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today!



as an
independent
free
house!

Welcome to
The Slip Inn's

1st Birthday Party!

A one-day mini
Beer Festival

with lots of lovely
Real Ale & Cider, Hot
Food and Live Music!

Sat 19th Feb 2011

20 Clementhorpe, YORK

Welcome to our 1st Birthday Party!

This event marks the end of a great first year for us here at The Slip, and is intended as a huge thank you to everyone who has supported us and helped the pub along its new path of independence. We have been quite taken aback by all the support and encouragement we have received, and we are very glad and thankful that so many of you seem to share our enthusiasm for the simple pleasures afforded by a good, honest community local! We have aimed to achieve just a few basic things over the past year, namely to offer a consistently warm welcome in a safe, friendly environment where our customers can relax and converse and enjoy a great tasting drink. We believe if we can achieve that then everyone here can collectively do the most important job of all which is to create that elusive magical buzz which constitutes a great pub atmosphere. It has happened many times here this year and hopefully today will be another such occasion. Thanks again, hope you enjoy the party! (Jon, Julie, Paul and Sarah)

The Beers

On the Indoor Bar:

Elland - Bargee

Amber 3.8%

Elland Brewery was originally formed in 2002 as Eastwood and Sanders by the amalgamation of the Barge & Barrel and West Yorkshire Breweries. The company was renamed Elland in 2006 to reinforce its links with the town of Elland. Their delicious 4.2% golden bitter Beyond the Pale proved extremely popular at our big September festival and here they make another appearance with Bargee - a full flavoured bitter brewed with three different malts and English hops. An ideal session bitter.
(Elland, Nr Leeds, W.Yorks)

Brown Cow - White Dragon

Pale 4.0%

Sue and Keith from Brown Cow were our very recent guests here at The Slip for a brewery showcase evening, and it's fair to say that Sue's fabulous beers went down a storm. None more so that this lovely pale premium ale - we sold the whole firkin in just two and a half hours! So for those that missed out here it is again (and don't worry we've got two firkins this time!) It's a pale aromatic beer, refreshing with a good level of bitterness, citrus undertones and a clean finish. With beers like this it's no wonder Sue is one of the most respected brewers in the business. (Barlow, Nr Selby, N.Yorks)

Rudgate - Harald's Battle

Copper Coloured 4.0%

Followed by...

Marston Moor - Brewers Droop

Golden 5.0%

A brace of beers from our friends at Tockwith.

First up is a seasonal special from Rudgate called (in keeping with their monthly ancient warfare theme) Harald's Battle. It is a copper coloured easy drinking session ale made with a good balance of English hops for both bitterness and aroma. When you have drunk all that you get to try one of the flagship brews from the Marston Moor stable of beers produced at at the same premises. Brewers Droop is a dangerously drinkable, powerful golden ale with a sweet but not cloying taste. The brewer's warn you to beware as you may find it more (im)potent than you expect. (Tockwith, N.Yorks)

Wold Top - Spring Fling

Golden 4.3%

Wold Top have kept us supplied with their lovely beers for the entire year here at The Slip, initially with their tasty best bitter Falling Stone and more recently with their delicious (and award-winning) premium pale ale Wold Gold. Here is their current special which they describe thus: "Wold grown malts & Willamette hops give this easy-drinking straw coloured beer a crisp bitterness with a hint of citrus aroma. A beer to put a spring in your step, just like the Mad March hares that abound on our rolling Yorkshire Wolds this month!"
(Wold Newton, E.Yorks)

Leeds - New Moon

Dark Ruby Ale 4.3%

Followed by...

Leeds - Midnight Bell

Premium Dark Mild 4.8%

The talented, young team at Leeds have been with us here at The Slip for the whole of our first year, and their Pale has consistently been our best-selling beer. Here we feature the seasonal special New Moon, a deceptively easy-drinking premium ruby ale of not inconsiderable strength. When it's gone it's gone and will be replaced with the excellent Midnight bell, a

premium dark mild which is part of the brewery's regular line-up, here making a long-overdue debut at The Slip. (Leeds, W.Yorks)

Marble - Chocolate

Strong Dark Ale 5.5%

Our only detour outside Yorkshire this time takes us to this remarkable Manchester brewery. The folks at Marble have made a great name for themselves in recent years due to the sheer consistency of their output. They seem capable of brewing exceptional beers of any style, but we have headed for the dark side here with their much-praised Chocolate. It is a strong dark ale which lets the chocolate malt do the talking. Winner strong milds category & overall runner-up at the CAMRA Winter Ales Festival 2011. (Chorlton, Manchester)

On the Outdoor Festival Bar:

Riverhead - Deer Hill Porter

Porter/Dark 4.0%

The Riverhead brew-pub opened in 1995 and is housed in a converted grocery shop. As with Fernandes (see below) the brewery has since been purchased by Ossett but has been allowed to continue to operate independently. Only occasionally are the beers made available to the wider world, and we are very glad to have been able to procure some of this porter. We have very little information about it other than the fact that it is a dark brown, bitter ale, but if previous encounters with Riverhead are anything to go by you can rest assured that it will be really rather good!

(Marsden, Nr Huddersfield, W.Yorks)

Yorkshire Dales - Hubberholme Helles

Pale German-Style Beer 4.2%

From one of our favourite breweries housed in a converted milking parlour in Askrigg in the very heart of the Yorkshire Dales. Rob brews an astonishing range of ales on his five barrel plant, with different specials seeming to pop up every week. This one is a German-style blonde ale brewed with lager malt and a blend of Tettang and Northern Brewer hops. It promises to be a refreshing treat.

(Askrigg, Wensleydale, N.Yorks)

Wainstones -Ironstone

Amber Ale 4.2%

Wainstones Brewery is home to John and Stuart Toovey who formed The Stokesley Brewing Company in 2010. They currently brew a range of four regular beers on a 2.5 barrel plant, and mainly supply them to local outlets, so it is still unusual to see come across them in York. Ironstone is their

flagship beer, a premium bitter featuring a complex mix of malts, hops and conditioning. Described as fresh, rich and full of flavour, it is certainly one to look out for.

(Stokesley, N.Yorks)

Fernandes - Rhubarb I.P.A.

India Pale Ale/Fruit 4.5%

The Fernandes brewery in Wakefield opened in 1997 and is housed in a 19th century malthouse. It was bought by the wonderful Ossett brewery in 2007 but continues to operate independently. Their beers are seldom available outside their regular outlets, but they kindly release specials for festivals like ours today. The brewery falls within "The Rhubarb Triangle" which is a 9-square-mile area of West Yorkshire, located between Wakefield, Morley and Rothwell famous for producing early forced rhubarb. This special IPA is a celebration of the harvest, and is medium bittered with a citrus hop taste and rhubarb in the finish. Very intriguing! (Wakefield, W.Yorks)

Revolutions - Kraftwerk

Braun Ale 4.5%

Revolutions is a new brewery run by music fans Andrew and Mark who are pursuing a novel "vinyl music" theme. They are only brewing beers (always including at least one dark one) which have an a.b.v. corresponding to the traditional record turntable speeds of 33, 45 or 78 r.p.m. At our last festival we managed to procure some of their very first beer, in the shape of their Porter, which went down an absolute storm with the dark beer fans. This time we have a 4.5% brown beer named after the mighty Kraftwerk. Should be very interesting!

(Currently Sowerby Bridge, W.Yorks)

Captain Cook - Heights of Abraham

Pale Ale 4.6%

This microbrewery was established in 1999 and is located within the 18th century White Swan pub. They are currently undergoing an expansion due to the growing demand for their beer, and brewer Matt, who previously worked at the organic North Yorkshire brewery, is keen to use the spare capacity to try out some new ideas. So look out for future beers using all kinds of strange new hops from around the world. Here we have a refreshing strong pale ale, liberally hopped with (relatively traditional) Cascade . (Stokesley, N.Yorks)

Roosters - Whisky Stout

Dark 5.8%

We had some of Roosters amazing Whisky Stout at our winter festival in December and it rapidly caused a real stir which led to it very quickly running

out! So if you missed it last time here is another opportunity to try this extraordinary, whisky-cask aged, dark delight. It has spent about a year in oak during which time the stout, whisky and wood flavours have combined and matured to provide a real connoisseur's drink. This beer is released only occasionally in very small batches, so we feel very fortunate to be able to feature it here again today. Enjoy!

(Knaresborough, Nr Harrogate, N.Yorks)

Five Towns - Vintage 51

Black I.P.A. 6.0%

Malcolm Bastow from Five Towns is one of our region's most respected brewers. This is despite the fact that he amazingly still holds down a full-time job with the National Health service, and only brews in his spare time on a two and a half barrel plant in his back garden. He has won numerous awards, including champion locale at last year's York CAMRA festival for his much-loved strong IPA Niamh's Nemesis. Today we have another IPA but not a golden one. This heavily hopped, very dark beer should be very interesting indeed. (Wakefield, W.Yorks)

The Ciders

Hecks - Port Wine of Glastonbury

(Somerset) 5.0%

A single variety cider from this traditional farmhouse producer based in Street, Somerset.

Mr Whitehead - Midnight Special

Perry

(Hampshire) 5.0%

Midnight Special Perry uses a unique blend of

fresh dessert and perry pears, and contains no added sugar, preservatives or flavouring.

Broadoak - Old Bristolian Cider

(Somerset) 7.5%

This cider has a warm and complex character. It pours a clear yellow/orange colour and is medium/sweet in taste with a refreshing dry finish.

Music Line-Up

2.30 Pugwash Convention

(lively folk)

4.00 Tom Adams

(The Swan quizmaster turns on the ivory-tinkling magic - poss. feat. the additional talents of Ann-Marie)

5.00pm Bejazzled

(melodic jazz trio)

7.30pm Neil Dalton & Band

(up-tempo blues)

Tokens and Glasses

The system will be the same one which has worked so well at our previous festivals.

The main bar will accept cash or tokens.

The outside bar will only accept tokens (no cash) and will only serve drinks in a festival glass.

We will be selling tokens in £10 sheets. (Unused portions are fully refundable.)

Festival glasses will cost £2 each. (This includes a refundable £1 deposit upon return.)

Many Thanks!

To everyone who has helped us get as far as our 1st birthday! Thanks to our lovely staff who have worked so hard over the year, and have kept the pub a happy and welcoming place for everyone to enjoy. Special thanks to Kerry and Ken for all their hard work behind the scenes. Thanks also to the talented brewers who have kept us well-supplied with their delicious fresh beer throughout the year. And very big thanks to all our wonderful customers who have helped The Slip become the bustling little local you see today.

Finally thanks to all of you who have taken the time to attend our party, we really hope you have enjoyed yourselves. If so then be sure to keep an eye out for future events at The Slip Inn. We regularly host beer-related events, and you can keep up-to-date via our website:

www.theslipinnyork.co.uk

You can also get a news feed for both The Slip Inn and The Swan via Twitter:

www.twitter.com/theswanyork