BEER APR 2013 MATTERS

THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

A THOUSAND YEARS OF SOCIAL NETWORKING



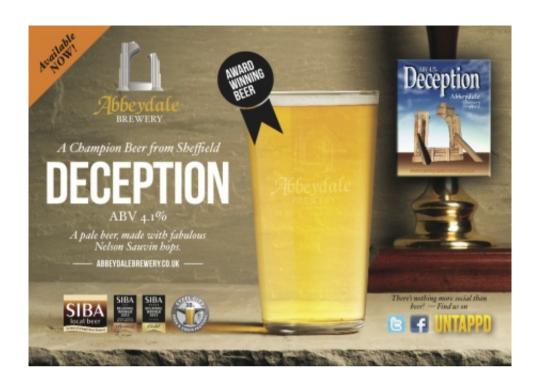


CAMPAIGN FOR REAL ALE

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DRONFIELD SUBBRANCH IS ONE YEAR OLD!

PLUS ALL YOUR LOCAL PUB, CLUB, BREWERY AND FESTIVAL NEWS







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ENJOY FACE TIME WITH FRIENDS AT YOUR LOCAL THIS APRIL

ommunity Pubs Month will run throughout April 2013. The aims of this campaign are to encourage pubs to organise and market a number of events in April which will hopefully result in more trade.

Community Pubs Month kickstarts a year's activity to help support CAMRA's key campaign of 'Raising the profile of pubgoing and increase the number of people using pubs regularly.'

Following April's Community Pubs Month, CAMRA will also organise pub campaigns with different themes in July, October and January.

THE HOP BREWERY NAMED 'BEST MICRO-BREWING PUB COMPANY'

PUBLICAN WIN FOR OSSETT

ssett Brewery, who operate The Hop bar in Sheffield City Centre has won an award for 'Best Micro-brewing Pub Company'. It is the first time Ossett Brewery has entered The Publican Awards and provided a great surprise to win on the first attempt.

The stringent judging process included three interviews and beer writer Pete Brown visiting Ossett Brewery and a good selection of the nineteen-strong pub estate.

Jamie Lawson was proud to accept the award, particularly as Ossett Brewery is one of the smallest companies to win such a prize. Jamie stressed it was a team effort with the great interaction between the brewery and pubs being particularly praised by the judges.



The judges identified events such as the recent showcase of Sheffield breweries at the Sheffield Hop and the forthcoming 'Inn-Festation' festival of Rat Brewery beers at the Rat & Ratchet in Huddersfield as examples of the fantastic interaction between the brewery and the pub sites.

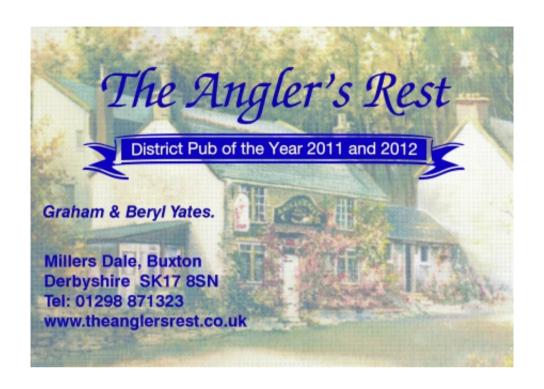


RAW WINS BEST BRAND

CHESTERFIELD BREWERY **WINS AT SIBA AWARDS**

aw brewery in Chesterfield got recognition for its brand at the recent SIBA Business Awards. The overall brand design won that category and the brewery was also highly commended for its pump clip design.









THE MOST ATMOSPHERIC BEER FESTIVAL OF THE YEARD



FRIDAY & 17th & 18th MAY 2013



2noon-11pm

TRIDAY - Blues Band "The Raul Evans Trio featuring Little Jim SATURDAY - "Dizzy Lizzy" Thin Lizzy tribute band

PLUS CIDERS, FRUIT WINES AND CONTINENTAL BOTTLED BEERS











ADMISSION BY ADVANCED TICKET £6.50 (£8 on the gate)

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- Barrow Hill Roundhouse Tel: 01246 472450
- Chesterfield Tourist Information Centre Tel: 01246 345777 Inc.
- The Chesterfield Arms, Chesterfield Tel: 01246 236634
- The Derby Tup, Whittington Moor, Chesterfield Tel: 01246 454316
- Speedwell Inn, Staveley Tel: 01246 474665
- Arkwright Arms, Sutton-cum-Duckmanton Tel: 01246 232053
- The Fat Cat, Sheffield Tel: 0114 249 4801
- Old Poets Corner, Ashover Tel: 01246 590888
- The Alexandra, Derby Tel: 01332 293993
- The Crown, Beeston, Nottingham Tel: 0115 925 4738

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



SHINY NEW RUSTLESS

SHEFFIELD BREWERY STAINLESS CENTENARY CELEBRATIONS CONTINUE

heffield Brewery Co. is now selling its new special *Rustless*, a 4.6% amber ale. This was the name originally used to describe Harry Brearley's discovery of the alloy which led on to the development of the name 'stainless' for which it became known around the world.

Pubs have been ordering our specials to coincide with the centenary celebrations and the Sheffield Brewery specials have been going down an absolute treat. Stocks

of specials are limited so look out for *Rustless* on the bar!



'MAGNA'IFICENT AWARDS

We picked up three hard won awards from the Magna Festival which saw what seemed to be record numbers in attendance at the leading beer festival in The North.

Our founding golden ale *Five Rivers* 3.8% won Gold in the Golden category. Another of our founding ales, *Crucible Best* won Silver in the Best category. Our recent special, *Staybrite* whisked away third in the Specials category.

Tim, head brewer, was delighted and it demonstrates the quality and consistency of our core range of ales. All available for direct delivery and through SIBA.

UNI STUDENT SUCCESS

Following on from last month's article we are delighted to report the success of the University of Sheffield's young brewery protégés who have won through to the AB InBev international competition stage national finals with their beer 114 which was brewed under head brewer's, Tim Stillman's, stewardship at the Sheffield Brewery. The name 114 is based on the number of students enrolled on the first day of the University in 1905!

Arjun Radha Krishna said "We are extremely delighted to be through to the next stage of the AB InBev Best Beer Competition – the UK heats! We are in top 8 out of over 130 entrants". These will take place at AB InBev's offices in Luton on Wednesday 20 March.

Fingers crossed for everyone involved!

STEEL CITY'S BACK!

fter a brief hiatus due to Gazza being a little preoccupied with his new Hopcraft venture and Dave swanning around the Middle East and Subcontinent, Steel City are back! The latest brew from the brick shed was brewed by Dave and Shazz (as Gazza was still putting the finishing touches to Hopcraft), and is named **Alestorm** after the celtic metal band. Alestorm is a return to pale n' hoppy, having a base of Pale Maris Otter and a bit of wheat malt, with a hop grist consisting of Columbus at First Wort, Warrior at boil (a total of 128IBU), and Galaxy and Riwaka after flame-off for a massive tropical fruit flavour. *Alestorm* is dry-hopped with Galaxy in the fermenter, and yet more Galaxy in the cask.

A variant for Doncaster beer festival, featuring kiwi fruit in the cask, is named *Aureol* and so fits in with both the festival theme, and organiser Lee's attempt to get as many female-brewed beers as possible (though Shazz did have a bit of help!).

April's brew will be *Walpurgis Nacht*, a Dunkelhopfenweissbier, while the minikit will be used for

something utterly insane! To celebrate Dave's 20,000th UK beer, there's only one thing to do – 20,000IBU! Nearly a whole kilo of Botanix Isomerised Kettle Extract to give the requisite bitterness, followed by an absurd amount of Galaxy and Columbus for flavour.

The brew will be split into two pins, one dry-hopped with Galaxy and called **20,000 Not Out** (Dave's first ever 'celebration' beer was Moor **2,000** Not Out, back in 1999!), the other dry-hopped with Columbus and named **20,000 Beers Under the Bar**. Look out for them in the Shakespeare and Sheffield Tap respectively.

WELBECK: NEWS FROM THE ESTATE

ell January wasn't as quiet as expected, and February has certainly flown by. We're currently sending out around 12,000 pints a week to our local pubs, so thank you to everyone who has been drinking it (all in the cause of supporting local business of course...).

Our beers have been in many beer festivals this season, including Chesterfield CAMRA, Derby Winter Ales, Rotherham Real Ale and Music, and Harrogate, to name just a few. We were pleased that our **Red Feather** 3.9% Amber Ale was voted runner up to Blue Monkey's *Ape Ale*, out of 36 entries.

We've got some great news about a lovely country pub just north of Worksop – **The Grey Horses Inn.** The Greys, which is in the centre of Carlton-in-Lindrick, will become the Welbeck Abbey Brewery tap, being a much needed home for our ales and events. You'll always be able to try two of our beers, plus their own unique brew, *Carlton Knight*, which is a session bitter at 3.8% ABV. They run 4 or 5 handpulls, all of which serve top notch LocAles, plus a few from slightly further afield.

Serving great pub food with regular specials, this village pub is the heart of the community and is well worth a visit. We're aiming to have an official launch of the brewery tap over the Easter bank holiday weekend, so if you're looking for something to do, please come and join us.

The Welbeck Farm Shop is a great little outlet for our bottled beers, and soon you will be able to purchase our new glasses, bottle openers and clothing from this shop. It's based on the Welbeck Estate itself and also stocks many other local breweries so is a fabulous place to visit for a day out.

Project Venus is going from strength to strength and you may have seen a fair few reports in the press. Claire at Welbeck will be hosting the next brew day at the end of March. We aim to brew a red beer, although the

exact details are not yet decided.
We'll of course have a launch night with the beer at The Grey Horses Inn at the start of April, so keep an eye out for details of that.

You may remember at Christmas, we teamed up with a number of Wetherspoons in South Yorkshire to brew *The Wether Outside is Frightful* which was a rich chestnut brown winter ale at 5.5% ABV. Spring will see the launch of *Here's to Better Wether* refreshingly light hoppy ale at 4.7%. Please keep an eye out for it and let us know what you think.

Of course we have been brewing plenty of different beers over the past two months. *St. James* 4.0% Ruby ale was brewed in February, and was so popular we've had several requests for it to be made a permanent beer! Following a successful February, we are brewing two specials in March: *Dark Horse* and *Calypso*.

Dark Horse 4.8% ABV. A special Dark Ale brewed with hops from 3 continents, to give a complex citrus aroma that mingles with the burnt roast flavour of dark malts and adds a hint of spice. The dry hop addition of New Zealand and West Coast American hops gives an extra fruity zing.

Calypso 5.4% ABV. A single hopped American style IPA. At 5.4% and with bucket loads of tropical fruit

'Calypso' hop, this is one for those hop-heads.

Next month will see the comeback of **Slovak**

Paradise 4.5% ABV. This pilsner-like blonde is brewed with lager

malt for a dry finish. Dana hops from Slovakia give it a thirst quenchingly Eastern Europe zing.

Claire Monk

Welbeck Abbey Brewery



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!



Gardeners Rest



Real Ale pub with up to 12 hand-pulled beers, including Sheffield Brewery beers. Bar Billiards, live music, Quiz Night.

WHAT'S ON.....

Wed 27th Mar John Keane Session 9pm

Wed 3rd April Tracey's Session 9pm

Fri 5th M & J Blues 9pm Sat 6th Jim O'Mahoney 9pm

Wed 19th On the Back Porch 8.30pm

Fri 12th John Keane Session

9pm

Thurs 18th Scandi Session 9pm
Fri 19th Jackalope Tales 9pm
Wed 24th John Keane Session

9pm

Thurs 25th Galactic Session 9pm

Other events to be confirmed.

QUIZ NIGHT Every Sunday night from 9pm

Free general knowledge quiz

WORD FROM THE HIVE

pril sees the return of the World Snooker Championship to Sheffield. In support of the event, Blue Bee is once again producing the Snooker Beers. *Brown Ball* (worth 4) comes in at 4.0%, *Blue Ball* (worth 5) is a hoppy 5.0%, and *Pink Ball* (yep, 6) is 6.0% ABV. The second of the pUnK-tuation series has been launched. *Shriek!* is a 4.4% pale ale using all-English hops,

this time round a mixture of Admiral and Progress. And important to note that it was mashed in to the accompaniment of The Ramones' classic "Blitzkrieg Bop". Loud.

And last, but not least, the Brewery has spent some of that there money on buying a van. So no longer will the trusty, rusty Astra be (ab)used as the Brewery Dray. Progress indeed.

ACORN CELEBRATES DEBUT EP

ew brew for April is *Tarnlife* 4.5%, a pale bitter brewed with American Cascade, Centenial and New Zealand Super Alpha hops. The beer has been brewed to celebrate the release of The Bar-Steward debut EP of the same name. A contribution from sales of the beer will go to the Barnsley Hospice.



DRONFIELD'S FIRST BEERS

ronfield Brewery's first beer, *Dronfield Amber*, went down pretty well at the beer festivals at Magna and The Hop as well as various pubs and many kind words have been said about the beer to brewer Rob, although he is still looking at some tweaks for when he next brews this beer.

The second beer in the range – *Dronfield Citra* - has now been brewed at Wood Street and is in the fermenting tanks as this is

being written. The name of this beer should suggest what the beer will be like – it is pale and hoppy with the dominant hop used being of the Citra variety which brings a citrus fruit character to the beer.

The third will be **Dronfield Gold** which will be brewed with
Brewers Gold hops which should
bring aromas and flavours to the
beer reminiscent of woodland
fruits such as blackberries,
gooseberries etc.

KELHAM BATTLES

elham Island's very own Light v. Dark battle is in full swing. 3 new dark and 3 brand new light beers with fantastic Jim Connolly artwork (see p16).

Tin Can Avenger 3.8% appeared in February, Dunkel **Devastator** 5.6% is in the pubs now and there are four more to come and for April. We have Gentlemen Death 6.0% Baltic porter (see our ad), a devilishly delicious dark Baltic porter brewed with the darkest of roasted malts and Polish hops. The aroma is sweet. toasted and seductive, the malty body is dangerously smooth and the after flavour is silky satisfying and luscious.

For the children of the 70s we have another brand new offering, **20th Century Boy** 4.8% pale well hopped ale. A revolutionary selection of the best new world hops imported from Australia skilfully blended for a stupendous aroma of apricot, lychee, passion fruit and

passion fruit and melon. A glam rocker of a straw coloured ale so invigorating it'll take you to T-Rextacy.

If your pub hasn't received its Kelham Calendar, which details our specials for the year, drop us an email and we'll post one out.

Mick Greenhough Kelham Island Brewery



THE GREAT BRITISH HOME BREW CHALLENGE 2012/13

by Alex Buchanan Thornbridge Brewery

raft brewing has had a resurgence across the world during the past few years and is having a fantastic influence on the brewing industry in the UK. With

over 1100 breweries now operating, the range of beers styles available has never been greater.

Many of the beers brewed in today's new wave of breweries are

brewed by professionally qualified brewers, others brewed by those that have developed skills through brewing at home. This reflects the tradition of brewing beer in the UK which until the advent of commercial breweries was in the main done at home and often by the woman of the house.

After a successful launch of the Great British Home Brew Challenge in 2011, the 2012/13 competition was launched in late November and last week the judging took place.

Jim Harrison, Thornbridge MD, explains "A considerable number of home

> brewers develop great quality beers that can never be appreciated by a wider drinking public. The Home Brew Challenge provides home brewers with an opportunity

to match their beers against those of other enthusiasts, and have them tasted by a panel of expert beer judges".

The judges included top beer writer Pete Brown, Master Brewer Alex Barlow and last vear's winner Paul Carruthers who said "It was an enormous honour to be invited by Thornbridge to be on the judging panel this year. The standard of entries ridiculously high, and I'm clearly going to have to get some practice in if I'm going to be able to compete next year and try to regain the title!"

After hours of tasting the judges announced Roc Fall, a 4.3% Best Bitter brewed by Tom Wright of Woking, as this year's winning beer.

A delighted Tom said "It's always rewarding when people like your beer but to get that recognition from professionals is fantastic. I'm really looking forward to seeing my beer in pubs, not only that, but having the opportunity to brew it with the guys from such a well respected brewery as Thornbridge is an experience that will be extremely hard to beat".

Tom is already planning his trip to Thornbridge to get involved in the brewing of *Roc Fall*. Once brewed it will be made available throughout Nicholson's 80 pubs across the UK.

Ben Lockwood, Brand Manager for Nicholson's, another judge in this year's final, said "The very high standard of the beer entered into the 2012/13 competition is a testament to the quality being produced by home brewers. We are delighted to be able to offer Tom the chance for his beer to be available in our pubs as the pub remains, of course, the best place to experience great British beer."

Lockwood's comments are echoed by Greg Hughes of Brew UK: "The standard of the beer entered into the competition is a testament to the quality being produced by home brewers. Slowly the traditional view on home brewed beers is changing. Home brew is no longer a substandard, poorly made product but a high quality, carefully produced, craft beer."

THE FULL LIST OF ALL GREAT BRITISH HOME BREW 2012/13 CATEGORY WINNERS

Milds:

Daniel Judge, Sheffield

Standard Bitters: Mat Breslin, York

Best Bitters: Tom Wright, Woking

Porters, Stouts and Old Ales: Gareth Reid, Fife

Premium Bitters: Lee Spence, Wirral

Strong Bitters: Alec Wallace, Birmingham

Speciality Beers: David Pilbeam, Horsham

BEER WARS

THE SHEFFIELD VARSITY BREWING CHALLENGE

t Thornbridge we are keen to encourage aspiring brewers to try and make new and exciting beers. With **Brew Team 2013** we gave the opportunity to two teams, one from each of the Universities' real ale societies, to come up with some exciting new beer recipes. We assigned each team with one of our brewers to help them with their recipes and the brewing and then we let them turn their ideas into reality in our Hall Brewery.

Sheffield Hallam University

were first up and after narrowing down their options they decided on a recipe for a 5% spiced red ale named *Karha* (a name that means a mix of spices for a specific purpose), the beer was well hopped with English, Slovenian and American varieties and has chai spices to accentuate the flavours. They brewed at our Hall site working closely with our brewer Ben Wood, who had helped them

develop the recipe, to create the final beer

The University of Sheffield followed Hallam the next day with our brewer Matt Clark on their side as they brought their brewing team of their real ale society. They named their beer *Brearley* as a tribute to Harry Brearley, the Sheffield born metallurgist who is credited with having invented stainless steel. The team created a 4% amber ale flavoured thoroughly using an array of New Zealand hops.

The beers were launched in early March across all good pubs in Sheffield and were available at the SIBA BeerX event at Ponds Forge. The Bath Hotel (66-68 Victoria Street, Sheffield, S3 7QL) will have both beers available side by side from so that both teams will be able to see their beer creations being enjoyed by drinkers and will have the opportunity to vote on their favourite.



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.

2 Meals for £10 Monday - Saturday 12 - 9pm

The Hillsborough and Wood Street Brewery's 1st Birthday Party

Saturday 30 March from 7pm Free Buffet and Live Music from Refugee

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

Special Events

Sat 6th April - Amelia Carter Band Sat 27th April - The Classics Sat 11th May - Refugee Sat 18th May - M & J Blues

Open:

Sunday - Thursday 12 - 11pm Friday & Saturday 12 - 12



ROOSTER'S LAUNCHES NEW RANGE OF BOTTLED BEERS

R ooster's has launched a new range of bottled beers, which will be distributed throughout the UK.

Having developed a reputation for brewing a range of highly regarded cask beers since the Brewery was established in 1993, beer drinkers will now be able to enjoy Rooster's beers in the comfort of their own home. A wider range of pubs, bars and restaurants, particularly those who are not in a position to serve beer via a hand pump, will also have access to Rooster's beers.

Tom Fozard, comments: "It's a little bit overdue, but we're really pleased to finally have our beers in bottles and believe that the three beers we've decided to enter the market with will appeal to beer drinkers across the scale, whilst also looking the business on the shop shelf and in the fridges of bars and restaurants."

The beers being launched are *Yankee*, the Brewery's flagship beer, 4.3% ABV original pale ale (the first of its kind in the UK to use the Cascade hop from the USA), *Fort Smith*, a 5.0% ABV

India Pale Ale and *Londinium*, a 5.5% ABV traditional coffee porter that has brewed in collaboration with Taylors of Harrogate, an independent coffee merchant local to Rooster's, whose After Dark blend forms part of the recipe for the beer.

Head Brewer Oliver Fozard adds: "We've been working hard for the last six months to ensure that the beers are represented in the best possible way when poured from the bottle, as there are a lot of differences between that and beer dispensed from a hand pump. We're really pleased with the final product."

















YORKSHIRE PUB OF THE YEAR 2012

KELHAIVI SLAND TAVERN 62 RUSSEL STREET, S3 8RW - 272 2482 AT LEAST 12 REAL 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

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SUNDAY ROAST
COFFEE AND CAKE FOR £2.95

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COLD QUEENS HEAD

THEOLDQUEENSHEADSHEFFIELD



RUTLAND ARMS

BROWN STREET, SHEFFIELD CITY CENTRE

his month's Pub of the Month winner, as voted for by our members, is also the branch's current Cider Pub of the Year.

However despite the range of 6 tradional ciders and perries always available, the food almost attracting a cult following (with

the likes of the Slutty Rutty Butty, Cider Pig, Pimp My Salad and the Halloumi burger), and the home made chocolate brownies being famous on Twitter... the pub is actually best known for its beer!

The Rutland is the main outlet for **Blue Bee Brewery**, with *Nectar Pale*, *Bees Knees Bitter* and *Lustin for Stout* normally on the bar with the occasional appearance of *Tangled up IPA* or a Blue Bee seasonal. The rest of the 8 handpumps are filled with an

ever changing range of guest beers. Marston's Jennings *Cum*berland Ale also makes a regular appearance on the bar due to having a loyal following.

Meanwhile the keg taps are now home to a selection of 'craft keg' beers including *Freedom* lager and what manager Joe sometimes refers to as 'Sports Beers', usually from Magic Rock – these are stronger beers that normally don't sell quick enough to remain fresh if on cask.

Most beers are served in oversized lined glasses, a consumer friendly policy that ensures that event if you have a beer with a good head you still get the full measure you paid for.

The Rutland is a small, traditional pub with the tiled exterior and windows (well most of them) saved from its days as a multi-room Gilmour's pub. Despite the classic characteristics, the atmosphere is added to with a changing exhibition of art on the walls, juke box, chalk boards (some of them helpful, some amusing) and a fairly young, fun and friendly team

behind the bar (and a great team in the kitchen too!). And the Lego Rutland!

There is a regular programme

of events including the Thursday night quiz, Missie Cindz Pud Inn Club, live music and more with various groups, societies, meetings and functions accommodated in the upstairs function room. They also hold Cider festivals from time to time.

The pub opens at midday daily until 11pm Sunday to Wednesday and midnight Thursday to Saturday. Food is served until 9pm every day except Sunday, when the kitchen closes at 6pm.

We'll be presenting the Pub of the Month winner's certificate to Joe and the team on the evening of Tuesday 9th April, come on down and enjoy the party that I'm sure will be thrown (any excuse at the Rutland – they hold a party when they switch the Christmas lights on!) from 8ish.



YOUR PUB NEEDS YOUR VOTE!

ur Pub of the Month award is a bit of positive campaigning, highlighting local pubs that consistently serve well kept real ale in friendly and comfortable surroundings.

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity. All CAMRA branch members are welcome to vote at branch meetings or on our website at sheffieldcamra.org.uk/potm. It's not one pub against another, simply vote YES or NO as to whether you think the pub should be PotM. If we get enough votes in time we will make the award.

Nomination forms are available at branch meetings. The pub must have been open and serving real ale for a year and under the same management for 6 months. Winners compete alongside our Good Beer Guide entries for branch Pub of the Year, the winner of which is entered into the national competition.

The list of nominees includes which buses to take if you fancy a trip to try them out:

Dada Bar

Trippett Lane, City Centre

DEVONSHIRE ARMS

Dore (buses 70/M17)

THE HARLEQUIN

Nursery Street, Bridgehouses (buses 47, 48, 53, 87)

THE MUSEUM

Orchard Lane, City Centre

THE NEW INN

Gleadless Common (bus 51 or tram to Hollinsend)

OLD HORNS INN

High Bradfield (buses 61/62)

THE PLOUGH INN

Low Bradfield (buses 61/62)

THE RIVERSIDE

Mowbray Street, Kelham Island (buses 47, 48, 53, 87)

THE THREE MERRY LADS

Lodge Moor (bus 51)



TOOL MAKERS BREWERY SHEFFIELD

Try our range at
THE WOODSIDE TAVERN
(formerly The Forest)
48 Rutland Street, Sheffield, S3 9PA

6-8 Botsford Street, Sheffield, S3 9PF
ORDER SOME from Marion (07956 235 332) or Olie (07931 333 316)
info@toolmakersbrewery.co.uk

PLANS ARE AFOOT TO DEVELOP AN UNUSED PATCH OF GRASS NEXT TO WALKLEY'S BLAKE HOTEL INTO AN 'EDIIBLE PUB GARDEN'

he piece of land, which was historically housing and is owned by Sheffield City Council, attracts litter and is currently unused, however two local groups are working to create a community-led food growing space linked to the pub.

The idea has gained support from numerous local residents and pub regulars, and a recent event at the Blake collected ideas and proposals from people interested in the scheme.

The pub's landlord, who also runs Heeley's Sheaf View, hopes that the new garden will provide an extra outdoor space for the pub and build on its function as a social hub in the area.

The idea of an allotment space situated at the centre of a housing area allows this to be more accessible to local residents; in particular those who want to participate or learn about food growing without the commitment or cost of talking on an allotment.

The proximity of the Blake has led to numerous pub-related growing ideas, from hops to apples for juicing and cider-making to potatoes for crisps. It is also hoped that some of Sheffield's local breweries may become involved, by providing spent hops for use as compost, or by creating themed ales for example.

If the Edible Pub Garden proves successful this could become a model for other pubs in the city and beyond, with interesting possibilities for those with kitchens that could use fresh produce, herbs or salads in their dishes.

The project is being led by Grow Sheffield and Transition Crookes/Walkley (two Sheffield-based organisations promoting food-growing and positive responses to climate change and peak oil respectively) with support from Studio Polpo, a local social enterprise architectural practice.

For more info see: ediblepubgarden.wordpress.com, @ediblepubgarden on Twitter, or email Mark at mark.parsons@studiopolpo.com.



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INN BRIEF

SHEFFIELD & DISTRICT

The Dog & Partridge on Trippet Lane is open again and not only well on its way of becoming a proper local pub again but also one with a bigger choice on the bar than before! The Dog now boasts a range of 5 cask beers on handpump with a sixth dedicated to real cider. There is currently a discount for CAMRA members too, show your membership card when ordering your beer to get a 10% discount.

This end of Trippet Lane is now a bit of a good pub and beer hotspot offering a mini pub crawl with **The Grapes** a few doors down and **Dada** across the road!

The New Inn at Gleadless Common is putting on a beer festival from 19th to 21st April with around 15-20 cask ales and a selection of traditional ciders. Live music will feature on the Saturday and Sunday. The pub is easy to get to, bus 51 passes right outside or Hollinsend tram stop is just a few minutes walk away.

A couple of pubs that are reportedly about to be converted into Sainsburys Local convenience stores – **The Hadfield** at Crookesmoor and the **Bradway Hotel** in Bradway.

The Three Cranes on Queen Street in Sheffield City Centre reopened on 18th March.

A couple of gongs in the SIBA business awards held recently for local pubs. Awards for 'Best SIBA Local' went to the **New Barrack Tayern** and the **Ranmoor Inn**.

The Old Queens Head next to Sheffield Bus Interchange has had a thorough refurbishment and is now looking very smart, without losing its character! A choice of Thwaites beers are available on the bar and food is also available.

DRONFIELD & DISTRICT

Bridge Inn, Dronfield is being run by temporary management. No prospect of real ale until a permanent tenant is found!

Paul and Anna took over **The Tickled Trout**, Valley Road, Barlow in December. Since then they have reintroduced cask ale. Currently they offer a single hand-pulled beer from the Marston's range (currently **Jennings Bitter** at a ridiculous £2.20 per pint) with a second coming on. Snacks and meals from a varied and exciting menu. Prices very reasonable. Open seven days per week.

Jazz in S18. Anybody interested in playing, appreciating or hosting (real ale preferred) live jazz music with the aim of forming a club/society? Please contact Roger Hepworth at rogerhep@gmail.com or 01246 413431. Current venues are The Travellers Rest, Apperknowle (every Monday 8:30 or 9pm) and The Manor House, Dronfield (first Tuesday each month 8pm).

The Blue Stoops on Dronfield High Street no longer serves real ale. Reportedly, "It may be on round about Christmas!"

Kelly Ryan, of Good George Brewery in New Zealand, used to brew at Thornbridge Brewery and live in the flat above the **Coach** & **Horses** pub in Dronfield, where his partner Catherine was manager. Kelly has been in the UK to brew a special Good George beer in collaboration with Batemans, which will feature in the Wetherspoons International Beer Festival. Kelly was in Sheffield with a number of other respected brewers (including Garrett Oliver from Brooklyn Brewery, USA and Mark Tranter who has recently left Dark Star brewery) for the SIBA conference and chose to drop in the Coach & Horses for a pint and to say hello to the old regulars, including a number of Dronfield CAMRA members.

The Old Pump (former **Peacock**) at Barlow is under new management (with new menu).

The Talbot Arms in Dronfield Woodhouse was expected to reopen over the Easter weekend following a refurbishment. It now describes itself as a family pub and will have real ale available.

PUBLIC TRANSPORT

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CLUBS OF THE YEAR

longside CAMRA's Pub of the Year competition, there is also a Club of the Year award. Venues such as working men's clubs, sports and social clubs, student unions etc. where entry is restricted to members only, either all or part of the time go into this competition, which promotes those clubs that make an effort to put on a choice of good quality cask beers.

Each branch of CAMRA choose a local Club of the Year via a members vote, which then gets entered into the county round of the national competition, which sees them visited by a number of CAMRA judges whose combined scoring will choose the regional winners, which could then potentially end up as finalists in the national Club of the Year competition.

Sheffield & District branch and the Dronfield Subbranch have both chosen winners, which will go into the Yorkshire and Derbyshire competitions respectively.

SHEFFIELD CLUB OF THE YEAR

The Sheffield winner is the University of Sheffield Student Union's Interval Café Bar. This busy venue is the smarter of the Union bars and serves a full food menu. It is also often used as the meeting place for the Real Ale Society, who launched the *Bees Knees Bitter* they had brewed at Blue Bee Brewery with Paul Blomfield MP here.

The bar has several handpumps

with a few favourite local beers appearing regularly, additionally they have a weekly mini beer festival showcasing one brewery. The management team here of Chris Aucott and Richard Bateman are passionate about good beer and presenting the choice to their student audience. They are also behind the Union's annual beer festival, which takes place over the Mayday bank holiday weekend, which sees a big temporary bar built in the Raynor Lounge with a range of over 50 real ales served on gravity, this event also sees a tent serving real cider in the Union Gardens.

Interval is open to the public during the daytime if you would like to find out for yourself why we think it is an award winner (for specific hours please check with the venue before visiting).

DRONFIELD CLUB OF THE YEAR

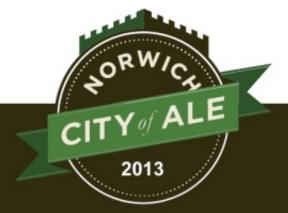
The Dronfield winner is the Hill Top Sports & Social Club. This well supported venue has a busy schedule of events appealing to all the family including live music, childrens discos and the twice annual beer festival (the next one is held on the Mayday bank holiday weekend). The club has several pool tables and TV screens showing sport as well as a more relaxed lounge area.

The L shaped bar features a range of real ales, normally three handpumps with a well known national beer brand and a popular local beer such as Bradfield *Farmers Blonde* with the third now dedicated to Dronfield Brewery beer. The aforementioned beer festivals sees extra handpumps installed for the occasion.

Watch this space for details of the presentations.







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This could be the template for the beer festival of the future" Darren Norbury. Beer Today



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DRONFIELD'S YEAR OF ALE

It's been quite a year for the newest subbranch of CAMRA!

ust over a year ago a meeting was arranged for anyone interested in real ale to attend a meeting at the Green Dragon in Dronfield to discuss the possibility of forming a subbranch.

The regional director of CAMRA was hugely encouraged by the enthusiasm found at this meeting and immediately gave the go ahead for a new subbranch of Sheffield CAMRA (plus parts of Chesterfield CAMRA) to be formed to cover the S18 postcode area. From this standing start Dronfield and District CAMRA has over 110 local members and growing.

The aims of Dronfield CAMRA is to support the growing number of pubs and clubs that sell real ale locally and to promote Dronfield as a place where quality real ales are to be found. Since the launch of this branch it has been noted that more and more pubs now stock quality local real ales, the choice of delicious ales has never been as good in Dronfield.

During this last year Dronfield CAMRA has met at least twice monthly to discuss the beers and ciders available at Dronfield's pubs and to arrange social get togethers either within Dronfield or to visit beer festivals, brewery trips and to distribute Sheffield's Beer Matters magazine.







PUB OF THE YEAR AWARDS

At one of the first meetings it was agreed that Dronfield CAMRA would like to recognise the pubs in Dronfield by making an award as the Pub of the year, this was to be based upon the quality of the beers available, the atmosphere of the pub and the service offered by the landlord and staff. It was decided that with such a diverse style of pub available within Dronfield that two awards be made, one for a town pub, the other to be awarded to the rural pub of the year.

TOWN PUB OF THE YEAR

Dronfield & District CAMRA's Town Pub of the Year for 2012 is **The Three Tuns** on Chesterfield Road and has become a favourite for real ale drinkers from both the Dronfield district and further afield. Special events throughout the year add to the winning formula of up to 12 cask ales (mainly showcasing the beers from Spire Brewery plus ever changing guest ales always available) plus traditional ciders and hearty food. The picture

shows the friendly and vibrant Three Tuns bar staff plus Dave McLaren and Sarah West from Spire Brewery having received the award from branch chairman, Rob Barwell.

COUNTRY PUB OF THE YEAR

The 2012 country pub of the year for Dronfield District was awarded to the **Rutland Arms** in Holmesfield. This hugely popular country pub at Cowley Bar has seen its range of impeccably kept real ales rise to 6 since Gary Fantom and Lucie Thacker took over. Theakston Best Bitter, Black Sheep Bitter and Castle Rock Harvest Pale are

the permanent house beers plus three additional rotating guest ales. With its rural charm and roaring open fire, this unspoilt warm and cosy gem of a pub is the perfect place to unwind enjoy a pint of good honest real ale. Gary and Lucie are pictured below receiving their Country Pub of the Year award, again from CAMRA branch chairman, Rob Barwell.

Visit the branch website at www.dronfieldcamra.org.uk to keep up to date with details of local meetings and social events. The branch also has a Twitter feed @DronfieldCAMRA and a Facebook page.



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ello and welcome again to your monthly guide to beer festivals that are taking place around our region - or a reasonable train ride away!

APRIL

NEW MILLS



Starting off April is New Mills Beer Festival at Chalkers Snooker Club. Sponsored by Buxton Brewery, it will be raising funds for Kinder Mountain Rescue. It's open from midday until 11pm. admission is free and there's live music on the Saturday night. Direct trains operated Northern run from Sheffield to New Mills Central from where it's a 20 min, walk or a short bus ride.

DONCASTER THU FRI SAT 11 12 13

Doncaster CAMRA hold their beer festival at the College Hubs building. From Sheffield there are plenty of trains along with the X78 bus to Doncaster, all go into the Interchange from where it is a few minutes walk past Tesco and alongside the canal to the venue. The festival opens from 6pm-11pm Thursday and 11am-11pm Friday and Saturday with a range of 125 real ales plus traditional ciders and foreign beers. Entry is free for CAMRA members, between £2 and £6 depending on session for others. Live entertainment is featured on Friday and Saturday nights, food is available until 9:30pm.

www.doncasterbeerfestival.co.uk

HIIIT





Hull CAMRA are at the Holy Trinity Church for their beer festival, quite a unique setting for a beer festival! The festival boasts

a selection of around 115 real ales plus a selection of traditional ciders and foreign beers. The festival is open from 12pm-11pm on Thursday, two sessions on Friday - 12pm-4:30pm and 6pm-11pm and on Saturday 12pm-8pm. Entry is free for CAMRA members, between £1 and £5 for non members depending on session. The venue is about 10 minutes walk from the railway station, direct trains run from Sheffield every hour operated by Northern.

www.hullcamra.org.uk

THE NEW INN FRI 20 21





More locally that weekend, The New Inn at Gleadless Common are holding their inaugural beer festival. This will feature between 15 and 20 real ales and a small selection of traditional ciders. with live music Saturday and Sunday night. Bus 51 passes the pub or it's a few minutes walk from Hollinsend tram stop.

MAY

SHEFFIELD UNI UNION

Into May now and the Mayday bank holiday weekend sees the annual University of Sheffield Student Union Beer & Cider Festival, organised by the management of the Interval Café Bar (Sheffield CAMRA Club of the Year no less) with a little help from the University Real Ale Society. It is expected to follow the usual format with the beer festival bar in the Raynor Lounge all day Friday and Saturday featuring around 50 real ales plus a small selection of other craft beers on bottle or keg along with a cider tent in the Union Gardens and additional beers and food in the Interval Café Bar, There is

also normally a cider Sunday, on this day the beer festival is over but the cider tent remains open and a hog roast takes place. Entry to the festival is free and it is open to the public. Access via Interval is from the Western Bank concourse (the other end to Octagon).

BARNSLEY









Also the same weekend is Barnsley CAMRA's beer festival tent at the Elsecar Heritage Centre's Music & Steam Festival. which also involves steam trains running. The beer festival element offers free entry and is open from midday until 11pm each day with a choice of up to 60 real ales. There will also be charity fundraising events here for Prostate Cancer UK.

www.barnslevcamra.org.uk

RARROW HILL





The popular Barrow Hill Rail Ale Festival gets bigger every year and is in and around the railway roundhouse. During the daytime there are steam train rides and in the evening there is live music. A whole raft of food outlets cater for festival goers all day. The festival offers a range of around 200 real ales and foreign beers plus a massive range of traditional ciders plus fruit wines. Admission tickets cost £8 on the gate or £6.50 in advance (advance tickets are available in Sheffield from the Fat Cat), CAMRA members get their first drink included. A volunteer run shuttle bus will operate from Chesterfield town centre (doughnut roundabout), railways station and Whittington Moor (Derby Tup pub) every 30

minutes at the most popular times, hourly the rest of the day. There is no fare payable on the bus but a donation to the upkeep of the heritage bus fleet is considered good form. From Sheffield there are frequent and fast trains to Chesterfield. additionally Stagecoach buses 43, 44,50, 50A, 71 and X17 go there (the X17 being the fastest bus).

www.barrowhill.org

INCUIN

Lincoln CAMRA's beer festival is held in the Drill Hall with over 100 real ales plus cider and perry.

NEWARK



Newark CAMRA's beer festival is 24th to 26th May at the Riverside Park (near Newark Castle Station) with over 140 beers plus cider and perry.

STOCKPORT 30





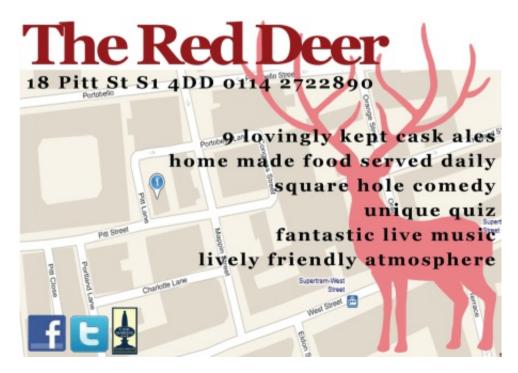
Stockport CAMRA beer festival takes place at Edgeley Park stadium from 30th May to 1st June with about 80 beers.

More on these next month.

SUMMER

Also looking ahead, the Three Valleys Festival in the Dronfield area takes place on Saturday 8th June and the Kelham Island Tavern normally hold their midsummer solstice beer festival in June too. The Rising Sun at Nether Green hold their Sunfest in July.





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Tuesday 2nd April Jazz Jam Session (All welcome to watch or join in)	8pm	8pm (Fantastic Live Jazz Band) Thursday 18th April Blitz		
Thursday 4th April The Killerwats (Excellent Live Band)	9pm	(Fantastic Rock Band) Saturday 20th April Rockett 88	9pm	
Saturday 6th April	9pm	(Excellent Live Band)		
Frank White (Local Legend back again)		Sunday 21st April The Hip Drop Do	3-7pm	
Sunday 7th April The Hip Drop Do	3-7 pm	(Sunday Session) with DJ's Moonmonkey and Nicky P.		
(Sunday Session) with DJ's Moonmonkey and Nicky P.		Monday 22nd April Traditional Folk	8pm	
Tuesday 9th April Traditional Folk Music Night	8pm	Music Night (All welcome to watch or join in)		
(All welcome to watch or join in)		Thursday 25th April	9pm	
Thursday 11th April Stifler's Mom	9pm	Mahogany Newt (Fantastic Live Band)		
(Fantastic Live Band)		Friday 26th April	8.30pm	
Friday 12th April The Hip Drop (Soul/Funk/Blues Special)	8pm	North'n'South (DJ Night Special for the last Friday of the month)		
Saturday 13th April The Band with No Name	9pm	Saturday 27th April Piston Broke	9pm	

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BRANCH CONTACTS

SHEFFIELD & DISTRICT

MARCH

OSSETT COACH TRIP 29

5:30pm. Our coach picks up from the Old Queens Head by Sheffield Interchange to take you to Ossett Brewery for a tour. Please book seats in advance with Richard Ryan.

APRIL

TUE 2

RRANCH AGM

8pm. The formal annual general meeting to elect the committee for the year ahead, scrutinise the branch accounts and find out the winner of our Pub of the Year competition. You can also share pub, club and brewery news, vote for pub of the month and discuss campaigning business - all over a pint or two. The venue is the upstairs room at the Red Deer on Pitt Street, Sheffield City Centre.

PUB OF THE MONTH

8pm. Members have voted for the Rutland Arms on Brown Street, Sheffield City Centre as this months winner. See the article for more details.

FESTIVAL PLANNING TO THE

8pm. Arrangements continue to be discussed for our Steel City Beer & Cider Festival planned for this October. The meeting venue this month is the Ale House on Fraser Road, Millhouses (off Archer Road near Sainsburys). Get there on bus 87.

BM DIST. / COMITTEE MEET. 35

8pm. If you have signed up for a magazine delivery run come down and collect your supply and

have a pint with other distributors at the Rutland Arms on Brown Street, Sheffield City Centre. The committee meeting follows in the upstairs room.

WALKLEY WALKABOUT

8pm. We meet at the Cobden View in Crookes then do a pub crawl via the Hallamshire House, Closed Shop and Springvale to the Blake. Get there on bus 52 (and back on bus 31).

ROTHERHAM RAMBALE SAT 27

11:15am. Our monthly walk in the countryside, taking in a few good beer pubs along the way. This month we walk from Whiston to Woodhouse via Aughton. To get to Whiston, catch the 11:24 train from Sheffield to Rotherham then the bus from Rotherham 20 Interchange, A South Yorkshire Daytripper ticket costing £6.30 will cover all travel in connection with this walk.

TUE 7

RRANCH MFFTING

8pm. Our usual monthly meeting to discuss pub, club and brewery news, vote for pub of the month and discuss branch business - all over a pint or two. The venue this month is the Broadfield on Abbeydale Road. Buses 10, 10A, 75, 76, 87, 97, 98, 218 go there.

DRONFIELD & DISTRICT

APRIL

SUBBRANCH MEETING 45

8pm. We discuss pub, club and brewery news, vote for our pub awards, arrange socials and get

CHAIRMAN

Andrew Cullen

07554 005 225 chairman@sheffieldcamra.org.uk

PRESS AND PURI ICITY

Dave Williams

07851 998 745 press@sheffieldcamra.org.uk

MEMBERSHIP

Mike Humphrey

membership@sheffieldcamra.org.uk

SOCIAL

Richard Ryan

07432 293 513

CAMRA Sheffield & District is a branch of CAMRA, 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW. www.camra.org.uk

up to date on campaigning news. This month's venue is the Royal Oak at Millthorpe. If you require a lift to the meeting from Dronfield town centre please contact Chairman Rob Barwell as there are no evening bus services in Millthorpe.

MAY

HILL TOP SOCIAL

8pm. We meet up at the Hill Top Sports and Social Club – our Club of the year award winner - to enjoy their beer festival which promises a vast range of ales along with food and entertainment! Bus 43 passes close.

MORE INFORMATION AND BOOKINGS

Contact Richard Ryan on 07432 293 513.



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