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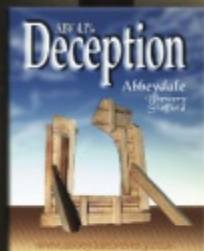
# DECEPTION

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**Friday 9 January 2015**

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with Dave Pickersgill



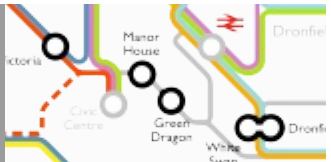
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# BEERY BITS AND BOBS

with Dave Pickersgill

## Greene King takes over Spirit

Burton-based pub company, Spirit, has agreed to a £774 million takeover from Greene King. In September, Spirit rejected an initial offer, which valued the company at 100p a share. The new offer is 115p/share. Spirit, which was split off from Punch Taverns in 2011, runs the Chef & Brewer, Fayre & Square, Flaming Grill, Good Night Inns, John Barras, Original Pub Company, Taylor Walker and Wacky Warehouse brands. It was originally part of the Bass empire and has over 750 branded, managed pubs throughout the UK and over 450 leased pubs. Sheffield outlets include: Drakehouse Mill (Waterthorpe), Peacock (Owlver Bar), Red Lion (Gleadless Town End), Ridgeway Arms (Mosborough) and the Wagon and Horses (Millhouses).

## 'Strikes Bock' beer name sparks trademark dispute

Star Wars creator George Lucas and Lucasfilm have filed notice to force Empire Brewing in Syracuse, New York, to stop using the name Strikes Bock for a beer it has been brewing for seven years. Empire recently applied for a trademark for the beer, which it previously sold only at its brewpub and now plans to distribute from

a larger brewery it is building. "The thing is the beer is called 'Strikes Bock,' not 'Empire Strikes Bock,'" owner Dave Katleski told a local newspaper, "It's 'Strikes Bock,' by Empire." In its legal argument, Lucasfilm, now owned by the Walt Disney Co., contends that the Empire Brewing beer label could infringe its trademark rights and cause confusion among consumers.

## Beer, the fertility drug?

A study of men whose partners were undergoing In vitro fertilization at Massachusetts General Hospital found that those who drank the equivalent of a pint of beer a day had the best chance of conception. Men who consumed an average of 2.7 alcohol units each day had a 57% chance of the process ending in pregnancy — double that of those whose intake was lower. Health experts have attributed this to alcohol's ability to temper stress levels, and for those consciously trying for a child, removing some of the pressure during sex could be the key to aiding conception. Speaking at the American Society of Reproductive Medicine's conference, Dr. Allan Pacey of the University of Sheffield, agreed: "There has been conflicting data about the benefit or harm of drinking alcohol when trying to conceive. However, I firmly believe that moderate social drinking within guidelines (three to four units per day) can be of benefit for couples trying to conceive... It helps to reduce stress."



## Earl Grey Hotel, Sheffield

This half-pint glass bottle is in the privately owned, Hooze Crater Museum (Canadatan 26, Zillebeke, West Flanders, Belgium). It was found locally on the WW1 Western Front, close to the site of the Hooze Crater. This crater was created by the British when they smuggled 1,700 kg of dynamite into tunnels which ran under the German front line. Detonation occurred on 19th July 1915 during the Second Battle of Ypres.

The Earl Grey (97 Ecclesall Road, Sheffield 11) opened in 1833. At the time Charles, 2nd Earl Grey (1764-1845) was Prime Minister (1830/34). He put through the Wilberforce Act which abolished the African Slave trade. Hence, the pub is

highly likely to have been named after the PM. At that time, the location would have been at the edge of the city. It is known that from 1907-1939, the landlord of this Tennants pub was William Jackson Downes. The pub was demolished in the 1980's as part of the Sheffield Inner Ring Road development. At the time, the Earl Grey was a Whitbread pub. (Whitbread took over Tennants in 1962.)

Can anyone tell us how a half-pint bottle from Sheffield made it's way to this corner of Belgium? It is unlikely that it was full of beer, probably spirits. It was also probably carried by an officer. But, who, and how?

Any answers to dpickersgill1@googlemail.com



# WINTER FAIR

**friday december 5th**  
**4pm til late**

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---

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beer@stancillbrewery.co.uk





## Acorn

Another busy year coming to an end, expansion plans for 2015 are on the drawing board, watch this space!!!

We welcome a new addition to the Acorn family tree, Paul Hicks whose role as Sales Executive will see him mainly focusing on South and West Yorkshire.

Seasonal beers are; **12th Noel**, originally brewed at 4.8% now weighing in at a mighty 5.9% Rich ruby coloured ale, roasted malts and

English Bramling Cross hops combine to release rich berry fruit flavours. **Cracker** 4.1% is brewed with Maris Otter Pale Ale malt and Vienna Malt to create a pale straw coloured seasonal ale. Lemon and grapefruit dominate the hop aromas. **Winter Pale Ale** 4.5% (available Jan 15) pale golden ale brewed with English Fuggle and Goldings hops for a citrus and grapefruit aroma with a lasting bitterness.

## Sheffield Brewery Co.

Launch of The Last Friday of the Month Sheffield Brewery Beer Club – Grand Opening Event: 29 Nov 2014.

As we've done every year we are open again during the Kelham Island Museum Victorian Christmas Market weekend. Only this time, not only are we celebrating everything which is great about Christmas and the Kelham/Neepsend area, we're also launching our very own membership only Sheffield Brewery Beer Club – it's free to join.

In support of Kelham Island Museum we are planning on opening our doors in the afternoon of the 29th Nov from 2pm right through until 11.00pm.

Email us your details (to [sales@sheffieldbrewery.com](mailto:sales@sheffieldbrewery.com)) to become one of our first members. There'll be an ec-

lectic mix of music, beer, BBQ food and a great atmosphere for everyone so please email us your details so we can add you to our membership list. Check out our website for further details.

The Last Friday Sheffield Brewery Beer Club will be open every last Friday of the month (except Dec/Jan). The idea is to build on our great reputation for offering excellent tasting beers plus a few guest ale appearances.

We are based Albyn Works a Victorian industrial polish works where you can enjoy a beer in our authentic real ale bar in the middle of an actual brewery. You'll see the mash tun, copper and fermenters – smell the hops and soak up the essence of a fully operating real ale brewery.

Bus 53 passes the brewery



## Kelham Island

Our two Christmas beers will be making their last ever appearance this December. **Fairytale of New York** 4.2% a festive dark ale brewed with Belgian yeast. A welcome pint for the festive season. A dark full-bodied winter warmer brewed with a specially selected Belgian yeast, a trio of roasted malts and Slovenian hops resulting in a spicy, sweet toasted aroma with hints of dark chocolate and a lavish warming flavour.

**The Adventures of Captain Chrimbo** 5.4% strong IPA. A strong full flavoured IPA brewed with a blend of our favourite hops used throughout the year. The pungent hoppy aroma is more inviting than a kiss under the mistletoe. The fruity lychee and orange zest aroma is mixed with a full malty body and bitterness for a celebration of flavours perfect for the festive season.

As a prelude to our 25th anniversary we are producing a very special bottled beer. Anniversary 6.5% IPA will be available for Christmas by the case or in gift packs from the Kelham Brewery shop and selected independent retailers.

January brings the return of **Blondie** 4.9% and the brand new **Hi Ho Silver**

3.4% Pale Ale.

**Blondie** is a 4.9% a West Coast Pale Ale brewed with an America Ale yeast specially selected to give a crisp clean fermentation which allows the massive hop aroma to come through. With a base of lager and wheat malt and a hint of crystal malt, this beer screams hop character. The New American Delta hops give a complex citrus, melon, grassy flavour and the classic US cluster hops add spiciness with chinook used for bitterness and an extra secondary aroma addition for floral notes.

**Hi Ho Silver** is a 3.4% fresh light pale ale specially crafted to celebrate the start of our 25th Anniversary year. The best British pale ale malt is selected for a subtle biscuit malt character complemented by the delicate aroma of German lager hops with floral hints and orange spice. The perfect beer to start the new year!

On top of all this brewing we've taken on a new pub. The **Tap & Tankard** (formerly the **Sportsman**), on Cambridge Street, should be open by early December. We've an ad in this issue so keep an eye on [kelhambrewery.co.uk](http://kelhambrewery.co.uk) for news on the opening date.

# 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.*



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[www.woodstreetbrewery.co.uk](http://www.woodstreetbrewery.co.uk)





## Blue Bee

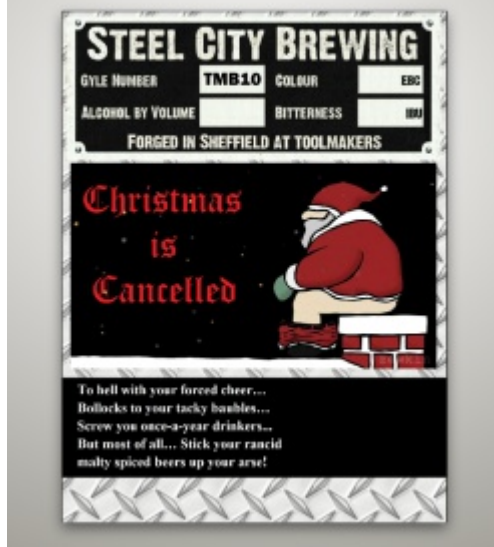
As the festive season approaches we have been busy conjuring up this year's Christmas special: **Blitzen Stout** 5.0%. *Blitzen* is a chocolate and ginger flavoured stout using chocolate malt and cocoa to give a rich bitter chocolate taste along with root ginger added to both the copper and fermenter to leave a spicy ginger kick sure to warm the senses on a cold winter's night.

On top of this we have not forgotten the hops this Christmas and have a few treats lined up. Firstly, on bars as *Beer Matters* hits the press is **Chelan Blonde** 3.9% showcasing a new variety of American hop Chelan with floral and citrus characteristics lead-

ing to a bitter finish.

We were really pleased to pick up the 3rd place award in the strong bitters category at Sheffield beer festival for **Nycto Black IPA**. It was our first attempt at a Black IPA and we were really pleased with the results however there is always room for improvement. So Blue Bee Black IPA mark II: **Into the Abyss** 6.0% has a slightly different malt base and even more Columbus, Simcoe and Mouteuka hops and who knows a few Citra hops in each cask.

Blue Bee hopes everyone has a great Christmas and New Year, and remember, beer is for life not just for Christmas.



## Steel City

Steel City are back from yet another 3-month gap! Dave is his usual festive self, with **Christmas is Cancelled** being available by the time you read this. The name is inspired by the long-standing tradition of Xmas beers being not only brown and malty, but full of spices that have absolutely no place in beer. As the pumpclip states, "To hell with the forced cheer. Screw the once-a-year drinkers. But most of all, stuff your spiced beers up your..." - if that's not enough of a clue, *CiC* is a very pale, very bitter, very hoppy brew with 100+ IBU of Magnum followed by Centennial and Pacific Jade for flavour, topped off with Green Bullet in the fermenter. Remember, a hop is not just for Christmas...

In other news, Steel City have acquired a few 5-litre minikegs for home sales, and if a trial run is success-

ful will be making these available more readily in the new year.

Some readers may remember way back in March Dave and Shazz travelled to Hebden Bridge to brew with Dan at Bridestones. Well, ever since then the beer, a 6% Oatmeal Stout, has been maturing in 18-year-old Highland Park barrels. And now it's been unleashed! On tapping the two barrels, Dan couldn't believe just how different from each other they tasted! One then received a tree's-worth of cherries, while the other received vanilla pods, before maturing a further month. Both will be available side-by-side at the Shakespeare autumn festival, as well as at Craft Beer Co in That London. Hopefully bottles will also be available. Truly, these beers are So Craft It Hurts...

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free entry for members, non-members £1

SUNDAY 7th  
Christmas Fayre  
tables only £5

entry only £1, accompanied children free

TUESDAY 9th  
Carol Concert  
in Main Lounge  
ALL WELCOME!

FRIDAY 12th and SATURDAY 13th  
CABERET BOOM BOOM!!!  
tickets from caberetsboomboom.co.uk

SUNDAY 14th  
Dick Whittington Panto  
tickets only £5

FRIDAY 19th  
ACOUSTIC ANGELS  
£3.50 on the door

SATURDAY 20th  
Joel White Quartet  
£5 in advance  
Robbie Dixon  
in the lounge

SATURDAY 27th  
Beardsmith  
tickets £5



## Peak Ales

Peak Ales new brewery at Ashford in the Water is now open with the regular beers now being brewed there. The old barn brewery on the Chatsworth Estate will be kept going to brew seasonal spe-

cial and there is an intention to add a visitor centre here.

The new brewery had an opening ceremony where the brewery was blessed and invited guests enjoyed beer and hot pork sandwiches!



## Fuggle Bunny Brew House

### Fuggling Fantastic News

Well, well, well... The winner goes to Fuggle Bunny Brew House Limited for their latest creation Imperial Black Russian Stout - *Chapter 7 – Russian Rare-Bit* 5% - scooped First Place in the Stout category at the CAMRA Sheffield 40th Ruby Anniversary Beer & Cider Festival at the Kelham Island Museum. We would just like to thank all the people that voted for this little cracker, we are really made up.....I thank you. We are proud as punch to have received our very first award since opening in April of this year and hope it is the first of many.

### Best Steak and Ale Pie at the Brewery Tour

We would also like to thank CAMRA who turned up for our first brewery tour, Pie & Pea supper. The evening was a great success and everyone enjoyed themselves, the consensus

according to the feedback regarding our Handmade Steak & Ale pies, were the best they had ever tasted. No fuggling wonder as our local Butchers Bextons who made the pies for us used our award winning Stout to macerate the steak with. A further compliment for us is that Bextons were so impressed with the finished product that they have asked if we can supply our stout for them to use in their own produce – negotiations are in progress, now that's what I call a result.

### 2015 on the Horizon

More New and Exciting Chapters in the adventures of FUGGLE – keep hopping in and out of our web site for his latest antics. Hope it is another good year for all concerned in keeping Real Ale at the forefront of the Beer Industry and remember 'there's a beer for that' – Good Luck



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## Stancill

The story so far... It has been a year since the great move of the Brewing Equipment from the now demolished Oakwell Brewery in Barnsley to the world famous Real Ale city of Sheffield.

This was no easy task! Over 10 tonnes of kit was dismantled, transported and re-assembled in just 4 weeks! It was a race against time, with the demolition company on site at Oakwell, and the clock ticking with the 2 week "Get Out" deadline. Anything that was left behind, or not removed in time was to be flattened!

Our saving grace was Tim Gill our Managing Director's father. He has been an engineer all his life, working at another great South Yorkshire institution TATA steel. Tim and a small team of engineers

conducted the decommission, transportation and re-assemble with faultless precision and speed. Towards the end of the dismantle, the team was forced to work in the dark, without power. The demolition team had cut the electricity supply to the site. Daily we had to fight off the scrap metal merchants coming onto the site attempting to take the copper piping that we use to help cool the fermentation vessels. Things became very heated indeed! Working all through the night for the deadline week, our fantastic team of South Yorkshire engineers freed the last pipes from the condemned site and we left.

This was end of an era for *Barnsley Bitter* brewed in Oakwell, Barnsley since the 1850s. From the ashes of Oak-

well, two young lads born and bred in Barnsley, with all the passion and heart of their fellow townsfolk have brought back the Brew after just a 9 months absence from the market. With a hiss and a jeer from many a nay-sayer, we battled through and got our first firkin of *Barnsley Bitter*, brewed in Sheffield to the Market in February 2014. Two months later, it was crowned the Champion Bitter of Yorkshire 2014. So why did we do it?

The same Brewery, the same brewer, the same yeast, the same recipe, but better water. More than that: if you believe you have a top quality brewer, producing the best beer in the country, with the best water in the country and the best ingredients in the country, why wouldn't you want that real ale to be produced in the most famous real ale city in the world!

Stancill *Barnsley Bitter*. Ingredients: two hearts forged in Barnsley. Made In: the most famous real ale city in the world. Champion Bitter of Yorkshire 2014.

From all at Stancill Brewery, a massive thank you to every last one of you who have supported us either with your kind words, messages or just by buying a pint of Stancill.

We wish you all a very Merry Christmas and a very Happy 2015 - it's going to be a big one!



## Brampton

Well we've only gone and done it again. The annual SIBA Midlands Region beer competition was again held at the excellent Nottingham beer festival on 9th October 2014. 335 cask ales were split into 8 categories, with an additional 130 bottled beers in 5 categories, blind-tasted by 148 judges over 3 rounds. Lots of numbers (you will be tested, don't worry!) but the main facts are that **Brampton Stout** in bottle won a Silver Medal in the Milds & Stouts category, Winter Bock in cask won a Bronze Medal in the Premium Strong Ales category, and **Speciale** in cask won a Silver Medal in the Strong Bitters category. That's a total of 17 SIBA awards of one colour or another, over 7 consecutive years, at both Regional and National level.

With the days drawing in and winter approaching faster than a bullet-train, we can't think of many better tipples to warm you through than the new Spirit of Brampton Mild. The wort of our multi award-winning Brampton Mild is 5 times distilled, producing a beautifully rich and warming 42% single malt spirit.

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## Abbeydale

Well I think we can all agree that last months Steel City Beer Festival was a roaring success with a fantastic new venue that really worked and has the potential to grow for future years! Well done guys! Our **Full English Breakfast Stout** came 2nd in the Stout category, and such has been the positive reaction to the beer, we have included it in our brew plan for 2015!

As you might have seen on our Facebook page and mentioned in an earlier addition, we have recently taken delivery of some rather large, rather shiny new vessels which have increased production capacity to a whopping 240BBLs/week (a smidgen under 70,000 pints/week), and they are now fully commissioned and in use.

If you weren't already aware, it's that time of year

again when the once-yearers come out to play and take your favourite spot in your local! To soften the blow, we have these beery treats coming up.

First up is **Dr Morton's Rude Elf**, a 4.1% pale session beer to placate the angry elf in all of us! A good dose of the NZ hop Rakau gives a burst of tropical fruit, notably passion fruit, on the nose leading to a dry bitter finish.

Continuing on the festive theme, we have **Dr Morton's Christmas Camel**, 4.3% and pale it packs a hoppy punch with a combination of five American hops with a pleasant floral aroma. Perfectly balanced and incredibly moreish!

We also have the next release of our Albion Ales series. Following the success of the green hopped

*Scepter'd Ale* and the (previously mentioned) fantastic *Full English Breakfast Stout*, step forward **Jester**, a classic Abbeydale style beer, 4.1% and single hopped with the Jester variety. This English hop was grown to try and replicate some of the new world hop flavours that have become so popular over the last few years. Expect plenty of fruity aromas with grapefruit and lychees coming forward.

Finally we see the return of **Advent**, a pale beer, hoppy and well-balanced at 4.6%. Fruity aromas, light caramel flavours with hints of fruit and a lasting bitter finish. Dangerously easy drinking and perfect for the festive period!

We wish you all a Merry Christmas and a Happy New Year! See you all in 2015!

Cheers & Beers!

The new version of **Dronfield Pale Ale**, which featured at the recent Steel City beer festival, has proved very popular. Rob still has plenty of Galaxy hops left so will be doing another brew of this beer in time for Christmas!

## Toolmakers

After our very successful first open day we will be holding further ones on the 6th and 13th December. Everyone is welcome to come and sample our beers as well as some guest ales. We will not be having an open day in January but will be back on the 7th February 2015.

Our Christmas ales will be available during December, which are **Christmas Box** 4.2%, a good hoppy blonde full of flavour and **Nutcracker** 4.2% which is a smooth hoppy blonde with citrus undertones. On our next brew will be a wheat beer so watch this space.

We were very pleased that our **Black Edge** stout at 5.2% won 3rd place in the last Imperial Brewery beer festival.

Remember all our beers can be tried at the **Forest** adjacent to the brewery on Rutland Road.

## Dronfield community interest brewery company proposal

By the time this magazine hits the streets, the initial meeting to gauge interest and ideas will have taken place at the Three Tuns in Dronfield.

They are looking for a number of local people to in-

vest in the scheme, which will see a small brewery set up in the town available for use by shareholders (kind of a hub for cuckoo brewers), perhaps to supply local freehouses at reasonable prices with a pro-

portion of the profits ploughed into initiatives in the local community such as cleaning up the river, sponsoring youth football teams etc.

More on this next issue!

# TAP & TANKARD



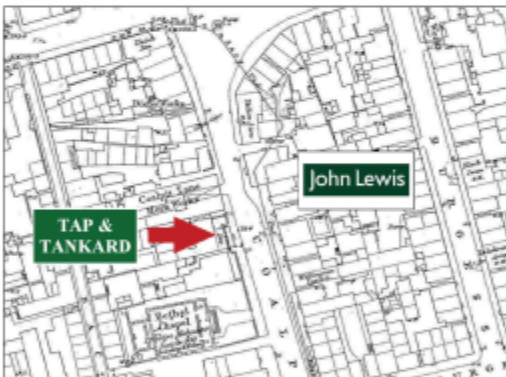
## Opening Early December 2014 **TAP & TANKARD**

Cambridge Street,  
Sheffield, S1 4HP  
(formerly The Sportsman)

For updates on the opening date  
check [www.kelhambrewery.co.uk](http://www.kelhambrewery.co.uk)

One of Sheffield's great old pubs is getting a makeover under the stewardship of Kelham Island Brewery. Opening soon and featuring 8 real ales from local breweries The Tap and Tankard will be another great venue where Sheffield folk and visitors to the real ale capital can find a great pint.

Simple food (to start with) and fine ale in a relaxed Sheffield themed atmosphere will be the order of the day.



The Sportsman has been a pub since the early 1800's, back in the day when Cambridge Street was known as 'Coal Pit Lane'. It would have been a very different place with most of the local area devoted to metalworking and a Methodist Chapel with capacity of 900 people just a few doors down. The pub's final incarnation was as 'The Sportsman Rock Bar'. The jukebox, rock memorabilia & DJ Lez Wright have all found a new home at 'The Yorkshireman Rock Bar' on Burgess Street and we wish them all the best.



The pub sign depicts Roger Bannister crossing the line having just broken the 4 minute mile on 6 May 1954. As far as we know Bannister has no connections with Sheffield so we don't know how he managed to get the gig. It may help us to date the sign? We'll have a proper look when we get it down.

Lots of work to do? We started work on Monday 10th November & have a determined workforce pushing to get the place back up and running within a month. Looking at the picture of the bar you need a good imagination to visualise the 8 shiny new beer engines that will be arriving shortly.



**8 CASK ALES FROM LOCAL BREWERIES. SIMPLE FAYRE.  
WARM SHEFFIELD WELCOME.**

## Beer Central

The bells were ringing in Beer Central last month as they celebrated their first birthday on the 25th November. It's been a busy year for the city centre's bustling bottle shop and with Christmas approaching it's been a frantic few weeks. Back in early November Beer Central smashed through the 50,000 bottles sold mark, a real landmark for such a young company, but the thirsty folk of Sheffield have really embraced the chance to call in for a few bottles or mini-kegs whilst in or around The Moor Market.

Joint owner, Sean Clarke was full of praise for Sheffield, "We were hopeful that the beer community of Sheffield would support our new venture, but the response we've had has been phenomenal! Beer lovers, young and old, male and female, of all nationalities have bought a great range of quality real ales and craft beers from us, and local and regional brewers have also benefited as a result."

It's clear that things continue to buzz down at Beer Central, they're open Sundays up to Christmas and some late evenings as well. Keep an eye on their Twitter and Facebook feeds for more details and offers, including info on their Christmas gift range.

The latest copies of Beer Matters are also available from their shop.

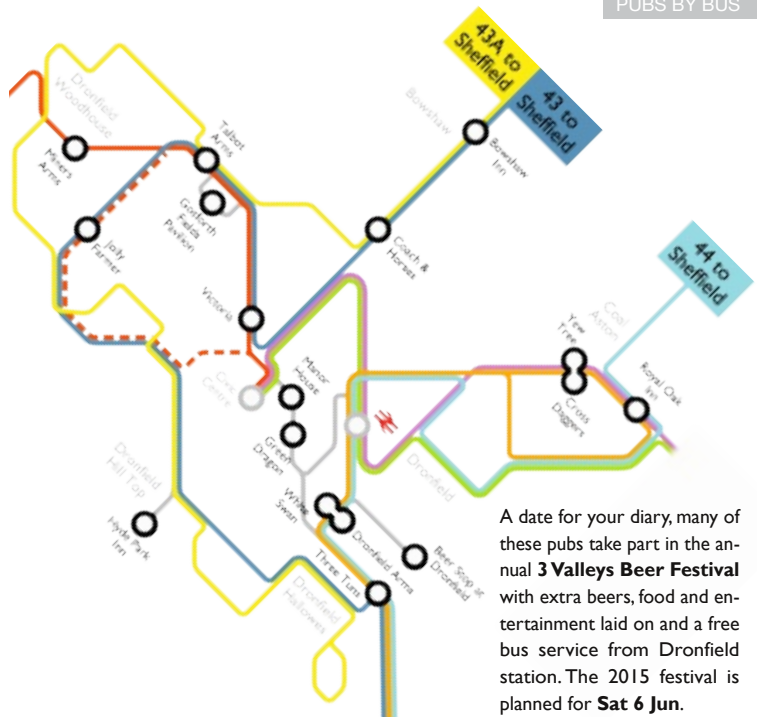




# Pubs by bus

## Dronfield

There are plenty of good real ale pubs in the Dronfield area - both in the town itself and the surrounding villages. There are two core north-south buses, the 43 and 44 operated by Stagecoach, which run from Sheffield to Chesterfield via Dronfield (with the 43 running via Dronfield Woodhouse and the 44 via Coal Aston) complimented during the daytime by TM Travel (14, 15, 16) operating East-West across Dronfield linking the surrounding villages including Barlow, Holmesfield and Apperknowle.



A date for your diary, many of these pubs take part in the annual **3 Valleys Beer Festival** with extra beers, food and entertainment laid on and a free bus service from Dronfield station. The 2015 festival is planned for **Sat 6 Jun**.

## *The Angler's Rest*

**District Pub of the Year 2011, 2012, 2013 and 2014!**

**Graham & Beryl Yates.**

**Millers Dale, Buxton  
Derbyshire SK17 8SN  
Tel: 01298 871323  
[www.theanglersrest.co.uk](http://www.theanglersrest.co.uk)**

## Dronfield Woodhouse

**Jolly Farmer**, Pentland Road is a former Shipstone's house, the Jolly Farmer was born in the late nineties from the Gorsey Brigg and retains much of the artificial rustic character it was given then. Different levels and alcoves give this large pub a very intimate feel.

**Miners Arms**, Carr Lane serves the local community. There is a quiz every Tuesday and Thursday evening with all teams welcome and prizes for the winners. Good home cooked food is served lunchtimes and evenings to a high standard.

**Talbot Arms**, Stubble Lane, recently refurbished and reopened as a food and entertainment pub. Since participating in the Three Valleys Beer

Festival, the Talbot has maintained flow through six hand-pumps. One is reserved for cider - currently Weston's Old Rosie.

**Gosforth Fields Pavillion**, Bubnell Road is a sports club bar open to the public upstairs in a new purpose built building overlooking the facilities.

## Bowshaw

**Bowshaw Inn** (Toby Carvery), Sheffield Road - everything you expect from a carvery restaurant along with a small bar area with competitively priced national real ale brands available.



## Holmesfield

**Angel**, Main Road has two rooms, a conservatory and a focus on traditional pub food.

**George & Dragon**, Main Road is a proper locals pub in the centre of the village with a homely feel. Stone built with two rooms - lounge and snug.

**Rutland Arms**, Cowley Bar is an extremely popular traditional country pub with open fires and low beams offering a relaxing, warm and cosy atmosphere. The beer range has increased steadily over the years to six hand pulled cask ales. Finest cask accredited. They also have numerous accreditations for cask ales. Dronfield CAMRA country Pub of the Year 2012.

**Royal Oak**, Cordwell Lane is a delightful traditional stone built country pub with main bar and small separate room. Closed for several months and feared it would be turned into a private residence, members of the local community bought it and reopened it as a pub. The beer garden is especially popular with families in summer.

## Millthorpe

## Dronfield Hill Top

**Hyde Park Inn**, Hilltop Road is a traditional country inn on outskirts of Dronfield. Food served Thursday to Sunday - good value, well cooked meals. Nice beer garden in summer

months. Quiz night Thursday - well supported. Nice relaxed atmosphere, friendly staff. Occasional live music (note at the time of going to press this pub was temporarily closed).

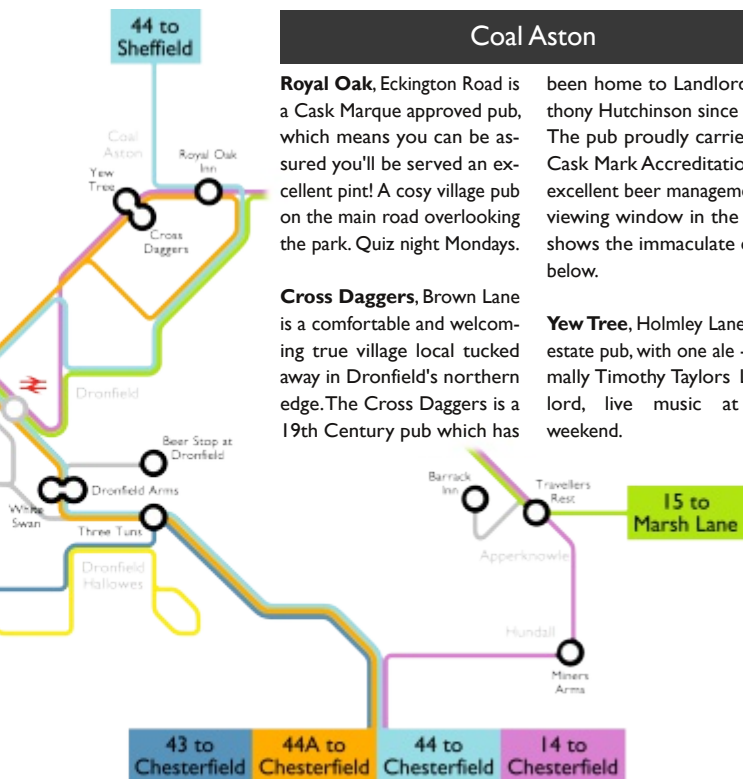
## Barlow

**Hare & Hounds**, Common-side Road is a friendly, traditional village local with colourful windowboxes and planters on the tiny front terrace. Three rooms, configured round a central bar, comprise a public bar with wooden settles, a front room with a coal fire, and a comfortable back room with panoramic views of the countryside. There is a separate games room. This pub has a strong community feel, though all are made welcome. The landlord

has been here for more than thirty years. Beer from Barlow brewery, based in the village, is served via two handpumps.

**Ticked Trout**, Valley Road has recently benefitted from a thorough refurbishment providing a comfortable, contemporary pub-restaurant, the bar has a changing selection of real ales including some from local micro-breweries and the food menu is principally quality Italian with a speciality in fresh fish.





## Coal Aston

**Royal Oak**, Eckington Road is a Cask Marque approved pub, which means you can be assured you'll be served an excellent pint! A cosy village pub on the main road overlooking the park. Quiz night Mondays.

**Cross Daggers**, Brown Lane is a comfortable and welcoming true village local tucked away in Dronfield's northern edge. The Cross Daggers is a 19th Century pub which has

been home to Landlord, Anthony Hutchinson since 2000. The pub proudly carries the Cask Mark Accreditation for excellent beer management. A viewing window in the floor shows the immaculate cellar below.

**Yew Tree**, Holmley Lane is an estate pub, with one ale - normally Timothy Taylors Landlord, live music at the weekend.

## Apperknowle

**Travellers Rest**, High Street is what some might call a proper rural pub, sitting on the edge of the village overlooking the Moss Valley with tables on the grass. Inside has lots of cosy corners and a roaring fire. 6 ales on handpump, supplemented by two more on gravity at busier times along with a range of traditional ciders (look for the blackboard - these are fetched from the cellar to order). Food limited to pork pies, cheeses and black puddings (great value sharing platters are available).

**Barrack Inn**, Barrack Road is named not after a local barracks but after a 'barracking bear'. Traditional local pub with up to 4 ales and a cider. Open evenings only except Sunday when lunches are served.

## Hundall

**Miners Arms**, Hundall Lane is a fantastic rural village pub with 3 rooms including a TV lounge and pool table area plus a conservatory. 3 real ales at reasonable prices and CAMRA discounts available.

## Dronfield Hallows

**Three Tuns**, Cemetery Road This was the flagship tap for Spire Brewery until the brewery was sold In October 2014, now a selection of up to 12 changing guest beers are served. on handpump The Three Tuns has been voted Derbyshire Pub of the Year for 2013 and the Dronfield and District Cider Pub of 2014! Very popular Wednesday quiz night (9:30). Good honest homecooked food served with Sunday lunches very popular.

## Dronfield Town Centre

**Dronfield Arms**, Chesterfield Road, previously the Old Sidings Bar, the venue has been refurbished and reborn as the Dronfield Arms real ale pub on the ground floor and restaurant downstairs. There is also a purpose built decking area outside at the rear under the railway bridge that could be ideal for train spotters! Features up to 6 handpumps and a loyalty card for regulars offering a free pint for every 7 purchased. Basic food offer is pies and gourmet pizzas with a blackboard menu of specials usually also available.

**White Swan**, Chesterfield Road is a recently refurbished two room pub. Regular live music, sport on TV and pool table.

**The Beer Stop at Dronfield**, Callywhite Lane is due to open early December, a shop selling bottled beers and draught cask ale with an option to drink inside.

**Green Dragon**, Church Street is an historical pub with several small drinking areas in various nooks and crannies!

**Manor House**, High Street is a small and smart hotel bar, tapas food available, one real ale in the form of Abbeydale Moonshine.

**Victoria**, Stubley Lane is a small community local that has recently benefitted from a quality refurbishment that has extended the bar area and beer range. Sport on TV and weekly live music features. Discounted beer on Mondays.

**Coach & Horses**, Sheffield Road is a small, cosy pub attached to the Sheffield FC football ground and operated by Thornbridge Brewery.





## Wisewood Inn Loxley Road

Following a brief closure the Wisewood Inn reopened with a bang. Christy Beardshaw moved from the award winning pub The Blake, Walkley to the Wisewood Inn, Loxley Road.

On the opening night there was a bonfire party with an outstanding fireworks display and BBQ.

The bar serves two areas

of the lounge and the pool room with dart board. There is also a separate function room with it's own bar. Acorn Blonde is the house beer at £2.50 a pint and up to three rotating guest ales from the various micro breweries around the country. There is bingo on Sunday night and a quiz on Thursday night. A new menu will be created to bring a range of home cooked food.

To the rear of the pub is



a car park and beer garden.

Please join Christy and his team in their new adventure to bring the Wisewood Inn to what was of old, a warming country pub that caters for families, walkers and cyclists plus the taste of real ale.

Getting there by bus: routes 84 and S6A stop outside the pub during the day, route 31 in the evening.

**John Beardshaw**

## Inn Brief...

The **Peak Hotel** in Castleton reopened on October 24 after being closed for several weeks to enable a £100,000 refurbishment. Licensee Rick Ellison said: "I have been in the trade since the age of 16 so I care a lot about pubs and the way they are run. Too many pubs are closing these days and I believe that the way a pub is run, the customer service and its retail standards are key to its success." The Peak Hotel offers homemade food and a selection of Cask Ales.

# THE DEVONSHIRE CAT



Specialising in all types of beer from around the world. Over 70 bottles, 12 real ales and a selection of quality Gins, Whiskies and Draught beers.

### November and December Events:

Gin Tasting with Starmore Boss	13th Nov.
New World Beer Night	18th Nov.
Abbeydale Pale Ale #4 Launch	20th Nov.
Beer and Cheese Matching	2nd Dec.
Whiskey Tasting with Starmore Boss	4th Dec.
Beer Cocktails Night	11th Dec.
Christmas Ales Night	16th Dec.

Locally sourced food served until 9pm (mon-sat) plus Sunday roasts. Private parties welcome.

49 Wellington Street,  
Sheffield, S1 4HG  
01142796700

[devonshirecat.co.uk](http://devonshirecat.co.uk)



The **Belfry** in Beighton is holding a Cask Ale Festival on 6th December of 3 local breweries - Abbeydale, Fuggle Bunny and Bradfield - the three of them are hosting their own stands of which the proceeds from the sale is going to the Charity 'Safe at Last'. There is going to be a Live Band, etc it is going to be a great day/evening of drinking and entertainment.

December will see the re-opening of the **Sportsman** on Cambridge Street in Sheffield City Centre following a refurbishment under the new management of Kelham Island Brewery and the new name of **Tap & Tankard**. It will be Sheffield themed and showcase beers from local breweries - including of course Kelham Island - on it's 8 handpumps. There will also be a simple food offer.

Those who were a fan of the Sportsman in it's rock bar guise needn't be too upset - this has been moved pretty much lock and stock around the corner to the premises more recently known as **Lion's Lair** which is to go back to the old days of the Yorkshireman rock pub!

A new beer venue is to open in Dronfield in early December on Callywhite Lane, behind the Post Office called the **Beer Stop at Dronfield**. This could be described as a micro-pub, it will basically be a bottled beer shop with a

couple of cask ales available with an option to drink on the premises. The venue is on bus routes 44/44A and just around the corner from the railway station. It is also close to the Dronfield Arms and White Swan.

Christy Beardshaw has left the **Blake** and moved to the **Wisewood Inn**. Real Ale is available here again.

**Punchbowl** at Gleadless is closed for 1 month. They have applied for a license extension to open at 7am, and open until 1am Friday/Saturday.

The **Olive Grove** is now a shop.

The **Bell Jar** and **Delaneys** are both closed and to lease.

The **Royal Standard** now has a third handpump on the bar resulting in an increased beer choice here.

The **Rutland Arms** on Brown Street are holding their annual Christmas Lights party on Thursday 4th December with a Magic Rock tap takeover included as one of the attractions.

After 2 successful years, **Dronfield Arms** landlord Daniel is moving on to pastures new. Owner Chris Sinclair is delighted to announce that Edd Entwistle, currently Manager at The Bath Hotel in Sheffield, will take over in December!



## Beer House 623

Following the granting of planning permission, work has been taking place to convert a former e-cigarette shop at 623 Ecclesall Road (near Hunters Bar roundabout) into a micropub, with a target opening date of 10th December.

The bar will feature 6 real ales, a premium lager and a selection of bottled beers.



## Good Beer Guide 2016

We are now starting the process to choose which pubs in our area will go in the next edition of the national Good Beer Guide. There are lots of good pubs in Sheffield & District and Dronfield & District, but not enough room in the book to feature them all, so we have to select the best of the best!

A voting paper will be available at the December branch meetings in both Sheffield and Dronfield for their respective areas with the results to be established at the January branch meetings (the deadline for returning Sheffield voting papers is 31st December, the Dron-

field vote will take place at the January branch meeting).

Once the candidates have been voted for, there will be survey work to check those pubs are still maintaining the standards and to gather information for the guide entry, we will also take into account beer quality reports received via the CAMRA National Beer Scoring System. (This is where members rate the beer they drink in pubs and register the score via [what-pub.com](http://what-pub.com)).

For more information on voting please see either [sheffieldcamra.org.uk](http://sheffieldcamra.org.uk) or [dronfieldcamra.org.uk](http://dronfieldcamra.org.uk) depending where you live.

## Inn Brief...

The **Cross Scythes** on Derbyshire Lane, Norton Lees, has lots planned for the Christmas period kicking off with family fun on Sunday 14th December, Christmas Carols on the 17th, brass band on the 20th, quiz on the 22nd and 29th and finally a New Years Eve party on the 31st with a vintage vinyl disco.

The **Three Tuns** on Silver Street Head (Paradise Square) are now open on Sundays serving Sunday dinners 12pm to 6pm, as from 23rd November. They celebrated their first Sunday service by offering a free pint with every meal!

## 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](http://tradingstandards.gov.uk/sheffield)

The advertisement shows a close-up of four beer taps at a bar. From left to right, the taps are labeled: 'FARMERS PALE ALE', 'FARMERS BLONDE', 'YORKSHIRE FARMER', and 'FARMERS BROWN COW'. In the foreground, a glass of beer with a thick head of foam sits on a bed of hops. The glass has the Bradfield Brewery logo on it. Below the taps, a dark wooden sign reads: 'BRADFIELD BREWERY LIMITED', 'WATTHOUSE FARM, HIGH BRADFIELD, SHEFFIELD, S6 6LG', 'TEL: 0114 285 1118', 'INFO@BRADFIELDBREWERY.CO.UK'. At the bottom, it says 'FOLLOW US ON' with icons for Twitter and Facebook. A circular logo on the right side of the sign reads 'BRADFIELD BREWERY'.



# THE FOREST FREEHOUSE

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

## 6 Cask Ales *including from our local brewery* **TOOLMAKERS**

*Lynch Pin  
Blue Print  
Flange Noir  
Bow Saw*

*+ 2 rotating guest beers*

*1st Saturday each month all Toolmakers beers only £2 a pint  
courtesy of Toolmakers Brewery and The Forest*

Monday  
**FREE  
POOL**

Tuesday & Thursday  
**DARTS  
DOMINOES  
CRIB**

Friday  
**BUSKERS  
NIGHT**  
singers/guitarists  
etc. welcome

Saturday  
**LIVE**  
ENTERTAINMENT

Sunday  
**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**



.....  
**SHEFFIELD & DISTRICT**  
 ★ **PUB OF THE MONTH** ★  
 .....

**The Roebuck**  
 Charles Street, S1  
 .....

The Roebuck Tavern was formerly a typical street corner local with several small rooms. Owned by Wards Brewery, it was refurbished and slightly extended in the late seventies to create a one roomed lounge bar, and the current layout derives from a larger extension in 1994 when it was renamed the Newt & Chambers. Following the closure of Wards Brewery in 1999 and subsequent sale of its pub estate The Roebuck having reverted to its previous name came under the ownership of Enterprise Inns.

Two years ago Alison and Chris took on the lease with a view to turning round a rather run down hostelry and mak-

ing it again a good traditional pub. Alison, who also owns Wood Street Brewery and The Hillsborough, and is Sheffield's only Brewster (female brewer), increased the number of handpumps to six, with usually three Wood St. beers and three guests from small breweries. With the help of the team led by manager Jodie, who is Alison's daughter, the pub was fully redecorated and the furnishings upgraded, and the large beer garden revamped and enclosed.

The kitchen was fully upgraded and through the hard work of chefs Dariusz and Mandy achieved a five star rating following the most recent

environmental health inspection. With an emphasis on real homemade food, the daily specials are popular along with the traditional Sunday roast. Gluten free meals can be provided and functions catered for, and a new menu is planned for the New Year. Food is served Mon – Sat from 11am to 9pm with two meals for £10 on selected dishes, and Sunday lunch is available 12 to 6pm for £5.99.

There is music most Saturdays with either a live band or DJs, and karaoke features on the last Friday of the month. Regular opening hours are Sun – Thu 11am to 11pm and 11am – 12midnight Fri/Sat. The Pub of the Month presentation will be on Tuesday 9th December with a social commencing at 8pm.

The Roebuck, 72 Charles Street, Sheffield S1 2NB. Numerous bus services stop nearby on Arundel Gate or on Pinestone Street.



.....  
**DRONFIELD CIDER**  
 ★ **PUB OF THE YEAR** ★  
 .....

**Three Tuns**  
 Dronfield  
 .....

The **Three Tuns** public house in Dronfield has been awarded the title of Dronfield CAMRA Cider Pub of the Year 2014 as voted by members of the local real ale campaigning group in recognition of the pub's efforts in promoting the sale of 'traditional cider' in the Dronfield area.

Sarah West (left) and David McLaren (centre) are pictured being presented with their award at the presentation on Tuesday 21st October by the Chairman of Dronfield CAMRA, Rob Barwell (right).

The tub of cider pictured was **Owd Barker** and is produced locally by Dick Shepley of Woodthorpe Hall in Holmesfield, Derbyshire – one of over a dozen different traditional ciders which are always available. The Three Tuns has recently produced its own cider at the Woodthorpe Hall cider press called **Owd Podger**, using apples supplied by regular patrons of this popular local pub.



## Champion Beer of Britain nominations

Remember, the Champion Beer of Britain (CBOB) nomination period is open now and over 1,000 CAMRA members nationwide have already submitted beers from their region.

As last year, all CAMRA members can nominate their choices via the national CBOB voting website and take part in choosing the Champion Beer of Britain.

The beers judged in the national finals go through a very rigorous process to be selected, including a series of regional competitions in nine areas to find the best regional beer in each of the eleven beer style categories. In each region, the beers selected for the local competi-

tions are determined by member nominations and Tasting Panel input.

### How to Vote

Any CAMRA member can login into the CBOB website [www.cbobvoting.org.uk](http://www.cbobvoting.org.uk) using their member login details. If you have forgotten these details you can reset your password by clicking here. Alternatively, you can contact the Membership Services team by emailing [membership@camra.org.uk](mailto:membership@camra.org.uk) or calling 01727 798 8440.

Having logged in you will be able to access information about the nomination schedule.

If your branch straddles more than one of the CBOB

areas you will be able to vote, if you choose, in each area. The CBOB nomination process is broken down initially into a regional competition.

The website allows you to:

- Nominate up to five beers in each of the eleven categories to be put forward for the CBOB competition.
- If you only want to vote for a few beers that is permitted.
- You do not have to nominate all the beers in one go. You can alter your selections anytime up until the 30th November.
- Not all beers are eligible for CBOB, mainstream beer styles like Bitters, Best Bitters, and Strong Bitters &

Golden Ales have to be available for at least 7 months of the year. Other beer styles have to be available for a lesser period depending on the rarity of the beer style.

The CBOB voting system gives every CAMRA member the opportunity to have a say in who wins and becomes CAMRA's Champion Beer of Britain. Last year we had a large number of members voting and it was the 2nd most supported CAMRA activity after the Good Beer Guide pub selection process. This year I hope we can further build on that success. So get online and get involved now!

This year the nomination period runs until Sat 30 Nov 2014.

## CAMRA Best Real Ale Pub in the UK 2008 and 2009 KELHAM ISLAND TAVERN

*wishes all our customers a Merry Christmas and a Happy New Year*

at least  
**12**  
**REAL**  
**ALES**

**FOOD**  
12-3 Mon-Sat

Sunday  
Nights  
**FOLK &  
ACOUSTIC**

Monday  
**QUIZ**  
9pm

**OPEN 12-12 daily (CLOSED CHRISTMAS DAY)**





## Vote for your Pub of the Month!

Our Pub of the Month award is a bit of positive campaigning, highlighting local pubs that consistently serve well kept real ale in friendly and comfortable surroundings.

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity.

All CAMRA branch members are welcome to vote at branch meetings or on our website.

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be

PotM. If we get enough votes in time we will make the award.

Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

Winners compete alongside our Good Beer Guide entries for branch Pub of the Year, the winner of which is entered into the national competition.

The list of nominees includes which buses to take if you fancy a trip to try them out:

### The Nominees

#### The Anglers Rest

Bamford (buses 244, 273, 274, 275)

#### Ladybower Inn

Hope Valley (bus 274)

#### Royal Oak

Deepcar (buses 57, SL)

#### Three Merry Lads

Redmires Road (bus 51)

#### Wagon & Horses

Chapelton (buses 29, 75, 79A, 87, 265)

**VOTE NOW AT** [sheffieldcamra.org.uk](http://sheffieldcamra.org.uk)

# The fuller flavour.



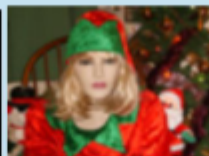
[WWW.FULLERS.CO.UK](http://WWW.FULLERS.CO.UK)  
[WWW.DRINKAWARE.CO.UK](http://WWW.DRINKAWARE.CO.UK)

**WHATEVER YOU DO, TAKE PRIDE.**

# GARDENERS REST

## WHAT'S ON...

Wed 26th Nov John Keane Session 9pm  
Fri 28th Legal Street Performers 9pm  
Tue 2nd Dec Old Time Country Group 9pm  
Wed 3rd Tracey's Session 9pm  
Sat 6th Jim O'Mahoney 9pm  
Wed 10th On The Back Porch 9pm  
Fri 12th John Keane Session 9pm  
Sun 14th CHRISTMAS QUIZ NIGHT 8.30PM  
Tues 16th Old Time Country Group 9pm  
Wed 17th Aprille & the Shower 9pm  
Thurs 18th Tracey's Xmas Session 9pm  
PLUS Mummers Play at 8pm!!  
Sun 21st M & J Blues Xmas Special 2-5pm



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

*Other events to be confirmed.*

BAR  
BILLIARDS  
free table on  
Mondays!



**QUIZ NIGHT**  
every Sunday from 9pm

**XMAS QUIZ**  
**Sunday 14th**  
**December**  
**starts 8.30pm**  
**Extra Quiz!**  
**Extra Prizes!!**  
**Extra Fun!!!**



Gardeners Rest, 105 Neepsend Lane, S3 8AT



@gardeners\_rest

0114 2724978



## RUBY ANNIVERSARY TERRIFYING SUCCESS

The 40th Steel City Beer and Cider festival which was held over the Halloween weekend was a roaring success with over 13,000 pints of beer and 1000 pints of cider supped by 4500 discerning drinkers. This far exceeded the 2700 that attended Ponds Forge last year and required 25% more beer and cider to be brought in at short notice to satisfy the thirsty drinkers. In fact the festival was such a success that the number of attendees on the Saturday evening had to be limited to ensure there was still beer left until the end for those already inside. Even that didn't work as the festival closed an

hour early.

This year saw a new venue with the festival moving to Kelham Island Museum at the heart of the Valley of Beer, the Beer Capital's spiritual home of real ale. The new venue provided an atmospheric setting to celebrate Sheffield and District Branch's Ruby Anniversary festival. Over 150 different beers from over 50 breweries were available over the weekend along with a range of international bottled beer and traditional cider and perry. Full use of the industrial nature of the venue was made with the beer being split over three bars including the museums own

pub, The Millowners, brought to life for the weekend as a proper boozer. In addition the upper hall and a marquee by the river each provided their own unique atmosphere to suit all tastes.

Fittingly for the new venue the festival was opened on the Wednesday evening by the Master Cutler, Mr David Grey MBE, with the festival charity this year being Master Cutlers Challenger whose nomination is the Brathay Trust who have a mission to improve the life chances of children and young people.

Evening entertainment during the week was provided by the Amelia Carter Band, Soulfaces and Do\$ch. Loxley Silver Band brought Saturday afternoon to life going down a storm. Mopping up the beer was a range of food including hog roast, cheese, black pud-

ding, hotdogs (up to 20"), jacket potatoes, chocolate and crisps. Fancy dress Friday this year was brought to life by a horrific range of costumes to celebrate Halloween. A charity quiz was also held to challenge the little grey cells.

The first night saw an exhaustive beer tasting of all the beers on sale by brewers, landlords, seasoned drinkers and other hangers on. The final panel saw Cocoa Wonderland from Thornbridge Brewery declared overall champion of the festival. This wonderful ruby, brown 6.8% porter that oozes chocolate from every quarter really deserves the title.

Thanks go to all the sponsors who have kindly supported the beer festival and to Sheffield Industrial Museums Trust, whose staff worked tirelessly alongside us, without who the festival would not have been



the success it was. Thanks must also go to the brewers, many local, who are producing an amazing array of good quality beer. Some went out of their way to ensure that we still had beer available for sale on the Saturday.

Thanks also to the customers who almost drank the festival dry, we hope you return next year to a bigger festival with much more beer.

Final thanks must go to the volunteers without whose tireless work putting in up to 16 hour days there would be no festival. Some have been busy over the last 12 months organising the festival to ensure it was an amazing success. A very special thanks go to the volunteers who turned up on the Sunday and Monday to help with take down.

## 2015, a bigger and better festival

Following the success of this year's festival thoughts now turn to how to make next year's even better. Obviously more beer is required but that is only the start. The organising committee will be meeting soon to reflect on what went well and what went wrong and work out how to improve the festival next year. Like all CAMRA beer festival the organisation is completely carried out by volunteers and yes we sometimes get things wrong but the feedback from this year's beer festival has been overwhelmingly positive. Next year we promise it will be better.

However we always need more help. If you think you may have skills that could be useful, either working or managing a bar, social media, health and safety, site, marketing, selling

sponsorship or even if you don't think you have anything special to offer but want to help out, please email [festival@sheffieldcamra.org.uk](mailto:festival@sheffieldcamra.org.uk), all help is much appreciated however small. If you feel like you could promote your business through sponsoring the beer festival then also please get in touch.

We hope to announce dates for the 41st Steel City Beer and Cider festival early in the New Year, so get it in your diary early.

### Rob Carroll

Chairman of the 40th Steel City Beer and Cider Festival Organising Committee



## Tombolla thank yous

A thanks to the following for supporting Sheffield CAMRA by donating prizes...

John Silburn, Andy & Julie Lee, Pete at The Brew Company, Blue Bee Brewery, Richard Ryan, Alan Gibbons, The Three Tuns, Peter Gardener, Susan Dolan, Sarah Mills, Rod & Hazel Sprigg and Sergey Ruzeinikov. Also, apologies if we have forgotten anyone.

We are always on the look out for more donations for future tombola's, so please keep them coming.

Also a thank you to Wentworth Brewery for donating prizes for the festival games.

## Beers of the Festival Overall Champions

- 1st Thornbridge *Cocoa Wonderland*
- 2nd Fernandes *Half Nelson*
- 3rd Rat *Ratweiller*

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## The 1st Steel City Festival

As the Steel City's 40th Beer Festival now becomes another happy memory, John Dowd, founder member and former branch chairman, looks back at the first festival in 1975....

I well remember our branch chairman, Tim Parkin, ringing me up sometime in early 1975 and asking if I would like to organise a beer festival in Sheffield. Nothing remarkable about that, you might think, except that back in those early days of the Sheffield branch none of us had any experience in putting on such an event, although some of us had attended the CAMRA AGM in Nottingham that year where the organisers had put on a small Beer Exhibition. But apart from that we were definitely in our 'green and salad days' when it came to beer festivals and the hope was that our enthusiasm would make up for what we lacked in experience. Remember, also, that very few of the CAMRA branches in existence in 1975 had mounted a beer festival - Cambridge was one exception - so CAMRA HQ was not able to offer much advice.

However, a small organising committee of John Beardshaw,

Tony Scholes and myself was formed and, as the pints flowed during our deliberations, we began slowly to form a plan of action. In the first couple of years of its formation the branch had adopted the Brown Cow on the Wicker as an unofficial HQ and the landlord Harold Godson gave us much useful advice. We were fortunate in receiving help from other quarters as well.

The tricky problem of finding a suitable venue was solved when we were granted the use of Tapton Hall, one of Sheffield University's halls of residence. The premises seemed ideal as it was big enough to accommodate the barrels, serving tables, etc., was surrounded by extensive grounds and on the Crookes bus route. I seem to remember that there were some trees close to the pavement that came in handy for stringing up a few improvised banners and posters that Pete Henshaw produced for us.

The Tapton venue meant that it would be a one-day festival but we did get a licence that allowed us to serve throughout the afternoon - something of a novelty back then - and we also put some

basic food on. We even had the Al Rogers Jazz Band playing in the evening!

Not having any previous experience to rely on, we had little idea of how much beer to order but, according to the archives, we ended up ordering 32 kilderkins of beer, including Milds from Yorkshire Clubs, Robinson and S.H.Ward. Remember that a kilderkin holds 18 gallons so quite a few pints were consumed by closing time. Our crystal ball got it about right as I do not remember having too much beer left at the end of the night. The menu included products from the following breweries: Barnsley Bitter, soon to be strangled to death by John Smith of Tadcaster, Bate-man, Ward, Davenport, Hyde, Robinson, Ruddle, Tetley, Yorkshire Clubs, Theakston, Sam Smith and Stones plus the Nottingham beers mentioned below. Sadly, very few of these breweries exist today - remember these were the days of the rise of keg (brewery conditioned) beer and 'real ale' was fighting for its life.

The branch members were not able to fill the staff rota completely but the Nottingham Branch, which came up and supported us at our inaugural meeting at the Travellers Rest, Holmesfield, in April 1974, again came to our aid. Naturally, we put the Nottingham branch in charge of serving the Nottingham beers (Shipstones, Hardy Hanson and Home ales) which we were able to fit all together in one room.

However, we were ignorant of the subtleties of the glass deposit system. We simply issued beer in a glass as you would in a pub and, of course the inevitable happened. Instead of each drinker having just one glass, a fresh glass was issued with each pint served. By the end of the night (we stopped

serving at 10.00pm) the bar staff, who had done sterling work washing glasses throughout the day, spent much time after 'last orders' searching for glasses, particularly from the lawns and shrubberies, by now in the dark!

Nevertheless, everything, apart from one minor incident, went off well and we managed to break even financially, with an entrance fee of 50p, which included a two pint beer voucher! We invited both Stan Crowther, then Mayor of Rotherham (he later became MP for Rotherham), and the Lord Mayor of Sheffield along but only Stan turned up and thoroughly enjoyed himself, knowing that his chauffeur would deliver him safely home at the end of the day. Unfortunately, the Lord Mayor of Sheffield missed a seminal event in the branch's early life.

The organisers of the 40th Beer and Cider festival will have plenty of past experience to guide them and help everyone to celebrate the 40th anniversary of the Sheffield and District branch. Cheers everyone!

### Footnote

Because of the event's success at Tapton, we decided to move the 1976 Festival to the ground floor of University House, which was then a students' refectory and much bigger than Tapton. Indeed, 'the lower refec', as it was known, became the venue for many successful beer festivals until well into the 1980s.

The Al Rogers band has now morphed into the Jazz Preservation Society (JPS) but still has two musicians who played at Tapton that night: bassist Dave Green and clarinetist Trevor Barnes. The JPS play every Monday at the Norfolk Arms, Ringinglow, but Draught Bass has now been replaced by Abbeydale and Bradfield cask beers.

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This is our guide to events that we know of in or near Sheffield over the next few weeks and into 2015.



## November

### Shakespeares

Wed 26 – Sun 30 Nov

Shakespeare's regular Autumn Craft beer festival where local ales fill the main bar and interesting guest beers from further afield you won't have seen before appear on a temporary stillage upstairs. An extended cider and Perry range also features. The beer festival itself is free admission, there is an entry fee to the weekend live music gigs in the bard's room. For more details including the beer list see their Facebook event page.

## January

### Rotherham CAMRA

Thu 8 – Sat 10 Jan

The revised date for this festival at the New York football stadium, located a 5 minute walk from Rotherham Central rail station and bus interchange (buses 69 or X78 from Sheffield). A range of around 70 mainly local real ales plus continental bottled beers, cider and perry features. There is also entertainment planned for all sessions. The festival is open Thursday and Friday 6pm-11pm and Saturday 12pm-11pm. Tickets cost £5 and include a souvenir glass and programme, CAMRA members also get their first pint included.

Advance booking required for Friday night and advisable for other sessions. For more information see the Rotherham CAMRA website.

### Manchester CAMRA

Wed 21 – Sat 24 Jan

This new festival, which replaces the old Winter Ales Festival, is back for it's second year at the Velodrome (National Cycling Centre on Stuart Street, M11 4DQ - next to the Velopark Metrolink tram stop on the line from Piccadilly rail station to Ashton-Under-Lyne) bigger and better than before. Over 500 cask beers feature plus foreign beers, cider and perry with bars located on both the concourse and in the centre of the cycle race track.

Trains run from Sheffield to Manchester Piccadilly up to 3 times an hour, typical journey time 55 minutes. Discounted train tickets are available if you book in advance.

More info on the festival website.

## February

### CAMRA's National Winter Ales

Wed 11 – Sat 14 Feb

The home of the Champion Winter Beer of Britain competition where winter beer styles such as stouts, porters, barley wines and old ales are celebrated, however if pale and hoppy ales, brown malty bitters or easy drinking milds are more your thing, don't worry – they are there too! The festival features around 400 real ales plus a good selection of ciders and perrys along with a range

of continental beers and live music. The venue this year is once again the Derby College Roundhouse, which many years ago was a railway engine shed, now a seat of learning! The Roundhouse is easy to get to, located right next to Derby railway station (use the Pride Park exit at the rear of the station). Trains run from Sheffield to Derby up to 4 times an hour, journey time about 35 minutes.

More info on the festival website

## March

### SIBA BeerX

Fri 20 – Sat 21 Mar

SIBA have announced their annual BeerX will be back in Sheffield for 2015, this encompasses their annual conference, trade show, beer awards and a beer festival open to the public.

The venue is Ice Sheffield, which is located next to the Arena/Don Valley tram stop

See [www.beerx.org](http://www.beerx.org).

## June

### 3 Valleys

Sat 6 Jun

Another festival confirmed as back for 2015 is the Three Valleys Festival, featuring multiple venues around Dronfield and the surrounding villages all with beer festivals and many with food and music, linked by a free bus service that also picks up at Dronfield railway station. Keep an eye on [threevalleysfestival.org.uk](http://threevalleysfestival.org.uk).

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## Sheffield & District

**Info and bookings:**  
Richard Ryan (see over page)

### Branch meeting

**8pm Tue 2 Dec**

Our usual formal monthly meeting open to all members to catch up with what is happening in the campaign, share pub, club and brewery news and more. The venue this month is the Bath Hotel, Victoria Street, Sheffield Centre.

### Stancill Christmas Party

**7:30pm Fri 5 Dec**

We are invited to this open evening with beer, music and more!

The brewery is on Parkwood Industrial Estate, Oakham Drive, Sheffield, S3 9QX. The nearest bus route is the 53 on Neepsend Lane.

### Pub of the Month

**8pm Tue 9 Dec**

Our members have voted the Roebuck, Charles Street, Sheffield City Centre, as our December award winner. Come on down to see the certificate being presented, enjoy a few beers and join the celebrations.

### City Centre Walkabout

**8pm Fri 2 Jan**

Our traditional first Friday in the new year pub crawl around the West Street/Division Street area at a time of year the area isn't as busy as normal, this year you have just enough time to shake off your new years hangover before joining us. Meet at the Red Deer, Pitt Street.

### Branch meeting

**8pm Tue 6 Jan**

Our usual formal monthly meeting open to all members to catch up with what is happening in the campaign, share pub, club and brewery news and more. The venue this month is the Brewhouse, Wellington Street, Sheffield City Centre.

### Festival planning meeting

**8pm Tue 20 Jan**

We start work on plans for the 2015 Steel City Beer & Cider Festival, which we anticipate will take place at Kelham Island Industrial Museum in early October.

### Committee meeting and Beer Matters distribution

**8pm Tue 27 Jan**

The new issue of Beer Matters arrives at the Rutland Arms, Brown Street, from the printers for volunteers to distribute to pubs across our branch area, if you have volunteered for a run come down and collect them tonight and enjoy a beer with fellow distributors. The committee meeting also takes place in the upstairs room.

## Dronfield & District

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

### Subbranch meeting

**8pm Tue 9 Dec**

All Dronfield & District members are invited to this formal meeting to share pub, club and brewery news and generally get involved, including voting for the winner of the Winter Pub of the Season award. The venue this month is the Victoria, Stubley Lane, Dronfield (bus 43).

### Subbranch meeting

**8pm Tue 13 Jan**

All Dronfield & District members are invited to this formal meeting to share pub, club and brewery news and generally get involved, including voting for the winner of the Winter Pub of the Season award. The venue this month is the Jolly Farmer, Pentland Road, Dronfield Woodhouse (bus 43).

## The Committee

### Alan Gibbons

Chairman

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

### Andrew Cullen

Membership Secretary  
Beer Matters Editor

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### Rob Carroll

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Local Guide Editor  
Beer Festival Organiser  
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### Richard Ryan

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Clubs Officer

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07432 293 513

### Mike Humphrey

Secretary

Branch Contact  
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### Dave Pickersgill

Pub Preservation Officer  
dpickersgill1@gmail.com





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# Many thanks to all at Sheffield CAMRA for another great Beer Festival



Beer of the Festival  
2005



Beer of the Festival  
2007



Beer of the Festival  
2011



Beer of the Festival  
2014

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