www.camra.org.uk/sheffield

BEER MATTERS

Issue 408

May 2011

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



Sheffield Pub of the Year The Kelham Island Tayern







INSIDE BEER MATTERS THIS ISSUE...

Pub of the Month (May 2011) - The Harlequin Beer and food at The York The Great Wall of Cider at The Rutland plus all the details of the Three Valleys Festival!



471 Fulwood Road Sheffield S10 3QA 0114 230 3855

Open 12 to 11 daily

Food available lunchtimes and evenings weekdays and Saturday, also Sunday lunchtime

The Abbeydale Brewery Pub www.risingsunsheffield.co.uk Hot and cold bar snacks until 9.30pm

Now with 13 handpulls, a fantastic line-up of Abbeydale and quest beers from local and distant small breweries

13 real ales - including 7 quests from micros often rare and unusual

6 Abbeydales including seasonals Good selection of Belgian bottles, draught lagers, Belgian fruit beers

Monday Night music -see website for details Quiz on Wednesday and Sunday start 9.30pm Find us on Yourround.co.uk

Getting there:

On the no 40 and 120 bus routes from city and University, Glossop Road Buses every 10 mins



Abbeydale Brewery

Unit 8 Aizlewood Rd. Sheffield S8 0YX 0114 281 2712











www.abbeydalebrewery.co.uk

facebook

Our Local Heroes



Moonshine 4.3%

Sheffield's most popular beer*

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



Deception 4.1%

Sheffield's 2010 Champion beer*

*Awarded by Sheffield & District CAMRA

Our latest champion!

Absolution 5.3%

Champion Beer of Yorkshire 2011*

Awarded at the White Rose Festival, Magna

Specials for May

Damnation 4.5%



DAMNATION: Pale beer with lots of hop character and a long bitter finish.

Dr Morton's Rabbit Punch



4.1% Golden beer with malt and biscuit flavours and fruity hops.



Local Brewery News



Thornbridge Brewery - www.thornbridgebrewery.co.uk

Thornbridge brewery has agreed an exclusive partnership with Waitrose to sell its award winning bottled beers across their stores. Three beers will be launched on the 18th April; Jaipur IPA, Kipling South Pacific Pale Ale and Wild Swan White Gold Pale Ale. Sensoria, the UK's festival of film, music and digital, returns for its fourth year this April/May and this year it's expanding. The festival will grow from 7 to 10 days and has more venues on

board than ever before. Earlier this year, Sensoria, the UK's festival of film, music and digital, launched a beer mat design competition in association

with Thornbridge Brewery, where applicants were asked to design a series of up to four beer mats relating to music and film. Beating off tough competition and a number of high quality designs was winner Robin Byles.

Thornbridge's Alex Buchanan commented: "Despite strong competition, we were particularly taken with Robin's design which features lyrics from famous Sheffield bands. There was a great deal of thought behind the choice of lyrics and the design concept."

Continued over the page...

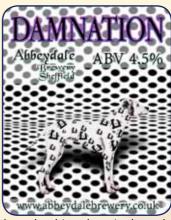


Continued from previous page.

Abbeydale Brewery - www.abbeydalebrewery.co.uk

Abbeydale completed implementation of its new 30bbl fermenter a few weeks ago and is now able to take full advantage of its new brewhouse to produce up to 30 bbl of wort in a single brew. Work is now continuing to extend cool storage areas and do other bits and pieces all of which will lead to an increased capacity. The new brewing area is looking quite smart too with all the time and money spent on sealing the walls and tiling the floors in the new unit really paying off.

The specials for May are two new beers, though one is a re-use of an old pumpclip. **Dr Morton's Rabbit Punch** at



4.1% is a golden, hoppy beer and **Damnation** at 4.5% is a pale, rather bitter beer in the style of a modern IPA. Sue Morton of Abbeydale said "Damnation is one of my all-time favourite pumpclips but the beer we originally designed for it was disappointing so this time we have completely reformulated it and I hope it will become one of my all-time favourite beers!"

Steel City Brewing - www.steelcitybrewing.co.uk

Steel City's April beers weigh in at 5% and a massive 120IBU. The main brew, Decadent & Desperate (named after a Mortiis song, but of course you all knew that already...) was hopped at almost every conceivable stage of the brewing process - Citra in the mash and the sparge, a First Wort Hop charge of Citra, some Columbus at the start of the boil, Citra at various stages during the boil... *Continued overleaf...*



#Gardeners Rest

Up to 12 Real Ales including beers from
The Sheffield Brewery Co. Ltd., Continental Beers on draught and
bottled, Art Exhibitions, Bookcrossing Shelf,



Traditional pub games including Sheffield's last Bar Billiards table.

Bar Billiards FREE TABLE EVERY MONDAY

Thurs 28th Apr
Fri 29th
Wed 4th May
Fri 6th
Sat 7th
Fri 13th
Sat 14th
Thurs 19th
Fri 20th
Sat 21st
Thurs 26th
Fri 27th
Sat 28th

Galactic Session 9pm
Billy Martin Jnr. 9pm
Tracy's Session 9pm
M & J Blues 9pm
Jim O'Mahoney 9pm
John Keane and Friends 9pm
Black Hares 9pm (see below)
Scandi Session 9pm
Jackalope Tales 9pm
Five Rivers 9pm
Galactic Session 9pm
Billy Martin Jnr. 9pm
Robin Hoare 9pm

Quiz Night

Every Sunday
from 9pm
A general
knowledge quiz
(free) followed
by the
'On the Spot'
Raffle quiz
with the
chance to win
up to £150
(tickets 50p)



Saturday 14th May Eddy's Birthday Party

Music from the Black Hares, general frivolity, dress to impress!!!

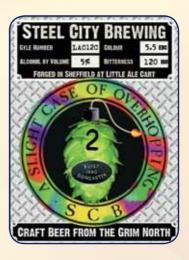
Normal Opening Hours

Mon - Wed 3pm - 11pm, Thurs - Sat 12 - 12mn, Sun 12 - 11pm

Gardeners Rest, 105 Neepsend Lane, Sheffield, S3 8AT Tel: 0114 2724978 e-mail: gardenersrest@btinternet.com

Continued from overleaf.

Citra and Chinook at flame-off, more Citra and Chinook in the fermenter, and finally some more Citra in the cask. A tongue-in-cheek variant was produced to coincide with the CAMRA Members' Weekend, entitled BAGS (Beard And Gut Society)! We also got in on the royal wedding act, with 'No Future' (whether this refers to the marriage or the royal family is for the drinker to decide...). Finally, a special version was produced for Doncaster Beer Festival - dry-hopped at 4 times our usual rate (a 3:1 ratio of Citra and Chinook), and aptly named A Slight Case of Overhopping (again full credit to those who spot the music reference). The mini-kit was used to brew a 6%, 140IBU single-hop Citra IPA.



For May, we brewed Weapons of Mouth Destruction, using Green Bullet, Nelson Sauvin and Simcoe hops. Looking further ahead, June should see a porter, while the summer will see a German theme, with Stahlstadt Ersatzkolsch, Stahlstadt Alt and Stahlstadt Hopfenweiss.

Crown Brewery - www.crownbrewery.co.uk

Crown brewery will be brewing a mild for CAMRA's mild month, which will be available from mid May. A new beer that is out now is Near Enough, a 4.5% IPA and making a return is Royal Crown a 3.9% pale session bitter.

Welbeck Abbey Brewery, Nottinghamshire

around the stunning Welbeck Abbey. The microbrewery is housed in a listed barn at the centre of this country estate, and will be producing cask ales available in the local area from May. The first beer will be a pale ale called 'First Brew', however we will be brewing a range of different styles of beer throughout the year. To follow the progress of the brewery, become a fan on facebook: Welbeck Abbey Brewery, and follow their

This new brewery is part of Welbeck, a village centred

blog: www.welbeckabbeybrewery.blogspot.com.

Kirkstall Brewing Company

According to Head Brewer Dave Sanders, The Kirkstall Brewery is set to come on stream on Wednesday 20th April. All the preparation in the brewhouse should be completed by then, and the yeast is due to be collected on the Tuesday.

All other ingredients are in place and raring to go! The first brew will be named Kirkstall Pale Ale at 4% ABV, and the second will be a porter called Black Band Porter — a reference to a local coal seam — and will be 5.5% ABV. Both beers should be available at Skipton Beer Festival.

Fantastic Spring events at The University Arms

The University Arms is now firmly back on the map in the heart of Sheffield's real ale circuit. Over the past few weeks they've brought us a fantastic selection of local beers, as well as some of the best of British beers.



Now that spring has arrived, we can start to

enjoy the longer evenings and the glorious British sunshine. The University Arms' beer garden is one of Sheffield's few city centre outdoor drinking spaces and a fantastic haven for the summer. With all of their live music events, it's going to be our first port of call for the next sunny day.

Top events include:

- Saturday 7 May Zak Black, musician.
- Saturday 21 May The Hummingbirds, musicians.
- Saturday 4 and Sunday 5 June Cider Festival with over 25 ciders from around the UK as well as last year's National Gold and Silver winners.
- Every third Thursday of the month Bluegrass Soul, musicians.

During the Cider Festival weekend there'll be live music from local bands and a BBQ available from 2pm – 7pm on Saturday and 2pm – 6pm on Sunday, serving flame grilled, locally sourced produce.

The University Arms' traditional pub food has our mouths watering, and over the next few weeks there'll be some new dishes to sample, including Sally's Homemade Quiche and their take on Ploughman's Lunch.

For more details of what's happening at the University Arms, why not look them up on Facebook, www.facebook.com/universityarms or visit their website, www.withUS.com/drink



Local Pub, Club & Beer Festival news...

The programme of guest and seasonal ales at the *Old Queens Head* (behind Sheffield Interchange) has been proving popular, with Young's Dr Okells, Thwaites Black Magic Stout, Thwaites Bloomin' Ale (a wheat beer) and Yorkshire Terrier appearing during April and expected in May so far is Castle Rock Harvest Pale and Thwaites Bee Good (an amber beer made with Lancashire Heather Honey).

Wells' classic Banana Bread Beer made a rare appearance in Sheffield on cask recently when it appeared on the bar at the *Graduate in the City Centre*.

At the *Old Crown, Handsworth,* three handpumps are now back in use with a beer from Bradfield Brewery and changing guests.

The Cutlers at Gleadless is to become an Indian/Bangladeshi restaurant, although the owners are considering offering bottled beers from local breweries to accompany meals.

Alison Newbold has become the new bar manager at the *Hillsborough Hotel*, having previously been front of house Manager at the Leadmill. Having worked in the industry for many years she is looking forward to this new challenge, and is looking forward to meeting all customers old and new.

A correction to the new local guide - *The Green Dragon in Dronfield* offers two real ales, currently Tetley Bitter and Theakston's Bitter.

Continues overleaf...

THE COBDEN VIEW

40 COBDEN VIEW ROAD, CROOKES, \$10 1HQ - T:0114 2661273

Andy & his team wish everyone a warm welcome

Possibly the best **Beer Garden** in Crookes (and excellent Smoking Shelter!)
Don't miss any **Sporting Action** - 2 Big TVs with **SKY Sports** & **ESPN**Various events: **Barbecues**, **Live Music** & Much, Much More!



Regular Cask Ales

- Black Sheep
- Deuchars
- Farmers Blonde
- Hobgoblin
- Old Speckled Hen
- Real Ciders

Thursday Nights Acoustic Sessions

Everyone Welcome Bring an Instrument, Join in with Singing or Simply Soak Up The Atmosphere

Tuesday - General Knowledge Quiz 9pm Win A Gallon Thursday - Acoustic Session (Join in or just enjoy!) 9pm Sunday - That's Entertainment Quiz 9pm Win A Gallon

OPENING TIMES [MON TO THURS 1PM - MIDNIGHT] [FRI 1PM - 1AM] [SAT 12PM - 1AM] [SUN 12PM - MIDNIGHT]















Watch out this month for our May special celebrating Mild Month. We have brewed a traditional Mild full of a variety of rich dark roast malts. Also look out for our 4.4% Sheffield Porter awarded Gold in the Porter category at the Magna Festival and second overall.

Core Beer Range

Five Rivers 3.8%
Crucible Best 3.8%
Blanco Blonde 4.2%
Seven Hills 4.2%
Sheffield Porter 4.4%
Sheffield IPA 4.7%
Plus monthly specials

Brewery Tours

Book the brewery for a tour or your own private party. Sample a range of our beers along



with a pie and peas supper and an informed tour of the brewery.

....STOP PRESS......

Following the success of the trial version of our Tramlines bitter brewed as the official beer of the annual TRAMLINES music festival in July, it is now available all the time. It has proved very popular in two new outlets on West Street, so pop into The Wick@ Both Ends or The Harley and give it a try.



Continued from previous page.

The Ball on Myrtal Road is closed and boarded up.

The New Barrack Tavern are holding a charity day on Saturday 4th June in aid of Western Park Hospital, billed as an all day music Festival.

Richard Westran is the new manager of the *Old Grindstone, Crookes* having moved from the Mason's Arms in Wickersly. The beers are Greene King IPA, Abbot Ale and a rotating guest, Old Speckled Hen on a recent visit. There is a new menu with breakfasts starting at £2.99 served from 9am and bar snacks and main meals from noon until 9pm. At the moment Wednesday is Curry Club, curry and a pint for £5.20 and with a quiz night planned and pool, snooker and darts there is something for everyone.

Dronfield is to have its first Beer and music festival. Based at *Hill Top Club, Hill Top Road, Dronfield*.

To celebrate the Royal Wedding, from the afternoon of Friday 29th April – 1st May. Free entry on Friday, Sunday, Monday. Small charge of £3 for the Saturday evening as there will be a big band on (Party Poppers), 1pm-midnight all days until barrels dry!!!

All Local Beers from Sheffield and Chesterfield including Kelham, Abbeydale, Raw, Brampton, Spire, Sheffield Brewery, The Brew Co., Crown and Bradfield. All to be sold at £1.20 a half irrespective of strength. (also wines and ciders will be available)

Live entertainment from Local Bands including Scuppered on Sunday, Barlow singers on Friday and Party Poppers on saturday. Food available throughout with bar snacks and on Friday cut price restaurant. Children welcome on Monday for Dronfields got talent, disco etc

All undercover and space for in excess of 350.

The Angler's Rest at Handsworth has begun selling cask beer. They currently have Bombardier and Jenning's Bitter; both of which are cheaper than the keg.n sale. These will change occasionally. This is the fourth of the five pubs in Handsworth to sell cask beer, albeit only a couple in each pub.

Roosters Brewery has been sold to lan Fozard of **Market Town Taverns** and will be managed by his two sons from next year, with the brewery founders staying on as consultants until then.

The Greystones has changed the dates of their comedy club, it now takes place on the first Thursday of the month.

D'Beers is bucking the trend of the cash 'n' carry style off-license, they aim to be your friendly, traditional and local beer shop. D'Beers has a wide range of beers and ales from local and national brewers that will impress real ale enthusiasts.



Visit our Web Site: www.stockportfestival.org.uk

Kev and Steph welcome customers old and new to the

NEW BARRACK TAVERN

601 Penistone Road, Sheffield. S6 2GA. Telephone: 0114 234 9148
E-mail: newbarracktavern@castlerockbrewery.co.uk
We are now on Facebook!



Real ales: Regulars & guests including Castle Rock beers. World imports: Continental draught & bottled beers.

Live entertainment: Music every weekend.

Fresh food:

Lunchtimes & evenings, late-night takeaway, pre-match menu, buffets ,private parties & Sunday Carvery.

Great savings:

with our "1-over-the-8" promotion.



Funhouse Comedy Club

1st Sunday of each month!





SHEFFIELD PUB OF THE YEAR 2004,2005,2006,2007,2008,2009 AND 2010 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 Real 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 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

62 Russell Street, Sheffield. Tel: 0114 272 2482 www.kelhamislandtavern.co.uk





TICKET INCLUDES COMMEMORATIVE GLASS & TRAIN RIDES (TRAINS RUN. 12moon-5cm ONLY)

FREE BUS SERVICE FROM CHESTERFIELD RAILWAY STATION ALSO PICKS UP AT THE COMET SHOWROOM RUNS EVERY

TICKETS AVAILABLE FROM 1st MARCH 2011 & CAN BE OBTAINED FROM:

Barrow Hill Roundhouse. Tel. 01246-472450 Brunswick Inn. Derby Tel. 01332-290677
The Derby Tup. Whittington Moor, Chesterfield Tel. 01246-454316 Speedwell Inn. Staveley Tel. 01246-474665
Arkwright Arms, Sutton-cum-Duckmanton Tel. 01246-232053 The Chesterfield Arms, Chesterfield Tel. 01246-275421
The Fat Cat. Sheffield Tel. 0114-249-4801 Chesterfield Journal Information Centre Tel. 01246-345777 Old Poets Corner, Ashover Te

Campbell Drive, Barrow Hill, Chesterfield Tel/Fax 01246 472450 www.barrowhill.org



Pub of the Month - May 2011 The Harlequin, Sheffield

The Harlequin on Nursery Street was formerly a Wards house known as the Manchester Hotel. It fell out of favour in the 1990's and early 2000's and then closed for a time. New owners re-opened it in September 2006 and decided to re-name it after the recently demolished pub around the corner on Johnson Street. The introduction of a large range of real ales together with other improvements transformed the pub and led to 2 Camra Pub of the Month Awards.

Liz Aspden and Pete Roberts took over the licence in March 2010. Pete had already



established an excellent relationship with the pub in his capacity as brewer at the Brew Company on Carlisle Street. The brewery supplied one of the 2 house beers and at least one of the guest ales.

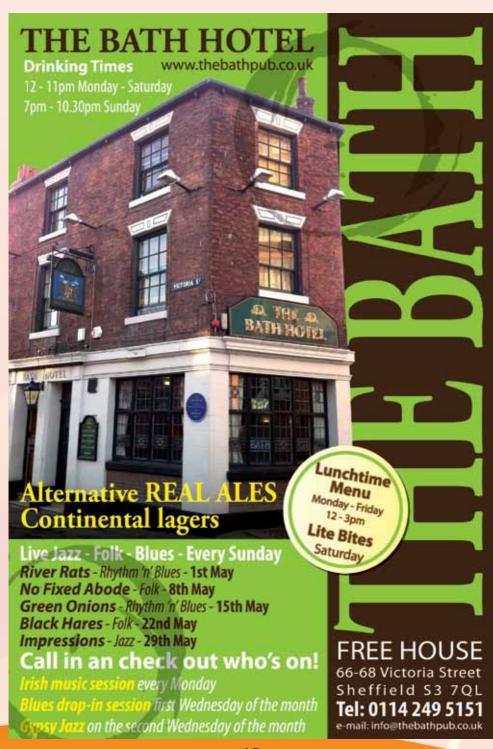
Liz and Pete have not changed the winning formula. However since their arrival both house beers, Harlequin Blonde and Harlequin Best Bitter, are now supplied by the Brew Company. The beer range is still equally impressive but more Brew Company beers can be found on the bar. A range of American craft beers has also been introduced to complement the Belgian beers

and continental favourites. A more significant change has been the massive extension of the real cider range which has now increased to 10 making the Harlequin one of the City's principal providers. On the food front Liz has introduced Sunday roasts with all the trimmings. The food is home-cooked and locally sourced.

The Harlequin attracts a diverse range of customers. The pub provides the venue for a number of clubs and societies. It is the meeting place of the Sheffield Forum and the pub hosts a thriving chess club. An upstairs room is available for parties. The pub has also developed as deserved reputation as a music venue. Live music is on offer every Saturday night and occasionally on Thursday and Friday nights as well. A popular general knowledge quiz and "Play Your Cards Right" is held every Wednesday.

The quality of the ale is only matched by the warmth of the welcome at the Harlequin making it a very popular choice as Camra's Pub of the Month for May. Please come along on the 10th to see the presentation of the award.







LATE AND VE

Titanic Chocolate and Vanilla Stout by Andrea Waterhouse

When I hear it said in some pubs that people don't drink dark beers, I recall one famous night, not too long ago, when all but one person

in The Beer Parlour on Whittington Moor in Chesterfield, had a pint of Titanic Chocolate and Vanilla Stout! Everyone intended to have just one and then try something else. Several beers later and I think the cask had almost gone. One bloke even went away and came back half an hour later, with a very tenuous excuse, to have some more.

Titanic Brewery started in 1985, in Burslem, Stoke on Trent. This area in the potteries was the birthplace of Captain Smith (the unfortunate captain of the equally unfortunate Titanic), so the

brewery was named after this famous vessel. From a small initial start the brewery now brew over 1.5 million pints of beer each year and their excellent selection of ales can be found in pubs around the country. Look out for Titanic Mild (roasty and easy to drink at 3.5% ABV), White Star (refreshing and hoppy at 4.8% ABV) and Titanic Stout (well balanced and dark at 4.5% ABV).

The Chocolate and Vanilla is brewed using Roast Barley and Maris Otter Malt, combined with Northdown Hops, chocolate and Madagascan Vanilla. It is slightly sweeter than the brewery's regular stout, but is also brewed to the same strength of 4.5%. Looks wise, it is almost black in colour, with a small, but pretty long lasting coffee coloured head. Texture is smooth and quite rich, with a lovely mouth feel. Aroma has a slightly caramel edge, with generous amounts of sweet vanilla and chocolate coming through. You can also smell the roast of the malt and a hint of berry fruit. The taste is pretty much like the aroma; sweetness from the vanilla and a nice balancing bitter, dark chocolate. This continues throughout, becoming increasingly dry, ending with a rich chocolaty finish and an aftertaste of vanilla.

Titanic Chocolate and Vanilla Stout is definitely I beer I can recommend. Unlike some vanilla flavoured beers it is nicely balanced and resists the tendency to be too sweet and sickly. The vanilla is certainly well evident, but not overpowering so, being tempered by bitter chocolate and a good roasted malt base. It is very easy to drink too and really did make me hungry for more. It is one of those beers where just one pint simply WON'T do! Look out for it....and enjoy!

For more information about Titanic Brewery, please visit their excellent website at **www.titanicbrewery.co.uk**

Three Valleys Pub Festival

DRONFIELD • HOLMESFIELD • TOTLEY • BRADWAY



REAL ALE • CIDER • MUSIC FOOD • SIDESHOWS

27th to 30th May 2011

Free bus service on Saturday to all venues and local rail stations





Travel Information for Saturday 28th May only

Route 1 - clockwise circular				
Dronfield Railway Station	11:15		22:15	23:15
Coach & Horses				23:20
Jolly Farmer	11:22		22:22	23:25
Miners Arms	11:24		22:24	23:27
Rutland Arms	11:26		22:26	23:29
George & Dragon	11:28	then at	22:28	23:31
Cross Scythes / Fleur de Lys	11:37	the same	22:37	23:39
Abbeydale Sports Club	11:40	minutes	22:40	23:42
Dore & Totley Station	11:41	past each	22:41	23:43
Dore Village	11:44	hour	22:44	23:46
Dore & Totley Station	11:47	until	22:47	23:49
Castle Inn	11:49	ditti	22:49	23:51
Hearty Oak	11:54		22:54	23:56
Miners Arms	11:55		22:55	23:57
Coach & Horses	12:00		23:00	00:02
Dronfield Railway Station	12:05		23:05	

Route 2 - anti-clockwise circular				
Dronfield Railway Station	11:45		18:45	
Coach & Horses	11:50		18:50	
Miners Arms	11:56		18:56	
Hearty Oak	11:58		18:58	22:36
Castle Inn	12:03]	19:03	22:41
Dore & Totley Station	12:05	then at	19:05	22:43
Dore Village	12:08	the same	19:08	22:46
Dore & Totley Station	12:11	minutes	19:11	22:49
Abbeydale Sports Club	12:12	past each	19:12	22:50
Fleur de Lys / Cross Scythes	12:16	hour	19:16	22:54
George & Dragon	12:25	until	19:25	23:03
Rutland Arms	12:27		19:27	23:05
Miners Arms	12:29		19:29	23:07
Jolly Farmer	12:31		19:31	23:09
Coach & Horses				23:14
Dronfield Railway Station	12:38		19:38	

Route 3 - The Barlow Connection					
The Hearty Oak		12:36		20:36	21:36
Miners Arms	11:39	12:39	then at	20:39	21:39
Rutland Arms	11:41	12:41	the	20:41	21:41
Royal Oak	11:46	12:46	same	20:46	21:46
Barlow Brewery	11:51	12:51	minutes	20:51	21:51
Barlow Brewery	12:23	13:23	past	21:23	22:23
Royal Oak	12:28	13:28	each	21:28	22:28
Rutland Arms	12:33	13:33	hour	21:33	22:33
The Hearty Oak	12:36	13:36	until	21:36	22:36
Miners Arms	12:39	13:39		21:39	
22:23 ex Barlow continues via Bradway & Totley to Holmesfield and Dronfield as bus 2					

Connecting Services

Trains

Our festival buses will pick up at the Dore & Totley and Dronfield railway stations, which are served by regular Northern Rail trains on the Sheffield-Manchester and Leeds-Nottingham lines.

Additionally at certain times of day they are also served by East Midlands Trains (Liverpool-Norwich) and First Transpennine Express (Cleethorpes-Manchester Airport).

At Dronfield the buses will serve the turning circle next to the southbound platform, at Dore & Totley the buses will stop at the bus stop on the main road by the car park entrance.

Other bus services

In addition to the free festival bus service, the following commercial bus services operate in the area (fares payable)

Stagecoach - www.stagecoachbus.com/sheffield

Sheffield Dayrider £3, Explorer £5.20

- 25 Woodhouse-Sheffield-Bradway
- 43 Sheffield-Woodseats-Dronfield-Dronfield Woodhouse-Chesterfield
- 44/44A Sheffield-Woodseats-Coal Aston-Dronfield-Chesterfield
- 89 Sheffield-Woodseats-Dronfield-Dronfield Woodhouse-Holmesfield-Barlow-Chesterfield
- 293 Sheffield-Millhouses-Dore Station-Bradway-Dronfield Woodhouse-Dronfield

First - www.firstgroup.com/southyorkshire

First Day Sheffield £4.30

25A Woodhouse-Sheffield-Bradway
30 Crystal Peaks-Sheffield-Dore
97 Ecclesfield-Sheffield-Totley

TM Travel - www.tmtravel.co.uk

South Yorkshire & Chesterfield YOYO day £3, Network YOYO day £5.80

- 14 Chesterfield-Apperknowle-Coal Aston-Dronfield Woodhouse-Holmesfield
- 15 Marsh Lane-Apperknowle-Coal Aston-Dronfield-Holmesfield
- 30 Mosborough-Sheffield-Dore
- 218 Sheffield-Totley-Baslow-Bakewell-Buxton
- M17 Jordanthorpe-Bradway-Totley-Dore

Hulleys of Baslow - www.hulleys-of-baslow.co.uk

89 Chesterfield-Barlow-Holmesfield-Dronfield Woodhouse-Dronfield.

Venue information

Abbeydale Sports Club - Abbeydale Road South, Dore, Sheffield. S17 3LJ

Routes 1 & 2

- Guest ales
- Live music
- Food
- Local buses 97, 98, 218

Barlow Brewery - Unit 6, Church Farm, Barlow, Dronfield. S18 7TR



Three Valleys Beer Festival

Saturday 28th May 2011

All Barlow brewery beers will be available including Anastasia 8.0% Russian Imperial stout and one new Beer

Live Music and Barbeque

Whiskey Bob Shaker

And

Another band yet to be announced

Watch for updates on www.barlowbreweru.co.uk

Units 5 & 6, Church Farm, Hackney Lane, Barlow, Dronfield, Derbyshire, S18 7TR
Tel: (0114) 2891767 Mobile: (07976) 884703
www.barlowbrewery.co.uk E-mail: enquiries@barlowbrewery.co.uk

Castle Inn - 1 Twentywell Road Sheffield. S17 4PT

Routes 1 & 2



- Live music evening
- Real ales from Steel City, Bradfield & Oakwell Breweries
- Garden cider bar with up to 5 different ciders
- Local buses: M17, 293



Coach & Horses - Sheffield Road, Dronfield. S18 2GD

Routes 1 & 2

- Outside bar with guest ales from 8 breweries
- BBQ
- Live music blues & folk
- Local buses 43,89



Cross Scythes - Baslow Road, Sheffield. S17 4AE

Routes 1 & 2

- Festival bar with beers from Blue Monkey
- Normal beers on pub bar
- Normal gastro pub menu
- Live music on Sunday evening
- Local buses: 97, 218



Fleur de Lys - Totley Hall Lane, Sheffield. S17 4AA

Routes 1 & 2

- Live music
- Beers from Spire Brewery
- Meet the Brewer session
- Local buses 97, 218



George & Dragon - Main Road, Holmesfield, Dronfield. S18 7WT

Routes 1 & 2

- Beers from Peak Ales
- Live music (tbc)



Hearty Oak - 22 Northern Common, Dronfield Woodhouse. S18 8XJ

Routes 1, 2 & 3

- A real beer/real food/real music Festival
- Raw Dark Peak
- Raw Sentinel
- Abbeydale Surreal Ale No. 2
- Abbeydale Festival Special
- Farmhouse Scrumpy Cider
- Hot Roast Beef & Pork Sandwiches
- Proper Sausages
- BBQ
- Dronfield twins, Francine and Nicole, as seen on TV's Eurovision Song for Britain (finalists), performing rock and pop covers from 7pm until late.
- Local buses: 293



Routes 1 & 2

- Guest ales
- Food offers
- Open 10am on Saturday for Breakfasts.
- Local buses 14, 43, 89, 293



Miners Arms - 115 Carr Lane, Dronfield Woodhouse. S18 8XF

Routes 1, 2 & 3

- Guest ales
- Charity stalls
- Local buses 14, 15, 89



Rutland Arms - 96 Main Road, Holmesfield, Dronfield. \$18 7WT

Routes 1, 2 & 3

- Beers from Castle Rock
- Local buses 14, 15, 89



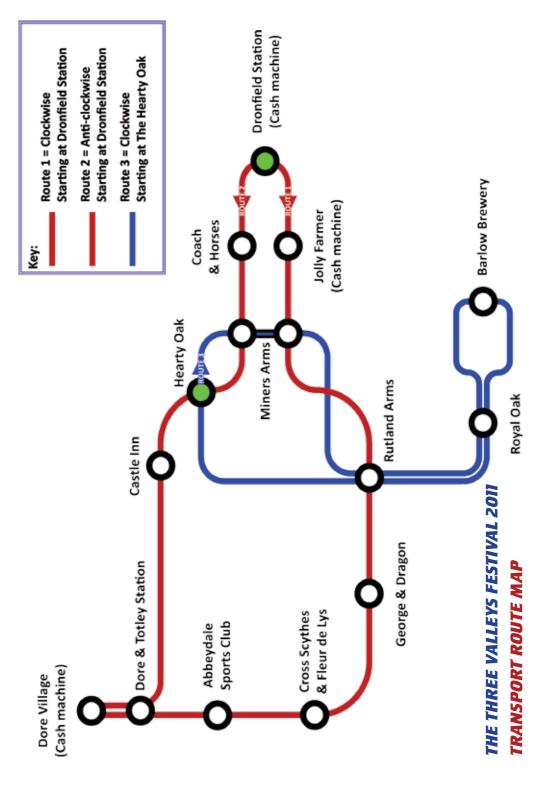
Royal Oak, Cordwell Lane, Millthorpe, Dronfield. S18 7WJ

Route 3

- Guest ales
- Food
- Local bus 89









Sorry, you've got how many?

As a fairly local CAMRA member (and the numpty who puts this magazine together) I seriously considered working at the recent CAMRA AGM and Members' weekend in Sheffield, in some capacity, but when the call came from Spire Brewery (as I'm their Brewery Liaison Officer) to work behind the bar during the AGM weekend, the choice was simple!

The Friday and Saturday evening trips, both had been booked up for ages, descended on the little town of Staveley, which has to be North East Derbyshire's brewery capital with three established breweries all within a mile of each other

The plan was for the bus to shuttle people between Raw Brewery, The Speedwell Inn, home of Townes Brewery, and Spire Brewery, where food would be provided.

At Spire Brewery there were a total of thirteen beers on the bar, yes 13! There was the paler beer bar, which had an interesting choice of pale beers and bitters – but the more interesting of the two

On the bar this evening

1. Brassed Off

2. Whiter Shade of Pale

3. 80/- Ale

4. Darkside of the Moon

5. Chesterfield Bast Batter

6. Coal Porter

7. Land of Hop & Glory

8. Thist & Stout

9. Amarillo IPA

10. Sgt. Pepper Stout

11. Nocturne Porter

12. Enigma

13. Prince Igor Imperial Russian Short

14. CAMRA MEMBERS!

WE HOPE YOU ENTOY YOUR VISIT

Dark Bears

15. Paler Bears

bars, because this is the one I was working on, was the dark beer bar, which had a mild, 2 porters and 3 stouts – one "regular" stout, one laced with luscious black pepper, and Prince Igor, an impressive Imperial Russian stout @ 8.5%

As people entered the brewery, we tongue-in-cheekly apologised for only having 13 beers on the bar... Everyone just thought we were exaggerating about the quantities, but when they spied both the light and dark bars, they were truly impressed.



A comments book was left out for both days, and the messages written, left the whole brewery team in no doubt that the whole experience at the brewery had left a lasting impression on our guests.

Most of the comments either praised the excellent quality and range of the beers on the bars, or indicated that the soakage provided (curries, naans, Bombay potatoes and onion bhajis) were of the highest quality, which highlighted the work that

Sarah had put in to providing lovely food for 100 hungry visitors.

Continued overleaf...

Continued from previous page.



The favourite quote of the weekend was from one (obviously) habitual brewery trip attendee who claimed that he had visited well over 200 breweries during his imbibing life, and had never, ever seen thirteen great quality beers available during any one visit. This put a huge grin on brewer, Dave McLaren's face — which is probably still visible now!

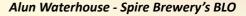
I definitely intend to try and participate in the CAMRA AGM and Members' weekend

in 2012, which is being held in sunny Torquay, but obviously I will be on the other side of the bar and enjoying the beers that Devon have to offer.

However, I am left wondering just if Torquay and Devon can match or even exceed the warmth, hospitality and welcome that the visitors to South Yorkshire and North Derbyshire have received over the past weekend...

A similarly successful event took place at Bradfield Brewery where the visitors got to sample some cracking ales and also meet Bradfield Brewery's famous friends, China and Charlie. Below are a few images from the visit.











Athos in Pafos by PRP Sheldon

We recently went for a holiday in Cyprus immediately prior to Christmas last year and stayed half board in a small hotel in Paphos, the Dionysos-Central by the municipal beach and harbour. As we wandered about, there were the usual bars and clubs serving the ubiquitous bland beers alongside the local brew, which was so bad, I even refused a pint which had to be replaced because I thought it had gone off - you know the usual vinegar type sharp after taste — YUK!

The 'usual' bars and clubs included the Crocodile Pub serving on draught Keo, Carlsberg, Carling, Fosters, Kronenberg, Beamish, Guinness, John Smiths, Worthington, Caffrey's Ale, Strongbow Dry and Magners; various off licence stores like the one on Danaes 5, shopl and the ever present Lineker's Bar coupled with the usual Irish pubs. Throw in the real crocodile when you visited the Crocodile Pub and you get the picture. Cast adrift on a beautiful holiday island but where was the real ale? The Slug, The Triple Gold, The Big lamp Brewery Ales, The Rebellion Roasted Nuts, Dr Morton's Duck Baffler and the Impy Dark to quench the thirst and revitalise the pallet.

As we drifted about at night and during the day in between trips/excursions booked, despair started to set in - my mind longing for a pint of real ale amber nectar, like the Exmoor Beast or the strong amber coloured bitters like Brampton Wasp Nest.

Continued overleaf...



Open: 12-11 Sun-Wed

12-12 Thu-Sat Food: 12-9 Mon-Sat

12-6 Sun

Rutland Arms Brown Street

8 Handpumps Up to 10 Real Ciders



rutlandarms@hotmail.co.uk (0114) 272 9003 www.rutlandarmspeople.co.uk

Continued from previous page.

Then halfway through the holiday one lunchtime, we came across the Old Shack Pub on a back street on Tefkrou Street. My heart raced in anticipation as we approached, but then fell flat as it had the look of a closed pub out of season, closed in disrepute and abandoned! It was closed until the new season probably. Damn! Across the road from it was a Sixties Pub and ironically it was



this that first caught our eye from the end of the street with its neon sign. Needless to say it didn't have any Real Ales, so hope abandoned we carried on.

However being the eternal optimist I am, after dinner that night we walked back to The Old Shack on the off chance that we were wrong. And guess what? we were... and for the rest of the holiday, over the next 4 nights from early evening to late at night. we became regulars. Ecstasy and a lesson to be learnt, appearances can be deceptive during the day under the baking hot sunshine!

So to everybody going to Cyprus and staying in Paphos Town this is the one Real Ale establishment you have to visit because you won't want to be left wanting. It is on Tefkrou Street between Kostanis and Apollonas, near Nefkakliones, just 10 minutes



THE DEVONSHIRE CAT DEVONSHIRE QUARTER

49 WELLINGTON STREET SI 4HG - Tel: 0114 2796700 www.devonshirecat.co.uk

OVER 100 BEERS FROM AROUND THE WORLD

CHOOSE A REAL ALE FROM OUR SELECTION OF 12 DIFFERENT REAL ALES AT ALL TIMES!

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!

walk from the municipal beach and the hosts are Athos (from Pathos) and Suzanne from England. They run a superb real ale watering hole with a brilliant blues/rock soundtrack in the background. Rock classics from early Fleetwood Mac to Black Sabbath. Now that's what I call good music.

At last Bishops Finger, 1884, Old Engine Oil (Port), Brew Dog, Punk IPA, Old Speckled Hen, Fullers London Pride, various fruit beers and Trappist Brews like Orval to name just a few out of a huge selection of classic bottled Real Ales all on offer in fantastic surroundings.

Real Ale ephemera adorned the walls along with mementoes of Athos' love of fishing. The company was brilliant, the real ales flowed and I was in seventh heaven. Athos is quite an expert on real ales and he certainly knows his stuff. Check out his yellow 'Free Pass to the Old Shack Pub' and don't forget to turn over the stone in the bar! The Free Pass has numerous quotes and one of the best, states 'This bar is dedicated to those who make drinking a pleasure, who reach contentment before capacity, and who can take it, hold it and still remain gentlemen. Stirring words indeed for all Real Ale Drinkers. Also check out his large collection of beer branded glasses/pint pots.

Many conversations can be had with Athos about his love for real ale and he imparts his vast knowledge with great gusto and charm. He even has a real ale Festival on the island in the Pub which was well attended and his pub has even been mentioned in the Nottingham Real Ale magazine. So I thought not to be outdone, and being a member of CAMRA along with my better half, Sheffield's branch of CAMRA can do his pub better justice with an even better article to help spread his gospel in Cyprus and keep the faith.

Finally all going to Paphos make sure you give them a visit, you won't be disappointed I promise — after all you won't find anything better on the island.





The Great Wall of Cider

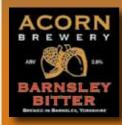
The Rutland Arms Cider and Perry Festival 2011 Held during the National AGM & Members Weekend

The Wall of cider was a concept that originated with Andy Stephens, Licensee of the Rutland Arms in Sheffield. The Rutland already known as one of the best Real Cider & Perry pubs in South Yorkshire has already had a few Cider Festivals which are usually held outside in the Beer Garden. An idea which was bounced around between Andy his team of staff and myself was to hold the biggest cider festival in Sheffield, of 2011 in the Rutland Arms. Also to hold the festival during the National AGM and Members Weekend, in order to maximise possible footfall and generate possible new business for the pub.

Various copious amounts were discussed until we decided to have fifty ciders and perries available for sale. Over the weeks leading up to the weekend of the fifteenth of April both Andy and I carefully put the order together with a ratio of four to one between ciders and perries. We kept the ABV's to under 7.5% and even ordered ciders with ABV's as low as 3.8% and 4.2% to encourage non cider drinkers to try a few without having to worry too much about drinking irresponsibly. Ciders and perries sold over this weekend would also be sold at a mark down of around fifteen per cent, allowing customers to try more varieties without breaking their personal budgets too much.

A few weeks before the festival opened, I also suggested to Andy that we organise a tasting panel to judge the ciders and perries at the festival. The judges were myself, Joe

COMBINING TRADITION WITH INNOVATION









AVAILABLE IN BOTH CASK AND BOTTLES

ACORN BREWERY LTD BARNSLEY SOUTH YORKSHIRE

Tel: 01226 270734

EMAIL: INFO@ACORN-BREWERY.CO.UK
Web: www.acorn-brewery.co.uk

from the Rutland, Jude, Brian & Dave Barrett from Sheffield CAMRA cider bar team, Brian Mc Auliffe from the US and Chris Gascoyne from the Chesterfield Branch.

The results came as a slight surprise to me, as my all time favourite cider Gwynt-y-Ddraig



Black Dragon came in fourth place, although it did prove very popular during the festival and was the first to completely sell out.

Cider: Gold Award Orchard Pig Farm Pressed Sweet. **Silver Award** Moorlands Farm Medium Dry. **Bronze Award** Ben Crossman Medium.

Perry: Gold Award Newton Court Perry. **Silver Award** Rathay's Painted Lady. **Bronze Award** Oliver's Perry.

The overall champion with easily the highest score was the Newton Court Perry, which in my experience

is only the second time in the last twenty six years that a perry has come out above a cider. Besides being able to sample such a vast range of ciders & perries at the Rutland, Richard the Head Chef is also creating Cider based meals to tantalize your taste buds.

My thanks go to Andy Stephens and his team who have worked very hard throughout this festival as they always do, even coping with the extended opening hours. This event which has been very well attended not only by members of CAMRA but also by a whole load of Twitterers, can only add to further increasing Real Cider & Real Perry Sales and awareness within Yorkshire.

Big Andy (Cider Rep)

The Princess Royal 43 Slinn Street, Crookes, Sheffield. S 10 1NW Tel. 0114 2660752 Close to the 52/95 bus routes



Monday: General knowledge quiz with free buffet.

Thursday: Crookes Folk Club.

Most Fridays: Folk Club with guest bands.

Snooker, pool, darts, Sky Ultimate, free wi-fi.

Beers: Tetley Bitter, Black Sheep Bitter, Bradfield Farmers Blonde plus one guest from Kelham Island and Sheffield Brewery.



NEW INN... NEW OPPORTUNITY...

PASSIONATE ABOUT ALE? RUN YOUR OWN CASK ALE PUB!

Lease a pub with Punch Partnerships and run it as your own business, whilst still benefiting from the experience, expertise and support of a leading pub company.

As well as excellent training and a choice of lease agreements, we provide access to:

- Part freedom of tie on cask ale buy half your cask lines from local brewers.
- A choice of at least 50 cask ales at any time.
- 'Finest Cask' ales, which rotate every 8 weeks with 18 new ales introduced each time.

Many of our partners have built up successful cask ale pubs and we work in partnership with a number of Microbrewers including WharfeBank Brewery who run The Fleece in Otley, West Yorkshire.

The New Inn, Gleadless, Sheffield S12 2NR

The pub is well known, it has a strong trading history and a bias towards draught ales.

It presents a great opportunity for an experienced operator or a first-time Landlord.

If you would like to find out more, please contact Polly Vickery on *0844 848 3278*

Not for you but know someone that's right for Punch? Tell us their details and if they take a pub with us you'll earn £1500! (Terms & Conditions apply)





Complete the Direct Debit form and you will receive 15 months membership for the price of 12 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/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details	Direct Debit Non DD
Title Surname	Single Membership £20 ☐ £22 ☐ (UK & EU)
Forename(s) Date of Birth (dd/mm/yyyy)	Joint Membership £25 £27 (Partner at the same address)
Address	For Young Member and concessionary rates please visit www.camra.org.uk or call
Postcode	01727 867201.
Email address	I wish to join the Campaign for Real Ale,
Tel No(s)	and agree to abide by the Memorandum and Articles of Association
Partner's Details (if Joint Membership)	I enclose a cheque for
	Signed Date
TitleSurname	Applications will be processed within 21 days
Forename(s)	
Date of Birth (dd/mm/yyyy)	12/10

Campaigning for Pub Goers & Beer Drinkers Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus

Building Society	Instruction to your Bank or Building Society to pay by Direct Debit Flace 6 is the whole your usuage and power are and error or Campaign Fac Real All & Lat J. 20 Herbook Aust, S. Alama, thera Al. J. 4W				ORECT		
Name and full postal address of your Bank or Building Soc							
To the Planger Building Society	9	2	6	1	2	9	
Patride Name(s) of Account Holder	This is not a Presidentity Name Preside	part o	of the				FICIAL USE ONLY Businer Building Society
Branch Sort Code	Please pay C despired on Georgeous I	100	egn A	ne San mon is d what	Ale I direct this in	in the	Building Society Direct Debtes Iron-the account subgrants assemed by the Conso Debte are may remain with Company for Re- ceasing to my Benefitshing Society
Reference	Special						
Store and Making Scores in a read arms D						rain.	

DORECT

This Guarantee should be detailed

The Direct Debit Guarantee

- The Operation is offered by of family and familing outliers that accept introduces to pay by Direct Dates:
- If then are also illustrate to the protocol, then or frequency of plan. Direct Death The Company for Mar Ask Life and entire you. (It wasting flags in whether of plans instead being delited or as otherwise spread if you'require The Company for Real Res (see as safety a generating conformation of the ambient and date will be grown to you. At this time of the heapons.
- Ear only is made in the parents of your Direct Date by The Company for Real date but on your train or building sorting you are mented to a full and servicebox reflect of the armost yout have your barn or building sorting.
- If pay receive a relaid pipe are not extend on pay years pay it back when The Compage for Red Ale Ltd sale pay to
- The can cover a Direct Debt as any time by anythe contacting your bank or building sectors Written confirmation may be required Please also ben'ly be.



The York Beer and Food evening

On 28th March the York in Broomhill held their first Beer & Food evening. The York already has an excellent reputation for food, this evening as well as showing off the chefs skills delivering good food, it also picked beers to accompany the meal where the flavour profile complemented the food, demonstrating not only that beer is a credible alternative to wine with food but also the range and versatility of the York's



beer range - the draught products made an appearance but it was dominated by the foreign bottled beers on the occasion.

Before the meal we enjoyed real ales at the bar from local breweries such as The Brew Company and Sheffield Brewery and being a warm evening investigated the patio area outside. The evening was held in a separate dining area of the venue and featured excellent friendly and efficient service, with each course and the beer paired with it explained.

First up was a trio of appetisers with a shot glass of beer with each - Ham Hock and Mustard Terrine with Kelham Island Pale Rider saw the subtle flavours of the ham hock brought to life by the light hoppy bitterness of the beer - Red Onion Marmalade Filo Parcel had quite a citrus zing to it and the pairing of Goose Island IPA worked well -





Apple & Black Pudding Pot Pie was allowed to hold its own flavour with the Staropramen lager being smooth and bland, which normally I wouldn't approve of but worked in this case!

Onto the Starter, Razor Clams with Leek, Carrot and Courgette, finished with Lemon and Chorizo Butter Sauce, this was served with a glass of Celis White, a Wheat Beer with its sweetness complementing the food quite well.

The main course was Cherry Duck Quartet - a Confit Duck Leg with poached duck egg, Kirsch puree and Smoked Duck Breast with duck crackling. The beer was Duchesse De Bourgogne, an Oak Cask matured Flemish Red Ale with a strong cherry and passion fruit flavour which went well with the duck - the idea is such a flavour cuts through the naturally fatty characteristic of duck.

Finally, dessert was Salted Caramel in a chocolate mayo cup with Westmalle Dubbel Puree and Malt Barley Ice Cream. This was a very rich, decadent dessert. The beer with it was Franziskaner, a wheat beer with hints of spice and banana in both the flavour and aroma, almost an antidote to the heavy going dessert!

Many thanks to the York for inviting Beer Matters to this event and we look forward to other similar evenings, possibly with locally sourced beers.



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

The Plough Inn Low Bradfield Open 12-11 every day!

- Real Ales from the local Bradfield Brewery including Farmers Blonde, Sheffield Steelers and our house beer Farmers Plough, together with Black Sheep Bitter, a rotating guest beer and real cider.
- Three quarter size snooker table.
- 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 7pm.
- 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. Large Car Park available.

BIRKETTS' BEER & WHISKY EMPORIUM "THE SHEAF VIEW"

SOUTH SHEFFIELDS' REAL ALE ICON

can now also be experienced at

THE BLAKE STREET HOTEL



53 BLAKE STREET SHEFFIELD S6 3JQ

TEL: 0114 2339336

OPEN 12-11:30 DAILY



Worksop and Retford Brewery: Information wanted

We are currently researching the Worksop and Retford Brewery, which was demolished in 1962, as background for a novel. We would love to hear from anyone who worked for the company in the late 1950s or early 1960s. We are particularly interested in finding an original recipe for Worksop Ale, and in speaking to anyone who can remember the taste, or the experience, of drinking this, or any of, their beers.

The Worksop and Retford Brewery was a large employer and a landmark enterprise for the whole of Bassetlaw. Worksop malt was critical to the success of brewing operations in Manchester and the Midlands. Victorian photographs provide an indication of the sheer size of the operation. Ornate wrought iron gates opened out onto a large eyecatching and decorative five storey building, built from bricks of different colour in a style in favour at the time.

The brewery was acquired by Tennant Brothers of Sheffield, in 1958 and demolished in 1962 when Tennants were taken over by Whitbread. The company was voluntarily wound up by a Special Resolution passed at an Extraordinary General Meeting held at the Exchange Brewery, Sheffield in April 1970. Ironically, the latter closed some years ago.

If you have any info that might be useful, please contact Dave Pickersgill & John Stocks via dave@stksbge.demon.co.uk

BRADFIELD BREWERY



FARMERS ALES









QUALITY ALES BREWED USING



TRADITIONAL HOPS FINEST MALTS NATURAL SPRING WATER

TEL: 0114 285 1118

WWW.BRADFIELDBREWERY.COM



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

Tuesday 3rd May 20:00hrs - Branch meeting

We meet and discuss pub, club and brewery news, catch up on any campaigning issues, vote for pub of the month and any other local branch business, all over a pint or two. This month the venue is the Crown & Glove in Stannington.

Sunday 8th May 11:00hrs - RambAle

A Sunday stroll through beautiful Peak District scenery combined with drinking real ale at country pubs. This month we get the 11:14 train from Sheffield out to New Mills Central and walk back to Chinley, stopping off at a number of pubs including the Old Hall Inn, before getting the train back to Sheffield.

Tuesday 10th May 20:00hrs - Pub of the Month award presentation

We present the winners certificate at the Harlequin on Nursery Street. Come and join the celebrations.

Tuesday 17th May 20:30hrs - Beer Festival planning meeting

We discuss plans for our annual Steel City Beer & Cider Festival, which takes place in October. The meeting is at the New Barrack Tavern on Penistone Road. If you are interested in helping with the organisation you are welcome to attend. (buses 53,78,79. Postcode S6 1GA)

Tuesday 24th May 20:00hrs - Beer Matters Distribution Social & Committee meeting

The April issue of Beer Matters will be available to collect from the Rutland Arms 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 upstairs room.

Saturday 28th May 12:00hrs - Three Valleys Festival

Our branch chairman has once again co-ordinated a number of venues in Dronfield, Holmesfield, Totley and Bradway to offer a pub crawl featuring real ale, cider, food and entertainment, with venues linked together by a free bus service which also serves the railway station at Dronfield.

Monday 30th May 12:00hrs - Hope Valley Train (& bus) Crawl

Our annual pub crawl of the Hope Valley, roughly along the route of the railway utilising the train service and the odd bus here and there! We catch the 12:14 train from Sheffield to Edale then work our way back towards Sheffield via Castleton, Hope and Hathersage.

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, 230 Hatfield Road, St. Albans, Hertfordshire. AL1 4LW.

Tel: 01727 867201 Fax: 01727 867670

Email: camra@camra.org.uk Website: www.camra.org.uk

TRADING STANDARDS

Short measures, misleading advertising and other consumer complaints?

Sheffield Trading Standards 2-10 Carbrookhall Road. Sheffield.

S9 2DB. Tel. 0114 273 6286 www.tradingstandards.gov.uk/sheffield

PUBLIC TRANSPORT INFO.

Trains - www.nationalrail.co.uk - 08457 48 49 50

Buses in South Yorkshire - www.travelsouthyorkshire.com - 01709 515151

Buses in Derbyshire - www.derbyshire.gov.uk/buses

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

Design & Production:

Alun Waterhouse

Advertising rates:

Colour: Full page £75, half page £50, quarter page £30.

Greyscale: 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 *must* be provided with all contributions.

COPY DEADLINE FOR NEXT ISSUE: Tuesday 10th May 2011

Please note: The opinions expressed in this publication are those of the author and may not necessarily represent those of the Campaign for Real Ale, the local branch or the Editor.

Beer Matters is ©CAMRA Ltd.

our own beers, this cuts down on beer miles and means we keep control of quality that delivers great tasting, fresh beer. flavoured beer. This means no pasteurisation or filtration. No stealing of delicate flavour and aroma molecules. This is Brewing has forever pushed the boundaries of technology. We found a way to use it to harness our passion for great Craft Beer as it should be. A complex combination of all that makes beer great. At Thornbridge we brew and bottle



















Riverside Brewery, Buxton Road, Bakewell, Derbyshire DE45 1GS T 01629 641000