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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



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

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

THE FREE MAGAZINE OF CAMPA SHEFFIELD & DISTRICT

BREWERY NEWS

Stancill
Abbeydale
Blue Bee
Kelham Island
Losehill Hall



PUB NEWS

The Brewhouse

AWARDS

Award presentations



40TH STEEL CITY 1

Great new festival venue Ruby anniversaries Support the festival Work at the festival



COMMENT

Craft keg wrap up Real ale quality?

16



FESTIVALS

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DIARY 26



Stancill Brewery Iconic brewery bar brought back to life

Fortunately, as well as rescuing the brewing kit, Stancill Brewery has managed to rescue another relic - the original Bar from the brewery Tap! The Chimney Arms was the name of the Brewery's onsite Tap Pub that welcomed workers of the old brewery after their shifts. and also retirees from the brewery. The bar itself bears upon it the plaque in commemoration of the service to the Brewery from Mr Umbers who was MD from 1930 - 1968. It is made from old wooden brewery barrels, along with solid oak and copper. I'm sure as you can see from the picture, it's a beautiful example of brewery history.

We want to give everyone an opportunity to come and see the bar, and more importantly, have a drink (or three) stood at it. We would love you all to sample the Champion Bitter of Yorkshire 2014. Stancill Barnsley Bitter!

We have two brewery open evenings coming up. The first is especially for CAMRA members and will be held on the 25th July commencing 1800. There will be at least 5 real ales available and some craft keg in addition - All beers £1 per half. We will also have wine and soft drinks. Free entry for CAMRA members, £5 for nonmembers, but free if you sign up to CAMRA on the night!

The second event is on Friday the 15th August. Free entry to all. Live band, street food and real ale, again £1 per half. CAMRA members will receive their first half FREE! This event will commence at 18:00. We look forward to seeing you all soon.





Abbeydale

A HUGE thank you to everyone who came to SunFest. it was a roaring success as always! In the last issue we stated that we were making Tramlines 2 again. However, we have decided to alter the recipe slightly to create a new beer called Tramlines. Apologies for the confusion!

Onto this month's beers: Dr. Morton's Survival Kit and Dr. Morton's Eternal Combustion Engine should be on the bars of local pubs as we speak and keep your eyes open for Dr. Morton's Moon Block, a golden 4.1% NZ ESB (New Zealand Extra Special Bitter) packed full of Pacific Jade and Southern Cross hops that give a bold herbal aroma with a spicy citrus flavour and a soft bitter finish.

August also sees the return of Alchemy, a 4.2% pale, ideally suited to a warm summer's day. Fruity with citrus spice from the Amarillo hops leading to a refreshing bitter finish.

Another returning favourite is Abbey Ale, coming in at 5.5% this strong IPA packs a punch! In the American style, crisp and clean hop content with hints of lemon. Dry hopped for even more flavour!

Also keep an eye out for Dr. Morton's Proper Gander (4.1%, pale) and Dr. Morton's Ignortion (4.3% golden) towards the end of the month.

Last, but not least, we recently purchased some old whisky firkins and some larger White Burgundy oak casks, and you can read all about what we have been doing with them on our website. Facebook and Twitter, Cheers and beers!

Wednesday opriles







70808 EST 1781

1/54720514

18 CASK ALES 2 DRAUGHT CIDERS EXTENSIVE RANGE OF MALT WHISKY

FREE LIVE MUSIC & EVENTS

Friday 1st August

Sat 2nd August

9.30pm

Saturday 16th August 3FB

9.30pm

VAMP

9.30pm

Friday 22nd August

9.30pm

AMELIA CARTER BAND

Saturday 23 August WARRIOR

FAHRENHEIT

9.30pm

Sunday 3rd August 3pm SOLAR FUNK JAZZ QUARTET

8.30pm

Sunday 24th August 9pm Bank Holiday Bash with VYNDICTIVE

JAZZ JAM

Tuesday 5th August

Friday 8th August THE DOLLARHYDES 9.30pm

9.30pm

Saturday 9th August 9.30pm THE MARV WHITE BLUES BAND

Saturday 30th August TBC

Friday 29th August

MAHOGANY NEWT

9.30pm

Friday 15th August

9.30pm

JUNCTION







EVERY THURSDAY IS OPEN MIC HOSTED BY CHRIS FIRMINGER AND THE TWOJAYS



Blue Bee

Word from The Hive... first of all, a small apology. To the 2.5 million people who turned out to watch the Tour de France as it passed through Yorkshire. finishing Stage 2 in Sheffield. Blue Bee is sorry that not everyone got to sample their special Hops on t'Bike. Those lucky enough to try it lapped it up. It would have taken nearly 900 entire brews to provide every spectator with a pint!

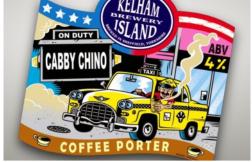
Recently Blue Bee invited the lovely people at Technophobia to help brew a special beer with them called Geek. A single-varietal IPA at 5.0% ABV show-casing the excellent Mosaic hop. It is a daughter of Simcoe, with a fullon flavour intensity; look for no-nonsense tropical fruit, blueberry or citrus flavours.

Now Technophobia people love a decent pub in which to drink their beer. Between them they are regulars at three of Shef-

field's very best: the Rutland Arms on Brown Street: the Closed Shop on Commonside; and the Three Tuns on Silver Street Head. No surprise that most of the special will go to these 3, with the remainder to a select group of free-houses across the

pUnK-tuation time... since the last OED was published, the language has lost 16,000 hyphens. One punk band that did its bit to keep them was X-Ray Spex, whose line-up included the anti-fashion front-woman Poly Styrene. Their LP 'Germ-Free Adolescents' was chock-full of high-energy punk anthems, from the opening "Art-I-Ficial" to the last track, "The Day The World Turned Day-Glo".

Blue Bee *Huphen* is a 4.7% ABV pale ale brewed with a hefty charge of hops - Admiral, Simcoe and Nelson Sauvin - all vying for attention.



Kelham Island

A great new Coffee Porter and our fastest ever selling seasonal will be on offer to Kelham fans this month. Cabbu Chino 4% is lavish porter brewed with black, crystal and chocolate malts pepped up with a shot of coffee added during the conditioning process.

Full bodied and rich with roasted notes and malty, caramel sweetness supporting the aromatic coffee and dark cocoa flavour.

King of the Rocket Men 4.5% is back, but probably not for long as demand for this special space beer always outstrips supply. A great Pale Golden Ale with an interesting blend of internationally sourced hops to give a refreshing crisp light flavour. This blazing adventure in a glass will take you to infinity and beyond.

Beer for the barbecue. wedding or other special occasion? Don't forget the Kelham Brewery Shop, open in the week until 4pm & until 5pm on Saturdays. We try to keep in stock 5 Litre (8.8 pint)cans of Pale Rider 5.2%, Easy Rider 4.3% and Kelham Best 3.8%. Our 18 and 36 pint beer boxes need to be ordered and can be collected the following day. Start planning you next 'Garden' event now!

Losehill Hall

Manager Alistair Boyd (53) has set up his own brewery at Losehill Hall Youth Hostel (which is situated between Hope and Castleton and opened in February 2012 to replaced the now closed Castleton Youth Hostel) using the kit from the old Edale Brewery in Hope. All the profit from beer sales goes to support YHA's 'Breaks for Kids' fund which provides holidays based in hostels for children. It claims to be Britain's only "charity run brewery".

Hope Springs is the standard 3.9% pale ale brewed with Peak District water, Maris Otter malt, Fuggles and Styrian Goldings hops.

A vegan beer (no finings) has been produced for the vearly Friends of the Earth convention held in the grounds.

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 guest ales as well as our own Wood Street Brewery ales.



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 FOR £5

on selected meals 12-2pm Monday-Friday (except Bank Holidays)



Saturday 26th July **3FB**

Saturday 2nd August MARIE WELLS

Saturday 16th August
THE MOODE

Friday 22nd August MAHOGANY NEWT



The Brewhouse City Centre

Sheffield's latest craft beer bar, The Brewhouse, has now opened it's doors.

Behind the Brewhouse is Mark Simmonite, who also opened Henry's next door.

Mark's ethos behind the Brewhouse is to give good beer the stage it deserves enjoyed in a modern, stylish quality environment where all feel comfortable.

Adourning the bar is a row of 10 handpumps, half of which are serving the Aardvark beers which will soon be brewed on the premises, with windows in the back room looking into the brewery. Until the on site brewery commences production, the house beers are test brews brewed elsewhere. The remaining handpumps host a changing selection of guest ales.

Away from the handpumps, some may find the keg taps on the back wall of interest, dispensing a selection of craft beers from America as well as the UK.

For those requiring outdoor drinking, including smokers, a beer patio area is shared with Henry's.

Inn Brief...

On 1st July, The Angel Spinkhill Community Interest Company exchanged contracts on the Angel Hotel with Punch Taverns. On the completion date (26th August), they will own the building. This is a significant step in the campaign to Save The Angel. The total figure raised by their appeal was £170,870. This is made up of four major investors (£30k each) and £50,870 from individual investors.

The Castle Inn (Bolsterstone) has reopened.

Dean and Amanda Crookes have purchased the Rivelin. Tofts Lane, Sheffield. After closing the pub for a short period post completion, they plan to re-open shortly afterwards after refurbishment

Lauren White is leaving the Travellers Rest in Apperknowle which she has helped landlady Sara run for the last two years to go to a new job at the Tickled Trout in Barlow, which is due to reopen soon under its new ownership. The Trout's website gives an idea of the new owners ethos, it will be food led with good quality cooking but with the relaxed atmosphere and good beer a pub environment offers.

A new live music venue has opened on Dronfield High Street - JD's Lounge. The bar does not currently offer real ale but the possibilities of putting cask beer in is being investigated!

Riverside Live on Mowbrav Street sees a change to the food offering from 1st Auaust with the Twisted Burger Company taking residency in their kitchen. Twisted Burger Company started out life as the Harley Hotel's food offer (and still is) and has expanded doing burger stalls at festivals and recently took their brand to the Aire Bar in Leeds for a few months.

The White Lion at Heeley is through to the regional final to be the best "entertainment venue" in the North of England and Scotland for the Morning Advertiser awards.

The Maida Vale bar is now open on West Street, this is a live music venue in the premises previously known as the Bedroom and the Saddle. It is open Thursday, Friday and Saturday from 9pm to 4am and has real ale available.

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

OLD Nº7

MARKET HILL, BARNSLEY. S70 2PX

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





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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!



Award Presentations

A select crowd headed out to the Anglers Rest at Millers Dale for the presentation of our District Pub of the Year award.

Our July pub of the month winner was the New Barrack Tavern on Penistone Road. A group from Sheffield CAMRA along with a number of regulars and representatives of Castle Rock Brewery attended the presentation night which featured great beer, Yorkshire Tapas buffet, raffle and more followed by world cup semi final football on the big screen TV (Germany beat Brazil 7-1). A good time was had by all!

Meanwhile over in our Dronfield & District Sub Branch on Wednesday 9th July, Chairman Rob Barwell presented a well deserved Summer Pub of the Season certificate to Andy Browes of the Gate Inn at Troway.







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

The Forest

Fox & Duck

Old Nags Head

Princess Royal

The Roebuck City Centre

Scotsmans Pack

Three Tuns City Centre

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 ENTERTAINMENT

CARVERY served 12:30 - 3pm FREE QUIZ evenings

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

Gary and Norman welcome customers old and new

10% discount on cask ales for card carrying CAMRA members

Functions catered for - please contact us with your requirements

GARDENERS REST

What's On...

Thurs 24th July

Fri 25th Wed 30th Fri 1st Aug Sat 2nd Tues 5th Wed 6th Fri 8th

Wed 13th Thurs 19th Fri 29th

Aprille & the Shower. Bluegrass, 9pm Jackalope Tales 9pm John Keane Session 9om M & J Blues 9om Jim O'Mahoney

Old Time Country Group 9pm Tracev's Session 9om John Keane Session 9om On the Back Porch the

Old Time Country Group 9pm Jackalope Tales 9pm

Events may change and other events confirmed.

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



QUIZ NIGHT every Sunday from 9pm **Pree General** Knowledge. QUIZ





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



Sheffield City Morris

www.scmm.co.uk





Sheffield City Morris Men will be celebrating their fortieth anniversary in 2015

40 years of enjoying dancing, beer and pubs

To celebrate this landmark we are giving you the chance to have a go!

Our 'Have a go at morris' course will run for 4 weeks from 15 September 2014

Sessions on Monday evenings 19:45 - 21:30 (15 sept, 22 sept, 29 sept, & 6 oct)

Burton Street Centre, 57 Burton Street, Hillsborough, Sheffield, S6 2HH

Cost: £10. All welcome (and afterwards in The Gardener's Rest)

If you've ever had the merest inkling that you'd like to try morris dancing, please come along. But we are very inclusive – even if you've *never* had the merest inkling that you'd like to try morris dancing you will still be very welcome.

For more information and to sign up, use the contacts below

And we're out and about a bit over the next few weeks:

16-22 August: Whitby Folk Week

25 August: Sheffield Show, Graves Park

6-7 September: Exhibition and dancing in Sheffield city centre

Saturday 13 September: Dore Show (14:30-16:00)

Come on, you know you want to have a go - you might even enjoy yourself.

When we were formed in 1975 the aim was to make Morris dancing an entertaining spectacle in an urban environment. If you are interested in booking us for an event, we are always open to offers.

CONTACTS

Bagman (Secretary): Noel Collins bagman@scmm.co.uk, tel: 07764 280224 Squire: Dominic Rice squire@scmm.co.uk, tel: (0114) 2665373



RUBY ANNIVERSARIES

This year marks the 40th vear that Sheffield will host a beer festival organised by Campaign for Real Ale volunteers making it one of the oldest festivals in the country. The first was held at the University of Sheffield and since then has travelled around many venues over the years having visited Hallam University, Netherthorpe, Cemetery Park, Ponds Forge and one memorably unsuccessful year at Darnall. This years 40th anniversary festival sees a move to another new venue, one that hopefully will provide a character ap-

propriate to the occasion to celebrate Sheffield as the "Beer Capital" of the UK.

Kelham Island Museum stands on a man-made island that is over 900 years old, providing a historic setting for the festival. The museum tells the story of the growth of the Steel City through the Victorian Era and two world wars to see how steelmaking forged both the city of today and the world! This year's festival artwork commemorates the Bessemer converter exhibited at the museum which was last used at Workington, Cumbria to

make rails used around the world that was last blown 40 years ago this year.

The festival will be spread around the museum including the upper gallery, a marquee outside and the Millowners pub all with different entertainment and things to do offering something for everyone.

Kelham Island lies at the heart of the Valley of Beer surrounded by many freehouses selling real ales from both local breweries and from further afield. The museum is within easy walking distance of Shalesmoor tramstop, many bus routes and is only a 15 minute walk from the city centre.

WHEN AND WHERE

WED THU FRI 29 30 31 OCT 5-11PM 12-11PM

KELHAM ISLAND MUSEUM

SUPPOR

Sponsorship is a great way to become involved in the festival. It doesn't cost the earth but it does allow you to show your support. allows you to advertise yourself and contributes to the running of a successful

If you are interested in becoming involved in the 40th Steel City Beer & Cider festival there are a number of sponsorship packages available starting from just £100. We are looking for individuals, pubs, businesses, societies and breweries to sponsor a range of items and activities, both at the festival and in the lead up to it.

All sponsorship packages offer free admission to the festival, some free beer and a go on the pub games together with your name or business displayed inside the festival. In addition all sponsors get their names and details included in the beer festival programme and on the Beer Festival website.

Celebrating a birthday, anniversary or other significant occasion, why not club together, sponsor a beer to celebrate and make a party of it at the beer festival.

If you would like to support the festival through sponsorship or have any questions get in touch.

www.sheffi

festival(



T THE FESTIVAL

SPONSORSHIP OPTIONS



GENERAL CONTRIBUTIONS

Make a financial contribution towards the general running of the event.



PUBLICITY AND PROGRAMME

Sponsor advanced publicity material (e.g. beermats) or the festival programme.



GOODS AND SERVICES

Offer goods and services such as staff radios, transport and consumable items.



ACTIVITIES

Support a particular activity such as entertainment, pub games or the charity quiz.



ENTRY ITEMS

Sponsor wrist bands, trade/sponsor tickets or beer/cider tokens.



STALLS

Sponsor a particular stall such as the bottled beer bar or tombola.



FIRKINS

New this year is the option to sponsor a firkin (9 gallons, 72 pints) of beer for £100 and get you or your company's name shown on the barrel of beer at the festival.



@sheffieldcamra.org.uk



WORK AT THE FESTIVAL

This will be my 3rd year managing staffing for the beer festival and the 4th that I have worked in Sheffield, so I was well and truly thrown in at the deep end!

My main job is pensions and as such the only thing I know about beer is that I love to drink it! So I take a week off work every year where I work 30 hrs and volunteer for over 80hrs at the festival! There are times over the week when I think why am I doing this? and the answer is always the same because it is such great fun. I get a great sense of achievement being involved in pulling together the festival for Sheffield and it's for a great cause, the promotion of real ale and cider.

We start the planning in January and slowly each month it comes together to produce the festival. What this means for me is I sit there as they discuss pints per kiln and cooling and I get very confused. Then they mention something that requires need staff and I wonder where I can find more people from.

The answer is you! I have many jobs that I need help with. It's not all serving beer. I have busy jobs, sit down jobs, jobs where you don't have to speak to anyone if needed!

You may ask what is in it for me? Well the answer is if you work 4 hours you get free beer, a glass to put it in and you are already in the door so free entry! I have people who volunteer for a few hours on the Wednesday and then come back shift after shift.

If you would like to know more just get in touch.

Louise Singleton



Wrapping up the craft keg debate

We've covered all points of view now in the whole craft keg and whether CAMRA members should embrace it, Mark Coxon who wrote the original article now wraps up the debate (no more please!)

If you take the article I wrote back in May by itself, at no point do I actively encourage CAMRA to start including keg beer as part of the campaign or ask for them to be included in any of their definitions. I am not calling for people to only drink keg and give up cask.

The general vibe I get from standing at the bar waiting to buy a pint, is that there is a lot of negativity from real ale drinkers towards keg beers. Andy Cullen describes the poor quality of these beers in the past but also realises how this type of beer form has improved over time and now there is a lot of exciting choice available.

Therefore from this and my personal experience of trying keg beers, I always like to give them a chance every so often. While I generally prefer cask overall, I do sample keg for a change and believe that it offers some different insights to cask. While this may seem counterintuitive to the "Campaign for Real Ale", it is important to realise that this campaign also supports the drinking of real cider. Therefore for every pint of real cider that is sold, a pint of real ale isn't. Yet CAMRA encourages the production and distribution of real cider. Maybe this is getting into a completely different argument.

To summarise, I wasn't putting forward that CAMRA should include them in their initiative. All I was commenting on is that this form of beer is on the rise and there seems to be a negative feeling from ale drinkers. I was simply raising the point that people may want to simply try keg every so often (even if it is just a taster). Each to their

(As a side note, it's great to see more people getting involved with Beer Matters and striking up some interesting discussion and opinions).

Mark Coxon



Campaign for Quality Real Ale?

And now Dave Unpronouncable of Steel City Brewing moves the debate on in his own special way... as far as the Campaign for Real Ale goes is the war won and should we now move our focus to beer quality?

At the moment there is much debate around 'Craft Keg', whether it's good or bad, and whether CAMRA should embrace, vilify, or ignore it. I'm not going to wade into that debate, but I am going to pick up one of the recurring points and follow a tangent...

Repeated phrases heard from the 'anti-craft' lobby is 'cask is cask, keg is keg', as if the container is the be all and end all of decent beer. Frankly, it isn't. It's a small factor in the long process chain from harvest to glass.

The reason the likes of Watney's Red Barrel were so dire is not that it was in a keg (though pasteurisation certainly doesn't help!), but that what went into the keg was so poor. Believe it or not, neither casks nor kegs have magical powersif you put decent beer in a keg, it will come out decent (even if you feel it would be

even more decent from a cask!). If you put rubbish beer in a cask, it will remain rubbish - contrary to what some CAMRA stalwarts would have you believe, a handpump is not a quarantee of divine nectar.

Britain now has well over a thousand breweries. This is more than any time in the last hundred years, in fact more than any time since transportation of beer became viable and so we moved away from nearly every pub brewing its own beer. I haven't counted, but given how few breweries there were in 1980 there must be around a thousand breweries that are younger than me.

These 'new' breweries come in various forms. Some have been opened by experienced brewers moving from being employed brewing somebody else's recipes to 'going it alone'. Some are started by new graduates of brewing degrees. And some are opened by people starting a brewery because it 'looks like a fun living'. The latter have varying degrees of success, and varying approaches (which must be pretty strongly linked!).

Often we see media art-





Five Rivers

Light and hoppy session ale 3.8%

ROLL

MAGNA 2013



Sheffield Porter

Darkly delicious porter 4.4%

FULL

MAGNA 2011



Crucible Best

Complex, dark best bitter 3.8%

MAGNA 2014,13



Blanco Blonde

Lager-style refreshing ale 4.2%

SAVER OAKWOOD 2010



Forgemasters

Robust, citrusy golden ale 4.8%

BROKZE

MAGNA 2014

We also have a regularly changing range of specials including our single-hop IPA series



THE HALLMARK OF A PERFECT PINT



Are you looking for a unique party experience? The Sheffield Brewery Company is a traditional real ale brewery situated in an authentic Victorian works.

We have our own private bar where you can enjoy an evening of our award winning ales. We can also provide you with a pie and pea supper, or barbecue in the summer.

Guided tours of the brewery are available on the night so you can see exactly how your beer gets from grain to glass.





icles about how lots of new breweries are opening 'despite the recession'. I'd argue it's in no small part because of the recession. A familiar story from any local newspaper tells how 'brewery xyz' opened when the brewer was made redundant from his (or less frequently her) IT/finance/marketing/etc. job and invested their redundancy in a brewery.

All well and good if you go in with your eyes open, learn how to brew and learn how the beer market really works. But in many cases it's clear that they've 'learned' to brew by reading a homebrew book and scaling up (and in many cases it seems to be a homebrew book from 30 years ago, judging by the recipes!).

The trouble with this (aside from the fact scaling up doesn't really work...) is that they perhaps don't learn the 'whu' of the processes. They take shortcuts either deliberately or inadvertentlu. Theu mau miss crucial cleaning or not do it right. So they get off flavours in their beer, but don't know whu so don't know how to correct it. I've lost count of how many new breweries I've tried recently that had off flavours such as Phenol (smells like TCP). Diacetul (smells/tastes like butterscotch), Esters (pear drops) or ethanol (caused by fermenting at high temperature, smells like nail varnish remover!).

Unfortunately, often the unknowing customer blames it on the pub not

keeping the beer right - but again, if that's what goes into the cask, the cask won't magically make it taste right. Obviously, keg is also not a cure for this either, but the 'craft' breweries that are heavily involved in kegging beer are generally drawn from those who get the brewing right (that's not to say there aren't plenty of breweries making excellent cask beer!).

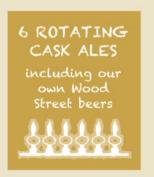
The other issue is the recipes themselves. Some brewers brew 'traditional' beers because that's what the brewer likes, or because they think that's what the market wants (the latter is more true in some areas than others). Others do so because it's cheaper and has wider appeal. However, while 'middle of the road'

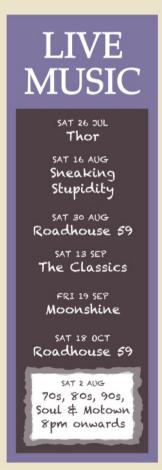






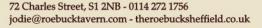


















beer has wider appeal, you also have more competition, both from other local micros, and from the big boys (who can probably brew it cheaper and more consistently than you!).

In any industry you can aim for market penetration based on cost leadership, or on differentiation (can you tell I'm an accountant in mu day job...). Some breweries go for the former, the oldfashioned 'pile em high, sell em cheap' - the trouble with that is you reach the Proaressive Beer Dutu cut-off a lot quicker, and have to brew twice as much to make the same return (i.e. work twice as hard!), as well as having the big and regional brewers to contend with.

If you go for differenti-

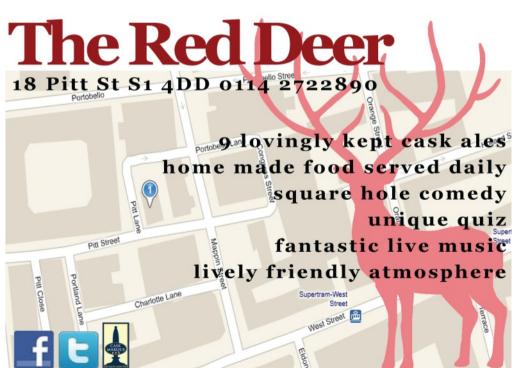
ation, you immediately create uour USP (unique Selling Point). You pay more for ingredients, you give the beer more time, but uou sell uour finished beer for more - and people will pau more for it if they think it's worth it. We all agree it's worth paying two or three times as much to drink a proper beer in a proper pub than to sit at home swigging supermarket bitter, and many of us would think it worth another 10-20% more to have a really good beer rather than an average one. As with anything else in life, you (usually!) get what you pay for. If a brewery is flogging firkins for £50 and offering big multisave discounts, they probably can't have spent much on in-

gredients.

So, in conclusion, the 'war' to save Real Ale was won a long time ago. It's not going anywhere any time soon, but if there is a threat to the popularity of Real Ale it's certainly not from craft keg, but from the abundance of mediocre to poor cask beer. Even as a CAMRA life member, given a choice between a wellbrewed hop monster in a keg or a brown twig juice from a handpump, I know which I'll choose every time!

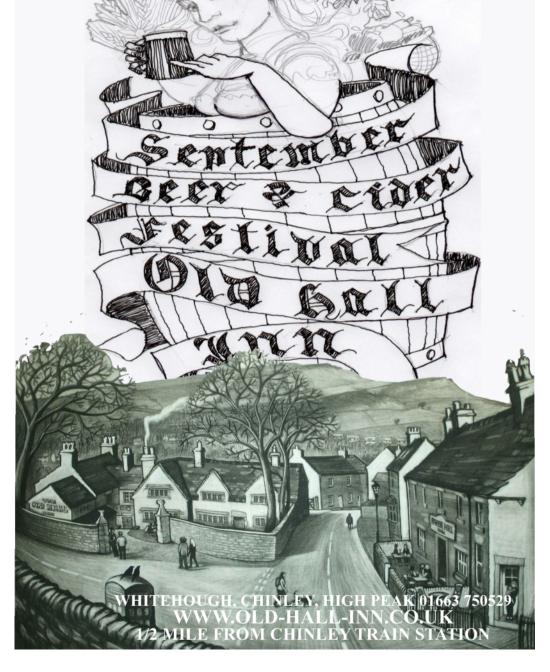
So before we throw stones at the 'craft keg', let's make sure cask isn't in a glass house...

Dave Unpronouncable



19th - 21st September

Over 200 beers and ciders





Below is a guide to events in or near Sheffield that we are aware of over the next few weeks.

July

Tramlines

Fri 25 - Sat 26 Jul

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

Whilst a paid for festival wristband is required to see the headline bands at the big venues, there are still many venues such as the pubs and the blues stage offering free entry, many of these have good beer!

Beehive, Harthill

Fri 25 - Sat 26 Jul

Held in a marquee behind the Beehive pub in the village of Harthill, the festival showcases the range of beers from their own Harthill Village Brewery along with many other local breweries. Food and live music also features.

Bus 74 runs direct from Sheffield to Harthill during the daytime, in the evening bus 29A runs between Harthill and Kiveton, connecting with the X5 bus or trains to Sheffield.

August

Grantham Railway Club Wed 6 - Sat 9 Aug

The venue is just 3 minutes walk from Grantham railway station, served by direct trains from Sheffield and features over 30 real ales, ciders and perry. Free entry for CAMRA members, £2 for others.

MAD at The Fishponds Fri 8 - Sat 9 Aug

This Matlock & Dales CAMRA festival is held at the Fishponds pub in Matlock Bath, this festival features around 40 locally sourced real ales over several bars.

Hartfest

Fri 8 - Sat 9 Aug

A music festival that also features real ale held at the Blue Bell pub in Harthill Village near Rotherham. Advance tickets advisable.

Bus 74 runs direct from Sheffield to Harthill in the daytime, evenings bus 29A runs from Harthill to Kiveton connecting with bus X5 and trains to Sheffield.

Great British Beer Festival

Tue 12 - Sat 16 Aug

Held at Olympia in London, a great classic glass roofed exhibition hall next to Kensington Olympia railway station, this is CAMRA's flagship national festival showcasing the full range of real ale styles with cask beers source from across the UK and also America plus beers from across Europe too. There is also a massive choice of ciders and perries. The total range of beers and ciders amounts to a choice of around 800 (note on Saturday it is a reduced choice).

Also at GBBF are retail stalls, food stalls, games, breweriana auctions, tutored tasting events, live music and

Entry tickets are cheaper if bought in advance online.

Travel from Sheffield to London is very easy, trains run every half hour to St Pancras operated by East Midlands Trains and coaches run regularly to Victoria operated by National Express and Megabus. Olympia is on the Overground train network.

Barlow Carnival

Sat 16 Aug

The annual village Carnival at Barlow, near Dronfield, sees a brilliant themed parade through the village, a funfair, lots of stalls, displays and entertainment.

Barlow Brewery hosts 'Rock the Carnival' with a programme of live music throughout the afternoon and evening along with a beer tent serving a range of Barlow Brewery beers and a Hog Roast stall, all in the converted

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farmyard setting outside the brewery. A small admission charge (£2) is made, this however gets you an all day wristband.

In addition there is a bar in the main Carnival field.

Bus service 16, 16A (Dronfield-Holmesfield-Barlow-Chesterfield) operated by TM Travel will drop you outside Barlow Brewery (see www.tmtravel.co.uk for timetable and fares).

Peterborough CAMRA

Tue 19 - Sat 23 Aug

Peterborough is one of the biggest British beer festivals outside London with over 400 real ales, ciders & perry, stalls and live music spread across a tented complex along with food stalls and a mini funfair outdoors. The festival is held on 'The embankment', a riverside park, a few minutes taxi ride from the railway station.

The festival opens Tuesday even-

ing then all day Wednesday to Saturday, with free entry to CAMRA members until 3pm.

Direct trains run from Sheffield to Peterborough operated by East Midlands Trains, cheaper tickets are available if you book in advance.

Hope Valley Beer Festival Thu 21 - Mon 25 Aug

Hosted outside the Old Hall Inn at Hope, this is the third bank holiday beer festival of the year which features a great range of up to 50 real ales and ciders along with food and music.

The Old Hall is about a 10 minute walk from Hope railway station or regular buses from Sheffield (272, 273, 274) stop on the main road close to the pub.

Manchester CAMRA (summer) Fri 22 – Sun 24 Aug

Manchester Winter Ales Festival's little brother, also in the National

Cycling Centre with 60 beers – 42 on handpump, live music and food. £3 entry plus £2 glass deposit. Free entry to CAMRA members on Friday, £1 other sessions. Close to Velopark Metrolink stop on the Picadilly-Ashton line, regular trains from Sheffield to Manchester Piccadilly.

September

Tamworth CAMRA

Thu 4 - Sat 6 Sep

Held in the Assembly Rooms.

York CAMRA

Wed 17 - Sat 20 Sep

Under canvas in the Knavesmire.

Old Hall & Paper Mill

Fri 19 - Sun 21 Sep

In the Peak District village of Whitehough.





WED

29

OCT

30 oct

THU

FRI

31 OCT

SAT

| NOV

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12-11PM

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Info and bookings: Richard Ryan (see over page)

Stancill Brewery social

Stancill have invited CAMRA members to drop in to the brewery bar to taste their beer – the full range will be available for just £1/half. The brewery is on Rutland Rd, a short walk from the Neepsend 53 bus stop.

Branch meeting

8pm Tue 5 Aug

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 upstairs in the Fat Cat on Alma St.

Rambale

11:15am Sat 16 Aug

Our monthly country walk combined with real ale stops. This month we are catching the 65 from Sheffield Interchange to Blackwell, from where we will walk via Chelmorton to Bakewell, returning on the 218.

Festival planning meeting 8pm Tue 19 Aug

We continue planning for our Steel City Beer & Cider Festival this autumn. Venue is the New Barrack Tavern on Penistone Rd. Bus 53 and 79A pass by.

Chesterfield social

5pm Sat 23 Aug

We meet at the Derby Tup at Whittington Moor then head to the Beer Parlour before some other great Chesterfield pubs. Dronfield members should use bus 43 or 44 to get there, Sheffield members will find bus X17 quicker. All return on bus 43.

Beer Matters distribution social/committee meeting

8pm Tue 26 Aug

Volunteers signed up to deliver *Beer Matters* collect their supply and enjoy a pint with fellow distributors. The committee hold their monthly meeting at the same venue from 8:30pm. Rutland Arms, Brown St.

Crookes/Commonside pub walk 8pm Sat 30 Aug

Our pub walk abouts lead you on a pub crawl of various areas of Sheffield you might otherwise not go to — a great opportunity to try some new pubs if you haven't been there before! This time our walk about commences at the Ball in Crookes at 8pm (get there on bus 52), we then head in a generally downhill direction on to the Princess Royal, Cobden View, Hallamshire House and finish at the Closed Shop. To return to town the 95 bus picks up just around the corner.

Branch meeting

8pm Tue 2 Sep

Venue this month is the Castle Inn on Twentywell Rd, Bradway. Catch bus 25 or 53 to Bradway Road shops and walk down Twentywell Ln or catch bus 97 or 98 (or the train) to Dore station and walk up Twentywell Ln.

Saltaire festival train trip

10am Sat 13 Sep

We catch the 10:02 from Dronfield (10:18 from Sheffield) via Leeds to Saltaire Brewery for the annual beer festival with breaks of journey on the way back visiting pubs in Wakefield. Let us know if you are attending as festival tickets may need to be booked.

Annual Beer Census

12pm Sat 4 Oct

A little later in the year than normal. See website diary for more.

Dronfield & District

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

Subbranch meeting

8pm Wed 13 Aug

The usual monthly business meeting, all local members welcome. Venue TBC.

Subbranch meeting

8pm Wed 10 Sep

Venue TBC.

The Committee

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

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

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Dave Pickersgill

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



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