

[www.camra.org.uk/sheffield](http://www.camra.org.uk/sheffield)

# BEER MATTERS

Issue 414

November 2011

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

*Traditional beer styles being  
killed by rise in beer duty!*



This increase will affect beers of more than 7.5 per cent alcohol. HM Revenue & Customs instigated the change as a result of this year's Budget. High Strength Beer Duty (HSBD) will mean an average rise of 25 per cent in the cost of making beer.



For example, a beer of 7.6 per cent will see duty rise from 80.18 pence a pint to 100.22 with pro rata increases for beers of up to 12 per cent or more. Micro-brewers will continue to pay reduced Progressive Beer Duty but they will have to pay the full HSBD amount.

On average, high-strength beers will see duty rise by £1 a pint... and already several local brewers have announce the end of some of their much loved stronger beers...



## INSIDE BEER MATTERS THIS ISSUE...

Abbeydale Last Rites - R.I.P.

Cullenary delights in Dronfield - Pub of the Month - The Wellington  
Sheaf View celebrates 10 years in the Good Beer Guide



An Abbeydale Brewery Pub  
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 Open 12 to 11 daily  
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 and evenings  
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**13 handpulls, a fantastic line-up of Abbeydale and guest beers.**

13 real ales - including 7 guests from micros, 6 Abbeydales including seasonals  
 Good selection of Belgian bottles, draught lagers,  
 Belgian fruit beers and real cider/perry

*Monday Night music - see website for details*

*Quiz on Wednesday and Sunday start 9.30pm prompt*

*Carvery every Sunday 12-3 - booking recommended*

**Christmas menu available for parties - bookings being taken now.**

**Getting there:**

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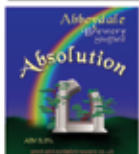
### Our Local Heroes



Sheffield's most popular beer for the fourth year running\*

\*Most frequently encountered beer in the Sheffield Beer Capital survey 2008, 2009, 2010, 2011

**Moonshine 4.3%**



**Absolution 5.3%**  
 Champion beer of  
 Yorkshire 2011\*

\*Awarded by Rotherham CAMRA



**Deception 4.1%**  
 Sheffield's 2010  
 Champion beer\*

\*Awarded by Sheffield & District  
 CAMRA

### Specials for November



**Dr Morton's Corpse Nailer  
 4.1%. Pale beer with full  
 hop flavours - berry and  
 citrus - and a dry finish**



**Dr Morton's Rubrication  
 4.0%. Warm golden beer  
 with citrus and raisin  
 flavours and a balanced  
 bitter finish.**

**See the website or facebook for more specials**



# Your Local Brewery News...

## **Blue Bee Brewery - [www.bluebeebrewery.co.uk](http://www.bluebeebrewery.co.uk)**

November's special might prove to be interesting. Richard was invited to join the Battle of the Brewers at the Market Festival in Chesterfield at the end of October. The premise - one brand-new beer from each brewer, which then go head-to-head in a taste-off. Brewed in conjunction with Technophobia, Rich has come up with a 4% chocolate porter. It will be available throughout November in support of Mo-month, when gentlemen are encouraged to grow a moustache to highlight men's health issues.

Called TechMoPhoBeer, 10 pence from every pint sold will go towards the cause. So furnish your top lip with a handsome Handlebar, drink some great porter and raise funds for charity.

## **Sheffield Brewery Company - [www.sheffieldbrewery.com](http://www.sheffieldbrewery.com)**

The Sheffield Brewery Company has sold out of their 1961 beer, brewed to mark brewer Dr Tim Stillman's birthday, next up is the eighth in their series of IPAs, this time using the Galaxy hop. Also making a comeback is their Bonfire Mild, due to popular demand.



*More over the page...*

## THE HEARTY OAK FREEHOUSE

now with up to 5 Abbeydale Brewery handpulls including seasonals.

Pie and a Pint £6.95 .

Try our homemade meat & potato or vegetable pie and a pint of Abbeydale beer (usually £11.70) for CAMRA Members and Beer Matters readers!

Monday - Saturday 12noon - 9pm  
and Sunday 6pm - 9pm



22 Northern Common, Dronfield Woodhouse  
Tel: 0114 289 13 22 - [www.heartyoak.com](http://www.heartyoak.com)

*Continued from the previous page.*

**Steel City Brewing - [www.steelcitybrewing.co.uk](http://www.steelcitybrewing.co.uk)**

Steel City's October beer is **Escafeld**, a hoppy red ale. Escafeld is the medieval name for Sheffield, and the clip features an image of what Sheffield Castle is thought to have looked like (no original drawings or plans survive). The beer itself was the return leg of the collaboration with Raw, and gets its colour from Vienna and Melanoidin malts (not crystal malt, obviously!). Bitterness - all 128IBU - is provided by 2.5kg of Warrior and Herkules, backed up by 4.5kg of Citra, Sorachi Ace and Nelson Sauvin later on, followed by 750g of Nelson Sauvin in the fermenter, and then dry hopping in the cask for good measure. Demand for the beer was high - the brew was sold out before it was even mashed!

Meanwhile, the mini-kit was used to brew a single firkin of 7% **Red Eye PA** - over a pound of hops went into this firkin, including Herkules for bitterness (135IBU), and Citra and Sorachi Ace for flavour.



## 10 years in the Good Beer Guide: The Sheaf View - Heeley

This year sees a landmark reached that is a fantastic achievement for the Sheaf View in Heeley, the pub has been listed in the national Good Beer Guide 10 years continuously, reflecting that not only is this a good pub but standards have been maintained over many years.

In its current guise it is an independent free house with an excellent range of well kept beers sold at reasonable prices. There are also quality options for those who prefer continental beers or whisky, the staff are friendly and efficient, the pub is clean and tidy and there is a very popular outdoor drinking area including a section of decking and a grassy embankment.

The Sheaf View is no-nonsense and doesn't do food, it simply concentrates on the basics of a good drinking pub and excels at this. Manager Andy keeps up the standards on a day to day basis, the pub is owned by James Birkitt who now also has the Blake at Walkley, he rescued the Sheaf View from being a closed and boarded up brewery owned pub and made it what it is today!

To mark the achievement of the team at the Sheaf View, we will be presenting a certificate to commemorate 10 years in the Good Beer Guide, please join us there for a pint or two and if you've not been before, enjoy the reasons why it keeps getting in the guide year in year out!





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lagers

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**Dale Storr - Rhythm 'n' Blues - Sunday 13th November**

**M and J Blues - Blues Band - Sunday 20th November**

**Gypsy Jazz - Jazz Band - Sunday 27th November**

**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**

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**Tel: 0114 249 5151**

e-mail: [info@thebathpub.co.uk](mailto:info@thebathpub.co.uk)



## Your local pub and Beer Festival news...

**The Graduate on Surrey Street** has had a fourth handpump installed and now the students are back all four pumps are in action. Generally the beer range seems to be 2 local beers and 2 national beers, normally one is Bombardier and this is included in the discount offers for i-card holders (available to buy at the bar).

**The Three Cranes** will by the time this issue is published have reopened as a freehouse. The pub has been refurbished and the kitchen enlarged. Real ale is available, a combination of well known national brands supplied by the company that provides the pub's cellar services and guest beers from local breweries, kicking off with Blue Bee.

**The Great Gatsby on Division Street** now has a handpump on the bar and is

serving real ale from Blue Bee brewery, re-badged as a house beer.

**The Nelson Rock Bar** has reopened under new management and has three handpumps dispensing a couple of real ales and a real cider. The bar is now pretty much open all day every day and the beer range may increase if demand appears to be there.

**The Cross Scythes** have introduced a new food menu using locally sourced fresh produce. They currently have 4 local ales on at the moment, Swift Nick from Peak Ales, Abbeydale Moonshine (regular), Pale Gold from Ossett brewery and Rudgate Ruby Mild. On the music front they have "Trog" live on the 30th October in our regular last Sunday of the month

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AT THE NEWLY REFURBISHED

OLD

Nº7

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BARNLEY

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CONTINENTAL BEERS, PILSNERS AND CIDERS.

live music spot. The Daily Telegraph is running a favourite pubs competition and they have been nominated in the top 100!

**The Horns Inn at Holmesfield** is getting busier as the word spreads. Bradfield Farmers Blonde is proving very popular at £2.60 a pint, making it one of the best value for money outlets for cask in the area. Black Sheep and Timmy Taylor Landlord still going strong also.

At **The Fat Cat**, the Timothy Taylor's Festival was a tremendous event with most of the beers selling out in just two days. Everybody who came really enjoyed seeing the full range and particularly the one off special Timothy Taylor's XXX which seemed to be a firm favourite. The raffle of Timothy Taylor's gifts and merchandise raised over £90 for the Samira Furniss Charity fund supporting Neurocare.

Kelham Island taster trays are now available at The Fat Cat so customers can buy 3 different one third pint glasses of different Kelham beers for the price of a pint.

**The Rhythm & Booze off licence on Sharrowvale Road, Hunters Bar** (near the Lescar) is selling two draught real ales at reasonable prices in take away containers. A pint is £2.20, two pints £4.20 or 3 pints £6. At the time of writing the two beers were Abbeydale Moonshine and Kelham Island Pale Rider, however it is planned that the choice will be changed regularly.

**The Nottingham House at Broomhill**, which reopened recently, now has real ale available."

**The Porter Cottage on Sharrowvale Road** has been offering a 20% discount to CAMRA members during October.

**The Broomhill Tavern, The Punchbowl (in Crookes) and the Dove & Rainbow** all have re-badged Tetley Bitter as a house beer.

**The Strad at Stradbroke** has reopened as a freehouse. Real Ale does not feature however the pub needs support - it has been bought by a convenience store owner who wishes to turn the pub into a shop, however a condition in the sale is it must be run as a pub for at least six months and can only have a change of use if it fails. The owner to his credit has refurbished the pub and installed a local licensee who we are told is doing a good job. So - use it or lose it - remember a keg only pub COULD put real ale on in the future. A failed pub that gets converted into a local shop can't....

**The White Lion at Heeley** have added Silver King from Ossett Brewery to their range of 8 cask ales and it is becoming a popular drink with the regulars and new visitors.

A paranormal investigation was recently carried out in the pub and living quarters by Sheffield Paranormal Investigations who offered their services free of charge. The 4 strong team arrived at 11:30 pm when the pub was empty and spent 4 hours investigating every area of the pub. The report suggests 3 resident spirits (insert joke here readers - Ed), one of which is called Stanley who sits in one of the small rooms, and another was a Highwayman. Trigger objects were set up and moved and a full report is expected by the time Beer Matters is distributed!

**The Castle Inn at Bradway** is being refurbished.

**The Fleur de Lys at Totley** has a change of management soon and is expected to be converted into a Carvery restaurant.

**The New Barrack Tavern** will again be adding Bradfield Belgian Blue to its list of regular ales from November until January 2012. Christmas bookings are now being taken, and their New Years Eve party is an 80's theme this year.

**More pub news overleaf**

*Continued from previous page.*

**The Shakespeare on Gibraltar Street** are having a beer & cider festival from 17th - 19th November, 30 new & rare beers and a range of real ciders & perries upstairs in the Bard's Bar & live music Friday and Saturday nights. They also have a quiz night every Thursday from 9pm, including the "Shakespeare round" with free beer to be won. Since opening they have had over 120 different beers on. For more info please visit [www.shakespeares-sheffield.co.uk](http://www.shakespeares-sheffield.co.uk) or their facebook page [www.facebook.com/ShakespearesShf](http://www.facebook.com/ShakespearesShf)

**The Talbot Arms in Dronfield Woodhouse** now has a third handpump regularly in use. Alongside the John Smiths Cask Bitter and Black Sheep Bitter is a guest ale which at the time of writing was St Austell Tribute and proving popular.

**The Chequers Inn at Froggat and the**

**Sir William at Grindleford** have both published their Christmas dinner menu and also their programme of entertainment for the festive season. Visit their respective websites for more information.

To celebrate CAMRA's 40th year, approximately 900 leased **Punch pubs** around Britain will be taking part in a promotion giving you the opportunity to enjoy a free pint of real ale.

The two half pint vouchers will be printed in November's issue of BEER magazine. To check the nearest participating pub please go to [www.freedrinkpubs.co.uk](http://www.freedrinkpubs.co.uk)

The vouchers can be used between 24th Oct. and 18th Nov. If you receive BEER magazine electronically, look out for the link to order your free pint voucher online.

**The Magpie**, a former Mansfield Brewery pub on **Low Edges**, is now a small supermarket.

*More news overleaf*

# The fuller flavour.



[WWW.FULLERS.CO.UK](http://WWW.FULLERS.CO.UK)  
[WWW.DRINKAWARE.CO.UK](http://WWW.DRINKAWARE.CO.UK)

WHATEVER YOU DO, TAKE PRIDE.

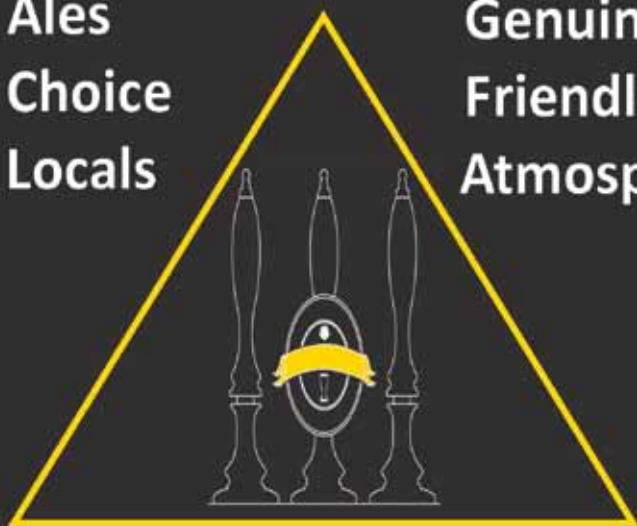


Always A Warm Welcome in

# THE GOLDEN TRIANGLE

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Real Locals

Genuine  
Friendly  
Atmospheres



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## THE PRINCESS ROYAL

43 SLINN STREET, S10 1NW

## THE CLOSED SHOP

54 COMMON SIDE, S10 1GG

*Continued from previous page.*

A couple of CAMRA beer festivals in our region this month. The first, and bigger of the two, is **Wakefield**, held at the Light Waves Leisure Centre in the City Centre, from 10th-12th November. **Wakefield beer festival** features around 120 real ales, all cooled, along with Cider, Perry and fruit wines. Entry is free to CAMRA members at all times except Friday night when advance tickets are required. Regular trains (up to 5 per hour) run from Sheffield to Wakefield (either Kirkgate or Westgate station). The other festival is **Mansfield** from 18th to 19th November, which is a small, friendly grass roots type affair this year with 20 beers in a pub function room. The pub in question is the Rufford Arms on Chesterfield Road South, about 10 minutes out of the town centre on the Pronto bus route. Stagecoach bus 53 from Sheffield to Mansfield also passes the venue during the daytime.

## Time to think about 2013?

With the 2012 edition of CAMRA's national Good Beer Guide now on sale it is now time for us to start thinking about which pubs around Sheffield & District should be selected to go in the 2013 edition.

Our branch treasurer Alan Gibbons has once again volunteered to co-ordinate this work, so any pubs in the area you think we should be newly considering that consistently serves excellent real ale and also ticks other campaigning boxes please let Alan know - his email address is **[treasurer@sheffieldcamra.org.uk](mailto:treasurer@sheffieldcamra.org.uk)**

Once he has got the list together he will be preparing a ballot paper for members to vote for the top real ale pubs in both the Sheffield and the District areas of our branch, you can collect a ballot paper by attending branch meetings.

The vote will bring it down to a shortlist which will then be subject to survey.



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*Kev and Steph welcome customers  
old and new to the*

# **NEW BARRACK TAVERN**

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We are now on Facebook!



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***Great savings:*** with our "1-over-the-8" promotion.

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### ***Sheffield in Bloom 2011:***

*A Gold award and Overall Winners!*



***Funhouse  
Comedy Club***  
***1st Sunday  
of each month!***







# Pub of the Month: November 2011

## The Wellington, Henry Street

The winner of November's pub of the month award, which is designed to highlight what is good in the world of beer around here, as voted for by our members, is the Wellington on Henry Street, next to Shalesmoor trams top.

The pub was previously known as the Cask & Cutler, and whilst Googling for quotes to use in this article I found a review on the "Pint Pleasures" website which included the following statement about the clientele: "... keeping the chocolate Labrador amused as a group of regulars sat in the corner admiring their huge, um...knives? Ah, well, you never know what strange interests real ale aficionados are going to acquire. At least they weren't Samurai swords and nobody in the group was naked, so I didn't think there would be any trouble."



Following the change in ownership and the change of the name to the Wellington, a pair of Wellington boots containing flowers have appeared over the door and the pub has been generally spruced up inside and out, but the traditional feel, knowledgeable staff, real ale tw@ts comic strips (from Viz) on the wall and reasonable prices are still the same, as are many of the customers!

The "Bottom Wellie" or "Cask and Wellie" has a generally ever changing selection of well kept real ales, however what can be depended on is the presence of the Millstone



Baby Git and a selection of up to three Little Ale Cart beers brewed in the shed next door - the beers change each time but there is always a small, medium and large ABV and usually an old steam engine on the pump clip. Cider and continental beers are also available.

The Pub of the Month award will be presented at the Wellington on the evening of Tuesday 8th November,

please do come down for a pint or two and mark the occasion!

***The Wellington, 1 Henry Street, Sheffield, South Yorkshire S3 7EQ. Tel: 0114 249 2295***



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Terms & conditions apply



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# Dronfield Cullenary Delights

Yes, It's branch chairman Andrew Cullen here back with another lightweight column on pub grub. Seeing as I seem to have the reputation of living in the Rutland Arms off Slutty Ruttty Butties and Chocolate Brownies, I thought this time I would venture out to Dronfield and the two new pubs that have just started serving food.

First of all the Dronfield Arms. Most of the menu is very typical pub food (although don't overlook the Texas Sizzler or the steak) and reasonable prices, however it is home cooked by landlord Lee who is an experienced chef. I opted for the Hickory Dickory Chicken, a pub grub staple these days, a lovely big bit of chicken cooked spot on and wrapped in bacon, oodles of melted crispy cheese and BBQ sauce and served with proper good home made chips and peas. All for just £5.50, with a discount available to regulars card holders. Various deserts are available for £2.50 each, however I didn't sample any as I had to be somewhere! A choice of 6 real ales are available on the bar at the Dronfield Arms, which is a free house. The beers are Thwaites Nutty Black, Brew Company Best Bitter and Bradfield Farmers Blonde along with three changing guests.

Next meal I had in Dronny was round the corner at the Three Tuns for Sunday dinner. This pub is operated by Spire Brewery and has a huge line up of beers on the bar, both from their own brewery and guests. For my meal I decided to go for the full three course feast option, costing a very reasonable £8.25. A tasty soup starter came with a bread roll and butter pretty much as soon as I sat down, then after that the main course. Oh, the main course. A plate was put in front of me containing some thick slices of roast lamb, mini Yorkshire pud, roast potatoes but nothing else. Big gaping space on the plate. Whilst puzzling what the crack was, suddenly the nice young lady reappeared with several trays of food which filled the table - a tray of various vegetables, another tray of creamy mashed potato, a tray of cauliflower cheese, bowls of various sauces including mint. In presentation terms, the piece de la resistance was the onion gravy presented in a beer bottle! I have to confess, I struggled to finish it all (*you big Girl - Ed*) and ended up feeling some sympathy for Mr Creosote from Monty Pythons Meaning of Life. But pudding was still to come. Proper old skool home made apple and plum pie with a soft top, covered in thick, creamy custard. Spot on!

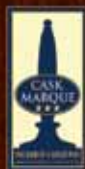
Finally, I have also experienced the gourmet pizzas at the Hearty Oak (Full English Breakfast Pizza and Mixed Grill Pizza can both be found on the menu) but have yet to try the pizzas from the outdoor pizza ovens at either the Three Tuns in Dronfield or the Rutland Arms in Holmesfield.

**Dronfield Arms** - food served Tue-Fri 12-2pm and 5-8pm, Saturday 12-6pm and Sunday 12-4pm. Car Park. Buses 14/15/44/44A. Rail station close by.

**Three Tuns** - food served Mon-Sat 12-7pm, Sunday 12-5pm. Car Park. Buses 43/43A/44/44A.

**Quiz Night**  
 Wednesday 9.30pm  
**FREE BUFFET + BIG PRIZES**

# THE WHITE LION



*Danny and the team welcome you to the White Lion. An untouched traditional pub with a wide selection of real ales and Malt Whiskeys.*

## LIVE MUSIC FOR NOVEMBER

Tuesday 1st November	Jazz Jam Night. (All Welcome To Join In)	Tuesday 15th November	The Brilliant Corners Jazz Club.
Thursday 3rd November	Dreams And Rumours	Thursday 17th November	Deletreus.
Saturday 5th November	Swansong.	Saturday 19th November	Green Onions.
Monday 7th November	Carolyn Folk Music. (All Welcome)	Sunday 20th November	DJ Animat Sunday Afternoon DJ Session (Big Chill 2pm - 7pm)
Tuesday 8th November	Traditional Folk Music Night (All Welcome)	Thursday 24th November	3FB (3 Fat Bas****ds)
Thursday 10th November	The Amelia Carter Band	Saturday 26th November	Hallows Day.
Saturday 12th November	Wild Mc-Bride.	Sunday 27th November	The Ska Bar (A Selection Of Ska, Rocksteady, Reggae And A Smattering Of Soul)
Sunday 13th November	The Ska Bar (A Selection Of Ska, Rocksteady, Reggae And A Smattering Of Soul)		

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# Ferryman's Ball by Paul R P Sheldon

In late July 2009 we had a vacation in Cape Town, South Africa and came across two real ale watering holes at the V&A waterfront, some 30 minutes walk from our hotel. Looking through the photos recently I came across the real ale memorabilia I had obtained there and rather than it collect dust, I would spread the gospel as it were after my recent article on Athos in Pafos in Cyprus. On checking the internet, things haven't changed so here goes - let's take the ferry to the Mitchells, with a footnote from the Isle of Wight!



Needless to say we went there every night from 21/7 to 29/7 and sampled all the real ales available, so if in Cape Town look up these two pubs because you won't be disappointed. Both are snuggled in at first sight on entrance to the V&A Waterfronts main site, northwest of Cape Town City Centre.

I will start with Mitchell's Waterfront Tavern which is South Africa's oldest micro-brewery which began in 1985 in Knysna with a brewer called Lex Mitchell and was the first brewery and pub to be established on the V&A Waterfront in Cape Town. On the site itself the Tavern is no longer brewing (since around 2007) but the ales are still there on tap and commissioned in Knysna. It has karaoke every Tuesday night and live sport on the screen, but the real treasures are the real ales which are created in carefully controlled batches making them very rare indeed. They are Forester's Draught (3.6%), Bosun's Bitter (3.6%), Mitchells' 90 Shilling (5%), Raven Stout (5%), Milk & Honey (6.7%) and the Old Wobbly at 11%, which is, as you can imagine, a strong and distinctive beer 'robust, raw and rebellious' to be consumed with caution. I didn't to my cost the next morning! Be warned, have a night on the Old Wobbly at your peril and do not fall into the Victoria Basin or outside the breakwater in Table Bay, the water is not warm, trust me! So now to the rest of the ales...

At a more moderate 6.7% is Milk & Honey, being a more soft and pleasurable drinking ale touched with a slight sweet aftertaste of honey amongst the barley, yeast, hops and pure water used in its' creation. Raven Stout is black, full bodied and very flavourful with a distinctive hop aroma. It is a medium strength stout, very smooth on the palate with a kick from the black coffee flavour from the black roast malt used in its' creation. It was actually a top scoring beer in Cape Town own Good Taste magazine Sep/Oct 2002. Next up is one of a traditional Scottish style, namely Mitchells Old 90/- which is a heavy, spicy ale with complex aromatics and a full bodied amber glow. Ironically moving nearer 'home' is Bosun's Bitter, the first 'Real Ale' produced in South Africa. A not too bitter ale modelled on the lines of the English Yorkshire Bitter. Brewed with both pale and Crystal Malt, this beer has a higher hop content and you will be able to taste it. Finally in this section

we come to Forester's Draught which is a Pilsner style beer - lightly hopped and quite invigorating after a day's sightseeing brewed with both pale and crystal malt.

Not to be spoilt for choice, next door to Mitchells was the Ferrymans' as the photo shows which had some of the above, plus more including Ferrymans' Ale at 5%. This was another heavy, spicy ale with hints of cinnamon and caramel when you tasted the ale which sets it



apart from the Raven Stout when sampling both. Out of the two, I thought the Raven had the edge, but after a full night on both, who knows! Two of the lagers they had were the Windhoek and Castle lager, both generic to South Africa and not to be mixed with the real ales. Ferrymans' Tavern was opened in 1989 and was the first tenant on the waterfront and is still run by the original owners. It is based in two sheds constructed of quarried limestone and Oregon beams with solid teak pillars giving it an old fashioned feel with its' old fashioned bar, brick paved floor and stone fireplace. Upstairs is the non-smoking restaurant complete with a large feature window which has splendid views of Table Mountain.

Both establishments, albeit mainly the Ferrymans' also sold various ales from the Durban microbrewery, Robsons, which is South Africa's bottle conditioned beer although some were on tap. Let's start off these with the East Coast Ale at 4% ABV which was the original South Afric Golden Ale with its Citrus aromas balanced by plenty of tangy fruitiness. Following this is the Durban Pale Ale at 5.7%. It is a strong pale ale with a toffee character and was inspired by the beer that used to arrive on the ships destined for India some 156 years ago. Now that's



what I call a good old ripping yarn - Michael Palin in Durban Jim from India! Balanced alongside the East Coast Ale is the West Coast Ale at 1% higher with it's roasted malts, chocolate and spice flavour, with the spice flavour coming out on top. They also have a wheat beer which I personally felt very weak, and the ubiquitous fruit beers which includes mango, strawberry and pineapple, depending on the growing season in South Africa. The Wheat is 5% ABV with most of the fruit beers being 4%.

Needless to say we had a great time in Cape Town and is well worth anybody's time to visit. It was all done independently and we even took in one of the wine growing regions in the Franschhoek Wine Valley. Wine is not my forte at all but Sheila, my better half took up the mantle on my behalf - hic, hic, hic. So even Cape Town has a real ale base and to think our journey before the flight from Manchester started with an overnight stay in Buxton on the 18/7 for the Morris Men day of dance in 2009, hosted by the Chapel-en-le-Frith Morris Men. With plenty of Real Ales in Buxton in between the White Rose, Chip of the Old, Manchester and Rattlejag, Morris Men you could say South Africa carried on the tradition of some fine real ales at the Ferrymans' and Mitchells over our stay there. In fact we never made it to the top of Table Mountain on the cable car due to the inclement weather so we did settle for that view from the Ferrymans' at night with a pint or two. You can walk up, but I'm not that fit and anyway we will be going back to Cape Town. But there is only so much real ale and time off that a person can take on holiday, what with work getting in the way, so fast forward to the Isle of Wight (you have to keep up in this article!).

The Isle of Wight has two independent breweries Goddard and Yates and their splendid beers are available across the island. Amongst the odder named brews are Fuggle-Dee-Dum and Duck's Folly. It turns out that brewer Anthony Goddard once lost a heap of money with the insurer's Lloyds so Duck's Folly is an anagram of f\*\*\* Lloyds.

So good ale hunting everybody and remember, on holidays you can find some good local real ales to whet your appetite if you try!

# Shakespeares



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*November 17<sup>th</sup> - 19<sup>th</sup>*

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Sheffield Porter 4.4%  
Sheffield IPA 4.8%



[www.sheffieldbrewery.com](http://www.sheffieldbrewery.com)  
email: [sales@sheffieldbrewery.com](mailto:sales@sheffieldbrewery.com)  
Tel: (0114) 2727256 (Tim, Brewery)  
or (0114) 2724978 (Eddy, Gardeners Rest)



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## The times are a changing... A Public (Transport) Service Announcement

A great number of you will use buses and trams to get to the pubs as of course drinking and driving isn't a very good idea so we thought we would tip you off about a couple of things...

From 30th October there are many changes to bus timetables and routes including a new night bus N52 from Hillsborough to Woodhouse. If you use any of the following routes we suggest checking the new timetable at [www.travelsouthyorkshire.com](http://www.travelsouthyorkshire.com) before setting out: 4, 6, 14, 17, 25, 30, 31, 32, 43, 44, 49, 50, 51A, 52, 53A, 66, 73, 83, 87, 88, 88A, 120, 181, 214, 215, 218, 240, 241, 242, 252, 272, 293, A1, SL1, X13, X14, X17, X52.

For the bus cranks amongst you the withdrawal of the route 293, a route that has existed for many, many years, will be marked by the last ever trip (16:50 Sheffield to Dronfield on 29th October) being operated by an old London Routemaster bus. Route 293 conveniently passes a number of real ale pubs in the Dronfield area including the Hearty Oak, Jolly Farmer and Three Tuns. A new bus 43A will serve those pubs instead.

The other bit of news are various promotional evening fares on Supertram after 7:30pm in November - unlimited travel for one person for £3 or a group ticket for four people costing £5 single or £9 return, all designed to be cheaper than a taxi and perfect for pubs in the City Centre, Kelham Island and Hillsborough.



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# A Festival experience in-cider

Around 5 years ago, two best friends started out as punters at Sheffield Beer & Cider festival and we were quickly introduced to the delights of CAMRA membership... Helping out at further festivals soon followed and we both worked the cider bar at Sheffield for a few years. This year we were asked to source and order the cider for Sheffield's Steel City Festival!



We took ourselves to Manchester's 1st cider festival to do further research which we both enjoyed thoroughly. From this, our knowledge of our preference of ciders and knowledge of what types of cider regularly sold out, we compiled a list.

During the festival we advised people in the same way that we were advised all those many years ago. If they weren't quite sure what they wanted to try then we were more than happy to help. It was a positive experience for both of us and the gratitude from the satisfied customers told us we were doing something right. To anyone not quite sure about working a festival, give it a go, we both thoroughly enjoyed ourselves and loved meeting like minded cider drinkers. This year has been a great experience and we are ready for more - Steel City Beer & Cider Festival 2012. Bring it on!

*Sarah Mills*



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Fri 28th	Billy Martin Jnr. 9pm
Sat 29th	<b>HALLOWEEN PARTY</b>
Fri 4th Nov	M & J Blues 9pm
Sat 5th	Jim O'Mahoney 9pm
Wed 9th	Tracey's Session 8.30pm
Fri 11th	John Keane & Friends 9pm
Thurs 17th	Scandi Session 8.30pm
Fri 18th	Jackalope Tales 9pm
Sat 19th	Five Rivers 9pm
Thurs 24th	Galactic Session 8.30pm
Fri 25th	Billy Martin Jnr. 9pm
Sat 26th	Dave Stanton 9pm

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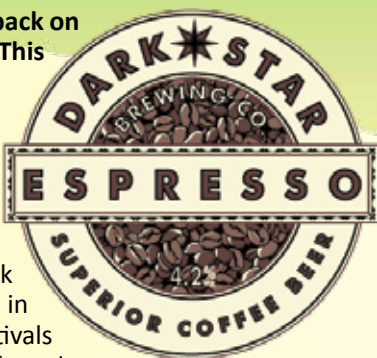


# Real Ale Reviews: Dark Star Espresso by Andrea Waterhouse

After a quick slip over to the light beers, I'm firmly back on the dark side again with an old favourite of mine. This lovely dark beer is Dark Star Espresso Stout!

The Dark Star Brewing Company is based at Moonhill Farm, Haywards Heath, in West Sussex. Founded back in 1994 (but called Skinners Ales to start with) in the cellar of a pub called The Evening Star in Brighton. They moved on to Moonhill Farm in 2001 and have been brewing there ever since. Dark Star beers are regularly available in five or six pubs in the local area (Sussex), and also appear at Beer Festivals and as Guest Beers nationwide. They brew a range of regular and seasonal beers including Over the Moon (a nice dark, mild ale at 3.8%), Hophead (a light hoppy beer at 3.8%) and Dark Star (a strong, dark and malty bitter at 5.0%).

There is a very good reason why this one is called Espresso Stout. It is a stout that has had ground espresso coffee beans added to it during the brewing process. These are put into the copper brewing vessel, along with some hops during the final stages of brewing. This gives us a dark beer that is very reminiscent of a rich espresso coffee.



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Sheffield. S6 6SJ. Tel: 0114 2851202**



Espresso Stout weighs in at 4.2% and is brewed in the style of a traditional stout, with a twist. It has all the trademarks of a stout - a slight sweetness, roasted nutty flavour and a dark, almost black colour. It is a deep brown coloured beer with a coffee coloured head. It won't surprise you to learn that it looks very similar to the colour of a cup of black coffee with the head resembling that slight frothiness you get on the top. The head is slight and doesn't last long, leaving a small amount of lacing on the glass. Aroma is also that of a roasted coffee, with added elements of malt, chocolate and a slight underlying sweetness. Texture is medium bodied, with a smooth and creamy mouth feel.

It tastes of coffee! Sorry! That would be too simple wouldn't it? Let me break down the flavours of the Espresso Stout for you. As you drink you will get a nice mixture of chocolate, roasted malt, nuts and coffee. The flavours work well and, although not an especially complex beer, it is rich with a lot of taste. The coffee predominates throughout, leading to an increasing bitter hoppiness and an aftertaste that is quite long and bitter. This is balanced by a slight sweetness that carries on all the way through the drink.

I really enjoyed my revisiting of Espresso Stout! I loved the fresh coffee taste and it was surprising how well it kick started your taste buds and woke you up...just like your first cup of coffee in the morning would! I also like the way the flavours compliment and balance each other well; the bitter coffee and sweet flavours go well together and the chocolate and nut elements give a bit of depth too.

I will certainly be looking out for Espresso Stout in the future and have no hesitation in recommending it to drinkers everywhere. It is a good place to start if you haven't had a stout before, or were just under the impression that all stouts had the burnt toast taste of things like Guinness! This is a good quality, good tasting beer with an interesting coffee flavour.

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

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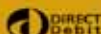
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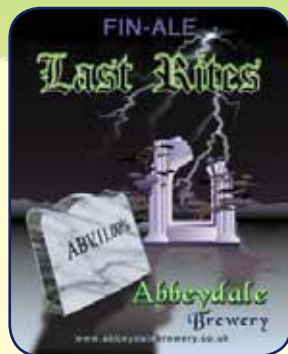


# Abbeydale Last Rites RIP

## A Eulogy by Dan Baxter

For us Last Rites has always been a tricky beer to make. 4 barrel batches in recent times have been near impossible where 4 barrels only just covered the primary steam jacket in the copper for boiling. In the early years of the brewery, this was not so much a problem as it was only a 4 barrel plant. Due to the high original gravity and reduced fermenter turnover it was an expensive beer to make to say the least.

I suppose the straw that broke the camels back was the chancellor's extra duty increase for >7.5% abv beers from 1st October 2011. For Last Rites, weighing in at 11%, the charges would have to be significantly greater in order to retain some reasonable margin. We simply didn't believe the market would stand it. It is on this basis that we have decided to discontinue the beer.



Last Rites brew day wasn't an easy one by any means. It was traditionally crafted using a large grist and extracting the first initial strong wort. Once this had been achieved, boiled, hopped and collected in the FV we would simply commence sparge and extract every last drop of sugar to produce Moonshine. Wasting nothing. However we persisted because it was a beer popular with beer festivals and with many of our pub customers for special occasions.

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It was the Government's stated intention to target super-strength canned lagers to which some people are addicted and which are used by them as cheap sources of alcohol. (Alcohol tax review 2010). This is clearly NOT the market for Last Rites, which is only available in cask and in highly regulated drinking environments such as pubs and beer festivals and is certainly not cheap. For us, the duty increase which adds more than £20 per firkin to the cost of Last Rites, was the final straw.

Looking through the Abbeydale archives, blowing the dust of brew book no. 1 Last rites was not to be found. It eventually appears in book no. 2 where it was first ever attempted on the 29th January 1997. I say attempted as the batch was subsequently destroyed (according to the book) for poor flavours. Second try was 6th March 1997. Destroyed. Burnt in electric copper. Finally on Thursday 5th June 1997 gyle number 97, the first successful brew of Last Rites was made. It was fermented out and racked into one kilderkin and two firkins. Customers included The Three Stags Heads at Wardlow Mires, The New Barrack Tavern and Stockport CAMRA taking the Kil.

The last remaining batch was gyle 3501 from 9th September 2010 a 5.5 barrel brew. One firkin of which I know is still lingering in the cellar of The Sportsman in Darnall purchased by Paul back in November 2010. Taken unfinned and aged for a year to be drunk at Christmas 2011. A method widely adopted by many landlords/lady's as this particular beer only gets better with age. It was a Superbly strong and full-bodied ale which is very pale for its strength. It has aromas full of toffee and caramel with subtle banana. The flavour is smooth and sweet with warming alcohol and lots of toffee, candied peel and dried citrus fruits. Lots of depth and lingering flavours. Very more-ish. No more.

I invite you all to please share you stories or anecdotes about your experience(s) and memories of Last Rites on our Facebook page or email us at [info@abbeydalebrewery.co.uk](mailto:info@abbeydalebrewery.co.uk)



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

## ***Friday 28th October 8pm - Walkabout in the Valley of Beer***

Meet at the Hillsborough Hotel (by Langsett Primrose View tram stop) for a pub crawl taking in the New Barrack Tavern, Gardeners Rest and various other pubs in the Kelham Island area.

## ***Tuesday 1st November 8pm - Branch Meeting***

We meet in the Florist, Walkley (bus 31 or 95) to catch up on branch business and share pub, club and brewery news over a pint or two.

## ***Saturday 5th November - RambAle***

Meet at the Royal Oak, Deepcar from 12:15. Travel either via Yellow tram and SL bus (depart Cathedral 11:31 to connect with the 12:04 SL, arrive 12:16) or 58 bus (depart Sheffield Interchange 11:45, arrive 12:20). Walk via Wharncliffe Woods to the Pheasant at Oughtibridge, then to the Railway at Wadsley Bridge, the Gardeners Rest and the Fat Cat. About 5 miles in total.

## ***Tuesday 8th November 8pm - Pub of the Month***

Members have voted the Wellington at Shalesmoor as the winner of our November Pub of the Month Award. Join us at the pub for a pint or two as we present the certificate. Shalesmoor tram stop is right next to the pub.

## ***Saturday 12th November 11am - New Members Social***

A chance for those who joined CAMRA at our recent beer festival to get together for a Blue Bee Brewery day, starting with a brewery tour then a visit to various pubs serving their beer. Please book in advance as places are limited.

## ***Monday 21st November 8pm - Beer Matters distribution Social***

The December issue of Beer Matters will be available at the Rutland Arms on Brown Street to distribute to pubs across our branch area from today, if you are a distributor why not collect yours this evening and enjoy a social beer with other distributors?

## ***Tuesday 22nd November 8pm - Sheaf View, Heeley: 10 years in the GBG celebration!***

## ***Tuesday 29th November 8pm -Yorkshire Pub of the Year Runner Up***

The Kelham Island Tavern was judged the runner up in this competition, join us at the pub as CAMRA's Yorkshire Regional Director presents the certificate to mark this achievement.

## ***Tuesday 6th December 8pm - Branch meeting***

We meet in Delaney's music bar, on the junction of London Road and Cemetery Road (buses 20/20A/43/75/76/87/97/98), to catch up on branch business and share pub, club and brewery news over a pint or two.

## ***Saturday 10th December - Branch Christmas Dinner***

A home cooked three course meal with beer at Henrys on Cambridge Street. Please book places in advance.

**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](mailto:pressoffice@sheffieldcamra.org.uk)

### **Membership Secretary:**

Mike Humphrey

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[www.sheffieldcamra.org.uk](http://www.sheffieldcamra.org.uk)

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## **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](http://www.tradingstandards.gov.uk/sheffield)

## **Beer Matters advertising - contributions, etc.**

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**Design & Production:**

**Alun Waterhouse**

### **Advertising rates:**

(all rates + 20% VAT)

**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 8th November 2011**

**Please note:** The opinions expressed in  
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## **PUBLIC TRANSPORT INFO.**

**Trains** - [www.nationalrail.co.uk](http://www.nationalrail.co.uk) - 08457 48 49 50

**Buses in South Yorkshire** - [www.travelsouthyorkshire.com](http://www.travelsouthyorkshire.com) - 01709 515151

**Buses in Derbyshire** - [www.derbyshire.gov.uk/buses](http://www.derbyshire.gov.uk/buses)

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