

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

# BEER MATTERS

**Issue 425**

**November 2012**

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

*Save your pint!*

*Mass Parliamentary  
Lobby Day!*

We reached 100,000 Signatures on the beer tax escalator e-petition!  
Join us on the 12th December to lobby your MP and stop spiralling beer tax.

Register at [www.saveyourpintlobby.org.uk](http://www.saveyourpintlobby.org.uk)



**CAMPAIGN  
FOR  
REAL ALE**

## INSIDE BEER MATTERS THIS ISSUE...

Duncan Gilmour... who he?

What goes into planning a Beer Festival?

2013 Members' Weekend details revealed

Plus all of your Pub, Club, Brewery and Beer Festival news!



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

**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*

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

Bookings taken for Christmas parties  
 1st-19th December

**Getting there:**

On the 120

bus route from city

Buses every 10 mins



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

**Abbeydale  
 Brewery**



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

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

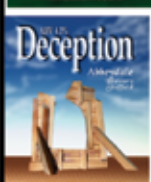
### Our Local Heroes



**Moonshine 4.3%**  
 Champion Beer of  
 Yorkshire 2012\* and  
 Sheffield's most  
 popular beer 2008-12\*\*



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



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



**BigAmy 4.0%**  
 Pale with crisp, floral  
 and spicy hop flavours  
 and a bitter finish.



**Horrible Skellington  
 4.9%** A rich, dark, full-  
 bodied oatmeal stout.  
 One to savour.

And a little later in the month...



**Winter 5%** Pale and  
 hoppy, crisp and bitter,  
 with New Zealand hops  
 for flavour

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



## Local Brewery News...

**Welbeck Brewery** - [www.welbeckabbeybrewery.co.uk](http://www.welbeckabbeybrewery.co.uk)

This last month has been extremely busy, with getting the bottled beers ready for Christmas and supplying many pubs with our beers. The **West Australian** 4.6% Aussie IPA went down fantastically well in many pubs, although a few more hop-shy drinkers thought it was a tad OTT. The beer for October is a slightly more sedate Autumnal brew – **Bay Middleton** is a rich chestnut coloured Autumn Ale at 3.8%, brewed simply with English Roasted barley and Goldings.

November will see **Ernest George** making reappearance through until March next year as our seasonal ale. It's a Deep Ruby Ale at 4.2%, full of chocolate and dark spiced fruit flavours. Make sure you enjoy it over the next few months.

Our Christmas beers will be going out to pubs from the last week in November. We've decided to do an English Christmas beer with a twist so look out for something exciting (especially if you're a chocaholic ...) and an Aussie Xmas Ale which will whisk you away to warmer climes.

We're coming up to Christmas, and on the 24th and 25th is the Welbeck Christmas market which is well worth a visit. It's based in the Welbeck Farm Shop courtyard and there will be a number of local food and drink producers and craft stalls for you to peruse. Of course, we'll be there with the beer so come and say hi.



## YORKSHIRE 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)**



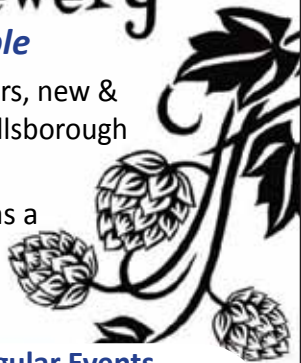
# The Hillsborough

## and Wood St. Brewery

*6 en-suite rooms available*

Alison & Michelle would like to welcome customers, new & old to the Hillsborough, formerly known as the Hillsborough Hotel. We're Biker friendly!

Situated on the tram route, The Hillsborough has a superior range of guest ales as well as our own, newly launched Wood Street Brewery Ales.



### Christmas bookings

are now being taken  
3rd December to 1st January

#### 2 course dinner

Adults £12.95

children up to 12 years old £8.95.

#### 3 course dinner

Adults £15.95

Children up to 12 years old £10.95.

### Christmas Day bookings

are now being taken for a 1pm sitting  
5 Course Traditional Christmas Dinner  
with all the trimmings.

Adults £39.99

Children up to 12 years £19.99.

Please e-mail

[info@hillsborough-hotel.co.uk](mailto:info@hillsborough-hotel.co.uk)

or ring 0114 2322100 for menus  
or more details.

### Regular Events

#### Every Tuesday - Big Jim's Quiz

8 pints for the winner plus win up to  
£100.00 on our rollover Jackpot! + free  
bowl of home made chips for every team!

#### Sunday Night - Folk night

Come down and join our musicians  
in their weekly session.

### Saturday Special Events

27th October: **Zero's**

10th November: **Refugee**

30th November:

**Charity night for "Mo-vement"**  
**Raising money for awareness of**  
**Prostate Cancer**

8th December: **50's revival**

Wedding, Birthdays, Christenings etc all  
catered for - please contact Alison or  
Michelle for further details.

**Open:**

**Sunday - Thursday 12 - 11pm**

**Friday & Saturday 12 - 12**



54 - 58 Langsett Road, Sheffield S6 2UB *real ales • real food • real people*

Tel: 01142 322 100 - email: [Alison.newbold@theHillsborough.co.uk](mailto:Alison.newbold@theHillsborough.co.uk) or [Michelle.douglas@thehillsborough.co.uk](mailto:Michelle.douglas@thehillsborough.co.uk)

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

Abbeydale are delighted that they have been invited to supply **Moonshine** to some local M&B outlets including the Lescar (which confirms that Moonshine will continue to be a regular there), The Rising Sun on Abbey Lane, Robin Hood at Millhouses, Hammer and Pincers at Bents Green, Hare and Hounds at Dore, Nursery Tavern on Ecclesall Road, Sportsman at Crosspool, The Hind at Wickersley and a few more further afield. You should now find the beer on regularly in these outlets. In a related matter, as part of the the M&B deal Abbeydale were subject to an independent audit of their quality systems and were delighted to pass with a gold certificate, the highest level available!

Specials for November include a return for **Dr Morton's Horrible Skellington**, a 4.9% oatmeal stout for the season around Halloween.



**BigAmy**, a pale 4% also make a return after 4 years - it was last brewed in 2008. Both lovely beers with weird pumpclips. A lovely beer with a lovely pumpclip also makes a return later in the month with the return of **Abbeydale Winter**, a 5% IPA style made with New Zealand hops. Very crisp and refreshing. The pumpclip is one of the favourites of almost everyone in the brewery, but the beer was last brewed in 2010.

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

It is that time of year when gentlemen everywhere are encouraged to furnish their upper lip with a moustache, to raise awareness for men's health issues. Blue Bee have joined in and brewed a special, **5 O'Choc Shadow** is a 5% chocolate porter, brewed with bags of luscious chocolate malt. It comes complete with a creamy head to dip your 'tache in, and, of course, every pint sold will benefit the foundation.

# WINTER BEER FESTIVAL 2012

## OLD Nº7

MARKET HILL, BARNSELEY. S70 2PX

REAL CIDER TASTINGS

MEET THE BREWER

OVER 30 CASK ALES & CRAFT KEG

PLUS A WORLD WIDE SELECTION OF BOTTLED BEERS



OldNo7Barnsley



@OldNo7Barnsley

[WWW.ACORN-BREWERY.CO.UK](http://WWW.ACORN-BREWERY.CO.UK)

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

Sheffield Brewery has released the latest in their series of IPA's, where each one used a different hop (or combination of hops), this newest one is called Wakacu.

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

November gives us two great brand new beers with some great notes. **One step beyond** at 4.7% is a fantastic quadruple hopped Pale Ale made with tippie and crystal malt infused with a blend of hops from around the globe. Admiral for bitterness, Summit for the last few minutes of the boil, then Topaz and NZ Wakatu at boil complete and a touch of Stella for the hop sparge. All this crazy madness leads to a cardiac arrest of flavours including zest, passion fruit, lychees, rose petals & apricots. A beer to get you dancing round in your baggy trousers.



**Ace of spades** at 4% is a dark continental Lager style Ale brewed with an alliance of black, caramalt, vienna and lager malt.

The black malt is for colour and the vienna and caramalt for smoothness and flavour. German and french hops bolster the flavour with citrus, herbal spicy notes. A cooler fermentation with lager yeast makes a fresh, crisp refreshing beer with subtle toffee, malty undertones. If you are in the trade don't delay with your pre-orders for Christmas see our great new website for details of our two cracking Christmas ales, both out on 26 November.

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

Beers for November are **Tower Power** 4.1%, which is a golden coloured bitter, well balanced malty mouthfeel and a rich fruity hop aroma, and **Herkules IPA** 5%, which is the first in the second series of European single hopped IPA's.

## Peak Ales - [www.peakales.co.uk](http://www.peakales.co.uk)

Seasonal beer **Paxton** has been brewed and is now finding its way into pubs for drinkers to enjoy.

A batch of the seasonal Winter Warmer **Noggin Filler** has been bottled and a further brew will be undertaken in due course for sale in casks.

Finally, Peak Ales (along with other local suppliers) proudly sponsored four local men - Ryan Fitzsimons (Captain), Tim Ryan, Ian Sykes and Steve Marnoch -



who took part in the "Race the Sun" Endurance Event. A 26 mile bike ride with 5 miles off road, a climb up Helvellyn (England's 2nd highest mountain) 2 more miles to Thirlmere for a 2.5 miles kayak route, then back onto the bikes for another 32 miles back to the start.

Finishing in 10th position out of 90 teams (only missing out on 8th place by 2minutes) in 8 hours and 57 minutes, the team crossed the finish line delighted, intact albeit a bit tired and ready for a Bakewell Best!

The teams sponsors and kind donations have done the team proud in raising well over £2000 for Action Medical Research for Children, and the team were humbled to find out that they were part of the most successful fund raising event for that charity, where they expected to raise well over £250,000 collectively for the event. Donations can still be made at [www.action.org.uk/sponsor/bakewellbest](http://www.action.org.uk/sponsor/bakewellbest) If you are a UK Tax payer, please tick the Gift Aid box to add an additional 25% on the money raised.



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

After an enforced break from brewing in October, Steel City's new beer is Schrödinger's Cat Is (Alive/Dead). Featuring Sorachi, Galaxy and Citra hops on a dark 3.5%ish base, the brew could be described as a Low Gravity Black IPA, or a seriously hopped up mild, or maybe it exists in a quantum state of being both at once, much like Schrödinger's eponymous feline. Dave is now working on a true quantum level brew, where each cask will randomly be pale or dark, and until it is tapped therefore exists in a state of simultaneously being both dark and pale - then let Roger Pratz try to tell us Black IPA is an oxymoron!

The lads have also travelled to Raw once again, this time to brew a strong porter provisionally named Responsibly. As the government has decided any beer over 7.5% is dangerous, irresponsible and the cause of all the antisocial behaviour we see in the streets, it therefore follows that this 7.4% brew is socially responsible and totally safe. So please drink Responsibly!

The big news is that Gazza is really putting his money where his mouth is, and starting a new brewery, Hopcraft, in partnership with Tom from Pixie Spring. However, every silver lining has a cloud, and while Steel City will still be brewing it will be a lot less frequent as neither Dave or Gazza has time to brew monthly. Sadly Hopcraft will not be in Yorkshire but in South Wales, though the beers are sure to make their way up here!



## The Commercial at Chapeltown

**Seasonal**

**Beer Festival**

**Thursday 22nd November  
until Sunday 25th November.**

**Featuring over 30 Real  
Ales, Ciders and Perries.**



**Showcasing a varied selection of Bitters, Pale Ales,  
Stouts, Porters and Milds.**

**The Commercial, Station Road, Chapeltown,  
Sheffield. S35 2XF. Tel: 01142 469 066.**

**Web: [www.thecommie.co.uk](http://www.thecommie.co.uk) Twitter: @thecommiepub**



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

Firstly, the Organisers of the Steel City Beer Festival would like to say a really big thank you to the following for supplying items for the Tombola: Andy at the Rutland, Diane and Duncan at the Fat Cat, Rodney Spriggs, Mike Humphreys, Wentworth Brewery, Archer Road Beer Stop, Graham of the Anglers Rest, Tom at the University Arms, Andrew Smith, Trevor and Lewis at the Kelham Island Tavern and anyone else that they may have forgotten!

News from the **University Arms**, their fabulous beer garden has been awarded the Silver Gilt award in this year's Yorkshire in Bloom competition. Also, their kitchen is now fully refurbished and the new menu has been flying out over the last couple of weeks.

Coming up in November they are following on from the success of last year's Celtic beer festival with their 2nd annual beer festival. This time around the theme is coastal breweries (or at least within 20 miles of the sea), it will run from Thursday 15th – Saturday 17th November. They will have 30 different beers on from around

the UK along with a special food menu available throughout the daytime over the weekend.

The festival will be brought to a close by the "Bar Steward Sons of Val Doonican" playing a comedic take on your favourite Rock, Pop & Metal tunes of the last 5 decades. For more information on the University Arms and their upcoming events check out their Facebook page [www.facebook.com/universityarms](http://www.facebook.com/universityarms) or follow them on Twitter @UniversityArms

**The Old No 7 in Barnsley** was voted 3rd best pub in Yorkshire by CAMRA behind the Kelham Island Tavern and The Jemmy Hirst, not a bad result for South Yorkshire! The Old No 7's Winter beer festival will take place from Thursday 29th November to Sunday 2nd December and will feature 21 cask ales, 10 cider/perries, craft kegged ales and a world wide selection of bottled beers. Cider tasting will take place on the Saturday day time. For further info follow @OldNo7Barnsley on twitter.

**The Anglers Rest at Millers Dale** now has real cider available, on a trial basis, in the form of Weston's Old Rosie.

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



## *The Plough Inn*

**Low Bradfield**

**Open 12-11 every day!**

- Four Real Ales from the local Bradfield Brewery including Farmers Blonde, Belgian Blue and our house beer Farmers Plough, together with two rotating guest beers and two real ciders.
- **Wholesome home cooked food available at reasonable prices served lunchtimes Mon to Sat 12-2:30, evenings Wed to Sat 5:30-8:30 and all day Sunday until 7pm.**
- Bookings now being taken for our Christmas menu
- **Quiz night Wednesday – Free entry, free buffet, gallon of beer to winner.**
- Music evening – all types – 1st Tuesday of the month. Listen or join in.
- **Cask Marque accredited for quality of cask ale.**

A genuine freehouse and friendly country pub at Low Bradfield.

**Tel: 0114 285 1280. Get here on bus routes 61/62. Large Car Park available.**



**The Castle on Dykes Hall Road** is reported to be serving real ale from Bradfield Brewery, as is Stocksbridge Rugby Club.

Monday November 5th sees **The Fat Cat** celebrating Bonfire Night with 2 bars selling a selection of Bonfire Night specials, a BBQ and fireworks starting from 7pm.

**The University of Sheffield Real Ale Society** have arranged to meet their local MP, Paul Blomfield, at Blue Bee Brewery and help brew a special batch of Nectar Pale Ale together. More on this next month once it has happened and watch this space to see if they manage to get it onto the Strangers Bar in the House of Commons!

**The New Inn on Gleadless Common** has become a pleasant local with a choice of 6 real ales and a real cider.

Gary Scott has taken over at the **Red Lion on Charles Street, Sheffield City Centre**. Real Ale continues to be available and Thursday is Thai food night.

**The Wick at Both Ends on West Street in Sheffield City Centre** has installed a third handpump, the beer range is now planned to feature a beer from Abbeydale, a beer from The Brew Company and a changing guest. Look out for after work happy hour offers.

**The Vine on Cemetery Road** is reported to be closed with a To Let sign up and the East House on Spital Hill is now a cafe.

**The Commercial at Chapeltown** are holding a seasonal Beer Festival between Thursday 22nd & Sunday 25th November featuring over 30 real ales and ciders.

**The Rutland Arms on Brown Street** was voted as our Sheffield Cider Pub of the Year, this was presented to Andy Stephens and the Rutland team on Tuesday 16th October which coincided with CAMRA's national Cider Month and the Rutland's own 'mini wall of cider' festival.



# *Nags Head Inn*

**All Bradfield Brewery Ales only £2 a pint - including Belgian Blue**



**Pie and a pint Fridays!**  
**£5.75 Served 12:00 - 2:30**

**Food served:**

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

**Quiz night Thursday**

**A gallon of beer to the winner, free buffet!**

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

**The Stags Head on Psalter Lane**, which is now run by Thornbridge Brewery, celebrated reopening after refurbishment on 24th October. The pub features beers from Thornbridge, a simple pub food menu using locally source ingredients is served lunchtime and early evening and a childrens play area is outside. A quiz night is to be held on Sundays. More information can be found on their website – [www.mystagshead.co.uk](http://www.mystagshead.co.uk)

**A little reminder of all the changes to Sheffield's bus services at the end of October and a plug for the new night buses being trialled on Friday and Saturday nights by Stagecoach.**

If you are staying out in a City Centre pub at the weekend they will be an easy and affordable way of getting home with a flat fare of £2.50, all three routes depart from West Street at 00:15, 01:15, 02:15 and 03:15. These buses will really be operating on a use them or lose them basis so please support this venture!

Route N25 – runs to Heeley, Woodseats, Meadowhead, Low Edges and Greenhill.

Route N52 – runs to Attercliffe, Darnall, Handsworth and Woodhouse.

Route N88 – runs to Burngreave, Pitsmoor, Grimethorpe, Firth Park, Ecclesfield and Chapeltown.

**The Sheffield Cathedral beer festival** took place from the 19th to 21st October and proved a great friendly little do with a range of around 40 beers from local breweries, live music and with sausage sandwiches and burgers from Whirlow Farm.



**The Sportsman, Lodge Moor** is one of the few pubs in this area to be selling Timothy Taylor's Havercake Ale, which at 4.7% is described as a robust Yorkshire ale.

**The Ale Factor at The Place in Broomhill** gives customers a chance to vote for their favourite beer. There is a list of around six beers with tasting notes and a ballot box for voting slips to be placed into. Recent beers at The Place were Bradfield Farmer's Blonde, Kelham Island Easy Rider and Thornbridge Jaipur.

## *The Angler's Rest*

**Graham & Beryl Yates.**

**Millers Dale, Buxton  
Derbyshire SK17 8SN**

**Tel: 01298 871323**

**[www.theanglersrest.co.uk](http://www.theanglersrest.co.uk)**



THE HALLMARK OF A PERFECT PINT



PJ  
taste



Dr Patrick Harding  
Wild Night of Gourmet Feasts,  
Beer Adventures and Fungus Foraging

## Discover the Magic of Mushrooms

PJ Taste and The Sheffield Brewery Company  
present a Wild Night of Gourmet Feasts,  
Beer Adventures and Fungus Foraging.

THURSDAY 8TH NOVEMBER 2012,  
7.00PM - 10.30PM

THE SHEFFIELD BREWERY COMPANY

Unit 111, J.C. Albyn Complex, Burton Road, Sheffield S3 8BT  
[www.sheffieldbrewery.com](http://www.sheffieldbrewery.com)



### BOOKING DETAILS

Tickets are priced £20 per person payable in advance. Places to meet your booking  
required to cater for all needs. We will confirm availability and payment details.

### INFORMATION ON THE PRESENTERS

**Dr Patrick Harding's** career includes  
teaching, education and ecology to  
staff of the University of Cambridge  
and Oxford as well as 22 years  
organising the science extra-mural  
programme of the University  
of Sheffield.

Reported with humour and  
anecdotes he makes learning  
a fun and engaging process.  
His wealth of knowledge and research  
is underpinned by his published work  
which includes 8 books of an fungi,  
often on beer, trees and Christmas  
including *The Collins Cambridge* by  
Mushrooms and *Shedding*. Patrick  
has been into mushrooms for over  
30 years and most likely to be seen  
at the event.

**The Sheffield Brewery Company**  
Dr Tim Stinson set up the brewery with  
ex-fundus (the old name) in 2004  
after working at the University of  
Sheffield (public domain).

As a lifelong CAMRA member Tim  
does nothing better than paddling  
with his wife and creating new special  
beers and concoctions. Tim's taste is  
very highly regarded so whether  
you're a beer buff or novice you  
should look a place here to  
find out more about the fascinating  
world of brewing.

After the first time the bar will  
be open throughout the evening  
for the sale of fine quality real ale  
(all excellent fungi products)  
- wine and soft drinks.

### PROGRAMME OF FUN

Welcome nibbles by PJ taste with a complimentary  
real ale or glass of top from The Sheffield Brewery Company.

An illustrated talk by Dr Patrick Harding on the best edible  
wild fungi growing in Britain, where to look for them and  
how to recognise them as well as their role in gastronomy  
and brewing.

Supper - Hot dinner of fungi pleasure by PJ taste

Brewing Secrets revealed - Dr Tim Stinson will lead tour  
of the brewery which is located in the famous industrial  
heritage park (the old name) at Albyn Works. You'll  
experience a wonderful tour of the plant  
the centre of the hub, the heart of the mill, the  
spirit of yeast fermenting and the taste of some  
wonderfully individual fine quality real ale handpoured  
at our very own vintage bott.

Facebook: <https://www.facebook.com/sheffieldbrewery> Twitter: <https://twitter.com/sheffieldbrewery> Tel: 0114 272 811

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



**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 NOVEMBER

<b>Saturday 3rd November</b> Warrior (Excellent live band)	9pm	<b>Thursday 15th November</b> The Hip Drop with DJ's Moonmonkey and Nicky P.	9pm
<b>Sunday 4th November</b> The Hip Drop Do Sunday Session with DJ's Moonmonkey and Nicky P.	3-7pm	<b>Saturday 17th November</b> Shotgun Wedding (Excellent Live Band)	9pm
<b>Monday 5th November</b> Carolyn Folk Music (All welcome to watch or join in)	8pm	<b>Sunday 18th November</b> The Hip Drop Do Sunday Session with DJ's Moonmonkey and Nicky P.	3-7pm
<b>Tuesday 6th November</b> Jazz Jam Session (All welcome to watch or join in)	8pm	<b>Tuesday 20th November</b> The Brilliant Corners Jazz Club (Fantastic Live Jazz Band)	8pm
<b>Saturday 10th November</b> Band With No Name (Fantastic Live Band)	9pm	<b>Saturday 24th November</b> Junction (Excellent Rock Band)	9pm
<b>Tuesday 13th November</b> Traditional Folk Music Night (All welcome to watch or join in)	8pm	<b>Tuesday 27th November</b> Traditional Folk Music Night (All welcome to watch or join in)	8pm

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 Festivals - near and far...

Hello all, well I'm sure many of you will have bonfire night celebrations to be involved with at the start of November but there are beer festivals to go to once that is out of the way!

Starting as usual with CAMRA events in our region, **Wakefield beer festival** is being held from **8th to 10th November** in a new venue - The Space - located on the edge of the City Centre on Waldorf Way and walkable from both rail stations, directions can be found on their website - [www.wakefieldcamra.org.uk](http://www.wakefieldcamra.org.uk) - and the festival features over 120 real ales, ciders and foreign bottled beers.

On the same weekend - **9th and 10th November**, is the first ever **Rotherham CAMRA beer festival**, which is being held at their new football ground (New York Stadium) which is a short walk from Rotherham Central rail station and Rotherham bus interchange (buses 69 and X78 from Sheffield). The festival will offer a choice of around 45 real ales plus cider and perry, advance tickets are advisable.

From the **22nd to 24th November** it is **Loughborough beer festival** at the Polish Club, with a choice of about 75 beers, direct trains from Sheffield every hour - operated by East Midlands Trains.

Onto pub festivals now and we start the month at the **Three Tuns in Dronfield** from **Thursday 1st to Saturday 3rd November** with their second annual beer and bangers festival featuring well over 40 real ales and ciders on offer as well as a mouth watering selection of gourmet sausages to try, including some interesting and exotic flavours... Ostrich or Zebra anyone? (Sausages available from 12 noon til 10:30pm every day).

**Shakespeare's** have one of their regular beer and music festivals from the **Thursday 15th to Sunday 18th November**, you know the score by now – extra beers on stillage upstairs and bands in the gig room. The same weekend sees the University Arms annual themed beer festival, from the 15th to 17th November, with beers sourced from breweries located within 20 miles of the coast, food available and a band on the final night.

**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

Map labels: Portobello, Pitt Street, Charlotte Lane, West Street, Supertram-West Street, Eborac Street, Orange Street, Portobello, Pitt Lane, Market Street, Super Street, Airedale Street.

Social media icons: Facebook, Twitter, and a pub logo.

*Kev and Steph welcome customers  
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## Vote for your Pub of the Month

Our pub of the month awards are a bit of positive campaigning, highlighting those pubs that serve well kept real ale in friendly and comfortable surroundings on a day in, day out basis. Voting for a pub in the Pub of the Month awards is your opportunity to support good, real ale serving pubs you think deserve a little recognition and publicity.

If you are a CAMRA member in the Sheffield & District branch area you are welcome to vote, you can do this at a branch meeting or by emailing your name, membership number, the name of the pub and the date you last visited it to [potm@sheffieldcamra.org.uk](mailto:potm@sheffieldcamra.org.uk) The vote is not one pub against another, you simply vote 'yes' or 'no' as to whether you think the pub should win an award, once we have enough yes votes then we will make the award, providing it achieves the votes within the time limit.

The following pubs are currently nominated and need your votes! If you fancy a trip out to try the pubs and decide we have included details of what bus gets you there.

**Porter Brook, Ecclesall Road** (buses 65,81,82,83,83A,84,85,88,214,272)

**Bridge Inn, Ford** (bus 252)

**Cremorne, London Road** (buses 20,20A,25,25A,43,44,44A,75,76,87,97,98,218)

**Lescar, Sharrowvale Road**

**Alehouse, Millhouses** (bus 87)

**Mount Pleasant, Norton Lees** (bus 20A)

If you would like to nominate another pub for the voting list, you can obtain a form at branch meetings. Remember the pub must have been open and serving real ale for at least a year and under the same management for at least 6 months to qualify – this way award winners have a proven track record! **Winners of our pub of the month awards go forward alongside our Good Beer Guide entries into the branch Pub of the Year competition, the winner of which gets entered into the national competition.**



## LocAle Accredited Pubs

This is the list of all pubs currently accredited under our LocAle scheme. All are committed to selling at least one beer from a brewery within 20 miles of the pub.

Angler's Rest, Millers Dale - Anvil, Stannington  
 - Ball Inn, Crookes - Banner Cross, Ecclesall -  
 Beehive, City Centre - Castle Inn, Bradway - Cobden View, Crookes - Commercial, Chapeltown  
 - Dada, City Centre - Fat Cat, Kelham Island - Fox & Duck, Broomhill - Gardener's Rest, Neepsend  
 - Greystones, Ecclesall - Harlequin, Kelham Island - Hearty Oak, Dronfield Woodhouse - Henry's,  
 City Centre - Hillsborough, Hillfoot - Ladybower Inn, Bamford - Kelham Island Tavern - Millstone,  
 Hathersage - Nag's Head, Loxley - New Barrack Tavern, Hillsborough - Plough, Low Bradfield -  
 Porter Brook, Sharrow - Ranmoor Inn - Red Lion, Litton - Rising Sun, Ranmoor - Royal British  
 Legion Club, Chapeltown - Royal Hotel, Dungworth - Royal Oak, Chapeltown - Rutland Arms,  
 City Centre - Sheffield Tap, City Centre - Ship, Shalesmoor - Three Merry Lads, Lodge Moor -  
 University Arms, Broomhall - Wellington, Shalesmoor - White Lion, Heeley - York, Broomhill -  
 Yorkshire Bridge, Bamford



If you are interested in joining our free LocAle scheme all you need to do is sell at least one real ale product brewed within 20 miles of your pub. We are able to supply a range of promotional material including pumpclip crowns and window stickers, as well publicity here and on our website. Please contact Alan Gibbons for further information. E-mail: [alangibbons@sheffieldcamra.org.uk](mailto:alangibbons@sheffieldcamra.org.uk) or on 07760 308766.



## Duncan Gilmour by Paul Holden

You may have noticed the name Duncan Gilmour around in Sheffield, written on pubs, their doorsteps and etched onto their windows. I had and curiosity eventually compelled me to find out who Duncan Gilmour was and how his name got to be so ubiquitous in the city. A search on Google returns few comprehensive answers but Mark Bone has researched the family tree, as he is part of it. It can be viewed here; [www.tamarvalley.org/bone](http://www.tamarvalley.org/bone) but I will summarise the points that serve the story.

Duncan Gilmour was born at North Gerhallow in Scotland on 21st October 1816, the firstborn of Duncan Gilmour and Agnes Turner. After a move to the Isle of Bute (A sizable island to the West of Glasgow) the family moved back to North Gerhallow at which point Duncan was the eldest of 4 siblings. Family legend has it that due to food shortages it fell to the first born to leave home at the age of 13 to seek his fortunes elsewhere. As this would put us around 1833 it tallies as the potatoes crop, in nearby Argyll, failed in that year.

By all accounts, young Duncan found his way to Ireland and ended up working for Alexander Findlater and Company in Dublin (A company that is still active today in various guises) where he learned the wine and spirit trade. He met his wife there; Eliza Willard, and they married in 1844 when he was 24. Five of their seven children were born in Ireland with the last two being born in Sheffield. The move here occurred in 1854 and four years later Duncan had set up a wine and spirit business that operated out of 56-58 Queen Street. Reportedly, the premises were a public house call the Murray Arms but I cannot find any record of a pub of that name in that area. Admittedly there are still some research avenues to pursue yet. Why Sheffield? Perhaps we'll never know but the industrial revolution was well under way at that point and Sheffield was fast becoming recognised for its sizable steel industry. The next part of the story is told from South Yorkshire Stingo by David Lloyd Parry. An extract of one of his earlier books, as it was reported in the last edition of Beer Matters, is hosted on [www.mrsmiggins-pieshop.co.uk](http://www.mrsmiggins-pieshop.co.uk)



Business must have taken off well as in the early 1860s (There is some confusion as to exactly when as dates online and in the book differ) the offices were moved to Dixon Lane. This road runs up the side of Wilkinson's in Castle Market and the premises would have been a shop unit or two that fronted onto the lane, being part of Norfolk Market Hall. However it was not long before vaults on Exchange Street (see picture © Sheffield City Council) were added along with space in the arches under Victoria Station, just off Furnival Road.

In 1883 the 67 year old Duncan Gilmour retired and the business passed to his 32 year old son Duncan Gilmour. It was actually this Duncan Gilmour that expanded the business into the empire it would eventually become, and whose name can still be seen around the city. After accompanying his other son Charles (A third son had died in infancy) on an exploratory trip to Australia, where Charles was to emigrate to and begin a large family, Duncan Gilmour Sr passed his days in Sandygate where he died in 1889 age 72. He is buried in the graveyard of Christ Church in Fullwood with his wife. By that time his son had established a brewery at Furnival Gate where Hop Bitter Beer was brewed, a popular no alcohol ale. From 1892 the company rapidly began to acquire property, securing 16 pubs and 4 off licences by 1900, including 2 in Boston, Lincolnshire and one in Rawmarsh. In 1900 Duncan Gilmour bought Lady's Bridge Brewery and 15 of their tied houses including the White Lion, the Old Crown on London Road, the Three Tuns on Silver Head Street and the Sportsman on Harvey Clough Road.



The wine and spirits part of the business was expanding too. In 1896 JB White & Sons of Sheffield and Chesterfield were taken over, along with Thomas Flavell & Co, Sheffield in 1900. A year later Gilmour's bought the three remaining pubs that had been tied to High House Brewery in Hillsborough; the New



Barrack Tavern, the Royal Oak and the New Inn. The brewery itself became a mineral water plant and the house was sold to Edward Holmes a local architect. High House brewery had been started between 1841 and 1845 by Henry James Dearden who acquired a modest number of tied houses. His son took over the business when he died in 1876 and added the New Barrack Tavern to the line up, which was near enough to the brewery to be called the brewery tap. There is a High House Brewery sign in the beer garden and brewery buildings remain on Burton Street near the Tavern, look out for the low stone corner chimney.

Lady's Bridge Brewery (Right © Sheffield City Council) was not the only local beer business that was swallowed up by the increasingly ambitious Gilmour's. In 1906 they took over Whitmarsh, Watson's Brewery the owner of which, Frederick Arthur Kelley joined Gilmour's board of directors. The new acquisition was itself a result of the amalgamation of Watson's Spring Lane Brewery and Whitmarsh's of South Street (The Moor) Brewery in 1892. Mr Kelley was a typical Victorian entrepreneur who had a commercial and industrial background. It was under his leadership that Whitmarsh merged with Watson's and in 1900 bought the Wilson Brothers' Parkside Brewery. By 1906 when they joined with Gilmour's they had 104 pubs (including The Cremorne), beerhouses and hotels along with a number of off licences. Which, given the 18 years that Mr Kelley had been control, was simply staggering. You can see why he was welcomed onto the board. Duncan Gilmour & Co had themselves amassed a tied house portfolio of 37 pubs by that point. So why was the newly bolstered company titled Gilmour's and not Whitmarsh, Watson's who were larger?



It was probably to do with the fact that Gilmour's interests weren't limited to Sheffield. In 1892 they had taken over United Breweries in Liverpool which comprised of Midland Brewery and Windsor Brewery. Windsor is another name that can be spotted around Sheffield, for after the take over the company rebranded to Gilmour's Windsor. I can't imagine that the mouthful of Gilmour, Windsor, Whitmarsh and Watson's was ever a serious consideration. It's fair to assume that another reason for keeping Gilmour's name was the wine and spirit arm of their operation which had been steadily expanding. Mr Kelley later became leader of the Sheffield Conservative group, failed to win the Hallamshire constituency and Spen Valley in West Yorkshire but eventually became M.P. for Rotherham. It was either for that or his role in brewing that he was knighted. He retired to Harrogate where he died in 1926.



Wilson's Parkside Brewery had been acquired by Whitmarsh Watson in 1900 along with a number of outlets, mainly off licences. Gilmour's leased the brewery in 1907 in two parts, one becoming Wicker

Brewery buildings of which still remain behind where the Hole in the Road (the brewery tap) pub used to stand, just past the Wicker Arches. The other part of the site, previously the Victoria Vinegar Company, was leased to George Senior a steel manufacturer. Pub expansion continued though with a dozen or so pubs built by Marrian Brewery being bought from Whitworth's of Wath in May 1912.

However, Gilmour Windsor still had two more redundant breweries on their hands that came with Whitmarsh Watson; Spring Lane Brewery and South Street Brewery. The latter was sold, along with the adjoining South Street Hotel, in 1920 to Central Picture Houses and was subsequently destroyed in the blitz on 13th December 1940. It is well known locally that The Moor and the area immediately around it were obliterated. Spring Lane Brewery was sold in two parts in 1920 to W.L Gilder, garage proprietors (presumably Gilders formerly of Middlewood) with the other part going to a provision merchant, Harry Salisbury.

Having disposed of 3 unwanted premises the ever ambitious Gilmour Windsor decided to acquire another local brewing business, Greaves & Co, in the same year. It is unclear whether the 69 year





The chimney of Norfolk Brewery can be seen behind the station. © Sheffield City Council

old Duncan Gilmour (Jr) was still on the board at this point but it can be assumed that Mr Kelley was either retired or finishing his political career. There was an impressive amount of tied houses linked to Greaves & Co, but perhaps Gilmour's had reached the zenith of their property portfolio as they only took 30 of their pubs and 5 of their off licences. Greaves' Norfolk Brewery was established in 1860 and sat on the hill behind Midland Station. A final Sheffield Brewery was acquired in 1946; Thomas Rawson & Co Ltd of Pond Street Brewery. A couple more wine and spirit merchants were bought in the early 1950s but expansion of tied houses ceased, perhaps indicating a lack of appetite to expand nationally.

Duncan Gilmour died 12th July 1937 in Highbury, Sheffield and his son, Duncan Gilmour 3rd died 12 years later in Oakholme Road, Broomhill. It is not stated if the third Duncan Gilmour was heavily involved in the company but he appears to have had no children. And so with no family member to steer the enterprise Gilmour Windsor became vulnerable to buyout, which indeed happened in 1954 when it was acquired by Tetley's. At this point the Gilmour empire in Sheffield consisted of 148 licensed houses, but it is presently unknown what became of Windsor's in Liverpool. Lady's Bridge Brewery was wound up in 1964 and the site is now occupied by the Magistrate Court.

As mentioned previously there are quite a few pubs that retain the livery, windows and door steps. Door steps and entrances were a popular place to locate the brewery name, and if it doesn't say Gilmour's it probably says Cannon or Wards. Tetley's were fond of putting lamps with their logo on by the front door of their pubs, so it is not uncommon to see a Gilmour or Windsor window and a Tetley's lamp on the same building.

This article is by no means a complete history of Gilmour's but I hope I have been able to pass on some interesting facts.



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## Woodthorpe Cider "run" 2012

Our annual cider day saw members of Sheffield & District CAMRA and Dronfield & District CAMRA together at Woodthorpe Hall in the North East Derbyshire village of Holmesfield. There were two parts to the day, the first was the Cider Run, where we hand deliver a tub of cider on a stretcher to the Horns Inn, one of the pubs in the village centre. This involved carrying the cider about a couple of miles on a country lane, a woodland walk and a pavement. A number of Scout groups from our area were having a survival day in the woods, so we did feel a bit self conscious wandering past them all with a load of very strong booze.....

On arrival at the Horns, the landlord ceremoniously poured the first pint outside for the cameras before we went inside to buy a drink and a spot of lunch.



After lunch we walked back to the hall for the second part of the day, which involved working with other volunteers on the apple pressing, under the leadership of chief cider maker, Woodthorpe Hall owner and resident Dick Shepley. The basic process was ship the apples from the drive to the gazebo covered bit of garden, wash them, pulp them in a machine, mash the pulp in another machine then press the result in the big old fashioned press, with the resulting juice filtering through the cheese cloth into a bowl, which was transferred into water bottles of the office water cooler style via a funnel. Dick would then take the bottles away

to empty them into his fermenting tank, where over the next 6 months or so the juice will turn into cider.

We were looked after whilst we were working with cider to drink and a tea break where an assortment of lovely home made cakes accompanied tea, coffee and cider and those of us who worked the full afternoon until the end were treated to supper in the house, their traditional pork and beans casserole that they always cook on cider making days. Some of us had left earlier on the direct Holmesfield to Sheffield bus however and missed this treat! (although those who got that bus also missed the 'treat' of the walk through the woods in the darkness down to Totley Rise for alternative buses....)



Woodthorpe Hall's main cider is 'Owd Barker' a dry cider made with mixed apple varieties with the strength between 8.5% and 10.5% ABV depending on vintage. A sweetened version called Rubie Suzie is also available.





# Taking the fight for the Great British pub to Parliament

In difficult financial times when pubs are closing at a rate of 12 per week, when beer duty continues to rise, and when developers are doing away with well run community pubs against the wishes of local communities, wouldn't it be great to know that there is a group of over 100 Parliamentarians fighting for licensees, brewers and pub-goers? Well, there is! There are now 128 MPs and Lords in the Save the Pub Group, and with each new member, there is a new voice championing the cause of the nation's ale- and pub-lovers.

The group believe that traditional British pubs, which provide an environment for sociable and controlled drinking, are hugely important to their communities as a focus for community, social, sporting and charitable activities. This is why the Group is profoundly concerned that much loved and valued pubs across the country are being closed, for many different reasons, when often they don't need to; and why they demand greater Government support and better legislation.

The Save the Pub Group, with the support of CAMRA, gives MPs help and guidance in support of campaigns against pub closures in their constituency, but mostly campaign on a number of key issues affecting pubs and beer. Currently, the group are calling for:

- **changes to planning law to properly recognise the importance of pubs to communities, and to better protect pubs faced with closure & redevelopment;**
- **a change in the law to outlaw the practice of restrictive covenants, whereby companies are selling pubs on the basis that they are prevented from being a pub, thus denying communities pubs simply to benefit the commercial interests of the company;**
- **local communities to have the right to buy pubs that are planned for closure, with improvements to the Localism Act provisions, and to support the Pub is the Hub scheme.**
- **reform of the current 'beer tie' model, as operated by some of the big pubcos, which makes it impossible for many licensees to make a living, and which leaves many pubs which could be successful if free of tie unviable. The Group held a high profile reform rally as well as a meeting with big pubco bosses to hold them to account;**
- **fairer levels of beer duty, scrapping the duty escalator and pushing for a lower duty on all draught ale and/or real ale, lobbying Europe to allow this;**
- **the Government and local authorities to do more to support community pubs including via taxation and rates, based on the community value of such pubs and for less complicated regulatory and licensing systems and frameworks;**
- **the Government to look at supermarket beer pricing, to stop below cost selling in the off trade and create a more level playing field between the on and off trade;**

Mike Benner, National Chief Executive of the Campaign for Real Ale, reckons that "the Group is invaluable in helping to build Parliamentary support for CAMRA's key campaigns to protect pubs. I hope that CAMRA members up and down the country will encourage their MP to join the Group, and support their important work in protecting the future of Britain's valued community pubs."

The Group ask you all to write to your local MP (who can be found at [www.parliament.uk](http://www.parliament.uk)) and ask them to join the Group, to support its work, and to fight for pubs, brewers and beer-lovers across the country. Beyond that, the Group asks you to keep supporting your local CAMRA branch- and keep visiting the many wonderful real-ale pubs!



# Campaign for Real Ale Members' Weekend & AGM 2013

*Norwich & Norfolk Branch*

presents



CAMPAIGN  
FOR  
REAL ALE



**St Andrew's  
& Blackfriars Halls  
Norwich**



# CAMRA Members' Weekend & AGM 2013

**Friday 19th April - Sunday 21st April 2013**

This year's Members' Weekend and AGM will be taking place at St Andrews Hall in Norwich. Norwich is a beautiful city packed with medieval buildings and quality pubs. 2012 Good Beer Guide pubs include Take 5, Ribs of Beef and The Vine, however these are just a selection of the many pubs that offer a great pint. Norwich is also home to four breweries, plus there are another 20 within the surrounding area, many of whom will be providing their beer for the Members' Bar. You will have the opportunity to visit some of these pubs and breweries, and also some cider producers, as part of the Weekends' organised trips.

St Andrews Hall is a Grade 1 listed building which dates back to the 14th century and has been the host for a number of civil occasions, including Norwich's CAMRA Beer Festival. Other historic buildings include Norwich Cathedral and Norwich Castle both of which offer beautiful scenery within their gardens. If you fancy escaping the Members' Weekend or extending your stay then you may like to visit these attractions or enjoy the countryside views by visiting the Norfolk Broads.

Norwich is easily accessible by road, train or air, and the public transport system is easy to use and offers all day travel passes.

With spectacular architecture and a fascinating history, Norwich is well worth a visit.

## The Weekend is open to all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and HQ staff members
- Discuss ideas to forward to campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the members bar with a good selection of local real ales
- Visit pubs in Norwich and the surrounding area
- Visit local breweries and cider producers on organised trips

To find out more about the  
**CAMRA's Members' Weekend and AGM 2013**,  
please visit [www.camraagm.org.uk](http://www.camraagm.org.uk)



St Andrews Interior



Norwich Castle



Norwich Cathedral



Norfolk Broads



Norwich Market





# 38th Steel City Beer & Cider Festival

## The planning...

By the time you read this the beer festival will have had its “wash up” meeting and hopefully many constructive ideas on how to keep improving the festival will have come out of it. This short piece is not really about the beer festival itself, hopefully you will have had the opportunity to visit and we all hope you had a great time and some great beer. Here I hope to give a small insight into the process of putting the festival on, or at least my experience of it.



As one of Sheffield's many CAMRA members who doesn't really get involved much I thought I would attend the beer festival committee elections and see if perhaps there was a way I could get involved and help in some small way. I duly turned up at the New Barrack Tavern, got a pint of beer and went in to the meeting. Meetings are not the stuff of riveting reading but suffice to say a meeting was had, an election held and a new committee formed. What shocked though was the number of people there – I believe Sheffield CAMRA has over 1300 members (although I now fully expect to be corrected on this) and that the beer festival is a flagship event of the branch – so expected more than 15 people to be standing or interested in helping.

Having attended festival committee meetings for a year I would urge more people to consider getting involved, its one meeting a month and all helps contribute to a great event. Within the membership I would assume there are people with expertise in a lot of areas, with contacts and ideas, all of which would contribute to a bigger better event. As you can imagine there are a lot of roles to fill within the planning, I essentially did the twitter account this year and a few radio interviews and press releases. I hope these added to the event, but I am sure there are better marketers out there than me. The point is lots of input and help really does take the burden off the half-dozen or so people that do the vast majority of the organising.

I must end by thanking the many volunteers who gave up their time on beer festival week to set up, take down, install cooling, put up signs, sell tickets, staff the bars, stalls etc and make the event possible. There were CAMRA members from all over, not just Sheffield, who really did and do make a difference. Without them there is no festival. I'm glad I did and look forward to hopefully doing a bit more in the planning this year. **(The next meeting will be on Tuesday 20th November)**

**Andy Stephens**

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## A different perspective...

The first week of October saw us take over the International Hall at Ponds Forge for our annual festival. Following last year, which was our first time at this venue, we had learnt some important lessons and introduced a number of changes designed to improve everyone's experience. Rather than have the bar stuck at the far end we placed a double sided bar in the centre of the room, making the ale the star of the show. Also, we moved the cider bar to one side of the hall instead of having stuck uncomfortably on the end of the main bar. Very important to us this year was to make sure the beer was served at the right temperature following last year's heatwave, so a lot of extra cooling was ordered to make sure the job got done. Did the changes work though?

### Set Up

Before any beer was poured the hall had to be transformed from a badminton hall into a beer festival. We were due to move in on the Monday but had some of the team working as early as Saturday putting our stillage (the big shelving units the casks of ale and boxes of cider sit on) into the van ready to be taken to the hall as soon as we got in. Come Monday morning when we turned up, the excellent Ponds Forge staff had carpeted the hall and put out rows of tables. The stillage was unloaded and the beer started to turn up. A number of van trips to Sheffield Brewery, who very generously provide us with storage space for our equipment, picking up all of our bits and bobs followed along with the collection of the precious cooling units. In order to have the beer ready for our opening on Wednesday all of the beer needed to be up on the stillage and vented before leaving on Monday. Trips to Magna and Grantham were made to pick up the bars that encircled the beer and, with these put up everything started to take shape.



### The Festival

With a bit of housekeeping on the Wednesday morning we were ready to open to our trade guests and the public. It was the first time we had opened to the public on the Wednesday and it was better turn than we expected, the numbers boosted by a large student contingent who were brought along by the University Real Ale Society who also provided a few volunteers throughout the festival. Things may have been helped out by a great piece in that day's Star. We also had a photo shoot on Wednesday with one of our main sponsors, Wetherspoons, and hopefully we'll be featured in an upcoming edition of their national magazine.

The Wednesday also saw the judging of Champion Beer of Sheffield in which a tasting panel mark a beer put forward by each of the local breweries. White Rose won with their Harvest Blonde. A huge well done is necessary to On The Edge who picked up second place with their Berliner wheat beer; for such a small outfit this is particularly impressive. Third place went to Brew Co.'s Hop Ripper.



The next morning required us to do a bit of tidying and check the few beers that weren't quite ready the night before. In time for our midday opening nearly everything had passed quality control, one of the more popular jobs it must be said. We had an impressive bar sponsored by The Hop featuring a wide range of beers from Ossett, Fernandes and Rat breweries. This was staffed by two of the Hop's regular bar staff, Sam and Jess, who also did a great job of running around the rest of the bar helping where necessary. *Continued overleaf...*

*Continued from previous page.*

Thursday was the day for those who wanted to make sure they got all of the rare and unusual beers before they sold out - and there were plenty to try. It was another good day with a steady stream of customers. We also lost our first beers with Titanic Plum Porter and On The Edge Berliner both being drunk dry very early into the festival. Friday was a different kind of day, with a steady stream until 5pm when it just got busier and busier. The evening ended up absolutely heaving with no one seeming to leave and a lot of beer and cider being drunk. It was a really wonderful evening with an extremely friendly atmosphere. There were a few more beers that got drunk dry that night but not enough to keep people away on Saturday.

It was another busy session for the last day of the event. Beers started to drop like flies throughout the day and we had to reduce entrance prices to reflect the reduced range of ale available. By 10 there was nothing left and the cask bar had to be closed, still leaving us with a cider and foreign bottled beer festival for the last hour. It gave a few of us a rare chance to get head start on the take down. Following the close we had a bit of a staff party with pizza and any remnants of beer and cider we could find. We were able to celebrate what had been a successful festival which made a huge stride forward from last year.

**Take Down** - Sunday morning saw our tired band turn up to clear the hall of all empty casks, stillage and bars. Many trips to the brewery returning the equipment to its store. We had a tough job as we had to completely clear out before the end of the day. We managed it and loaded the van with bars ready to drop them off the next day. Those who had worked on Sunday went for a well-deserved drink and all you can eat buffet at Jumbo. Three of us went on Monday's drive to Grantham to return the bars. One of our little team was the Real Ale Society President, Nathan, making the most of free day at Uni. With a few cooling units returned during the week everything was finally done.

This year was a huge improvement on last year's and all of the feedback we received during the festival regarding the changes we made was very positive. Already we are looking forward to the 39th festival and hope to make it even bigger and better. If you would like to be involved in the organisation for next year then we would really welcome your input. Feel free to come along to our first set up meeting in November, the details of which will be in the branch diary towards the back of this issue.

*Geoff Mason - Branch Secretary*



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## Live Music Act introduced

The introduction of the Live Music Act has not been widely publicised but it is a welcome piece of news for pubs. It came into force on 1st October 2012. The act lifts restrictions on pubs, allowing venues with a capacity which does not exceed 200 to play live un-amplified music between 8am and 11pm. Venues no longer have to apply for a licence if an event falls within these hours.

This will allow pubs to hold events without having to dedicate money and resources to apply for a licence to host an event, removing a hurdle which may have prevented events from being staged in the past. Pubs have increasingly diversified in order to offer greater variety of services to the community and ensure their long term viability; this includes the regular provision of live music. This is helping bring members of local community together as they enjoy everything from Jazz to Folk music. This legislation is not only good news for those who enjoy music in pubs, but it is also good news for the musicians themselves. Many musicians who have become famous started their careers by performing in a small venue, such as the pub. The music industry relies on community pubs to allow musicians to perfect their style in front of small audiences.

***CAMRA welcomes the introduction of the Live Music Act, it will benefit pubs that have a long tradition of live music and will encourage pubs who have never previously hosted live music to introduce it for the first time.***



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# Festivals... Festivals... Festivals!

Over the third weekend of October there were a couple festivals held in the city centre that were well worth a visit.

## Green Hop Festival

The Hop, situated at the West One Plaza just off Devonshire Green, hosted a festival celebrating the British hop. The many beers available were all brewed using green hops, the freshly harvested hop rather than those dried out to last the year until the next harvest. There was plenty available with lovely, fresh aromas the order of the day. Among the mainly pale and golden offerings on the bar Riverhead's Green & Black stood out as very nice dark porter. The Ilkley Green Goddess was also of note, although at 6% needed to be treated with caution.



On the Saturday some branch members were invited to a Talk & Tasting event. It was also open to the public and there was standing room only by the start. Local brewers Pete from Brew Co. And Rich from Blue Bee were there along with local blogger Wee Beefy.

Charles Faram, the hope merchant, was the first speaker, who give an informative and entertaining talk on the origins of the hop in Britain, how it grows, is harvested and processed. He was followed by Ali Capper who is a hop farmer and recently appeared in CAMRA's monthly newspaper What's Brewing?. She gave a passionate talk on the hop industry in Britain and what separates our hops to those from abroad. While we don't have the climate over here for the extreme bittering hops of the new world, our hops are still valued across the globe for its great aromas. This was a call to brewers to use British hops wherever possible and for consumers to drink beers using them.

This was a call echoed by Paul Spencer, head brewer at Ossett Brewery. He talked us through the beers for the tasting and unveiled next year's monthly specials from Ossett, eight of which will be brewed with British hops. Of the beers in the tasting, the Great Newsome Autumn Bounty was delicious and Fernandes Green Gold was also very good.

Overall this was a really enjoyable festival which succeeded in celebrating the hop, both the vital flavouring of beer and the pub itself.

## Cathedral Beer Festival

After the Hop a few of us made our way to Sheffield Cathedral who were hosting their first ever real ale festival. It was put on in a large marquee at the front of the landmark building. There was a decent range of local beers with a few real ciders also available. Of particular interest were a couple from Timothy Taylors, neither of which were Landlord. I personally managed a few offerings from Blue Bee, Welbeck Abbey and Wentworth but there was plenty I didn't get a chance to try.

Hopefully this will be a regular addition to the Sheffield festival calendar. It seems people in this city can't get enough of going to places with a friendly atmosphere and a wide range of good real ale.

## Wetherspoons

Starting the following Wednesday was what is advertised as the World's Biggest Real Ale Festival, Wetherspoons beer festival kicked off at their many local pubs on the same weekend. On offer were the usual extensive range of rarities including beers brewed by foreign brewers in British breweries for something extra special. The festival runs until Sunday 11th November and each pub will have a different range of beers available. Well worth a visit to any of their pubs whenever you get the chance.



# 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  
[membership@sheffieldcamra.org.uk](mailto:membership@sheffieldcamra.org.uk)

For more contact info,  
please visit our website at  
[www.sheffieldcamra.org.uk](http://www.sheffieldcamra.org.uk)

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branch of the Campaign for Real Ale,  
230 Hatfield Road, St. Albans,  
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Email: [camra@camra.org.uk](mailto:camra@camra.org.uk)

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

## **TRADING STANDARDS**

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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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or 07760 308766

[treasurer@sheffieldcamra.org.uk](mailto:treasurer@sheffieldcamra.org.uk)

### **Design & Production:**

**Alun Waterhouse**

## **Advertising rates:**

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

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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 13th November 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...

**Tuesday 6th November 8pm – Branch meeting** Open to all our members to share pub, club and brewery news, catch up on campaigning news, vote for pub of the month and discuss any other branch business – over a pint or two of course. The venue for the meeting this month is the Bath Hotel on Victoria Street, Sheffield City Centre.

**Saturday 10th November 10:30am – Blue Bee Brewery tour & pub crawl** Blue Bee Brewer Richard Hough welcomes us to the 'Hive' for a brewery tour to learn how he brews the beer and what it tastes like freshly brewed! He will then take us on a tour by public transport of a number of pubs that serve Blue Bee beer, with lunch at the Rutland Arms. The tour is free, just pay for what you eat and drink. Please book places with our membership secretary, Mike Humphrey (get there by bus 53, 79 or 79A).

**Sunday 11th November 7:30pm – Beer tasting evening** Join our beer tasting panel, this month at the Hillsborough Hotel to try beers from Wood Street Brewery and create tasting notes and ratings for CAMRA's brewery database, which is used for the Good Beer Guide and more. (Langsett tram stop is nearby)

**Tuesday 13th November 8pm – Yorkshire Pub of the Year** As you will have read in last month's issue, the Kelham Island Tavern has been judged the winner of the Yorkshire Pub of the Year competition. Come down and join the celebrations as Yorkshire Regional Director Mick Moss presents the certificate.

**Tuesday 20th November 8:30pm – Beer Festival planning meeting** With the lessons learned fresh in mind from the wash up meeting of the 2012 beer festival, we begin planning the 2013 beer festival. The first job is forming an organising committee - If you would be interested in getting involved with the organisation of the festival please come along to this meeting, which is at the Gardeners Rest on Neepsend Lane (bus 53).

**Saturday 24th November 11:15am - RambAle** Our monthly country walk combining the exercise and scenery with a few stops at genuine country pubs. This month we start at the Castle Inn at Bolsterstone and walk to Bradfield. To get there, catch the yellow route tram from Castle Square at 11:20am and change onto the Supertramlink bus SL1 at Middlewood up to Stocksbridge. On the return, TM Travel bus 61 or 62 return us to Hillsborough Interchange for the tram back into town. Those with dogs unable to use the tram should instead use Stagecoach bus 57 at 11am from Sheffield Interchange.

**Tuesday 27th November 8:30pm – Beer Matters distribution, Social & Committee meeting** The monthly meeting of the branch committee at the Rutland Arms on Brown Street, Sheffield City Centre.

**Saturday 1st December 11:45am – Bradfield bus crawl** We utilise the bus service 61/62 to visit a number of great country pubs in Loxley, Bradfield and Dungworth with the option of visiting the Bradfield Brewery shop too. Meet at Hillsborough Interchange for the 11:55 bus (connecting buses and trams available from Sheffield City Centre).

**Tuesday 4th December 8pm - Branch meeting** Open to all our members to share pub, club and brewery news, catch up on campaigning news, vote for pub of the month and discuss any other branch business – over a pint or two of course. The venue for the meeting this month is the Riverside Bar on Mowbray Street, Kelham Island (buses 47/48/53/87).

**Saturday 8th December 6pm – Christmas Dinner Social** We enjoy a three course Christmas Dinner and beers at the Three Tuns in Dronfield. Please book menu choices at optional minibus seat with social secretary Richard Ryan. (those not using the minibus can get there on bus 43/44).

### Dronfield & District Sub-Branch

**Friday 9th November 7pm – trip to Rotherham Beer Festival** Our minibus will pick you up in Dronfield at a choice of the Three Tuns, Dronfield Arms or Coach & Horses and take you to the New York Stadium for Rotherham CAMRA's first beer festival, featuring a choice of around 45 real ales. The minibus will return you to the Dronfield area afterwards. Book seats via Nick Wheat.

**Wednesday 21st November 8pm – Branch meeting** All local members are welcome to turn up to share pub, club and brewery news, catch up on campaigning issues and get involve with branch business, including choosing which pubs will win awards and more! The meeting this month is at the Jolly Farmer on Pentland Road, Dronfield Woodhouse. You can get there on bus 43.

**Saturday 8th December 6pm – Christmas Dinner Social** Jointly with Sheffield & District branch, we enjoy a three course Christmas dinner and beer at the Three Tuns in Dronfield. Please book your menu choices in advance. You can get there on bus 43 or 44.

**Wednesday 17th December 8pm – Branch meeting** All local members are welcome to turn up to share pub, club and brewery news, catch up on campaigning issues and get involve with branch business, including choosing which pubs will win awards and more! The meeting this month is at the Travellers Rest in Apperknowle. You can get there on bus 15 or 253.

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

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