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Articles, letters and suggestions are most welcome so please send them in*

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Friday 8 November

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT



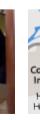
Pub of the Month



Saving the 20

Saving the Sprinkhill Angel

Welbeck Abbey visit



Punch Partners 14 get brewing



Oughtibridge Warncliffe Side

24

12

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Kelham Island Brewery

October has been a very busy month down at Kelham Island.

We would like to thank Pete down at Brew Co for all his hard work this year towards the Sheffield Co-operative, and of course everyone who turned up to work the event to make it the success it was.

This year's down by the riverside at the Kelham Island Museum was another success with some great bands on complimented by some great beer really made for a fantastic weekend.

This month we have an extra addition to our seasonal range, *Squeeze Me Pleeze Me* a 4.1% copper coloured bitter which includes some British and Australian hops.

October also sees the return of the 5.5% *Wild Rider*, a strong full flavoured IPA brewed with a renegade of hops from all the UK, USA, Germany, and New Zealand for a massive, explosive hop aroma. Wickedly juicy, mouth-watering and satisfying aromatic

Also a never seen before special *Radar Men from the Moon* 4.0%. From the people that brought you *King of the Rocket Men*. A golden ale brewed with a bend of Australian and American hops. In this latest edition of the saga, a golden ale with an out of this world aroma of fruit and earthy lychee. Another exciting adventure in a pint pot.

On a separate note, Unfortunately next month there will not be any bonfire down at the Fat Cat. However keep an eye out for the posters and the website for information on what will be happening on that evening. Still plenty of reason to come down and join us.

Ed Wickett

Steel City

After a bit of a summer break, Steel City have had a busy month! After the collaboration brews *Four Horsemen of the Hopocalypse* (with Raw, Trulla and Shakespeare's) and *CC* (with North Riding), which are currently doing the rounds, Dave travelled again to Great Heck to brew *Yule Twig*, a humbug-themed ale but definitely not conforming to seasonal expectations!

The next collaboration is something you probably wouldn't expect - Steel City and Fullers! Gazza, Dave and Shazz are travelling to London to brew at Fullers' historic Griffin Brewery. **Steel** is very much in the Steel City style, being 3.5%, pale and very hoppy!. Steel City beer in the Fullers tied estate, who'd have thought it...

Back at home, the latest brew is All Hallows Eve, referencing Type O Negative as well as Halloween. Pale and hoppy, *All Hallows Eve* packs 135IBU (Summit and Chinook) with Galaxy and Mosaic (including 2.6kg Mosaic in the fermenter!) providing intense tropical fruit flavours.

Bottles should be available from Beer Central (in the new Moor market) when it opens late November, along with *Communication Breakdown*. The first bottled SCB beer, *In The Nightside Eclipse*, lasted only 2 days on the shelves of Cotteridge Wines, so don't hang around you snooze, you lose!



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Dronfield

Dronfield Brewery, after a very brief relocation to Barlow Brewery, are back at Wood Street and now have their own fermenter.

Dronfield IPA has been brewed and supplied to Sheffield Beer Festival and a project in the near future is an attempt to recreate the old Stones Bitter using the same yeast and the classic recipe - although of course as Stones is still brewed by Coors the name will have to be changed!

New UK breweries: 1994 v now

Twenty years ago, the 1994 Good Beer Guide revealed that 30 new breweries opened in the UK during the previous year, including Rooster's from Harrogate.

In contrast, the 2014 GBG mentions over 160 new breweries, but also lists 32 closures.

Acorn

Acorn Brewery's new website will be live by the end of October:

www.acorn-brewery.co.uk

Beers for November are *Kashmir* 4.7% and *Agnus* IPA 5%.



Blue Bee Brewery

The collaboration brew between Blue Bee and Welbeck Abbey proved popular. *Intergalactic* had a combination of four hop varieties - Cluster, Galaxy, Stellar and Pilot. Look out for the return leg to be brewed at The Hive in January (it may have hops in).

Awards corner. The illustrious *Lustin' For Stout* scooped top spot at the Sheffield Tigers Rugby beer festival at Dore Moor recently. "Really delighted with this one", said Rich, "because there was some stiff competition from a lot of excellent beers from other local breweries. And well done to Tigers for putting on this great little event".

This followed on from **Nectar Pale** taking top honours at the inaugural Beer and Curry festival at Insch in North-East Scotland. A fine performance indeed.

Blue Bee's new seasonal is out there. *Dark Blue* is a bit unusual, and, er, a little bit 'out there'. So, a 4.4% dark ale that has had 2kg of fresh root ginger added to the boil. The colour is

an enticing deep burnished copper; the flavours are warming and spicy. The ginger is there in abundance, without being overpowering.

- Brilliant on bonfire night!
- Perfect with parkin!
- A hit at Hallowe'en!

The kind of beer to be savoured next to an open log fire.

Look out too for the latest in the pUnK-tuation series. *Dinkus* is a 5.2% pale ale with a riot of hops going on. Admiral for bittering, and stacks of Chinook and Cascade to follow. Think citrus...

And finally, the Tangled Trail II. Six of Sheffield's finest hostelries will each have an aged *Tangled Up* so you can try the different 'vintages' side-by-side. This time, head for the Rutland Arms, the Closed Shop, the Uni Arms, the Gardeners Rest, the Dev Cat and Shakespeare's. In whatever order you fancy, of course.

Richard Hough





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Sheffield Brewery Co teams up with Forgemasters

Sheffield Forgemasters has swapped castings for casks in a partnership venture with The Sheffield Brewery Company.

The iconic 200-year-old engineering heavyweight has teamed up with the brewery to deliver a tailor-made Forgemasters beer launched on 31 October at the historic brewery building in Neepsend.

It will be made widely available from 31 October in traditional casks via independent pubs across the city and through a limited bottle-run with bottles only available for purchase directly from The Sheffield Brewery Company.

Numerous local luminaries gathered to sample the brew and gave it the thumbs up.

Forgemasters beer has been created by the company's chief executive, Dr Graham Honeyman, who recognised Sheffield's growing status as the real-ale capital of the UK and saw an opportunity to team up with local brewery boffins to engineer the perfect pint.

Dr Honeyman said "Sometimes it is good to step back and take on a new challenge. And with some of the county's finest breweries right here on our doorstep it seemed like the ideal project, to engineer the perfect pale ale and to market it through the region's best pubs.

"Sheffield has a status of quality across the world for its engineering achievements and this is simply an extension of the philosophy which underpins that ethos, to take something and make it to the best of your ability.

"Crucially, I wanted the beer to become a household name in the region. I'd like people to walk into the pub, see the Forgemasters beer label on the bar and order it, confident that it will be of the best quality.

"We chose to work with a small, artisan brewery that could deliver the beer to our specific requirements, which involved a significant amount of research and development to get the correct balance of qualities – as do all of our projects! Even the bottles for

the beer have been hand selected because nothing about this beer is run-of-the-mill."

Peter Rawlinson, director of The Sheffield Brewery Company, said: "We were delighted to be selected and the venture between the brewery and Sheffield Forgemasters is a great initiative and celebrates all that is good about the city.

Tim Stillman, the brewer, said: "We have delivered a bespoke beer for Forgemasters, to their specification, which uses Lager malt and Maris Otter pale malt to give a very pale, straw colour, with Saaz hops used at the beginning of the brewing process and American Cascade hops at the end to give a really nice citrus twist to the drink. This has created a beer which we think has broad appeal."

The beer has been tested in the market under a pseudonym and sold very well. Coupled with its real Forgemasters name, it could well become a staple drink for people who appreciate the company's iconic name and want a beer that they'll go back for time and time again.



CHRISTMAS BLUES

THE SLINGSHOTS

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red river rebels (

Sheffield's Swing Blues Outlaws



Abbeydale Brewery

It's been a busy month to say the least here at Abbeydale. The gargantuan task of laying our new brew house floor has begun, and we have seen our team grow by two. Amidst the mayhem, we've just about had time to do what we do best; make beer!

The burning question from every Landlord this month seems to have been; "Has tha owt dark!?", a question we have hopefully satisfied with our pun very much intended, full bodied, oatmeal stout, *Horrable Skellington*. Holding our record for the most amount of malt used in a single brew, this deliciously dark and delectable drop descended upon ale drinkers,

warming the insides of those who have felt the sudden change in temperature.

For those whose appetites leant towards the lighter side of dark, November also saw the much anticipated return of the Abbeydale **Speculation** which sees the New Zealand Wakatu hops harmoniously married together with some marvellous munich malt which gave a gloriously golden glass-full to enjoy in the autumnal months.

For all the connoisseurs who search for ales new and new-fangled, this month has seen two Dr. Morton's beers being produced. There was the quite quaf-

fable and pleasantly pale **Pasticide** and many enjoyed blowing the froth of the ferocious five percent **Four Yorkshire men of the Apocalypse**, not to mention a beer to celebrate 50 years of Dr Who

As we get ever closer to the Christmas months and without giving too much away, we shall be reviving some old classics as well as some new beers to tantalize your tastebuds!



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.....

Thurs 31st Oct

Fri 1st Nov Sat 2nd

Sun 3rd afternoon

Wed 6th

Hallowe'en Music Session

M & J Blues 9pm

Jim O'Mahoney 9pm

Louisiana Keith 3 - 5pm

Tracy's Music Session 9pm

Thur 7th Aprille & the Shower, Bluegrass 9pm

Fri 8th John Keane Session 9pm

Sat 9th Steve Cosgrove & Jeremy Meek 9pm

Wed 13th On the Back Porch, bluegrass,

country 9pm

Fri 15th Jackalope Tales, Americana 9pm

Other events to be confirmed.

HALLOWE'EN IS THURSDAY 31ST OCT

Join us for spooky surprises and a magic music session with John Keane, Mo Andrews et al. from 9pm



QUIZ NIGHT

Every Sunday night from 9pm

Free general knowledge quiz



Dronfield CAMRA visit Welbeck Abbey Brewery

Situated near Worksop, the Welbeck Abbey has been home in the past to monks, earls and an army training college. Most recently it has become home to the Welbeck Project, a community of business, education and arts initiatives.

Part of this is Welbeck Abbey Brewery. Founded in 2011 with a little help from the late Dave Wickett and Kelham Island Brewery, this 10 barrel plant is producing some very good cask ales. And on an overcast Tuesday night members of Dronfield CAMRA sub-branch paid a visit to the brewery for a tour.

We were welcomed with pints of Red Feather, a best bitter and a new pale ale called Harley. Harley is a new beer, although some of us had already sampled this beer at the Travellers Rest in Apperknowle the previous weekend and pleased to be reacquainted with this beers hoppy flavour.



There followed a tour of the brewery lead by head brewster Claire Monk, who was an excellent host who explained the brewing process, took us through the ingredients and answered many questions of the

curious Dronfield CAMRA members very well.

Welbeck Abbey concentrate on the local market, and look more to produce good characterful beers at sessionable strength over the more experimental beers (or 'faddy' beers as brewster Claire put it). They are also looking at the possibility of using barley grown on the Welbeck Abbey estate for their own malt in the future.

After the tour was over and more *Harley* and *Red Feather* had been drunk, we made the short trip to the Butchers Arms in Woodsetts near Worksop. This is a village pub run by Raw Brewery with an excellent array of cask ales from the likes of Black Jack, Darkstar, and of course Raw themselves. A very good end to a most enjoyable evening.

The Hillsborough

and Wood St. Brewery

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

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Monday-Saturday 12-9pm

Christmas Bookings

Book now for Christmas Day £40 per person

Weddings, 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 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

2nd November Laughing Gravy

Open:

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





Punch Partners get brewing

Punch Taverns teamed up with Everards Brewery to give four lucky Partners the chance to brew and brand their own beer. Every Punch Partner who bought the 'Beer with No Name' was entered into a prize draw and the winning four were selected at random:

- Karen Lang-Norris of the Hop Pole, Beeston
- Gary Fanton of the Rutland Arms, Holmesfield
- Ian Jackson of the Black Swan, Henley in Arden
- Alan Gibbons of Hen House, Cannock.

As part of the prize, the four Partners attended the Everards Gold Cask Ale Champion course at The Brunswick microbrewery in Derby, where they learnt about the brewing process, raw materials and selected ingredients to brew their perfect pint.

The Partners drew inspiration from the beers they know and love and used tools such as Cyclops to gauge what styles are working in their pubs. They put togethertheir knowledge and experience to design their own beer recipe, create a name for their beer and design a pump clip to suit.



This resulted in *Amberella* being born – a 4.1% golden amber ale, made with Maris Otter Malt and Ella, Summer and Cascade hops. With the recipe now logged, Everards will produce this beer which will be available through the Punch Finest Cask scheme throughout October.

Stephen Martin, Category Manager for Punch Taverns, said: "It was a fantastic opportunity for our Partners to get involved, learn about the complexity of beer brewing and create their own ale. "We are delighted to work with Everards and produce an autumn-inspired beer and following the success of the Beer with no Name, I am expecting Ambrella to do really well."

Everards are giving those that try it in their pubs the chance to enter the same prize draw to brew a beer for next year. Keep a look out for the competition when *Ambrella* goes live in Finest Cask Rotation 6.



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Inn Brief

The **Florist**, Walkley Road is now open following refurbishment but no real ale available.

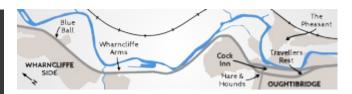
Just round the corner in Palm Street, the **Palm Tree Tavern** is selling *Tetley Bitter* and a rotating guest beer, recently *Draught Bass* but now *Bradfield Farmer's Blonde*.

After 7pm Monday, Tuesday and Wednesday there is free snooker, open mic night on Thursday with live entertainment alternate Saturdays.

The **Old No7** in Barnsley hold their next beer festival from Thursday 28th November-1st December. Featured are over 20 cask ales, 10 cider/perry, kegged beer and bottles from around the world.

Sheffield Council's planning board has approved proposals for the **Crossfield Tavern**, (Mortomley Lane, High Green) to be converted into a house. The applicant said the pub's owners, Punch Taverns, had struggled to find a tenant to make the venue viable.

Planning officers said: "The plans show no alterations to the building and, as such, it is considered there will be no impact on the street scene. As a single dwelling, it would have less impact on the locality than the current pub."



Oughtibridge and Wharncliffe Side

On a wet Wednesday evening in October, we visited all six pubs in the area. Starting in one of Yorkshire's Real Heritage Pubs, the **Travellers Rest**, Samuel Smiths *Old Brewery Bitter* (4%) set us on our way. The Travellers on Langsett Road retains the basis of the original layout of three rooms off a central lobby. It was briefly owned by Strout's, a small Sheffield brewery from 1890 to 1918, hence the possibly unique engraving on the front windows.

A short walk up Station Lane took us to **The Pheasant**, an ex-John Smiths pub which had three pulls, two dispensing Bradfield *Farmers Blonde* (4%) and Sharps *Doom Bar* (4%). Bradfield Brewery is only 3 miles from Oughtibridge and is seen as the local brewer.

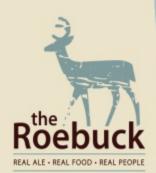
Descending, we then visited ex-Wards house, the Cock Inn on Bridge Hill, who had two pumps and an identical choice (and price) to the Pheasant. The Cock usually has Blonde, plus a rotating national. This was followed by the Hare & Hounds, a Marstons owned, ex-Burtonwood house at the bottom of Church Street. The Hare usually provides a range of beers from the Marstons stable. but tonight had two from outside the area: Lees The Governor (3.8%) and Everards Tiger (4.2%).

Passing the long-closed, White Hart, (since 2011, the bridal showroom of LuLu Mae), a short bus ride took us directly to the Blue Ball, on the main road, in Wharncliffe Side. This pub does a roaring trade at lunch-time with excellent-value two-for-a-fiver meals. Late evening provided a choice: regulars Thwaites Wainwright (4.1%) and Lancaster Bomber (4.4%), but also Kirkstall Pale Ale (3.8%) from Leeds. the only recently established brewer from outside the area of the evenina.

Finally, a short walk took us to the recently invigorated **Wharn-cliffe Arms** where a choice of five awaited, three from Bradfield: *Blonde*, *Brown Cow* (4.2%) and their latest fruit beer, *Cherry* (4.2%); and two from Abbeydale: *Brimstone* (3.9%) and *Absolution* (5.3%). The aim is to regularly serve three Bradfield beers and one from Abbeydale with the final pump providing a rotating quest.

In summary, 6 pubs, 15 handpumps in use with a choice of 12 different cask conditioned beers. The cheapest pint of the night was Sam Smiths at £1.80 with the Blue Ball providing the most expensive at £3.00.

Nog Clark and Dave Pickersgill



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SAT 9 NOV M&J Blues

SAT 23 NOV Laughing Gravy SAT 7 DEC Roadhouse 59

SAT 14 DEC One for the Road KARAOKE

FRI 29 NOV FRI 17 DEC



18 PUB NEWS

Inn Brief

The **Wharncliffe Arms** at Wharncliffe Side now has two regular Bradfield's (*Blonde* and *Brown Cow*), a third Bradfield plus a random guest, recently *Abbeydale Absolution*.

An extra hand pump will be installed in the near future. Gina and Simon who now run it are real ale converts and have also recently taken on the **Sportsman** in Stannington, installing *Bradfield Blonde*.

Building work has finished on the conversion of the **Alexandra Hotel**, at the junction of Exchange Place and Castlegate into a 23 apartment complex, complete with gym.

Previously advertised as opening on Sunday 8th September, the **Wagon & Horses**, Chapeltown is now advertised by Wetherspoons as opening on Tuesday, 8th October 2013

Abbeydale Brewery, owners of the **Rising Sun** pub in Nether Green are seeking permission for an extension and alterations to create a bigger lounge and kitchen and new toilets.

The **Hearty Oak** at Dronfield Woodhouse is reported to have closed and be on the market.



Beer Central in Moor Market

Beer Central is a new company and open along with all the other traders in the new Moor Market on Nov 25th - located in the very impressive main entrance (easy to dip in and out for a quick beer). It's a small shop/stall (3m x 3m) but will have up to 2,000 bottles (400 different beers) at full capacity and customers will be able to walk in and browse. We'll also have a commercial website for sales and delivery.

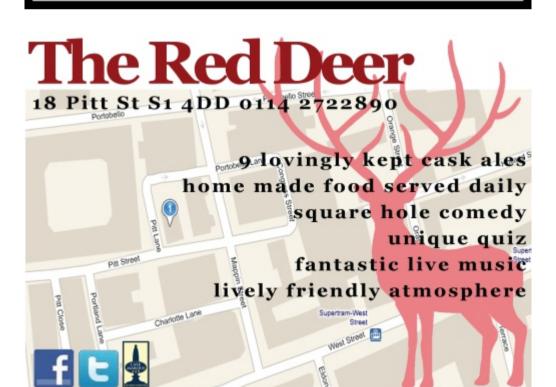
The range will include bottled beers (loads of bottle conditioned), 5L mini-casks, beer books/guides, beer branded clothing and some branded glassware. The beer will cover local brews (pretty much all of the dozens of breweries in and around Sheffield/South

Yorkshire including Steel City, Imperial, Bradfield etc.), national UK beers to include Kernel, Magic Rock, Thornbridge, Buxton, Elland, Saltaire. Kirkstall. Bristol Beer Factory, Camden, Blue Monkey and loads more. The international stuff will mostly be from Belgium, Denmark, Norway, USA and a bit of craft stuff from Italy and anywhere else that fits the bill. We'll have a small but select choice of cider. We'll not be selling any drinks you can typically find in a supermarket, apart from maybe one or two bottles at the most.

Open as per the normal market hours 8.30am - 5.30pm six days per week plus Sundays and late nights seasonally.

YORKSHIRE PUB OF THE YEAR 2012

CASK MARQUE @ 100% PASS RATE



20 PUB NEWS

Inn Brief

An application has been submitted to transform the **Pheasant** on Barnsley Road into a KFC outlet. The plans include a 49-space car park behind with access from Hatfield House Lane. The new building would have stone walls and a red aluminium entrance, plus large windows.

Sheffield City Council has approved planning permission for a revised proposal from Sainsburys to demolish the Bradway Hotel and replace it with one of their local stores. The initial refusal of planning permission was because the external design of the store wasn't an appropriate replacement of a landmark local building and didn't fit with the area, councilors have declared the revised design acceptable. The pub has spent the last couple of years closed and boarded up after failing as an Enterprise Inns lease.

This leaves two other pubs in Bradway, the **Castle Inn**, also an Enterprise Inns pub and the **Old Mother Redcap**, a Samuel Smiths tied pub.

The **George & Dragon** at Holmesfield has added Bradfield Farmers Bitter alongside the Farmers Blonde, this is on the pump vacated by Oakwell Bitter when the brewery closed.



Saving the Spinkhill Angel

The Angel Hotel in the historic village of Spinkhill, North East Derbyshire, is owned by Punch Taverns. For several years it was managed by long-term landlords. However following a reported lack of support from Punch, the long-time landlords sought to retire from the industry in 2011 and the pub was put on the market for sale in the middle of 2012.

A number of temporary landlords were installed by the owners but in March 2013 the pub closed. Unfortunately the action taken by Punch Taverns was all too late and after years of no investment in the building or business the interior had become dated and the exterior sadly neglected.

When the 'For Sale' board went up it was clear that the owners were looking to sell it as housing development and not as a going concern, "Freehold Pub Development Potential STP".

In May 2013, villagers in Spinkhill were shocked and outraged to discover that despite positive in-

terest from several parties to develop the pub and restaurant, planning permission for 'Change of Use' was being sought to convert the pub into houses - including construction in the pub garden and car park. The applicant argued that the pub was not a viable business.

Fully understanding that The Angel Hotel has potential to be a vibrant and successful business. the residents of Spinkhill formed the 'Save the Angel' group and connected through email and a dedicated Facebook page. Almost unanimous objection to these plans resulted in more than 90 letters to the planning authority from villagers and members of the wider community. The application was subsequently withdrawn prior to a decision being made by the planning department.

However, in early July 2013, the developer submitted a revised planning application which conceded a small bar in the building on such a scale that it could only



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THAI NIGHT

1ST WED OF THE MONTH 5-9PM

SELECTION OF QUALITY CASK ALES

QUIZ NIGHT MON 9PM

PARTIES CATERED FOR!

22 PUB NEWS

realistically be used to serve drinks. The plans involved converting the restaurant and kitchen into housing and building houses on the beer garden and customer car park. Shock news also came that the pub had been sold to the housing developer (STP).

There have been overwhelming objections to the latest application, including the local MP, Natasha Engel. In her letter to the planning department, Ms Engel wrote "I am of the view that this application would have a negative impact upon the village of Spinkhill in relation to a loss of facility.

Whilst the new proposal is to keep the Angel Hotel, this would be much smaller than currently exists. There would be no restaurant, no meeting room, no garden and no car park. The Angel Hotel pub would only have a small bar and no longer have the appeal of being family friendly. All of the community facilities that the Angel Hotel offered would be lost."

In the meantime, the 'Save the Angel' group applied to have the pub (including public bar, restaurant, cellar, kitchens, management accommodation, hotel rooms, and beer garden) added to North East Derbyshire District Council (NEDDC) list of 'Assets of Community Value' (ACV) and on 17th September came the good news that the application had been successful, the first pub in NE Derbyshire to achieve this position. The ACV listing means that the building and gardens must remain in their present configuration and cannot be developed otherwise for the next 5 years.

Spinkhill village is now poised for the NEDDC Planning Committee decision and the neighbourhood group are set to represent their case at committee.

The village now hopes the latest planning application will be refused and the sale not go ahead.

Investment would be needed thereafter (possibly through community buy out) to purchase the Freehold and develop the pub into a family friendly public / eating house suitable for hosting community events and complete with restaurant, community room, and beer garden with play areas suitable for children.

Spinkhill resident, Andrew Truby says "The strength of community spirit has been overwhelmingly positive throughout this campaign. Villagers and those with connections to the village are desperate to save our pub. The recent successful application to have the pub listed as an asset of community value is very pleasing however we still await the outcome of the planning application before we know that the Angel's site is safe from potential conversion to housing".

For further information contact savetheangelspinkhill@gmail.com.

Jenny Elsley

Breaking News

The **Anglers Rest**, Bamford was subject to a successful community buyout and will open at 7pm on Sat 2 Nov!

Millowners

A new pub. the Millowners Arms, was recently opened by HRH Duke of Gloucester at Kelham Island Museum. It aims to tell the story of Sheffield's brewing industry with the displays laid out in pub style. It is housed in the former social history store which was severely damaged by the flood of June 2007. Steel racking and a mezzanine floor have been removed in order to expose cast iron columns and a red brick exterior. The stone fireplace came from the defunct Travellers pub in Wadsley Bridae.

The Millowners Arms is the brainchild of John Hamshere, chief executive of Sheffield Industrial Museums Trust: "This is a wonderful place for a gallery about the brewing industry of Sheffield. Everybody calls it a pub but it is really a brewing gallery. Sheffield is one of the great brewing cities of Britain and this tells the story of that heritage."

Victorian features like glazed tilework and etched glass can still exist in the city. By the 1880s Sheffield had 30 breweries. Takeovers were common and some brewing giants emerged, Gilmours, Stones, Tennants and Wards became the four largest. Today, Kelham Island Brewery is the largest in the city.

Dave Pickersgill





THE HALLMARK OF A PERFECT PINT











Christmas Party booking

As ever the brewery bar is a very popular place for your works Christmas party. We can provide a choice of pie & pea supper or hot or cold buffets, but dates are already filling up so book early to avoid disappointment.







Brewery Tours

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

Core Beer Range

Five Rivers 3.8% Crucible Best 3.8% Blanco Blonde 4.2% Seven Hills 4.2% Sheffield Porter 4.4% Sheffield IPA 5.0%





Pub of the Month

The Red Lion, Charles Street

The November Pub of the Month is the Red Lion on Charles Street, just off Arundel Gate. Once serving the numerous 'little mesters' workshops which used to occupy the area, the pub is now surrounded by the ever expanding City Campus of Sheffield Hallam University.

A corner door opens directly into the small snug, which with its own bar feels separate from the rest of the pub. The main entrance leads to the much larger lounge which was expanded some years ago to incorporate the former concert room at the rear, and is also adjoined by a conservatory overlooking the small beer garden.

Originally a Wards tied house as

attested by the large sign on the frontage, the pub is now owned by Enterprise Inns.

Current lessees Garry Scott and Chattaporn lamsri took over on August 2012 since when there has been a modest degree of refurbishment include new external signage and customised windows, together with renovation of the toilets and general redecoration. Garry has been a licensee in Sheffield for over 25 years having previously run among others the now demolished Albert in Attercliffe, and the Nag's Head at Loxley.

Being in the Cultural Industries Quarter, handy for the railway station and close to the city centre, the pub attracts a varied clientele to sample the four real ales on offer, which include *Black Sheep Bitter*, *Abbeydale Moonshine* and *Sheffield Five Rivers*.

Daily opening times are 11.30 – 11 (12 Fri/Sat) and 12 – 11 Sunday. Lunchtime meals are available daily 12 – 2 with Sunday roasts 12 – 3. The first Wednesday each month from 5 – 9 is Thai night with authentic Thai food prepared by the Thai chef. The Red Lion also has an active pool time, and on Monday nights there's a popular quiz.

Join us for the presentation of the Pub of the Month award on Monday 4th November from 8pm.





Vote for Pub of the Month

Our 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. 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 and on the website. 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 or buses 273 and 274)

Fox & Duck

Fullwood Road, Broomhill (buses 51, 52)

Red Deer

Pitt Street, City Centre

Vote or nominate online at www.sheffieldcamra.org.uk/potm



ADVERTISE IN BEER MATTERS FROM JUST £40

www.sheffieldcamra.org.uk/advertising

26 QUIZ

Summer Charity Quiz Answers

Completed answer sheets and donations were received from 44 people. Out of the completed answer sheets 2 entrants got all 20 answers correct.

The winning entry, drawn at random by Michelle Douglas, manager The Hillsborough, on 24th September, was submitted by: Hugh Lafferty, Sheffield S10. Commiserations to Roy Smith the other person who also submitted totally correct answers.

Total proceeds included some very generous donations, for which many thanks, were £172 and after deduction of prize money £17.20 (10%), the balance of £154.80 has been donated to The British Polio Fellowship. Any additional donations will be gratefully received and should be sent to: TBPF Summer Quiz, c/o 80 Kendal Road, Sheffield S6 4QH (cheques payable to: The British Polio Fellowship)



For further information about the work of The British Polio Fellowship visit:

www.britishpolio.org.uk

The British Polio Fellowship is a registered charity in England and Wales (1108335) and in Scotland (SC038863). A company limited by guarantee and registered in England and Wales No. 5294321

Questions

- Rocking her swing will provide you with the work of the person for the theme of this quiz (6,4)
- 2 The last thing CAMRA members want to drink (4,4)
- 3 It's said that one gulp does not make a summer (7)
- 4 If talks of any value this place could be worth a visit (10,5)
- 5 Where I could watch many matches on mine old BW set (9)
- 6 Remains to be seen if England can hang on to these (3,5)
- 7 If you were game it would be a good idea to keep your head down on this day (3,8,7)
- 8 Where the rest lives on moved to watch this high-octane event (3,7,5,4)
- 9 Where the kids wouldn't mind taking on Nemesis (5,6)
- 10 Could be potentially radioactive beachwear (6)
- 11 A water activity I've been engaged in without ever leaving my desk. I let my fingers do the work! (7)
- 12 It's doubtful that CAMRA members cried about

- including this in its festivals (5)
 13 Is this the time of the year
 when the Owls and the Blades
 hang up their boots? (5.6)
- 14 A kid's treat spun by a strange mixture of sand fly and lettuce? (10)
- 15 It's unlikely that Cameron, perhaps, and a type of data storage for mobile devices will initially be drunk, in more ways than one, at CAMRA festivals (5)
- 16 You may, perhaps, feel sweetly ripped off when paying for these whilst watching the court proceedings (12.3.5)
- 17 Choose to steal a sound idea to eat outside? (6)
- 18 It doesn't sound as though it's the best of teams but I'd still like to be by them during the summer (3,7)
- 19 Mad loony in pole position needs sorting out after point extracted in order to discover where you'll find many a CAMRA member (5,7,4,8)
- 20 After which darker times lay ahead (6,8)

Answers

- 1 Anag 'her swing' = Gershwin Work = **Summer Time**
- 2 Warm beer
- Swallow
- 4 Chatsworth House
- 5 Anag 'mine old BW' = Wimbledon
- 6 The Ashes
- 7 The Glorious Twelfth
- 8 Anag 'rest lives on' = Siverstone = site of The British Grand Prix
- 9 Nemesis = ride at Alton Towers
- 10 Bikini
- 11 Surfing
- 12 Cider
- 13 Close season
- 14 Anag 'sand fly' and 'cos' (lettuce) = **candyfloss**
- 15 Anag 'PM' (Cameron) and 'SIM' (card) = **Pimms**
- 16 Strawberries and cream
- 17 Picnic
- 18 The seaside
- 19 Anag 'mad loony in pol(e)' = London Olympia = site of Great British Beer Festival
- 20 Summer solstice

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With the Steel City Beer Festival over for another year, here's a quick look ahead to some events on our patch next year; although not CAMRA events.

2014 Festivals

SIBA Beer X

Mar 2014

The first is the return of the SIBA Beer X, which combines their annual conference, trade show, champion beer judging and a beer festival open to the public. This will take place in March at Ice Sheffield, which is a few minutes walk across the grass bowl from the Sheffield Arena tram stop.

3 Valleys Sat 3 Jun 2014

The 3 Valleys Festival in Dronfield sees around 12 venues all hosting mini beer festivals with music and food on the same day linked by a free bus service. The date for 3 Valleys 2014 is confirmed as Saturday 7th June.

Sheffield RUFC

Apr 2014

Finally Sheffield RUFC are holding an end of season beer festival at Abbeydale Park Sports Club (near Dore station) in April.

Watch out for news on all the above nearer the time!

Short measures, misleading ads or other consumer complaints?

Sheffield Trading Standards 2-10 Carbrookhall Road Sheffield S9 2BD 0114 273 6286 tradingstandards.gov.uk/sheffield Back to the present and there's plenty going on during November.

CAMRA Festivals

Chesterfield CAMRA

Fri 1 - Sat 2 Nov

Chesterfield CAMRA's Market Hall Beer Festival started out to celebrate the market charters anniversary but now happens every year. The beer festival is in a hall above the indoor markets and features the battle of the brewers where a number of local breweries have submitted one-off special beers to be judged in a competition. The venue is relatively small and advance tickets are essential. You can get to Chesterfield by train or buses X17, 43, 44, 50, 50A.

Wakefield CAMRA

Thu 7 - Sat 9 Nov

Wakefield CAMRA's 23rd annual beer festival takes place at 'The Space' on Waldorf Way featuring up to 120 real ales plus cider, perry and foreign beers. CAMRA members enjoy free entry to all sessions except Friday night when advance tickets are required. Regular trains run from Sheffield and Dronfield.

Rotherham CAMRA

Thu 14 - Sat 16 Nov

Rotherham CAMRA's New York Beer Festival is held at the New York Stadium and features around 70 real ales plus a selection of ciders at the 'Big Apple Bar'. Advance tickets are required, they cost £5 and include entry, glass and programme. CAMRA members also get their first pint included. The stadium is a few minutes walk from Rotherham Central station and Rotherham Interchange bus station (buses 69 and X78 run direct from Sheffield).

Pub Festivals

Shakespeares

Thu 31 Oct - Sat 2 Nov

Shakespeares on Gibralter Street is holding their 6th beer festival. The pub bar will be given over to real ales from local breweries with guests from further afield on the festival gravity bar upstairs along with ciders. In total there will be a choice of about 30 beers and 10 ciders. Entry to the bar rooms is free of charge, there is entertainment each evening in the Bard's room upstairs with a charge on the door (£11 Thursday, £5 Friday, £3 Saturday).

Travellers Rest

Fri 1 - Sun 3 Nov

The Travellers Rest at Apperknowle is holding a bonfire themed beer festival with around 20 real ales and 10 ciders plus mulled wine from the 1st to 3rd November. Should the weather be cold drinkers can gather round the log burner in this great country pub! Buses 14/15/15A run to the pub from Dronfield Civic Centre during the daytime.

The Mallard

Thu 31 Oct - Sun 3 Nov

The Mallard at Worksop railway station hold their 'AleOween' beer festival with around 16 real ales. Open normal hours: 11am-11pm.

Three Tuns

Thu 31 Oct - Sat 2 Nov

The Three Tuns in Dronfield hold their annual Beer & Sausage Festival with a choice of 12 real ales, 12 ciders and perries and 24 varieties of sausage to try (whilst stocks last!). The festival is open midday until 10:30pm each day and there is live music Saturday night.

Quit Might 200m Rife Wednesday 2, 200m Rife Rife Buffel x 200 PRITE



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LIVE MUSIC & EVENTS FOR NOVEMBER

	Saturday 2nd November 3 FAT B*STARDS (live & loud)	9.30pm	Saturday 16th November JUNCTION (classic rock)	9.30pm	
	Monday 4th November Carolan Folk (all welcome)	8.00pm	Monday 19th November Folk Club Session (all welcome)	8.30pm	
	Tuesday 5th November Jazz Jam (all welcome)	8.30pm	Tuesday 19th November Brilliant Corners (live jazz band)	8.30pm	
	Thursday 7th November BLITZ (classic rock)	9.00pm	Thursday 21st November THE BAR STEWARD SONS OF VAL DOONICAN	9.00pm	
	Saturday 9th November STEELYARD BLUES	9.30pm	Saturday 23rd November THE MARV WHITE BLUES BAND	9.30pm	
	(blues at it's best) Monday 11th November Acoustic Tunes & Songs	November 8.30pm Folk & Roots with		3.00pm	
	(all welcome) Tuesday 12th November Traditional Folk Music	8.00pm	Monday 25th November Acoustic Tunes & Songs (all welcome)	8.30pm	
	(all welcome) Thursday 14th November	9.00pm	Thursday 28th November BAND WITH NO NAME	9.00pm	
	TREEBEARD (folked up rock, rocked up folk!)	y.oopiii	Friday 29th November North & South	8.00pm	
	Friday 15th November	8.30pm	(fine sounds on vinyl)		
	General Section (Charity evening in		Saturday 30th November	9.30pm	

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Sheffield & District

Pub of the Month

Mon 4 Nov 8pm

Our members have voted the Red Lion on Charles Street, Sheffield City Centre as our November Pub of the Month award winner. Come along and see us present the certificate and enjoy a few beers!

Branch Meeting

Tue 12 Nov 8pm

A formal meeting all local members are invited to attend to share pub, club and brewery news, catch up on what the Campaign is up to and to get involved locally - all over a pint or two of course. The venue this month is the Fat Cat on Alma Street. Kelham Island.

Festival Washup Meeting Tue 19 Nov 80m

Tue 19 Nov 8pm

Everyone who volunteered at the festival is welcome to come along for a constructive review of how the festival went - what worked well and what needs improving next year. The meeting venue is Shakespeare's on Gibralter Street.

Spire Brewery Trip

Sat 23 Nov

Our minibus will take you to Spire Brewery in Staveley, Chesterfield, for a tour of the brewery then onto their two pubs: the Britannia at Tupton and Three Tuns in Dronfield (food available at Three Tuns).

Beer Matters Distribution

Tue 19 Nov 8pm

If you've volunteered to take a delivery run then come down to get your supply and enjoy a beer with other distributors whilst you are collecting them! As usual the location is the Rutland Arms on Brown Street. Committee meeting follows at 8:30pm.

Dronfield & District

New York Festival Trip

Our minibus will pick you up from a choice of the Three Tuns or Coach & Horses in Dronfield and take you to the New York stadium in Rotherham for the Rotherham CAMRA beer festival and return you to Dronfield after. Please book places in advance via Nick Wheat.

Subbranch Meeting

Wed 20 Nov 8pm

All local members are invited to come along, share pub, club and brewery news and get involved in what the sub branch are doing. This months meeting is at the Cross Daggers in Coal Aston (on bus route 44).

Sheffield Brewery Trip

Sat 7 Dec

We meet in the Sheffield Tap (get there from Dronfield by train or 43/44 bus) and then head down to Sheffield Brewery Company in Neepsend, an atmospheric old building that used to be the Blanco Polish factory for a tour with their brewer Dr Tim Stillman followed by a few beers. Please book places in advance with Nick Wheat.

Subbranch Meeting

Wed 11 Dec 8pm

All local members are invited to come along, share pub, club and brewery news and get involved in what the sub branch are doing. This months meeting is at the Green Dragon on Church Street, Dronfield town centre.

Info and bookings

Sheffield: Richard Ryan (see right) Dronfield: Nick Wheat (socials@dronfieldcamra.org.uk)

Alan Gibbons

Chairman

Good Beer Guide Coordinator Pub Awards Coordinator Beer Matters Advertising chairman@sheffieldcamra.org.uk

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Mike Humphrey

Membership Secretary membership@sheffieldcamra.org.uk

Dave Pickersgill

Pub Preservation Officer dpickersgill1@gmail.com

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



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