three months were examined to see if sales returned to baseline. Overall we saw that introducing nolo did not negatively affect overall sales and income for pubs and bars. Publicans and bar staff, who we interviewed during the project, also said they welcomed the products being available for themselves when they wanted to join in with drinking during or after shifts but when they couldn't or didn't want to drink alcohol.

Our final project examined consumer perceptions of nolo products. We found that there were differences in their perceptions of these products, between those drinkers who always or almost always drank only full strength drinks and those who had embraced nolo. Those drinkers who drank mostly full strength drinks did not believe that nolo products were good substitutes and/or compliments to full strength alcohol and that the branding of these products is poor. Consumers who had embraced nolo felt the opposite.

One issue that emerged time and time again in our projects was that consumers were embracing nolo, and nolo products were becoming steadily more available but that consumers felt they were not visible enough in pub/bar settings. Consumers reported being embarrassed to ask what nolos were available or felt they

were always having to peek over the bar to see the bottom of the fridge to see if and what nolos were available. Based on this we worked with the City of York Council to develop a publican's guide of best practice when it comes to nolo products and a range of point of purchase materials which can be used to make nolo more visible in pubs/bars. These included a beer mat, pump crown, poster and stickers and were designed by York St John University student Sam Armstrong.

The materials were officially launched at the York CAMRA beer festival trade session on the 17th September 2025 where local York publicans Paul Crossman and Paul Marshal talked about how and why they offer nolo products in their venues. Since the launch the materials have been offered to 60+ venues across York many of which are now using them to make nolo more visible and to promote their products on their social media channels. Look out for the no and low logo across York pubs when you're out and about.

If you're a publican or hospitality manager who would like to use the materials they are available **free** on our webpage (we only ask that you let us know if you're using them): <https://www.york.ac.uk/business-society/research/marketing-international->

[business-entrepreneurship/](#)
[exploring-no-and-low-alcohol-](#)
[consumption/](#)

We hope to roll out the initiative and materials across the UK and the team is already in talks with two additional local councils who are interested in using these. We hope the project will encourage publicans to choose nolo products as part of their range and to make sure they are easily visible to their regular patrons and visitors.

You can follow the development of our project on instagram (@nolowproject) or the project leads on x (@NWaehning, @ProfessorPubUK) and bluesky (@professorpub.bsky.social).



A friendly local pub nestled in Skeldergate with a wide selection of beers, gins and ales.

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Join us for a weekly Sunday night quiz, with drinks and cash prizes to be won, £1 per person. Our quiz hosts regularly rotate, so if you've ever fancied yourself as a quizmaster, just let us know and we'll get you booked in.

THREE ROTATING CASKS PLUS BOTTLED BEERS



THE LAST DROP INN

STEVE GORTON

Friday 3 October saw around 20 York CAMRA members, regulars and visitors enjoy the hospitality and beers of The Last Drop Inn as it was awarded City Pub of the Season for Autumn 2025.

In presenting the award Steve Gorton from CAMRA noted the history of a York Brewery pub which was taken over by Black Sheep. Black Sheep went into administration in summer 2023 and the property was subsequently gutted. In November independent owner Paul Kemp took possession and refurbished and restored "The Drop" to a high standard creating a friendly ambience including an interesting mural which captures the essence of York.

Opening in December 2023, most importantly there are ten handpulls serving an ever changing range of eight excellent cask ales from around the UK and two real ciders. There is at least one dark beer always available (usually Brass Castle Bad Kitty) along with Ossett White Rat as standard. A beer bat of thirds is an option to experience a range of beers and often there will be a beer from the wood on tap. Together with a knowledgeable and enthusiastic team on hand to advise, this led to its well-deserved entry in the Good Beer Guide 2026 which was also available to purchase when we celebrated the award. Keg fonts offer craft ales and proper lagers



complemented by a range of "no and low" choices.

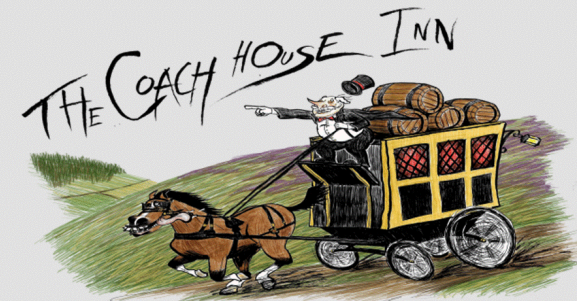
Paul responded covering the challenges as they reopened just before Xmas 2024 and the continuing maintenance of a listed building! In thanking CAMRA and his team he noted the business model of providing a great range of high quality beers and more within a welcoming atmosphere. In particular you can watch the passers-by in Kings Square over a beer or three and enjoy food at lunchtime including small plates for example

Dick Turpin's last lunch and filled Yorkshire pudding.

Evening entertainment on offer is a quiz on Wednesday and an open mic night on Thursday.

This all helps continue to build the Last Drop community and provides a compelling reason to regularly visit this great pub along with the bonus of a 10% CAMRA discount.

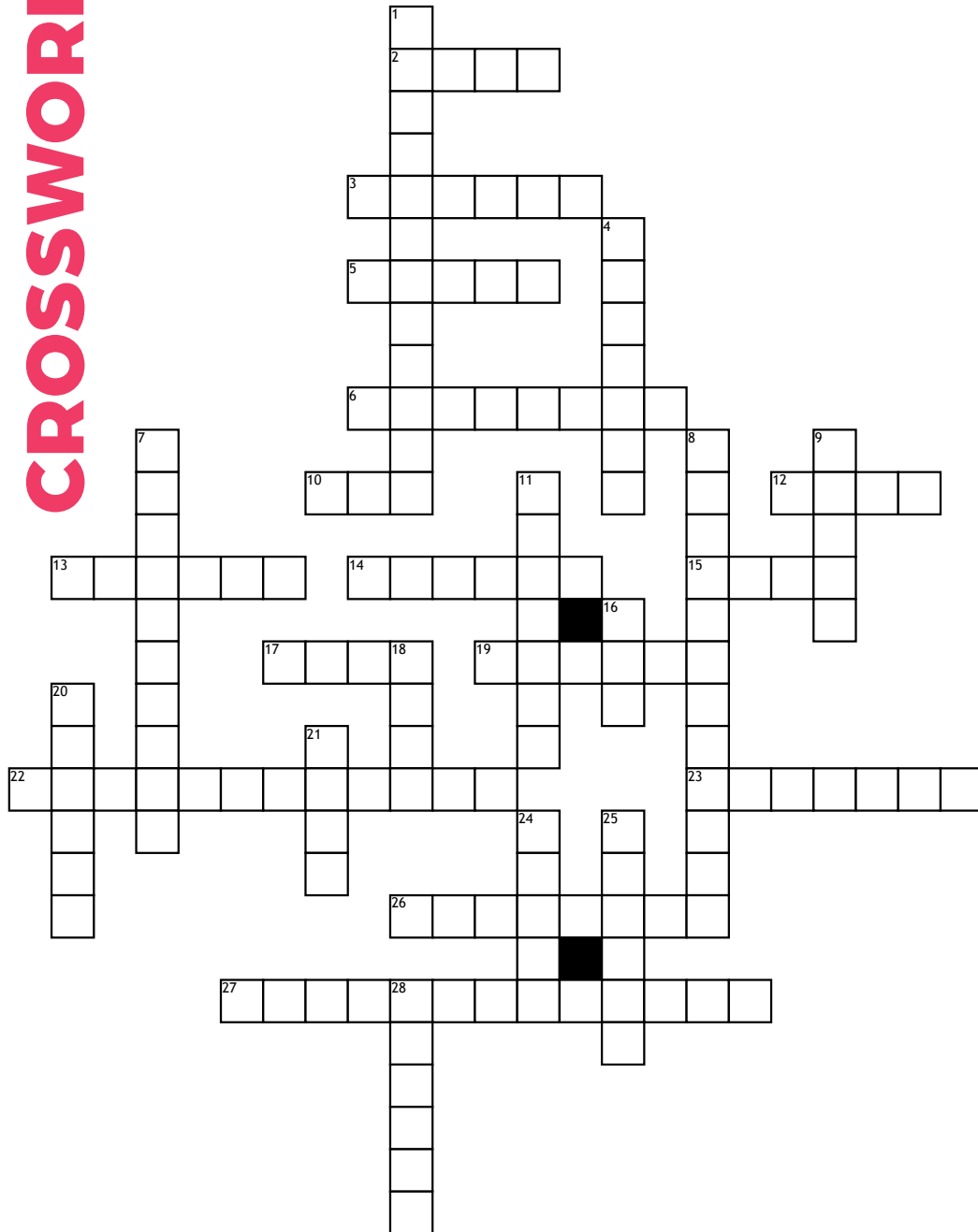
The Last Drop Inn
Colliergate, York YO1 8BW
Mon to Fri 11am-11pm, Sat 11am-12am, Sun 12pm-10:30am



As featured in the Good Beer Guide 2024
York CAMRA Town and Country Pub of the Season Autumn 2019
Real Perry & Ciders. LocAle Accredited
Five Cask Yorkshire Real Ales
Situated in the Heart of the North York Moors
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Tel 01751 417 208 Email info@coachhouseinn.co.uk

CROSSWORD



CROSSWORD CLUES

Across

Down

2. More pub grub
3. Starch source in beer
5. Organisation promoting real ale
6. Beer delivery system
10. Not Lager
12. At the top of a beer
13. Brewing vessel
14. Dark beer
15. These add flavour to beer
17. A measure
19. Brewers name for water
22. Small beer producer
23. Venue for the Great British Beer Festival
26. Traditional hops (1)
27. Annual CAMRA book

1. Empire brew
4. Traditional hops (2)
7. Almost time to go home
8. National pub chain
9. Live ingredient in brewing
11. Process of making beer
16. Drinking venue
18. Call at the end of a session
20. Pub grub
21. What its all about
24. Squashed apples
25. Yeast is one
28. Beer maker

COULD THE LAZY BREWERY BE THE G.O.A.T.?

Most of our readers will be familiar with the Rook and Gaskill on Lawrence Street which is well known for its broad range of beers and atmosphere leading to continued entries in the Good Beer Guide and for Paul Marshall as landlord his third Pub of the Year award in York.

Paul has and is always passionate about great beer and he has now launched Lazy Goat Brewing with the one-barrel plant you can see in the pub – Go have a look. Steve Gorton as Brewery Liaison Officer and Paul covered the themes below to help our readers make tracks to the Rook and enjoy the brews!



What motivated you to set up Lazy Goat Brewing?

Basically out of a passion for beer and the ashes of the 3 Non Beards (3NB) brewery which was in the pub cellar. It helps to make the Rook a destination brewpub and offer customers a unique range of beers that are unlikely to be found elsewhere (other than festivals such as York Beer Festival, Coptoberfest etc).

What challenges along the way?

It's taken 18 months from start to production and the main issues were:

- Time to set up the brewery alongside a full day job
- Bureaucracy to obtain a licence even though the premises were previously licenced for 3NB
- Move the kit on site – extracting it from the cellar, set up and then commissioning with the expected trials and errors to ensure everything works and the quality is delivered.

What beers have you brewed thus far?

Paul said "The aim is to have an eclectic mix across four styles – ie Pale, IPA, Mild, Porter/Stout plus some wildcards and occasional special brews! Essentially exciting beers which I'd like to drink using interesting hops. To help me succeed I've had great help from Lee at Brew York and Sam and Chris from Brass Castle – for which many thanks. We brewed four that were on tap during York Beer Festival that were well received."

Amongst these were a red and a brown ale which the author and colleagues enjoyed after Sunday takedown (the others had sold out). Amongst the current brews, two were released into the wild for Coptoberfest 2025 – a tasty New Zealand Pale and a complex Oatmeal stout as pictured.

What's in the pipeline?

With a one-barrel plant there will never be mass production which is what makes it an exciting journey. There are weekly brews which go into cask and keg. So come into the Rook frequently as you never know what you might find – there will always be something different and drink them whilst you can! Over the autumn there will be a single hop range and likely a Xmas beer festival.

What else to share?

Over 2026 I'll be looking towards expansion with more tanks – an interesting logistical problem of finding the space in an already confined space. This will offer the opportunity to widen the beers on offer and try out new ideas in brewing and the flavours that can be created.

All of this is designed to make the Rook and Gaskill an even more compelling destination for beer (and of course food to go with it). So keep an eye on the Rook's socials for what's coming along and on tap and why wouldn't you want to call in weekly to experience Lazy Goat Beers!



ANOTHER YEAR, ANOTHER FESTIVAL SUCCESS!

MARTIN SMITH

Our 2025 Festival was a resounding success. A diverse mix of customers, young and old, male and female, enjoyed the quality artisan drink, the buzz and the atmosphere of our Beer Festival held in St Lawrence Church and grounds. Over 3,800 tickets were sold altogether – which is 400 more than last year. Just as importantly about 200 more people than last year turned up and had a good time drinking top-notch beer and cider. These are new records for this venue. The good weather helped during the week. But not even the persistent torrential rain on Saturday deterred 677 hardy souls – especially with our extra new under-cover seating!

There were over 230 different beers and ciders on sale during the Festival. Like last year, most beers had sold out

by the end of the festival but there was still a wide range of excellent beers on offer for the Saturday evening crowd. That's our annual Festival challenge to balance the available volume of beer and cider and the crowds so that we almost, but not quite, sell out by the close on Saturday.

It was great to see customers enjoying such a variety of cask and keg beer styles, from traditional bitters and milds to hoppy IPAs and hazy pales to fruit sours to rich stouts and porters. Indeed, some of the distinctive dark beers were the top sellers this year, including "Shadow of a Giant", our Locale Beer of the Festival (see separate article), an 8.0% milk chocolate stout from Five Towns Brewery of Wakefield, "Butterscotch Porter" from North Riding Brewery and "Navis", the Festival Special breakfast stout brewed by

Jolly Sailor Brewery (see separate article).

There were joint winners of the Alan Conner award for volunteer of the festival.

Helen Overhill-Smith, who in her first year on the management team, took over the Catering Manager role and developed the CAMRA café, selling bar snacks, including a very successful line of warm pork crackling, plus hot and cold drinks, in response to customer feedback from previous festivals. Helen was also responsible for both the original idea and the development of the Charity Raffle with quality prizes to be

won every day, which did very well. Thanks to everyone who donated a prize or bought a ticket. As a result, there will be a substantial donation to our partner charity, York Rescue Boat.

Pete Hodgkinson, our veteran Site Manager, who saved us a shedload of money by tirelessly scouring the internet and buying and collecting many crucial bits of kit from all over Yorkshire, which we now own for less than the annual rental and transport costs, all on top of dealing with the inevitable setup, session and takedown site issues, often, but not solely, related to plumbing.



We introduced some excellent new Tasting and Education sessions this year, led by enthusiastic and knowledgeable local brewers. Lee Grabham, founder of Brew York Brewery, presented a session on the history of stouts and porters in which the different sub-styles of these closely related beers were tasted as we learnt about the history and characteristics of each style. James Hodgson, head brewer at Great Newsome Brewery, presented a session on how the careful choice of ingredients influences the beer flavours and drinking experience. There was also a session by The

Society for The Preservation of Beers from the Wood (SPBW) in which beers available from traditional wooden casks at the Festival were sampled alongside bottled or canned versions for comparison. We're keen to build on and expand these sessions at future festivals.

As a result of their Festival experience thirty new members joined CAMRA on the day. The re-designed membership area also did a good trade in the festival t-shirt and sold lots of CAMRA books. I even got a few for myself.

A big thank you to everyone who supported this year's festival – the brewers, sponsors, suppliers, prize donors and customers, and to our friends in Manchester for crucial services rendered. And finally, a huge shout-out to the over 120 volunteers who made it all possible. Other than a handful of skilled professionals, the electricians, the medics and the security team, whose talents we can't cover from the volunteer pool, anything and everything throughout the planning process, the venue set-up, running the live festival and the venue take-down is done by an enthusiastic,

friendly team of CAMRA volunteers.

After a brief recovery period the organising committee will be starting on the planning process for next year's Festival – to make it an even better experience.

The dates for next year's Beer Festival have been agreed with our St Lawrence Church partners. **It will run from Wednesday 16 – Saturday 19 September 2026.** Watch this space!



YORK CAMRA LOCAL RESULTS 2025

| CATEGORY | BREWERY | BEER |
|--------------------------|-----------------|----------------------------|
| <u>ABV UP TO 3.8%</u> | | |
| GOLD: | HARROGATE | NIDD MILD |
| SILVER: | HARROGATE | GATOR |
| <u>ABV 3.9% TO 4.4%</u> | | |
| GOLD: | BREW YORK | TONKOKO |
| SILVER: | TRIG | SCARTH |
| <u>ABV 4.5% TO 4.7%</u> | | |
| GOLD: | YORKSHIRE HEART | KRUSH |
| SILVER: | TURNING POINT | VOGON POETRY |
| <u>ABV 4.8% TO 5.4%</u> | | |
| GOLD: | TURNING POINT | VELVET GOLDMINE |
| JOINT SILVER: | SUNBEAM | BLACK FOREST GATEAU PORTER |
| | TRIG | INTERLOPER |
| <u>ABV 5.5% AND OVER</u> | | |
| GOLD: | FIVE TOWNS | SHADOW OF A GIANT |
| SILVER: | FIVE TOWNS | WAY OVER YOUR HEAD |
| <u>OVERALL</u> | | |
| GOLD: | FIVE TOWNS | SHADOW OF A GIANT |
| SILVER: | YORKSHIRE HEART | KRUSH |
| BRONZE: | HARROGATE | NIDD MILD |



MY FIRST CAMRA TRIP

CHRIS STEWARD

Having been a member of Camra for a year I spoke to a couple of members about the minibus beer trips and thought they sounded like a great idea. Unfortunately the first couple of dates from then were not doable for me but on 2nd August I made my debut, a tour of pubs to the north of York.

We met in York at 1pm and left in our minibus on time – the chairman Chris Tregellis thought leaving on time would be good for me to mention in this article, but I shouldn't comment on whether that was always the case!

The first stop was the Dawney Arms at Shipton by Beningbrough which was a solid start – a selection of Landlord and Boltmaker were the order of the day and at an exact £5 per pint were an ideal way for someone's Scottish five pound note that they seem overly worried about to be used. This was the only pub on our tour that I had been to before and it was as good as ever.

Then we went to Tollerton for the Black Horse where it was Black Sheep or Old Peculiar in the main, the former for me which was

very enjoyable. We got a lovely welcome in what like all the pubs felt a lovely community venue. The food is apparently very good but we only got as far as pork scratchings!

Our third stop was a very characterful (James Bond merchandise and a stag's head on the walls!) Black Bull at Raskkelf which very kindly opened especially early for us. I enjoyed the Stud Blonde (a beer not a Labrador) but they also had a local gluten free beer from Hambleton which showed the good variety. Theakstons Best and Old Peculiar were also both there, which certainly seemed the go to brewery for the day.

Next was the Mended Drum at Huby, where picks included Theakstons Best again, Black Gates Stout, Anthology New England and I even strayed onto a taste of peach cider (straying onto cider is a step for me, nevermind peach), which I would recommend. Some of us enjoyed a sit outside in the pub's large outdoor area which is known to be great for events, or simply a quiet beer and chat as we had.

For the fifth pub we moved to the White Bear Inn at Stillington which was pleasingly busy and there was a wide selection of beers – so much so that this was my first two pint pub! There was White Bear Bitter, Leeds Pale, Daleside Blonde, Acorn 2 Little Ducks and a London Thunder Classic Porter. There was also a notable Sam Smiths Alpine Lager tap but it is apparently purely historic and embedded into the bar, the pub has not been Sam Smiths for decades and was subsequently linked to Tetleys.

two other pubs nearby, one of which had a pool table and Chris Tregellis could not have wrote the script for his personal day better as he downed the final black of the day before we dashed to our bus like our lives depended on it (though that is not that fast for middle aged people who've been drinking all day!).

Back to York by 10pm after what really was a great way to spend a summer's day, I would urge more members to try it and I will certainly be back!

Finally we went to the George Hotel in Easingwold which was a lovely place to end the trip and present the York Camra Pub of the Season award to Euan (to whom, thanks for the sausage rolls and pork pies!). Again there was a great choice including Theakston Best, Loop Bristol, Thornbridge Strong and also Sweet Symphony Modern Bitter – the latter sounding and proving a great final beer. We kindly got provided with food in what is a lovely venue, with the low beams a delight to add character and ensure that late in the day the taller amongst us kept sober!

I have always thought Easingwold is a lovely town which has everything you really need and the setting of the George, just off the Main Street was excellent. As we were there for a couple of hours we were also able to try



Bishopthorpe Sports & Social Club

Main Street, Bishopthorpe Tel: 01904 707185
bishopthorpeclub@gmail.com

Opening Hours

| | |
|----------|-----------------|
| Mon-Thu | 4pm - 11pm |
| Friday | 4pm - Midnight |
| Saturday | Noon - Midnight |
| Sunday | Noon - 11pm |



CAMRA York Club of the Year
2013, 2014, 2015, 2019, 2023 & 2025



Ossett White Rat, Black Sheep and Rotating Guest Ales



Large Function Room Available to Hire

New Members Welcome - Just Call in!



Live Sport

• Pool & Snooker • Entertainment

REAL COFFEE. NO SHORTCUTS. BREWED IN YORK.

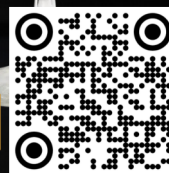
NORSE CODE

Like proper ale, flavour starts with provenance.

- Yorkshire Roasted Coffee
- Single Origin, Fair Trade Sugar
- No Artificial Flavourings

Enjoy it Neat or On Ice.

Ask your Local Pub to stock Norse Code.



NORSE CODE | COFFEE LIQUEUR. DONE PROPERLY.

ON YOUR BIKE

RICHARD KETTLESTRING

For 2025's summer cycle an idea popped into my head: how about a Sam Smith's pub tour. Sam Smith's beer is very tasty, it's a good price, a lot of their pubs are steeped in history with a lot of original features, so this could be an interesting tour, the only problem was knowing what pubs would be open, as we know, Sam Smith's pubs can open and close faster than the kitchen swing bin.

But before the cycle ride in July I wanted to visit the home of Sam Smith's, Tadcaster.

So at the end of May I jumped on my bike and headed off.

I passed The Ebor in Bishopthorpe, The pub is currently closed but having a face-lift taking it back to its original brick so it may re open in the near future.

I passed through Appleton Roebuck where there are 2 Sam Smith's pub, The Roebuck inn which opens later in the day and The Shoulder of Mutton which has been closed for years.

Next, I passed through Bolton Percy where the one and only

pub The Crown is closed and has been for some years.

Before I set off for Tadcaster I had done my research so I knew only 3 Sam Smith's pub's were open, The Royal Oak, The Howden Arms and The Falcon Inn, both the Royal Oak & The Howden Arms were nice traditional Sam Smith's pubs, the Falcon Inn looked very run down and could do with some serious money spending on it. Even The Angel & White Horse which is Sam Smith's flagship pub on Tadcaster high street was closed which is such a shame. One little Gem though was the Little Delicatessen on the high Street next to the Brewery, it sells normal Deli delights and a full range of Sam Smith's bottled



beers and is very tidy and well looked after.

I enjoyed fish and chips from the local chippy and ate them down by the river.

I knew that if I got my timings right I would get back to Appleton Roebuck by 4pm to enjoy a pint in The Roebuck Inn, there was no OOB (OLD BREWERY BITTER) on hand pull but I did enjoy a pint of XXXX, and the pub is a delight with an old cast iron range that in winter will be so very warming.

The day of the summer cycle arrived, the temperature was 30 degrees, maybe a little hot for cycling but it just meant cycling faster to get more of a breeze.

We met in the stalwart of The Crystal Palace which has been open for year's, it was very busy with race goers and unfortunately the OBB had run out, but you could still enjoy Dark Mild, Extra Stout or Taddy Lager.

We then had a long but pleasant cycle to Long Marston, we cycled on a great cycle path that runs behind Harewood Whin, it's all been re wilded with wild flowers and trees, a haven for wildlife.

This path brings us out in Rufforth, another Sam Smith's pub that is closed is The Tankard and has been close for a couple of years.

A couple miles further up the road we arrived at The Sun at Long Marston.

This pub has been open for about 4 months and it looks fantastic on both the inside and out and friendly bar staff.

The choice was OBB, Extra Stout, XXXX, and Dark Mild, they also serve food which looked and tasted great, we sat in the huge beer garden and we almost cooked ourselves under the hot sun.

Our next stop was The Boot & Shoe in Tockwith, again a well



looked after tidy pub serving OBB, XXXX, Dark Mild, Extra Stout and Taddy Lager.

One thing you need to remember when drinking in a Sam Smith's pub is that phones are not permitted, no texting, no calling, no showing photos and no doom scrolling, which hopefully encourages good old fashioned conversation.

Our next leg of the cycle was a long ride across county to Appleton Roebuck, luckily it was a flat ride.

We passed through Askham Richard where unfortunately another Sam Smith's pub has been closed for a few years, The Rose & Crown.

We passed close by The Buckles which is located on the A64, a massive pub which again has been closed a few years.



We finally arrived at The Roebuck Inn, we sat inside as it was far too hot outside, the pub was nicely busy. The choice on the bar was XXXX, Dark Mild, Extra Stout and OBB on keg,

The cast iron range was waiting for its time to shine later in the year when the weather would probably cool down.

Heading back into York I decided to call at one more Sam Smith's establishment, The Brigadier Gerard, a huge building with polished wood panelling all around, the choice on the bar was OBB, Extra Stout, Dark Mild and Taddy Lager.

What may sound at first like quite the monotonous day, proved to be an enjoyable tour of pubs with friends. Fingers crossed when we next repeat the tour we will have a few more pubs to visit!

VENI, VIDI, MUSTUM BIDI

NICHOLAS BURROWS

I came, I saw, I drank cider... Yorkshire has a cider tradition that goes back to the founding of the monasteries in the early Middle Ages. It is a history that has now largely been forgotten.

When CAMRA's St Alban's Branch sought out ciders from the Howardian Hills, north of York, it was a great opportunity to share the fruits of 'Yorkshire's Cider Country' with the city once known as Verulamium, one of the great cities of the Roman Empire.

Having spent the morning in endless traffic jams delivering the cider, Boudica's sacking of the city in AD61 seemed more like inspired planning than mindless slaughter. The journey was worth it though, eight ciders from four producers in the York Branch area offering the festival a new perspective on regional cider.

Husthwaite was known as Yorkshire's orchard village in the eighteenth and nineteenth

centuries but its renown waned in the last century. The tradition has been revived by Cameron Smith, Head Cider Maker at Orchards of Husthwaite. Many of the ciders are sold at festivals, often flavoured and very popular locally. Si King and Dave Myers, The Hairy Bikers, visited and were suitably impressed.

Across the valley, Ampleforth Abbey produces a medium dry sparkling that came third in national championships.

The restoration of Coulton Mill was filmed for TV's 'Restoration House', including the replanting of the orchard. A 'Great Taste Award' followed with cask cider a speciality.

Finally, Thornborough Cider has been acknowledged as the best new producer in the UK with naturally carbonated ciders using wild yeasts.

All of our local cider is hugely individual and went down a treat in St Albans!

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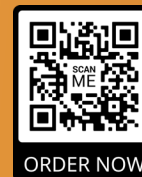
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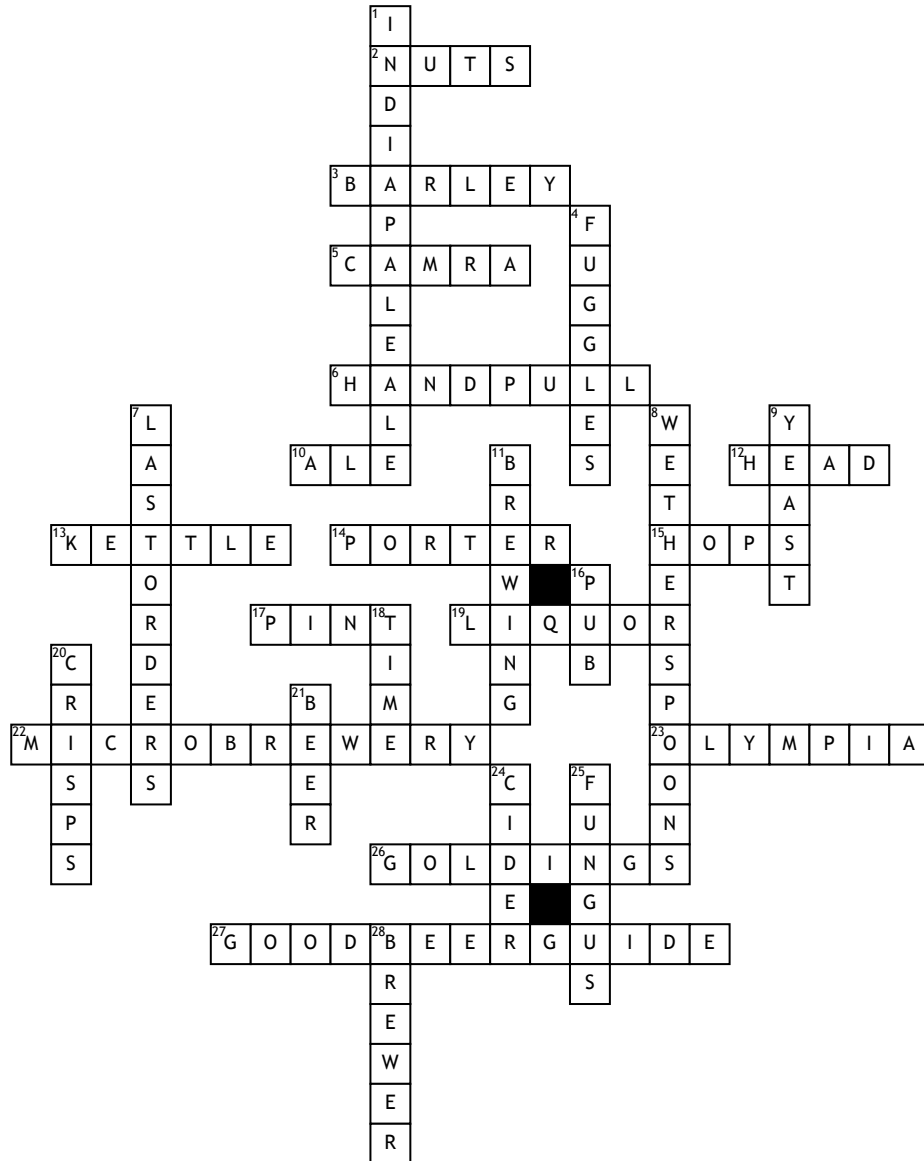
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