

HOUSE BOOZER

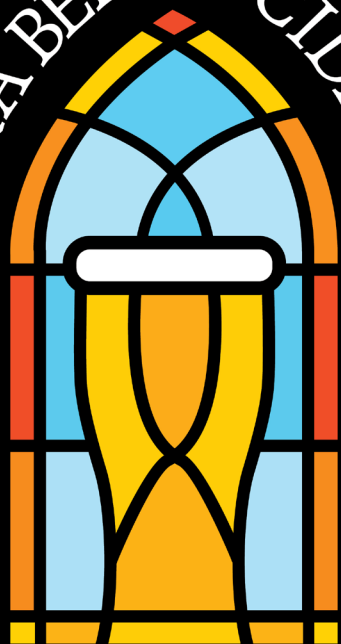


PINTS, PUBS, PEOPLE.

YORK BEER AND CIDER FESTIVAL

WEDNESDAY 16 SEPTEMBER TO SATURDAY 19 SEPTEMBER

YORK CAMRA BEER & CIDER FESTIVAL



SEPTEMBER
16TH – 19TH 2026

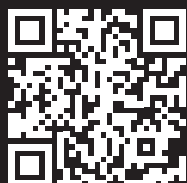


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PARISH CHURCH



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YORKBEERFESTIVAL.UK



SCAN ME FOR FESTIVAL TICKETS

LETTER FROM THE EDITOR



We are now in the final countdown to our annual beer and cider festival, which means it is also time for the Ale Trail with twenty pubs around our branch area to visit. Whether it is to earn free pint vouchers at our festival or free entry, it is an excellent way to see the variety of hostelrys we are so lucky to have in our branch.

This will come as no surprise to those who have attended our Pub of the Season presentations in recent weeks where we have celebrated great publicans and great beer. At a time when pubs are under great pressure, be sure to support them where you can and appreciate the welcoming staff who keep the pints flowing.

Make this a Summer of Pubs before a Festival Fall... Cheers!

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FESTIVAL FEVER INCOMING!

MARTIN SMITH

You are cordially invited to a beer festival. The York CAMRA Beer and Cider Festival will run from 16 – 19 September. Put those dates in your diaries! We will be serving over 200 cask and keg beers, ciders and perries, plus wine and mead, in a fabulous celebration of the best in real ale, craft beer and real cider.

We look forward to welcoming you to what will be a marvellous event celebrating everything that is best about beer and cider in a friendly and celebratory atmosphere. This will be our fourth time in the glorious surroundings of St Lawrence's Parish Church, near the city walls, at the top of Lawrence Street, and on several bus routes to and from the city centre. There will also be a cycle park on site. This will be an inclusive event with wheelchair friendly facilities. Well-behaved dogs on a lead are welcome in the grounds and accompanied children are free and welcome anywhere until 8pm).

Details of the Festival sessions, ticket prices and, crucially, how to book your tickets are on the advert on page 2, and on our website <https://yorkbeerfestival.camra.org.uk/> – book early to avoid disappointment.

CAMRA members get free Admission to the festival on production of a current membership card. This is a new National benefit and applies to all UK CAMRA festivals. So, there has never been a better time to join CAMRA at <https://camra.org.uk/membership>. We recommend members obtain a free advance ticket to be sure of getting in. You can turn up at the door, but entry depends on available capacity.

PLEASE NOTE THAT WE ARE A CASHLESS EVENT. All payments need to be made by card or device.

So, what will be on offer at the festival. Well, it wouldn't be a CAMRA festival without a strong focus on the very best of real ales. There will be over 135 real ales on sale. We will be showcasing

some terrific ales from our local independent brewers and running our Locale beer of the festival competition. About 25% of the cask beer will be from Locale breweries, i.e. beer brewed within 25 miles of the festival venue. Trig Brewery of Poppleton will brew this year's Festival Special, a one-off beer created by Trig with a little help from some of our Festival volunteers. Full details of the brew are still being discussed with the brewer and will be released at a later date.

The publicans here in York and the surrounding villages do a great job supporting our local breweries. So, the Festival will

bring you something different. About 75% of the cask beer offering will comprise a carefully chosen range of quality real ales from various regions around the country, beers that are new to or rarely found in York. We will also offer a range of interesting British keykeg beers. The York Beer Festival is an international event. A carefully chosen selection of the best in European beer and beer styles will be available in keg and keykeg.

The York CAMRA Beer and Cider Festival will have a fine array of real ciders and perries from around the country, including a good selection of locally made



Yorkshire products. Real cider or perry is fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated juices, added sweeteners or artificial flavourings. Fruit ciders have proved very popular in previous years, so we also offer a range of examples. Our cider team avoid picking fruit ciders which use fruit juice concentrates where possible. Over 80% of our offering is from providers on the CAMRA real cider and perry list.

Free programmes containing the starting beer and cider lists will be available at the Entrance. The lists will also go on-line shortly before the festival, and on-line live lists will be running during the festival.



Note that not all beers will be available at all times. The most popular cask beers will run out. We order in one firkin (72 pints) of each beer at the start of the festival. When it's gone, it's gone! as they say in some supermarkets. Any beers which generate that word of mouth buzz amongst festival goers or our volunteer workforce are likely to run out fairly quickly. Inevitably there will be a reducing choice towards the latter part of the event. Also, there is limited space to serve our keg, keykeg and cider offerings so that some drinks will only come on as space is created by other drinks running out. Within these limits we do aim to have a broad range of drinks available at all times covering the full spectrum of styles.

New Mencia Tumblers (2/3 of a pint) will join the Goblet and Pint glasses in our range of fully coloured souvenir glasses at £3.50 (non-refundable), but you can bring along your own CE marked and lined glass, if you prefer.

Our wine bar will offer a range of red, white and rose wines and prosecco. It will also offer a range of meads. We are adding quality local gin and tonic to our drinks offering, available from the Wine bar. There will be tea, coffee and soft drinks available in the Church from the CAMRA cafe.

There will be a range of hot food available on site throughout the Festival from local vendors; Ged Bell

pie and peas, Cleancrust pizza and a further vendor, to be announced, covering a different cuisine. The CAMRA cafe also offers popular snacks including crisps and warm pork scratchings.

This year we will be running a daily raffle, the proceeds from which will be shared 50/50 between CAMRA and our local charity partner, York Rescue Boat.

York Rescue Boat is an independent search and rescue charity based in York. The primary focus of their volunteers is on the Rivers Ouse and Foss in York, but they are also part of the national flood response network. As well as prevention and rescue work, the charity also provides education on the dangers of open water and how to keep safe, to schools, groups and Universities. In its first 10 years, it has saved 40 lives and attended 872 incidents. The prizes on offer will cover an array of alcohol, experience or food related items. More information closer to the date!

Once again, we will be using the Church Hall for various ticketed educational events. There will be a range of tutored tasting sessions and presentations by local brewers. The brewers of Brew York and Great Newsome will be presenting sessions. There will also be a tutored tasting

session on Beers in the Wood with commentary from a brewer, a publican and an aficionado. Watch the website for more details closer to the date.

Running a beer festival is not cheap. We need to pay for all that lovely beer in addition to significant site hire and infrastructure costs. There are sponsorship opportunities to suit a range of budgets, starting at only £100 +VAT. All sponsors enjoy great exposure and get special perks, including free entry to the festival for a small party on the day of their choice. Contact John Thompson on sponsorship@yorkcamra.org.uk for more details. We also offer corporate packages for group events.

For further festival information please visit our website <https://yorkbeerfestival.camra.org.uk/>





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

We show live sports, including all games on Sky and BT Sports.

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



FOLLOW THE ALE TRAIL

JORDAN HENNESSY

York CAMRA's Ale Trail returns once again offering the chance to win free entry and pints at the 52nd York Beer and Cider Festival in September.

Participants are encouraged to pick up an ale trail card at any of the twenty participating pubs (or download the form at york.camra.org.uk/ale-trail/).

Then, they collect a sticker from each of the pubs they visit after buying at least a half pint of real ale or cider.

The trail runs from Friday July 3 until Monday August 31.

Any CAMRA member who collects 12 stamps will receive tokens for two free pints at York CAMRA's beer festival; any CAMRA member who collects 16 stamps will receive tokens for three free pints, and any CAMRA member who collects 20 stamps will receive tokens for five free pints.

Any non-member who visits 12 of the pubs will get free entry to the Wednesday or Thursday session

of the York Beer and Cider Festival.

Any non-member who visits 16 of the pubs will get free entry to any session of their choosing.

And any non-member who visits all 20 pubs will get free entry to two sessions.

Participants can join CAMRA before submitting their ale trail entry to receive free pint tokens as CAMRA members can now gain free entry to all CAMRA festivals across the country.

The pubs on the Ale Trail are:

- The Blue Bell, Fossgate
- The Golden Ball, Cromwell Road
- Brewhemian Hopsody, Fulford
- Waggon and Horses, Lawrence Street
- New Inn, Cliffe
- The Falcon, Micklegate
- The Volunteer Arms, Watson Street

- The Little Ale House, Stonegate
- The Old Grey Mare, Clifton Green
- Helmsley Brewing Company, Helmsley
- Three Legged Mare, High Petergate
- The Last Drop Inn, Colliergate
- Eagle and Child, High Petergate
- The Fox Inn, Stockton on the Forest
- The Wheatsheaf Inn, Burn
- The Feathers Hotel, Pocklington
- St Vincent Arms, Sutton upon Derwent
- Golden Slipper, Goodramgate
- The George Hotel, Easingwold
- The White Bear Inn, Stillington

Ale Trail organiser Angela Frankland said: "It is exciting to bring back our Ale Trail for another year with a new mix of twenty pubs across our branch area.

With plans well underway for our beer festival just over two months away, the trail offers entrants a chance to support pubs at a difficult time and perhaps try a

pub or two that they have never visited before."

The 2026 York Beer & Cider Festival runs from Wednesday September 16 until Saturday September 19 at St Lawrence Parish Church.

This festival, run by the Campaign for Real Ale (CAMRA), promises to have more beers and ciders than any other festival in Yorkshire with over 200 available plus wines, prosecco, meads and soft drinks, plus an extensive selection of food on site. Tickets can be bought here: <https://yorkbeerfestival.camra.org.uk/sessions/>

Completed ale trail entries can be emailed to York CAMRA's Secretary Jordan Hennessy at secretary@york.camra.org.uk.



The Havelock BEER & CIDER 24 - 27 SEPTEMBER FESTIVAL

BEER

CIDER

FOOD

MUSIC

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LIVE MUSIC & PUB QUIZ
BREWER TALKS
BAR MEALS
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SPORTS CLUB CELEBRATES WINNING BAR

CHRIS TREGELLIS

The heat is on.

Yes, tropical Summer heat (remember that) and growing World Cup fever. Enthusiastic CAMRA members took time off from the football to attend the presentation of our Club of the Year award.

Chris Tregellis made the journey to the club to present the award and he praised what is a very respected community asset.

Manager, Kevin Johnson, was there to receive the award, which is his second, and here he is with his dedicated bar team.

Any worries about the heat were soon dispelled as the Tim Tayors on offer were both at a good cellar temperature: Landlord and Blonde (no jokes please!)

Despite only promising "nibbles" members were rewarded with pizzas and chips by the club and somehow they found room to devour them along with the beer.

A worthy winner of our best Club award.



York Sports Club
Clifton Park, Shipton Rd, York YO30 5RE
Mon - Sun Middyay to Late

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Join with the direct debit form below, online at join.camra.org.uk or scan the QR code to get started.



Enter your details and complete the Direct Debit form below for a £2 repeating annual discount and a re-occurring membership.

Alternatively you can join online at join.camra.org.uk or call 0330 153 9924* (Weekdays 9am to 5pm).

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Title* Surname*
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..... Postcode*
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Partner's Details (if Joint Membership)

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Forename(s)
Date of Birth (dd/mm/yyyy)
Email address

We will process your data in accordance with our Privacy Policy which can be found at camra.org.uk/privacy-policy.
We will only send you communications you have consented to, see above tick boxes, and service-based communications. To manage your full set of communication preferences, please visit your online member account at account.camra.org.uk.

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 0330 153 9924*

Name(s) of Account Holder

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Bank or Building Society Account Number

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Branch Sort Code

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Please indicate whether you wish to receive our quarterly award winning magazine **BEER** by email OR post: ☐ Email ☐ Post

I wish to Opt-in to ☐ General Communications ☐ Branch Communications
We will ask for your consent in future communications and you can log-in to account.camra.org.uk and edit your membership preferences at any time.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date Applications will be processed within 21 days



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BREWERY WORD SEARCH

Z	W	W	M	K	L	V	K	L	R	K	U	V	W	H	B	J	S
A	K	S	N	Z	O	G	P	N	O	D	L	X	Z	N	W	L	Z
B	T	N	K	Z	X	S	C	R	N	K	A	X	X	X	M	R	H
X	R	J	H	I	N	T	S	O	W	F	M	L	S	A	Q	E	L
R	I	E	T	E	R	I	R	E	B	O	T	N	E	R	O	M	S
I	U	W	W	J	L	K	L	I	T	C	L	R	E	S	O	L	N
N	T	D	I	Y	O	M	S	K	G	T	W	D	T	G	I	L	P
S	F	N	G	G	O	A	S	T	L	T	G	H	T	R	R	D	Y
C	G	D	L	A	R	R	E	L	A	E	X	Z	M	O	X	S	E
X	B	D	M	R	T	N	K	B	E	L	Y	X	D	M	P	M	Q
H	Y	X	R	M	E	E	V	Q	N	Y	L	E	A	N	J	V	O
H	A	L	F	M	O	O	N	F	K	C	Q	I	S	M	T	L	G

Find the following words in the puzzle.

Words are hidden → and ↓ and ↘

BREW YORK
DALESIDE
HALF MOON
HELMSLEY

ILKLEY
KIRKSTALL
OSSETT
RUDGATE

TRIG
WOLD TOP

CAMRA'S NATIONAL INVENTORY OF HISTORIC PUBS

PAUL AINSWORTH, PUB HERITAGE GROUP

Despite the turmoil in the licensed trade over recent years, Britain remains blessed with many pubs that retain traditional, and often beautiful, historic interiors. Over thirty years ago, a body of CAMRA members began compiling a National Inventory of Historic Pub Interiors. Initially, they aimed to identify and record the most intact pre-war pub interiors, regardless of their architectural distinction. Before long, it was decided also to include pubs with special features or rooms of national significance. By then, around 270 pubs had inventory status.

The next step was to develop regional inventories, capturing interiors that fell short of the criteria for the national list but were nonetheless of significant historic interest. Around the same time, early post-war pubs built on traditional lines and still intact also became eligible for inclusion.

A few years ago, CAMRA's Pub Heritage Group (PHG) agreed to move to a single inventory, based around a grading system using

star ratings. Interiors are eligible for consideration if they have remained essentially unaltered for at least 50 years. There are three key aspects for assessments:

Layout – survival of historic layout and internal divisions, either intact or readily discernible.

Historic fittings and decor – particularly old or original bar counters, bar-backs (gantries), fixed seating, fireplaces, plasterwork, vestibules, panelling, tiling and other ceramics.

Notable rooms and features – such as partitioned snugs; counter-less pubs; tiled paintings; snob screens etc.

The rarity of both historic layouts and historic fittings counts very high in the selection process.

The current grading system is simple and easy to understand. Within the single National Inventory of Historic Pub Interiors are three grades:

Three Star pubs are of outstanding historic importance. They will have stayed wholly or largely intact, in terms of layout and fittings, and/or retain rooms or features that are truly rare or exceptional. Only limited loss of such components is allowable before an interior fails this standard. Currently 303 pubs are in this category.

Two Star pubs are of very special historic interest. They are highly important but fall just short of Three Star levels of overall intactness and/or rarity. Lost elements, often of layout, are clearly in evidence. There are presently 270 such pubs.

One Star pubs, by far the most numerous category (740), are of special historic interest. They have either readily identifiable historic layouts or retain rooms or features of special interest. More significant changes are allowable in this category than for the first two categories.

PHG keeps gradings under continual review and makes changes where appropriate. Generally, this is because alterations to an interior have impacted on the pub's historic importance. In other cases, members will re-assess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of views is felt to be beneficial.

PHG also campaigns hard to protect and promote these precious heritage

assets. Over the years, we've been able to get many of them statutorily listed so that they enjoy an extra layer of protection from unwanted alterations. Where inventory pubs come under threat of closure or unsympathetic change, we'll do what we can to save them. On a positive note, we seek to raise awareness of the delights these pubs provide, through our website and a range of publications.

You can find much more information about the National Inventory, and heritage pubs generally, at camra.org.uk/heritage-pubs. A complete list of inventory pubs is at camra.org.uk/heritage-pubs/national-inventory. We also issue a monthly bulletin featuring news about heritage pubs. To subscribe, email bulletin@pubheritage.camra.org.uk with **Subscribe** as the subject.



CAMRA members present a plaque recognising The Fox, Holgate's heritage to Kathleen and Albert Smith in 1982.

**JOIN US AT THE WAGGON AND HORSES
FOR AUGUST BANK HOLIDAY
FRIDAY 28TH - SUNDAY 30TH
FOR BEER, BARBECUE AND GOOD TIMES**



A BRIEF HISTORY OF WORLD CIDER

NICHOLAS BURROWS

Cider is among the oldest alcoholic drinks in the world; its story closely tied to the spread of the apple. Originating in the Tien Shen mountains of modern-day Kazakhstan in Central Asia (yes, where Borat comes from!), where the wild apple, *Malus sieversii* still grow, early humans likely discovered cider through the natural fermentation of pressed fruit. As apple cultivation spread west into Europe, cider followed, particularly in regions unsuitable for vineyards. The apples route to Europe is a narrow path, known to us as the Silk Route, and passes through a desert known as Eden.

The Greeks and Romans were familiar with fermented apple drinks, though grape wine dominated their culture. The ancient Hebrews knew cider as shekhar. It was the Romans who helped disseminate apple-growing techniques across their empire, introducing orchards to Britain and northern Gaul. In these cooler, wetter climates, apples thrived where grapes struggled, laying the foundations for cider's later importance. By

the time of Pliny the Elder in the 1st century CE, cider-like drinks were already documented.

In post-Roman Europe, cider developed as a distinctly regional drink. During the early medieval period, monasteries played a vital role in refining orchard management and fermentation. In Britain, Yorkshire was the first county to produce cider, although Julius Ceasar noted that the ancient Celts made a potent drink from crab apples.

The Norman Conquest of 1066 brought improved apples and more systematic cidermaking methods from northern France, strengthening both quality and reputation. In France, particularly in Normandy and Brittany, cider became a cultural staple and gave rise to distilled products such as calvados.

By the 17th and 18th centuries, cider enjoyed something of a golden age. In England, it was respected not only as a farm drink but also as a refined beverage among the

landed classes. Writers such as John Worlidge documented cidermaking in detail, and named varieties and techniques began to matter more. Regional styles emerged, rooted in local traditions and apple types, such as Yorkshire Redstreak. An early example of today's interest in terroir.

Cider crossed the Atlantic with European settlers and became the dominant drink in colonial North America. Apples grew readily, and cider was easier to produce consistently than beer. However, its prominence waned in the 19th century with the rise of beer, urbanisation, and the effects of temperance. Prohibition in the United States dealt a severe blow, with



many orchards destroyed or repurposed.

The late 20th century saw a revival driven by renewed interest in traditional production, heritage orchards and craft methods—values strongly aligned with CAMRA's ethos. Today, cider spans a spectrum from industrial brands to farmhouse and craft expressions. Its history, rooted in local agriculture and regional character, continues to resonate with those who champion authenticity, provenance and real cider.

Although traditionally associated with countries of northern Europe with strong apple-growing traditions, particularly the United Kingdom, France, and Spain, cider is now a global industry with evolving styles and markets. The UK remains one of the largest producers and consumers, with a well-established commercial sector dominated by large brands alongside a revitalised craft industry. France is known for regional specialities such as Normandy and Brittany ciders, often protected by geographical indications, while Spain's Asturias and Basque Country produce distinctive, tart styles.

As you can see, cider has had a rich history around the world...and we hope a fruitful future to come.

NOT THE LAST DROP

CHRIS TREGELLIS

Members and other York drinkers will be aware of the checkered history of the Last Drop.

York Brewery thought it was a good idea to give its pubs hanging theme, maybe this accounts for its ups and downs.

The brewery was taken over by Black Sheep before it also had issues and the pub was closed for a while until Paul Kemp stepped forward and put things back on track. Unfortunately Paul has had to move on himself for personal reasons but it looks like a new operator should be in place by the time you read this.

Anyway the Last Drop is our 2026 City Pub of the Year and for good reason. Chris was there to make the presentation and sampled the White Rat and Old Peculiar (both excellent) and took note of the six additional cask beers on offer.

Members enjoyed the beers and the pizzas supplied after the presentation and took heart that the next chapter of one of our most important pubs is to be a hopeful one.

Well done Paul, and we wish you the very best in the next chapter of your career.



*The Last Drop
27 Colliergate, York
YO1 8BW*

*Mon – Fri 11am–11pm
Sat 11am – Midnight
Sun Midday –
10:30pm*

IS THIS REAL ALE? IS THIS JUST FANTASY?

DARREN GREENWOOD

Brewhemian Hopsody, a neighbourhood bar less than a year old, has been declared our Summer Pub of the Season for the City Region after revitalising Fulford's pub scene.

Licensee Katie, a former emergency planner, is a beer enthusiast, who chooses the ales and does the cellaring, whilst HR expert Amanda helps after work.

York Camra's Karl Smith, who nominated Brewhemian Hopsody for the award, says drinkers are bound to find something of interest, with the free house having three handpumps, two for rotating casks and the third for a stout or cider.

Karl commented:

"On a couple of visits, I have enjoyed well-kept beers from Blue Bee, Left-Handed Giant, Pentrich and Coley's.

"There are also six keg beers on tap, including a Weissbier, supplemented by an extensive and interesting variety of canned beers including some ready cooled in the fridge. There is also some bottled beer including a good range of Belgian beers."

Karl added: "There are a number of reasons why CAMRA picks Pubs of the Season. One is to recognise and encourage newcomers like those who run this quality pub, and I am delighted it has achieved the award so soon."

Katie commented that after 20 years, her former work was not satisfying and she and Amanda had a love of craft ales, with both seeing a need for a bar in Fulford.

Katie said: "We wanted our venue to be two things: both a community hub where we could get to know people and be craft beer specialists, offering something different

that is the best quality we can find.

"I think we are different, not only because we serve independent craft beer and real ale, but because we offer a personal touch and make everyone welcome. Customer service is the number one priority for us and I think that shows when people walk through the door.

"I am passionate about mental health and firmly believe a bar is more than about getting

a good pint. It's a place to socialise and connect with people.

"It's a place people who are lonely or isolated can come for company and a chat, either with us or other customers."



1. VELTINS PILSENER	VELTINS	4.8%	PINT	6.00
2. VIRTUOUS	KIRKSTALL	4.5%	PINT	5.90
3. RADIOACTIVE WORMS	AZVEX	5.2%	PINT	7.60
4. HEFFE WEISSBIER	WEIHENSTEPHANER	5.4%	PINT	6.80
5. TOP OF THE ROCK	PENTRICH	7.0%	PINT	6.80
6. I WAS WORKING IN THE LAB	LATE ONE NIGHT	5.2%	PINT	6.80
7. MILKSHAKE	WIPER & TRUE	5.6%	PINT	6.90
8. NORTH OF SOUTH	PENTRICH	4.0%	PINT	5.20
9. NECTARON	BLUE BEE	5.0%	PINT	5.20
10. STRAWBERRY MOSITO	BUMBLEBEE	3.4%	PINT	5.80

Brewhemian Hopsody
42 Broadway, Fulford, York YO10 4JX
Tues - Thurs 3pm - 10pm, Fri/Sat 1pm - 10:30pm, Sun 1pm - 8:30pm



LAST DROP INN

YORK

THE LAST DROP INN, A TRUE FREE HOUSE, 10 CASK ALES & CIDER ON THE PULL EVERY WEEK. LOCAL SPIRITS, WINES, LOW & NO ALCOHOL DRINKS AND TRADITIONAL BAR SNACKS. DOG FRIENDLY. OPEN ALL DAY, 7 DAYS A WEEK.

MEETING FRIENDS IN BAMBERG

CHRIS TREGELLIS

Bamberg is a German city less than half the size of York yet it supports no less than nine World class breweries.

It's not surprising, therefore, that you'll meet interesting people in some of them. I'm a regular visitor with a fellow CAMRA friend and always enjoy my time there.

Once in the Klosterbraeu we bumped into fellow York CAMRA members, Colin and Angela and another time in Spezial we met John Conen, author of the Bamberg and Franconia guide.

This year, after visiting six of the nine, we went to Schlenkerla where the famous Bavarian smoked



beer is served from a giant wooden barrel as seen here in the Wirtsstube.

It's a busy bar, as you can imagine, but finding a place at the back of the bar we got talking to a gentleman also savouring the beer. After a while it became evident that he was English so we spent an enjoyable time discussing the merits of Franconian beer and breweries.

Only later did we discover that the gentleman was Graham Lees, one of the 1971 original CAMRA founders and author of the Good Beer Guide to Munich and Bavaria.

Graham was very interested to learn that we were making efforts to re-discover some of the history of our branch which was one of the CAMRA pioneers. Maybe he'll drop by to see some of our founding members some day.

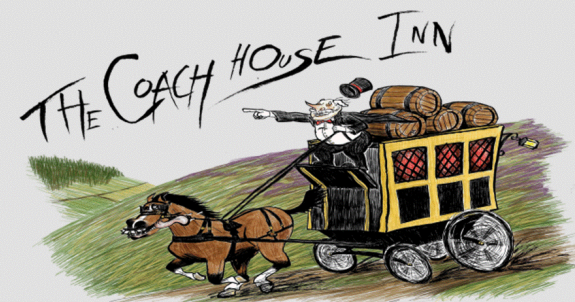
Next day we met him again at Bamberg railway station and resumed our chat so be sure to be on good behaviour if visiting Bamberg as you will never know who you will bump into!

WHAT'S COMING UP

York Branch of CAMRA meet regularly for branch meetings and social events. Friday Five socials are the second Friday of the month, Cycle Socials the third Friday of the month (February – November) and branch meetings are the last Tuesday of the month.

We also have presentation evenings for our Pubs of the Season and coach trips to visit

parts of our branch outside York city centre. To find out more about upcoming events, visit our website <https://york.camra.org.uk/branch-events-socials-and-meetings/> or scan the QR code below:



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Word directions and start points are formatted: (Direction, X, Y)

BREW YORK (SE,1,3)
DALESIDE (SE,4,3)
HALF MOON (E,1,12)
HELMSLEY (SE,4,4)

ILKLEY (SE,7,4)
KIRKSTALL (SE,11,2)
OSSETT (SE,7,5)
RUDGATE (SE,1,5)

TRIG (SE,10,4)
WOLD TOP (SE,6,2)

LAST ORDERS...



KEEP IN TOUCH

Website: york.camra.org.uk

Beer and Cider Festival Website:

www.yorkbeerfestival.camra.org.uk

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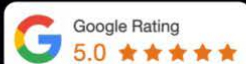
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