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BEER MATTERS

Issue 403

November 2010

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

Drunk dry(ish)!

Sheffield's 36th annual Steel City beer & Cider festival drew to a close on Saturday 2nd October and, despite very poor weather on the Friday leading to muddy conditions around the festival site, record numbers flocked into our marquees to try the range of over 100 real ales and 30 traditional Ciders & Perries.

We would like to thank all the hard working volunteers that helped make the festival happen and overcame all the challenges thrown at us, thanks also to all the customers who came and helped drink us dry. By closing time on Saturday there were 5 beers left!



Look out for details of the awards night when we celebrate the beers that won awards at the festival, otherwise we will be doing it all again for the national CAMRA members weekend in April - only indoors!



INSIDE BEER MATTERS THIS ISSUE...

Dave looks at London versus Sheffield beer prices...

Marble Dobber is give the once over...

Spotlight on California Microbreweries...

Annual Audit Feast reviewed...



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*Awarded by Sheffield &
District CAMRA



Moonshine 4.3%
Sheffield's most popular
beer*
*Most frequently encountered beer in the
Sheffield Beer Capital survey 2008, 2009,
2010

Specials for November



Illumination 4.9%
Strong pale beer,
spicy flavours from
the Marynka hops
and a long finish.



Dr Morton's Eurocrat 4.1% Pale, medium-
bodied beer. Hints of lime
and elderflower with a
lasting bitter finish.



T'Ale of Two Cities - 'Ow much! by Dave Unpronounceable

A little closer to home this time, namely my first visit to London in nearly a decade - this article was not intended as such, but has become a prequel to Dave Pickersgill's piece in the last issue of Beer Matters. The reason behind the trip was an invitation for myself and my Steel City Brewing co-brewer Gazza to brew a collaboration with Saints & Sinners, based at the Brew Wharf pub. A bit of net trawling found a hotel for £20 each, a train to London for £5 and a coach back for £3. All well and good so far, but these were to be the last bargains I'd see for a while! I'm still struggling to adjust to paying over £2 a pint in Sheffield, so felt distinctly poor when virtually every beer price in London started with a 3 (with the notable exception of Brodies)!

When the chosen weekend finally arrived, Sharron and I dragged ourselves out of bed at 4.30am (which we both consider to be bedtime, not getting up time!), for the 0527 train service to Laaaahndan (booked via www.megatrain.com). A quick leap on the Northern Line took us to London Bridge, for a stroll to Brew Wharf, where Gazza and host Phil had already mashed in. Brewing went smoothly, with 6.5kg of hops going in the 5 barrel brew, including Apollo and Bravo. It was a total contrast for us, the kit being driven from a central control panel - a bit different from our usual Heath-Robinson brew plant! It was also somewhat surreal brewing behind a large glass wall, with the punters in the pub able to see our every move (and cock-up)...

Continued overleaf...

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

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Continued from the previous page...

While we brewed, we sampled some of Phil's own beers. Like us, he tends to make beers outside the "norm", but in response to a couple of Brew Wharf regulars who moaned about him only brewing "American" beers, he produced ***Ignore the Hype***, an '80s style brown bitter with English hops. It was well crafted, but all I can say is thank goodness the UK beer scene has moved on from the days when virtually



every beer was like this! Typical brown beer, with toffee notes and sod all bitterness. I was far more impressed with the next offering, ***Military Intelligence***, a 6.8% Black IPA (if that's not too much of an oxymoron...) which looks like a stout and tastes like an IPA! A decent bitterness (85IBU) with all the citrus flavours from the Columbus, Centennial and Simcoe hops, overlaid on a solid malt backbone. At the other end of

the scale, ABC managed all the hop flavour (Apollo, Bravo & Citra, hence the name) but with an abv of just 3%. Fortunately these were all free samples courtesy of Phil, as the pub charges an eye-watering £3.90 a pint!

After brewing was finished, we took a wander around some of London's better pubs (not as easy as here in the Republic of Yorkshire - the good pubs seem to be nowhere near each other!). First up was the Market Porter, a large open pub with about a dozen ales on offer.

We tried ***Hopback English Wheat Beer*** (4.6%), ***Mayflower Black Diamond*** (3.6%) and ***Crouch Vale Summit*** (4.3%). The

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latter was my favourite of the three, brewed as it was with the eponymous high-alpha US hop, giving a decent bitterness and citrus flavour. Guest beers all £3.15 or £3.35, depending on whether they're over or under 4.6%.

From here we went (via Neal's Yard to sample and buy some fine cheeses) to the Charles Dickens, where I was to find my first Brodies beer, **Summer Stout** at just 2.8%. More like a mild really, but with a hint of roasted barley. Unfortunately, it was at this point that we found some light-fingered pondlife had liberated Sharron's wallet, which put a bit of a dampener on the rest of the day - sadly this seems to be an occupational hazard in London these days.

After checking into our hotel (a bit of a trek, as it was in Docklands), we headed to the Wenlock - sadly soon to be closed. This pub always seems a bit run down, but then I don't go to admire the decoration, I go for the dozen or so beers! Here we sampled **Marble 1734** (5.1%), sadly not up to their usual very high standard, or rather the brewing was up to standard but the style wasn't, being brown and malty. We also tried **Dark Star Tripel** (8.5%), a reasonable attempt at the style, without the overpowering sweetness often present in Belgian-style UK beers, though still quite boozy, matched by spicy hops.

On Sunday, we started off with a visit to Greenwich. We began by photographing the observatory etc, and Britain's biggest ever waste of money (until the Olympics...) aka the Millennium Dome. We then went to the museum, which is more importantly the home of Meantime brewery's sideline, a 5(ish) barrel kit housed in the museum bar.

Continued overleaf...



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Continued from the previous page...

From the main brewery, we tried (from the 8 or so available beers) **Helles** (4.4%), a German-style light beer made with Hallertauer hops providing a very low bitterness but a piney, slightly citrus finish. Then, from the onsite brewery we had **Kellerbier** (4.6%). All these were around £3.50 a pint, but I nearly passed out when I ordered **Hospital Porter** to be my 16,000th UK beer, and was charged a staggering £3.45 A HALF!!

From this walletectomy, there was only one place to go - the William IV, home of Brodies. A bit of a trek to get to (it's in Leyton), involving DLR, Tube and peasantwagon, but well worth it. 11 of their own beers on, all at £1.99 a pint (even the 7.8% porter!). Highlights included **Kiwi** (3.8%) - no prize for guessing what this tasted of, **Citra** (3.1%) - a lovely session beer with lemon and grapefruit on the finish, **Amarilla** (4.2%) - a pale little number with tropical and citrus fruit flavours, and **Superior London Porter** (7.8%) - a heavy, black concoction with chocolate notes and a decent bitter finish.

Back in the "Holy City", a busy few months. With Pete & Liz from The Brew Company taking over the Harlequin from Hannah, the beer range has gone in a different direction - still plenty of new beers, but more locally sourced (I do miss being able to choose the guest beers from the wholesalers though!). The current star of the scooping scene seems to be the Gardener's Rest, with new beers from all over the country, and seemingly a brand new brewery every other visit! The Cask & Welly continues to be "top of the hops", with their own excellent pale & hoppy "puffing billy"-themed beers often supplemented by hop-monsters from Mallinsons and Steel City (ooh, little bit of a shameless plug there...). August saw the latter's **Western Bram** feature - finally a proper train appearing on the bar among the endless stream of kettles ;-). Finally, the Sheffield Beer festival provided a plethora of new beers, featuring no fewer than 8 breweries new to me, including Burnside, Oban and Forgotten Corner.

No question for my Pub of the Month, it has to be the William IV - possibly the only affordable pub in London (not counting Wetherspoons of course!), with a decent meal for a fiver and scoring 10 beers costing a tenner. The building itself is architecturally pleasing, the only fault with the place is the leatherette seat covers - not comfortable on a hot day!

My Beer of the Month? **Del Borgo/ Dogfish Head** (Italy-US collaboration!) **My Antonia** (7.5%), sampled on cask at York Beer Festival. Pale gold, white head, citrus and spicy hops, long-lasting bitter finish - what's not to like?

Back to a more exotic setting next time, featuring my latest trip to Berlin. Na zdravi.

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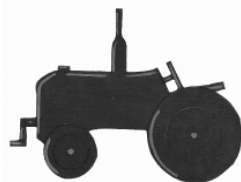
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Local Brewery News

Sheffield Brewery Company - www.sheffieldbrewery.com

The Sheffield Brewery Company has brewed another special as the night's draw in. **Bonfire Mild** is a hearty mild at 5.2%, and is a deliciously warming ale with chocolaty tones and ever so slight hoppy taste – perfect for bonfire or Halloween celebrations. The distinctive pump clip is cinder red and compliments the brewery's brand and excellent range which continues to attract more real ale enthusiasts.

In support of Sheffield CAMRA's efforts to attract new members the Sheffield Brewery helped by supplying four of its finest ales during October's social event. There were of course the usual, very welcome suspects but quite a few new members also joined in on what was an excellent introduction to the local branch.



Andy Cullen, Chair, thanked the Sheffield Brewery for their support and Tim Stillman, head brewer, provided his usual expert tour of how beers are brewed and brought to the bar!

Peter Rawlinson, co-director, says "we are now providing brewery tours almost every two weeks for all variety of clubs, corporate and social groups hiring the venue. We keep things very simple: there's a bar (our real ales are part of the tour price), there's food (the

best "pie" in Sheffield (courtesy of the Crusty Cob chefs!) and there's a tour (with Tim, head brewer, and there's nothing he doesn't know about beer!)" PS: if anyone can name the mystery butterfly John revealed on his camera please email the brewery!

Wentworth Brewery - www.wentworthbrewery.co.uk

Wentworth brewed a series of special Stouts back in September, however as they proved endearingly popular they are continuing to be made available until further notice. the range comprises of 4 speciality flavours: chilli port, vanilla, liquorice, and a one off Extra Hot Chilli Stout for The Commercial in Chapeltown, Sheffield. All the Stouts were 4.5% ABV except for the Port which was 4.9%.

October saw a new range of specials which included **Damson Porter** (5.2%), which is described as a smooth dark porter with aroma of plums combined with a Chocolate sweetness with a soft biscuity maltyness and an underpinning of fruit. Also available was **Meathead** (3.8%), a brew which is named after Paul Harrison. Paul works in the **Commercial in Chapeltown** and is getting married in late October. Richard, the Brewer invited him to participate in making this brew which is also available at his evening

Wedding reception. For November a couple of bonfire night themed beers are being brewed - **Burnt Fingers** (4.5%) and **Sparkling Eruption** (4.7%).

Wentworth currently bottle 12 beers for Rhythm and Booze including **Ronnie's 'owd Cock** and **Bobby Dazzler** along with their usual beers. They are also bottling **Snowman's Revenge**, which will be available in December in time for Christmas. Finally, Wentworth W.P.A. is now on the Punch Taverns list, so may be appearing in a lot more local pubs soon!

Abbeydale Brewery - www.abbeydalebrewery.co.uk



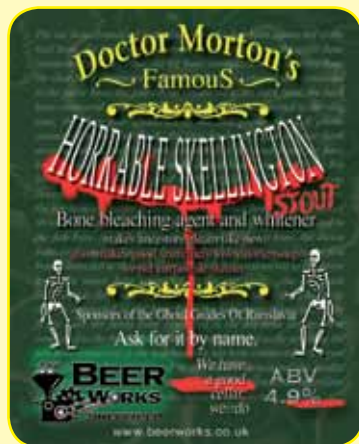
Abbeydale were delighted with the award of Champion Beer of Sheffield at the Steel City Beer Festival for their **Deception**. Pat Morton said "I really think this the best beer we are making at the moment and it is wonderful to see it win against such strong competition from the other Sheffield breweries. Sheffield is producing some fantastic beers and it is good to have them recognised by local CAMRA in this

competition." Pat was somewhat surprised when, thinking he was there to receive the prize for Deception, he was actually awarded a personal CAMRA award for Contribution to Real Ale from the local branch. He said "This is an amazing honour, to be recognised by Sheffield and District CAMRA in this way. This came as a complete surprise to me and I would like to thank CAMRA very much for this."

Abbeydale continues to produce beers under the Abbeydale and Beerworks labels, despite the recent furore in What's Brewing. For the spooky season the brewers have seized the opportunity to do an oatmeal stout at 4.9% for which the mad artist has invented the name **Dr Morton's Horrible Skellington**. This will be a single 10 barrel brew so it will be scarce but definitely on at the **Rising Sun** over Hallowe'en. The November specials are then a return for **Illumination**, ABV 4.8% and pale with lots of bitterness and hop flavours. This was last brewed in 2006. The November Dr Morton's is a 4.1% special called **Eurocrat**. This will also be available to Enterprise Direct Delivery Scheme customers as their special for November.

Crown Brewery - www.crownbrewery.co.uk

The Crown Brewery will be launching it's latest instalment of the Jazz Range "**Benny Goodman**" a 3.8% ABV pale and golden ale with a grapefruity nose, balanced bitterness and resinous. This will be available at the **Hillsborough Hotel** as well as the usual suspects, like our good friends at the **Sheaf View** and other outlets throughout the city. Stuart Ross is over the moon at the prospect of bottling his 12%, double mashed, triple hopped "**HPA 28**". "Sir" Pete Brown 2009 beer writer awarded it the runners up prize last year when he was fortunate enough to taste the original test brew. With only 550 bottles available, get your orders in quick by emailing brad@crownbrewery.co.uk price to be confirmed.



More Brewery news overleaf...

Continued from previous page.

Kelham Island Brewery - www.kelhambrewery.co.uk

The guys at Kelham Island are bringing you two very different but equally fantastic brews as autumn really sets in. Throughout November you will be able to enjoy their US Pale Ale coming in at 5% ABV, and a full-bodied 4.5% Stout perfect for when the cooler nights draw in this month. These beers are yet to be named.



The **US Pale Ale** is packed full of American hop varieties including Chinook to give a full hop aroma, and Green Bullet which provides bitterness throughout. These strong flavours are well balanced by sweetness on the palate. Try this ale for something fresh and full of punchy flavours as the daylight hours fade and winter sets in.

The 4.5% **Stout** is a classic stout, with characteristic burnt and roasted malt flavours working together with traditional English bitter hops. This is the perfect companion for keeping you toasty on bonfire night or warming you right through on a frosty day.

Look out for more updates and tell them what you think by following Kelham Island Brewery on Facebook at "Kelham Island Brewery Ltd"

Thornbridge Brewery - www.thornbridgebrewery.co.uk

Thornbridge brewery's Kipling (South Pacific Pale Ale) is celebrating an unprecedented set of awards by winning the SIBA (Society of Independent Brewers Association) Midland's Beer Competition in Nottingham last week.

In the bottled beer competition, Kipling won a Gold Medal in the Gold Beer category and then went on to be crowned the champion bottled beer. In the cask ale category, Kipling won the Strong Bitters category and went on to take the Midland's overall Supreme Champion Beer award.

Kelly Ryan, Thornbridge's brewery manager, was delighted with the double award "we've always been proud of this beer, so it's great to see it do so well. It is heavily infused with the fantastic Nelson Sauvin hop from New Zealand, we were the first brewery to use this hop in the UK".

Simon Webster, Director at Thornbridge, says "It's great to see that no matter what format the beer is in, whether it be in a bottle that hasn't been filtered or pasteurised or in traditional form from the cask, it has appealed to the judges".

Kipling now goes forward to the SIBA national competition in early 2011.

Pictured are Kelly Ryan centre, Alex Buchanan, Thornbridge's Marketing Manager on his right both with Kevin Mitchell from the award's sponsors Murphy and Sons.



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Local Pub and Club news

Trippets Bar on Trippet Lane in Sheffield City Centre held a launch event on the 5th October to mark the event of extra handpumps being installed and a range of Thornbridge beers now being permanently available. The bar now features 8 handpumps with 5 Thornbridge beers and 3 guests normally available. A house branded beer is amongst the range, with Thornbridge Wild Swan rebadged as Lion Ale - Trippets bar was once a pub called the Red Lion.

The owners of the **Chequers at Frogatt** Jonathan and Joanne Tindall took the lease of the **Sir William Hotel in Grindleford** in February this year after it closed down. Steve Elliott is managing it for them. The Sir William offers accommodation with seven en suite rooms, three of which have great views to the river and Hope valley. A full menu of food is available 7 days a week and the bar offers 4 cask ales - currently all from Greene King, who own the hotel, there are ambitions to introduce guest ales in the future. Commenting on how things are going since reopening, Manager Steve Elliott said "We have had a great response since opening and the beer has been well received, so I am sure your CAMRA members would enjoy a pint or two here. There is a large terrace garden which enjoys spectacular views down the river valley, If you are in the area pop in it would be nice to meet you."

More good news further down the valley with the **Peak Hotel in Castleton** reopening and the Woodroffe Arms in Hope due to reopen under the new management of Gary Shirt.

The Greystones Inn opens for business on the 4th November. Formerly known as the Highcliffe, Thornbridge Brewery have taken the lease from Enterprise Inns and plans on returning this venue back into a community pub and have appointed Mike Pidgeon as manager. Mike until recently was manager of the University Arms. On the bar only the keg products are tied to the Enterprise Inns list, on the handpumps a changing selection of Thornbridge beers will feature, in the fridge an interesting range of bottled beers will be available including a number of imported beers. We are told to look out for a number of special events such as international beer tastings and mini beer festivals during 2011, the large function room is also to play host to music events and a regular comedy night organised by Toby Foster of Last Laugh Comedy Club and BBC Radio Sheffield.

The Rutland Arms on Brown Street in Sheffield City Centre celebrated its first birthday as a free house on 5th October with a birthday party which included party hats, birthday cake, pass the parcel and rebadged beers. The rebadged beers were all named after a member of staff and there was a quiz to guess what the beers really were.

Catherine Mueller is leaving the **Coach & Horses in Dronfield** and returning back to her native New Zealand, having been living in Europe for ten years now. A thanks from Sheffield & District CAMRA to Cat for running such a great pub for the last few years and best wishes for the future! We await news on the new manager!

Pub news continues over the page...

Continued from previous page.

The George & Dragon in Holmesfield, a genuine free house, started being refurbished on Monday 11th October and should be finished about now, the work was done in stages so the pub didn't have to close.

As well as fresh decor and re upholstering, the pool room is being converted into a genuine snug complete with new log burning fire/stove. Abbeydale Moonshine is about to come on to the bar for the first time by customer demand on a trial basis. Peak Ales Bakewell Best continues to be the best selling ale on the bar but Oakwell Barnsley Bitter still has its devoted following.

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, Commonsides
Hallamshire House, Commonsides
The Bridge, Ford
Commercial, Chapeltown
Wharnccliffe Arms, Chapeltown
Riverside, City Centre
Cobden View, Crookes
Rutland Arms, Sheffield City Centre

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

The **New Barrack Tavern** has added Bradfield Brewery's Belgium Blue to their regular range of beers, and it will be available all the way through November until January.

On Thursday 25th November, **The**

Greyhound in Attercliffe is holding a race night in aid of "The Tree of Hope" children's charity. You can sponsor a race, be a jockey or owner, or just have fun with a few bets on the races.

The Botanical on Ecclesall Road is selling 4 real ales and will soon be reviewing their range, and introducing guest ales.

The Commercial Inn at Chapeltown has their regular beer festival coming up from 25th to 28th November with a list of around 30 beers that they haven't had at the pub before. The Commercial has become a regular outlet for Brewdog, mostly keg beer but now and again a cask conditioned version will be making an appearance. Keep an eye on their website for the latest - **www.thecommie.co.uk**

The Museum in Sheffield City Centre was reported to have no real ale on the bar early October, this was because stocks were being wound down prior to the pub closing for refurbishment.

Amidst the wealth of trendy bars cropping up all over the city, Forum Café Bars Ltd (FCBL) has snubbed the retro revival and decided to go even further back into the past in a bid to recreate the atmosphere of ye olde pubs of yesteryear.

FCBL, who run the **Common Room, The Old House and The Forum**, are the new tenants of the ground floor of **The York on Fulwood Road**, in the leafy suburb of Broomhill which they opened this September.

Initially a blacksmiths come traveller's inn/ale house dating back to the early 1800's, The York was later converted into a hotel with a pub on the ground floor. Whilst you won't be able to get a bed for the night for 6 shillings anymore, the aim of the new venture is to recreate the atmosphere of a bygone time where you can expect to find

quality ale and hearty grub.

The drinks selection at the York is vast. The manager and his team are continuously researching products from around Yorkshire, the UK and around the world and try as much as possible to use local producers. The York has 6 hand pull ales, including favourites from Kelham Island and Abbeydale, 3 hand pull ciders and their own recipe Anvil porter, brewed especially for the York by award winning Sheffield Company The Brew Company. So if you fancy a bit more than the usual two pints and a packet of crisps, head to the York for a night on the heavy glazed, Victorian tiles.

Yan Pilkington, the bar manager and stock buyer, is leaving the **Sheffield Tap** at the end of October to go and run the new sister pub at London's Euston station. The Euston Tap opens on 5th November. This increases the chain to three, their first bar being Pivni in York City Centre. Sheffield Tap general manager Pete is in the process of recruiting someone to replace Yan.

The Rising Sun is hosting a unique event on Tuesday 9th November at 7.30pm - a malt whisky and whisky sausage tasting. Booking is essential as places are limited. The price is £12 per person and includes a tutored tasting covering a variety of styles of whisky and a sausage tasting with the sausages also flavoured with malt whisky. A unique opportunity to try some specially made whisky sausages. Please book at the pub or call them on 0114 230 3855.

The Fat Cat is holding its annual bonfire event on Friday the 5th of November. There will be 2 firework displays at 8.00pm and again at 10.00pm. The barbecue will be serving from 8.00pm onwards and we will also be serving beer from the visitors centre. This is one the

busiest nights of the year at the pub so get here early to get a good view.

The Plough, Sandygate Road, has a new Manager. Shaun Price is now in charge and has a new menu and a better selection of real ales. There is Greene King IPA and Old Speckled Hen and three rotating local ales. The Plough is now open from 12noon everyday.

"Beertickers - beyond the ale" premiered at the **Hillsborough Hotel** with Phil Parkin and Dave Unpronounceable making a "RED Carpet" appearance. The evening was enjoyed by many and I wonder if Phil will produce a sequel perhaps named "I'm still Standing"? Copies of the DVD are still available behind the bar priced at £10.00. Brooklyn Heights is scheduled to make a welcome return due to it's popularity and Benny Goodman will be the special featured beer this month from the Crown Brewery.

A BIG THANK YOU!

The Organising Committee
of the Steel City Beer
and Cider Festival 2010
would like to thank:

The Fat Cat

Gardeners Rest

Kelham Island Tavern

The Harlequin

and all the individuals
who donated their
"finest quality merchandise"
to the tombola!



A tour of Southern California's Microbreweries - by JC Mitchell

As a cask ale lover I'm grateful to live in a city like Sheffield, with so many fine pubs and local breweries to choose from. I grew up in Southern California, where beer styles have been dominated by pale blandness. I've always blamed the relentless California sunshine along with the warmer climate. After all, good beer is a British tradition, not a Hollywood production. But things have changed, as I discovered during a recent visit to California when my friend Rick and I spent three days touring the microbreweries of the San Diego County coast.



Our first stop was Pizza Port in Carlsbad, a huge barn decorated with surfboards and serving pizza and dozens of microbrews, predominantly from nearby Port Brewing. Rick had a pint of Poor Man's IPA, and I wept tears of delight when I tasted my pint of cask conditioned Que Onda? IPA. It was so perfect I had to pinch myself: were we really in Southern California? Before we left we shared a \$1.00 taster of Coffeemonster, a strong coffee stout that finished our lunch with a zing.

We proceeded inland to San Marcos and into a business park where we spotted an open metal gate revealing a tasting room packed with microbrew fans. This was Port Brewing, which brews some fine hoppy beers and shares the premises with Lost Abbey, a brewer of Trappist-style ales. We sampled several pints including Mongo IPA, named after a dead cat found in the brewery.

Our last stop of the day was in Escondido where we entered the massive car park of the Stone Brewing World Bistro & Gardens. We walked for what seemed like miles before reaching a huge multi-level building on a massive estate with woods, flowers, streams, meadows, bridges, ponds, and hundreds of people sitting around, standing around, all happily sipping pints of microbrews. We'd come to Stonyland! We ordered two pints, Oak Aged Arrogant Bastard and Cali-Belgique IPA. Sitting outside we had a delicious meal of Mac 'n' Beer Cheese and Pan Roasted Mano de Leon Scallops.

Next day we returned for a Sunday morning worship tasting session at the Lost Abbey half of Port Brewing. As we made friends with the two brewery cats, Amarillo and Cascade, we shared a pint of Lost & Found and a pint of Judgment Day, a "quad" beer with an impressive strength of 10.5% ABV. We took a brief tour of the brewery, passing by huge vats with nicknames like Elvis and into the Lost Abbey Barrel Room, where brews were aging in former Kentucky bourbon and champagne barrels. After a taster of Barrel Fermented Serpent Stout, we headed to the city of Vista for lunch at the Backstreet Brewery, where we sat in the pleasant side patio and enjoyed two very nice hoppy IPAs.

Our next stop was the Green Flash Brewing Company in Vista, located in another business park. The brewery is named after a rare phenomenon that occurs just before the last part of a red sunset on the beach, caused by atmospheric refraction and scattering effects. Although this warehouse brewery was smaller than Port Brewing, the crowd was still enthusiastic about the brews. We had pints of 30th Street Pale and Imperial Red Ale, finishing with a wake-up taster of Coffee Stout.

Later that evening we visited Churchill's Pub in San Marcos. A Bolton v. Fulham football match was on the tele and two dartboards were surrounded by darts trophies, and we soon discovered the owner is a British expat. I had a pint of cask-conditioned Hop Stoopid IPA which appealed to my hophead cravings. Rick had a pint of Baker Cuvee des Jacobins Rouge, a Flemish Red from Belgium that was startlingly sour.

The next day we headed back up the coast, stopping for a final pint at the Pizza Port in San Clemente. Inside we found the same surfboard décor as in Carlsbad, with a bar on the ground floor and another one upstairs. We wrapped up our eye-opening and mouth-watering South Coast weekend with pints of Pseudo IPA and Karl Strauss Rye IPA, two more wonderfully hoppy brews, raising our glasses to the bright future of Southern California beer.



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Award winning beers announced at the Steel City Beer Festival

The night before our beer festival opened a number of brewers, publicans and beer enthusiasts gathered for a blind tasting to judge two competitions - the Steel City Beer Awards and Champion Beer of Sheffield. The Steel City Beer Awards is for all the regularly brewed beers at the Steel City Beer Festival, for the Champion Beer of Sheffield we invited all the breweries within the city of Sheffield to enter one beer to be judged in this competition.

The winners: **OVERALL WINNER - STEEL CITY BEER AWARDS - Marble, Dobber**

2ND PLACE - The Brew Company, Hop Monster. 3RD PLACE - White Rose, Original Blonde

Marble Brewery are a craft brewery with a fantastic reputation on the British beer scene and beginning to get known for good beer in Europe too. They started life in the back of the Marble Arch pub but have now moved to new purpose built premises. Dobber is an Indian Pale Ale (IPA), 5.9% ABV and packed full of flavour!

The Brew Company is based in Sheffield and was set up by Pete Roberts in 2007 and is another one who works on the craft brewing ethos, skillfully creating a range of interesting fully flavoured beers on a fairly small scale. Hop Monster is a 4.5% ABV beer which as the name suggests is packed with hops giving it a powerful bitter flavour right through to the aftertaste and a floral aroma.

White Rose Brewery is a small scale operation set up by Gary Sheriff who used to be the head brewer at Wentworth brewery in Rotherham and is currently brewing at the premises of Little Ale Cart behind the Wellington pub at Shalesmoor, Sheffield, mostly with their own equipment, but looking for their own premises to move to. Original Blonde is a refreshing 4% beer of the blonde style that is popular in Sheffield.

Category winners: **Mild:** White Rose, Raven (runner up - Concertina, Old Attic). **Bitter:** White Rose, Original Blonde (runner up - Castle Rock, Harvest Pale). **Best Bitter:** The Brew Company, Hop Monster (runner up - Abbeydale, Deception). **Strong Bitter:** Marble, Dobber (runner up - Thornbridge, Jaipur). **Stout:** Marble, Chocolate (runner up - Abbeydale, Black Mass). **Porter:** Dark Star, Smoked Porter (joint runner up - Acorn, Old Moor Porter and Pot Belly, Beijing Black)

OVERALL WINNER - CHAMPION BEER OF SHEFFIELD - Abbeydale, Deception

2ND PLACE - The Brew Company, Hop Monster

3RD PLACE - Sheffield Brewery Company, Sheffield IPA

Abbeydale brewed Deception originally as a seasonal special, however it proved so popular it is now permanently part of their beer range. It is a 4.1% pale and hoppy best bitter. The Nelson Sauvin hops used in this brew give it a grapefruit like flavour and aromas of elderflower and grapes, making it a lovely refreshing drink.

Sheffield Brewery's IPA is a temporary new addition to their range. At 5% it is in the premium strength category that most IPAs are, however it isn't quite as heavily hopped as many so whilst the bitterness is achieved it isn't at the expense of drinkability - a pleasant strong bitter.

*Kev and Steph welcome customers
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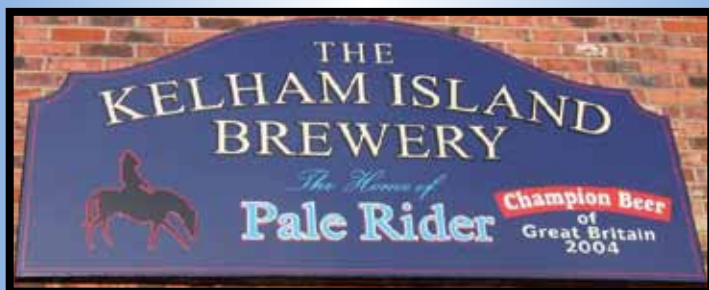


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Real Ale Review: Marble Dobber

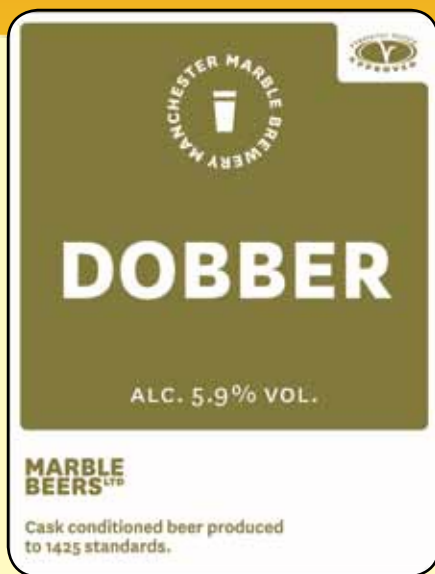
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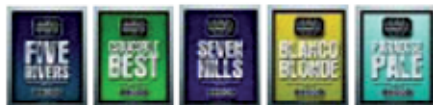
During an excellent trip to Manchester a few weeks ago, we were fortunate enough to visit the Marble Arch pub, have a tour of the brewery and sample some of the wonderful Marble Brewery beers. My particular favourites were the Ginger, Chocolate and the Dobber. So, when we saw that the recent Steel City Beer Festival also had some Dobber on the bar, I was really pleased. It seems I was not alone in my admiration for this beer because, during the course of the festival, it was crowned as Overall Beer of the Festival!

Marble Brewery started life as a small plant at the Marble Arch pub, but have since increased production and taken over larger, purpose built premises. The original smaller brewery remains and is still used to brew smaller batches of beer and special brews. Since their conception Marble Brewery have gained a good reputation for their beers and are well known for producing organic and vegetarian products. They have also won a good many awards nationally. Their beers can be found all around the country and their range of bottled and cask ales is well worth looking out for. Beers to watch for include Marble Ginger (a golden beer with real ginger at 4.5% ABV), Marble Chocolate (a rich bitter chocolate flavoured dark beer at 5.5% ABV) and Lagonda IPA (a citrusy pale ale at 5.2% ABV)

Dobber IPA weighs in at 5.9% ABV. It is a slightly hazy, golden beer with a medium sized, off white head. The aroma is a lovely blend of passion fruit, citrus and a hint of caramel. Texture is medium bodied, with a small amount of carbonation present, making Dobber crisp and light in the mouth. Taste wise, Dobber is pretty complex, but well balanced and full of flavour. There is an initial sweetness, which becomes increasingly bitter as you get down your pint. Dominant flavours are fruity passion fruit and grapefruit hops, blended with a soft base of biscuity malt. Add to this an underlying honey sweetness and a kick of alcohol and you have a winning taste combination. The aftertaste is long, quite bitter and very hoppy.

Once again Marble Brewery have produced a well crafted and interesting beer. I particularly like the combination of the sweet and bitter flavours and the balance produced by the malt. It's a very clever as well as tasty beer that has never disappointed me on the occasions I have had the good fortune to find on the bar. I have tried it in various pubs and at beer festivals, including the Chesterfield Arms in Chesterfield, as well as at the Steel City Beer Festival. Dobber is a beer I have no hesitation in recommending to anyone who appreciates a flavoursome strong beer.





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2nd Annual Audit Feast

Dave Wickett, owner of Kelham Island Brewery hosted his second annual Audit Ale Feast in conjunction with the University of Sheffield on the 7th October. This is a new event in Sheffield, however it is based on long established tradition with some Universities around the UK celebrating the end of a good financial year and successful audit of accounts with a feast, accompanied by beer from the University's own brewery. The closest comparative tradition in Sheffield is that of the Master Cutlers feast which takes place each year at the Cutlers Hall which celebrates the previous years successes in local business and raises money for charity at the same time. The Cutlers Feast first took place in 1625.



The Audit Ale Feast is also a kind of celebration of Sheffield, with invited guests welcomed to the upstairs room at the Fat Cat to enjoy a 5 course dinner prepared by Sheffield Chef Jamie Bosworth and served with beer from Sheffield's Kelham Island Brewery. Guests included the current Lord Mayor Councillor Alan Law, Professor William Speirs the current Master Cutler, a number of senior people from the two Universities, artist Joe Scarborough, Beer Writer Pete Brown and a number of local business people along with representatives from Kelham Island Brewery and the Chairman of Sheffield & District CAMRA.

Guests were welcomed with a nice refreshing glass of Are You Lonesome tonight, a 3.8% Pale Ale brewed with Slovenian hops to give a sweet, fruity aroma with an added gooseberry nose given by the New Zealand Hops used in the dry hopping process this beer benefits from.

Served with the soup starter was Pride of Sheffield, a 4% golden bitter brewed with both American and traditional Fuggle hop varieties along with Crystal Malt giving a sweet flavour and a bitter finish.

The next course of salmon was matched with Island Pale Ale, a clean, crisp and refreshing bottled beer. Not technically real ale as it doesn't condition naturally from yeast in the bottle, but well crafted and a pleasant drink all the same and went well with the food.

Next up, twice boiled gammon, served with the award winning Pale Rider, a 5.2% premium pale ale with a citrus and bitter character.

Continued overleaf...

Continued from the previous page...

Chocolate tart was served with Rohrbach's Scotch Ale, a bottle conditioned ale brewed by brewers from Rohrbach's brewery in Rochester, New York, on an exchange visit to Kelham Island Brewery. Dave Wickett owns a real ale pub in Rochester called the Old Toad. The beer brewed in Sheffield, at 5.5% is a lower gravity version of the Scotch Ale brewed at Rohrbach's and is a sweet, malty tasting beer with a fresh floral, berry hop aroma.

Finally the main event. Cheese and biscuits were served along with a glass of the Audit Ale, a 10% Barley Wine that had been aged 12 months and brewed using traditional British Hop Varieties and a specially selected Nottingham Yeast giving a fruity character and strong, full body. The 12 months of aging

gives the beer a rounded, smooth palate and a strong warming aftertaste. Guests were also given a limited edition bottle of the Audit Ale to take home and enjoy.

Those not fortunate enough to attend the Audit Ale Feast got the opportunity to try the Audit Ale in third pint measures at the bar in the Fat Cat whilst stocks lasted.



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Crab Cakes - Crab flakes coated in spicy bread crumbs
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Broccoli & Stilton Soup - served with warm roll and butter.

Main courses: Traditional Turkey - with pigs in blankets,
roast potatoes, stuffing, fresh vegetables and gravy.

Topside of beef - with Yorkshire puddings, roast potatoes,
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Mushroom stroganoff - Homemade mushroom Stroganoff
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Salmon Fillet - Fresh Salmon fillet served with hollandaise
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Cooking with LocAle: Two Autumnal squash dishes

This year I tried growing squash for the first time, and hidden under the canopy of shoots and foliage which is threatening to take over my garden I found a good dozen bright orange squash, about 5-6 inches in diameter. Hardy little devils which I'm assured will store well, provided they are picked with an inch of stalk attached.

So the next question is – what to do with them to make them interesting? Here's a couple of ideas. I've paired the dishes with Thornbridge Halcyon, available (if you can track it down) in bottle and cask versions. At 7.7% it doesn't mess about, and it is highly regarded for its rich floral and fruity notes, and a touch of sweetness that matches that of the squash. If you want to buy your squash locally and ethically then there is nowhere better than Beanies Wholefoods, on Crookes Valley Road in Walkley. They always have a good selection to choose from, both organic and non-organic, and you are guaranteed a friendly smile when you walk in as well!



Ingredients (serves 4)

300g risotto rice
2 celery stalks, finely chopped
2 shallots or 1 small onion, finely chopped
glass of white wine
1 tsp celery seeds or fennel seeds
1½ pint chicken or vegetable stock
2 small or 1 medium sized squash
(any variety that takes your fancy, orange
flesh looks best)
2 red peppers
50g parmesan cheese, grated
knob of butter
parsley, chopped

Roasted Squash and Red Pepper Risotto

Peel and chop the squash into ½ inch chunks, discarding the seeds. Deseed the peppers and slice into strips. Coat both in a little vegetable oil, sprinkle with salt (and paprika, chilli, cumin, etc. as you wish), and roast at Gas 6/200C/400F for 30-40 minutes until soft and browning.

Gently fry the onion and celery for 5 minutes, add the seeds and cook another 2-3 minutes. Add the rice and stir for 3-4 minutes until well coated and heated through. Now throw in the glass of wine – it should sizzle. This process cracks the rice grains allowing them to absorb the stock in the next step. Turn down the heat and add the stock a little at a time, stirring every couple of minutes, covering

and allowing each addition to be absorbed before adding the next. After 20 minutes test the rice – it should be almost cooked through with just a little bite left. If not cook a little longer. Remove from the heat, stir through the butter and parmesan, and serve in bowls topped with the squash and pepper, garnished with parsley.

Quick and Easy Squash & Sweetcorn

Peel and deseed the squash. Boil in a little water for 10 minutes until soft. Add half the quantity of sweetcorn and cook through for 5 minutes. Drain well. Blend in a food processor, adding butter and salt and pepper to taste. A fantastic sweet tasting side dish for your Sunday lunch!

Frank Boddy - www.wildinthepantry.co.uk



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

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 (behind Sheffield bus Interchange) and catching the TM Travel 66A bus to Burncross at 19:45hrs, where we commence our walkabout at the Acorn, and work out way via various other pubs into the centre of Chapeltown, 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. We will also discuss progress on the local guide book. The venue this month is the Plough on Sandygate Road, Crosspool (bus 51).

Saturday 20th November 12:40pm - Walkabout in Ridgeway

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 Ridgeway area, starting at the Phoenix and finishing at the Bridge Inn at Ford Bottom. Bus 252 operated by TM Travel will get you there, it departs Flat Street in Sheffield City Centre at 12:12. Day ticket £3.

Tuesday 23rd November 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.

Saturday 27th November 12pm - East Midlands Regional Meeting

All the branches in the region catch up with the regional director. This time the meeting is in Mansfield. Please phone for further information.

Saturday 4th December - Branch Christmas Dinner

Enjoy festive fayre washed down with real ale, please phone for more details and to book a place.

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

Also - why not visit our regularly updated Sheffield CAMRA website

www.sheffieldcamra.org.uk

**Containing all the up to date information about our social trips,
meetings, local beer festivals and lots, lots more!**



Sheffield CAMRA contacts & Beer Matters information

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visit our website at

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Please note that for legal reasons a
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COPY DEADLINE FOR NEXT ISSUE:

Tuesday 9th November 2010

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