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BEER MATTERS

Issue 402

October 2010

The **FREE** magazine of the Sheffield & District
Branch of CAMRA (The Campaign for Real Ale)

Cider month cometh!



INSIDE BEER MATTERS THIS ISSUE...

All your Local Pub, Club and Brewery news...
Beertickers... Pub of the Month revealed...
Bradfield Farmers Blonde reviewed...
& a visit to The Old Brewery , Greenwich...



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www.abbeydalebrewery.co.uk

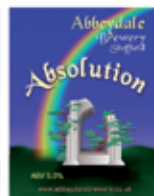
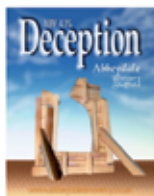
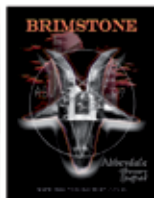
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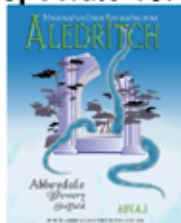
Moonshine 4.3%

Sheffield's most popular beer*

*Most frequently encountered beer in the
Sheffield Beer Capital survey 2008, 2009, 2010



Specials for October



Aledritch 4.1% Pale and
hoppy with hints of lemon
peel and pine needles and a
bitter finish.



Dr Morton's Binge Oil 4.6%

Pale with fruity, earthy
flavours. Well balanced with
a bittersweet finish.

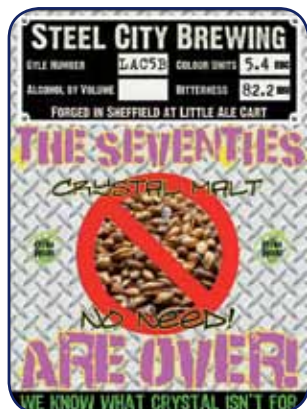
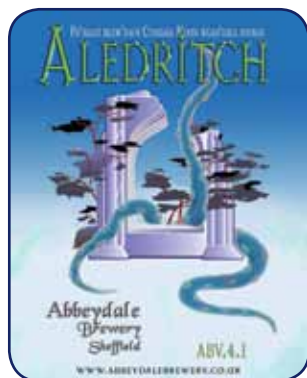


Local Brewery News

Abbeydale Brewery has had a busy summer with no lull in sales, to the extent that it was necessary to buy another 200 firkins to sustain the trade as well as making more use of e-casks for wholesale deliveries. Fermenters have all moved to the new unit which is looking more and more like a grown-up brewery.

Beers for October will both be new ones with the recipes devised by John Parkinson who joined Abbeydale over a year ago as a replacement for Mike Richards who went to start up Thorne Brewery. Although new to brewing, with a strong science and engineering background and an enthusiasm for beer, John quickly became a highly competent brewer and now manages the production side of Abbeydale as well as brewing at least two or three days a week.

The Abbeydale special beer for October is **Aledritch** (4.1%) a pale, balanced bitter beer. This will have Southern cross hops from New Zealand which should give lemon and pine notes to the aroma and flavour. The pump clip is inspired by HP Lovecraft, as any fan will know. The Beerworks Special is a new Dr Morton's called **Binge Oil** (4.6%) again a pale beer made with a complex mix of hops including Riwarka, Santiam and Ahtanum.



Steel City Brewing apparently don't want to be typecast, so October's beer will be another stout. **Marduk** is the second in their Black Metal series, named after the Swedish black metal band, who in turn take their name from the patron deity of the city of Babylon. A full bodied, roasted-flavoured oatmeal stout, Marduk will have big coffee and chocolate overtones, backed with the hefty bitterness a true stout should have. And still no crystal malt!

Marduk will make an appearance at the Steel City Beer Festival (be rude not to since it's named after us!), along with September's charity brew, **Master of the Spooniverse**, in Steel City's more usual pale and very hoppy style, brewed with Columbus, Citra and Chinook and dry-hopped with Citra,

Amarillo and Cascade. A Citra dry-hopped version, **The Seventies are Over**, is doing the pub rounds. This beer was brewed with absolutely no crystal malt, as it belongs in the 1970s...

Their inaugural "first runnings" brew - a 9 gallon brew boiled and fermented separately using the first runnings from the mash tun for extra strength. **Владычество/Мать Россия (Vladichestvo/Mat Rossija)** is their take on a Russian Imperial Stout. The name is Russian for **Dominion/Mother Russia**, a reference to the Sisters of Mercy track, and the beer will feature at a Yorkshire beer festival in November.

Continued overleaf...



Continued from previous page.

New from **Kelham Island Brewery** is **Are You Lonesome Tonight** (3.8%), which is a straw coloured refreshing & fruity beer. Brewed with Slovenian hops and dry hopped with Nelson Sauvin to give a gooseberry nose.

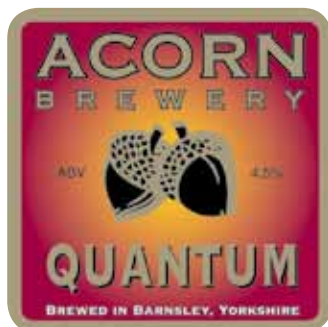
The special brew of **Lord Mayors Ale** has finally been bottled and labelled, and the limited edition 100 bottle brew, which is an amber coloured ale has been donated to the Lord Mayor, who will be selling the beer

at various events. All proceeds will go to the Lord Mayors charity of his choice.

The special beer this month is **Pinball Wizard**, a delightful refreshing light golden ale combining a sweet biscuit malt character and subtle floral aroma with undertones of summer fruits giving way to a honey like after taste.

At the Fat Cat's birthday in August, they sold their barley wine, which had been aged for a year, coming in at just over 12%. It certainly gave a kick start to the birthday party!

Acorn Brewery's October seasonal brew is **Quantum** (4.5%) brewed with 100% Lager malt and Saaz hops. They are currently brewing at nearly 100% capacity so are looking at new 50 barrel fermenters to help with the increase in bottle sales.



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Thornbridge Brewery chose high summer to launch **Larkspur** (5.2%), a new single hopped ale, brewed as a showcase for the American Citra hop. Larkspur is named after a classic William Morris design dating from 1875 and has massive aromas of tangerine, passion fruit, mango, tropical and citrus fruit flavours and a zingy bitter finish.

Sheffield Steelers are delighted to announce that they have secured sponsorship deal for their Man of the Match awards with Thornbridge Brewery. For the new season, each team will award their Man of the Match with a case of Thornbridge's Award Winning **Jaipur IPA**.

This association builds on their support for other local sports with involvement at Sheffield Tigers, Abbeydale Sports Club and Sheffield F.C. as well as sponsorship for the great Arts and Music in the City.

Castle Rock Brewery are having a 6th Anniversary party on Thursday 21st October and are also having a special night to celebrate **Harvest Pale** winning the Champion Beer of Britain accolade. For more info, please visit www.castlerockbrewery.co.uk

Sheffield Brewery's first IPA, "**Sheffield IPA**" is out now and has got off to a cracking start with sales going very well. Tim has been experimenting with a number of hops to develop this special ale. The beer is a beautiful 5% ale with a hint of fruits and refreshing hops in the taste.

Continued overleaf...

Chris, Mandy & the team look forward to welcoming you to...

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 12-2:30, evenings Wed to Sat 5:30-8:30 and all day Sunday until 8pm.
- 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.

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Open Mon & Tues 12-3, 7-11; Wed to Sun 12-11

Continued from previous page.

Recently, staff members from Kerry's Foods had a smashing night at the brewery, enjoying real ales and their infamous home made pie'n'pea supper shipped from the Crusty Cob pie experts. They then went onto the brewery tap at the Gardeners Rest for a bit more of Sheffield Brewery's finest ales and a sing song!

The brewery's tours have now been running for two years and there have been all variety of clubs, corporate and social groups hiring the venue. People keep coming back too – which is always a good sign. Sheffield Brewery keep things very simple: there's a bar (the excellent real ales are part of the tour price), there's food (the best "pie" in Sheffield and there's a tour (and there's nothing Tim doesn't know about beer and how it's produced!)).

In line with their business logo: "The Hallmark of a Perfect Pint..." The Sheffield Brewery picked up two awards at last year's Oakwood festival. Tim, the brewer, can be seen pictured with fellow Co-Director, Pete Rawlinson, at the BBQ celebrations held at the MAGNA centre in September. Eddy, had the Gardeners Rest to run that afternoon so couldn't join us.

September 10th marked 20 years to the day when Dave Wickett mashed in the first brew at **Kelham Island**, Sheffield's first new brewery for 90 years. Celebrations were



Kev and Steph welcome customers old and new to the

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1st Sunday
Each month**



held at The Fat Cat this year with a beer festival which included the following specials: 20th Anniversary **Strawberry Pale Rider**, **Celebration Ale** (New Recipe), **Just Peachy**, **45 RPM & Point Blank**. The staff had their own party in the brewery visitor centre, (which was the original brewery) which lasted the whole evening.

The brewery is delighted to welcome Claire Monk to their staff. Claire graduated from the University of Sheffield with a first class honours degree in Molecular Biology and after spending a year as the Student's Union Activities Officer she took up the offer to be a brewer to fulfil her long standing ambition to brew. Claire originates from near Bury St Edmunds in Suffolk but decided this is the best area for beer!

In early September the staff visited a hop farm in Worcestershire to discover the quality of the forthcoming year's hops. Yields this year aren't at all bad, the disturbing news was provided by a maltster who told us that prices during the coming year were expected to double due the problems with the Russian harvest. Now we have to wait to see how that will affect the price of beer.

As some of you may know, **Bradfield Brewery** are very keen supporters of the Sheffield Steelers ice hockey team (even their cask colours bear the white, teal and orange of the Steelers), but after a summer of discontent within the club, the brewery felt it inappropriate to support the present management through sponsorship. Although they remain loyal fans of the team and wish them all the best for this year.

October sees the return of **Farmers Jack O'Lantern**, in time for Halloween, a 4.5% dark amber coloured ale with a sharp dry aftertaste, and towards the end of October Bradfield will have Farmers Poppy Ale available, a 4.3% light fruity ale, and new for this year, it will be available in bottles. Also, keep your eyes peeled, as from the 1st November, the ever popular and unique **Farmers Belgian Blue** will be hitting the pubs. If you've not had it before, it's a 4.9% beer with Christmas berry overtones and a slight blue tint to the head making it an unusual winter warmer! It will also be available on the SIBA DDS scheme.



The Brew Company will be showcasing dry hopped beers at The Harlequin pub. Each week, a new dry hopped beer from their range will be available. "Feedback from customers has been fantastic on a few dry hopped versions of our beers, with regulars asking for them to be put on permanent! So we aim to continue this theme with a great range of American hops"

A new special beer this month will be available in free house pubs across the city, called **Pacific Jade** 4.5% - this ale is made using Munich malt for a good malt backbone and has been hopped generously with New Zealand Pacific Jade hops.

New to The Brew Company's range "**Hop Monster**" is going down a storm, selling almost a cask a day in the Harlequin. Made with a blend of five American hops it is sure to please. Pete Roberts head brewer added "It's no surprise to me how popular Hop Monster is becoming, I often find myself drinking it all night! Our beers will also be available at the newly reopened York in Broomhill. They will include a regular stout or porter and rotating beers from our guest list"



Local Pub and Club News

The York at Broomhill should, by the time you read this, be open in its new guise as a Victorian themed cafe bar (or pub as we more traditionally call them). The lease is now owned by Forum Cafe Bars who also have the Forum, Old House and Common Room in the City Centre and have made a significant investment in the building.

The Varsity on West Street in Sheffield City Centre have started promoting their V-CARD offers ahead of the 2010/11 academic year. The cards are aimed at students but available to all customers, for £1 it lasts a year and gets you various offers on food and drink, including a discount on the price of a pint of real ale.

The Nelson Rock bar at Moorhead in Sheffield City Centre has changed the real ale available, it is now Wychwood Hobgoblin from Marstons and on the bar from Wednesday to Saturday. Real Cider is available all week, except Tuesday and Sunday when they are closed.

The Anglers Rest at Millers Dale has withdrawn Tetley Bitter from the bar ahead of the brewing moving from Leeds to Wolverhampton, its place on the bar has been taken by Adnams Bitter.

The Commercial at Chapeltown has a beer festival coming up - more details to follow...

The Porter Brook will be closed for a week in early October for refurbishment.

The historic **Three Tuns, Silver Street** is now being run by Fidelma Candon who has recently taken on the tenancy. She will be keeping Taylor Landlord, Bradfield Farmers Blonde and Tetley Bitter and is hoping to have a rotating guest beer soon. The famous after work quiz starts

at 6pm Wednesday with free buffet provided. There is £15.00 drinks vouchers to be won and a jackpot for the team that gets all the questions right. Food is served 12-2pm, Monday to Friday and the pub is well worth a visit.

October 7th is the date for **The Fat Cat's** Audit Ale Feast when dignitaries from the world of brewing, The University of Sheffield and the city of Sheffield enjoy a five course dinner especially cooked with beer as an ingredient of each course, a different beer to accompany each course and a one off 750 ml bottle of 10.6% Audit Ale given as a present to each diner.

Updating The Fat Cat website recently the total of different draught real ales sold since opening stood at 7,905!

A Frightful Festival will be held from Thursday 28th and Sunday 31st October with a selection of seasonal scary beers to celebrate Halloween, and The Fat Cat's annual bonfire and firework display will be held as usual on November 5th.

Following a quick refurbishment, **The Varsity** on Eccleshall Road, has re-opened as the **Botanical**, still a Barracuda pub, but now under the Smith & Jones brand.

From mid November the **Nags Head at Bradfield** will be under new management.

Lisa, James, Richard and Josie from Bradfield Brewery have been running the Nags Head since August 2008 which was bought by Bradfield Brewery in January 2009. As the brewery is getting busier they have found they need to concentrate more on the brewery side of things.

The pub will be run by Chris and Mandy Davies; it will be déjà vu for them as they

ran the Nags Head between 2004 and 2007 and in fact were the first publicans to pull a pint of Bradfield Brewery beer on 6th May 2005 in the Nags Head.

They will run the Nags along with the Plough Inn at Low Bradfield. As the brewery tap all Bradfield Beers will still be sold at £1.80 a pint. Lisa, James, Richard and Josie would like to thank all their customers for their loyalty and support over the last two years in making it a successful and thriving pub again.

On 8th October they will be holding their annual Harvest Auction in aid of Sheffield Children's hospital and the Alzheimer's Society. The auction starts at 8pm and any donations will be gratefully received.

On 30th October they will be having a fancy dress Halloween Party, with buffet, disco and karaoke from 8pm.

The Sheaf Island, the new Wetherspoons pub on the site of the former Wards Brewery finally opened on 17th September, with eight different beers on the ten handpumps, including a house beer, Sheaf, from Thornbridge, and Wards Bitter, now brewed in Sunderland.

Pub of the Month nominations

The following pubs are currently nominated, why not pay them a visit and vote whether or not you think they deserve our next pub of the month award?!

Closed Shop, Commonside
Hallamshire House, Commonside
The Bridge, Ford
Commercial, Chapeltown
Wharnciffe Arms, Chapeltown
Riverside, City Centre
Cobden View, Crookes

You can vote using the form available at branch meetings or alternatively by email, see our website for details.

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Les & Sue welcome you to

The Hallamshire House

49-51 Commonsides, Sheffield S10 1GF

Tel: 0114 266 3611

- **Our current real ales are:**
Salamander Spinning Jenny,
Black Sheep Bitter,
Sheffield Brewery Crucible Best
and Sheffield Porter.
- **Cosy, friendly atmosphere.**
- **Comfortable lounge.**
- **Quiz nights:**
Monday (Bingo Quiz)
Thursday (Fun quiz with Open
the Box).
- **Full size snooker & pool table.**

Chesterfield CAMRA Market Beer Festival

At The Market Hall Assembly Rooms
Friday 29th & Saturday 30th October 2010

Featuring around 30
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Cider, Perries, Country Wines and free soft drinks.

Featuring the return of "The Battle of the Beers"
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Session times and Prices are:
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Admission £1
Includes souvenir programme, refundable glass available to hire.
Friday & Saturday Evening 6.30pm-11pm
Admission £3.50
Includes a souvenir programme, and a commemorative glass.
Admission is by ticket only.
Afternoon tickets will be available on the door, subject to availability.
Over 18s only
Card-carrying CAMRA members receive a concession upon entry

Tickets are available from:
The Pomegranate Theatre Box Office, Corporation Street, Chesterfield.
(01246 343222)
Chesterfield Tourist Information Centre, Rykeld Square, Chesterfield.
(01246 343777)







Alcohol & sensible drinking



The Government, National Health Service & the Police are regularly heard going on about “Binge Drinking” & the effects of “Alcoholism”. So I’m not going to bore everyone on what “Big Brother” keeps telling us. Those who know me will know that on occasion I drink copious amounts of alcohol which are often of high ABV’s. I produce & drink my own ciders which often exceed the pub maximum of 8.4% and even reach 14%. But how many of you have seen me start fights, be abusive, aggressive or anti-social?

Over the years I have trained my body & brain to consume sometimes excessive amounts of alcohol into my system while apparently functioning better than those around me, this is neither clever nor a skill and it has no doubt had serious side effects on my internal organs and brain ranging from short term memory loss to a hiatus hernia.

Binge drinking equates to drinking three times the normal daily limit in a short space of time whereas alcoholism means drinking large amounts of alcohol regularly or even daily. But what is your daily limit? There is no set figure as this depends on your size, weight, fluid retention and amount of blood being pumped through your system as well as liver & kidney capacity. In my personal view I would say drink for your enjoyment but don’t drink to get drunk, don’t drink every day. Limit yourself to a couple of pints every couple of days and if you attend beer & cider festivals drink halves, that way you will be able to sample more variety, also drink half a pint of water every other pint of beer or cider to aid your kidneys and clear your palette.

So what is a unit of alcohol? According to the Licensing Authority, 1 unit = Half a pint of Beer, Lager or Cider of 4% - A small glass of wine (125ml) of 8% - A single shot of spirits (25ml) of 40% - A single glass of Sherry, Port or Vermouth (50ml) of 20%. The calculation they use is: volume (ml) x abv x 0.001 = units. For example: a double vodka & coke, 50(ml) x 40(%) x 0.001 = 2

Problems start when most house wines are 12-14% not the 8% used as a guide, Premium Lagers are at least 5%, IPA’s regularly reaching 9% & Real Ciders averaging 7.3%. Pubs also often sell large shots of spirits which are 35ml instead of 25ml, larger glasses of wine at 175ml instead of 125ml, and also offering 250ml wine glasses. 175ml glass of house wine of 12% which is smaller than the 250ml glass is now no longer 1 unit but 2.1 units

A pint of the most popular pub lager is 2.84 units not 2 units, a pint of the most popular real cider in Sheffield is 4.1 units and a certain popular IPA from Scotland is over 6 units

According to guidelines, men should drink no more than 3-4 units per day up to a maximum of 21 units per week & women 2-3 units up to a maximum of 14. So in reality, if I drink 3 pints of my home made cider I am over my WEEKLY allowance and if my girlfriend drinks 4 large glasses of her favourite strawberry wine she is over her WEEKLY allowance.

In conclusion, I am allowed one night in drinking with my girlfriend to reach both our weekly allowances & her 4 glasses of wine and my 3 pints of cider equates to Binge Drinking.

So be aware of what you are drinking, watch the ABVs and the volume you drink and if you intend to drive anywhere not only don’t drink & drive but allow 48 hours for your body to process the alcohol before even thinking of driving. Drink responsibly....

Andy “Ciderman”- Parkin

Gardeners Rest



Gardeners Rest Beer Festival

Thursday 7th Oct - Sunday 10th Oct
Open Thurs 12 - 11pm, Fri - Sat 12 - 12mn, Sun 12 - 11pm



Up to 11 Real Ales featuring beers from The Sheffield Brewery Co., hand-pulled cider, continental beers and lagers on draught and bottled, traditional pub games including Bar Billiards (possibly the last one in Sheffield), Art Exhibitions, live music, free books, and so on!

**GARDENERS REST
PHOTOGRAPHIC EXHIBITION AND COMPETITION**
from October 4th. Closing day for entries is September 30th - this exhibition is open to anyone who uses Gardeners Rest. Entry forms, rules etc available at the pub.

Usual opening times -
Mon to Thurs 3pm - 11pm, Fri to Sat 12 to 12, Sun 12 to 11pm

105 Neepsend Lane, Sheffield S3 8AT Tel: 0114 2724978
email: gardenersrest@btinternet.com



The Old Brewery, Greenwich

Inspired by a recent comment from Dave Unpronounceable, on Facebook, regarding his 16,000th UK beer, the 8% Meantime Hospital Porter, I recently visited the latest addition to the estate of the Meantime Brewing Company - www.oldbrewerygreenwich.com

In March, Boris Johnson, officially opened the new £6M 'Discover Greenwich Centre' and with it Meantime's new bar-brewery, the Old Brewery. Located on the site of the original 1717 brewhouse, built to supply the pensioners of the Royal Naval Hospital, the main bar area occupies the brewery building, originally built in 1836. It is the second brewery on a UNESCO World Heritage Site - the other is the Eggenberg Brewery in Český Krumlov, Czechoslovakia. The Old Brewery is easily accessible, close to the 'Cutty Sark' stop of the Docklands Light Railway, or if you are feeling energetic, alight at 'Island Gardens' and use the Greenwich foot tunnel to walk under the Thames.

Meantime aim to use this brewery as a supplement to their main site, which is situated on Penhall Road, a mile or so downriver. They aim to brew a range of beers,



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"Sheffield's Real Ale Oasis" - Roger Protz

"Barnstorming" - Observer Summer Pub Guide

- ✓ At least 12 real ales, always including a mild, Stout & Porter.
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- ✓ Large range of draught and bottled continental beers.
- ✓ Food available 12-3 Monday to Saturday.
- ✓ Folk night 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

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www.kelhamislandtavern.co.uk

recreate historic brews and research old brewing techniques. The six barrel brewery (1000 litres, 220 gallons) was built by Velo, an Italian based company who specialise in the production and manufacture of winery and brewery equipment. It is situated at the end of the main hall which, until recently was four squash courts - the viewing balcony is still in place. The hall functions as a café, changing into a restaurant in the evening. About 2000 Meantime Brewery 330 ml bottles are suspended from the ceiling, producing a diffuse atmospheric lighting effect. Adjoining the main hall is a courtyard and a second bar.

The first beer, brewed in February, was the 'house beer,' Kellerbier (4.6%). Like all products from the Old Brewery, this Franconian style completes its maturation in the cellar from the vessel from which it is served, cellar tanks dispensing beers up to the bar. These operate on a compressed air system allowing beer to be dispensed without the use of extraneous CO₂.

It is possible to book a 'brewery tour' and learn more of the history of brewing on this site. Benjamin van Stellingwerff, General Manager of the Old Brewery, and myself spent well over an hour sitting round a table, as he took me through the history of the building and detailed the brewing process, cumulating with a beer tasting (3 x 1/3 pt), choice of a dish from the menu and a pint of Kellerbier.

Prices are what you would expect for a tourist site in London, not cheap, but if you have already visited the (free admission) Royal Greenwich Observatory, Queens House and National Maritime Museum, the overall expense for a day visit is manageable. The beers are well worth sampling.

Example prices:
 Meantime Wheat Beer 5% - £3.70/pint.
 Meantime London Pale Ale Cask 4.3% - £3.30/pint.
 Meantime London Stout 4.5% - £3.60/pint.
 Meantime Indian Pale Ale 7.5% ABV (750ml bottle) - £8.60.
 Meantime London Porter 6.5% ABV (750ml bottle) - £8.60

Dave Pickersgill

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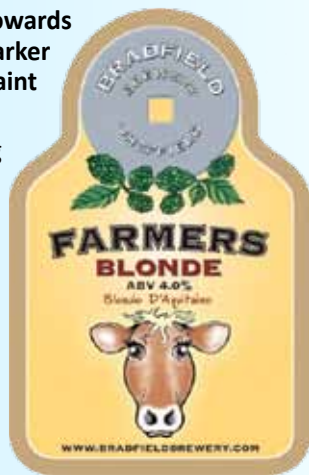
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www.cateringkitchenssheffield.co.uk**



Real Ale Reviews: Bradfield Farmers Blonde

During the (so called) recent summer, my thoughts turned towards the lighter side of beer, as opposed to my favourite darker brews. Whilst visiting a local hostelry, I decided to reacquaint myself with the delights of Bradfield Farmers Blonde...

Bradfield Brewery is housed in a former dairy farm, using their own Peak District water and natural ingredients to produce a range of cask ales - many of which have won awards from the brewing industry and CAMRA beer festivals around the country. They currently brew four regular beers alongside a selection of special and seasonal beers. These include Farmers Stout (dark and roasty at 4.5%), Farmers Bitter (at 3.9%, a good standard bitter) and Belgian Blue (a 4.9% rather tasty Christmas ale). The majority of Bradfield beers take the inspiration for their pump clip pictures from the farm. All their artwork also features a millstone - showing their Peak District roots.



Farmers Blonde shows a rather pretty - for a bovine - blonde cow as its main image.

Farmers Blonde weighs in at 4.0% ABV and, as you would expect, is a pale yellow blonde beer - clear and bright with a small off white head. Aroma is primarily of citrus fruit (predominantly lemon), with hints of caramel, honey sweetness and a very slight spiciness. Texture is light, fresh, but is slightly grainy on the palate. The flavours of this beer are also quite light and fresh. There is a pleasant fruitiness throughout, nicely balanced out by an underlying lemon flavour. As you drink a sweetness develops, via a light malt taste and an almondy hint. Add to this a little spice, the same honey flavour that was present in the aroma and you get a complex and tasty beer. The finish and aftertaste are also quite sweet, but not overly so.

Of the regular beers I have tried from Bradfield Brewery, Farmers Blonde and Farmers Stout are my favourites; the blonde being definitely my all round choice. It is tasty and light - certainly a refreshing beer for a summer's night, but it also has bags of flavour, making it suitable for any time of year. There is a lot going on and there are several layers of flavours that develop and give a good mix of tastes - a sign of a well crafted beer. The light golden colour also gives it a wider appeal - the excellent taste makes it a favourite with the Real Ale drinkers, but the colour and freshness will hopefully entice some of the lagerboys and girls!

My last sample of Farmers Blonde was at the Sheaf View in Sheffield, but it can be found in many pubs, especially in the Yorkshire and Derbyshire areas. Look out for it too at The Plough in Bradfield, where it doesn't have far to travel before hitting the hand pumps! I'm lucky because the brewery regularly supplies pubs in our area and as a SIBA member, their beers are more readily available to public houses that are tied to pubcos.

I certainly recommend Farmers Blonde to those who appreciate a refreshing, slightly sweet blonde beer - it is one that I have enjoyed again and again!

www.bradfieldbrewery.co.uk

Andrea Waterhouse



The Angler's Rest: Millers Dale Pub of the Month

The Anglers Rest is perhaps a pub that Sheffield CAMRA members may not be familiar with, being nearer Buxton than Sheffield, but it's well worth a visit. The pub dates from 1753, though the interior has been modernised, and is on the banks of the river Wye – fishing is popular in this area, which is presumably the origin of the name.

The pub is independently owned and run by Graham, Beryl and their son Ian,

which means no pub company to dictate the beer choice. They take full advantage of the pub's position in the middle of the Peak District to feature local beers from both sides of the Pennines. Home-made food is served lunchtimes and evenings, and there is a "pie night" on Thursdays.

The pub is popular with walkers, being on the Monsal Trail and Limestone Way, so one room is a Hiker's Bar – a fairly basic tap room where muddy boots and dogs are welcome. The other room is the lounge bar, with a real fire in winter, with a dining room off (however food is also served in the bars). There's also a small terrace at the front of the pub, overlooking the river, and if you want to stay longer a self-catering apartment is available at the back.



So, why not give it a try? Whether you are popping in for some refreshment on your walk or making an evening of it and enjoying a meal you are guaranteed a warm welcome.

Millers Dale is between Tideswell and Buxton and is on the #65 bus route from Sheffield. For more information about the pub, please visit their website at www.theanglersrest.co.uk

Mike Humphrey

If you wish to advertise in a future issue of Beer Matters...

Please contact Alan Gibbons on 0114 2664403, 07760 308766
or email him at treasurer@sheffieldcamra.org.uk

Colour: Full page £75, half page £50, quarter page £30.
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Discounts for regular placements.



Cooking with LocAle: Moroccan Pork with Crown Unpronounceable IPA

For a nice Autumnal family supper or a Sunday dinner with a difference try this warming, lightly spiced pork dish which is easy to prepare and can just be slammed in the oven and left. I've matched it with Crown Brewery IPA, available in bottles, which at over 7% has the strength to stand up to the spices, whilst the fruit notes go nicely with the fruit in the dish.

Coppice House Farm Shop, on the Rivelin Valley Road (A6101), now keep their own Gloucester Old Spot, the meat from which is extremely succulent, and all the pork sold there is sourced within 20 miles of the farm, and raised to very demanding standards.



Ingredients (serves 4-6)

**1.5kg boned and rolled
Coppice House Farm pork roasting joint**
**225g packet of mixed dried fruit
(apples, prunes, etc)**
150ml white wine (or apple juice)
Chicken stock
50g risotto rice
25g butter
1 medium onion, finely chopped
1 tsp ground ginger
1-2 tsp curry powder
salt and pepper

Method

Put the dried fruit in a bowl. Heat the white wine and pour it over the fruit. Leave for 30-60 minutes to soak.

Cook the rice in chicken stock for 10 minutes, then drain. Melt the butter in a pan and gently fry the onion for 5 minutes. Stir in the ginger, curry powder and rice, and stir through for 2 minutes. Mix in the cooked rice. Drain the soaked fruit, chop finely, and mix in. Taste the stuffing mix and season with salt and pepper.

Preheat the oven to Gas 6 / 400F / 200C.

Remove the string and unroll the pork joint. Place the stuffing along the inside of the meat, pressing in firmly. Roll the joint up again and tie with string (your butcher will give you some if you ask). Place the joint in a roasting tin, rind side up. Sprinkle with salt. Cook uncovered for 1 ½ to 2 hours until the rind is crisp.

Slice and serve with traditional roast accompaniments, or just rice and salad, and of course a bottle of Crown Brewery IPA.

If you are a local food producer or brewer, and would like to feature in this column, please contact me via my website www.wildinthepantry.co.uk

Frank Boddy - www.wildinthepantry.co.uk



Beertickers tour the UK

You may have heard about the new film exploring the unique hobby of beerticking. But if you didn't catch *Beertickers: Beyond the ale* for its debut on digital channel Blighty, there's now another chance to watch the documentary with a special screening in Sheffield.

Filmmaker Phil Parkin is taking the documentary to pubs across the UK on a unique tour that includes the Hillsborough Hotel, Langsett Road South, on Wednesday 6 October, at 7pm. The film explores the collectors psyche and the great British beer drinking culture. It introduces some of the leading characters on the beerticking circuit including Brian the Champ, Dave Unpronounceable and Mick the Tick, and follows Phil's personal quest to find 500 new beers to drink and 'tick'.

Follow the latest updates about the film and the pub tour on Twitter, Facebook or by visiting the film's official website www.beertickersfilm.com



The Angler's Rest

Graham & Beryl Yates.

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

Tel: 01298 871323

www.theanglersrest.co.uk



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champs



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October is CAMRA's national Cider & Perry month, a celebration of real cider & perry. Like Real Ale it is a traditional British pub drink and a product of only natural ingredients and natural processes - Real cider is simply fermented fresh apple juice and Perry is simply fermented pears - no processing, concentrate or gas involved!

However it is harder to find on the bars of Sheffield's pubs than real ale, although we do have some pubs that could be regarded as cider heroes, such as the ***Rutland Arms on Brown Street, the Harlequin on Nursery Street and Closed Shop at Commonside.***

As part of Cider month we will be doing our annual cider run and apple pressing event at Woodthorpe Hall in Holmesfield, the only cider maker in our area, see the diary page for more details.



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Thursday - Acoustic Session (Join in or just enjoy!) 9pm

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***Sunday 10th* – Louisiana**

***Sunday 17th* – Steve Cosgrove**

***Sunday 24th* – Beat Merchants (TBC)**

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Opening times:

12 - 11pm: Monday - Saturday.

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- * Themed Quiz every Wednesday evening from 9.00.

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Dates for your diary... Socials, Meetings etc.

Thursday 30th September to Saturday 2nd October: *Steel City Beer & Cider Festival.*

Sunday 3rd October to Monday 4th October: *Beer Festival take down - Volunteers required!*

Tuesday 5th October 8pm: *Branch meeting.* Members are invited to attend to share pub, club and brewery news, catch up on what the committee and national CAMRA have been doing and discuss any issues, all over a pint of course. The venue this month is Henry's Bar on Cambridge Street, Sheffield City Centre.

Thursday 7th October 8pm: *Members weekend planning meeting.* The organising committee continue to discuss arrangements for hosting the CAMRA national Members Weekend & AGM in Sheffield April 2011. The meeting venue is to be confirmed...

Tuesday 19th October 8pm: *Beer Festival wash-up meeting.* We meet at the New Barrack Tavern on Penistone Road (Bus 53) to discuss how the festival went - those who worked the festival are welcome to come along and give us feedback on what worked well and what could be improved, and we look ahead to next year too.

Friday 22nd October 8pm: *Pub of the Month.* The winner this month is the Anglers Rest at Millers Dale in the Peak District. We will be running a minibus from Sheffield out to the Anglers Rest, with a stop on the way at the Red Lion in Litton (which is newly LocAle accredited). We'll be presenting the winners certificate at the Anglers and joining the pubs celebrations.

Saturday 23rd October 12pm: *Woodthorpe Hall Cider Run.* We mark national cider month with Dick Shepley at Woodthorpe Hall in Holmesfield, the only cider maker in the Sheffield & District branch area. The afternoon will be in two parts, firstly the cider run where we hand deliver two tubs of cider from Woodthorpe Hall to the Royal Oak pub in the neighbouring village of Milthorpe, the second part is back at Woodthorpe Hall where we help with the annual apple pressing. There will of course be lots of cider drinking involved too. Holmesfield is served by bus 15, from Dronfield, from Sheffield we plan on catching the 293 bus departing Flat Street at 1028 to Dronfield Woodhouse and changing buses. In the evening, bus 89 returns direct to Sheffield.

Tuesday 26th October 8pm: *Beer Matters distribution & Committee meeting.* The November issue of Beer Matters will be available to collect from the Kelham Island Tavern to distribute to real ale outlets across our area, if you come down tonight why not have a social pint with other distributors? The Committee meeting follows at 9pm in the Fat Cat.

Friday 29th October 7:30pm: *Walkabout in Chapeltown.* Our regular pub crawl designed to introduce you to real ale serving pubs you might not otherwise get to and our opportunity to survey potential good beer guide entries and potential pub of the month award winners! This month we are in the Chapeltown area, we are meeting in the City Centre at the Old Queens Head (Sheffield bus Interchange) and catching the TM Travel 66A bus to Burncross at 1945, where we commence our walkabout at the Acorn, and finishing at the Commercial Inn, from where we return into Sheffield on the train.

Tuesday 2nd November 8pm: *Branch meeting.* Members are invited to attend to share pub, club and brewery news, catch up on what the committee and national CAMRA have been doing and discuss any issues, all over a pint of course. The venue this month is the Plough on Sandygate Road, Crosspool (bus 51).

**For more information and to book places on trips,
please contact our Social Secretary Richard Ryan on 07956 114 926**



Sheffield CAMRA Contacts & Beer Matters Information

YOUR Committee Contacts

Branch Chairman:

Andrew Cullen

(Contact details listed opposite)

Press & Publicity Officer

Dave Williams

07851 998 745

pressoffice@sheffieldcamra.org.uk

Membership Secretary

Mike Humphrey

membership@sheffieldcamra.org.uk

For more contact info, please

visit our website at

www.sheffieldcamra.org.uk

Sheffield & District CAMRA is a
branch of the Campaign for Real Ale,
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Hertfordshire. AL1 4LW.

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Matters are most welcome, please email
them to the address above.

Please note that for legal reasons
a full name and postal address
must be provided with
all contributions.

COPY DEADLINE FOR NEXT ISSUE:

Tuesday 14th September 2010

Please note: The opinions expressed in
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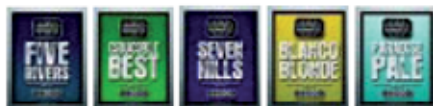
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THE HALLMARK OF A PERFECT PINT

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.

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Five Rivers 3.8%
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Seven Hills 4.2%
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plus monthly specials



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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)



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