



Open 12 to 11 daily
Full menu available lunchtimes
weekdays and Saturday
Carvery on Sunday 12–2.45pm
Snacks available all day,
hot pasties and
locally sourced pork pies

www.risingsunsheffield.co.uk

13 handpulls, a fantastic line-up of Abbeydale and guest beers.

13 real ales – including 7 guests from micros, 6 Abbeydales including seasonals

Good selection of Belgian bottles, draught lagers, Belgian fruit beers and real cider/perry

Monday Night music -see website for details Quiz on Wednesday and Sunday start 9.30pm prompt Getting there: On the 120 bus route from city Buses every 10 mins



EDITOR

Andrew Cullen 07554 005 225 beermatters@sheffieldcamra.org.uk

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

DESIGN

Robin design@sheffieldcamra.org.uk

ADVERTISING

Alan Gibbons
0114 266 4403
07760 308 766
advertising@sheffieldcamra.org.uk

Quarter Page £40 Half Page £60 Full Page £90 Back Cover £110 Discounts for regular placements

PDFs or high-res (300 dpi) bitmaps only please

Design from £30 Updates from £10

NEXT COPY DEADLINE Friday 2 May 2014

Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor. Beer Matters is © CAMRA Ltd.

*For legal reasons a full name and address must be provided with all contributions.

THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

BREWERY NEWS

Roosters
Fuggle Bunny
Welbeck Abbey
Steel City
Kelham Island
Blue Bee
Sheffield Brewery Co.
Abbeydale
Acorn



PUB NEWS

Bulls Head Trout Victoria British Oak



AWARDS

Travellers Rest Kelham Island Tavern The Closed Shop



CAMPAIGN NEWS
Cider duty frozen

22



BEER TRAVEL
The Brampton Mile

24



COMMENT
Craft beer on keg?



FESTIVALS

28

DIARY 34



Roosters scoops design award

Glasses are being raised at Knaresborough-based Rooster's Brewing Co, following the brewery's double triumph in the 2014 Design Awards, which are run by the Society of Independent Brewers (SIBA).

The Brewery was Highly Commended in both the Best Range of Bottle Labels and Best Total Design Concept categories at the Design Awards held as part of SIBA's national BeerX event in Sheffield on March 13th.

Established in 1993, Rooster's has developed a reputation for brewing beers of the highest quality that showcase a wide range of new and exciting hops from around the world, scooping plenty of awards both at home and abroad along the way. The brewery was purchased by Ian Fozard and his two sons, Tom and Oliver, in December 2011, and the latest accolade follows the decision to re-brand and re-design in 2012.

With the involvement of The Lift Agency, a creative design studio based in Harrogate, the new branding has maintained the iconic red 'Rooster head' as the focus of the brewery's image, whilst also creating a clean and contemporary aesthetic that has a time-



less appeal.

Speaking of the awards win, Tom Fozard said: "We're delighted to have had our efforts recognised with these two awards. We worked closely with our friends at The Lift Agency in order to ensure a very high standard was achieved, which has been acknowledged by the

judges. The feedback we've received from customers and consumers alike, since the rebrand was completed, has also been very positive and reinforces our belief that it's equally important that the quality of our design imagery matches the quality of the beer we produce in cask, keg and bottle."



Fuggle Bunny Brewhouse launches

On Friday 4th April a select number of CAMRA members were invited to the Fuggle Bunny Brewhouse at Holbrook (just off the main road from Halfway tram terminus to Killamarsh) to see the

brewery and try the first two beers.

We tried and enjoyed 'New Beginnings', a 4.9% Malty amber bitter and 'Cotton Tail' a 4% pale ale brewed with a mix of 5 different hop varieties.

The launch is a gradual one, the only confirmed outlets this month are Doncaster beer festival and Barrow Hill Rail Ale Festival but will start appearing in various pubs soon.

The Brewhouse concept will also see the brewery welcome casual visitors wishing to drop in for a pint and they will also host tours and functions.

Whilst there we observed brand new casks still on the pallet and wrapped stacked up, they didn't have to be delivered very far however as the supplier is based three doors up in the same building!

KELHAM ISLAND TAVERN

62 RUSSELL STREET, SHEFFIELD S3 8RW. 0114 2722482 www.kelhamtavern.co.uk

As mentioned in the **The New York Times** as one of the places to visit in 2014

13 Ales
Lined glasses
Food served 12 till 3 Monday to Saturday
Award-winning beer garden







We were extremely pleased that Portland Black, our 4.5% porter was crowned Champion beer of East Midlands to win its regional heat at The National Winter Ales Festival held in Derby. The final will be held at the same festival next year, so fingers crossed for a win. Thanks go to everyone who nominated our beer.

The Brewery yard project is progressing at a swift pace. Our brewery is housed in a renovated farm building, however the buildings attached either side were not included in the project and are now being worked on. They will purpose-built become units for other food producers, and we already know that Boutique Aromatique, a fine chocolatier, will be a neighbour. A chocolate beer may have to be brewed! While the work is going on we will unfortunately be unable to host brewery tours but are hoping to start again once it's completed.

Meanwhile, we're knocking some walls down in the brewery to make room for two new tanks. This will take our production up from 15,000 pints a week to 18,000! We're confident that we can continue growing this way, particularly because the chancellor has seen the light and dropped beer duty AGAIN! It's a

good job I was sat down when I heard...

Our latest collaboration with From the Notebook is going well, with our first beer. Deaths Head Hawk Moth, proving very popular. It's a velvety smooth 5% stout with hints of chocolate and coffee but no burnt notes at all. The second moth beer brewed to support the Butterfly Conservation charity will be Merville Du Jour, a 4.6% IPA brewed with American and New Zealand hops.

Another recent collaboration we are hoping to repeat was an event to demonstrate the Science

Doncaster CAMRA and Sheffield Science Festival if we would be happy to host an event in the brewery for member of the public to attend. Of course, we said ves, and roped in the School of Artisan Food to provide a brilliant venue and superb food. The evening saw 30 people visit the brewery for a tour, take part in exciting science experiments, and have the chance to ask a panel of specialist brewers, publicans and academics about the science behind beer. It was a fabulous night and we have already been asked to take part next year.

And finally. it's all change at the brewery again, as Kyle leaves us and Joe joins. Joe lives a stones throw from the Broadfield in Sheffield and is a keen real ale fan. We look forward to having him as part of the team



MARKET HILL, BARNSLEY. S70 2PX

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





WWW.ACORN-BREWERY.CO.UK



18 Pitt St S1 4DD 0114 2722890

home made food served daily square hole comedy unique quiz

fantastic live music





PM Street



Steel City

Steel City's latest brew, Protz's Pleasure, is currently doing the rounds in Sheffield and beyond, as well as appearing at the CAMRA AGM at the end of April. As there's apparently no such thing as a Black IPA, Dave and 'Collaborator In Grimness' Stuart from North Riding brewed a normal IPA and used some dark malt to change the colour. Columbus at First Wort and Magnum at boil make up 139IBU of bitter goodness, while the ever-increasing flame-out charge consisted of Nelson Sauvin, Simcoe and Bramling Cross. Mosaic pellets in the fermenter complete the tropical fruit and strawberry flavours to contrast the bitterness.

The 6.5%+ minikit version has been named in reference to Roger Protz's comment on Black IPAs in a recent blog – Insult To History packs 180IBU of Magnum followed by a big flame-out charge of Simcoe, and some Columbus in the fermenter for good measure.

There will be a short break in production (too many bank holidays in April and May!), the next brew will be out in June. Also in June, Steel City will be making their third appearance at Birrasana, at Blanes (just north of Barcelona). Four beers are being shipped over for the event: Grim Overlords, Protz's Pleasure, Insult To History and Unholy Trinity.



Kelham Island

Beer number four in our light versus dark series arrives in May. Mistress Flames 5% is an elegant Ruby Mild brewed with a sophisticated blend of amber, chrystal and black malts for a lavish sweet mild with caramel and malt flavours & subtle liquorice notes. A smooth, rouge, flamboyant mild for CAMRA's mild in May.

Our other seasonal for May is California Drinking 4.8%. A chilled out amber Californian common style beer brewed to an authentic American recipe using Cascade and Northern Brewers hops for a fresh fruity and woody aroma. The beer is fermented using a lager yeast at high temperatures followed by a prolonged cool conditioning period. This gives an extra sparkle and a smooth zesty fruit character.

Beer for the barbecue

Don't forget the Kelham Brewery Shop, open in the week until 4pm and until 5pm on Saturdays. California Drinking could be the ultimate BBO beer and will be available in 5 Litre (8.8pint) Minikegs - while stocks last !!



Blue Bee

Snooker World Championships are nearly over and I wonder how many of you have 'downed the brown'. 'sinked the pink 'or even gone Inhov the Black? As always Blue Bee Brewery pockets the colours of the snooker table. Brown Ball (a lovely dark bitter), Blue Ball (easy drinking American hopped ale), Pink Ball (Strong IPA) and the new edition to the mix and trying to make the maximium break is Inhov the Black! our brand new 7% Imperial Russian Stout.

We're also looking to buy a new fermenter. FV3 will help expand capacity and brew 3 times a week!

Wood Street

May specials are Boojum 4.2%, an American triple hopped pale ale, complex and satisfying, a full hopped session ale and the return of the popular Coco de Mer 4%, an intense dark chocolate porter, low in alcohol but high in flavour.

We are also looking forward to taking part in the Sheffield breweries co operative cask ale marquee for the food festival during May bank holiday weekend.



rees Hall & Golf Club

No. 20 bus stops right outside the club!

FESTIVAL BEER PRICES AT

PER PINT

23rd May - Starts 5pm

24th May - Starts Ipm 25th May - Starts 12pm

OPEN TO ALL

Chris Firminger on Friday night at 8:30pm, followed by The Beatles tribute band 'Johnny and the Moondogs' 8:00pm saturday night and jazz band Washington Whirlygigs' Ipm Sunday afternoon Find out more

FREE

www.leeshallgolfclub.co.uk

Old Queens Head PUB RESTAURANT

BEST SELECTION OF THWAITES ALES IN SHEFFIELDS

5 GREAT REAL ALES ON HAND PULL PREMIUM LAGERS - PILSNER URQUELL AND WARSTAINER IMPORTED SPECIALITY CRAFT BEERS REAL CIDERS AND COCKTAIL MENU



WAINWRIGHT

OPEN MON - SUN 10AM - 11PM

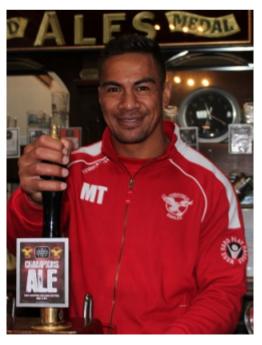
FOOD SERVED MON - SAT 12-9PM, SUN 12-4PM

2 FOR £6 LUNCH MENU SERVED MONDAY TO FRIDAY 12-3PM TASTE OF PRAGUE - SPECIAL CZECH MENU THEME FOOD NIGHTS AND LARGE REGULAR MENU DINNING AREA IN OLDEST PART OF THE HISTORICAL BUILDING



40 POND HILL - S1 2BG (NEXT TO BUS INTERCHANGE) WWW.THEOLDQUEENSHEAD.CO.UK





Sheffield Brewery Co.

Forgemasters Ale is now available through SIBA and fast becoming one of the region's favourite premium beers. Such has been the demand that it is joining our core range alongside our other award winning favourites, Five Rivers, Crucible Best and Blanco Blonde. Bottles are available only from the brewery and are selling out fast.

Sheffield Eagles "Champions Ale" launch night 16th May

The Sheffield Brewery Co and Sheffield Eagles Rugby League Club are launching a special promotion with participating pubs in South Yorkshire.

Long time supporters Adrian Bentley and Mick Pridmore (landlord at The Wharncliffe) approached the brewery to brew special ale and the popularity of Champions Ale has really taken off.

The Sheffield Brewery Co and the Eagles will be hosting a celebratory launch night on Friday 16th May at 7pm at the brewery.

Mick Pridmore said, "To kick start the promotion we thought we'd arrange a proper real ale and pie 'n' pea bash at the brewery."

Liam Claffey, Eagles Marketing Manager added, "The evening promises to be a great event with our Head Coach Mark Aston and a host of first team players in attendance."

"It's a great chance to meet and chat with the players along with a quiz, a chance to win a signed shirt and a tour of the Brewery itself on the evening."

This limited ticket only event is offered at a reduced rate of just £20 per person including food and real ale with bookings being taken through the Eagles on 0114 261 0326.

Don't miss out and help make this a great night out of support for the Eagles!

Pubs stocking Champions Ale in support of the Eagles are The Gardeners Rest, The Wharncliffe, The Bessemer, The Beehive, Shakespeares, Fat Cat, Rutland Arms (Brown St), Kelham Island Tavern, The Plough (Sandygate), Three Horseshoes (Wickersley) and any landlords wanting to take part should contact the brewery at sales@sheffieldbrewery.com

Grand Depart big screen open day cyclists' party 5th July

All you cyclists (keen or otherwise) please book this date in your diary. We have ample space to park bikes safely in our cellars (should you choose to come on two wheels!) and thought it would be fab to watch the start of the race on our big screen. The plan is you can spend the Saturday afternoon with us and your pals enjoying a real ale and bbg while making your final plans of how you are going to watch the race stage as it hits our region on the 6th. Look out for forthcoming details on our website.

GARDENERS REST

What's On...

Fri 25th April Sat 26th Wed 30th Thurs 1st May

Fri 2nd Sat 3rd Tues 6th

Wed 7th Fri 9th Fri 16th

Wed 21st Wed 28th Fri 30th

The PRS Band 9pm Neil's Music Session 9pm John Keane Session 9pm Aprille & the Shower, Bluegrass 9pm

M & J Blues 9pm Jim O'Mahoney 9pm **Old Time Country Group**

9pm

Tracey's Session 9pm John Keane Session 9pm Paul Pearson & Friends

9pm

On the Back Porch 9pm John Keane Sesson 9pm Jackalope Tales 9pm

Other events to be confirmed.

Up to 12 real ales, Bar Billiards. books. art, quiz, music....

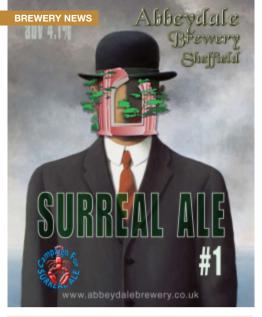


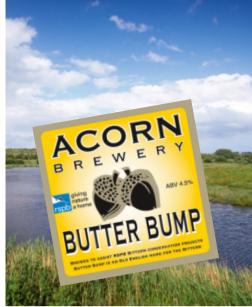
QUIZ NIGHT every Sunday from 9pm Free General Knowledge Quiz





Gardeners Rest, 105 Neepsend Lane, S3 8AT @gardeners rest 0114 2724978





Abbevdale

After the success of our 6% full-bodied-belter of a brew North American IPA and our Belgian Saison, we've decided to pencil in a number of extra special brews in our brew plan, with a West Coast Pale being planned for later this month.

May also sees the return of our very drinkable Surreal Ale series of 3 beers, starting with #1. This 4.1% pale was first brewed back in 2011, but its wonderful floral aromas and fruity flavours from the New World hops just had to be brought back for spring time supping.

Dr. Morton started the month with two new brews; The Wrong Stuff a 4.9% Mild and The Right Stuff a 4.1% pale and plans on squeezing in one more new beer before the month ends; Dr. Morton's Chicken Vindaloo.

Our big news this month has to be our collaborative brew with American giants Founders Brewery. Travelling nearly 4000 miles from Grand Rapids, Michigan to brew in the Steel City, brewmaster Jeremy Kosmicki and team are pairing up with our brewers to create a beer representative of both breweries.

Ever the perfectionists, the Founders team are not committing to a hop grist until they have rubbed an smelt each hop variety in our hop store. But you can almost certainly expect a strong, full bodied beer full to the brim with hard hitting hops.

On a final note, we'd like to thank everyone who came down to the Founders "Meet the Brewer" at the Devonshire Cat at the end of April!

Acorn

It's not Bittern, it's Butter Bump. When the local RSPB at Old Moor Wetlands ask us to create a beer to help their Bittern conservation projects on reserves across Northern England we decided to run a competition to name the beer, Local Sheffield lad David Woodhead won the competition with the name Butter Bump which is an old English name for the bird. It's now also a 4.5% lovely golden ale, brewed using First Gold (an Eng-Hedgerow hop), Chinook & Cascade hops to create a pale golden coloured beer with a slight bitterness on the palate and a grapefruit/citrusy aroma. A donation of 5p on every pint sold will be made by the brewery to the RSPB.

Once again during May

we will have our two distinctive Mild's on various bars throughout the region.

Lightness: A Light golden Pennine Mild brewed with Fuggle hops that impart light noble aromas.

Darkness: Aromatic roast malts give a deep red colour and Fuggles hops give a mild level of bitterness and aroma.

Someone mentioned to us that a few cyclists might be making their way around Yorkshire quite soon and we were keen not to get left out of the peloton of local beers that will undoubtedly be brewed to celebrate the 'Big Start'. Watch out for Acorn On Yer Bike hitting the roads towards the end of May, you might need your stabilizers.

The Hillsborough and Wood St. Brewery

Alison would like to welcome you to the Hillsborough to meet our new managers Joanne and Gary.

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



£5.99 or 2 for £10 all day Monday-Saturday

Monday

PIE NIGHT

Any pie off our menu for only £5 served with chips and mushy peas

Wednesday

CURRY NIGHT

Lamb rogan josh, chicken dopiaza or beef madras served with rice and poppadom for £5

Friday

CHIPPY NIGHT

Fish & chips, fishcake & chips or battered sausage & chips all with mushy peas for £5

2 MEALS

on selected meals 12-2pm Monday-Friday



25th April REFUGEE

3rd May SUNNY BANKS THE SLEEPLESS NIGHTS

9th May NIGHT OF CLAIRVOYANCE with the lovely Sue Bell £7 per person starts at 7.30pm

> 17th May THE CLASSICS

7th June **ROADHOUSE 59**



Bulls Head. Ranmoor

The Bull's Head on Fulwood Road has a modern stylish interior with photos of old Sheffield and a display featuring some of Sheffield's most famous faces.

Runner up in Enterprise's Pubs in Bloom last year the decking and seating in front of the pub is surrounded by colourful flowers. Looking forward to the summer months the back courtyard has been transformed into a wonderful area with block paving and patio heaters and a large covered area with large screen TV for sporting events or customer's requests.

Enterprise Inns used local company Edgedale Construction for the main works with a contribution from a local artist and specially commissioned steel

lights in the shape of bull's heads. The back wall has colour changing lighting enhancing an olive tree and raised planted area.

Steve and Debbie Marshall and the team run events throughout the week with poker on Monday, all cask ale 2.50 while stocks last on Wednesday. Thursday is pie night with pie peas chips £8.95. There is live music on Saturday and a general knowledge quiz with free buffet on Sunday.

Green King IPA and Bradfield Farmer's Blonde are the usual beers with a rotating guest.

Food is served Tuesday to Sunday with a special Sunday lunch. Cold snacks including pork pie and pickles are always available

Trout, Barlow

Following previous reports that the Trout in Barlow had closed and was for sale, security fencing has appeared around the car park, which caused a bit of a kerfuffle with worries it was to be demolished!

A sign has since appeared on said fencing with better news – the pub is going to receive a major refurbishment and reopen in the summer.

The pub will now be known as the Tickled Trout and their website promises lovely local ale, great wine and top notch food that won't break the bank. For news keep an eye on tickledtroutbarlow.com.

Victoria, Dronfield

The Victoria was recently voted the most improved pub in Dronfield by our Dronfield & District sub branch, now a free-house under the ownership of Chris Snell. Real Ale sales are booming and rather in defiance of the norm, in a mini refurbishment he has ripped out the kitchen to provide a bar extension and more seating and two more handpumps will be added to the bar!

The Vic is a small, simple, drinkers pub with a lively atmosphere, reasonable prices, sport on the telly and live entertainment weekend nights.

Inn Brief...

The **Ship Inn** at Shalesmoor now has 4 handpumps, all serving local beers

The Castle Inn at Bradway reopens at 6pm on Friday 11th April under the management of Craig and Marie Harris, previously of the Peaks at Castleton where they offered local ales and home cooked food. They are managers employed Tandem Leisure who have taken on the lease of this pub, along with the Talbot and Peaks. Expect real ales on most of the 6 handpumps on the bar, which will have seen work prior to opening. The kitchen is subject to refurbishment so food won't be introduced straight away. although hot pork sandwiches did feature on the opening night!

On the 22nd May The Closed Shop will be receiving it's Pub Of The Month award, and we'd love if you came to help us celebrate. There will be a buffet, and for reasons that will become clear, LOADS of beer.

Why loads of beer?
Well, we're rather committed to the Cask Ale cause here, sowe're hosting our first beer festival from Thursday 22nd till Sunday 25th to launch the start of the summer in style. They'll be a BBQ in our large beer garden and a whole extra bar for our expanded ale range. And yes, don't worry, they'll still be Blue Bee Nectar Pale.

Outh Hight John Rett



Martin, Linda and the team welcome you to the White Lion. An untouched traditional pubuath a wide selection of Real Alex and Mali. White we far Standards are knowledge.



Live Music

FREE LIVE MUSIC & EVENTS

Thursday 1st May OPEN MIC NIGHT hosted by Chris Firminger & the Twojays	8.30pm	Sunday 11th May *NEW* BOARD ON SUNDAY? tr board games in the parlour!!			9.30pm
Friday 2nd May MAHOGANY NEWT	9.30pm	Monday 12th May FOLK CLUB with featured perfo		Saturday 24th May WARRIOR Sunday 25th May	9.30pm 3.00pm
Saturday 3rd May THE PROBLEM WITH MARIE	9.30pm	Thursday 15th May OPEN MIC NIGHT	8.30pm	FOLK & ROOTS with Shaun Hutch & guests	
Sunday 4th May CHARITY FUNDRAISER hosted Shaun Hutch & friends		Friday 16th May SONNY BANK & THE SLEEPLE NIGHTS		Sunday 25th May BOARD ON SUNDAY? traditions games in the parlour!!	4.00pm al board
Monday 5th May FOLK CLUB with guest group	8.30pm	Saturday 17th May FRANK WHITE the legend retur		Monday 26th May FOLK CLUB with featured perfo	8.30pm rmer
Tuesday 6th May JAZZ JAM all welcome	8.30pm	Sunday 18th May "NEW" BOARD ON SUNDAY? for		Thursday 29th May OPEN MIC NIGHT	8.30pm
Thursday 8th May OPEN MIC NIGHT	8.30pm	board games in the parlour!! Monday 19th May	8.30pm	Friday 30th May THE SUPERMODELS all the way	9:30pm y from
Friday 9th May MARV WHITE BLUES BAND	9.30pm	FOLK CLUB "in the round" Thursday 22nd May	8.30pm	York by popular demand!! Saturday 31st May	9:30pm
Saturday 10th May	9.30pm	OPEN MIC NIGHT		BAD PENNY	

Beer Festival 3rd - 5th May

18 Cask Ales 2 Draught Ciders

follow us on Facebook Over 50 Malt Whiskeys





British Oak, Mosborough

The British Oak on Mosborough Moor is reopening in a new quise.

The pub has been sold outright as a freehold to Forum Café Bars group, who also operate the York at Broomhill, the Old House in Sheffield City Centre and the Broadfield on Abbeydale Road.

Money has been invested on a renovation and refurbishment to create a quality yet relaxed environment.

There will be a selection of real cask ales including at least one from Stancill Brewery (which is owned by the same company) along with interesting guests, there will also be a range of craft keg beers and imported bottled beers.

The British Oak is to operate under the same 'Alehouse' style as the Broadfield and if the same 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

standards are maintained here you should expect good beer, good food and good service.

The food menu offers a combination of pub classics and classic English dishes with a gastro twist, with food served until 10pm every day.

The pub has a website and can also be found on Twitter and Facebook. Stagecoach Buses 50, 50A, 53 and 71 pass the front door.



Sheffield Outdoor Furniture

Company Limited









- Specialist In Manufacture Of Outdoor Furniture And Decking
- Heavy Duty Long Lasting Tanalized Timber
- 20 Years Experience
- Supplied To The Retail And Leisure Industry And Households
- 12 month manufacturing warranty

Unit 4 • Arundel Works • Claywheels Lane • Sheffield • S6 1LZ mobile: 07783 019895
email: info@sofcltd.co.uk

tel: 0114 2551500 website: www.sofcltd.co.uk

Pubs of the Year

Again this year the process to find our Pub of the Year winners was a two parter – first of all the entire branch membership was invited to vote for their favourite pubs. The top 6 from the popular vote was then visited individually by our team of judges to score the pubs objectively using the same criteria the national competition uses such as beer quality and range, value for money sense of community, sympathy with CAMRA's aims and more.

We select two winners, one in Sheffield which goes forward as our entry into

the Yorkshire Pub of the Year competition and one in Derbyshire (the & District bit of our branch) which goes forward as our entry in that county competition.





Anglers Rest, Millers Dale
Sheffield District Pub of the Year 2014

Kelham Island Tavern Sheffield Pub of the Year 2014

Several years in a row now that the Anglers Rest at Millers Dale has scooped this award, our members seem to love the Anglers where Graham & Beryl Yates and their staff run a friendly and good value country pub with well kept beers.

The Anglers Rest offers something for everyone across its three rooms — the tap room with a pool table (where dogs and hikers are welcome), the lounge area and the small dining room.

The pub is in a fairly isolated location and it's main passing trade is from the Monsal walking and cycling trail on the former railway trackbed, however there are also regulars from the nearby villages drink there too.

The Anglers regular beer is one that the regulars enjoy, Adnams Southwold

Bitter, with guests generally sourced from breweries that qualify as LocAle with Storm brewery's Silk of Amnesia being a favourite that makes regular appearances.

Although 'in the middle of nowhere', the pub does have a community focus too with local village newsletters stocked and charity events hosted from time to time.

Simple, good value home cooked meals are served daily at lunch time (12:30pm – 2:30pm) and evening (6:30pm – 8:30pm) with a pie night held on Thursdays. Accommodation is also available in the form of a self catering apartment located behind the pub.

The top 3 pubs judged were: Anglers Rest (Millers Dale), Three Stags Head (Wardlow Mires) and Grouse (Longshaw).

The Kelham Island Tavern continues to maintain high standards and has reclaimed it's crown after Shakespeare's won last year. This is now the 10th Pub of the Year award scooped by the Kelham since Trevor Wraith and Lewis Gonda bought and reopened the pub in 2002.

A huge range of 13 real ales are served, an effort to represent a cross section of beer styles is made with a Mild and a Stout or Porter always available, meaning there is something on the bar for all tastes.

As well as a good range of beer, there are traditional Ciders and Perrys served, and all in oversized glasses meaning that even with a head, you get the measure you pay for – and the prices are reasonable too!

Food is served Monday to Saturday lunchtimes 12pm to 3pm, a folk music night is held on Sundays and a quiz on Monday nights.

It is also noticeable that the standards stretch beyond the bar with our judges noticing the pub was clean and tidy inside and out and the management particularly proud of getting top marks from both Cask Marque and the Council Hygiene surveyors!

The top 6 pubs judged were: Kelham Island Tavern, Shakespeares, Blake, Fat Cat, Sheffield Tap and Rising Sun.

Please note our competition does not include the Dronfield area – the Dronfield & District sub-branch run their own competition and their winner, The Travellers Rest in Apperknowle, will also go forward into the Derbyshire Pub of the Year competition.

FREEHOUSE

48 Rutland Street, Sheffield, S3 9PA. 07745 096699

5 Cask Ales

including our local brewery
TOOLMAKERS

Toffee Hammer Bitter G Philips Driver Blonde Razzmatazz Blonde Black Edge Stout + weekly guest beers

FREE POOL

DARTS DOMINOES CRIB BUSKERS NIGHT singers/guitarists etc. welcome LIVE

CARVERY served 12:30 - 3pm FREE QUIZ evenings

Monday to Thursday 4 – 11.30pm Friday 3pm – late Saturday/Sunday 12noon – late

Gary Norman welcomes customers old and new
10% discount on cask ales for card carrying CAMRA members

Functions catered for - please contact us with your requirements



The Closed Shop, Commonside

Pub of the Month May 2014

The Closed Shop is one of two pubs opposite one another that have been reborn and made Commonside worth the short ride on the 95 bus up the hill from the City Centre or the walk down the hill from Crookes (the other being the Hallamshire House, now operated by Thornbridge Brewery).

Andy Stephens' Reet Ale Pubs took on the lease with Punch Taverns last year after the pub had gone downhill then closed, he reopened the pub with a range of real ales – some from Blue Bee Brewery which he co-owns along with quests.

Not long after, the pub was subject to a refurbishment that left the pub smart, classy and well presented yet still quite traditional. Food was also introduced and this has proved popular with the

menu expanded and also a kids' menu introduced.

The food hours on a Sunday have also been extended to 9pm, the same as the rest of the week, so Sunday dinner are available right up until the quiz starts.

The Sunday night quiz is Andy's usual pub quiz where all the answers are linked by a theme (occasionally tenuously), there is also a bingo quiz on Wednesday nights. Sporting action can normally be watched on the TV in the games room at the back of the pub, which also hosts a pool table.

Another area that has been subject to refurbishment is the beer garden, which is now quite pleasant in the summer. Paul Howe moved up to The Closed Shop from The Rutland to be installed as assistant manager and the team have all made their own mark on the pub in various small ways, now lead by chef manager Mark Barton

We will be presenting our May Pub of the Month award, as voted for by our members, to the Closed Shop on the evening of Thursday 22nd May. As well as celebrating their award win, they will be celebrating the arrival of Spring with a beer festival which will see a second bar boasting a range of extra guest beers and there will be general party shenanigans too. Please come and join us, we'll be there from about 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 include: which buses to take if you fancy a trip to try them out:

vote now at sheffieldcamra.org.uk

The Nominees

The Ball

Crookes (bus 52)

The Forest

Neepsend (buses 2, 53)

Fox & Duck

Broomhill (buses 51, 52)

New Barrack Tavern

Hillsborough (buses 53, 79, 79A)

Old Nags Head

Castleton (bus 272)

Princess Royal

Crookes (bus 52)

Scotsmans Pack

Hathersage (bus 272)

BARROW HILL ROUNDHOUSE 2 0 1 4

THE MOST ATMOSPHERIC BEER FESTIVAL OF THE YEAR!

THURSDAY 15th MAY

6pm - 11pm*

FRIDAY 16th MAY

12noon - 11pm*

SATURDAY 17th MAY

12noon - 11pm*



OVER 200 REAL ALES!

Tickets available from 1st March



PLUS

CIDERS, PERRYS, CRAFT KEG AND WORLD BEERS

TRAIN RIDES, LIVE MUSIC AND GREAT FOOD

MAIN SPONSORS: CASTLE ROCK, FULLERS AND EVERARDS

SUPPORTING SPONSORS: MARSTONS, BATEMANS, TITANIC, OAKHAM AND NAVIGATION

THURSDAY: ADVANCE & ON THE GATE £4.50

FRIDAY & SATURDAY: ADVANCE £6.50, ON THE GATE £8



Tel: 01246 472450

CAMPBELL DRIVE, BARROW HILL, CHESTERFIELD, DERBYSHIRE S43 2PR

www.barrowhill.org



BRITAIN'S ONLY SURVIVING OPERATIONAL BOUNDHOUSE ENGINE SHED



Cider duty frozen in budget

CAMRA has welcomed the Government's decision in the Budget to freeze cider duty.

Making the announcement, the Chancellor highlighted that some cider producers in the West Country had been hit hard by recent weather conditions so needed additional support.

This duty freeze will apply to cider with a juice content of 35% or higher, and will not apply to sparkling cider between 5.5% and 8.5% abv.

This is a welcome move which will support Britain's real cider and perry producers — a vital traditional British industry. Andrea Briers, Chair of CAMRA's

Apple Committee commented:

"Cider is a traditional British product and I welcome the Chancellor's decision to freeze cider duty to help those who keep this tradition alive. I would encourage you to help real cider or perry makers thrive by visiting a pub and trying some."

CAMRA has cautioned that small cider producers (making below 70 hecto-

litres each year) already pay no duty, so the benefit of this duty freeze will primarily be felt by slightly larger producers.

CAMRA is continuing to campaign for a new cider duty system to support real cider with a considerably higher juice content.

For more information on real cider and perry, visit www.camra.org.uk/cider.



THE DEVONSHIRE CAT DEVONSHIRE QUARTER

49 WELLINGTON STREET, SI 4HG - 0114 2796700 www.devonshirecat.co.uk

OVER 100 BEERS FROM AROUND THE WORLD

CHOOSE A REAL ALE FROM OUR SELECTION OF 12 DIFFERENT REAL ALES AT ALL TIMES!

EVER TRIED A TRAPPIST BEER MADE BY MONKS?

THERE ARE 7 DIFFERENT TRAPPIST BREWERIES; WE HAVE BEERS FROM 6 OF THEM!

MAYBE SOMETHING A BIT SWEETER?

WE HAVE FRUIT BEERS ON DRAUGHT AND IN BOTTLES

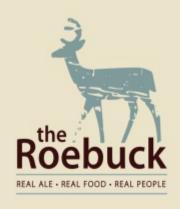
WE OFFER FRESHLY PREPARED FOOD FOR ALL!

WHETHER YOU WANT A LIGHT SNACK, A LIGHT OR HEARTY MEAL, YOU WON'T BE DISAPPOINTED! AND OF COURSE, YOU COULD TRY ONE OF OUR RENOWNED HOMEMADE BEEF BURGERS.

YOU MAY HAVE HAD FOOD MATCHED WITH WINE?

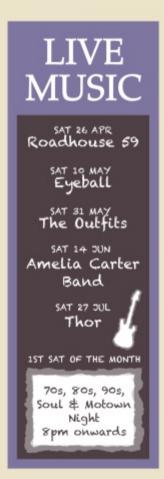
HERE AT THE DEVONSHIRE CAT WE TAKE ADVANTAGE OF OUR DIVERSE SELECTION OF BEER STYLES & FLAVOURS TO COMPLIMENT OUR FOOD!

ENJOY EXCELLENT BEER & FOOD IN OUR RELAXED AND FRIENDLY ATMOSPHERE
HERE AT THE DEVONSHIRE CAT!



















BRAMPTON MILE

There have been a number of exciting developments in the Chesterfield real ale scene of late, and in order to investigate this some intrepid members from Dronfield & District sub-branch set out on a Saturday night in early April to sample the delights of some of the best pubs on the Brampton Mile, to the west of Chesterfield town centre.

We met up at the Rutland Arms, a busy pub in the shadow of the Crooked Spire, with seven real ales on offer. Salopian Shropshire Gold proving popular here.

From there our intention was to catch the bus to the furthest point on our route but as the bus timetables were against us we decided that it would be more productive to visit the Chesterfield Ale House on West Bar as our next point of call. This is a micro-pub, laid out over split level with six real ales to choose from. The beers from Blue Monkey Brewery, Ape Ale and 99 Red Baboons were the beers that stood out here. The Chesterfield Ale House has only opened a few months ago but is an excellent addition to Chesterfield and well worth a visit.

From there we took the number 84 bus up Chatsworth Road to Real Ale Corner, a real ale off licence offering two cask ales in addition to the range of mostly local bottled ales. Both of these cask ales were golden beers, with Slater's Haka be-

ing the beer most of us seemed to choose. We found it very friendly in here with plenty of good conversation.

For our next port of call we headed just off the Chatsworth Road to the Rose & Crown, a Brampton pub with eight real ales on. This is a welcoming, excellent local pub that was very busy.

From there we headed back onto Chatsworth Road the Barlow Tap House, recently taken over by Barlow brewery offering six real ales. Here I found the beer I enjoyed most all evening, Durham Brewery's Columbus IPA.

Our final port of all was the Tramway Tavern, another Brampton pub with eight real ales. Blue Bee Section was popular here with our group, although my own choice was Raw Edge Pale Ale, which is a beer I am already quite fond of. The Tramway Tavern is the Chesterfield CAMRA pub of the year owing to beer quality, very good service and an enjoyable atmosphere.

All in all this was a very enjoyable evening, and it was notable how many of the venues we visited are not so much real ale "theme" pubs as just honest, good quality friendly local pubs with very good ranges of cask ale. If you are in Chesterfield this is a little crawl that is well worth your time.











COMMERCIAL
EVENT
PORTRAIT
STUDIO
STOCK
FORMAL

nedphillips.co.uk



Editor's comment: CAMRA's position

I've included this article by Mark, one of our branch Young Members contacts and a student at the University of Sheffield as it reflects a question that still gets asked regularly — if CAMRA is about good beer, surely good beer is good beer regardless of dispense method?

Well, lets first of all look at what CAMRA is about. We have grown into a big successful consumer group that campaigns on all sorts of issues that affect beer drinkers and pub-goers, however at heart, as the name suggests, we are the Campaign for Real Ale – set

Should CAMRA embrace craft beer on keg?

The rise of craft beer has accelerated in the US and is quickly becoming more and more popular in the UK. This has caused the establishment of craft beers being more readily available by breweries to pubs and festivals. Many breweries who traditionally brew cask ales have started creating their own keg beers to partake in this new part of the market. For example, Abbeydale have recently brewed there first craft beer, Pale #1. Thornbridge continue to offer some of their traditional cask ales (Jaipur, Saint Petersburg, Wild Swan etc.) in keg form and have proven popular throughout Sheffield.

This has encouraged more and more pubs to provide keg beers and therefore a broader range of beers; for example, the refurbishment of The Cavendish on West Street has allowed 6 taps for keg beer to be added. As well as this, the establishment of the BrewDog bar on Division Street has prompted even more craft beer availability in Sheffield offering up to 20 different types of keg beer from a wide range of breweries. SIBA's BeerX festival held at Ice Sheffield saw many keg beers on offer from a wide range of breweries such as Bradfield, Acorn, Saltaire etc. therefore promoting this growing beer form.

Craft and keg beers usually have more fizz, served a lot cooler and have a higher price tag than cask ales which has caused many ale lovers to turn away from this type of beer in favour of traditional casks. The association of cold and sparkly has some ale drinkers concerned as it feels too familiar to your standard lagers — Carling, Carlsberg, Fosters etc.

However, keg beers have a lot to offer in terms of taste, appearance and aroma. Abbeydale's Pale #1 has passion-fruit and peach overtones which leaves you feeling extremely refreshed, and while Thornbridge's Jaipur is one of my favourite cask ales, I enjoy it more so in its keg form. BrewDog's Punk IPA is generously hopped with a sharp bitter finish and their black IPA

Libertine Black Ale is much hopped while retaining malty overtones. While the prices of kegs may be higher, they are an exciting form of beer that can be full of flavour.

I am not saying that we should turn our back on cask and turn to the fizz, but if you are ever in the Rutland. passing by the Cavendish, wandering along Division Street or wherever else kea beers are on offer, give them a try. They are on the rise all over the UK and will most likely be here to stay; therefore they are worth having every so often, even if it is every so often. Most pubs will offer you a taste and you have nothing to lose (except a few extra pence).

Mark Coxon

up to promote the availability of real ale.

CAMRA's definition of real ale, in basic terms, is beer that goes through secondary fermentation in the container it is dispensed from (cask conditioning) and is served without the addition of gas. Real Ale that has been cared for properly by both the brewer and publican has a natural sparkle from the secondary fermentation and doesn't require gas adding - meaning it is a natural drink that tastes full flavoured as the brewer intended

CAMRA isn't about campaigning against other drinks on the bar, just about ensuring real ale is available – Britain's traditional quality beer, however the reason a lot of older members get a bit twitchy when kea aets mentioned is back in the 1970s when CAMRA began. keg was the enemy, threatening the survival of real ale. They remember some truly dreadful keg beers that were launched such as the infamous Watneys Red Barrel. Back then keg was all about big brewers cutting costs and quality and about giving publicans a beer with a longer shelf life - akin to replacing fresh milk with UHT long life milk. CAMRA was formed by drinkers unhappy at the increasing difficulty in obtaining good beer.

Back to the current era, whilst we do have poor keg beers such as the smoothflow bitters and generic industrial lagers, keg isn't really the enemy, the new wave of craft kegs which have become fashionable. inspired by brewers in the USA, are bringing us keg beers brewed with quality ingredients and passion with some absolute hop monster IPAs, rocket fuel chillistouts. Belgian style sour beer and more, some with guite high ABVs! Many of these go into the keg in a similar state to real ale, the only difference being gas is added on dispense to create artificial carbonation.

So – if these craft kegs are good, why doesn't CAMRA move with the times and campaign for good ale rather than real ale?

Well, there is a problem of course. If you are campaigning for something you have to be able to define what you are campaigning for. We've defined real ale. Good is a bit more subjective..... There is also a danger of course that if everyone goes down the keg route in future we will lose the tradition of natural, cask conditioned beer

So the CAMRA angle is simple – we campaign for real ale. We acknowledge craft keg is out there and adding some interest to the pub scene and we don't campaign against it, we simply consider it outside the parameters of what we do

Andy Cullen





April

Doncaster CAMRA

Thu 24 - Sat 26 Apr

This festival is held in Doncaster College's Hub.

Around 125 real ales feature, along with foreign beers, cider and perry. Food also available. Live entertainment features on Friday and Saturday night. Free entry for CAMRA members.

To get there, regular trains run from Sheffield to Doncaster, as does the X78 bus. From Doncaster Interchange it is a short walk, exit by bay 11 and walk via Tesco car park to the waterside area.

Hull CAMRA

Thu 24 - Sat 26 Apr

This festival is probably fairly unique venue wise, held at the Holy Trinity Church. It features around 115 different real ales plus about 25 traditional ciders. Free entry at all times for CAMRA members.

Direct limited stop trains run from Sheffield to Hull operated by Northern Rail.

Mallard, Worksop

Thu 24 - Sun 27 Apr

The Mallard pub on Worksop railway station hold their annual St George's beer festival featuring a range of about 16 real ales and 4 ciders. Opens 11am to 11pm each day. Worksop is a half hour train ride from Sheffield on Northern Rail's Lincoln service, trains run every hour.

May

Dronfield Hill Top Club

Fri 2 - Sun 4 May

Offers a range of real ales and ciders. Food available. Entertainment. Free entry.

Nearby bus route 43.

UoS Student Union

Fri 2 - Sun 4 May

This festival is held across the Student Union's Raynor Lounge, Interval Café Bar and Union Gardens with a large range of real ales, ciders, continental fruit beers and more. Food is available and the festival theme changes each day – Friday is German Steins and sausages, Saturday is Pie and Ale and Sunday is Cider and Hog Roast. The festival is free entry to all.

University of Sheffield tram stop is close by or buses 51,52,70 and 120 pass the Student Union.

(See p33 for ad)

Elsecar Heritage Railway

Fri 2 - Mon 5 May

This Barnsley CAMRA festival was established last year as part of wider Mayday bank holiday festivities at Elsecar Heritage Centre and sees a marquee appear in the railway yard containing a great range of real ales, ciders and perry with food available from stalls outside. Also outside is a music stage. Entry to the beer festival is free, just hire a glass and buy your drinks etc! Alongside the beer festival steam train rides will be operating from the platform next to the beer tent, you buy tickets for the trains in the normal fashion.

To get there, Northern Rail trains run there hourly from Sheffield, the heritage centre is a 10 minute downhill walk from the station (note there is the option of the Stagecoach 66 bus back up the hill!)

White Lion, Heeley

Sat 3 - Mon 5 May

This Spring festival at the White Lion, a great heritage pub on Chesterfield Road, will have 18 real ales & 2 ciders available. On the Sunday afternoon there is a fundraising musical event (hosted by Shaun Hutch) in aid of MacMillan Cancer Support.

Buses 10, 10A,20, 20A,25, 25A,43, 43A, 44,53 pass the pub.





THE HALLMARK OF A PERFECT PINT

MAGNA 2013













JUST THREE OF OUR AWARD VINNING RANGE OF CASK ALES

















MAGNA 2011

OAKWOOD 2010

Magna 2011 Sheffield 2008/9

ENJOYED LOCALLY

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

Barrow Hill Rail Ale

Thu 15 - Sat 17 May

This event just gets bigger every year! Over 200 real ales across several bars, a big dedicated cider & perry bar, craft keg bar, food court and entertainment stage are nestled amongst the various bits of heritage railway rolling stock kept at the roundhouse. Steam train rides are available at no extra cost Friday and Saturday afternoon.

The festival is open midday to 11pm on Friday and Saturday and also for the first time this year, Thursday evening from 6pm. Advance tickets advisable but not essential and can be bought in Sheffield from the Fat Cat or the New Barrack Tavern. CAMRA members get their first drink included in the price.

A volunteer run shuttle bus operates from Chesterfield railway station and town centre to the festival, from Sheffield regular trains run to Chesterfield as do buses X17, 43, 44, 50 and 50A.

(See p21 for ad)

Lincoln CAMRA

Thu 22 - Sat 24 May

At the Drill Hall. Features around 100 real ales plus cider, perry, international bottled beers and food. There is live music each evening plus Saturday lunchtime. Free entry for CAMRA members.

Direct trains run from Sheffield to Lincoln every hour, operated by Northern Rail.

The Closed Shop

Thu 22 - Sun 25 May

The Closed Shop on Commonside celebrates winning Pub of the Month by kicking off the summer with a beer festival, featuring a second bar full of guest ales and a BBQ in the beer garden. Get there on bus 95.

Lees Hall Golf Club

Fri 23 - Sun 25 May

Beer and cider festival, £2 entry and £2.50 a pint. (See p9 for ad)

Hope Valley

Thu 22 - Mon 26 May

Hosted at the Old Hall Hotel pub in Hope with a range of 50 real ales and ciders in a tent outside the pub along with live music, BBQ and Hog Roast and more.

From Sheffield bus 272 runs directly there and drops off near the pub, alternatively Hope railway station is about 10 minutes walk away.

Stockport CAMRA

Thu 29 - Sat 31 May

At Edgeley Park football ground. Features around 80 real ales plus ciders, perrys and international bottled beers. New this year is a bar dedicated to new beers with around a dozen ales never seen before. Entertainment and stalls also feature.

Entry is free for CAMRA members all sessions except Friday night. Please be aware this festival operates sessions and does not open all day.

Trains run direct from Sheffield to Stockport every half hour, see National Rail Enquiries for times.

North Leeds Charity

Fri 30 - Sat 31 May

Organised by the Rotary Club of Roundhay, the 3rd annual North Leeds Charity Beer Festival is at St Aidan's Community Hall. Friday: 5-11pm, Saturday: 11am-11pm. Free entry to CAMRA/SPBW members. Theme: The Tour de France in Yorkshire. 17 specially brewed Grand Depart beers from Yorkshire Breweries. 11 Leeds Beers all served "in the wood". Cider and English Country Wine. Food and entertainment.

Wakefield Festival of Beer Fri 30 – Sat 31 May

At Trinity Space Centre, organised by the Sitlington & District Round Table and raising money for local charities. Open 5-11pm Friday then Saturday 2 sessions, 12-4pm and 5-11pm. Choice of about 60 beers, principally from local breweries.

June

Three Valleys Festival

Sat 7 Jun

This ever popular annual event is held across 13 venues in the Dronfield area, all the venues offer a range of real ales with many also offering cider, perry, food and music. A free bus service picks up from Dronfield railway station and links all the venues every half hour from midday until 11pm. All the venues offer free entry.

The venues this year are the Travellers Rest, Royal Oak, Barlow Brewery, Coach & Horses, Green Dragon, Dronfield Arms, Victoria, Three Tuns, White Swan, Hyde Park Inn, Talbot Arms, Jolly Farmer and Miners Arms.

Kelham Island Tavern

Thu 19 - Sat 21 Jun TBC

The 13 beers on the pubs bar are supplemented by a beer garden bar with additional ales and a range of real ciders.

Manchester Cider & Perry Fri 27 – Sat 28 Jun

The Greater Manchester CAMRA Cider & Perry Festival will be held at Copper Face Jacks, part of the Palace Hotel on Oxford Street in Manchester. This festival showcases a range of over 60 traditional ciders and perrys. Food and soft drinks are also available.

The festival is open from noon to 10:30pm and entry costs £3 (£2 for members).

The nearest railway station is Manchester Oxford Road, direct trains run there from Sheffield every hour operated by East Midlands Trains.

We've just featured a selection of festivals that are a direct journey from Sheffield by bus and train. For listings of all CAMRA festivals visit camra.org.uk and for independent festivals try aletalk.co.uk 3 Valleys

BEER
FESTIVAL

Saturday 7th June 2014 CONTREAL PLUS CIDER, FOOD AND MUSIA

ALL ACROSS 13
VENUES WITH A FREE
BUS SERVICE FROM
DRONFIELD RAIL STATION

www.threevalleysfestival.org.uk
See timetable on the fiver or visit website



Sheffield & District

Info and bookings: Richard Ryan (see right)

Special Award 8pm 29 Apr 2014 (TBC)

We're at the Devonshire Cat to present an award marking the Devonshire Cat's 10 years in the Good Beer Guide.

Branch meeting

8pm Tue 6 May

Our usual formal monthly get together to discuss pub, club and brewery news, campaigning issues, awards and more — all over a pint or two. All members invited.

Venue this month is the Commercial in Chapeltown. Bus 265 passes the pub or Chapeltown station is a short walk.

Sheffield Pub of the Year

8pm Tue 13 May

Members voted for their top 6 pubs. Our judges each objectively rated those 6 pubs to find a winner, that winner is the Kelham Island Tavern. Join us at the Kelham as we present Trevor, Lewis and the team with their winners certificate and enjoy a celebratory pint or two with us! Nearest bus stops are on Gibralter Street/Moorfields served by routes 57, 79, 79A, 81, 82, 84, 85 or Shalesmoor tram stop is a short walk away.

Festival planning meeting 8pm Tue 20 May

We continue planning our Steel City Beer & Cider Festival this autumn. Gardeners Rest. Bus 53.

Pub of the Month

8pm Thu 22 May

Presenting The Closed Shop with their award. (See p20)

Hope Valley Bus Crawl

11am Mon 26 May

Our annual trip out into the Hope Valley for a bank holiday visit to a number of the pubs in this part of our branch area.

We utilise the 272 bus route, first of all travelling out to Castleton where there is a plentiful choice of real ale pubs and then use the bus to work our way back towards Sheffield, taking in pubs in Hope, Bradwell, Bamford and Hathersage. A lovely day out in the countryside with some good ale, scenery and food!

A First bus Day ticket for route 272 is £6.50 or a group ticket for up to 5 people costs £15. Note Sheffield/South Yorkshire tickets are not valid on this bus beyond Fox House.





2pm until 12am (While stocks last)

OVER 80 VARIETIES OF REAL ALE, FRUIT BEERS & CIDER

NOW WITH GERMAN STEIN BAR







RONEYS OF SHEFFIELD

ESSENTIAL INFORMATION









Beer Matters distribution social & Committee meeting

8pm Tue 27 May

Volunteers that have signed up to deliver copies of Beer Matters to pubs in our area come and collect their supply hot off the press and enjoy a social pint with fellow distributors. Additionally the committee hold their monthly meeting upstairs from 8:30pm. Rutland Arms, Brown St.

RambAle

11:45am Sat 31 May

We meet at Sheffield Interchange for the 272 bus to Fox House, from where we walk to Dore, taking in a pub or two along the way, then catch the 70 bus back into Sheffield. A Citywide ticket for the buses is £4.30.

Branch meeting

8pm Tue 3 Jun

Our usual formal monthly get together to discuss pub, club and brewery news, campaigning issues, awards and more — all over a pint or two of course. All members are invited. The venue this month is TBC.

Muirhouse Brewery Tap trip 11:30am Sat 14 Jun

Our minibus picks you up at the Old Queens Head by Sheffield Interchange and takes you to their brew-

ery tap where we meet the brewer who gives us a guided tasting of 3 of their beers. A small buffet is also included. Further beers can be purchased from the bar. We will call in one or two pubs on the way back. The cost is £10 for meet the brewer and the bus fare will be confirmed soon. Please book places with Richard Ryan, a deposit may be required.

Dronfield & District

Info and bookings: Nick Wheat (socials@dronfieldcamra.org.uk)

Hill Top festival social

8pm Fri 2 May

Social at the Hill Top Sports & Social Club Beer Festival.

Nottingham pub crawl

Sat 10 May

Mild month crawl in Nottingham. Check website for train times.

Barrow Hill Rail Ale social Sat 17 May

Working Social at Barrow Hill Rail Ale Festival.

Subbranch meeting

8pm Wed 21 May

Yew Tree, Coal Aston. Bus 44.



The Committee

Alan Gibbons

Chairman

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

Andrew Cullen

Secretary
Beer Matters Editor
beermatters@sheffieldcamra.org.uk

Rob Carroll

Treasurer Local Guide Editor treasurer@sheffieldcamra.org.uk

Mike Rose

Press Officer press@sheffieldcamra.org.uk

Geoff Mason

Branch Contact Webmaster Pubs Officer geoffmason@sheffieldcamra.org.uk

Dave Williams

Vice Chairman Public Affairs Officer dave@sheffieldcamra.org.uk

Richard Ryan

Social Secretary Clubs Officer Chairman of Beer Festival Organising Committee social@sheffieldcamra.org.uk 07432 293 513

Mike Humphrev

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



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)	1-1-144	£28	£30			
Address	(Partner at the same ad	idress)				
	For Young Member and					
Postcode	www.camra.org.uk or call 01727 867201.					
Email address	I wish to join the Campa					
Tel No(s)	I enclose a cheque for					
Partner's Details (if Joint Membership)	Signed					
Title Sumame	Applications will be processed	d within 21 days				
Forename(s)						
Date of Birth (dd/mm/yyyy)			01/06			

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**





Piezze fill in the whole form using a bell point pen and send to: Campaign for Real Ale Ltd. 230 Harfield Read, St. Albans, Horts ALT 45W

Name and full postal address of your Ba	ink or Building Society	Ser	rice	User	Nu	mber		
To the Manager	Bank or Building Society	9	2	6	1	2	9	
Abbres	7	nis is ner						FICIAL USE ONLY Bank or Building Society
Postcode		emberal area	nip Ne	mber				
Name(s) of Account Holder	Po	etxode						
Branch Sort Code	e G A	case pay called a saranse	Cany n this	enge F leatron levision	or Res	(Ale) dipex i	inited to the struct	Building Society Deers Delays from the arrow safeguards seawed by the Dire ion may remain with Campaign renically to my Bank-Building So

Sw	w		nu i		
	-	-	٠,,	7	



The Direct Debit Guarantee



OWLEDGE

hornbridge

HALLAMSHIRE HOUSE
49-51 COMMONSIDE SHEFFIELD S10 1GF T: 0114 266 4466

Some of the World's best beers in some of the UK's most stunning countryside. Enjoy outdoor activities plus great local

▼8₽N

of Beer: : In the Great Outdoors

food and music.

For more information and to register go











ROOSTERS