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

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

BREWERY NEWS

Thornbridge
Kelham Island
Acorn
Steel City
Blue Bee
Wood Street



PUB NEWS

Devonshire Cat The Angel (former) Old Bulls Head



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DIARY 30



Thornbridge Brewery awarded 'Best Drink Producer'

After sifting through 100s of entries the judging panel for the Best Drink Producer, led by Victoria Moore and Pete Brown, has awarded the accolade for 2014 to Thornbridge Brewery.

The BBC award is made to the company that uses "carefully sourced ingredients and skill to produce an outstanding drink".

Pete Brown commenting on the judging at Thorn-

bridge said "Every time I go there, there are new surprises, and they had plenty more this time. Thorn-bridge are exploring the vast library of beer styles that already exist around the world, mastering them in turn. Having made their name with cask ale and then American style craft beers, they're now exploring classic German styles such as Kolsch and Weizen"

With the number of entries in the category doubling in 2014 Victoria Moore said the task was "incredibly tough" but that Thornbridge was "the one we were talking about weeks after the visit".

"Absolutely delighted" said Jim Harrison about winning the Award, "whilst we have won many awards in the brewing industry to win one across a wider range of drinks, given the

tough competition, is indeed an honour and a reflection on the quality we aim to achieve at Thornbridge".

Thornbridge's Head Brewer Rob Lovatt was also delighted "I've just returned from the World Beer Cup with a medal for our beer and so to win this award so soon after is a real testament to the hard work all my team put in day in and day out"



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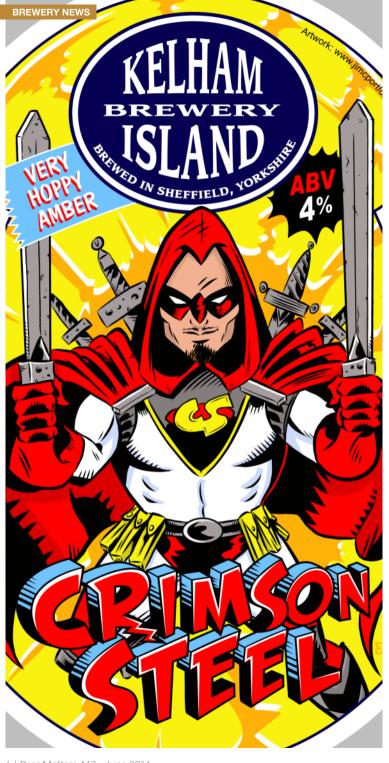
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Pitt Street



Kelham Island

Making its annual return for June is Summer Breeze 3.5%, a New Zealand pale ale. Perfect for the warm summer day. This light refreshing golden ale uses the choicest hops from New Zealand. The legendary Riwaka hops add a zesty grapefruit flavour whilst Wakatu adds a resinous floral character. Tipple malt adds a slight biscuit malt character to round off this glorious summer pint.

Crimson Steel 4.0%. number five in our 'Jim Connolly' Light versus Dark series, is back. It's a dangerously hoppy amber ale brewed with premium American hops for a charmingly pungent aroma of zesty citrus with a hint of nettle and aniseed. The colour comes from crystal and amber malt which balances the massive hop hit. Courageously hopped delicious ale.

If you were lucky enough to get a ticket to see the Arctic Monkeys at Finsbury Park over the May bank holiday you should have spotted the Kelham beer tent working hard to supply our Easy Rider to 100,000 thirsty festival goers.

Don't forget the Kelham Brewery shop for your BBQ beer requirements. 9 pint cans, 18 pint and 36 pint boxes are available.

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Acorn

We welcome a new member of staff to Acorn towers this month, Ben Tysoe will be taking on the role of sales manager for the South Yorkshire region. Many of you may know Ben as he was the manager of the Devonshire Cat in Sheffield for 10 years.

New beers for June include: Sur Votre Velo (on your bike) 5%. This is the first beer that Bruce Woodcock, our youngest brewer(aged 23) has put together. Brewed with Halcyon pale ale malt. The hop additions contain American Mount Hood, Chinook and Cascade then dry hopped in the fermenter with Cluster hops. The results are very impresive with floral and citrus aromas and a grapefruit undertone.

England's Dreaming 4.5%. Our football beer makes another appearance ready for the World Cup. Light golden in colour and brewed with 3 varieties of English hops – First Gold, Warrior and Bramling Cross, this could be a winning combination!

Steel City

Steel City's bank-holiday-enforced hiatus continued through May, but Dave did manage to find time between trips to Austria, Poland, and France to travel to the slightly less exotic Mexborough, to brew not one but two collaborations with Dale at Imperial. Well, sort of!

Dave and Dale decided to indulge in a spot of parti-gyling, brewing 8bbl of Transatlantic pale ale and splitting it into two fermenters, one of which had dark malt and more hops added!

On the Light Side is The Evil Empire Strikes Back, a Steel City-style Transatlantic pale ale with Maris Otter and wheat malts. Magnum for bittering, and a big flame-out charge of Galaxy, Citra, Willamette and Centennial.

On the Dark Side is The Evil Empire Strikes Black which has added dark malt and Chinook hops.

Both have yet more hops added in the conditioning tank.

Blue Bee

Jon has left the Hive to join our friends at Lincoln Green Brewery in Nottingham. It may be too early to talk of a collaborative brew, but watch this space. We wish Jon all the best in his move and thanks him for all his hard work over the last few years. Of course Nottingham isn't that far away so I'm sure we will still see plenty of him.

As Jon goes we are happy to promote Josh Jepson into his role full time and also to have taken on a new full time member of staff in Joe Berry as brewery assistant.

Beer-wise, Light Blue has made a welcome return for the warmer weather and plans are afoot for a series of new specials.

Wood Street

May saw the return of Boojum 4.2%, a triple hopped American pale ale and Coco De Mer 4.0% rich chocolate porter

June's specials are Euptellea 4.1%, pale in colour, this zingy, zesty summertime ale with a citrus hopped finish and Filbert 4.2%, a copper coloured summertime ale, easy drinking and refreshing with a balanced finish

We are also doing a special for the Grand Depart called La Bierre 4.4%, a single hopped pale ale with notes of citrus, fresh grass and pine with a full hopped crisp finish.

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 (except Bank Holidays)



Saturday 31st May VYNDICTIVE

Saturday 14th June STEVE FRENCH BAND

Saturday 28th June VAMP

Saturday 5th July AMELIA CARTER BAND

Saturday 26th July

Saturday 2nd August **MARIE WELLS**



Devonshire Cat

A few momentous things happened recently at the Devonshire Cat.

It achieved 10 years in the Good Beer Guide, the owner who first opened the pub re-

tired and Abbeydale Brewery took on the lease of the pub.

Sheffield CAMRA attended the celebrations at the pub where we presented certificates to mark the achievements.

The Angel. Spinkhill

The Angel Spinkhill Community Interest Company (CIC) has been undertaking a detailed feasibility study in order to prepare a bid to present to Punch Taverns. The Angel is listed as an Asset of Community Value (ACV) and during the existing moratorium period, only community interest groups can bid for the asset. The CIC is the only community group that has registered an interest and created a company that is eligible to embark upon the task of retaining this asset.

The Feasibility Study has included:

- Professional Valuation
- · Acquisition Survey Report
- · Asbestos Survey
- Electrical Survey (including emergency lighting and fire alarm)
- Gas and Heating Survey
- · Refurbishment estimates
- Conceptual layouts of each floor of the building

The CIC has been in discussion with a number of professionals to explore potential solutions that would

facilitate the re-opening of the Angel as a 'Destination Eatery' that serves both the local and wider community.

The Angel is marketed through Punch Taverns' agents, Fleurets. Detailed negotiations have resulted in a bid from the CIC been accepted by Punch Taverns (subject to contract). The CIC has until 30th June 2014, to conclude the deal

Also on Thursday 15 May at 7pm, there will be a presentation by the Angel Community Interest Company. The meeting will take place in the school hall at Immaculate Conception Catholic Primary School and is designed to:

- briefly outline the work undertaken since the last gathering
- present to you an opportunity to invest in the future of the Angel

For further information, and to bring offers of financial support, please contact the group at: savetheangelspinkhill@gmail.com

Inn Brief...

A memorial to the Great Sheffield Flood has been installed on the site of a building destroyed in the The disaster. original Gardener's Rest pub at Neepsend was one of 700 buildings washed away on March 11, 1864, Artist Simon Wrigglesworth-Baker. has created a sculpture and plaque. He said: "It seems appropriate the sculpture should be placed here on the site of a building destroved in the 1864 flood. and which is now the garden of the present-day pub - which was also badly damaged in the floods of 2007."

The New Barrack Tavern has won a top award from SIBA (the Society of Independent Brewers) in a national competition held during the recent BeerX 2014, an event designed to highlight the best of British brewing. Steph and Kevin Woods, managers at the New Barrack Tavern have won a Best SIBA Local award for their outstanding work. "This is a great day for us, for Sheffield and of course, our wonderful customers and suppliers whose loyalty and help has made our ten years here such a joy," says Steph. "We're particularly grateful to Dave Hughes at Acorn Brewery whose nomination made our win possible. This business award draws attention to our commitment to operating to the best standards possible, and we're both very grateful that our hard work has been recognised."

Co-Manager Robin Baker left Shakespeares on May 16th to start a job at Abbevdale Brewery. The pub will now be solely managed by Chris, with Kaisha and Chris Wadsworth promoted to assistant managers. Robin would like to thank everyone who has made his time at Shakespeares thoroughly enjoyable and he is pleased to see that he's leaving the pub in very capable hands! Robin also thanks everyone who came down for his leaving do on May 18th!

Pub owners Mitchells and Butlers are seeking council permission to replace the car park in front of the **Robin Hood** pub in Millhouses with an outdoor space. They wish to pave the area and install a heated 'iumbrella.'

Mike Hodson, secretary of Carter Knowle and Millhouses Community Group, said such a plan would result in "a large marquee effectively dominating the view from surrounding roads both of the pub, but also up Millhouses Lane and Springfield Road." He is urging objectors to make their views known to the council before a decision is taken.

The **Castle Inn** at Bradway now has food up and running. The menu includes sandwiches and snacks, pub grub classics and quality home cooked specials.

Food is served lunchtimes and evenings Tuesday to Friday, all day Saturday plus Sunday lunchtime.

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(former) Old Bulls Head, Little Hucklow

After a planning application for change of use was with-drawn last year, The Old Bulls Head (Little Hucklow, Derbyshire) is currently for sale. The agents, Crosthwaite Commercial, suggest potential for a pub/restaurant.

The pub was a regular Good Beer Guide entry in the 1970's and 80's when it sold a fine pint of Buxton-brewed Winkle Saxon Cross Bitter (3.8%). It later sold Wards Bitter.

However, the building has been unused for seven years

and would require substantial renovation. The Old Bulls Head has historical interest dating back to the 12th.Century with the selling agents claiming it is the 5th oldest pub in England.

Little Hucklow was once the scene of much mining activity, with considerable remains of old shafts, gravel hillocks and rakes still surrounding the village. The Bull's Head pub contained a collection of mining relics. In addition, the handpumps had Shakespearean characters carved in wood.

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

Inn Brief...

Old Number 7, Barnsley: "Once again its with great pleasure that we have won the Barnsley Pub of the Year award, thanks to all who voted. Please check our Facebook, Twitter and website for details of upcoming events including "meet the brewer" evenings and beer tasting sessions."

The **Castle Inn** (Bolsterstone) is currently closed. The owners, Trust Inns, are advertising 'For Let.'

Royal Standard has been redecorated and built a large stage in the main room. Quiz Mon-Wed, open mic Thur, live music or DJ Fri-Sat, DJ Sun. Pub retailer and brewer Greene King is looking to redevelop a former industrial site between Broadfield Close and Little London Road as part of its **Hungry Horse** chain.

They propose a one and two-storey building with an outdoor seating area, small children's playground and 79 parking spaces. They aim to create 50 jobs.

Nelson Rock Bar appears to have reopened as the Rockin Chair.

The **New Inn** at Gleadless had a successful beer festival the week after Easter.



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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:

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,

Old Nags Head

Princess Royal

Crookes (bus 52)

Scotsmans Pack Hathersage (bus 272)



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BEER FROM THE WOOD

The ancient trade of making traditional casks from wooden staves for beer, wine, cider and spirits took on a new lease of life last year when Master Cooper Alastair Simms returned to God's Own County to establish the White Rose Cooperage Ltd on

the Thorp Arch Estate near Wetherby. Alastair, the last remaining Master Cooper, who, together with three Journeyman Coopers, preserves the ancient craft of making wooden casks bound by metal hoops for the brewing industry.

Born in Masham, North Yorkshire, Alastair became an apprentice cooper at Theakston's Brewery in his home town in May 1979. Following a six month trial period he signed his indentures and went on to undertake his four year apprenticeship under the supervision of Master Cooper Clive Hollis. He successfully completed his training in 1983 with the "trussing in" ceremony and became a Journeyman Cooper. In 1994 he became a Master Cooper following the completion of his training of Peter Coates as a Journeyman Cooper. A year later, after sixteen years at Theakston's Alastair moved to Wadworth Brewery at Devises where he took over from the retiring Eddy Hodder

Meanwhile, at Theakston's Clive Hollis passed away and his apprentice Jonathan Manby completed his apprenticeship under the guidance of Alastair in 1999. Eleven years later in 2010 he was admitted as a Liveryman



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HERE AT THE DEVONSHIRE CAT!





to the Worshipful Company of Coopers which dates back over five hundred years.

After eighteen years at Wadworth, Alastair returned to his native Yorkshire to establish White Rose Cooperage at Thorp Arch on his 50th birthday in May 2013 as the country's only independent commercial cooper. When he began back in the 1970's, there were still around one hundred coopers in the UK but the advent of metal casks in the 1960's saw numbers decline resulting in the craft almost fading away but for the handful of skilled craftsmen existing today.

However, the amazing growth in numbers of real ale microbreweries in Britain as a whole and Yorkshire in particular has meant that there is hope and the revival of demand for wooden casks is already taking place. Leading the way are Maureen Shaw and Neil Midgley at the Junction pub in Castleford, West Yorkshire where only wooden casks are now used for real ale. After purchasing the run down, empty, failed pubco pub, not only have they transformed it into a wonderful traditional local with many unique features but have backed it up with the gradual introduction of wooden casks. Now "wood only" is their mantra and people are taking notice of this revolution.

Neil and Maureen have invested in over 100 casks from Alastair and have around 10 local breweries supplying beers in the wood on a regular basis. The first and most regular supplier is Simon Bolderson and his Ridgeside brewery located in Leeds. Together, the pub and the breweries have proved that great beer can have that extra dimension if stored in wood. They have experimented with spirit casks and have also had great success with "Ageing in Wood". Not only do wooden casks add a depth of taste to the stronger, darker beers which metal casks cannot provide but successful recent trials with lighter beers also show that they certainly add that something extra to them too.

Several progressive brewers in Yorkshire and a few from around the country have also take note of this great revival and have already purchased casks or placed orders from White Rose Cooperage, Alastair has also carried out contracts and orders from more pubs (e.g. Engineers Arms at Henlow), traditional cider makers and produces custom made bespoke furniture. From the beer and cider perspective, perhaps the most interesting creations are the glass head casks which enable the viewing of the activity and changes that occur when traditional real ales are clarified in wooden casks.

Alastair is hoping to take on an apprentice and wife Julie also plans to join the business. The long-term aim is to buy a few acres of land to build a cooperage and visitor centre so people can learn about this historic trade and watch coopers at work.

Back to the future - long may it continue.

Further information for Alastair can be found at: www.whiterose-cooperage.co.uk and the Junction at: www.thejunctionpubcastleford.com.

David Litten

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Patrick Hancock's SALOP DAYS

The picturesque Shropshire market town of Bridgnorth has much of interest to the real ale tourist, including two microbreweries and no less than six entries in the 2014 Good Beer Guide.

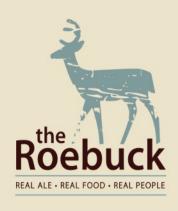
The River Severn runs through the town separating High Town from Low Town which can be accessed by the town's unique funicular Cliff Railway for the princely sum of £1.10 return. Over the course of our week's stay, we had the opportunity to visit the best of the pubs in the High Town and visit many other local tourist attractions including RAF Cosford, West Midlands Safari Park, the 'as featured on BBC2' Victorian Farm at Acton Scott and the nearby towns of Shrewsbury and Much Wenlock.

Having arrived late on Friday afternoon, we took a short walk into town to eat and made the splendidly named The Jewel of the Severn our port of call. Handily placed on Bridgnorth's High Street, the pub offers the usual Wetherspoon's experience although we did manage to catch the penultimate day of the Spring Beer Festival. I ordered a pint of Bateman's Springtime Oatmeal Biscuit Beer (3.6%) and a Norwegian Brown Ale, Nogne O (4.5%) which was brewed for the festival at Bateman's Wainfleet brewery by a Norwegian brewer. Pity I left my vouchers at home!

after returning from the obpoint-to-point ligatory meeting at nearby Bitterley, I ventured into town to visit more of Bridanorth's pubs. Situated at the bottom end of the steep and delightfully old fashioned. Cartway, the Black Boy is now the last of over twenty pubs that stood on what once was the only route linking the High and Low towns. Signs around the town explained that the pub had only opened the previous night after a refurbishment and on tonight's evidence, with no less than ten ales on offer, this pub is surely a shoo-in for the 2015 GBG. After a pint of Mild (3.2%) from Hobson's of Cleobury Mortimer, I headed back into town. Next up was Friars on St Mary's Street, just off the main drag, a lively, narrow bar in which a band were sound-checking at the far end. The first of the five or so ales on the bar to catch my eye was Sheffield's own

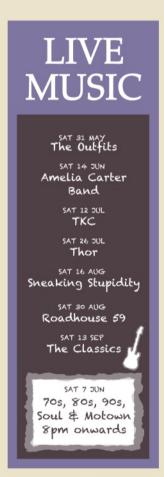
Kelham Island Pale Rider but being on my holidays, I plumped instead for Hobson's Best (3.8%).

After this, I made the short walk along High Street to the Bear where veteran blues quartet, The Salopian Dudes were becoming irked by the presence of a somewhat worse--for-wear lady, intent on interrupting their interpretations of Muddy Waters and BB King standards. After witnessing her increasingly outrageous antics over a pint of Salopian Shropshire Gold (3.8%), I headed back to our guest house via the GBG-listed, King's Head on Whitburn Street. This 16th century coaching inn is very much a place to enjoy a meal although it does have a comfortable bar area in which to sample real ales such as King's Escape (4.2%), a blonde beer from the town's Bridgnorth Brewing Company.



















Another strong contender for best pub in the town must surely be the Railwayman's Arms at the town's Severn Valley Railway Station at which vou can catch a steam train to Bewdlev and Kidderminster which are an hour or so away. The quality of the beer here was excellent and the pub was doing good business when we visited on Wednesday evening. Eight real ales (including Abbeydale Moonshine) and two Jack Ratt ciders were available from which I chose Hobson's Town Crier (4.5%).

On our final night in Bridgnorth, we visited the remaining GBG-listed pubs in the High Town, beginning with the Golden Lion on High Street, a traditional two-roomed former Mitchell & Butler's outlet. Pale Rider was once again available on the bar along with beers from Hobson's, Wye Valley and the Three

Tuns brewery in nearby Bishop's Castle. The chosen beer here was XXX Pale (4.3%) from Three Tuns. After calling briefly at Banks-owned Shakespeare, we moved quickly along on West Castle Street. to the Old Castle, a popular all-rounder serving bar food, with a games room at the rear and a friendly bar area serving four real ales including Hobson's (them again!) Town Crier (4.5%). The final pub of the night, and indeed the week was the White Lion, just along from the Castle and home to the Hop and Stagger brewery. Needless to say, Hop and Stagger beer was available in the form of Tangerine Dream (3.8%).

We really enjoyed our time in Bridgnorth. From a

pubs and beer perspective, I can't recall many towns of it's size with quite so many good pubs serving real ale. And at just over two hour's drive from Sheffield, Bridgnorth is well worth seeking out.

Patrick Hancock
Dronfield & District CAMRA





GARDENERS REST

What's On...

Wed 28th May Fri 30th

Sat 31st

John Keane Sesson 9pm Jackalope Tales 9pm Legal Street Performers -Anything But Dylan Night! 9pm

Tues 3rd June

Fri 6th Sat 7th Wed 11th Fri 13th Sat 14th

Old Time Country Group 9pm M & J Blues 9pm Jim O'Mahoney 9pm Tracev's Session 9pm John Keane Session 9pm Aprille & the Shower, bluegrass 9pm

Tues 17th Fri 20th Sat 21st Wed 30th

Old Time Country Group 9pm Jackalope Tales 9pm Mike's Music Group 9pm John Keane Session 9pm

Events may change and other events confirmed.

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Feedback

Should CAMRA embrace craft beer on keg?

I was a bit taken aback by Mark Coxon's article about keg beer. (Beer Matters May 2014). He seems to be advocating drinking keg beers simply because it has been brewed by a craft 'small' brewer.

Just to be clear. Any pint of keg beer sold is a pint of real ale that isn't. I thought the Campaign for Real Ale was about promoting real ale and not suggesting folk embrance keg. It seems to be a sell out on everything CAMRA has stood for these past 3 decades.

Nick Williams

I attended the recent CAMRA Members Weekend and was interested to note that "CAMRA recognises the term "craft beer" as describing beers with distinctive flavour brewed by artisans. Most real ales are craft beers but not all craft beers are real ale."

(CAMRA External policy Document. 2013-2014. para.3.8). The Oxford English Dictionary defines artisan as: "A worker in a skilled trade, especially one that involves making things by hand" with the modifier: "(Of food or drink) made in a traditional or non-mechanized way using high-quality ingredients."Hence, according to this CAMRA definition, 'most real ales' are brewed in a 'non-mechanised way.' This is clearly nonsense, (virtually) all brewers use some form of mechanisation as part of brewing process. CAMRA needs to think again regarding this definition.

The American Brewers Association has also recently updated their definition of "craft brewer." Before the update, their definition was, "A brewer who has either an all malt flagship or has at least 50% of its volume in either all malt beers or in beers which use adjuncts to enhance rather than lighten flavor." Now: "A brewer that has a majority of its total beverage alcohol volume in beers whose flavor derives from traditional or innovative brewing ingredients and their fermentation." The new definition allows brewers to use virtually anything (including corn or rice) and still be considered "craft." Interestingly, the Americans do not define either 'traditional' or 'craft beer' - perhaps they agree, that as their definition of a 'craft brewery' becomes ever more wider, 'craft beer' has become a meaningless marketing term?

To take one example: our local supermarket sells 'Hatherwood, Ruby Rooster,' (3.8% abv) described, on the label, as 'Craft Ale.' The label reverse states that it 'has been traditionally craftbrewed using Burton wa-

ter, 100% British barley and a blend of Pale, Crystal & Chocolate malts.' The only other clue to the brewer is the London address of the supermarket — Lidl Uk GmbH. After research, I discovered Ruby Rooster is a product of that well-known 'craft brewer,' Marstons plc the price of this 'Craft Ale' is 99p for 500 ml, perhaps an indication of the quality of the ingredients?

Regarding quality of ingredients, Brewdog have recently opened a new bar on Division Street. The tiling is not yet finished but high abv 'craft keg' beers are available at over £4 for 2/3 of a pint. At these prices, the ingredients need to be the highest quality possible.

To summarise, 'craft beer' remains a meaningless term, perhaps it's a phrase we should stop using?

Dave Pickersgill



Have your say...

Comment on anything you read in Beer Matters at www.sheffieldcamra.org.uk



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Saturday-26-July-2014

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Monday 2nd June FOLK CLUB with singers/musicians & guest	8.30pm	Monday 16th June FOLK CLUB with singers/musicians & guest	8.30pm t group
Tuesday 3rd June	8.30pm	Friday 20th June CAUGHT STEALING	9.30pm
JAZZ JAM all welcome to play or listen Friday 6th June	9.30pm	Saturday 21st June STEVE FRENCH BAND	9.30pm
STEEL YARD BLUES		Sunday 22nd June GAMES IN THE GARDEN giant jenga	3-7pm
Saturday 7th June SHOTGUN WEDDING	9.30pm	connect 4 quoits ect Monday 23rd June	8.30pm
Sunday 8th June	3-7pm	FOLK CLUB with singers/musicians & guest	t group
GAMES IN THE GARDEN giant jenga connect 4 quoits ect		Tuesday 24th June **NEW** COMEDY NIGHT stand up comedy headline act	8.30pm with
Monday 9th June FOLK CLUB with singers/musicians & guest	8.30pm group	Friday 27th June REFUGEE	9.30pm
Friday 13th June NON COMPOS MENTIS	9.30pm	Saturday 28th June CARNIVAL	9.30pm
Saturday 14th June RESSURECTION	8.30pm	Sunday 29th June GAMES IN THE GARDEN giant jenga connect 4 quoits ect	3-7pm

Thursday is open Mic/Jam night hosted by Chris Firminger and The TwoJays

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near Sheffield that we are aware of over the next few

May

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, featuring 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, various operators, for times and fares see National Rail Enquiries.

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: 11am11pm. Free entry to CAMRA/SPBW members. Theme: The Tour de France in York shire. 17 specially brewed Grand De part 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

3 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, Miners Arms and Castle Inn.

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 Man chester. 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.

For listings of all CAMRA festivals visit camra.org.uk and for inde-





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Our 40th annual Steel City Beer & Cider Festival!

July

Derby City Charter

Wed 9 - Sun 13 Jul

The summer beer festival will be held in marquee on the market square

Tramlines

Fri 25 - Sat 26 Jul

This music festival is across many venues, including CADS where the blues and real ale festival takes place.

August

MAD at the Fishponds Fri 8 - Sat 9 Aug

This Matlock & Dales CAMRA festival will be held at the Fishponds pub in Matlock Bath and will feature around 40 locally sourced real ales over several bars.

Beer – The Festival

Fri 22 - Mon 25 Aug

A new independent festival in Sheffield, this sees a range of beers, wines and spirits along with food, music and comedy all on Devonshire Green.

This year we are celebrating our 40th annual Steel City Beer festival volunteers from Sheffield & District CAMRA have been organising and staffing this event in various venues since the 1970s!

We are pleased to announce the basic details and you may well enjoy the same excitement as us about what's new.

The dates this year are the 29th October to the 1st November and the venue is Kelham Island Industrial museum. As usual there will be over 100 real ales to choose from plus a selection of continental bottled beers and a great choice of traditional cider and perry. Also as usual there will be a choice of foods plus stalls selling various goods, old fashioned pub games to play plus a programme of live music.

The various bars and stalls will be spread across 4 areas - the upper hall, the Mill Owners Pub, the marquee and the plaza - each area will offer unique character and atmosphere.

The beer range will showcase some of our local breweries along with new, rare and interesting real ales from across the UK with all the common beer styles such as pale ales, bitters, mild, stout and porter covered and our volunteers behind the bars happy to advise about beers and ciders and help you choose one you will enjoy.

At this point we are looking for businesses to help support us and promote themselves by being a sponsor at the festival - whatever your budget we will be grateful for your support, the most basic package is to sponsor an individual beer and see your company name on the cask and in the programme, up scaling you could sponsor the van we hire for set up/take down, sponsor the programme, sponsor the posters/flyers, sponsor a festival zone or for the top level of support you could sponsor the whole festival! All our sponsors package include complimentary tickets that include entry, glass, first drink and a go on the games, these tickets could be used for corporate hospitality or a staff thankyou - or just use them yourself!

Kelham Island Museum is easy to get to - walkable from the City Centre or served by buses nearby on Gibralter Street or Nursery Street, additionally it is only a short walk from Shalesmoor tram stop.

The location of the venue also makes it easy to combine a visit to the festival with some great nearby pubs. 3 Valleys

BEER
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www.threevalleysfestival.org.uk
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Sheffield & District

Info and bookings: Richard Ryan (see right)

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 Sheffield Citywide day 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 the Royal Oak at Deepcar (get there on bus SL1).

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

Festival planning meeting

We continue making plans for our Steel City Beer & Cider Festival to be held this autumn. The meeting venue is the Gardeners Rest on Neepsend Lane. Bus 53 passes the pub.

RambAle

Sat 21 Jun

Our monthly country walk com-

bined with refreshment stops at real ale pubs. We meet on the 272 bus from Sheffield Interchange at 10:45 out to the Travellers Rest at Brough, from there we walk to Yorkshire Bridge and Ladybower, finishing at the Anglers Rest in Bamford from where we catch a bus back to Sheffield.

Beer Matters distribution social and committee meeting

8pm Tue 24 Jun

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 at the same venue from 8:30pm. Rutland Arms, Brown Street.

District Pub of the Year

6:30pm Fri 27 Jun

We present the certificate to the winning pub, the Anglers Rest at Millers Dale. A minibus will operate there from the Old Queens Head in Sheffield City Centre with a stop at another pub on the way. Please book minibus seats in advance via Richard Ryan.

Branch Meeting

8pm Tue 1 Jul

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 Lees Hall Golf Club at Norton.

Dronfield & District

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

Subbranch meeting

8pm Wed 11 Jun

Manor House Hotel bar, Dronfield Civic Centre.

The Committee

Alan Gibbons

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

Andrew Cullen

Membership Secretary Beer Matters Editor beermatters@sheffieldcamra.org.uk

Rob Carroll

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Social Secretary Clubs Officer social@sheffieldcamra.org.uk 07432 293 513

Mike Humphrey

Secretary Branch Contact mikehumphrey@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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