

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

# BEER MATTERS

Issue 422

August 2012

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

*Has it really been a year?*



How many tasty  
Blue Bee regulars?  
See page 3...





An Abbeydale Brewery Pub  
[www.risingsunsheffield.co.uk](http://www.risingsunsheffield.co.uk)

471 Fulwood Road  
 Sheffield S10 3QA  
 0114 230 3855

Open 12 to 11 daily  
 Food available lunchtimes  
 and evenings  
 weekdays and Saturday  
 Sunday lunches 12-2.45pm

**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*

**Getting there:**  
 On the 120  
 bus route from city  
 Buses every 10 mins



Unit 8, Aizlewood Road  
 Sheffield S8 0YX  
 Telephone 0114 - 281 2712



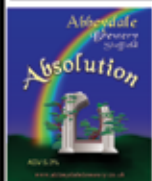
[www.abbeydalebrewery.co.uk](http://www.abbeydalebrewery.co.uk)

For all the latest news, follow us on Facebook  
 and Your Round

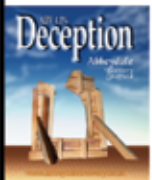
### Our Local Heroes



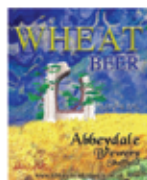
**Moonshine 4.3%**  
 Champion Beer of  
 Yorkshire 2012\* and  
 Sheffield's most  
 popular beer 2008-11\*\*



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



**Deception 4.1%**  
 Champion beer of  
 Sheffield 2011\*\*  
 \*\*Sheffield and District CAMRA



### Specials for August

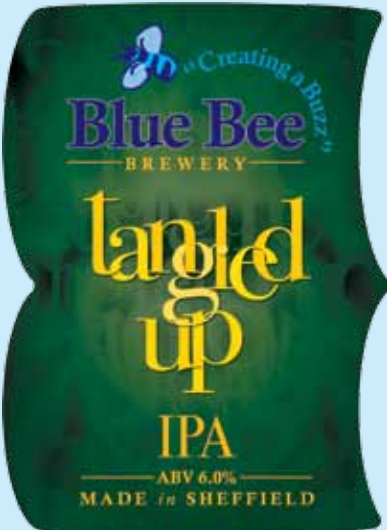
**Revelation 4.1%**  
 Pale, hoppy beer made  
 with Australian Stella  
 hops. Refreshing

**Wheat Beer 4.5%**  
 Proper wheat beer,  
 cloudy with banana and  
 spice flavours.

**Dead Heat 4.1% A**  
 smooth dark beer. Roast  
 and bonfire toffee  
 flavours with citrus from  
 the hops.

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

# FOUR...



# PHWOAR!!!

# TO GET SOME CALL 07791 662484





## Local Brewery News...

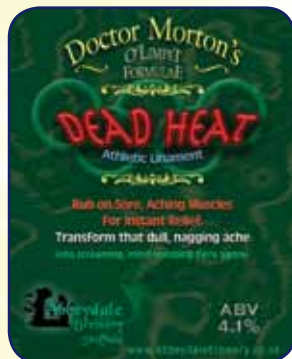
**Abbeydale Brewery - [www.abbeydalebrewery.co.uk](http://www.abbeydalebrewery.co.uk)**

Summer specials from Abbeydale include a beer made with 100% Australian Stella aroma hops - **Revelation** at 4.1% - a dark beer at 4.1% called **Dr Morton's Dead Heat** and a return for the proper wheat beer at 4.5%. **The Wheat Beer** is made with a specific German Weissbier yeast and should ensure it has the traditional wheat beer flavours of bananas, cloves and coriander. It will be unfiltered and unfinned (unless a publican insists) so should be wonderfully hazy and full of those special yeast flavours which get lost if the beer is fined or filtered.

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

Steel City have been planning to brew a hopfenweiß for some time, then just as they finally get round to it, everyone else seems to be brewing them! Dave and Gazza never let little things like that stop them though, so available by the time you read this will be **Hopfenstraße**, named after a street Gazza randomly walked across in Germany. Using a mash of wheat and pale malt, the recipe then deviates from the Bavarian standard with 100+IBU of Columbus for bitterness, and a huge charge of Columbus and Chinook at flame-off, before rejoining the standard with weißbier yeast.

Meanwhile, to counter allegations the lads only brew what they want to drink (funny that...), the latest from the mini-kit is **Brew'm 101** as the name implies it's made with everything Dave and Gazza would consign to Orwell's Room 101. So, it's a smoked wheat ginger saison, with crystal malt, fuggles, goldings and of course twigs! Perhaps it's just as well they only made 9 gallons, though sounds like Roger Protz should love it...



## SHEFFIELD PUB OF THE YEAR 2012

### KELHAM ISLAND TAVERN

**62 RUSSELL STREET, S3 8RW Tel: 2722482**

**AT LEAST 12 ALES ALWAYS INCLUDING A MILD, STOUT AND PORTER  
SERVED IN LINED GLASSES FOR A FULL PINT**

**TRADITIONAL CIDER AND PERRY - AWARD WINNING BEER GARDEN**

**GOOD FOOD SERVED 12 - 3pm MONDAY TO SATURDAY**

**5 STAR FOOD HYGIENE RATING AWARDED TO KITCHEN AND BEER CELLAR**

**QUIZ NIGHT ON MONDAY EVENING FROM 9pm**

**CASK MARQUE @ 100% PASS RATE**

**KEEP UP TO DATE ON FACEBOOK (KELHAM ISLAND TAVERN)**

Following the success of the **Earache 25 Year Beer** in the Shakespeare and in bottles, Steel City are now working on a full brew length for Earache!

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

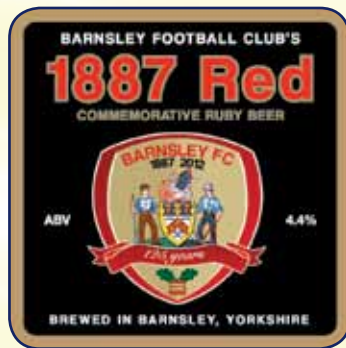
Word from The Hive... **Light Blue** at 3.6% ABV has proved so popular that it may become a permanent fixture. Staff news. The new member of the team is Jon Bee, a cask enthusiast extraordinaire who was recruited after a chance meeting in Shakespeare's on Gibraltar Street. He will be involved in all aspects of the brewery operation.

During August look out for a couple of specials at the Rutland Arms on Brown Street including Sheffield's first taste of **port-infused Lustin' For Stout**. And finally, Rich has been asked to produce a charity beer for Heeley City Farm in conjunction with the Everley Pregnant Brothers. It will be 4.5% ABV, golden in colour and well hopped in the Blue Bee tradition. Reknowned artist Pete McKee (and one of the Pregs) is designing the bee-spoke pump-clip, and the beer will be on sale pretty much exclusively at the Blake Hotel and the Sheaf View. A heavyweight collision of Sheffield's Glitterati if ever we saw one.

**Acorn Brewery - [www.acorn-brewery.co.uk](http://www.acorn-brewery.co.uk)**

The Acorn team now have new conditioning tanks, casks and cooling system in place ensuring they can keep up with the demand for their ales. The Blake Hotel, Walkley is now stocking Acorn Blonde on a permanent basis.

Their new beer for August is **Hoptathlon** (4.5%) brewed with 7 varieties of hops (Sorachi Ace, Pilot, Challenger, Summer, Admiral, Chinook and Savinjski). **1887 Red** (4.5%) has been brewed as a commemorative ale to celebrate 125 years since Barnsley FC were formed, and will be on sale at their tap, The Old No 7 in Barnsley on match days. Presentation packs are available from the club shop which includes 2 bottles of 1887 Red and a pint glass.



*More brewery news overleaf...*



## THE DEVONSHIRE CAT DEVONSHIRE QUARTER

49 WELLINGTON STREET SI 4HG - Tel: 0114 2796700  
[www.devonshirecat.co.uk](http://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!**

*Continued from previous page.*

**Kelham Island Brewery – [www.kelhambrewery.co.uk](http://www.kelhambrewery.co.uk)**

Hopefully everyone has managed to get a taste of **King of the Rocket Men**? A 4.5% golden ale that promised to take you to infinity and beyond sold out within days and proved to be Kelham's fastest ever seller. Brewed by a special guest brewer from another world and supported by some great pump clip art from Sheffield born Jim Connolly, it flew out.

Check out Jim's work at [www.jimcportfolio.co.uk](http://www.jimcportfolio.co.uk)

August gives a returning classic in **White Rider** and a brand new offering, **Firestarter**.

The legend of **White Rider** has been much loved for many years and this cloudy wheat beer is back by popular demand. A mash comprising of wheat malt and Maris Otter is produced with hops coming from the USA, Czech Republic & Germany.

This then produces a weisse fermentation resulting in beer that is pale in colour, packed with fresh zesty hop aroma and a spicy fruity flavour. Perfect for a hazy August evening.

**Firestarter** is 3.8% smoked porter, brewed with attitude this porter packs a smoky punch thanks to the addition of German Rauch malt. Toasted malts add a dark colour, body and sweetness to the beer with British Hops adding hints of hawthorn and pine. Get ready for a porter experience like never before taking a trip into the dark side.



## **Rutland Arms** **Brown Street**



**LEGO Rutland... where LEGO  
people come to chillax!**



**Open: 12-11 Sun-Wed**

**12-12 Thu-Sat**

**Food: 12-9 Mon-Sat**

**12-6 Sun**

[rutlandarms@hotmail.co.uk](mailto:rutlandarms@hotmail.co.uk)

(0114) 272 9003

[www.rutlandarmspeople.co.uk](http://www.rutlandarmspeople.co.uk)



# 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  
Bar Billiards table.

Bar Billiards  
FREE TABLE  
EVERY  
MONDAY

## July Events

Wed 27th June	John Keane Session 9pm
Thurs 28th	Galactic Session 9pm
Fri 29th	Billy Martin Jnr. 9pm
Wed 4th July	Tracey's Session 9pm
Thurs 5th	Bluegrass Group 9pm
Fri 6th	M & J Blues 9pm
Fri 13th	John Keane & Friends 9pm
Thurs 19th	Scandi Session 9pm
Fri 20 - Sun 22nd	TRAMLINES WEEKEND (see below)
Wed 25th	John Keane Session 9pm
Thurs 26th	Galactic Session 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)


## Tramlines 2012

Fri 20th	Billy Martin Jnr	9pm
Sat 21st	M & J Blues	1-3pm
	Steve French & Lewis Carr	5-7pm
	Steve Cosgrove	9-11pm
Sun 22nd	Jim O'Mahoney	2-5pm

### Normal Opening Hours

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

Gardeners Rest, 105 Neepsend Lane, Sheffield, S3 8AT  
0114 2724978 e-mail: [gardenersrest@btinternet.com](mailto:gardenersrest@btinternet.com)

 @gardeners\_rest



## Local Pub, Club and Beer Festival news...

**Sheffield RUFC** have confirmed the dates for their annual beer festival at Abbeydale Park Sports Club near Dore & Totley rail station (also served by buses 97/98/218), it will take place from 14th to 16th September with a great range of mainly local real ales plus ciders, perrys, food and entertainment.

**The Beehive on West Street in Sheffield City Centre** has a cask ale reward card scheme in operation, for every pint you buy you get your card stamped and once you've bought 7 pints you get one free.

**The Lescar** has improved the range of cask ales with up to 5 guest beers regularly available and the occasional beer festival has been held. Guest ales are now listed on a blackboard and there is a choice of glassware – either an old skool handled tankard or a normal pint glass.

**The former Bulls Head in Little Hucklow** is on the market and could potentially reopen as a pub.

Thornbridge has announced a new addition to its growing pub estate with a partnership lease on the **Cross Scythes, Derbyshire Lane, Sheffield**. The lease, their first with Punch Taverns is based

on a 10 year, free of tie arrangement and Punch will invest £200k in the refurbishment to make the pub a destination for all the local community. it will be managed by Thornbridge's Pubs Operations Manager, Mike Pidgeon and it will reopen after an extensive refurbishment on August 2nd.

**The Bulls Head, Ranmoor** is getting ready for the start of the new football season with its 3 screens showing all the televised games. Bar Snacks are also available Monday - Saturday up to 7pm and Sunday 12 - 4pm (Sunday lunches are also available). There's a Beer festival, 27th and 28th July with live music on the 28th, and a charity cricket match between the Bulls Head and The Ranmoor Inn on 17th August. Plenty going on, check their facebook page for daily updates.

The Crown at Killamarsh has just acquired their Cask Marque accreditation and have now gone from one regular cask ale to up to 3. They currently have Leeds Pale ale and Sharp's Doom Bar plus one guest.

**Champs Sports Bar and Grill** will be opening on Saturday 4th August at its new location on the old site of the Ecclesall and Pomona.

# OLD Nº7

MARKET HILL, BARNSELEY. S70 2PX

OFFERING AN EXCITING RANGE OF CASK ALES,  
CONTINENTAL BEERS, PILSNERS AND CIDERS.

OLD Nº 7 BEER FESTIVAL: 5<sup>TH</sup> - 8<sup>TH</sup> JULY  
21 CASK ALES, 8 CIDERS, 4 PERRYS, 8 DRAUGHT LAGERS + MORE.



OldNo7Barnsley



@OldNo7Barnsley

WWW.ACORN-BREWERY.CO.UK



Champs has had a full refurbishment and will be offering the following cask ales to begin with:- Tetley's cask, Abbeydale Moonshine and Thornbridge Wild Swan and Jaipur.

**The Shakespeare's Jazz Club** is starting on Thursday September 6th and will be on the first Thursday of every month. The first act will be "Five Bones" and entry will be £4.50. They also have a weekly acoustic session every Wednesday and a general knowledge quiz every Thursday.

Look out for more details in the next issue of Beer Matters for the **Sheffield Food Festival**, which takes place **13-16 September**. Nine local breweries are working together to create a showcase for Sheffield Beer at this years Sheffield Food Festival. The beer tent will be located in the Sheffield Peace Gardens and has acquired the rather grand title of the "Sheffield Breweries Co-operative Craft Beer Marquee".

The marquee will feature 9 hand pulls, one for each brewery, and brewers from each brewery will be on hand to discuss the beer and the beer making process.

## Awards corner...

Sheffield CAMRA Chairman Andrew Cullen presents Pat & Eddy at the Gardeners Rest **[top]** with their special award for their contribution to Sheffield's real ale scene over the years.



Andy is also pictured **[below]** presenting the Sheffield Pub of the Year 2012 award to Trevor Wraith, owner of the Kelham Island Tavern.



# The Three Merry Lads

Beer & Cider Festival

Aug Bank Holiday Weekend

Fri 24th - Mon 27th more than 30 beers

a great selection of cider & this years CBOB

summer fete theme raising money for  
"St Lukes Hospice" marquee, barbeque,  
coconut shy, crockery smash, bat the rat,  
tombola & cake stall

Family Fun day 12pm-6pm

Bank Holiday Monday

all the above PLUS a bouncy castle PLUS a  
45 minute FALCONRY DISPLAY@ 2.30pm

t 01142 302824

e email@thethreemerrylads.co.uk

w www.thethreemerrylads.co.uk

festival camping  
in our giant garden...  
£8 per person per night  
includes full english  
breakfast & a pint

9PM Every Thursday...  
Quiz Night  
Rock 'n' Roll Bingo  
& Open The Box!



the pub with a view @ Lodge Moor...



## Happy 1st Birthday!

At around this time last year we were giving a great big hurrah to various new real ale start ups, one year on they are proving great successes and are established as an important part of our beer scene already.

Blue Bee Brewery is due to celebrate a year of brewing in Sheffield at a party in the Rutland Arms on 24th July. A range of four core beers are always available – Bees Knees Bitter, Nectar Pale, Tangled Up IPA and Lustin for Stout. There are also a couple of regularly brewed seasonals – Rugbee Rugbee and Red White & Blue which are wheeled out for national sporting events, Royal celebrations etc. Now and again something new will be tried such as a mild, light ale or fruit beer. The anniversary party will feature a special edition of Lustin for Stout, infused with Port and named Listin for Port. Blue Bee beers are regularly available in a number of pubs and bars across Sheffield including the Rutland Arms, Beehive and Gardeners Rest.



The Shakespeare reopened for Tramlines Festival at the end of July last year after being closed and boarded up for some time. The pub – a classic coaching inn, was previously owned by Punch Taverns and the last landlord to run it on a Punch lease (Jeff who currently works in the Blake) built up a good reputation for live music, a friendly welcome and a well kept, if limited, range of real ales. So when Punch Taverns terminated the lease and put the building up for sale there was worry we would lose a bit of our cultural heritage.

Thankfully it was bought by someone who cared about heritage pubs and is now a basic, traditional and popular multi room pub with a massive range of real ales, live music and friendly staff. By the time this issue of Beer Matters is published the anniversary party will have just happened!

***August last year saw a couple of pub re-openings in Dronfield which transformed the scene in the town. Both pubs were previously owned by pub companies and had been declared failures and put on the market freehold.***

The Hallowes is now the Three Tuns and run by Spire Brewery. Following a lick of paint it reopened with 14 hand-pumps. 2 of these dispense real cider, the rest host a variety of different beers, split between showcasing Spire's own range and guest beers. A selection of continental beers are also on tap. Good value home cooked food is served during the afternoon every day except Monday. The pub's first anniversary will be celebrated with a beer festival over the weekend of the 4th and 5th of August and if weather permits this will feature a hog roast and outdoor pizza oven in the car park – those who visited the Three Tuns during the Three Valleys Festival will know what to expect!



*More celebrations overleaf...*





THE HALLMARK OF A PERFECT PINT



Contact the brewery for details of our regular specials on offer. Why not arrange a visit of our brewery as a social or corporate event - we offer a fantastic real ale experience! Thank you to everyone from the University of Sheffield we raised £140 for [www.PWSA.co.uk](http://www.PWSA.co.uk) for Charlotte's do!



## Brewery Tours

Book the brewery for a tour or your own private party. Enjoy a range of our beers, an informed tour of the brewery, and a pie & pea supper or summer BBQ in our new garden area.

## Core Beer Range

Five Rivers 3.8%  
Crucible Best 3.8%  
Blanco Blonde 4.2%  
Seven Hills 4.2%  
Sheffield Porter 4.4%  
Specials available



[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)



*Continued from previous page.*

Just 5 minutes walk down the road into the town centre is the former Old Sidings, now known as the Dronfield Arms. This is an independently owned free house owned by Chris Sinclair and managed by Lee Bradshaw. The venue is on two floors, the ground floor is the bar with six handpumps hosting 3 regular real ales, 2 changing guest ales and a cider. Downstairs is the restaurant ('The Vault') which is open Thursday to Saturday serving top quality food prepared by a chef with experience of working in Michelin starred restaurants – although the prices are quite fair for the quality of the food. Various themed nights and events take place in the bar – see their advert elsewhere in this issue. The Dronfield Arms will be celebrating a successful first year with a beer festival over the August bank holiday weekend of the same style as they did for Three Valleys – guest ales on an outside bar, live music and food.



The two openings add to the Coach & Horses and Jolly Farmer who were already established as real ale destinations along with some other good pubs like the Miners Arms, Hearty Oak and Hyde Park Inn plus of course we mustn't forget the Victoria which is now a freehouse and getting better all the time. You can now do a fantastic pub crawl along the 43 bus route!

Congratulations to all four on their successful first year and dear reader, do continue to support them!

# The Red Deer

18 Pitt St S1 4DD 0114 2722890

9 lovingly kept cask ales  
home made food served daily  
square hole comedy  
unique quiz  
fantastic live music  
lively friendly atmosphere

Facebook Twitter Local Council Logo

# THE DRONFIELD ARMS FREE HOUSE

## 1st Birthday Weekend 25th - 27th August 2012

**Saturday 25th:** Beer Festival,  
BBQ and Bands from 2pm onwards

**Sunday 26th:** Beer Festival,  
Family Fun Day and BBQ



### Regular Events at the Dronfield Arms

Mon: Curry & rice, only £1, from 8pm

Tues: Selected cask, only £2/pint, from 8pm

Wed: Cheese board only £3 or FREE with each bottle of wine from 8pm

Sun: Quiz & Play Your Cards Right from 6pm

### Winner Takes All Comedy night:

2nd Wednesday of each month from 8pm.

6 cask ales - Real ciders

Buy 7 get 8th FREE on all cask ale, all day every day.

CAMRA MEMBERS: 10% off all cask ales Sunday - Thursday\*

\*not in conjunction with any other offer.

**The Vault** restaurant is now open,  
offering contemporary British food  
in an intimate environment

**[www.vault-restaurant.co.uk](http://www.vault-restaurant.co.uk)**



**Reservations: 01246 508994 / 07748 951065**

**Dronfield Arms, 91 Chesterfield Road, Dronfield. S18 2XE Tel: 01246 414413**  
**[www.dronfield-arms.co.uk](http://www.dronfield-arms.co.uk) Follow us on Facebook and Twitter**



# Real Cider. why don't all pubs have it?

I was recently asked this question during a CAMRA presentation night, I myself can think of several reasons why pubs should have Real Ciders and Perries but few why they don't. I know that tied pubs and brew companies are limited as to which products they are allowed to sell and can only order from a set list that rarely has more than one Real Cider on it, if any at all.

But what about the Free House's out there? Mmmm, I can only think that those that don't have any Real Cider or Perry is down to one of three reasons:

1. **Not knowing the difference between Real and Industrial / Commercial Ciders.**
2. **Thinking that Real Cider and Perry is a high maintenance product.**
3. **Not believing that Real Cider or Perry can be a profitable product.**

The first one of these is probably the most common and comes from a lack of trade information readily available. The easiest way of finding any information would be from the Internet, a good place to start would be CAMRA's own website which states the difference between real and non-real ciders. It also lists the non-real ciders, usually known as industrial or commercial ones. Other sites that offer useful information are UK Cider and my own Ciderman UK. If anyone would like to ask me any questions please contact me either through my website or by contacting me through Sheffield CAMRA. Here are the three websites listed above are: [www.camra.org.uk](http://www.camra.org.uk) / [www.ukcider.co.uk](http://www.ukcider.co.uk) / [www.ciderman.org.uk](http://www.ciderman.org.uk)

The second reason is also due to the same lack readily available trade information. Real Cider and Perry is more often than not currently available as a bag in a box product. Unopened it will last in a cellar for up to 12 months, once opened it can keep for up to 3 months. It can be served directly from the box, on or under the bar. It should be served at room temperature as it should be allowed to breathe. As it is served flat, there is no need for gas lines to be installed or for hand pump line cleaning so there is less wastage. The box does not have to settle, you can tilt it, move it or shake it without effecting its contents. You simply put the box on the bar, open it and serve it. When empty, flat pack it and bin it.

The third is false, as it has a longevity out lasting any Real Beer once opened there is less chance of it going off and no chance of a line infection as there are no lines. As it comes in a box, it can be stored easily, up to six boxes high utilising space where space is at a premium. As it is served from the box, there are no lines to clean, no waste in the lines and no line cleaner to buy. I have been working beer & cider festivals since the mid 1980's and the cider bar usually sells out first and makes a healthy profit.

In our current economic climate pubs need to explore every avenue of potential profitability, Real Ciders & Perries are currently very popular, ciders and perries are available clear or cloudy and cover all sweetness's from extremely dry to very sweet. There is a Real Cider or Perry out there to suit most taste styles. My personal favourite ciders are from Wales but they are available right across England as well, even from Sheffield's very own Woodthorpe Hall.



**Big Andy Parkin - Cider Representative**



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



# THE WHITE LION

— EST 1781 —



Free  
 Jukebox

Dog  
 Friendly

*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 JULY

<b>Sunday 1st July</b> The Hip Drop Do Sunday Session With DJ's Moonmonkey And Nicky P.	3-7pm	<b>Tuesday 17th July</b> The Brilliant Corners Jazz Club (Fantastic Live Jazz Band)	8pm
<b>Monday 2nd July</b> Carolyn Folk Music (All Welcome To Watch Or Join In)	8pm	<b>Saturday 21st July</b> Kick The Habit (Excellent Live Band)	9pm
<b>Tuesday 3rd July</b> Jazz Jam Session (All Welcome To Watch Or Join In)	8pm	<b>Tuesday 24th July</b> Traditional Folk Music Night (All Welcome To Watch Or Join In)	8pm
<b>Saturday 7th July</b> The Problem With Marie (Excellent Live Band)	9pm	<b>Thursday 26th July</b> Kingfisher Blue (Fantastic Live Band For The Last Thursday Of The Month)	9pm
<b>Tuesday 9th July</b> Traditional Folk Music And Song Night Night (All welcome to watch or join in)	8pm	<b>Saturday 28th July</b> Bad Penny (Excellent Live Band)	9pm
<b>Saturday 14th July</b> Wild McBride (Fantastic Rock Band)	9pm		

t: 0114 255 1500 [www.whitelionsheffield.co.uk](http://www.whitelionsheffield.co.uk) 615 London Road S2 4HT

## THE PLACE TO BE IN HEELEY



## Beer Festival round-up...

Two big CAMRA festivals take place in August, the first being our flagship national event, the Great British Beer Festival (GBBF) from the 7th to 11th August at Olympia in London. This will be flying the flag for good beer during the Olympics with a range of over 800 real ales, real ciders and imported beers! London is of course easy to reach by train or coach from Sheffield. Travel tickets and festival tickets are all cheaper if booked in advance.

The other CAMRA festival I refer to is **Peterborough**, held in several large marquees in a riverside park on the edge of the City Centre from the **21st to 25th August** with over 350 real ales plus cider and perry, lots of food stalls, retail stalls and even a mini funfair! East Midlands Trains run a direct train to Peterborough every hour and again fares are cheaper if booked in advance. Do check the festival opening hours before planning your travel though as most days the festival closes for a break in the afternoon.

Over in Amber Valley, Flash, the Queen tribute band, will headline on Saturday night at the **3rd Amber Valley CAMRA Rail Ale Festival at Butterley Station, Ripley** between **Thursday, 27th and Sunday, 30th September**. Supporting Flash on Saturday will be the Fab 2 who pay homage to the Fab Four (The Beatles).

There will be over 100 lip smacking real ales, ciders, perries, fruit wines and food at the event, whose main sponsor is the Black Bulls Head, Openwoodgate, and which has already, in just three years, built up a reputation as a "must visit" festival. Steam trains will be running during Saturday and Sunday daytime.

All Fired Up and Whiskey Bob Shaker get proceedings underway on Thursday evening, and Friday sees the Pesky Alligators supporting Jalapenos, the rock n' rollers who boast of not one, but three front men! Should be entertaining. The perennially popular tradition of Morris Men dancing will be to the fore on Saturday afternoon, and for those who just want a quiet pint, two railway carriages will house some of the many fine beers on offer.

Admission concessions are available to CAMRA members at all sessions, though Sunday lunchtime will be free admission with remaining beer at £2 a pint. Advance tickets for Friday and Saturday nights are available from: Butterley Station, Talbot Taphouse, Ripley, Hunter Arms, Kilburn, Victoria, Alfreton, and main sponsors, the Black Bulls Head, Openwoodgate. Online ticket purchases may be made with credit/debit cards [www.midlandrailwaycentre.co.uk](http://www.midlandrailwaycentre.co.uk) Alternatively, telephone 01773 570140.

Onto pub festivals now, the **Three Tuns in Dronfield** is celebrating their first birthday with a beer festival on the **4th and 5th August**. Buses 43/44/44A stop outside the pub. Food and entertainment will feature as well as an increased range of guest ales, mainly served direct from the cellar. Also in Dronfield and also celebrating its first birthday is the **Dronfield Arms**. This will see additional guest beers on an outside bar along with a BBQ and live music. This will take place on **Saturday 25th to Bank Holiday Monday 27th August**. The pub is just a few minutes walk from Dronfield railway station or buses 14, 44 and 44A pass the pub's front door!

The Mount Pleasant Inn is running a beer festival from the **10th to 12th August**. This is a great cosy little pub with a yard at the rear, for the festival not only is there a changing range of interesting beers on the bar in the pub but a temporary outside bar with lots of extra beers is created in an outbuilding – beer range will total about 20 real ales. Food will also feature – see their advert elsewhere in this issue. The Mount Pleasant is on Derbyshire Lane at Norton Woodseats.

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**FLASH** Saturday Evening: **QUEEN** TRIBUTE **PLUS The Fab Two**

Sunday Lunch: No Entertainment - All beer remaining £2/pint  
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## A real ale pub crawl around Leeds

My girlfriend and I decided to visit a nearby city one Friday night, having attended a good few beer festivals already this year. But in consequence this meant we missed out on the local real ale pub scene. We decided to rectify this and picked straws between Leeds, Nottingham and Manchester. Leeds won and so we booked a cheap room at The Jury's Inn in Brewery Wharf, travelling by train.

We started at The Grove in Holbrook which is tucked away behind Yorkshire's tallest building; Bridgewater Place. A traditional pub; bar in the middle, 3 smallish rooms around it and a larger room at the back. If you don't dive into the front room as we did and continue down the central corridor you will see a beer list on the wall to the right. The barman was helpful enough though when I asked about the beer range across the nine hand pumps. There is live music every Tuesday, Wednesday and Friday in the back room with some theme nights every month on other days. It was busy to say it was half seven with the clientele consisting of both young and old drinkers. The most surprising aspect about the busyness was that it was an Enterprise pub. I struggle to think of a Sheffield Enterprise pub that is busy; perhaps it is down to our prominent brewing culture and associated pubs. I had a pint of Dissolution IPA from Kirkstall Brewery (5.0%) and the Mrs enjoyed a pint of Daleside Blonde (3.9%).



The Scarborough Hotel is a well known establishment near the railway station with 9 pumps in total, one dispensing a cider. As we were now past 8pm it was busy and standing room only. For such an imposing frontage it seemed to lose its stature once inside, with the bar dominating the space. For all its busyness glasses were cleared promptly and beer was dispensed in the proper manner. Not everyone was drinking ale but it's good to mingle with the other half now and again. I had a fine pint of Somerland Gold (5.0%) from Moor Brewing Company and the Mrs sampled a pint of Leeds Pale (3.8%) which she took to instantly.

Our next stop was just round the corner according to the Good Beer Guide App but we were searching for a while until we realised it was up a storey, on a level with the station. Leeds Brewery has five venues in the city but The Brewery Tap was the one most convenient to our crawl. Definitely a bar rather than a pub; think the Wig and Pen but with more real ale and less pretentiousness (apologies if you're a fan!). Also quite busy, we luckily managed to snatch a seat. The first observation was that the clientele were mainly young professionals, most drinking beer, but nonetheless you wouldn't have pegged it for a brewery outlet. I was a little disappointed when I learned the Ladies has random trivia on the walls but no such quirk in the Gents! We both had a pint of Yorkshire Gold from Leeds Brewery (4.0%).

From there we made our way up into the central retail area in search of the next entry on the App that I had deemed worth a visit. Now this place really was hidden; do drinkers in Leeds like to keep good pubs hidden away?! The only way you would know it was there was if you spotted the pub sign hanging above an alleyway, in between the retail brands. Turns out there are three pubs down alleys off Briggate, the main shopping strip. However I doubt that the other two are as unique as Whitelocks First City Luncheon Bar, the oldest pub in the city. Its rich history is proclaimed proudly on the wall in various displays and the bar and tables are copper plated. Indeed, you struggle to find anything that hints at the 20th Century, never mind the 21st, with even a news article from the 1930s describing it as 'old world'! A pure delight it was not busy and offered beers from 10 hand pumps from which I had Three Swords from Kirkstall Brewery (4.5%), and the Mrs had White Rabbit from Cameron's (4.0%).



*Continued overleaf...*

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***Continued from previous page.***

For our next visit we headed North West to find Mr Foley's Ale House on The Headrow, close to the impressive Town Hall. A multi-levelled interior with 7 out of 9 hand pumps in use it was popular with younger drinkers and was showing sport on the T.V. It was busy enough that we had to stand and as we favour quiet ale pubs it was probably the place we felt the least comfortable in. Not helped by an initial beer that was far from good and which we ended up abandoning. But the visit was rescued by Guzzler from York Brewery (3.6%) of which we shared a half.



We weren't sure that we'd make it to the next place as it was a little out of town, near the university. But a phone call established that they were serving past 11 pm so we set off in earnest as this was another brewery tap; The Fox and Newt by Burley Street Brewery. As you would expect this was set out as the student pub it clearly is, but the students had moved on at this time. 6 out of 8 hand pumps were in operation from which we both sampled excellent in-house ales, me; SPA Francorchamps (4.0%) while the Mrs had Laguna Seca (4.0%). Worth mentioning that this was by far the cheapest place we drank all night; most pints were £3+, but £2.50 here. God bless brewery taps! A chat with the barman revealed that we had chosen some good places to visit as outsiders. I mentioned we had one place left to get to but we weren't sure as it sounded like a bar, albeit one that served until 2am. However he informed us that his girlfriend worked there and while it was certainly a bar he insisted it was definitely worth a visit from an ale, and city, point of view.

And so, armed with local knowledge, we made our way to North Bar on New Briggate, back towards the way we came. This venue was also easy to miss on a busy Friday night, granted we had a few drinks at this point, but it was a very unassuming venue in a medieval sized plot; long and thin. More bohemian than cool and perhaps biased towards younger drinkers, but nothing here would alienate the traditional real ale quaffer. The music being played was all 1960s and 70s but it was not too loud to obscure conversation. The other half was initially less than convinced, it being a bar and all, but I pointed out that if anything the clientele were art students and the like. The modern day hippy if you will, not to horrify rockers! In context; it was late and fairly busy but the bouncer was visibly bored and kept wandering up and down. It was a great way to end the night, especially as we often end up in a Wetherspoons; having reverted to spiced rum and apple juice. My first pint here was Wild Mule by Roosters (3.9%), and my second was Prototype 2 by Kirkstall/North Bar (4.0%), of which the lady had a half of.

All in all we had a very enjoyable visit to Leeds and found the real ale scene to be more than worth our time, having missed out a few desirable places due to time constraints. There are a couple of places that we would perhaps not prioritise on the next visit, but plenty that we are eager to return to. I would definitely recommend a visit to our fellow Yorkshire City. for their real ale scene has much to offer.

**Paul Holden**

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## August Pub of the Month: The Blake Hotel

Climb one of the steepest roads in Sheffield; once you get to the top, refresh yourself with a nice pint of real ale in a great pub. If the weather is kind, take in one of the best vistas of the city from the beer garden as well. The road is Blake Street, and the pub is the Blake Hotel, the Sheffield CAMRA Pub of the Month for August (buses 31 and 95 serve the Walkley area).

After seven years of closure the pub re-opened in November 2010, having undergone a major re-fit, and the start of a new lease of life. Six hand-pumps now adorn the bar, dispensing a range of cask ales, while a seventh is dedicated to real cider. You will always find at least one dark beer on the bar; in addition a well-chosen list of around a dozen bottles including Chimay, Duvel and Orval, and the likes of Budvar and Budvar Dark, Leffe Blonde and St. Louis Kriek on tap. The main attraction, though, is the whisky shelf. 153 different ones at the last count, and increasing all the time. Quite possibly the most impressive range of whiskies in the region.

The pub itself is nicely divided into separate areas and retains a cosy feel throughout. Archive beer posters adorn the walls, adding to the ambience. There is no juke-box. There is no TV screen, and no gambling machines. Traditional games are played, and a weekly craft night proves popular. The main sound is that of conversation and laughter, and glasses chinking. Join us as we celebrate the Blake as August's Pub of the Month, and a return to proper values. The presentation night is Tuesday 14 August, when a great night is in prospect. It could be a busy one, so get there early.

**Richard Hough**

*Editors note: The pub reopening at all is something to celebrate as the pub company that previously owned it got their lawyers to put a restrictive covenant on the sale of the property that said any future owner could never use it as a pub again - it is testament to owner James Birkett's passion that this was overturned).*

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## Sunfest at The Rising Sun

Sunfest at The Rising Sun was held on the 5th to the 8th July. The Friday was dampened by heavy rain all afternoon but on Friday evening and through Saturday and Sunday the rain just about held off and the crowds came out.

First beer to sell out was the Charity Brew from Abbeydale, Dog Star. Final total for the charity is not yet in but they should have raised well over £1,000 by the time it is all added up.

The Whirlow Hall Farm Hog Roast and BBQ was as popular as ever and all proceeds go to the Trust. Whirlow were even talking about 2 pigs next year, such was the appetite for the pork.



Over 50 of the 96 beers and all of the ciders sold out completely and there was little left of the rest by the time they closed. Thanks go to all the volunteers from the charities and from the pub regulars who gave up their time to support the festival and the charities.

We need more of you next year please. For me, one of the nicest aspects of Sunfest is the general good humour of everyone there. People recognise that the bar staff and volunteers are doing their best and wait really rather patiently if there is a queue. One or two special people even gave up the idea of having a drink for a bit and joined us behind the bar for a bit instead, you know who you are, thank-you. So we will be doing it all again next year at the same time, hope you can join us.

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## A Sea of Beer...

**Avast! Sometimes it's a really hard life being a brewer (even a part time one...). Not two months since getting back from the excellent Birrasana (see BM 420), we once again found ourselves at the airport, this time heading for a floating beer festival! This was the second 'Un Mare di Birra', or 'A Sea of Beer' cruise, organised by the superb Ma Che Siete Venuti A Fa in Rome, aka 'The Football Pub' (the nickname being given due to every available surface being covered in football memorabilia, including a fully signed Blades shirt), an excellent beer pub upon which I have reported before, with 10 taps and 2 handpumps for cask conditioned enlightenment. The landlord's name is Manuele.**

Shazz and I arrived at Rome Ciampino around lunchtime Saturday, and caught the Terravision coach to the centre for €4 each. We grabbed a quick bite to eat at the supermarket on the main railway station (eating out is far from cheap in Rome!), before catching a train to San Pietro station for a short walk to the Vatican (Shazz's second new country of the day!). This was my third visit to the world's smallest nation, and yet again the pope was too ignorant to come and show us round. More importantly, there were no new beers on offer, so we crossed the border back into Italy for a short (but still tiring in the 95°F heat!) stroll to The Football Pub. Here we met Gazza and Sue, along with a few friends, organiser Manuele, and a load of other people including a few brewers and the staff of the 8 pubs to be represented on board. We had time for a couple of beers before heading to the ferry terminal, including Rurale Seta, and Retorto Daughter of Autumn, a scotch ale which was really not my cup of tea (or indeed ale...), sadly we arrived just in time to see our own Vane Tempest run out.



Coaches were provided to the Cittavecchia ferry terminal, the journey proceeding without incident until the final motorway toll booth about 15 minutes from the terminal. Apparently the machine failed to give the driver his €5 change, and so he remonstrated a full 25 minutes before we finally set off. However, as we set off, he decided to turn off the air-con, meaning the bus soon became a sauna - on arrival he got a severe telling by 50 people in at least 6 languages!

Once onboard the boat and settled in our cabins we ventured upstairs to view the main bar - although eight separate pubs were involved in selecting and organising the beers, they were arranged intermingled along one long bar. The pubs involved were from Italy, Germany, France, Belgium, Sweden and the Netherlands, so a wide cross section of Europe was represented (with Britain represented by some Steel City - of course! - sneaking in under the Football Pub selection).

There were over 140 beers on board, of which we sampled over 100 over the course of the cruise. There were several highlights (besides our own...), but the one we kept coming back to was Tilquin Assemblage de Lambic, a superbly sour yet refreshing beer from (where else?) Belgium. A nightcap came in the form of our own Emperor Russian Imperial Stout (8.7%)... except we didn't go to bed, we adjourned to the 'rooftop' bar on the open top deck, where we tried a few more beers including Toccalmatto Ryeot (Rye IPA) (7.0%) and Emiliano Tropicale (4.7%), a pale beer with tropical fruits, which was redolent of the Church End Mango I sampled at the Tamworth ale festival in 1998. The landlord's name was Chris. We then went to the dark side with a Lambrate Ghisa Smoked Stout (5.0%), while watching Sardinia pass on the left, sorry, port and Corsica to starboard, as the sun came up behind us. We eventually staggered off to bed at about 5.30am...

*Continued overleaf...*

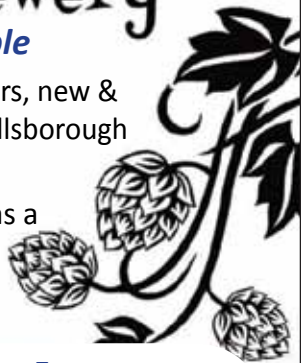
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*Continued from previous page.*

Unsurprisingly, the next (or rather same!) day we didn't rise until around noon, but once awake headed straight to the bars for another arm-bending session, after all, those beers wouldn't quaff themselves. After sampling Freigeist Лайпцигер Гозе (Leipziger Gose - named as the style is native to Leipzig, and named in Russian because brewer Sebastian felt like it!), I returned from the bar bearing brimming tankards of our Draconian Times, a light hoppy ale with citrus to the fore, 4.8%.

We docked in Barcelona at around 8pm, approx 2 hours late. We jumped straight on a metro to 2D2D Spuma, for a selection of beers and some fine tapas, mainly consisting of patatas bravas topped with 4 cheeses and served with a selection of 8 sauces. Beers were Sabadell Bitter and CCM Malta Cuvee Pale Ale Barrel Aged on draft, and from the vast selection of bottles we selected half a dozen including Alpha Monjo Boig (a fairly unremarkable wheat beer, but a big winner as it was our first beer from Andorra!) and Terra Xufa Antara. We adjourned at approx 11pm for the last metro back to the harbour, and another night onboard the boat.

Monday was spent being touristy, including taking the funnyppeculiar to Montjuic Parc, and then the cable car onward to the castle, which affords spectacular views over the city and docks. We then made quick visits to the Sagrada Familia and Cathedral to take the photos I didn't take in April (due to not having my phone or my camera with me!). Gazza had told us there was a handpumped beer in La Cervesera, so with a hearty cry of 'best foot forward fellow casketeers!' off we set. As well as the beer in question, Aguilons Edgar Cask, we also tried two beers from Umala, namely Brain Death IPA and Sumer IPA, before heading back to the nearby harbour to rejoin the boat ahead of the crowds.

First order of business back on board was to scoop another of our beers, a mini-kit one-off (only available on the boat and at Craft Beer pub in London, hence we were keen to get it on board, save a visit to the smoke!), namely Rufus's Honey IPA 6.8%, a Columbus single hop IPA with a distinct taste of honey offset by the hempy Columbus. Another late session ensued, scooping as many as possible of the beers not yet tried, again going 'up top' for the passage back twixt Corsica and Sardinia.

Arrival back in Cittavecchia was near enough on time, and the coach back to Rome soon departed. We arrived back and checked into our apartment, before returning to the Football

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Pub, which appropriately enough was showing the England-Ukraine game, us arriving just in time to see Ukraine 'score'. We had a quick couple of beers, Fano Tuff Ghost (8.0%) and Rome Brewing Pioneer (6.5%), the latter being devised an ex-pat American, who brewed in Rome for a while before moving on to start a brewery in Norway! We then crossed the road to Bir I Fud for dinner. Here, along with a superb meal of pizza and various sides and starters the names of which shamefully escape me, we tried half a dozen beers including Retorto Krakatoa IPA (4.8%), amber in colour and with a distinct grapefruit bite, Rurale Castigamatt Black IPA (7.5%), and the sublime Del Borgo Rubus Sour Ale (5.8%), whose sour raspberry taste was so good we had another glass!

Wednesday was another touristy day (and detox, having scooped over 120 beers in 4 days!), visiting most of the major landmarks including the Colosseum and Vittorio Emanuele II Monument. An uneventful flight back to Luton (where I would be back 38 hours later for a flight to Brno, but that's another story...), and first class train to Sheffield (sure we drank enough tea and orange juice to cover the £3 difference in fare!), got us home around 2am. The cruise was a brilliant way to spend a few days, big thanks to Manuele for organising it (and inviting us!), looking forward to the next one already!



*Dave Unpronounceable*



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## July Branch meeting at The Prince of Wales

On the first Tuesday of July we held our monthly Branch Meeting at the Prince of Wales pub on Derbyshire Lane. The management and staff made us all feel very welcome and reserved a corner (thankfully close to the bar) of the pub for us. They had a range of 5 cask ales on the bar - Abbeydale Moonshine, Ossett Silver King, Jennings Queen Bee, Wychwood Hobgoblin and Tetley Bitter. The Silver King had apparently been very popular in the last couple of days and was empty after we had all got a chance to have a try.

We ran through the usual meeting agenda, covering future meetings and events, the Pub of the Month award and special awards. We then had a beer break which was made all the better for the spread put on by the management. Platters of sandwiches and pork pies were enjoyed and were thoroughly appreciated. It's ages since I've had a dripping sarnie and I wasn't the only one pleased to see them there - Richard from Blue Bee I am looking at you.

Upon resumption of the meeting we discussed pub, club and brewery news. Much of this information is printed in Beer Matters every month and we are always indebted to those who turn up to let us know about their local pubs. If you ever have any news you would like to share then please join us and help out. If you can't make it then you can always drop Andy Cullen a line so he can include it (see contact sheet at the back of this issue).

As usual the committee ran through their reports covering aspects such as branch finances, membership figures and updates on various projects. One of those was the setting up of a branch Google calendar detailing all of the branch's meetings and events along with any interesting things happening in our local area (see information elsewhere in this issue). We concluded with the open forum which is 'Any Other Business' which gives all attendees the chance to suggest ideas for campaigning, check with the committee about any matters of interest or just draw attention to something they're aware of not mentioned already.

The meeting was closed with enough time to grab a half of Moonshine before catching the bus - a much less strenuous journey than the ridiculously steep climb I'd completed from the Ale House on Fraser Road to get there earlier. Another meeting done and a huge thanks to the staff at the Prince of Wales for an enjoyable evening which was a nice mix of business and a good chat.

*Geoff Mason*

# The fuller flavour.



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# 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](http://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](mailto:camra@camra.org.uk)

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

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

### **Editor:**

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### **Advertising:**

**Alan Gibbons**

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or 07760 308766

*treasurer@sheffieldcamra.org.uk*

### **Design & Production:**

**Alun Waterhouse**

## **Advertising rates:**

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

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 August 2012**

**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.

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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)





## Dates for your diary...

**Saturday 28th July - Beer Capital Survey** Lots of pub crawls in one day to record what beers are available on Sheffield's bars and at what price. Have we got more variety than other cities claiming to be the real ale capital of England such as Norwich, Derby, Nottingham or York? As well as a serious data gathering exercise, it's a nice social day out and a chance to visit pubs we don't often get out to. Everyone is welcome to join a crawl, the meeting points are: Devonshire Arms in Dore at 12:00, Commercial in Chapeltown at 12:00, Sheffield Tap in City Centre at 11:00, Bankers Draft in City Centre at 10:30, Hammer & Pincers at Bents Green at 12:00, Walkley Cottage in Walkley at 12:00, Three Merry Lads at Lodge Moor at 12:00, Old Crown at Handsworth at 12:00 and Red Deer in City Centre at 19:00.

**Tuesday 31st July 8pm - Branch meeting** Share pub, club and brewery news, catch up on the latest campaigns and get updated on branch business by the committee. You can also vote for Pub of the Month. This is all over a pint or two of ale of course.. Venue this month is the Castle Inn at Bradway (to be confirmed). Get there on buses 25,53,97 or 98 and walk up or down Twentywell Lane as appropriate!

**Tuesday 14th August - Pub of the Month** The Blake at Walkley is the winner! Presentation date TBC.

**Wednesday 15th August 8pm - Dronfield Sub-branch meeting at The Victoria** The formal monthly meeting where members get together and discuss CAMRA business over a beer, this is your opportunity to get involved, share pub, club & brewery news, help choose the pub of the season winner and more. This month the venue is the Victoria in Dronfield (TBC), on bus routes 43 and 89.

**Saturday 18th August - Barlow carnival & RambAle** The brewery will have it's bar open and hosting a days programme of live music, taking place alongside the village carnival which features a parade, funfair and more. For those wanting to combine this with a nice walk in the countryside, our RambAle will set off from Owler Bar (the Peacock) at 11am and finish at Barlow Brewery. Bus 218 will get you out to Owler Bar, departing Sheffield Interchange at 10:30. Otherwise Barlow is on bus route 89 (Chesterfield-Holmesfield-Dronfield).

**Tuesday 21st August - Beer Festival planning meeting** We discuss on going planning for this Octobers beer festival. The meeting is at the New Barrack Tavern on Penistone Road. Get there on bus 53.

**Tuesday 28th August - Beer Matters distribution & committee meeting** The September issue of Beer Matters will be at the Rutland Arms on Brown Street for volunteer distributors to collect and have a pint together whilst doing so! The committee meeting follows at 8:30pm in the upstairs function room.

**For more information and to book places on trips,  
please contact our Social Secretary [Richard Ryan](#) on 07432 293 513**



## A Letter to the Editor...

Dear Editor,

We are saddened to hear about the recent death of one of our former Cask & Cutler customers, Pete Langford. Pete and his late partner, Barbara Frith, were among our original customers way back in 1993 and were valuable regulars for many years until Barbara's sad passing away. Pete still visited us from time to time up to us leaving the Cask & Cutler in 2006 and was well-known and well-liked by many real ale fans on the Don Valley pub circuit.

Also, whilst looking through the June issue of Beer Matters online, we were surprised to read about the death of Dave Wickett in May. We would like to convey our sincere condolences to his family and all his employees at the Fat Cat and Kelham Island Brewery.

Dave's years of achievements have already been well-documented, but his early success with the Fat Cat was a deciding factor in our purchase of the Wellington Inn (Cask & Cutler) and has in turn lead to many others following suit, making the Don Valley Trail the best pub circuit in the country. The boom in micro-breweries in Sheffield has also been built on this success.

**Best wishes to all our old friends in Sheffield. Neil & Sheila Clarke. Mouzeuil-Saint-Martin, France.**

# A Campaign

# of Two Halves

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