



THE SLIP INN
WINTER
BEER
FESTIVAL
2010

FRI 10TH & SAT 11TH
DECEMBER

20 CLEMENTHORPE
YORK

Welcome to our first Winter Festival!

Well we weren't exactly banking on it being quite so wintery, but we made it in the end! We are very pleased to have rounded up a great variety of winter specials from a total of 18 great Yorkshire breweries. We were keen to offer a variety of styles, including some unseasonably pale beers and we are very pleased that the brewers were able to oblige. So as well as a great selection of dark winter-warmers, porters and stouts we have several IPAs, golden ales, amber bitters and even a German-style wheat beer. In these notes the beers are organised in ascending strength order, and there is a little information about each one, beginning with a clear indication of the colour and style.

The Beers

On the Indoor Bar:

Yorkshire Dales - Merryfield

Pale Golden 3.7%

A bright, refreshing ray of winter sunshine from this great brewery based in the heart of Wensleydale. Plenty of Chinook hops make for a very crisp, clean alternative to the strong, dark winter-warmers traditionally brewed at this time of year. (Askrigg, N.Yorks)

Rudgate - Scrooge's Special

Pale Bitter 4.0%

A contrast to Rudgate's awesome Ruby Mild (normally found on our bar) this is a light, easy-drinking session bitter. Brewed with locally grown Pearl pale ale malt it features two very well-balanced English hops - First Gold for bitterness and Styrian Goldings for the citrusy aroma. (Tockwith, N.Yorks)

Leeds - Ale Mary

Dark Ale 4.5%

Our best-selling regular beer Leeds Pale temporarily makes way for this dark and warming Christmas brew. The full flavour is derived from a blend of Crystal and Black malts, tempered with First Gold and Styrian Goldings hops. Sweet, malty and richly spiced, and this year featuring a hint of maple. Spiritually uplifting! (Leeds, W.Yorks)

North Yorkshire - Christmas Herbert

Premium Ruby Bitter 4.4%

The Christmas edition of the brewery's Flying Herbert. A smooth full-flavoured premium bitter, with a strong fruitiness, balanced by hops and chocolate malt. The finish is malty, fruity and dry. (Pinchinthorpe, N.Yorks)

Followed by...

Ossett - Winter's T'Ale

Brown Winter Warmer 5.0%

A warming brown bitter, ideal for cold winter nights! Flavour is smooth, full-bodied and with a hint of roast

malts on the palate. Moderate levels of bitterness and a subtle spicy hop aroma.

(Ossett, W.Yorks)

Wold Top - 5 Wold Rings

Strong Amber Ale 5.0%

A bright crisp beer from this family brewery based on a farm in the Yorkshire Wolds. Maris Otter, Amber and Cara malts lend colour and flavour, while a light bitterness is derived from predominantly Northdown Hops. A refreshing festive beer with a lingering finish.

(Wold Newton, E.Yorks)

On our special Roosters handpull

(Two rare experimental specials and two regular favourites in the following order:)

Bladnoch 1990 Barrel Aged Stout

Dark 6.0%

Almost like a burgandy red, very soft and smooth. Rich red fruit type aroma with vanilla/oak flavours from the 20 year old whisky barrel. Quite sweet and very complex. (36 pints only!)

American Pale Ale

Pale 5.0%

The huge aroma is down to the sheer quantity of hops (roughly 8 x the norm!). Citra, Crystal, Simco and Riwaka hops are all added at the end of the boil, and the beer is then dry-hopped with loads more Crystal. (36 pints only!)

Wild Mule

Pale 3.9%

A must-try beer! Stunning aromas of gooseberries, grapes and guava. Moderately bittered and pale in colour. Delicious and very drinkable! (36 pints only!)

Leghorn

Golden 4.3%

Prize winning premium aromatic bitter. Made with 3 aromatic hops - Chinook, Crystal and Cascade - and Golden Promise malt. Tropical fruit/floral aromas. Full tasting, well balanced. (36 pints only!)

(Knaresborough, N.Yorks)

On the Outdoor Festival Bar:

Black Sheep - Ruddy Ram

Porter/Dark 4.0%

It is unusual for this famous brewery to produce a special ale. This is a warming porter style session beer that's exceptionally dark in colour with a rich, biscuity flavour. Notes of chocolate and liquorice are followed by the classic Black Sheep dry and refreshingly bitter finish. (Masham, N.Yorks)

Abbeyle - Beer Works; Dr Morton's

Reindeer Repellent

Pale Bitter 4.2%

A pale beer made with low colour malt and a complex combination of hops to give lots of flavour. Citrus fruit is to the fore with hints of spiciness. Well-balanced with a bitter finish. Very drinkable. (Sheffield, S.Yorks)

Summer Wine - Blizzard

Pale Ale 4.2%

This pale ale comes from one of Yorkshire's newer breweries. Mark and Andy have been brewing beer since 2006 and have already undergone two expansions due to the popularity of their innovative ales. This one has a juicy mellow hop bitterness, with floral and citrus notes in the finish. (Holmfirth, W.Yorks)

Wharfebank - WassAle

Amber Spiced Beer 4.2%

A Christmas offering from this sensational new brewery. Spiced with real root ginger, along with nutmeg and cinnamon, in the proper traditional way. Liquid Christmas Pudding! (Otley, W.Yorks)

Brown Cow - White Out

Pale Bitter 4.3%

A pale winter beer from this excellent brewery based near Selby. This has been triple-hopped with Nelson Sauvin giving bags of hoppy fruit character with a bold aroma, and a hint of sweetness on the finish. Expect a top notch, tasty ale from much-respected husband and wife team Sue and Keith Simpson. (Barlow, N.Yorks)

Ossett - Nervous Turkey

Golden Ale 4.3%

The fifth year for this Christmas special from one of our favourite breweries. This hoppy bitter is full bodied and fruity, with citrus and spice in the aroma. Perhaps even a hint of cranberry! (Ossett, W.Yorks)

Great Heck - Hefeweizen

German-Style Pale Wheat Beer 4.5%

A traditional authentic cloudy German wheat beer. Made with German yeast and hops...and lots of Castleford wheat! There's not much about so try it while you can! (Great Heck N.Yorks)

Revolutions - Porter

Porter/Dark 4.5%

This brewery is so brand new that The Slip Inn and The Swan are currently playing proud hosts to their very first two casks! Music fans Andrew and Mark have adopted a novel "vinyl" theme for their beers, and aim to brew beers (always including at least one dark one) which have an a.b.v. corresponding to 33, 45 or 78 r.p.m. Here's their first 45! (Currently Sowerby Bridge, W.Yorks)

Ilkley - Black Summit

Dark I.P.A 5.0%

It might sound like an oxymoron but here is a dark I.P.A. from the award-winning Ilkley Brewery. Expect dark fruit, caramel and brown sugar flavours in a deep mahogany beer which is also extremely hoppy. Intriguing! (Ilkley, W.Yorks)

Old Bear - Hibernator

Strong Ruby Ale 5.0%

A true winter warmer. A strong, dark, ruby-red ale, with a powerful malt and light liquorice aroma. Two robust hop varieties, one German, culminate in a bitter sweet flavour with a smooth long lasting aftertaste. (Keighley, W.Yorks)

Roosters - Juniper I.P.A.

Pale 5.0%

Another rare special from Roosters. A full tasting India Pale Ale made with juniper berries and Amarillo and Bobec hops. Aromas of juniper and blackcurrants. Medium to high bitterness with a long finish. (Knaresborough, N.Yorks)

Salamander - Advent Ale

Pale Golden Ale 5.0%

A strong golden seasonal ale from our old friends at Salamander. This beer displays their customary skill with complex hop flavours, and has a quaffability which belies its strength. (Bradford, W.Yorks)

Ridgeside - Southern Cross I.P.A.

Strong Pale Ale. 5.7%

The winter special from an excellent new brewery showcased in this very pub on a great night back in October. This is a strong, pale modern IPA, brewed using plenty of Southern Cross hops from New Zealand. (Leeds, W.Yorks)

The Ciders

Moles - Black Rat Cider

(Somerset) 6.0%

A strong dry premium blend cider full of flavour with a clean apple bite.

Hecks - Blakeney Red Perry

(Somerset) 6.0%

A medium single variety perry made with Blakeney Red pears.

Mr Whitehead - Novo Pyrus Perry

(Hampshire) 7.0%

A new stronger perry, which is a nice change in the world of perries – quite dry.

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.

Westons - Spiced Winter Cider

(Somerset) 7.5%

A rich and flavoursome still cider, blended with cinnamon, ginger and cloves for a spicy warming finish.

Nunthorpe - Perry Christmas

(South Bank, York!) 7.3%

A very special, very local treat! A traditionally cloudy Perry, brewed locally and zero-carbon from tree to glass. With aromas of honey, it's served young in the original beech fermentation barrel.

Music Line-Up

Friday

6pm Railway Institute Brass Ensemble

(seasonal and other favourite tunes)

(7.30pm CAMRA Pub of the Season Presentation)

8pm Gypsy Bill Williams and Del Potter

(blues - guitar, upright bass, vocals)

Saturday

3pm Two Black Sheep and a Stallion

(unaccompanied traditional male vocal group)

4.30 Pugwash Convention

(lively folk)

6.30 The Acoustic Project

(guitar, drums and vocal harmonies)

8pm Tom Cocks and Neil Dalton

(bluesy guitar, harmonica & vocals)

Tokens and Glasses

The system will be the same one which worked so well at the last festival.

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.)

Many Thanks!

To everyone who has helped get this festival up and running - especially considering the recent weather conditions. In particular massive thanks are due to Kerry and Ken for their tireless help in readying the marquee! It was not fun in sub-zero temperatures, but we are over the moon with the result.

And also a special mention for all the breweries and their draymen for getting all the beer to us on time!

Thanks also to all our bar staff - including our regular staff and our festival volunteers.

Finally thanks to all of you who have taken the time to attend our event, 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