

BEER MATTERS

FREE

The magazine of the Campaign for Real Ale
(Sheffield & District branch)

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www.camra.org.uk/sheffield

Has your MP signed up to the pub goers charter?

Just over a month ago, CAMRA launched its 'Beer Drinkers and Pub Goers Charter' at its Annual Parliamentary Reception. CAMRA has since been asking MP's and Prospective Parliamentary Candidates (PPCs) from all the main political parties to support these 5 key commitments:

- Promote the interests of Britain's 15m regular pub goers
- Champion the community importance of well-run pubs
- Support the re-balancing of alcohol taxation to protect well-run community pubs, small brewers and traditional cider producers
- Press reform of beer tie arrangements to ensure a fair deal for consumers, allow local brewers to sell their beers to local pubs and to deliver a sustainable future for Britain's pubs
- Seek to address issues of alcohol-related harm through a more targeted, nuanced policy approach that supports pubs which play a positive role in community life and provide a safe and responsible place to enjoy a drink

So far, 234 MPs and PPCs from all the main political parties have signed up in support of the commitments. CAMRA is encouraging all members and supporters to continue the lobbying effort, by going to the charter website and following instructions to email their candidates. For more information, visit the CAMRA website at www.camra.org.uk.





News from Crookes

Following a major refurbishment, the **Punch Bowl**, known locally as the Top Shop, is now selling real ale again. This is down to the enthusiasm of new managers Dave and Julie Woodward. Dave and Julie have previously run real ale pubs in the area and are starting here with Jennings Cumberland Ale and hope to try a different guest beer every month.

The **Old Grindstone** has had a succession of managers for about two years and had become neglected but the new management team of Christy Beardshaw and Damian Prenter, both local residents, have turned the pub round offering a warm and friendly welcome to both old and new customers. A range of bar snacks and main meals are now available along with the Sunday Carvery. Timothy Taylor Landlord and Black Sheep Bitter are the current beers with a guest soon to appear.

The **Hallamshire Hotel** on Lydgate Lane now has Greene King IPA on handpump.

Marble at the Tap

Following the success of the Dark Star beers on the guest pumps in March, including 6Hop, Hophead and Espresso Stout amongst others, all which sold out quite quickly, April will see Marble Brewery of Manchester on the guest pumps. More information on this should appear on the Tap's Facebook group.

Other bits of news from the Tap, a meet the Thornbridge brewer session was recently held and following customer feedback radiators are now installed in the bar area!

Music Festival at the University Common Room

The Common Room at The University Sheffield is putting on its first ever festival of live music alongside a wide selection of real ales. The event is being organised in conjunction with Thornbridge Brewery and takes place on Saturday 24 April from 3pm till late. Ticket holders will get a festival glass and their first pint free. Snacks and refreshments will be available all day for those who would like a bite to eat.

The music features world renowned blues singer "Kyla Brox" and the UK's leading Gypsy Jazz outfit "The Samuel C Lees Quartet". Sheffield artists are also on the bill including Verlan, Dale Storr and The Beat Merchants.

For further information and tickets contact 0114 222 8968

Nags Head latest

The Nags Head at Loxley will be having another theme night, this time English to celebrate St George's day with a Sheffield themed quiz on Thursday 22nd April.

The Pie and a pint of Farmers Ale for £5 deal offered on Friday lunchtimes is proving popular and will be available on Good Friday.

On Easter Monday 5th April (and other bank holidays) food will be available 12-4pm and that is the day the summer opening hours start with the pub open all day every day.

Wick at Both Ends 'Best New Bar' at Exposed Awards

The Wick at Both Ends bar on West Street in Sheffield City Centre saw success at the recent Exposed magazine awards ceremony held at the Octagon where they picked up the award for Best New Bar. The Wick at Both Ends has one real ale available, supplied by Thornbridge Brewery, which is rebadged for the pub as 'Airtight Ale'.

The bar has recently increased its bottled beer selection with the addition of Thornbridge Jaipur IPA along with some interesting American beers including 'Raging Bitch' Belgian style Pale Ale (8.3%), and 'Gonzo' stout (8.5%) both from the Flying Dog Brewer along with the most special addition, Bourbon County Stout (13%), the 1000th Brew special edition from Goose Island USA which has been aged in used Bourbon Barrels and is an amazing stout with dark chocolate, coffee and Mollasses flavours.

Other successes of note at the awards were the Lescar winning best traditional pub and the Spice Market Cafe on Ecclesall Road, part of the Brewkitchen chain, winning best new restaurant. Brewkitchen is part owned by Jim Harrison of Thornbridge in partnership with Richard Smith.

Totley news

The **Crown** has again closed following apparent issues with the new management. It is thought a former member of staff is planning to take the pub on and reopen it.

The **Fleur de Lys** is open again and has real ale and reasonably priced food available. Pool table and Sky TV also feature.

Henry's now open!

Henry's Cafe Bar on Cambridge Street in Sheffield City Centre opened on Friday 12th March with a line up of 12 real ales on handpump including a house beer called Henry's Long Blonde (this is actually Clark's Classic Blonde rebadged for Henry's). All the real ales are quite reasonably priced. At the time of going to press only drinks were available as the kitchen wasn't finished, however food will be available from early April and they plan to open early to serve breakfasts.

Venue, Stocksbridge

The Venue has two real ales available.

Greyhound up and running

The Greyhound on Attercliffe Road has undertaken refurbishments and is serving real ale, with 2 ales available from the Marstons range. Food is also now being served. It is open daily from 8am-6pm, bar from 11am, fri till 1am, sun 12-4. The function room is now available for parties.

Kelham Island Tavern on the campaign trail

Sheffield City Council leader and Liberal Democrat prospective parliamentary candidate Paul Scriven paid a visit to the Kelham



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Island Tavern with Liberal Democrat party leader Nick Clegg to congratulate Trevor on winning National Pub of the Year, where they also met up with Dave Williams, who as well as working behind the bar at the Kelham is Sheffield CAMRA campaigns officer and beer festival organiser. He explained to Paul and Nick not only his role in CAMRA but the issues facing the pub trade and presented them with a copy of the CAMRA beer drinkers and pub goers charter.

Rutland Arms stuff

Walkley Feral Writers are collecting peoples stories of the Rutland and would like anyone with stories, recollections etc of the pub going back as long as people can remember to send them to them, any length, at rutlandarms.stories@googlemail.com. The results will form part of the off the shelf festival in October.

For National Cask Ales Week the Rutland Arms is holding a 'Sheffield Best of the Best Cask knockout'.

The Rutland is now open all day on Sunday.

News from the Plough

By the time this magazine hits the pubs the Plough at Low Bradfield will have real Cider and Perry available for the first time, with both being supplied by Westons.

The Plough celebrated three years since re-opening on 1st March. Bradfield Brewery has again brewed a special to mark the occasion, following on from the popular

Single Furrow and Twin Furrow. Hopefully there will be enough of this year's brew, Three Furrow to last throughout March and into April.

The pub is holding a charity evening on Saturday 27th March from 8pm for Weston Park Hospital. Tickets are just £5, and there will be music, a sing song, entertainment and a pie & pea supper.

Landlords Chris and Mandy wish to thank CAMRA members for voting them Pub of the month in February.

Wetherspoon events

A number of Wetherspoons pubs linked by the tram route are holding a charity event on Wednesday 7th April to launch the annual Spring Beer Festival.

Proceedings kick off at 10am in the Rawson Spring, Hillsborough with a meet the brewer session hosted by Thornbridge Brewery, followed by a charity event at the Swim Inn before moving on to the Benjamin Huntsman for meet the brewer from Titanic Brewery. Next call is the Sheffield Waterworks for another charity event, before finishing at the Bankers Draft where Kelham Island Brewery will be hosting the final meet the brewer session.

Tickets are just £4 from the participating pubs and include a Day Rider ticket for the tram and food at the Bankers Draft.

The Rawson Spring at Hillsborough now has a quiz night every Monday from 8pm. Entry is £1 and the winning team takes the proceeds.



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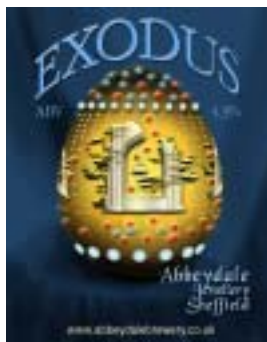
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Abbeydale Brewery

The brewery upgrade is proceeding with the brewery still working flat out to keep up with demand. Sales for February were up more than 20% on the same period last year, with



the limiting factor being production capacity.

The new Abbeydale beer is Exodus ABV 4.3%, a golden, fruity beer with a vaguely Easter theme.

Acorn Brewery

American cask beer fans are to sample award winning Yorkshire brews from Acorn Brewery later this month.

Two of the fast growing Barnsley brewers' championship ales - *Conquest* and *Gorlovka Imperial Stout* – will feature in the major US beer festival NERAX 2010 in Somerville, New England. The four day festival is dedicated to promoting the British style of beer to the growing number of cask ale enthusiasts in the States and is organised by the Cask Conditioned Ale Support Campaign (CASC)



Both Acorn beers have recently been hailed as among the country's champion brews. At the Camra (Campaign for Real Ale) National Winter Ales Festival – which judges stouts, porters, barley wines and old

ales - *Gorlovka* first claimed a gold award in its class before winning the festival's overall bronze accolade. A premium strength stout, it is named in honour of Barnsley's Ukrainian twin town.

Conquest (5.7%), is a strong IPA (India Pale



Ale) style ale first brewed last autumn.

It was quickly hailed one of the North's top beers from more than 100 brews at the SIBA (Society of

Independent Brewers) North Beer Competition. After first claiming gold in its class it was voted the contest's bronze winner to qualify for the national final.

Altogether Acorn's core cask-conditioned brews, which also include *Barnsley Bitter*, *Barnsley Gold*, *Old Moor Porter* and *Sovereign*, have won more than forty awards for the seven-year-old South Yorkshire brewer. Recently top UK beer writer Roger Protz - editor of the Good Beer Guide - praised Acorn as 'a shining example for craft brewers' on a visit learn more of the brewery's success. All beers use the same yeast strain as the original Barnsley Brewery of the 1850's, to provide their distinctive Yorkshire character.

Head brewer Dave Hughes said: "NERAX is a major event for cask beer lovers in the States. Being able to showcase two of our acclaimed ales to the Americans is a great opportunity to highlight the uncompromising quality of our beers."

The festival takes place from the 24th to 27th March. Website <http://nerax.org/nreax>.

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Bradfield Brewery



April sees the return of Bradfield Ye Olde English Ale to commemorate St Georges day, at 4.6% it is a light copper coloured traditional ale, full bodied with a long dry aftertaste.

On the 26th April Bradfield will have been brewing for 5 years and will be brewing a special on that day.

Head brewer Paul Ward who has been at the brewery from the beginning said “I have had a fantastic time so far, it was a great opportunity to start at a new brewery from the beginning and it is very rewarding to know that the beers brewed here are all new original recipes brewed with English malts, hops and using our very own spring water”.

The beer will be called Farmers 5 P.A. and predictably will be a 5% pale ale, it will be available from the beginning of May.

Sheffield Brewery Co

Sheffield Mild out now!

Our new mild is a darker mild at 4.6% ABV. Customers are really enjoying our newest ale with its deliciously smooth slightly malty and chocolaty taste. Landlords should order now while stocks last!

Award win at Oakwood

The Rotherham Real Ale and Music Festival 2010 was by all reports one of the best

attended festivals at Oakwood. The Sheffield Brewery enjoyed three very busy nights and Blanco Blonde was once again our most popular beer followed closely by the Five Rivers, Sheffield Porter and Crucible Best.

The brewery picked up awards for its Five Rivers in the Golden Ale category and Blanco Blonde in the Speciality Ales section. Pete Rawlinson, director, said “this was a great festival for us and we always enjoy the buzz of getting involved with the Oakwood team – we’re certainly looking forward to next year’s event”

Tim Stillman, head brewer, said “we have worked hard to develop our range of beers and it’s really encouraging that the experts have selected our beers for these awards.”



Pete is pictured pulling a few pints at the bar while Tim enjoys some “slack” time with support from Sheffield CAMRA! Can you name that man?

Wirksworth Brewery

Wirksworth brewed ‘A Fair Brew’ with Fair Trade honey to celebrate Fair Trade fortnight at the end of February. The beer is 4% ABV.



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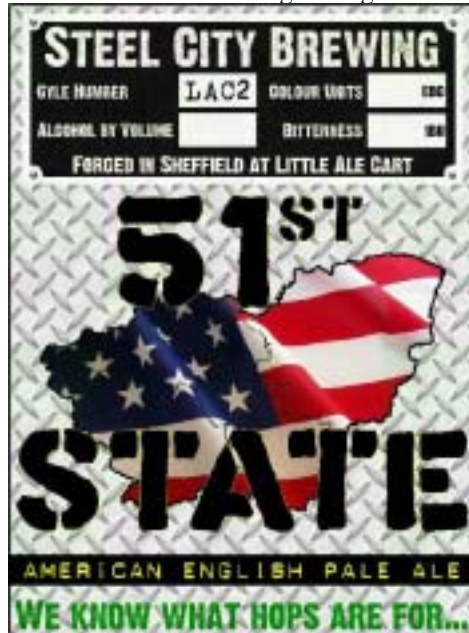
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Steel City Brewing

The Black No1 Stout proved very popular in all three variations and the brewers Dave and Gazza were pleased with how the complex chocolate and coffee flavours came out. In fact such good feedback was received about the Czarna Kawa, which was the version heavily loaded with coffee beans, that it may be brewed again as a full length brew next winter.

Moving on, Dave & Gazza have been back at Little Ale Cart Brewery's premises to do their next beers which is a return to the pale and hoppy form they love so much.

The beer uses bucket loads of American hops - Columbus, Centennial and Amarillo and is dry hopped with Amarillo for extra hop aroma and flavour. The name of the beer - 51st State - comes from a New Model Army Track as well as reflecting the ingredients.



The map outline on the pump clip however reflects where the beer is brewed - Yorkshire.

As is traditional with Steel City Brewing, two extra variations of the beer will be produced. One will be without the dry hopping and this is the second in the Bez Sucheho Chmele series, the other will be dry hopped with Citra for Doncaster Beer Festival and called Degeneration XX.

The word from the brewhouse is 51st State will be around 4.7%ABV with bitterness level at 78.2 IBU and the colour measured at 4.1ebc. So now you know exactly how pale and hoppy it will be...

Thornbridge Brewery

Growth through recession for resilient local brewing industry

Thornbridge brewery is part of a young, vibrant and 'recession-resilient' local brewing sector, which managed to buck the downward trend of the larger, global brewers and increase sales last year, according to the annual report of the Society of Independent Brewers (SIBA).

Smaller brewers grew volumes by nearly 4% in 2009, compared to an overall decline in the total UK beer market of 4.2%. Total production from SIBA members passed a million hectolitres (around 175 million pints) for the first time and the number of pubs selling local cask ales grew by 12%. [The majority of SIBA brewers, including Thornbridge, were founded after 2000, so the current recession is the most severe they have traded through.

Thornbridge's success was achieved despite

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the recession and a 20% increase in beer duty over the past two years. In today's report, SIBA publishes its pre-Election manifesto, which asks Government to reconsider the 'punitive' taxation policies that threaten the future of the local brewing industry.

Alex Buchanan, Thornbridge's Marketing Manager, says, "Local beers are relatively low in alcohol content and are generally served in the controlled environment of a pub where drinking is part of a social occasion, rather than an end in itself. As such, we believe we deserve to be treated as part of the solution to alcohol-related harm, rather than part of the problem."

He continues, "Local brewers support their local communities by employing local people, both in the breweries and in pubs and other related businesses. They are also advocates for sustainable development, employing 'green' technologies and reducing food miles.

Brewery wins Beer "Oscar"



Just like the Oscars having your product recognised by your fellow professionals as a success is fantastic in any industry.

Thornbridge brewery has just been presented with its winning "Oscar" when its

Lord Marples beer was judged Champion Bitter by the Society of Independent Brewers (SIBA).

From 1000s of entries, from hundreds of brewers across the UK Thornbridge's Lord Marples came through regional heats to the national final announced in Stratford recently.

Simon Webster, Thornbridge's Director, says, "We are very proud of our beers and delighted to win this Award, ahead of some of the finest brewers in the country. This is a reward that reflects on the skills of our brewers and on the many local pubs that have supported us. We will continue to innovate with our cask and bottled beers for many more years, and this Award will help us bring our beers to many more people."

As a winner, Thornbridge will have a place on the SIBA Champions Bar at the Great British Beer Festival in London this summer, which is visited by over 60,000 people.

Photograph: Gordon Tilley of Award sponsor Crisp Malting presenting Alex Buchanan, Marketing Manager from Thornbridge with the Award.

Spire Brewery

Some cooking tips now via the Spire Brewery Facebook group...

Beef Bourguignon made with 3 bottles of Wee Heavy (instead of the Burgundy) is absolutely the new taste of the week! Isn't beer wonderful stuff? A glass of Wee Heavy is also a great drink to wash it down with. Apparently gravy made with Spire Sgt Pepper Stout goes very well with Shepherds pie too...



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Tetleys latest



CAMRA has expressed its discontent at the move by Carlsberg UK to ship its iconic Tetley's cask brand from its Yorkshire heartland to Marston's of Wolverhampton. Since the announcement to shut the historic Hunslet site in Leeds was made in November 2008, CAMRA has attacked Carlsberg UK, owner of the Tetley's Leeds site, for failing to promote Tetley's beers at a time of increasing consumer interest for real ale.

As part of a national campaign, CAMRA has previously written to Carlsberg UK, offering ways to keep Tetley's cask brands brewed in the city of Leeds, and has seen mass support for its 'Save Tetley's' campaign, launched at the Great British Beer Festival in August 2009.

Bob Stukins, CAMRA Vice-Chairman, and Yorkshire resident, said: *'Carlsberg don't do geography lessons, but if they did (....?), they'd clearly realise the impact this move will have on the pub-going community in Yorkshire.'*

'It's unbelievable to think that a long-standing global brewer would make this move at a time when the real ale industry is enjoying year on year growth, and CAMRA's annual research is showing a steep increase

in the number of consumers trying real ale for the first time.'

'While it is comforting to know that Tetley's iconic cask brand will continue to be brewed by an experienced party, it is difficult to comprehend how this latest move will be received positively by pub-goers when this historic brand is stripped of its provenance and tradition in 2011 and shipped over 100 miles away from its Yorkshire heartland.'

Last chance saloon for large pub companies to reform

CAMRA, the Campaign for Real Ale, has welcomed today's Business, Innovation and Skills Select Committee Report on Pub Companies which demands major reform in the way the Large Pub Companies operate and threatens statutory intervention if these reforms are not implemented voluntarily by June 2011. The Committee also urges the Office of Fair Trading to look more carefully at the issues involved as it responds to CAMRA's super-complaint for the second time.

In addition to today's Select Committee Report the Liberal Democrats have indicated that they will pursue radical reform of the Beer Tie in the next Parliament, including a free of tie option and a guest beer right.

Mike Benner, CAMRA Chief Executive, said: *'The Large Pub Companies are now in the last chance saloon. The pub sector has had long enough to deliver self regulation and failed. They either voluntarily reform to ensure a fair deal for consumers or risk potentially punitive*

intervention from the Competition Authorities and Government.

'CAMRA is demanding that the Large Pub Companies act immediately to allow their licensees the option of selling one guest real ale purchased at free market prices. Given the popularity of locally brewed real ale it is simply crazy that most pub licensees are prevented from buying beer from their local brewers. The Large Pub Companies should also agree to a legally binding code of conduct and move quickly towards offering all their lessees a free of tie option at a fair rent.

'Over half of the UK's pub licensees are prevented from buying beer on the open market at freely negotiated prices and the Large Pub Companies are exploiting this to charge licensees between 40% - 45% more than free market prices. These artificially inflated prices are passed onto consumers in the form of higher prices, reduced investment in pubs and pub closures.'

The big Sheffield Breweries that closed

Did you know it is almost 11 years since the last large scale brewery closed down in Sheffield? Wards ceased brewing in June 1999. The Stones brewery had also closed down the same year. Whitbread's Exchange Brewery closed in 1993.

Barrow Hill staffing

The organisers of Barrow Hill Rail Ale Festival, which takes place on the 21st and 22nd of May, are looking for volunteer staff to help out behind the bar.

There are various shifts between midday and 11pm and staff get free entry, free glass, free beer allowance and transport to and from Chesterfield station. If working the late shift transport may be provided back to Sheffield after closing time if enough volunteers from Sheffield work.

Anyone wishing to volunteer should contact Mark Burgess the staffing officer by emailing mark.burgess@futuretravel.co.uk.

Oakwood awards

Rotherham CAMRA organised a blind tasting session at Oakwood beer festival before it opened to judge the beer of the festival (or Champion Northern Beer of Britain as they have rather grandly titled it!).

The Champion beer was Elland 1872 Porter with the silver going to Kelham Island Pale Rider and the bronze to Kelham Island Easy Rider.

The other category winners included Three Bs Stoker's Slake in the mild category, Theakston Black Bull in the bitter category, Thwaites Lancaster Bomber in the best bitter category and Little Valley Fair Trade Ginger in the speciality beers category.

For our local breweries here in Sheffield congratulations to Kelham Island for their success, however a well done also to Crown Brewery who picked up a couple of silvers in the respective categories for Stannington Stout and Samuel Berry IPA and to Sheffield Brewery Company who picked up a couple of Bronze awards in the respective categories for Blanco Blonde and Five Rivers.

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EVER TRIED A TRAPPIST BEER MADE BY MONKS?
THERE ARE 7 DIFFERENT TRAPPIST BREWERIES; WE HAVE BEERS FROM 6 OF THEM!

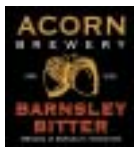
MAYBE SOMETHING A BIT SWEETER?
WE HAVE FRUIT BEERS ON DRAUGHT AND IN BOTTLES

WE OFFER FRESHLY PREPARED FOOD FOR ALL!

WHETHER YOU WANT A LIGHT SNACK, A LIGHT OR HEARTY MEAL, YOU WON'T BE DISAPPOINTED! AND OF COURSE YOU
COULD TRY ONE OF OUR RENOWNED HOMEMADE BEEF BURGERS.

YOU MAY HAVE HAD FOOD MATCHED WITH WINE?
HERE AT THE DEVONSHIRE CAT WE TAKE ADVANTAGE OF OUR DIVERSE SELECTION OF BEER STYLES & FLAVOURS TO
COMPLIMENT OUR FOOD!

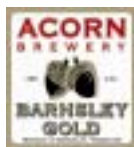
ENJOY EXCELLENT BEER & FOOD IN OUR RELAXED AND FRIENDLY ATMOSPHERE HERE AT THE DEVONSHIRE CAT!



BARNSELY BITTER -ABV 3.8%
Chestnut in colour, having a well rounded, rich flavour, it retains a lasting bitter finish.



BLONDE -ABV 4%
A beautifully balanced pale ale with a crisp clean finish.



BARNSELY GOLD - ABV 4.3%
Fresh citrus aroma and good bitterness levels. Fruit and hops carry throughout. Crisp, dry and well hopped.



OLD MOOR PORTER - ABV 4.4%
A full bodied Victorian style porter with hints of liquorice. The initial bitterness gives way to a smooth, mellow finish.



Acorn Brewery of Barnsley Ltd
Unit 3 Aldham Industrial Estate, Mitchell Road,
Wombwell, Barnsley, S73 8HA
Tel; 01226 270734

email sales@acorn-brewery.co.uk
www.acorn-brewery.co.uk

BARNSELY BEER FESTIVAL

2-4 APRIL 2010 at Milton Hall, Elsecar

Open 12 noon to 10.30pm every day

This year's Easter beer festival is going to be bigger and better than ever, with over 50 firkins of ale, cider, perry, stout mild and even some imported lagers.

£3 entry on the door (£1 for CAMRA members)

More details at www.barnsleycamra.org.uk
email beerfestival@barnsleycamra.org.uk



Chris, Mandy & the Team at the

Plough Inn

- Selection of real ales from the local Bradfield Brewery including our house beer Farmers Plough and other guest ales
- Three quarter size snooker table
- Large beer garden
- Children's play area
- Wholesome home cooked food available at reasonable prices served lunchtimes Mon to Sat 12:00-2:30, evenings Wed to Sat 5:30-8:30 and all day Sunday until 8:00pm
- Quiz night Wednesday – Free entry, free buffet, gallon of beer to winner.
- Music evening – all types – 1st Tuesday of the month. Listen or join in.
- Cask Marque accredited for quality of cask ale.

A genuine freehouse and friendly country pub at Low Bradfield

Tel: 0114 285 1280

Get here on bus routes 61/62; car parking available

Open Mon – Tues 12-3pm and 7-11pm; Wed to Sun 12-11pm

BRADFIELD BREWERY FARMERS ALES

QUALITY ALES BREWED USING
FINEST MALTS TRADITIONAL HOPS
NATURAL SPRING WATER



NO BULL!



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Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 239 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)



Direct Debit

Non DD

Single Membership
(UK & EU)

£20

☐

£22

☐

Joint Membership
(Partner at the same address)

£25

☐

£27

☐

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for

Signed Date

Applications will be processed within 15 days

0729



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 239 Hatfield Road, St Albans, Herts, AL1 4LW



Name and full postal address of your Bank or Building Society

To the Manager: Bank or Building Society

Address

Postcode

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Bank or Building Society Account Number

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Branch Sort Code

.....

Reference Number

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FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

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Postcode

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- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and guaranteed by your own Bank or Building Society.
- If the amount to be paid on the payment date changes CAMRA will notify you 10 working days in advance of your account being debited or in advance we agreed.
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Banks and Building Societies may not accept Direct Debit instructions for some types of accounts

detached and retained by the payee

Three Valleys Beer Festival

Dronfield - Holmesfield - Barlow - Bradway - Dore

Saturday 17th July 2010

also featuring cider, food and music



**FREE
bus service
between all**

**venues and railway
stations at Dronfield
and Dore & Totley**



Coach & Horses Dronfield

"Beer, Blues & BBQ"

Exciting guest ales from around the UK. Blues musicians on stage and a gourmet BBQ



Hearty Oak Dronfield Woodhouse

"all handpumps to deck!"

9 handpumps will be in action with beers from Abbeydale brewery plus guests. BBQ and music will also feature.

Miners Arms Dronfield Woodhouse

"a proper garden"

Real Ales, food and a lovely beer garden with a kids play area, plus something special yet to be revealed..



Horns Inn Holmesfield

"Beach Party"

Throw on your loudest and proudest hawaain shirts and bermuda shorts and drink some Kelham Island beer!



Angel Inn Holmesfield

"Hog Roast"

The Angel does what it does best and brings you good food, enjoy our mouth watering hot pork sandwiches!



George & Dragon Holmesfield

"Brewery showcase"

An outside bar will showcase the range of beers brewed by Peak Ales. Inside the usual favourites plus beers from the new local Barlow Brewery.

Sheffield Tigers RUFC Dore Moor

"Thornbridge ales"

The Rugby Club is located in a lovely spot up at Dore Moor with views across the valley. New, seasonal and special beers from Thornbridge Brewery will feature.



Castle Inn Bradway

"A great party"

The new sun-trap beer garden will be open, come and drink local beers and cider in it! There will also be a hog roast and live music in the evening.



Jolly Farmer Dronfield Woodhouse

"More beer vicar?"

The Jolly will be increasing it's beer range for the festival, with the extra beers poured direct from the cask in the pub's glass fronted cellar located behind the bar.



Fleur de Lys Totley

"folk, jumble and beer"

Guest beers from a featured brewery with tasting sessions, great value food, folk music and a jumble sale selling bargain priced beery merchandise...

www.sheffieldcamra.org.uk/3Valleys.htm

Whirlow Hall Farm Pork Fillet Medallions with Marsala Sauce with Sheffield Blanco Blonde



This month a stylish-but-simple recipe suitable for that dinner party when you don't have all day to get things ready, matched with

Blanco Blonde, a continental style beer made with lager malt and Saaz hops from the Czech republic. The beer is not currently available in bottles, which at least is an excuse to go to the pub after your dinner, but if anyone fancies bottling it for them the brewery would be interested to hear from you!

Whirlow Hall Farm source their pork on the farm, and are proud to measure their food miles in metres.

Ingredients (serves 3-4)

1 Whirlow Hall Farm pork fillet, approx 400-500g
salt and pepper
2 tbl vegetable oil
25g butter
100ml chicken stock (home made is best!)
100ml marsala wine
fresh thyme, a few sprigs
1 tsp arrowroot

Method

Firstly prepare the fillet: Trim off any fat and tissue from the fillet using a sharp knife. Cut into 1 ½ cm thick rounds and season each side with salt and pepper.

Heat the oil and butter in a frying pan until it starts to brown (very hot). Cook the fillets for 2 minutes each side, until browned. Put

the fillets into an ovenproof dish, cover and warm in a low oven for 10 minutes to finish cooking.

Pour most of the fat out of the frying pan – there will be some nice brown crusty bits stuck to the pan. Add the stock and work the bits into the stock with a wooden spoon. Add the thyme and marsala, and boil until reduced by half, then sieve. The sauce will thicken, but if not thick enough mix the arrowroot with a little cold water, then add gradually stir into the sauce until it thickens.

To serve, arrange the medallions on plates and dribble the sauce over. Nice with roast potatoes and a green vegetable such as broccoli or green beans.

Frank Boddy. www.wildinthepantry.co.uk

Les & Sue welcome you to

The Hallamshire House

49-51 Commonsides, Sheffield S10 1GF
Tel: 0114 266 3611

- ***Cosy, friendly atmosphere***
- ***Comfortable lounge***
- ***Regular real ales*** - Kelham Island Best Bitter, Bradfield Farmer's Blonde, Sharps Doombar and rotating guests from local breweries.
- ***Quiz nights - Monday bingo quiz, Thursday fun quiz and Open the Box.***
- ***Full size Snooker table + Pool***



THE UNIVERSITY COMMON ROOM PRESENTS

REAL ALE REAL MUSIC



**APRIL
24th
2010**

***Saturday 24 April
2010
3pm until late***



In conjunction with Thornbridge Brewery
Showcasing 10 Real Ales and 2 Real Ciders

Live Music featuring:

Kyla Brox,

The Music Player's Society Big Band,

The Alex McKown Band,

The Samuel C Lees Quartet,

Dale Storr, Sam Wain, Verlan

and The Beat Merchants

Standard Tickets £10 in advance (£12.50 on the door)

Snacks available to be purchased throughout the day.

Premier Tickets £20 including supper of Chatsworth 'Bangers and Mash'

All tickets include a free festival glass and your first pint!

The Common Room, University House, The University of Sheffield, S10 2TN

Call 0114 222 8968 for tickets and further information

Tickets available online at: tinyurl.com/realale-realmusic

www.withUS.com

Part of The University of Sheffield

sheffield pub of the year 2004,2005,2006,2007,2008 aNd 2009
yorkshire pub of the year 2004, 2007, 2008 aNd 2009
NatioNal CaMra pub of the year 2008 aNd 2009

a warm welcome awaits you at the

KELHAM ISLAND TAVERN

"Sheffield's Reai Ale Oasis" - Roger Protz

"Barnstorming" - Observer Summer Pub Guide

- ✓ at least 12 real ales, always including a mild, Stout & Porter.
- ✓ Traditional Cider and Perry.
- ✓ Large range of draught and bottled continental beers.
- ✓ Food available 12-3 Monday to Saturday
- ✓ Folk Nights Every Sunday
- ✓ Quiz night every Monday from 9pm onwards with free buffet
- ✓ Ample car parking in the area

OPENING HOURS:

12pm-11pm Monday to Thursday, 12pm-12am Friday to Sunday

62 Russell Street, Sheffield. Tel: 0114 272 2482

www.kelhamislandtavern.co.uk



The Angler's Rest

Graham & Beryl Yates.

**Millers Dale, Buxton
Derbyshire SK17 8SN**

Tel: 01298 871323

www.theanglersrest.co.uk

The bookshelf

Ron Clayton, known by some as professional Sheffielder, wit and raconteur has contacted Beer Matters with a new book to promote.

The drinking man or woman's guide to the great Sheffield flood of 1864 is the working title for Ron Clayton and Mark Rodgers new book on the people and pubs along the Sheffield Flood Trail. Starting in Loxley Bottoms and finishing in beautiful downtown Millsands and featuring such well loved watering holes as the New Barrack Tavern, Kelham Island Tavern, Fat Cat, Harlequin and all the existing/former hostelrys connected with the Great Inundation.

Hear about the ghost of flat capped Jack and Charlie Peace's local and meet Henry Stuart, Lord Darnley. Available this Summer. Further information from Ron at bigronclayton@hotmail.co.uk or on Sheffield 2346669

Walkley Cottage



Members of Sheffield & District CAMRA spent the evening at the Walkley Cottage for the presentation of a well deserved Pub of the Month Award and enjoyed real ale at just £2 per pint and free pie and peas. Thanks for the hospitality and congratulations on the award go to Sandra, Tony and the staff!

Come and join us at...

THE THREE CRANES HOTEL

Queen Street - Sheffield S1

0114 273 1415

- Cask Ales -

Timothy Taylor 'Landlord'
and Adnam's Bitter

- Food -

Exciting lunchtime menu
Monday to Friday 12 - 2pm

- Music -

open mic. 8.30 til' late

WED... *Folk, celtic, verse etc.*

FRI... *Sheffield Blues etc.*

See...

ALBERT'S
SKIFFLE BAND
& friends

3rd Thursday every month

see you soon...

Ala and Barry
'Simples'

**You've found
the right place!**

Friday 26th March 8:15pm - Walkabout in Nether Edge

A pub crawl of the Nether Edge area starting in the Broadfield on Abbeydale Road (buses 75/76/97/98). Alternatively meet us in the Bessemer in town and catch the bus with us.

Tuesday 30th March 8pm - National Members Weekend 2011 planning meeting

We start work planning the 2011 Members Weekend and National AGM, which we are hosting in Sheffield at the Octogan Centre and University House, including the conference, members bar, administration and excursions.

Tuesday 6th April 8pm - Branch meeting and AGM

If you are a CAMRA member in Sheffield & District you are invited to attend the branch AGM at the University Arms to debate any motions submitted, elect the new committee, hear the announcement of the pub of the year winner and other formal business. The usual branch meeting then follows where we share pub, club and brewery news, brief members on any campaigning issues and more. All over a beer of course. The University Arms is on Brook Hill, just around the corner from the University tram stop and on bus routes 51, 52 and 80.

Tuesday 20th April 8pm - Beer Festival planning meeting

We meet at the New Barrack Tavern on Penistone Road to continue planning the 2010 Steel City Beer & Cider Festival due to take place this October. Buses 53 and 78 stop outside the pub.

Tuesday 27th April 8pm - Beer Matters Distribution & Committee meeting

The May issue of Beer Matters will be available at the Kelham Island Tavern on Russell Street to collect and deliver to real ale outlets in our area. Distribution volunteers normally come down around 8pm and have a social pint together before taking their copies. The monthly committee meeting takes place around the corner at the Fat Cat from 9pm.

Tuesday 4th May 8pm - Branch meeting

We share pub, club and brewery news, brief members on any campaigning issues and more. All over a beer of course. The venue this month is the Castle Inn on Twentywell Road in Bradway. Bus 53 stops at the shops at the top of Twentywell Lane or buses 97/98 stop outside Dore & Totley railway station at the bottom of Twentywell Lane.

MORE INFORMATION ON BRANCH EVENTS

Contact Richard Ryan, Social Secretary, on 07956 114926

Beer Matters advertising - contributions - etc

Editor: Andrew Cullen 07554 005 225 beermatters@sheffieldcamra.org.uk

Advertising: Alan Gibbons 0114 2664403 or 07760 308766 treasurer@sheffieldcamra.org.uk

Advertising rates: Full page £60, half page £40, quarter page £25. Discounts for regular placements.

Articles, letters and suggestions for Beer Matters are most welcome, please email them to the address above. Please note that for legal reasons a full name and postal address should be provided with contributions.

COPY DEADLINE FOR NEXT ISSUE: TUE 13/04/10. Note opinions expressed in this publication are those of the author and may not necessarily represent those of the Campaign for Real Ale or the editor. Beer Matters is copyright CAMRA Ltd.

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Short measures, misleading advertising and other consumer complaints? www.tradingstandards.gov.uk/sheffield

PUBLIC TRANSPORT INFO

Trains www.nationalrail.co.uk 08457 48 49 50
Buses in SY www.travelsouthyorkshire.com 01709 515151
Buses in Derbyshire www.derbyshire.gov.uk/buses



THE HALLMARK OF A PERFECT PINT

Sheffield Brewery launched its first beers in January 2007, since then we have gone from strength to strength producing real ales with names which reflect Sheffield and its environs, its great history and traditions. We supply to local free houses and pubcos which can take advantage of the SIBA direct delivery scheme. Our brewery tap the Gardeners Rest (opposite Stones brewery, Neepsend) will always have at least four of our beers available.

Core Beer Range

Five Rivers 3.8%
Crucible Best 3.8%
Seven Mills 4.2%
Blanco Blonde 4.2%
plus monthly specials



Brewery Tours

Also available, brewery tours - sample our beers along with a pie and pea supper and an informed tour around the brewery. Why not book the brewery for your own party?



Parties

For parties we can provide our beers in 9 gallon casks, 8 pint tins or as a range of bottles. We can supply a portable bar with handpumps, taps and glasses and even personalise the packaging to reflect the occasion.

House Specials

House beers can be hand crafted for your own pub to your own requirements. We can also arrange meet the brewer nights to explain how our beer is produced.

Unit 111, J C Albyn Complex, Burton Road, Sheffield, S3 8BT
www.sheffieldbrewery.com, email: sales@sheffieldbrewery.com
Tel: (0114) 272 7256 (Tim, Brewery), 272 4978 (Eddy, Gardeners Rest)

THE BEST BEER IN SHEFFIELD

At Thornbridge we brew using both time-honoured and highly advanced techniques, our craft beers utilise the finest ingredients of the land and our own creative brewing processes. It reflects the love we all have for great beer. Yes, we love beer!



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**To arrange a Brewery Tour email
info@thornbridgebrewery.co.uk**

The Brewery Shop is open to buy bottled beer, tee shirts,
glassware etc 9.00am - 4.00pm Monday to Friday

Our venue is now available for private functions

Thornbridge, Riverside Brewery, Buxton Road,
Bakewell, Derbyshire DE45 1GS T 01629 641000
thornbridgebrewery.co.uk

