

www.camra.org.uk/sheffield

BEER MATTERS

Issue 410

July 2011

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

Sheffield award winners announced

In the announcements of the winners of two pub competitions recently it has been reconfirmed that there are good things going on with pubs in Sheffield.

The first was the National Pub Design awards, which is run in conjunction with English Heritage and the Victorian Society, with the **Sheffield Tap** being named the best conversion to pub use. Many years ago this Edwardian gem served as



refreshment rooms and waiting facilities to train passengers, now restored to a high standard and operating as the Sheffield Tap pub, a specialist beer bar showcasing real ales and other craft beers from around the world both on tap and bottle. In doing so they have not only created a good place to drink but also saved a little bit of Sheffield's railway and architectural heritage.

Continues on page 4...



INSIDE BEER MATTERS THIS ISSUE...

Cider making the lazy way...

Tramlines Blues and Ale trail update

Sheffield University Real Ale Society

plus all your local Pub, Club, Beer Festival and Brewery news!

Fifth Annual

Rising Sun

Sheffield

Abbeydale
Brewery



Beer Festival

7th to 10th July 2011

12 noon to 11pm daily

100+ real ales available

For the developing beer list check out www.yourround.com

plus real cider and perry

Food available all day through the festival

Live music and entertainment 9pm Thursday, Friday, Saturday.

Saturday afternoon entertainment

**Sunday 2pm - 2nd Annual charity fun dog show
all entries welcome**

**The Rising Sun,
471 Fulwood Road
Sheffield S10 3QA**

www.risingsunsheffield.co.uk

**On the No 40, 120 and 86 bus
routes from Sheffield City
Centre and
Station interchange.
Buses every 10 mins.**

Children under 16 are welcome until 7.30pm but must be seated and under the close supervision of a responsible adult at all times. Under 16s are NOT permitted in the beer tent.

THE BATH HOTEL

Drinking Times www.thebathpub.co.uk

12 - 11pm Monday - Saturday

7pm - 10.30pm Sunday



Live Jazz - Folk - Blues - Every Sunday

River Rats - Rhythm 'n' Blues - 3rd July

Hummingbirds - Blues - 10th July

M&J Blues - 17th July

Impressions - Jazz - 31st July



TRAMLINES FESTIVAL

Natchez Burning **Friday** 22nd July 8.30-9.00

Searching for Sylvia **Saturday** 23rd July 3.30-5.00

Carmen Gear - Swing - Saturday 23rd July - 9 til close

Tin Bath - Folk - Sunday 24th July - 3.00 - 5.30

Ben Pals - Solo Guitar - Sunday 24th July - 8.30 til close

Call in an check out who's on!

Irish music session every Monday

Blues drop-in session first Wednesday of the month

Gypsy Jazz on the second Wednesday of the month

FREE HOUSE

66-68 Victoria Street
Sheffield S3 7QL

Tel: 0114 249 5151

e-mail: info@thebathpub.co.uk



More award winning pubs for Sheffield!

Continued from the front cover.

The judges comment on the Sheffield Tap: 'Since 1976 this fine, listed interior had been left by successive railway companies to decay; as a result, the woodwork rotted away and the superb plaster ceiling finally succumbed to unchecked water leaks. In 2008, though, restoration of this fine interior finally began under the auspices of East Midlands Trains and with generous funding assistance from The Railway Heritage Trust. Craftsmen Jamie Hawksworth, Jon Holdsworth and their team worked hard to recapture the Edwardian feel of the room. Altogether this is a fine example of a splendidly atmospheric interior that has been rescued from the dead through vision, dedication and love.'



In this year's awards 5 pubs were singled out as winners by a team of judges consisting of architects, historians and experienced pub campaigners, alongside the Sheffield Tap other winners this year were the **Bell Inn of Rode, Somerset** (best refurbishment), **Royal Oak in Wrexham** (highly commended refurbishment), **The Sportsman in Huddersfield** (English Heritage Conservation award) and the **Queens Head in Burnham on Crouch**, Essex (Joe Goodwin award for best street corner local).

The other awards recently announced is Yorkshire Cider Pub of the Year. **The Rutland Arms on Brown Street in Sheffield City Centre** has been named as joint runner up (the other joint runner up is the **Rat & Ratchett in Huddersfield** with the winner being the **Hop & Vine in Hull**).

Since the Rutland Arms reopened under its current ownership as a free house run by Andy Stephens real cider & perry has been available and displayed prominently and to help customers choose which one they want the sweetness scale is displayed with every cider marked with a number on that scale. The Rutland has also held a number of successful cider festivals, normally in the garden with a BBQ and music, however no-one has yet forgotten the Rutland Great Wall of Cider held during the CAMRA Members Weekend which boasted a range of around 50 ciders!

The success of Cider & Perry in the pub has also inspired the chef and a long running favourite on the specials board is the Cider Pig which features pork marinated in Cider. This has been joined on the specials board briefly by a dessert of Hot Chocolate Fondant served with Perry poached strawberries!





Local Brewery News

Steel City Brewery - www.steelcitybrewing.co.uk

Steel City pumpclips have gone hi-tech! a pin of extra-dryhopped-special **2 Desperate** went on sale in the Rutland, the clip taking the form of a QR barcode. The trial seemed to be successful, with many customers using their smartphones to download the name, ABV, IBU, and hop mix.

Our June beer is **Riot In Paradise**, named after a song by Mad Sin, and as you might expect loaded with hoppy goodness. As Dave was in Poland (apparently he does occasionally stay in Britain for more than a week at a time...) on brewday, Gazza enlisted Dean from Newton Abbott to assist, Dean is hoping to start his own cuckoo operation in the near future. Over 108IBU of bitterness, along with over 3kg of hops at flame-off, which should give this brew a right old mix of flavours; peach from Simcoe, mango from Citra, coconut and pineapple from Sorachi, gooseberry from Nelson Sauvin, citrus from Galena and lean zestiness from Green Bullet.

The variant on this brew is named **Rapture** in honour of the promised end of the world on brewday, which inexplicably failed to materialise. Finally, the mini-kit was used to produce **Spanner In The Works** (named as somebody dropped a large spanner in the full mash tun), our latest Single Hop IPA, in this case Simcoe.

Continued over the page...



Under New Management:

HORSE & GROOM

426 Blackstock Road,
Gleadless Valley. S14 1JE
Tel: 0114 264 7555

Now selling

5 real ales including:

Bradfield Farmers Blonde

Bradfield Farmers Brown Cow

Tetley Bitter

Theakston's Best Bitter

and a rotating guest!

Opening hours

Monday - Friday

2pm - 11pm

Saturday

12 noon - 12 midnight

Sunday

12 noon - 11pm

Continued from the previous page.

Also available by the time of publication will be **Stahlstadt Ersatzkölsch** (the term Kölsch being limited to a particular style of top-fermented lager style beer, brewed only in Köln), brewed using proper Kölsch malt, yeast and hops.

Thornbridge - www.thornbridgebrewery.co.uk

Introducing **Sequoia**, a 4.5% American Amber Ale - Sequoia is the common name of the largest tree in the world that only grows naturally on the slopes of the Sierra Nevada Mountains of California. But we are lucky enough to have a mighty Sequoia growing in the grounds of Thornbridge Hall— inspiration on our doorstep.

The Thornbridge Sequoia American Amber Ale has beautiful citrus and pine notes that come from our generous additions of Amarillo, Centennial and Chinook hops. It is smooth and velvety in the mouth with the toasted malts giving it a medium body with hints of roasted hazelnut, toffee and caramel malt flavours. Sequoia, a beautiful beer for all occasions!

Thornbridge are delighted to be one the breweries providing beer that will be undertaking a sail voyage following in the tradition of delivering Imperial Russian Stout to the court of Queen Catherine the Great. Thornbridge's offering is the well known and loved **Saint Petersburg**.

This particular style of stout was originally brewed in the 18th century for export to the court of Catherine II of Russia. It was high in alcohol at between 8 & 9% by volume, necessary to protect the beer from spoilage and freezing on the passage through the Baltic. Eleven of the most enterprising brewers have made their interpretation of this classic beer. All the beers will be first sampled in Greenwich. The beers will then undergo the rigours of sea passage all the way to Saint Petersburg where we will sample and select the winning stout "Fit for an Empress".

The journey from Greenwich in London hopes to arrive in Saint Petersburg on 18th June. For further details see **www.thegreatbalticadventure.com**

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WWW.BRADFIELDBREWERY.COM



Kelham Island Brewery - www.kelhambrewery.co.uk

Kelham Island brewery featured at the Arctic monkeys gig at the Don Valley Bowl. In the Easy Rider beer tent, 3,600 pints of Easy Rider were enjoyed by fans over the two days, and in addition backstage over 700 pints were drank by the performing bands and guests, staff from the brewery and the Fat Cat were there to help out and enjoy the show. As you can see in the picture, Alex Turner seemed quite happy to help himself to a pint...

On Saturday's St. Luke's Hospice raised over £12000 with Kelham Island beer raising £369 towards the total.

This month's special is **The dogs are alright**, a full flavoured IPA brewed with English and New Zealand hops to give a pleasant bitterness. Late hopped with three varieties of American hops to give a spicey,fruity, full hop character. It's the dogs!

Abbeydale Brewery - www.abbeydalebrewery.co.uk

Abbeydale Brewery is once again doing a charity beer, to be launched at the Rising Sun Festival 7-10 July. This year the nominated charity is Whirlow Hall Farm Trust (who will again be doing the hog roast on the Saturday at the festival). So the beer is to be called Dr Morton's Cow Polish. At an abv of 5.0% it will be a pale and hoppy, rather bitter beer in the favourite Abbeydale style. It will be available at the festival and then at lots of pubs around Sheffield. For every pint sold, 10p will be donated to the charity so please drink generously.

Apart from that this month's specials are **Dr Morton's Hair Extinguisher** ABV 4.1% a pale and hoppy beer with a medley of hops giving lots of flavour with herbal, grassy and lemony notes, and a rework of **Original Sin** ABV 4.9% as a dark, smooth, full-flavoured stout.

More Brewery news over the page...

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

Continued from previous page.

Barlow Brewery - www.barlowbrewery.co.uk

Enthused by successes of beer festivals held on the brewery site for the Barlow Carnival and Three Valleys Festival, Barlow is planning on a beer festival with guest ales as well as their own beers on the 20th August. More information on this next month! Talking of the Three Valleys Festival, the new beer brewed for this festival - **Three Valleys IPA**, was rather well received, as was the Anastasia Imperial Russian Stout.

Crown Brewery - www.crownbrewery.co.uk

Some of you may know that Andrew, owner of the Hillsborough Hotel and Crown Brewery, has been on a charity trip to Malawi and much fundraising has been done for this cause. A new batch of the associated beer, **Billy's** - has been brewed.

Sheffield Brewery Company - www.sheffieldbrewery.com

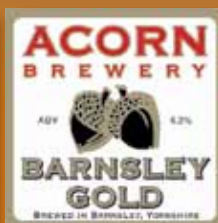
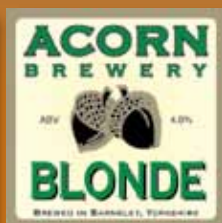
The Mild brewed for May proved popular and sold out and Tim the brewer has now moved on to number 6 in his series of IPAs, this time the main hop used is Amarillo. In other news from the brewery, those attending brewery tour events over the summer will be pleased to note the mini garden area by the front door is now complete!

Blue Bee Brewery - www.twitter.com/bluebeebrewery

The core range of beers from Blue Bee has been established. **Nectar Pale**, 4%, is pale and hoppy. **Bees Knees Bitter**, also at 4%, is a very deep russet colour, with an unusual hop character. **Lustin' For Stout**, 4.8%, is a complex black stout with lots of roast malt flavours. And last, but by no means least, **Tangled Up**, a pale IPA weighing in at 6%. All available at a Freehouse near you right now.



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106 Well Road, Heeley. S8 9TZ.

Tel: 0114 258 9888



Mini Beer Festival and Family Weekend

Friday – Sunday 22nd/23rd/24th July.

Guest Beers, Bouncy Castle, Music and Food!

Mondays: Pool League.

Tuesdays: Games League.

Wednesdays: Ladies Darts League.

Saturdays: Karaoke.

Sundays: Quiz & Bingo.

1st Thursday of the Month: Dennis on the Piano.

Shem Russell,
student at the Freeman College -
Ruskin Mill Educational Trust

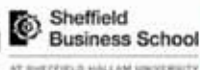
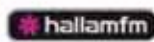


Sheffield Food Festival

Taste something new!

4 - 10 July 2011

sheffieldfoodfestival.co.uk





University Arms Public House

Situated at the heart of Sheffield's real ale scene, the University Arms offers a wide range of bottled and draught beers, as well as the finest locally sourced ales and a selection of real ales from around the country.

Our spacious beer garden offers a fantastic haven for the summer and is the ideal location for enjoying our free events:

- Thursday 7 July from 8pm – Live music from easy listening musicians, The Call
- Saturday 9 July from 8pm – Live music from blues musician, Tom Rodwell
- Saturday 16 July from 8pm – Live music from piano and blues musician, Dale Storrs
- Saturday 30 July from 8pm – Live music from electric blues musicians, The Natchez Burning

Find us at 197 Brook Hill, Sheffield, S3 7HG – located just around the corner from The University of Sheffield tramstop and easily accessible by major bus routes including 51, 52, 120 and 95.

w: www.withUS.com/drink
e: t.delaney@sheffield.ac.uk
f: www.facebook.com/universityarms
t: 0114 222 8969

Open Mon - Thurs: 12.00 - 23.00, Fri & Sat: 12.00 - 00.00
Food Served: 12.00 - 14.30 & 16.00 - 19.30



Local Pub and Beer Festival news!

The Everest on Ballifield Drive, Handsworth, has been selling cask conditioned Stones Bitter for the last 6 months to test demand for real ale in the pub. As ever support it or lose it!

Victoria Quays (or the Canal Basin as many still know it) is not a well known drinking destination, however real ale is available in the bar there, Quay 1819, in the form of Black Sheep Bitter. There are three handpumps on the bar to allow guest ales to be introduced should sufficient demand pick up. Bottled beers from local breweries are also sold. The bar is open until 6pm on weekdays and more regular hours at the weekend. Victoria Quays is a short walk from Fitzalan Square via the Supertram bridge

and also a short walk from Nursery Street and pubs like the Harlequin!

There has been a transformation at **The Anvil, Malin Bridge**, from the new signs and hanging baskets outside to the redesigned interior. Strong colours are used on the walls and the tables, chairs and bar are in a dark wood. The seating is different so some of the regulars have lost their favourite seat, the floor is carpeted with a bold tiled area round the bar. Although open plan the area with the wooden flooring and dart board is still known as the other room. Bradfield Blonde and Black Sheep Bitter are the two regular beers and typical two guest beers were Copper Dragon Golden Pippin and Sheffield Brewery Co. Seven Hills. The pub is on the LocAle list and is a member

THE COBDEN VIEW

40 COBDEN VIEW ROAD, CROOKES, S10 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]

of Cask Marque so local beers and quality are assured.

The Castle Inn at Castleton is holding a small beer festival from the 1st to 3rd July.

The Old Hall in Hope held a beer festival over the Spring bank holiday weekend, this proved popular and by the Monday all but 2 beers had sold out.

The Anglers Rest in Millers Dale report being part of a small landmark event of Bradfield Brewery, apparantly being the recipient of the brewery's 20,000th invoice...

The Ball on Myrtle Road has reopened. It is not thought to be offering any real ale however in this day and age the fact the pub is open and trading is something positive!

The Common Room on Division Street is to hold a beer festival on the weekend of the Tramlines festival featuring around 20, mainly local ales.

The Black Swan on Snig Hill sadly won't be opening this month as planned, this is due to contractual issues with Enterprise Inns.

Bar S1 on West Street, Sheffield City Centre has been refurbished and has returned to its old traditional name - The Beehive. The bar features five handpumps - 4 of them a changing range of reasonably priced real ales and the remaining pump has real cider.

The Wick at Both Ends on West Street, Sheffield City Centre, has changed its food offering to a more Tapas style with a menu dubbed 'Wick and Mix'.

The Castle Inn at Bradway is now Cask Marque accredited, reflecting the quality of cellarmanship.

The Jolly Farmer in Dronfield Woodhouse is now featuring a brewery of the month on the guest ales list, for June this was the fairly new Dancing Duck brewery based in Ilkeston, Nottinghamshire.

More pub news over the page...



Rutland Arms

Brown Street

THE HOME OF THE:
Slutty Ruddy Butty
"The Original & Best"

OPEN: 12-11 SUN - WED
12-12 THU - SAT

FOOD: 12-9 MON - SAT
12-6 SUN

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

Continued from the previous page.

The Talbot Arms in Dronfield Woodhouse now features live music on a regular basis.

The Rutland Arms on Brown Street in Sheffield City Centre, has seen changes in the kitchen. Ex apprentice Jack Gunn has moved on after a year (we wish him all the best) and Mike Smith, ex of Wig & Pen and Mish Mash joins to more than ably aid chef Ricko & Eric. The bigger and better specials board, that has seen the birth of now staples such as the chorizo burger, Cider Pig & Pimp your salad, has now started to feature more desserts and our new ice-cream maker being put to good effect.

The Sheffield Tap has been hosting regular tutored beer tastings with Master Brewer Alex Barlow, author of the award-winning ALL BEER GUIDE. It lasts 90 minutes and features a selection of 6 Ale, Lager & Lambic beers. Each beer serving is 200ml, poured into the specialist Flavourmax™

tasting glass which is included in the ticket price of £20 per person.

The White Lion at Heeley will be holding a Beer Festival from the 29th to the 31st July with free live entertainment and free food! Featuring over 12 hand pulled cask ales. Live entertainment will be held over the 3 days with a Beatles tribute band winding things down on the Sunday.

More news gradually filtering through from **Dronfield, the Old Sidings** bar near the railway station, which has been closed down and boarded up for a few months now, has been sold and is to reopen as a freehouse soon under the new name of **Dronfield Arms**. The pub will also have a new logo, designed by local school children. The opening of this pub, which will have real ale available, is expected some point in July so hopefully we will be able to report more on this next month!

More pub news over the page...

It's full steam ahead at the

RAILWAY - WADSLEY BRIDGE

19 Penistone Road North, S6 1LP

Opened 5th November 2010 by new owner, Jean McDermott.

The only Real Ale pub in the area!

Featuring 4 rotating cask ales + more to come!

- **Currently open 4pm - midnight on Friday & Saturday and 12noon - midnight on Sunday.**
- **FRIDAY** – Music in the “Piano Room”, on completion of the “Concert Room”, Friday will feature live bands
- **SATURDAY** – Singer, Trevor Allen every fortnight.
- **SUNDAY** – Quiz at 5pm.

Quiz Night
 Wednesday 9.30pm
 FREE BUFFET + BIG PRIZES

THE WHITE LION

BEER FESTIVAL



29th - 31st JULY



FREE FOOD for Beer Festival served at
 3pm, 6pm, & 9pm come & enjoy the fun!

30 seat beer garden. Over twelve hand pulled Real Ales and one hand pulled Cider, various bottled Ciders & Lagers. Over 20 Malt Whiskeys.

LIVE MUSIC FOR JULY

2nd July	Swansong	12th July	Traditional Music session (all welcome any standard)	23rd July	Laughing Gravy
4th July	Carolyn Night (all welcome)			29th	3FB (Beer Festival)
5th July	Jazz Night (all welcome)	14th July	Zack Black	30th	Bad Penny (Beer Festival)
7th July	Rocket S8 Blues Band	16th July	Steve French Band	31st	Johnny And The Moondogs (Beatles Tribute Band)
9th July	Frank White	21st July	Mahogany Newt		

t: 0114 255 1500 www.whitelionsheffield.co.uk 615 London Road S2 4HT

Continued from the previous page.

The 5th annual **Sunfest** is at the **Rising Sun** from 7th to 11th July (12 noon to 11pm daily). There will be live music and entertainment in the evening and all day Saturday and a return for the Fun Dog Show on Sunday afternoon (bring your own dog or just come and watch) - proceeds from this go to Rain Rescue. Food will be available every day with a hog roast supplied by Whirlow Hall Farm on Saturday afternoon.

There are 100+ beers, 15 real ciders and perries and food available all day with a hog roast on Saturday afternoon. Beers this year come from a mix of tried and tested and brand new breweries. Among the old favourites are Marble (Ginger and Chocolate), Blue Monkey, Brewsters, Foxfield, Ulverston, Allgates and Brown Cow. Among the new breweries are Blue Bee, Bootleg, Angel, Topsy Angel, Two

Roses, Pied Bull, Happy Valley, Kirkstall and North Riding.

Local breweries are also well represented of course, with Brew Company, Sheffield, Raw, Buxton, Thorne, Acorn and Kelham Island all making an appearance. The full list of beers and ciders, as it develops, is on the Rising Sun's website and on the Your Round site.

The Horse & Groom, Blackstock Road, Gleadless Valley reopened on 27th May 2011 as a freehouse with new licensees Lynn & Chris. It has been completely refurbished and now has 5 real ales eventually to be increased to 9. Beers currently featured are 3 from Bradfield together with Tetley Bitter and Theakston Best Bitter.

Dulo bar at the bottom of London Road (some may know it under its previous name of **The Beer Engine**) has reopened under new management with a new name - it is

Nags Head Inn

All Bradfield Brewery Ales £1.80 a pint!



Pie and pea Fridays!

£5.50 Served 12:00 - 2:30

Food served:

Tuesday - Friday 12:00 - 2:30, 5:30 - 8:30.
Saturday 12:00 - 3:00. Sunday 12:00 - 3:00.

Quiz night Thursday

Free entry, a gallon of beer to the winner, free buffet!

**Nags Head Inn, Stacey Bank, Loxley,
Sheffield. S6 6SJ. Tel: 0114 2851202**

now **Delaney's Music Bar** and real ale has been reported as available.

Apologies to the **Princess Royal in Crookes**, due to an administrative oversight this pub was missed off the list of Sheffield pubs accredited under the LocAle scheme, which promotes pubs which always serves at least one real ale from a brewery within 20 miles of the pub.

The Hare & Hounds in Dore has applied for planning permission for a significant refurbishment which will change the internal layout and facilities.

The Don Valley Hotel in Attercliffe, which serves one real ale in the form of Black Sheep Bitter, was reported as being busy on the weekend of the Arctic Monkeys gig at Don Valley Bowl!

The opening of the **Sheaf on Fraser Road, Millhouses**, with real ale available is expected to take place late July.

The Bowery is trialling real ale with

Sheffield Brewery Tramlines Festival Ale on handpump.

As you may already know, the former HaHa bar is now **Browns**, a fairly classy looking piano bar-restaurant. A couple of handpumps are now on the bar, with Black Sheep Bitter served.

The Robin Hood at Little Matlock near Stannington is to close once all existing summer bookings have been honoured due to insufficient trade and the lack of anyone interested in buying the pub/hotel. It is to be converted into apartments.

We also hope to have a big announcement in next months Beer Matters about the other pub opening in Dronfield that we keep getting teased on. All we know is a local brewery is behind it and a wide choice of real ales will feature along with real cider and good value home cooked food.

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 2 rotating guest beers and real cider.
- Large Beer Garden with Bouncy Castle at weekends and School Holidays
- 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.



Welbeck Abbey Brewery launch

Tuesday 24th May saw the new Welbeck Abbey Brewery officially opened for real ale production. Bryan Jackson, Chairman of the East Midlands Development Agency, cut the red ribbon on the day. EMDA kindly provided a grant for the purpose-built building under the Rural Development Programme for England which has enabled the joint owners, The Welbeck Estates Company and Kelham Island Brewery, to design and build this state of the art micro-brewery.

Directors Robin Brown and David Wickett both spoke of their enthusiasm for the new venture, particularly as the real ale industry is booming. This is the newest addition to the rapidly growing 'Welbeck Project' which aims to establish a sustainable community in this historic rural estate, centred around the Arts, creative business, rural diversification and education.

We welcomed almost 100 people on the day, including a 50's double decker bus full of guests from Sheffield which added a great sense of atmosphere and excitement to the day. After the official opening of the brewery, we headed to the Harley Gallery to



GOING DOWN NICELY!

Raw	Raw	Raw	Raw	Raw	Raw
brewing company	brewing company	brewing company	brewing company	brewing company	brewing company
DERBYSHIRE	DERBYSHIRE	DERBYSHIRE	DERBYSHIRE	DERBYSHIRE	DERBYSHIRE
blonde pale ale	dark peak stout	edge pale ale	anubis porter	grey ghost ipa	jr. best bitter
3.9% abv	4.2% abv	4.2% abv	5.2% abv	5.9% abv	4.2% abv

AWARD WINNING BREWERY

the growing range of ales from

Raw
brewing company
derbyshire

it's becoming a drinking sensation!

Units 3 & 4 Silver House, Adelphi Way, Staveley, Chesterfield S43 3LJ
Tel: 01246 475445 www.rawbrew.com email: contact@rawbrew.com

sample the very first beer – ‘First Brew’ at 4.3%ABV, accompanied by fresh sandwiches from the Farm Shop. It was also Mr Wickett’s birthday, so we shared a very appropriate beer-related cake which was thoroughly enjoyed by all. Claire ran two tours of the brewery to explain just what happens to make that delicious amber drink, both of which were well attended by the interested guests.

The beers which are brewed at Welbeck are made purely with Welbeck water, malted barley, hops, and our own fresh yeast. We do not use any refined sugars or artificial preservatives. The recipes are unique to this micro-brewery and are designed by head brewer Claire Monk, who was taught to brew at the award winning Kelham Island Brewery after studying Microbiology at The University of Sheffield. All the recipes and names are inspired by the deep and fascinating history of Welbeck Abbey.



Now that the Welbeck Abbey Brewery is fully up and running, the ales will be available in pubs between Sheffield, Lincoln, and Nottingham from the start of June. If you would like to try some at home, Claire will be hand bottling a small number for the Welbeck Farm Shop each week. To get in touch and follow the progress of the brewery, you can contact Claire through Twitter: **WelbeckAbbeyBry**, Facebook: search for **Welbeck Abbey Brewery**, Email: **Claire.monk@welbeckstates.com** or Phone: **01909 512539**.

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Sheffield University Real Ale Society

On the 4th June 2011 at Stockport Beer Festival, CAMRA launched their much awaited affiliation scheme with the Real Ale Societies based at Universities across the Country, one of the first societies to be signed up, was our very own Sheffield University Real Ale Society (SURAS).

SURAS is currently a relatively small society based at the University of Sheffield, you may have seen some of them in front of or behind the bar in various pubs across Sheffield or regularly not winning the quiz in the Rutland Arms on a Thursday. The society hopes to expand in the next academic year with the acquisition of a complete home brewing set up, and visit various breweries and beer festivals across Sheffield and the country.

If you are student at the University of Sheffield and you're interested in joining the society, or you could help them in any way, they would be more than welcome to hear from you. You can email them on RealAle@shef.ac.uk or use their social networking sites at: www.facebook.com/ShefRealAleSoc & www.twitter.com/realalesoc

Affiliation with CAMRA offers Real Ale Society members the benefits of CAMRA membership at a discounted price and helps the society work closely with the local CAMRA branch to mutual benefit. SURAS celebrated end of exams this year by tackling the TransPennine Rail Ale Trail, and when they return for the next academic year in September it is planned to hold a number of joint socials with Sheffield & District CAMRA.



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Scandi Session 8.30pm**



TRAMLINES WEEKEND

**Fri 22nd
Sat 23rd
Sat 23rd
Sun 24th**

**Jim O'Mahoney 9pm
Robin Hoare 3pm
Mo Andrews 9pm
M & J Blues 3pm**

**Thurs 28th
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Tramlines presents: Blues and ale trail update

Tramlines Festival takes place in Sheffield from 22nd to 24th July 2011 across 4 main stages, 70 venues and will feature over 200 bands and acts with an expected 175,000 attendees. Tramlines Festival is a completely free and ticketless event often described as an urban Glastonbury.



Since we last reported on this, the Blues & Ale Trail has confirmed a lot more artists and have produced a fantastic artist video from Billy Martin Jr. which can be found at the Tramlines Youtube page - www.youtube.com/user/tramlinesfestival

The Blues and Ale Trail is a feature of the festival, returning in 2011 after a successful launch in 2010. It features rhythm and blues artists playing live in some of Sheffield's best real ale pubs. The Blues and Ale Trail also includes a main stage in Shalesmoor hosted at CADS (Creative Arts Development Space) which will feature The Dale Storr New Orleans Rhythm & Blues Band, The Hummingbird Blues Band, Billy Martin Jr, The Natchez Burning, Bluestown, M&J Blues, Jonny 7, Green Onions & The Red River Rebels. The blues and ale trail is funded in part by sales of the 'Tramlines' Beer brewed by The Sheffield Brewery.

The Sheffield pubs participating in the trail are The University Arms, Bath Hotel, Harlequin, Delany's, Gardeners Rest, Kelham Island Tavern, Fat Cat and The Riverside.

The main stage of the Blues and Ale Trail is in a brand new venue, CADS (Creative Arts Development Space). The event takes place from midday til midnight on Saturday 23rd July. CADS is in the centre of a disused industrial site in warehouses originally used to make and finish cutlery. With the help of funding aimed at regenerating the area, CADS now contains 2 music venues, an art display gallery and many studios for artists. It's social enterprise working with artists, musicians and creative businesses to build a community of artisan productivity.

The Tramlines Ale brewed by the Sheffield Brewery is a mild and mellow pale ale, ideal for festivals and is already on sale in the pubs listed above and in The Wick At Both Ends. The brewery give a contribution to the festival from every barrel sold which goes directly into funding the Blues and Ale Trail. This ensures that the event is free to the public and can be enjoyed by all. ***Confirmed artists for Blues & Ale Trail:***

The Bath Hotel:

Natchez Burn, Searching for Sylvia,
Tin Bats, Ben Powell

The Fat Cat:

Everly Pregnant Brothers, Robin Garside

Gardeners Rest:

Jim O'Mahony, Robin Hoare,
Mo Andrews, M & J Blues

Harlequin:

Mahogany Newt, Bad Penny

Kelham Island Tavern:

Pottery Dog, Mojon

The Riverside:

Leaf Node, Velvet Rose, Meson,
Tarana, Hunter, Constanzo Trio,
Jarosc + Beck, Jasnoch

For up to the minute information, regular bulletins and news on the Sheffield Music Scene go to www.tramlines.org.uk



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Lazy cider, made simply... by Big Andy - Your Cider Rep.

No matter how many cider festivals and related events I work at, sooner or later I am always asked the same question: How do you make cider, is it easy? The answer is yes it is relatively easy to produce cider and yes anyone can make it without having to buy a press and scratter.

The simplest form of cider is called "Simple Cider" for this you pick a ripe apple from the tree just before sunrise; place it on a south facing window sill in a warm room. Leave it there all day until sunset and providing it has been a bright sunny day you will have produced cider within the apple with an approximate ABV of 0.5%.

Of course people usually want something a little stronger and depending on the apples used an ABV of between 6% and 12% is usually achievable within three to four weeks. Below is a recipe for **Lazyman Cider**.

I recommend using as many different types of apples as possible, as this will help to add depth of flavour to the cider. If you elect to brew the cider and drink it relatively quickly after it stops fermenting with minimal racking then it will be scrumpy rather than a cider. As



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to be classed as a cider it requires a longer period of racking for aging and clarity to occur. The recipe will yield about a gallon of apply goodness. If you want to know what the finished ABV is then you will need one piece of specialist equipment which is called a Hydrometer. The following calculation which I use is reasonably accurate for home production: Original Gravity minus the Final Gravity multiplied by 131.25. An OG of 1.065 minus the FG of 1.006 = 0.059, multiplied by 131.25 = 7.7 - Therefore the ABV is 7.7%.

All apples must be less than 24 hours old and all of the apple and pears must be cored and have any bruised bits or scabs removed.

Lazyman Cider - Ingredients and method: ● 4lb Red / Green Crab Apples ● 4lb Eating Apples ● 4lb Cooking Apples ● 1lb Hard Green Pears ● 2 Lemons ● 1lb Acacia Blossom or Lime Blossom Honey ● Warm Water as required

● Sterilise all your equipment ● Chop all of the apples and pears, then pulp in a liquidiser or smoothie maker if available – do not peel them first. Place the pulp in a bucket ● Add the Honey ● Grate the zest of one lemon and add to the pulp, chop it in half and squeeze its juice in to the pulp, then drop the remaining flesh in as well. Slice the other lemon and add to the pulp ● Stir the pulp and add warm water until you have one gallon of liquid ● Pop the Hydrometer in to the liquid and take a reading; this is your Original Gravity ● Put a lid on the bucket ● Keep the bucket in a warm place, the pulp must be at least 68°F for three days. This is the period of rapid fermentation. Give the pulp a stir at the end of the first week ● After three weeks, use the Hydrometer to take a reading. If the reading is 1.010 or less, syphon off the liquid and put in a cool room or cellar. If you are not using a Hydrometer simply observe to see if the pulp has stopped bubbling ● The liquid will be ready to drink in one week and will be known as Lazyman Scrumpy ● Enjoy!

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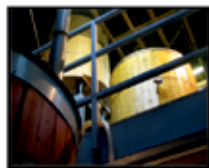
Watch out this month for our May special celebrating Mild Month. We have brewed a traditional Mild full of a variety of rich dark roast malts. Also look out for our 4.4% Sheffield Porter awarded Gold in the Porter category at the Magna Festival and second overall.

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.....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.



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

Saturday 2nd July 12:30hrs - Beer Festival workers social Exclusively for local members that worked the Steel City Beer Festival last October or the Members Weekend this April, our coach will take us to RAW brewery for a tour then on to the Arkwright Arms pub for their annual Hawaii Shirt appreciation party (beach party, loud shirts, BBQ and beer festival). Places on this book should be booked via Richard Ryan.

Sunday 3rd July 10:00hrs - Thornbridge Hall Charity Garden Party Features Thornbridge beer, craft market, entertainment, funfair and more, fun for all the family! We are running a coach there - contact Richard Ryan for details. Coach from Old Queens Head in Sheffield and Coach & Horses in Dronfield.

Tuesday 5th July 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 Commercial at Chapeltown (bus 265 or a short walk from Chapeltown railway station).

Sunday 10th July 11:18hrs - RambAle A stroll through beautiful rural scenery combined with drinking real ale at country pubs. This month we will be walking from Totley bus terminus (Gillifield Wood) via Owl Bar, the Fox House Inn and down the Porter Valley and finishing at the Rising Sun, Nether Green, for their Sunfest beer festival. We get there on the 97 bus from Sheffield High Street at 11:18.

Saturday 16th July 12:00hrs - Beer Capital Survey Join one of several pub crawls around Sheffield to conduct our annual survey into how many different beers are available to choose from in the pubs of Sheffield along with other useful data like prices. Suburban, rural and City Centre crawls start at midday then the Valley of Beer crawls start at 7pm.

Tuesday 19th July 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)

Saturday 23rd July 12:00hrs - Bradfield Bus Crawl We use the rural 61/62 bus service from Hillsborough Interchange to do a circular route taking in the pubs of Loxley, Bradfield and Dungworth along with a visit to Bradfield Brewery. Please book a place on the brewery tour via Richard Ryan as places are limited.

Tuesday 26th July 20:00hrs - Beer Matters Distribution Social & Committee meeting The August 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.

Tuesday 9th August 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 yet tbc

Saturday 20th August - day trip to Richmond, North Yorkshire Contact Richard Ryan for more information.

**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

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COPY DEADLINE FOR NEXT ISSUE:

Tuesday 12th July 2011

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