BEER SEP 2013 MATTERS

THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

HARVEST TIME

RICHARD HOUGH ON HOMEGROWN HOPS

VOLUNTEER FOR THE FESTIVAL!

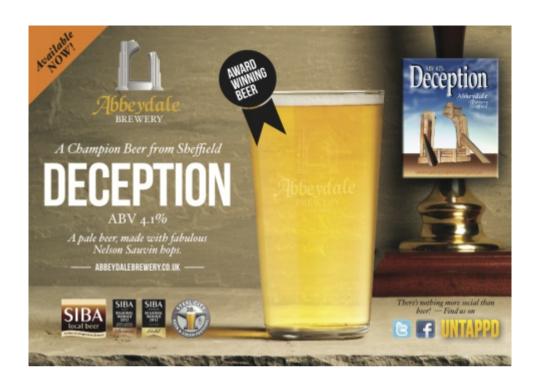
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Cover Photograph by Ned Phillips



HARVEST TIME LAND OF HOPS AND GLORY

By Richard Hough

ate August and early September is traditionally the time for hop-harvesting in the UK. It is also, therefore, the time for the annual Hop Walk organised by hop merchants Charles Faram. Last year dozens of brewers and like-minded hop enthusiasts descended on Pridewood Farm in Herefordshire to witness at first-hand the picking of the hops.

The day's programme of events included a brief overview of the hop-growing year, an update on the progress of new developments in the industry (disease and wilt resistance, new hedgerow varieties) and the hop-breeding programme. A generous buffet was enjoyed by all (including some wonderful hop-rolled cheese), accompanied by a number of beers showcasing some of the different hops that are currently available.

Thanks here must go to Julia and Martin Powell-Tuck for their splendid hospitality accommodating us on what, for them, is one of the busiest and most important days of the year.

(continued on next page)



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The agenda of events also included a talk from another hop grower, Ali Capper from just over the border in Worcestershire. She, with her husband Richard, are part of a dwindling breed: she informed us that there are now as few as 50 hop growers left in Britain; crisis point looms. If many more hop growers pull out, it is possible that the industry will become unviable as the specialised machinery and equipment cannot be supported by such a small number of growers.

Ali then came on strong with an impassioned plea to those present: Please don't neglect British hops! With the current trend for full-flavoured citrus hops from the New World, with the USA and New Zealand leading the way, Ali's call to arms was simple: for British brewers not to reject British hops outright. There are now upwards of twenty hop varieties grown commercially in this country, and Ali took us through the wealth of flavours they may contribute to a beer.

Then followed a fascinating walk around Pridewood Farm to experience at close quarters the harvesting, drying and baling of the hops. The day concluded with visitors able to buy both fresh hops to brew a green-hopped beer, and hop bines to decorate their pubs/sample rooms.

Fast-forward a month. The Hop

Roadshow had arrived in Sheffield. The venue was (appropriately enough) The Hop. Paul Corbett (MD of Charles Faram) had samples of a number of British hop varieties with him. The assembled brewers got to work to rub and sniff (technical) and appreciate the variety of aromas forthcoming. The particular stand-outs for me were Endeavour, Admiral and UK Cascade.





Also in attendance that day were Ali and Richard Capper. Ali once again gave us the impassioned plea not to neglect British hops. In addition there was a unique opportunity to sample half a dozen or so of the green-hopped beers that had been produced by brewers after the Hop Walk a month earlier; some of the results were excellent. When the Roadshow concluded I gave a select

group (including Ali and Richard, and Paul C) an impromptu tour of some of the best pubs in Sheffield. A splendid evening talking (and tasting) the wonder of hops.

The following week I ordered some British Admiral from Charles Faram. A confirmed New World fan, I had always been a little wary of UK hops. The results were a revelation. Here was a hop that hadn't travelled thousands of miles, that gave me the flavours I was seeking - and cheaper than US Cascade! From that moment UK Admiral would become a mainstay in our hop portfolio. We are now proud to proclaim that all our beers are brewed with British hops.

In February of this year I bumped into one of the Thornbridge brewers, Dom. He asked me what was new. I said 'Here, try this'. Blue Bee *Parentheses*, pale, hoppy, 4.2% ABV. 'That's fantastic' said Thornbridge Dom, 'what is it?' 'All British, single varietal' I replied. 'Admiral'.

The tide is turning; UK hops are on the rise again. There is a huge wave of enthusiasm surrounding home-grown hops at the moment, and I, for one, am very proud to be part of it.

Richard is Director and Head-Brewer of the award-winning Blue Bee Brewery in Sheffield. For more on UK hops go to www.britishhops.org.uk.



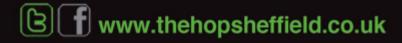
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KELHAM ISLAND

s we predicted **King of** the Rocket Men 4.5% I flew out of our yard and sold out to the trade within a few days and for the second year running it looks like it will become our fastest selling special ale. Another stalwart is returning in September with Night Rider 4.5% making a welcome return. It's the smooth dark version of Pale Rider and utilises a quartet of dark malts which perfectly complements the fruity North American hops much loved in its pale cousin. It's dark and complex with a satisfyingly lingering finish.

Atomic Blondie 6% is another great beer from the Kelham Island recipe book. It's the crazy sister of 'Blondie' and a really striking pale ale. This time we've used a plethora of North American hops, tipple aroma hopping for a huge explosion of mouth watering hop character.

Music fans look out for the Kelham Brewery House Band -'Still the Rhythm' who will be performing at the 'Down by the Riverside Festival' at Kelham Island Museum on Saturday 21 September. The Festival is a great family event and is on the Saturday from 11am until 10pm and Sunday 22nd from 11am until 5pm. Interesting stalls, great food, our beer tent and a full programme of music on stage. 'Still the Rhythm' are a 5 piece covers band and are available for your wedding or party.





ROOSTER'S

CHEERS TO CHARITY!

ach year Rooster's Brewing Co. brews a seasonal special for August called *White Rose*. It's a beer that is made available with Yorkshire Day (August 1st) in mind and is also brewed in conjunction with a Yorkshire-based charity to help raise awareness and funds.

The money raised from this year's brew of *White Rose* has been donated to Henshaws Society for Blind People, a charity that provides expert care, advice and training to anyone affected by sight loss, whilst also working with people with other disabilities.

One of the UK's oldest charities, Henshaws operates two sites close to the Brewery; Henshaws Arts & Crafts Centre in Knaresborough provides vocational training to people with disabilities, whilst Henshaws College in Harrogate offers specialist further education for residential and day students with a wide





range of learning difficulties and disabilities.

The beer, a 4%, session-strength pale ale, was brewed using four hops and soft Yorkshire water to produce citrus aromas and a light and refreshing level of bitterness. In total, 7200 pints of *White Rose* were brewed and consumed, with Rooster's donating 10p for each one to Henshaws, raising a total of £720.

THE ITALIAN JOB

Wednesday August 7th saw the launch of a brand new, one-off collaborative beer brewed between Rooster's Brewing Co. and Agostino Arioli, the founding brewer of Birrificio Italiano.

Based just north of Milan, Birrificio Italiano was established in 1996 and has built up a reputation for brewing progressive, clean and well-balance beers.

The beer brewed with Agostino was a 4.7% pale ale called *Gallo Italiano* that had both black pepper (especially selected by Agostino and shipped from Italy) and lemongrass added during the boil and into the fermentation vessel. In keeping with the ethos of both breweries, it's a beer with a moderate level of bitterness for its strength and delicate citrus fruit and spicy aromas.

Available as a limited edition cask beer (80 firkins only), Friends of Ham, Leeds, played host to a Rooster's & Birrificio tap takeover on August 7th, to mark the launch of the beer, with Rooster's occupying all three hand pumps (including *Gallo Italiano*), whilst several of Birrifcio Italiano's beers were also on the bar.

Gallo Italiano is the second collaborative beer Rooster's has brewed with a brewer from foreign shores in the last year, following on from the creation of *The Accomplice*, an Americanstyle IPA brewed with Doug Odell, founding brewer of Odell Brewing Co., which is based in Fort Collins, Colorado.



BLUE BEE WORD FROM THE HIVE

ew PuNK-tuation beer for this month: Pilcrow 5% Porter. Our core range continues to expand, With this summer seeing the permanent fixture of Light Blue 3.6% (A stunningly hoppy pale ale brewed with Summit and Galena varieties. A pleasant floral aroma leads to a full fruity flavour (tinned grapefruit), and an intense bitter finish. A hop-lover's dream, in a glass.) So as of October we will have the winter version Dark Blue also at 3.6% but dark and mysterious - watch this space or your local bar.

For up and coming events during September Blue Bee and Welbeck Abbey will be brewing a collaboration beer. This is happening on 20th Sep and should be in pubs in the first week of October. Keep checking our websites and Facebook for more.

An update on the specially flavoured versions of *Lustin' For Stout* that were produced for the Blue Bee 2nd birthday celebrations earlier this summer. While all 4 versions were well received, everyone seemed to have their own particular favourite. (The original, unaltered version still remains the best in many people's opinion - why mess about with a perfectly good stout in the first place?) In order of flavour intensity, the findings are summarised below.

- 1. Vanilla. Lustin' For Stout is a fairly bitter stout, and the sweetness of the vanilla complemented the bitterness quite nicely. The general consensus was that the actual vanilla flavour could be improved; something to work on for the future, for sure.
- 2. Ginger. Fresh root ginger has a powerful flavour, one that can easily overwhelm other flavours. However in this instance it had been added far too gingerly. The

universal cry was 'not ginger enough'. Double the dose next time for a *Lustin'* with a bit more poke.

3. Pepper. The complex flavours of *Lustin' For Stout* (5 different malts, and a trio of assorted hops) were enhanced with the addition of cracked black pepper. Hops themselves can sometimes impart a 'peppery' note to a beer; the amount of black pepper added was judged as perfect. An undoubted winner that will definitely be revisited.

4. Chilli. The divider. Those that liked it, loved it. An uncompromising assault on the tastebuds that left the drinker in a state of shock. It was noted that the longer the cask was left, the more the *Lustin'* picked up flavour from the chilli infusion. Best name of the night as well for *Chillustin' For Stoutlu*.

Overall, an interesting experiment to push the boundaries a little, and see what is possible with different flavour combinations. Also worth a note is that a robust stout such as *Lustin'* can stand up to pretty much anything that is thrown at it. And the main conclusion: you can't please all of the people all of the time.

ACORN

he team at Acorn are busy brewing the latest seasonals *Harvester* 4.5% has Pale Crystal Malts giving this bitter a sweet malty flavour with English Bramling Cross hops providing excellent bitterness and fruit aromas. The latest *IPA* is also out and about in pubs in the region. A rich golden coloured Polish hopped 5%, slightly spicy with lemon, pine and floral aromas. There is excitement at the brewery has they've just taken delivery of some new brewing kit with a view to producing some craft keg beers in the near future, so watch this space. Following the success of the bourbon oak barrel

aged *Gorlovka*, Dave Hughes & the guys are now trying something similar with the **Old Moor Porter** and they're anticipating something very special.

The Old No 7 was celebrating recently having won the CAMRA Yorkshire region Cider pub of the year and was voted Barnsley CAMRA Autumn pub of the season.





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ABBEYDALE

bbevdale were delighted with the preliminary results of the beer survey this year. Yet again (how many years now) Moonshine has proven Sheffield's most popular beer which, given that a number of regular Moonshine outlets have switched to Deception, is excellent. Also for the first time Abbeydale has proven to be the most frequently encountered brewery - the first time a nonnational has achieved that. OK, we know the survey is selective, but that is just brilliant and a cause for much celebration.

Abbeydale are also celebrating winning funding from Finance Yorkshire for their next expansion. Founder and director Patrick Morton said "This funding is important to allow us to continue to grow and improve and we are delighted that Yorkshire Forward has once again had the confidence to invest in us". Watch this space over the next few months for new developments.

In terms of the beer, September will see the return of a couple of old favourites: *Bee-Ale-Ze-Bub*, a honey beer at 6% appearing early in the month and *Smoked Porter* at 4.8% late in the month. New beers will include a couple of new Dr Morton's, one of which will be the first in a loose time travel theme in honour of Dr Who's 50th anniversary.







OLD MILL

aturday 20th July marked the occasion of Old Mill Brewery celebrating 30 vears of brewing award-winning Yorkshire ales. As a big thank you to all their customers old and new they opened the Brewery for the day, welcoming guests with a full tour of the Brewery and free samples of their real ale including a special brew created just for the day. 'Cheers to 30 Years' was the name, the beer itself created with the original recipe for Traditional Bitter which is still used to this day, infused with a slow dry hop process using new world hops.

The day was officially opened by the Mayor of Snaith John Staveley-Churton and there was fun for all the family as for the first time children were invited to join the tour. The Old Mill dray was on display, there were free pens and bottle opener key-rings given away as well as some fantastic raffle prizes and the ever popular 'guess how many sweets in the jar' competition.

Simon Lewis, Head Brewery said "It was non-stop all day and we were so pleased with not only the amount of people who turned up but with the variety as well of people who were genuinely interested in the brewing process and some who were then willing to try real ale for the first time. We can honestly say no-one was disappointed and the day was a huge success!"

Old Mill Brewery would like to extend a massive THANK YOU to evervone who had an involvement in the planning and running of the day. Including the support we received from the local business as well as everyone who turned up on the day. Their generous donations helped us raise a whopping £400.00 for the Snaith Mayoral Charity, with the monies raised being invested back into the community of Snaith and Cowick.

So 'Cheers to 30 years' everyone and here's to many, many more.

For more information on Old Mill Brewery products or to book you own private tour contact Kelly Wood on 01405 861813 or visit www.oldmillbrewery.co.uk.

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Regular Events

Every Tuesday - Big Jim's Quiz 8 pints for the winner and up to £100 rollover jackpot! Plus free bowl of homemade chips for every team! Sunday Night - Folk Night Come down and join our musicians in their weekly session.

Special Events

31st August - Vamp 7th September - Refugee 13th September - Steve Cosgrove 12th October - Natchez Burning 2nd November - Laughing Gravy

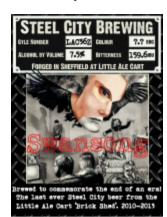
Open:

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



STEEL CITY

teel City's latest beer marks the end of an era! 'Swansong', named after what was meant to be the final album by heavy metallers Carcass, is the final Steel City beer from Little Ale Cart's 'Brick Shed'. Due to Ale Cart's impending move to new premises, Steel City are transferring to a new home at Toolmakers brewery, and hope to brew again in the autumn after a short break due to Foreign Muck commitments. Swansong is a Black IPA, weighing in at 7.5% (and therefore a responsible drink and not subject to tramp-tax as it would be were it 7.6%). Bitterness of 159.6 IBU comes from Magnum at first wort, while the flavour comes from Mosaic at flame-out, in the fermenter and in the cask! The sole cask of Swansong will be sold in the Shakespeare.



Fear not though, you can still get your hop fix, as numerous collaborations are in the pipeline! The first is a four-way collab at Raw with Chris from the Shakespeare and Antoni from Sardinian brewer Trulla involved. At the end of September Dave and Shazz will be brewing at the excellent North Riding brewpub in Scarborough, expect a hop overload! Dave will also be visiting Hopcraft for a brew, where Gazza will presumably be collaborating with himself again.

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*program subject to change without prior notice

INN BRIEF

Plans to rebrand the **Yew Tree** at Malin Bridge, have been blocked amid community concerns that a reminder of one of the most devastating events in local history could be lost.

Loxley Valley Protection Society is urging Punch Taverns not to forget the history of the pub and the area. The Great Sheffield Flood (1864) claimed 240 victims when Dale Dyke Dam burst its banks. The Yew Tree was utilised as a mortuary after the flood.

Signs lined up as part of a proposed revamp as 'Champs Sports Bar and Grill' would be "excessive" for the old and prominent building, Sheffield Council has ruled.

A Planning Application to demolish the **Bradway Hotel** and erect a retail store with associated landscaping, car parking and servicing has been refused, on the basis of retaining a building of character. Sainsburys have since launched an appeal.

The Bradway was originally built to serve workers building the Totley railway tunnel (completed in 1893). Hence, the original name of the 'Miner's Inn'. The present building dates from 1920.



ANGLERS REST, BAMFORD

he Anglers Rest is aiming to become the first community owned pub in the High Peak, after it was threatened with closure in 2012.

The Anglers Rest used to be a thriving pub. However, in the 1990's, it was bought first by a large brewery, and then a succession of Pub Ownership Companies. Under investment followed. This had the effect losing custom and failing to make a profit leading to further under investment.

The Bamford Community Society, a community benefit society that was formed in order to purchase the Anglers Rest, is campaigning for the local community to work together in a bid to save the last pub in the village from closure. The community society has had an overwhelming response.

Liz Marshall, a member of the society says: "This is a once in a generation opportunity for the community to purchase the pub and create a viable and sustainable business by bringing different income streams – the pub, the post office, the café - all

under the one roof with a large village car park attached.

"This could really re-energise our village economy and our sense of community. We'd like to recreate the glory days of the Anglers Rest but in a way that is sustainable in today's world".

"Our vision is to create a family friendly, welcoming atmosphere selling local real ales and good, affordable locally sourced food".

The Community Right to Bid was introduced as part of the Localism Act 2011, and means that valued pubs within the community can be listed as Assets of Community Value; giving local people the power to stop the clock when faced with a pub going up for sale. In our area, this was considered for the Castle Inn (Bolsterstone) before new management was in place.

Pubs are given six months to prepare a bid and compete to buy it. The Bamford Community Society completed registration as an Asset of Community Value in May 2013 with High Peak

(continued on next page)

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INN BRIEF (CONTINUED)

The **Fleur De Lys Hotel** at Totley has closed.

Yorkshire's Acorn Brewery marked its tenth birthday with a party at its Barnsley pub, The Old No. 7, and the announcement of new investment in the business. With sales up 16% in the past three months over the same period last year, the company is adding extra conditioning tanks, a keg filler and other equipment, at a cost of £70,000. A birthday beer, Perfect 10 an American-style pale ale, has also been launched.

The Bradfield Brewery and Enterprise Inns Ale Trail promotion has now begun, collect stamps to fill the card by buying a pint in participating pubs.

The **Derwent** in Bamford is to open in October as a boutique hotel.

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For the Three Valleys II: The Ridge Beer Festival, the **Talbot Arms** in Dronfield Woodhouse had three additional hand pumps installed. Five real ales were connected with the sixth pump being connected to a supply of Old Rosie scrumpy. It is planned to continue with this inceased supply for an experimental period.

ANGLERS REST, BAMFORD

(continued from previous page)

Borough Council (HPBC) and currently have almost £90,000 of the minimum target of £180,000.

The Bamford community is urging anybody from outside the immediate area to attend meetings or help get involved with the campaign by visiting their website.

http://www.bcs.hopevalleyderby shire.co.uk/ They are holding surgeries at Moore Memorial Hall, Brentwood Road, Bamford: Friday 13th September - 7:30pm to 9:00pm.

Liz Marshall adds: "If you would like to own a share in a pub like this in the Peak District – please join us! Or how about gifting a share to a family member – how about that for a great present?"

Faye Grima and Dave Pickersgill

For more information on the CAMRA List your Local campaign www.camra.org.uk/listyourlocal.

Photo © Bamford Community Societu



DOVE & RAINBOW

he Dove & Rainbow offers 10% off all local ales to CAMRA members, so what better place to seek refuge when the mass influx of new students hit the main bars and pubs for their first few weeks away from home. And with their freshly updated artwork in the beer garden, courtesy of their talented regulars over the Tramlines weekend Festival, the Dove is a real haven in the center of town, where you will often find live music as well as request-friendly DJs and a well stocked Rock juke box.

The Dove is very student-friendly too, and will be looking forward to welcoming Sheffield's newest residents, as well as the returning students who have already discovered them, tucked away in Hartshead Square, just behind Pizza Hut and the Bankers Draft, by Castle Square tram stop. For the latest news and details of gigs and events etc, just add "Dove And Rainbow Page" as a friend on Facebook and you'll happily be welcomed into the friendly bunch of all ages who like to call the Dove their "local".

wednesday 9.30pm their



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LIVE MUSIC & EVENTS FOR SEPTEMBER

Sunday 1st September Games in the Garden & Barbeque (weather permitting)	4pm	Monday 16th September Folk Club Session (all welcome to join	8.30pm	
Monday 2nd September Carolan Folk (all welcome to join in or listen)	8pm	in or just listen) Tuesday 17th September Brilliant Corners Jazz	8.30pm	
Tuesday 3rd September Jazz Jam (all welcome)	8.30pm	(live jazz band)		
Thursday 5th September Steve French Band	9pm	Thursday 19th September Zak Black (cool sounds to ease us into the weekend)	9pm	
(seriously powerful blues) Saturday 7th September Rockett 88	9.30pm	Saturday 21st September The Problem with Marie (amazing live band)	9.30pm	
(rocking the weekend)		Sunday 22nd September	3pm	
Sunday 8th September Games in the Garden (barbeque weather permitting)	4pm	**NEW** Folk & Roots (Shaun Hutch & guest performers)		
		Monday 23rd September	8.30pm	
Monday 9th September Acoustic Tunes & Songs (bring your instrument,	8.30pm	Acoustic Tunes & Songs (bring your instrument, bring your voice - all welcome)		
bring your voice - all welcome)		Thursday 26th September	9pm	
Tuesday 10th September Traditional Folk	8pm	Sam Wain/John Riley (rock n roll/blues duo)		
(all welcome to listen or join in)		Friday 27th September	8.30pm	
Thursday 12th September Cold Flame (fantastic live band)	9pm	North & South (DJ session for the last Friday of the month)		
Saturday 14th September Laughing Gravy (tasty treat for the weekend!)	9.30pm	Saturday 27th September Kick the Habit (finish the month in style)	9.30pm	
Sunday 15th September Games in the Garden	4pm	Sunday 28th September Games in the Garden	4pm	

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INN BRIFF (CONTINUED)

The **Bell Jar** on London Road has opened and serves real ale. The former Albion pub has had a significant renovation that looked like a conversion to residential use. There's entertainment most nights with DJs and live music.

The **Swim Inn** on Glossop Road are planning a beer festival for freshers week.

The **New Inn** at Gleadless Common (near Hollinsend tram stop) is to hold its 2nd beer festival in October.

The **Lescar** at Sharrowvale has a beer festival on the bank holiday weekend.

Wortley Working Mens Club held a successful beer festival in early August.

The lease for the **Crown** at Heeley is being advertised by Enterprise with 'significant investment planned'.

The **Victoria** in Dronfield now has BT Sport so fans can watch the match with a decent pint in hand!

Blue Stoops is under the new management of Donna and Russ (although no real ale spotted yet...).



THE CLOSED SHOP

he Closed Shop on Commonside has re-opened with 8 real ales, 4 real ciders and a new kitchen (with real/proper chips). Food is now served 12-8:30 Mon-Sat and 12-6 Sun.

The new website is up at the closed shops heffield.co.uk and there are rumours of a LEGO version on the way. Situated opposite the Hallamshire House, this gives this one small stretch of Commonside alone 16 handpumps of different beers for people to come and enjoy.

YRHP 2ND EDITION

number of Sheffield pubs are likely to be in the forthcoming second edition of the CAMRA 'Yorkshire Real Heritage Pubs' including the Bath Hotel, Cross Keys, Grapes, Manor Castle, Railway (Brightside), Sheffield Tap, Travellers Rest (Oughtibridge) and White Lion. White Hart (Oughtibridge) will be removed due to change of use. Other pubs are being investigated as possible 'try alsos'.

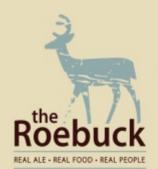
To qualify for inclusion, pubs need to have interiors or internal features of real historic importance – suggestions always appreciated. The new edition features the 'Garden Gate,' (Hunslet, Leeds) on the front cover.

NOAH'S ARK

he Noah's Ark, Crookes looks inviting with freshly painted walls, advertising boards and colourful hanging baskets. Tony and Maddie McEvoy now run the pub along with Tracy who has been behind the bar for the last few years. Tony and Maddie have just moved from The Fox at Renishaw after three years but ran pubs in York, Bolton and Manchester before that

Tony is a CAMRA member keen on promoting cask ale and is involved in the Bold and the Blonde Ale Trail along with other local pubs. Customers first collect a Bradfield Brewery commemorative glass and stamped card then, after having their card stamped at ten other pubs, receive a limited edition T-shirt. Regular cask ales are Sharp's Doom Bar and Jenning's Cumberland Ale with two rotating recently Marston's guests, Pediaree and Bradfield Farmer's Blonde with prices from £2.20.

There are plans to introduce homemade food with the emphasis on quality, quantity and value for money. Saturday will be karaoke night and there will soon be a midweek guiz. Tony and Maddie's aim is to promote a community pub environment with the emphasis on quality ales and friendly atmosphere. There are two pool teams who play on Monday with free pool all day Tuesday and the juke box is free between 4pm and 5pm on Friday. All the premiership games can be shown on the three screens so the pub offers something for everyone.



72 Charles Street, S1 2NB 0114 272 1756 jodie@roebucktavern.com





CHARITY POOL NIGHT

FRI 30 AUG - 8:30PM





challenge 11 times world champion

SUE THOMPSON

WIN A BESPOKE CUE AND CASE!

(£2.50 entry - proceeds to Macmillan Cancer Support)

SUNDAY LUNCH

home cooked 12-6pm - £5.99



2 MEALS FOR £10

selected main meals Mon-Sat 11am-9pm

6 CASK ALES





including our own Wood Street beers

LIVE **MUSIC**



SAT 31 AUG Laughing Gravy

SAT 7 SEP Amelia Carter Band

SAT 21 SEP Mystery Train

KARAOKE



FRI 30 AUG FRI 27 SEP

FREE **POOL**



every Sunday from 6pm



THE NEW INN

HOLLINSEND ROAD, S12

he New Inn is a detached, stone-built pub, built about 150 years ago. It occupies an imposing corner site at the junction of Hollinsend Road and Gleadless Common. Once part of the vast Tetlev estate, it has in recent years been part of the Punch Taverns group. Under previous tenants, it has long, if not always, served real ale, in an area where this is far from universal, especially during the 'dark days' of the 1970s and 1980s. The standard real ale was Leeds brewed Tetlev Bitter, and for many years Wells Bombardier, but since Gill and Nic took over the tenancy in September 2011 the real ale side of the business has been nurtured, and has now blossomed such that up to six real ales and rare for the locality, at least one real cider - await regular and casual drinkers alike.

The available real ales almost invariably include *Easy Rider* from Sheffield's Kelham Island brewery. More recently, Gill and Nic have gained access to the SIBA (Society of Independent Brewers' Association) list of Guest Ales, and they are hoping to install an additional two beer



pumps, meaning that they will soon be serving up to eight real ales – generally including at least two locally brewed ones – at all times.

The pub itself comprises two rooms, plus an outdoor, partially covered courtyard where smoking is permitted, and a car park which has been used to host a couple of highly successful Beer Festivals in recent months. Entering the pub through the main door (on Hollinsend Road, as pictured), to the left is a smaller, simply decorated room, featuring pictures designed to give a 'sporting' feel to the room. There are also some oldfashioned 'Seaside-fun' type postcards on the walls. In here you will also find the popular dart board and, particularly on Thursday evenings, the more serious pub-quizzers. To the right is a larger, and smarter, comfortably furnished lounge. Although open plan, this room has two distinct sections - the lower section affording good views of the large television especially popular for sporting events and tea time quiz shows, and the upper section more targeted towards those seeking a quiet drink with or without friends and family. This upper section includes the door giving access to the courtyard, car park and toilets.

Due to ill health, for a long time, the lease was available, and there were local concerns that the pub could be lost for ever, or even if saved, might become a keg-only and/or 'chips with everything' food oriented pub. However. under since Gill and Nic's control. it has blossomed into a true Community Local, welcoming people from all walks of life, and hosting meetings of such groups as the local Parents & Teachers Association, as well as organising some excellent fund-raising, such as to send local kids for a summer sea-side day out. This year's trip to Cleethorpes was particularly enjoyed by all the participants young and old alike.

On learning of the award, Gill and Nic said: "We're absolutely thrilled to receive this award. In the two years we've been here, we've tried so hard to make this a friendly, beer-led pub that welcomes the whole community. It's great to be recognised by CAMRA not just as a genuine

Community Local, but one serving a wide range of well kept real ales, including some local brews."

Sheffield CAMRA is delighted to give their 'Pub of the Month' award for September 2013 to The New Inn. Purely by chance, the chosen date - Tuesday 10 September - marks exactly two years since Gill and Nic took over the tenancy, so please come and join the double celebrations at one of Sheffield's true Community Locals. We hope that as many Beer Matters readers as possible will be there - but if you can't make it, then keep your eyes open for details of the New Inn's next Beer Festival. The exact dates were not available at the time of going to press, but October looks likely.

Drivers are welcomed – the car park is directly behind the pub. accessed from Gleadless Common, but drinkers can very easily access the pub by Public Transport. The 51 bus route (from City towards Charnock) passes the pub every 10-12 mins during the day, and every 30 mins in the evening (last bus back to the City Centre leaves at 23:44), and the pub is within five mins easy walk of Hollinsend tram stop (trams presently every 10 mins until around 8pm, every 20 mins after that until 23:38).

Graham Senior

SHORT MEASURES, MISLEADING ADS OR OTHER CONSUMER COMPLAINTS?

Sheffield Trading Standards 2-10 Carbrookhall Road Sheffield S9 2BD

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tradingstandards.gov.uk/sheffield



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 sheffield camra orgals/your.

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:

BATH HOTEL

Victoria Street, City Centre

CHESHIRE CHEESE

Hope (train/buses 273/274)

DEVONSHIRE ARMS

Dore (buses 70, M17)

GRAPES

Trippett Lane, City Centre

MUSEUM

Orchard Lane, City Centre

RED DEER

Pitt Street, City Centre

RED LION

Charles Street, City Centre

VOTE NOW AT: SHEFFIELDCAMRA.ORG.UK/POTM



NOMINATE Your Cider Pub

every year, during October, CAMRA's national month of real cider and perry, we present a pub with our Cider Pub of the Year award. The winner becomes Sheffield's entry in the Yorkshire competition and could potentially progress through to the national Cider Pub of the Year final.

We are now looking to our members to nominate pubs in the Sheffield & District branch area that are committed to serving real cider and perry. An award winning pub not only serves the real stuff but keeps it in good condition, has knowledgeable and helpful staff and pleasant surroundings to enjoy it. A range that caters for all tastes also helps (i.e. the spectrum from dry to sweet is reasonably covered).

To nominate a pub, either email us your nomination (making it clear its Cider Pub of the Year you are nominating for) to potm@sheffieldcamra.org.uk or simply attend the September branch meeting where final nominations will be accepted before the winner is voted for by the members in attendance.

PRESENTATIONS

number of award presentations to report on, all for pubs that we can hold up as great places to drink quality beer.

POTM JULY

Sheffield & District CAMRA presented the Pub of the Month award for July to the Harlequin on Nursery Street. This is a fairly big pub with an L shaped drinking area that has three distinct sections and an upstairs function room. Landlady Liz and her friendly and knowledgable staff, ably assisted by partner Pete Roberts from the Brew Company, serves from an extensive range of real ales (Brew Company and guests) and real ciders & perries. Live music is featured at the weekend and the pub also hosts tutored tasting events from time to time – craft beer and artisan cider has featured in the past and at the



time of writing a gin night is up next! Deputy Chairman Dave Williams is pictured presenting the certificate to Liz.

DISTRICT POTY 2013

We've also been to the Anglers Rest at Millers Dale (between Tideswell and Buxton in the Derbyshire Peak District) to present our District Pub of the Year. This is a traditional country pub with three rooms - tap room with pool table, lounge and dining room. The choice of real ales include beers from breweries well known nationally such as Adnams along with LocAles such as beer from Storm Brewery in Macclesfield, Pictured is our Gibbons Chairman Alan presenting the certificate to



CAPTION COMPETITION

The best, funniest caption (in the opinion of the editor) for this photo of the Anglers Rest will win free pint at Steel City Festival.



Graham & Beryl Yates, the landlord and landlady.

Dronfield Pots Summer 2013

Meanwhile over in the Dronfield sub-branch, the first Pub of the Season award has been presented. The Summer 2013 winner was the **Travellers Rest** at Apperknowle which was visited by a number of people from our area during the Ridge beer festival on the 3rd August which saw the pub have two additional bars – one for guest ales and one for ciders – with a few joining the



Dronfield CAMRA contingent on a return visit the following Tuesday for the award presentation night where the remaining festival beers were offered at a reasonable price and snacks also provided. Pictured is Dronfield CAMRA Chairman Rob Barwell with Sarah and Lauren, the management!

DERBYSHIRE COTY 2013

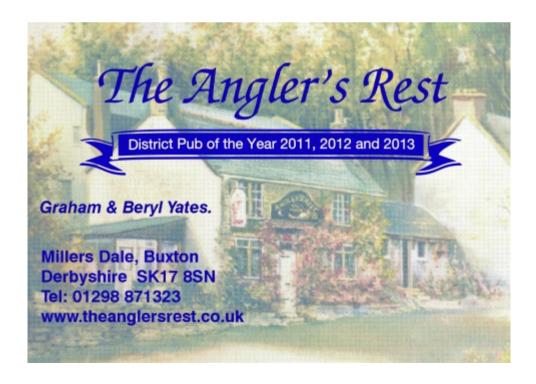
Also in Dronfield, the **Hill Top Sports & Social Club** was presented with the winners certificate for Derbyshire Club of



the Year when they hosted the July CAMRA branch meeting, our East Midlands Regional Director Carl Brett attended and is photographed handing over the certificate to members of the club committee.

DERBYSHIRE POTY 2013

Finally, Dronfield is also proud to be the home of the Derbyshire Pub of the Year - the **Three Tuns** – this award was presented on the evening of Friday 9th August.







NEW BREWERY TAP IN THE PEAK!

We first met Dan a few years ago when we began to supply the Old Hall - it was obvious from our first meeting that he shared our passion for great beer and making sure the drinker has a great experience when having a Thornbridge beer in his pub. We've watched Dan and his team build a fantastic reputation for the quality service, food and drinks they offer so we were delighted when he asked us to become partners at The Paper Mill showcasing many of our keg beers. Keg beer today - not to be confused with the poor keg beers of previous times - allows us as a brewery to produce a wide range and styles of beers that we have not traditionally had in the UK. Alongside the range of cask beers we produce we want to provide pubs and drinkers with diverse beer styles, in top quality formats that suit the beers and really showcase that British brewers can be amongst the best in the world.

Simon Webster, Thornbridge Brewery

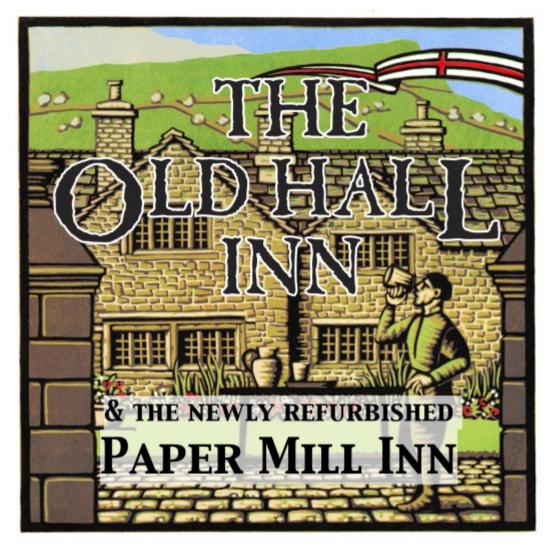
The Paper Mill Inn Whitehough Chinley, High Peak SK23 6EJ

Part of the award winning Old Hall Inn Telephone 01663 750529

Half a mile from Chinley Train Station on the Manchester - Sheffield Line



www.papermillinn.co.uk www.old-hall-inn.co.uk



BEER & CIDER FESTIVAL 20th-22nd September

over 150 beers & ciders, music & BBQ www.oldhallbeerfestival.co.uk www.old-hall-inn.co.uk & www.papermillinn.co.uk Whitehough, Chinley, SK23 6EJ. 01663 750529 1/2mile from Chinley Station

3 VALLEYS II: THE RIDGE

ollowing the success of the Three Valleys Festival in Dronfield, Holmesfield and Barlow in June, a second festival - The Ridge - was run in August in Dronfield, Coal Aston and Apperknowle. A number of local CAMRA members took the opportunity to make a day out of it, including Beer Matters own Andy Cullen who helped organise the event.

12 venues took part with a network of free bus services linking them with the railway station in Dronfield.

We started at the Unstone Community Hall which is where the bus route ended. It is actually in a secluded and tranquil location with a big field and woods next to it and a local history walk passes the rear of the building - this follows the route of the old freight branch railway which served a number of colleries and coke works back in the day! For The Ridge a second temporary bar had been added to the hall which served a range of real ales from Barlow Brewery along with Dronfield Pale and Abbeydale Dr Morton's Dijinjar Beer with drinkers entertained by Rory Mulligan.

Following a 5 minute bus ride to the next stop we alighted at the Three Tuns which featured a range of 14 beers from Spire Brewery, Amber Ales and others. They were also running a pie festival with a whole variety of gourmet pies to try by the slice



band.

We bypassed the next stop of the Dronfield Arms as we were returning to enjoy their outside bar later in the evening and caught the bus to the Travellers **Rest** at Apperknowle, up in the hills with stunning views over the Moss Valley. Inside the pub were three bars - the main pub bar was showcasing Abbevdale Brewery and temporary bars in other rooms featured ciders, world beers and guest ales. Outside the car park was closed off to host a music stage, food stalls and seating.

On the way back into Dronfield we jumped off the festival bus at the Royal Oak in Coal Aston, a comfy local pub with outside seating at the rear - where also to be found was, specially for the festival, Anthony's cellar bar, with a number of local ales served on gravity along with Woodthorpe Hall cider from Holmesfield.

The Green Dragon in Dronfield was visited too late to see The Coachmen perform in the car park (although we did catch up with them later on in the Three Tuns), however the Indian BBO supplied by Mint Leaf Indian

Restaurant was still going and there was a range of beers from Beartown Brewery available to try along with ciders on an outside bar.

"CURRY STOP

Just up the hill at the Victoria and the beer patio hosted an outside bar in the brick shed along with a stall serving hot roast pork sandwiches. Inside the pub the main bar also had a decent range of ales. Later on in the evening the pub switched to party mode inside with karaoke!

Elsewhere in the Ridge festival the Talbot Arms held a family fun day plus hosted live music, the Miners Arms had beer and curry and the Jolly Farmer had an extended range of beer and cider, food and live music.



CRAFT BEER MARQUEE

PEACE GARDENS 20-22 SEP

heffield Breweries Co-Operative Craft Beer Marquee will be again returning to Sheffield Peace Gardens to create a true showcase for Sheffield Beer as part of The Sheffield Food Festival which runs from Friday 20th September until Saturday 22nd September.

Featuring a hand pull for each of the breweries taking part including Abbeydale, Blue Bee, Bradfield, The Brew Company, Kelham Island Brewery, Sheffield Brewery, White Rose and Wood Street Brewery.

It's a unique opportunity to sample some of the best craft beers Sheffield has to offer and features several beers brewed especially for the food festival. Plus there's the opportunity to find out more about the beers as the brewers themselves will be working behind the bar.

If you are not sure which beer to try first just ask the person who made it!

The Co-operative is keen to stress that it is ever growing and looking at the strength of brewing in Sheffield it is hoping to get on board as many of Sheffield's new & emerging breweries as possible as it looks toward 2014 and beyond.



YOUR FESTIVAL NEEDS YOU!

ur annual Steel City Beer & Cider Festival takes place this year at Ponds Forge from 23rd to 26th October. This celebration of good beer and proper cider is organised and staffed entirely by volunteer CAMRA members to share their passion and also help raise campaigning funds.

The festival starts for the volunteers on the Monday when we move into Ponds Forge, take delivery of the 200 odd beers and ciders and start work building the bars, cellars and stalls that make up the festival. We open to the public from Wednesday evening through to Saturday and then take it all down and pack it away on the Sunday.

If you are a CAMRA member and fancy signing up as volunteer staff for the festival please email Louise our staffing officer – festival@sheffieldcamra.org.uk or alternatively look out for the staffing form we'll be sending out to all local members via either Royal Mail or email.

Working the festival is generally enjoyable and although as a volunteer you are unpaid, there are benefits including a free draught beer allowance. Also those that help with take down on Sunday get taken for a meal on us after the job is done.

For those of you coming along drinking as a customer, see the advert on the previous page for the dates, times and entertainment and we'll be telling more about the festival next month.



The Sheffield Breweries Co-operative

CRAFT BEER MARQUEE

Sheffield Peace Gardens (next to The Town Hall) Fri 20th to Sun 22nd Sept

As part of 'Sheffield Food Festival' eight local breweries are working together to create a 'Showcase for Sheffield Beer'.

Eight hand pulls will be in operation, one for each brewery, plus a selection of beers straight from the cask. Some brand new beers and a selection of well known 'local' classics.

Abbeydale Brewery
Blue Bee Brewery
Bradfield Brewery
The Brew Company
Kelham Island Brewery
Sheffield Brewery
Wood Street
White Rose Brewery

OPENING TIMES

11am to 8pm Friday 20th 11am to 8pm Saturday 21st 11am to 4pm Sunday 22nd

MEET THE BREWERS

(throughout the weekend)

The 'Brewers' will be manning the bar

Full programme of Music, Events & Food Outlets in the Peace Gardens.

Check out the food festival website.



CAMRA FESTIVALS

More info at www.camra.org.uk.

SEPTEMBER

TAMWORTH

Tamworth Beer Festival takes place in the town's Assembly Rooms on Corporation Street and is well known for featuring a lot of new beers amongst its 90+ real ales from micro breweries. There is entertainment Fri and Sat evening, food available and the festival is open 11am to 11pm. Admission between £3 and £5 depending on session, discount for CAMRA members.

BARNSLEY 6 7





The annual beer festival held at Milton Hall in Elsecar featuring around 30 real ales plus a selection of traditional ciders. Beers are principally showcasing local breweries including some special new beers, however there will also be a number of favourites sourced from around the UK. The festival is open 12pm-10:30pm Fri/Sat and until the beer runs out on Sunday. The festival also features food, products and a tombola. Entry fee

£1. The venue is a 10 minute walk

downhill from Elsecar Station.

ALFRETON







Held in the Bowls Hall and featuring around 100 real ales.

YNRK









Tented festival on the Knavesmire featuring 350+ real ales and 100+ traditional ciders. 5:30-11pm Wed and 12-11pm Thur-Sat. Food and music also features.



KEIGHLEY







Around 70 beers along with cider and food in the town's Central Hall. Free entry for CAMRA members (£2.50 for nonmembers).

MANCHESTER THU FRI 27





Museum of Science & Industry. 90 real ales and 25 ciders located in the museum's power hall. Entry fee £5 (£4 CAMRA members).

SCUNTHORPE







25 real ales and traditional cider in the Bridge Hotel on Station Road. Free entry for CAMRA members, £2 for non-members.

NON-CAMRA FESTIVALS

SEPTEMBER

GREAT CENTRAL RAILWAY





Around 50 real ales plus cider and perry across 3 sites and on trains (ones with a griddle car). Sites are Loughborough Central Station, Greenacres (adi. Leicester North station) and Butler Henderson Café at Ouorn, Main tent at Loughborough is £3 (free to GCR train ticket holders and CAMRA members). All-day GCR ticket is £15. Loughborough Central is 20 mins walk from the main line station which is served by Sheffield-London trains.

SHEFFIELD FOOD & DRINK

FESTIVAL





Sheffield Brewers Co-op beer tent in Peace Gardens. See p28 and 29.

OLD HALL INN FRI SAT SUN 20 21 22





150+ beers and ciders, music and BBQ across two neighbouring pubs in the Peak District village of Whitehough, a short walk from Chinley station. See p24 and 25.

DOWN BY THE RIVERSIDE 21



Kelham Island Museum. Kelham Island Brewery beer tent alongside stalls and entertainment.

ROMILEY OKTOBERFEST





Duke of York, Romiley, Manchester. Tent and pub with real ale, cider, German beers and live music. Served by local trains on the Sheffield-Manchester line.

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tel: 01142 507357 website: www.sofcltd.co.uk

INFO AND BOOKINGS

Contact Richard Rvan on 07432 293 513.

SHEFFIELD & DISTRICT

SEPTEMBER

RRANCH MFFTING



8pm. A formal gathering open to all local CAMRA members to discuss pub, club and brewery news and catch up campaigning matters - all over a pint or two of ale. This month the meeting is at the Cross Scythes in Totley (bus 97 or 218).

PIIR OF THE MONTH



8pm. Our members have voted

the New Inn at Gleadless Common as the September Pub of the Month award winner - join us for a beer as we present the certificate and help the pub celebrate being a winner, (bus 51 or Hollinsend tram stop is nearby).

Ramrai f



10:30am. Our regular country walk taking in a few pubs along the way. We catch the 23 bus from the Royal Oak in Deepcar at 11:30 (connecting 57 bus from Sheffield at 10:30) to the Wagon & Horses in Langsett where we have a quick beer before the walk commences, which will take in Midhopestones and Bolsterstones with pubs along the way being the Mustard Pot, Castle Inn and possibly the Miners Arms.

returning to Sheffield on the 57 or SL bus.

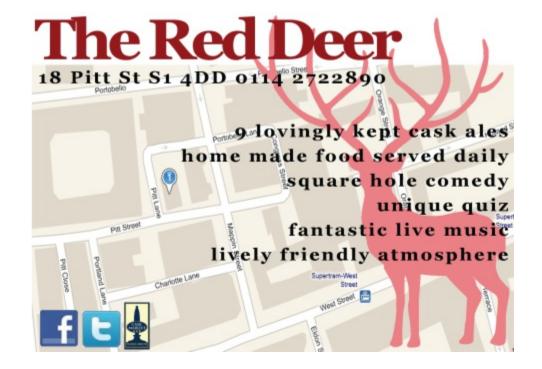
FESTIVAL PLANNING 17



8pm. We continue to discuss arrangements for our Steel City Beer & Cider festival, due to take place at Ponds Forge 23rd to 26th October. The meeting venue this month is the Gardeners Rest on Neepsend Lane (bus 53).

NIN HALL & PAPER MILL FESTIVAL TRAIN TRIP 21

12pm. The neighbouring Old Hall Inn and Paper Mill Inn located in the Peak District village of Whitehough team up for a big beer & cider festival with a choice of over 140 beers plus ciders, food and entertainment.







THE HALLMARK OF A PERFECT PINT

Magna 2013













JUST THREE OF OUR AWARD INNING RANGE OF CASK ALES

















MAGNA 2011

OAKWOOD 2010

Magna 2011 Sheffield 2008/9

ENJOYED LOCALLY

www.sheffieldbrewery.com sales@sheffieldbrewery.com Tel: (0114) 2727256

We are catching the 12:14 train from Sheffield (also picks up at Dore & Totley at 12:21) out to Chinley from where the festival is a walk of about 15 minutes, returning when we've had enough! The return train ticket from Sheffield is £10.30 (or a Derbyshire Wayfarer allows unlimited bus and train use in

BM DISTRIBUTION SOCIAL AND COMMITTEE MEETING

Derbyshire for £11.60).

8pm. Those that have volunteered to distribute Beer Matters magazines to pubs in our area come along to the Rutland Arms on Brown Street and collect their supply hot off the press and have a pint together. The committee meeting follows upstairs.

STANNINGTON CRAWL 27

8pm. Our occasional suburban pub walkabouts that offer the opportunity to be guided round the real ale pubs in a part of Sheffield you wouldn't normally drink in. This time we are in Stannington. Meet at Malin Bridge tram terminus for the Supertramlink SL2 bus up to Stannington that departs at 19:52.

OCTOBER

BRANCH MEETING



8pm. A formal gathering open to all local CAMRA members to discuss pub, club and brewery and catch up on campaigning matters - all over a pint or two of ale. This month the meeting is at the Princess Royal in Crookes (bus 52).

DRONFIELD & DISTRICT

AUGUST

WEI RECK TRIP



Our minibus will pick you up at the Three Tuns or Coach & Horses and take you to Welbeck Abbey Brewery near Worksop for a tour and a beer or two with more flexible drop offs back in Dronfield after. For more info and to book contact Nick Wheat.

SEPTEMBER

SAITAIRF TRIP



Saltaire Brewery holds an annual beer festival in the actual brewery. We're catching the train from Dronfield via Leeds at 10am to enjoy the beers and unique atmosphere, stopping off at Leeds on the way back to visit one or two of the better pubsbefore catching the Dronfield train. Return ticket is £11.60. Advance booking for festival advisable.

SUBBRANCH MEETING 18



Formal meeting for members to discuss pub, club and brewery news and campaigning. Venue TBC.

OCTOBER

WOODTHORPE CIDER RUN 12

More details next month.

REGIONAL

SEPTEMBER

REGIONAL MEETINGS 7



East Midlands: Rowing Club, Derby, DE1 3AY.

Yorkshire: Old Colonial, Mirfield, WF14 9JJ.

COMMITTEE

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chairman@sheffieldcamra.org.uk

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NATHAN RODGERS

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DAVE PICKERSGILL

Pub Preservation Officer administrator@stksbge.demon.co.uk

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







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Pubs!

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details		Direct Debit	Non DD		
Title Surname	Single Membership	£23	£25		
Forename(s)	(UK & EU)				
Date of Birth (dd/mm/yyyy)	Joint Membership	£28	£30		
Address	(Partner at the same ad	dress)			
Email addressFostcode	I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association				
Partner's Details (if Joint Membership) Title Surname Forename(s)	Signed Applications will be processed	Date			
Date of Birth (dd/mm/yyyy)			01/0		

Campaigning for Pub Goers & Beer Drinkers Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd. 230 Harfield Road, St. Albans, Heret ALI 40W

To the Manager Bank or Building Society	9	2	6	П	2	9
Address			of the			OFFICIAL USE ONLY your Bank or Building Society
Postcode	Member Name	thip Nu	mber			
Name(s) of Account Holder	Postcode	>				
Branch Sort Code Bank or Building Society Account Number	Please po detailed Guerant	y Carry on this re. I un	paign Fe instruc- densors	or Resi	Alle Li object to this int	k or Building Society initial Direct Debts from the account to the calegoards seared by the Direct Distriction may remain with Campaign For electronically to my Bankilbuilding Society
	Signature	(4)				
Reference	Date	_			_	



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- If there are any changes to the amount, data or frequency of your Direct Debit The Campeign for Read Ale Ltd will notify you 10 working days in advance of your account being febbad or as otherwise agreed.
 If you request The Campeign for Read Ale Ltd to collect
- If an error is made in the payment of your Direct Didds by The Campaign for Real Ale Ltd or your bank or building section, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Lod sales you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

