



The Great Yorkshire Fringe launches The 6 of the Best Beer & Cider Festival as an addition to The Feastival food celebration

The Great Yorkshire Fringe just got better...

The annual festival featuring the very best comedians, music and family entertainment from all over the world in York's historic city centre, has launched its very own a beer and cider festival.

What could be better than enjoying great entertainment finished off with a craft ale or cider and the best street food from the region at the Feastival of delicious street food?

Festival director Martin Witts said: "We've called the Beer and Cider Festival 6 of the Best in keeping with a Yorkshire cricketing theme. We will rotate the 6 casks daily between now and August 1 when the Festival ends so there should always be something new to try."

There's no entry charge to the Great Yorkshire Fringe site and the cask beers are available from the specially adapted camper van bars.

So why not enjoy a beer while relaxing in the village green setting, taking in some of the rolling programme of free street entertainment?

Just go easy on the beers if you're planning on holding onto those memories or remembering any great jokes!

Below you'll find a list of the beers and ciders, so whether you're in for a taster or a big ol' session, read on...

ALES

Brew York - Two friends with a massive passion (some would say obsession) for beer and brewing. Creating Brew York is realising a long lived dream to create a brewery in the centre of York where the experience and location is as enjoyable as the beer itself. Located in York's bustling city centre, just off Walmgate, Brew York is a showpiece ten barrel craft brewery and tap room, celebrating the best local ales and redefining the city's position in the UK brewing scene.

Jarsa Summer Ale (3.7%)
Maris the Otter Bitter (5.0%)
Kiwi Brown Ale (5.0%)

Bad Seed Brewery - A micro brewery based in Malton planting bad seeds in the craft ale movement.

Summer Ale (3.8%)
Bravo Pale Ale (4.5%)
Session IPA (4.0%)

Ainsty Ales - Inspired by 'The Ainsty' which is an area to the west of York bounded by the rivers Ouse, Wharfe and Nidd. It is an ancient 'Wapentake', an once self governing region with a strong farming history and link to the city of York

Flummoxed Farmer Blonde Ale (4.0%)

Wankled Waggoner Golden Ale (4.5%)

CIDERS

Orchard Pig Explorer,

Orchard Pig Hogfather,

Weston's Old Rosie

Weston's Old Rosie Pig

Broadoak Moonshine

Gwynn y Ddraig Farmhouse Scumpy

Gwynn y Ddraig Fiery Fox

Orchard Pig

Orchard Pig's home in West Bradley Orchards is well and truly rooted in Somerset's cider-making history, dating back to the 1850s and W.T. Allen's award winning Somerset cider... and Orchard Pig have carried on that fine tradition.

Weston's

Our Henry Westons range is made using Herefordshire's finest apples

Much like all our other ciders, Henry Westons is faithful to the art of cider making established by Henry Weston himself here at Westons Cider Mill back in 1880. Traditional and steeped in heritage, this cider is a firm favourite amongst the current day Westons family, so much so they proudly place the name and portrait of Henry Westons on every bottle.

Broadoak Cider

Broadoak Moonshine at 7.5% is from Clutton Farm, in Clutton, Somerset. Brian Blunt of Broadoak has been making cider and perry of all sorts for over 30 years and popular interest in his products helped turn the Original Cider Company business into one of the country's biggest independent producers. Brian describes Moonshine as an extra strength cider skilfully blended and matured at Broadoak to impart a crisp refreshing taste.

Gwynn y Ddraig

Welsh farmhouse cider – shaped by the elements and made traditionally using freshly pressed fruit. This is our story... In the autumn of 2001 we made our first few barrels of cider on the home farm here in Llantwit Fardre, South Wales. What started as a hobbyist's experiment quickly became much more serious and an expanded selection of draught and oak-matured bottled ciders followed – each refined over time. The result is, what we believe, some of the finest traditional ciders available.

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