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send them in*

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 453

JUNE 2015

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Steel City

Steel City have gone all political in the wake of the election results!

[A quick word from the editor – CAMRA is a non party political organisation – views here are from the brewer, who also advocates a system of democracy of one-man-one-vote as long as he is the one man with the one vote...]

The first brew after Britain sentenced itself to five years of pain is **Just What Nobody Wanted**, a name taken from a Skylad track and very fitting given two thirds of people voted against the ruling party. The beer itself is a Transatlantic Pale Ale, featuring Columbus for bittering followed by Mosaic, Azacca and Pacific Jade for flavour. An even more politically explicit version for Glastonwick beer festival has added lemongrass and chilli and is named appropriately.

The minikit was also fired up, though not politically... Sean from Beer Central came along to brew an exclusive bottling for the shop, a keykeg will also be produced for the Shakespeare. **Mango Fruit Machine** is, as the name suggests, a Mango IPA. Weighing in at 6.5%ish, Mango-saic features 120IBU of Columbus followed by Mosaic and Azacca for flavour, then mango pulp added both before and after fermentation. Approximately 60 bottles will be produced (Steel City's new craft-as-you-like blue-glass swing-top bottles, no less!), look out for the announcements on social media (Beer Central and Steel City Brewing on Facebook, @BeerCentralLtd and @SteelCityBrew on Twitter), they're sure to not last long!



Blue Bee

As ever we have a number of specials available in June, firstly we have been using our favourite hop Mosaic in **Return of the Geek** 4.2%. This pale ale uses Vienna malt and loads of American Mosaic hops to give big grapefruit and citrus flavours. As our last Red Rye IPA proved popular we have brewed another with a slightly tweaked recipe: **Complex** 6.0% has a good malty body backed up with a huge hop punch from Chinook, Columbus and Mosaic hops.

We continue to brew single hopped IPAs and for June it is the turn of one of our favourite hops: Citra. **Citra IPA** 5.0% is sure to be full of mango and passion fruit aromas and flavours. As well as this, the next **American 5 Hop** is available. Version 4 contains the following hops: Columbus, Sorachi Ace, Simcoe, Palisade and Summit.

Brewery Bites

Beer has started appearing in pubs, including the Sheaf View and Blake, under the **Neepsend Brewery** name, these are understood to be brewed at Little Ale Cart Brewery by James Birkett (owner of the aforementioned pubs) following his buying a share of the brewery. More on this next month.

True North Brewery is the brand that has been used for house beers (including some experimental ones) by the Forum Group (who owns a number of pubs and bars including Old House, Forum Café Bar, Common Room, The York, Broadfield and British Oak) and have been previously brewed at Brew Company and Wellbeck Abbey and are currently brewed at Stancill Brewery (which is a joint Forum Group and Jonny Stancill Enterprise). A new brewer has been recruited to look after the True North Beers (and True North Sheffield Gin) and an announcement is expected very soon about True North getting their own brewery in Sheffield City Centre, this will see an increase in production and the beers being sold into the free trade as well as Forum Group bars.

A change of brewer at the **Sheffield Tap** - Pete, who has been manager of the venue since it opened and more recently head brewer, has moved on back to his native Sussex, replaced by Nick, who has moved across from Tapped Leeds.

THE BEER ENGINE

CRAFT BEERS
SPIRITS
FOOD

17 CEMETRY RD

NOW OPEN!



Dronfield Arms

The Dronfield Arms has just received planning permission to install a small brewery in the former restaurant area downstairs at the pub. Initially they will be investing in a 4 brew barrel kit, aiming to brew a small core range with a larger array of more innovative takes on traditional styles as specials, to sell, not just at the pub itself, but also throughout the local area. They aim to be up and running in the



Drone Valley

A new brew has just been popped into the fermenter which will appear in time for the Three Valleys Beer Festival. It hails from Dronfield's Community Brewery, now officially known the Drone Valley Brewery, in honour of the small river that flows through our little town.

The beer will be a 5.2% abv traditional **IPA** and it will be available in several pubs on the Three Valleys

Autumn but have lined up some trial brews at a number of breweries in the meantime, so watch this space!

Landlord, and soon to be head brewer Edd Entwistle has been running pubs in Sheffield for the past 6 years before making the move out to the Dronfield Arms and is keen to instil some of his passion and experience into the venture.

route, look out for the eye-catching Drone Valley pump clip. The beer has been brewed at Barlow Brewery (thanks Glyn) and other popular styles will follow until we get our own premises, hopefully before the end of the year. Happy drinking.

Pete Bishop

Update - the beer is to be launched at the Three Tuns in Dronfield on Friday 29th May, 7:30pm. Also, the venture is being supported by the Plunkett Foundation and the Esme Fairbairn Foundation who are helping us with business plans and funding.

More about the Brewery venture can be found at dronevalleybrewery.com.



Intrepid 18 Bikes Collaboration

The guys at 18 bikes had expressed an interest in a collaborative brew for a while so for our eighteenth batch of beer we joined forces. We provided the brewery, they provided the bikes... for more on that check out the video provided by the fantastic Richard Baybutt - it is available on the brewery website.

They requested a thirst quenching beer to have after a ride in the stunning Peak District countryside. Possibly a bitter / brown but preferably light on the ABV but not a hop monster like an IPA. Their flagship road bike frame that they manufacture is a Midland Railway Red frame called Monsal. What better reason to create a red beer?

Unlike the Irish Red beer which is quite mellow, the American Red can be thought of as a more malty pale ale with plenty of refreshing hops, both in bitterness to balance the malt and in the aroma with fruity american hops. The formal name for this

style of beer is an American Amber which covers a broad range but this Red Intrepid Pale Ale will have a bit of a hop hit with the malty smooth base from the malt.

Since we are going for a much lower ABV than the American ales tend to go for and we have increased the nuttiness a little to reference the request for a bitter / brown we are going to dub the beer a **Midland Red** instead.

Intrepid Journey #3

Intrepid Journey #3 : Indian Pale Ale (American) 5.4%...following the success of the Eighteen Collaboration we thought it would be a good idea to test out the NZ Waimea hops in an IPA. The American style of an IPA is quite a bit lighter in colour than the UK version and with bags of late hops thrown in for flavour.

Traditionally an American IPA would have just American hops in it but we have late hopped this with Waimea (New Zealand) & Cascade (US), bittered with Galaxy (Australia) and Waimea and dry hopped. This beer has a lot more hops in it than any of our other beers. Hoppyness is measured in IBUs, the IPA has 70 IBU, Explorer is 30 IBU. But it's not all about bitterness, this beer starts with plenty of fruity flavours too, all from the trio of hops. The slight caramel from the malt is just enough to counter the hop bitterness.



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Exit 33

Special one off versions of Exit 33 **Imperial Stout** are making an appearance on the bar at The Harlequin including interpretations infused with toasted coconut, morita chipoltes, vanilla, and lactose (milk sugar).

Project filmmakers came to film a days brewing at the brewery a few weeks ago. This short film follows the beer from grain to glass culminating in pints being pulled at their brewery tap. This should be ready to view at the food festival tent and on their website shortly.

In the spirit of development, the brewers will be making a trip to the Oregon Brewers festival in Portland Oregon in July. Brewery founder Pete Roberts said "The inspiration for many of our beers came from visiting Oregon several years ago and I've been itching to get back to this amazing event. There are some amazing brewers there, 53 in Portland alone! During our visit we will be doing a collaboration brew with Lucky Lab Brew Co who themselves brew cask ale from time to time. It's a chance to learn something new from them and pass on our knowledge of brewing cask beer"



Fuggle Bunny Brewhouse

Fuggle's First Year

What an extraordinary year. We moved into our unit on 1st February 2014 and started producing our ales on 26th April. During the early start there were teething problems as with any business but then Fuggle started to get noticed, and we went from strength to strength.

Within the first 8 months we had produced 7 Quintessential - Quaffable - Quality Ales, the last one to be created was **Chapter 7 - Russian Rare-Bit** 5.0% Imperial Russian Stout which incidentally went on to win first place in the stout category at the Steel City 40th Beer & Cider Festival in October 2014 held at Kelham Island Museum; we were absolutely surprised and thrilled.

Our first Christmas was a busy one. We bought a pool table and dartboard in readiness for the brewery tours, one of which was the Mosborough Rugby Team, all dressed in Xmas Jumpers - 'wot a night' - brilliant. With Christmas over we thought it would be quiet, but quite the opposite, the orders kept coming.

With March on the horizon we were gearing up for the SIBA BeerX 2015 at ICE Sheffield. We had entered the best design concept, never thinking in our wildest dreams that we

would win anything, however we did, and we took the Industry's Top Award for Best Total Design Concept 2015. We could not believe our ears as the awards rang out, what a finish to our first year, this was the icing on the cake. I have been informed that the curator from the Brewery Museum in Burton upon Trent has requested our exhibit which we created for the award we won, in order to place it in an exhibition in a glass showcase at the museum.

In order to continue to keep up with demand we have just received delivery of our 3rd FV, which is now in-situ and ready to go.

We also enjoyed the long awaited awards night for our stout which won back in October and collected it from the beautiful setting at Thornbridge Hall on Friday 27th March last, great evening thanks to CAMRA.

Fuggle also rescued a damsel in distress who had been let down with her forthcoming wedding beer she was having created by another brewery. After Eleanor contacted us we were happy to be able to create a special beer and personalised pump clip for their special day. It was a huge success and they were so pleased that Fuggle came to their rescue.

So we would like to thank everyone for your continued support and good wishes as we prepare to go into year 2, and look forward to the challenges and more fuggalicious ales. Always be on the lookout for more hoppy adventures with Fuggle.

New beers

Limited edition beer to celebrate VE 70 Day - **Pint of Pride** 3.8%.

Special for Barrow Hill Rail Ale Festival - a ruby red ale 3.8% called **Black Forest** packed full of fruity cherries... cherrylicious.

Dates

28th, 29th and 30th May - we have been asked by Ossett Brewery for a special beer for the Three Pigeons Beer Festival in Halifax in celebration of their 10th Anniversary.

10th June - we are attending the Manufactured Yorkshire Food & Drink Trade Show at the John Smith's Stadium in Huddersfield. Again, we will be taking along our pop up bar for tipples.

31st July, 1st and 2nd August - Fuggle is rather excited and getting out his best bib and tucker as he has been cordially invited to the prestigious Harewood House. We have been invited to showcase our beers at the CLA Game Fair at Harewood House. This is the biggest game fair show in Britain. We have created two special beers with bespoke personalised pump clips for this spectacular occasion, there is going to be a huge marquee which will house the round bar serving Fuggles finest ales in the beautiful grounds of Harewood. There will be a host of activities in celebration of the Great British countryside. Don't miss an opportunity of attending this incredible show.

38th

• DERBY CAMRA •

City Charter

BEER FESTIVAL

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Thursday	£2	£5
Friday	£2	£6
Saturday	£3	£6
Sunday 12.00 - 14.00	FREE	

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Under 26s half price admission to all sessions on proof of age.
60+ FREE Admission to all lunch sessions on proof of age.



Welbeck Abbey

A number of Spring specials have been brewed and started to appear in pubs during May:

Slovak Paradise 4.5% Pilsner-style. This pilsner-like blonde is brewed with lager malt and Dana hops from Slovakia for a dry finish.

St. Simon 4.0% English Pale Ale. Making a re-appearance this year after great success in the last two. This is a classic English pale ale which makes the most of home-grown malted barley and hops, giving a delightfully balanced pint.

Kaiser 4.1% Lager style pale. Crisp, dry, biscuity lager malt flavours are perfectly balanced with sweet, honey-like floral hops from Germany.

Pass it on... Brew School at Welbeck

From mother to daughter, father to son, teacher to pupil; passing on knowledge and the joy of learning and is one of the many unique aspects of being human.

There are many age-old crafts and skills which are rarely taught to our children now, be that baking, cheesemaking, pottery or woodwork skills. Here at Welbeck, there is community focussed around rekindling the passion for these crafts and passing on the skills and knowledge from Masters to the younger generation. Brewing, like baking, is one of these ancient crafts enjoying a well deserved renaissance.

Although we are a commercial brewery making up to 18,000 pints a week, we also work closely with local schools and charities to teach a little about brewing.

During Sheffield Science week, we worked with Sheffield Hallam University and Doncaster CAMRA to host 21 adults of all ages from Sheffield and the surrounding area to explore the science behind beer and brewing. We looked at the way in which brewers need to extract fermentable sugars from malted barley and then made our own hydrometers for testing the sugar content in a mystery solution of beer. We also explored what exactly makes hops smell the way they do, and malt taste the way it does. The University-grade microscopes came out



too, giving all the budding scientists a look at live yeast taken from the brewery not an hour beforehand.

A question and answer session followed the brewery tour and practical experiments, and we were pleased to be able to answer questions on not only the practical and scientific elements of brewing, but also the complexities of setting up a business and dealing with the logistical side of delivering.

Not only have we hosted a number of adults on a science-focused evening, we also hosted 36 year 11 top set science students studying for their GCSEs. The students from Beaumont Leys were brought to the brewery by three teachers to learn about enzyme activity, fermentation and process engineering. Whilst I'm sure the teacher who thought up

the plan may have had an ulterior motive, actually the science of brewing turns out to be bang on Y11 curriculum!

There is often a very romantic image surrounding brewing, quite probably similar to that of an artisan baker or pottery. The reality, however, is that running a brewery requires not only passion and enthusiasm for the craft, but a vast breadth and depth of scientific knowledge dosed with a hearty helping of hard graft and business sense.

That said, we all love working in the brewery and sharing that passion. Needing to bring in science, hard work, and decent business acumen makes learning and working in this artisan industry exciting, varied and ultimately a joy.

Claire Monk

KELHAM ISLAND TAVERN

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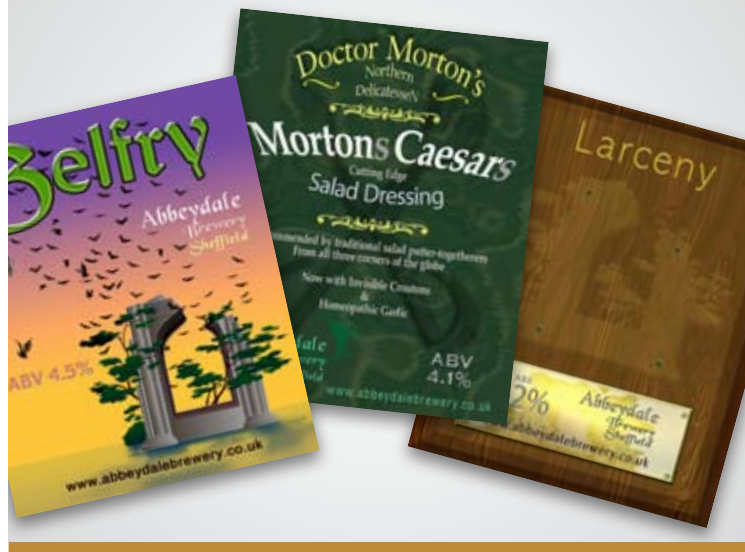
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Acorn

The latest seasonal beers from Acorn include:

Arcade 4.5% - Rich golden ale that takes its name from the UK Archer and USA Cascade hops. Citrus, lime and floral aromas, balanced with a sweet malty base from the Munich and Maris Otter malt. This brew is Ian Darvils first beer for Acorn and upon tasting I'm sure you will see what an accomplished brewer Ian is.

El Dorado IPA 5% - 2nd in our next series of IPA's featuring American Hops. Rich golden coloured beer with bold fruity aromas and notes of citrus fruits and juicy apricots and peaches.

Summer Pale 4.1% - One of our most popular seasonal beers makes a return for the next few months. A clear, light straw coloured wheat beer with slight bitterness and a floral aroma.

The brewery will be celebrating its 12th birthday on the 4th July so we thought it was time for a slight freshen up of our branding before we become stropky teenagers next year!

All will be revealed the first week in July, hope you all approve.

Abbeydale

Firstly like to thank all those who came down to the beer tent at the Sheffield Food Festival (although as I'm writing this, its still a couple of weeks away!) and supported their local breweries and food outlets/suppliers.

Secondly, we hope you also support the Three Valleys Festival on June 6th. We have a dedicated bar at the Manor House Hotel (High St, Dronfield) where you will find a range of our core beers like *Moonshine*, *Deception* and *Absolution* alongside some of our recent special beers including *Demon Drink* and the collaboration with Griffin Claw Brewing Co of Michigan USA!

Thirdly, it's not long until SunFest 2015 and planning is coming along nicely. If you haven't already, get 9th-12th July in your diary, it's not one to be missed. The usual set-

up with 96 cask beers and a range of craft keg beers in the tent and the Abbeydale core range available from the bar inside! Plus all the usual fun and festivities!

Now onto our beer for this month (finally!)...

Popular as ever, the summer months mean the return of **Belfry**, our 4.5% pale ale showcasing the lovely Cascade hops from the US. Lots of citrus flavour with a hint of spice means this is a perfectly refreshing beer for those nice Summer evenings!

Next up in our Dr Morton's range is **Morton Caesar**, a 4.1% pale ale made with a combination of US and New Zealand hops to give a bold hop character with citrus and herbal aromas.

We have the latest in the Albion British hop series this month featuring UK Cascade. Weighing in at 4.0%, perhaps compare

this to the *Belfry* and see for yourself what happens when you grow the same plant in different climates. Expect similar citrus flavours, but perhaps more rounded and not quite as intense.

Larceny is rife at this time of year (well it is in our fermenters) and the beer is making a welcome return after a few years in hiding (probably for all that larceny!). Expect full on citrus hop flavours from the combination of American hops and a lasting bitter finish.

Early July will see us all confused with our calendars as we release **Dr Morton's January Sales**, but more to come on that beer in next month's edition!

Until then, mine's a pint (of *Moonshine*!)

Robin

THE WORLDS LONGEST BBQ PARTY



THREE MERRY LADS



SATURDAY

**JUNE
20**



**FATHERS DAY
BBQ SUNDAY LUNCH**



- BBQ - SUNDAY CARVERY - BREAKFAST

WHAT?

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SATURDAY 20 JUNE
WORLD RECORD BROKEN 2PM
SUNDAY 21 JUNE
THE FUN BEGINS!



WHERE?

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Save the Plough!

With over 20 pubs a week closing, another local under threat is not headline news and many people may not give it a second thought. However, a group of local residents have launched a strong campaign to save the Plough Inn on Sandygate Road, Crosspool.

In response to rumours that the Plough is to be sold and converted into a convenience store, over 130 local people have signed a nomination form for the pub to be listed as a 'community asset'. If successful, this would make it much more difficult

for developers to convert the pub into a convenience store. Being listed as a 'community asset' can delay any change and allow for other options such as community ownership to be explored.

Although centred on the local community, the Plough Action Group is looking to mobilise wider support for local pubs to remain at the heart of the communities they serve. They are asking people to support their online campaign by signing a petition on Change.org. You can also register your support on Facebook - search 'Save the Plough'.

More potential lost locals...

Kings Head, Poole Road, Darnall - planning application to convert into flats.

Fara's, Worksop Road, Attercliffe - planning application to convert into flats.

Pike & Heron, Highgate, Attercliffe - planning application to convert into shops.

Thorncliffe Arms, Warren Lane, Chapeltown - planning application to demolish pub and build flats on the site.

Sportsman on Denby Street, Sheffield 2 - planning application to convert into office and flats.

Wellington, Main Road, Darnall - planning application to part demolish pub and form building into shops and flats.

Masons Arms, Capel Street, Hillsborough - planning application to demolish the pub.

Arbournthorne Hotel, Errington Road, Arbournthorne - planning application to demolish pub.



In better news...

The **Devonshire Arms** in Dore has applied for planning permission to add a wood-fired pizza oven to their outdoor area.

There is a planning application to put a bar in the bottom of the Q-Park on Rockingham Street/Portebello Street in the City Centre.

A small café-bar is planned to open soon on Chesterfield Road in the site of a former restaurant. The new venture is called **The Tramshed**.

Alex Barlow, well known for his Beer Tasting masterclasses, is aiming to open his planned Shoreham Street venue that will incorporate **Sentinel Brewery** in premises that will offer a bar, beer off licence and conference venue. This is still subject to funding and licencing permissions. Those who attended the Sheffield Beer Week closing party back in March had chance to enjoy an early Sentinel beer.

Inn Brief

The **Springvale Tavern** has just had a fourth beer pump put in, which was kindly provided by Bradfield to serve Farmers Blonde as a house beer. The pub has also now passed both parts of Cask Marque and launched a new menu.

The **Rutland Arms** in Holmesfield have demolished their outdoor pizza oven, which saw very little use, in order to extend the outdoor seating area so drinkers can enjoy the summer sunshine (fingers crossed!).

The **Old Pump House** in Barlow has reopened under new management and is serving real ale from Marstons.

The **Great Gatsby** on Division Street, Sheffield City Centre, has reopened following refurbishment. Two real ales continue to be available on the bar. Meanwhile the upstairs room has been converted into a table service cocktail bar.

Wetherspoons have announced the name and opening date of their new pub in the Oasis Food Court at Meadowhall shopping centre. It will be known as the **Steel Foundry** and the opening date is planned as 14th July.

THE **FOREST** FREEHOUSE

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Tuesday & Thursday
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DOMINOES
CRIB**

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

Saturday
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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



Harlequin

The Harlequin now has a dedicated Cider Bar meaning that 3 of its 14 real ciders are available on hand pull. The rest are still available, obviously, but if you're desperate for a pint to fill the 30 seconds required for someone to run to the cellar, you'll not be left thirsty.

The pub also creates its own blends by mixing the ciders available - why not be brave and give it a go? They're happy to advise you on their own favourite blends! Don't forget you can also book your own Tasting Nights for any of the ales, ciders, or spirits.

Additionally the food

menu is being re-launched. As well as some of the old favourites, many of which are made with real ales and ciders, they will also be introducing new items. Anyone for Beer Battered Fish & Chips?

Following on from the success of their charity quiz night held in aid of homeless charity Roundabout, the menu will feature a special burger with 50p of the purchase price donated to Roundabout. Vegetarian and vegan versions will also be available as well as the traditional beef burger. Eat, drink, and do something helpful at the same time!



Sheaf View

The Sheaf View, Heeley will be hosting a night not to be missed on Tuesday 9th June. We are delighted to be accepting the Sheffield CAMRA pub of the month award for June 2015 and are also taking the opportunity to celebrate the fifteenth anniversary of the pub re-opening under its current ownership.

There will be a lamb roast on the go and we are very excited to combine the evening with the official launch of Sheffield's newest brewery, Neepsend Brewing Company. There will be a range of Neepsend beers available on the bar for the first time ever and Neepsend beers will be permanently available at the Sheaf and our sister pub, The Blake Hotel going forward.



The presentation of the award will be from 8pm but get there early for the roast!

Inn Brief

The **Brothers Arms** is taking part in Tramlines Festival this year and putting on a beer festival with around 60 ales, there will be a music stage in the beer garden from Friday 24th to Sunday 26th July and on the Saturday this will be extended into the Millennium Park where a second stage will be located and the road in between is to be closed for the day! This event is being run in conjunction with Heeley Development Trust under the banner of 'This is Heeley'. See their Facebook event page for more details.

Discounts

The following pubs in Sheffield are known to offer discounts off a pint of beer to card carrying CAMRA members. Please note there may be some restrictions (eg not Fri/Sat nights) - check with pubs first. If you know of a pub missing from the list let us know and we will mention them next month.

Ball, Crookes

Castle Inn, Bradway

Dog & Partridge, City Centre

Dove & Rainbow, City Centre

Hop, City Centre

Red Deer, City Centre

Additionally, the following City Centre pubs and bars offer discounts on real ale to all customers at certain times of day:

Anchorage, City Centre

Old House, City Centre

Wick at Both Ends, City Centre

GARDENERS REST

WHAT'S ON...

FRI 29TH MAY

SAT 30TH

TUES 2ND JUNE

WED 3RD

THURS 4TH

FRI 5TH

FRI 12TH

SAT 13TH

TUES 16TH

SAT 20TH

WED 24TH

FRI 26TH

JACKALOPE TALES 9PM

LEGAL STREET PERFORMERS 9PM

OLD TIME COUNTRY GROUP 9PM

TRACEY'S SESSION 9PM

**WORRAL FESTIVAL - ACOUSTIC NIGHT
FUNDRAISER - ALL WELCOME! STARTS 7.30PM**

M & J BLUES 9PM

JOHN KEANE SESSION 9PM

MUSIC SESSION 9PM

OLD TIME COUNTRY GROUP 9PM

ON THE BACK PORCH 9PM

JOHN KEANE SESSION 9PM

JACKALOPE TALES 9PM

OTHER EVENTS TO BE CONFIRMED

BAR BILLIARDS
Free Table on
Mondays



12 Real
Ales,
Music, Art
Exhibitions,
Bar
Billiards
and board
games, lots
of books.....



QUIZ NIGHT
Every Sunday 9pm
Free General
Knowledge Quiz!



Gardeners Rest, 105 Neepsend Ln, S3 8AT 0114 2724978
@gardeners_rest



★ Pub of the Month June 2015 ★ Sheaf View, Heeley

The Sheaf View is in Heeley, just off London Road. It's an area that's now starting to attract more attention, with the Brothers Arms and the White Lion both changing hands recently, but the Sheaf View was there first. Although the pub originally dates back to the 19th century, it took on its current format

when it was bought, refurbished and reopened by James Birkett in 2000.

From the beginning, the focus has been good drinks. There are 8 handpumps, featuring cask beers from breweries both local and further afield, but it doesn't stop there. There's a real cider, a dozen continental beers on draught,

and a blackboard lists the extensive range of bottled beers. The wall behind the bar displays an impressive array of malt whiskies. There's no hot food, but home-made sandwiches are available.

The front door leads into the original part of the pub, a long room which leads through into the main bar. There are plenty of seats, the walls are covered with old brewery signs and posters, and there's a selection of books and games in the corner. There are no TVs or music, this is very much a traditional pub. Past the bar is a conservatory, with more seating. There's a choice of outside space – unusually, the deck is a no-smoking area, but

there's a covered patio at the back to accommodate smokers.

The pub is always busy. It's popular with locals, and gets very busy on match days as Sheffield United fans visit before the match. It also attracts visitors from further afield – the pub is in the Good Beer Guide, and has won Pub of the Month several times before. The Sheaf Valley Walk passes the front door.

Join us for the presentation on 9th June from 8pm. The pub is 200 yards from the bus stop at Heeley Bridge on London Road, served by routes including the 20, 25/25A, 43/44 and 53. There is a car park at the rear of the pub.



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Vote for Pub of the Month!

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

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

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

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

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

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

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

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

The Nominees

Devonshire Cat

City Centre

Dove & Rainbow

City Centre

Mount Pleasant

Noton Lees (bus 20A)

Old Hall Hotel

Hope (buses 272, 273, 274)

Old Queens Head

City Centre

Rising Sun

Norton Lees (buses 65, 70, 215, 272)

Three Merry Lads

Lodge Moor (bus 51)

Vote online now at
sheffieldcamra.org.uk



Steel City Festival Volunteer Stories

The Cellar Manager

Ever thought of working at a CAMRA beer festival and looking after lots of casks of beer? I started helping at the Sheffield festival about 15 years ago, initially on the bar, but now on the cellar.

My aim is that every pint served reaches the drinker in prime condition, cellar cool and does justice to the skill of the brewer. I wouldn't want a warm, flat, cloudy or contaminated pint if I went in a pub and I don't expect festival goers to accept that either.

Here's a guide to what's involved in being part of the cellar team. The title is a bit of a misnomer, as unlike your local real ale pub, there is no physical cellar to keep the beer in. We start and end in an empty hall. Everything is assembled from scratch, a daunting task, but with plenty of volunteers it becomes straightforward.

Build a stillage

The beer needs the maximum time to settle, so the earliest task is to build a "cellar". The stillage is heavy duty steel racking, usually seen in warehouses. It just locks together like a giant LEGO set, with plywood shelves to take the heavy weight of the beer. Once this is built, the 9 gallon casks of beer are lifted onto it, and held in place, tilted slightly forward, with wooden chocks for support. There is also a separate row of casks, on end on the floor in front of the stillage. These will be under the bar, which is also being erected from fold flat kits.

This is a major milestone as the beer should not need to be moved again, and the yeast sediment can begin to settle leaving the beer clear. However, the beer is now quickly getting to room temperature, making the yeast more active and the beer could be served too warm.

Stay cool

Years ago we used mutton cloth sleeves on the barrels, sprayed with water. As the water evaporated this cooled the casks, but wasn't really up to the task. These days the casks are cooled by a bespoke cooling system from CAMRA HQ. It's just like a home central heating system in reverse, with chilled water instead of hot water. Large refrigeration units chill water to just above freezing and it is pumped through insulated plastic pipes to a metal coil which straddles each cask. The pipework is all simple push fit, but a leak can quickly spill gallons of water so it all has to be carefully tested for leaks. An insulated jacket drapes over each cask to "keep the cold in". The cooling also extends to the floor based casks beneath the bar.

Great first day over, all beer racked on the stillage and keeping cool.

Cleanliness

Like handling any food product, cleanliness is paramount, and beer can quickly be ruined by contamination from other yeasts, mould or fungal infections. It can make it hazy or turn it into vinegar in a short space of time. The bungs of all casks are sterilised. Cleaning this way reduces the risk of infection from anything picked up in transit or on site. All taps, beer engines, plastic beer lines and other equipment that comes into contact with the beer have to be cleaned and sterilised too. Buckets of line cleaner have to be pulled into the beer engines and left to do its work, then

thoroughly flushed through with water. The same has to be done at the end of the festival as stale beer left hidden in a beer engine or tap quickly becomes a source of infection next time it is used. Cleaning all these beer engines is a tedious but essential task, but at least it limbers the arm muscles up for pulling pints! The line cleaner is hazardous to our skin, so gloves and other safety wear are essential for those handling it. All the newly sterile equipment is rinsed thoroughly and kept in buckets of clean water until needed. A load of chores, yes, but far better than the risk contaminated ale, and having to pour thousands of pounds of down the drain, leaving drinkers thirsty.

Open sesame!

Our cool beer is happily resting, and the casks can be vented. Our beer is a living product and the yeast is still causing a secondary fermentation in the cask, which builds up carbon dioxide. This sits in the small air void above the beer and builds up pressure in the cask. A hollow tapered metal spike (the venting tool) is hammered into the centre dimple of the shive (bung). The excess gas in the barrel is vented out by the tool into a small tube and away. If the cask has a lot of "condition" (gas) inside it hisses violently and frothy beer can also be sprayed out. If the cask has been left to get warm, this can be a Vesuvius spectacular. I've never been able to vent all the casks without at least one drenching. Once the eruption has died down a tapered

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www.woodstreetbrewery.co.uk

wooden peg (spile) is loosely put back in the vent hole.

Next the plastic taps, each with tapered shaft, are hammered into the keystone on the front. It has to be done firmly and quickly, and with the tap turned off, otherwise you get a face of beer. Too timid and the bung will leak, too hard and you'll knock the cask off its chocks. As a novice you will undoubtedly get it wrong in every conceivable way, but the quick learners avoid getting a repeat soaking. So now, as long as it settles, the beer is potentially ready to serve. Different beers have different settling times, usually 1-3 days and in many ways you can only make a guess based on previous handling of that beer.

Quality control (is it fit to drink?)

Spiles are removed and a sample of beer tasted. Held to the light, is it crystal clear, hazy or are there great dollops of yeast floating in it? Next taste it – is it clear of any vinegary sourness, musty or woody taste which denote infection or contamination? You may have no idea what flavours the brewer intended for that particular brew, but put simply does it taste OK. If it's not your style of beer, let others in the cellar team taste it. When there are a couple of hundred beers to inspect this has to be a shared task as even a small sip from each cask renders you unfit for further tasting - or much else - after a while. Working to a master list, record the results for serve, waiting or condemn the beer from each

cask.

Amazingly, when it comes to tasting you discover that you have suddenly become very popular with everyone on site...

We're open!

All these tasks have to be done before the beer goes on sale. Everybody the first day wants to sample the beer and expects everything to be available. Tickers in particular want to sample each beer, and have sometimes pleaded with me to let them sample a beer that is simply not ready yet. Strangely I've never seen anyone plead with a pub landlord to sell a beer that he says isn't ready yet, however I can understand that people may have travelled miles to a festival to experience a particular brew. So sometimes you have to bend to their wishes, give them a secret sample, but keep the beer off open sale until it comes good. Generally though if it's not right, don't serve it - the brewer would be disappointed his wares weren't at their best and drinkers will mostly be underwhelmed. As opening hour approaches, spiles are removed, taps on ale extractors turned on, and some beer drawn through the hand pumps so the first customer servings are fresh. The ones that aren't on sale have to be clearly marked for bar staff, who will be busy and may not notice that the spile is still in and that's why only a dribble of beer comes out.

Anyway at this stage stand back and watch people happily drinking beer for a while - well ten minutes at least,

then the problems will start to flood in

Keeping all the balls in the air

Cleaning uses copious buckets of clean water, and there is dirty water and beer ullage to get rid of with minimum spillage. Water taps and drains are rarely as close as you want so you will often have a lengthy trek. Drip trays have to be emptied and spilt beer from the taps mopped up. Bar staff will be under pressure to serve crowds quickly and accidents can happen, so there is constant mopping up to do. As the beer is sold from each cask, the rear chock has to be moved carefully to stoop the cask so clear beer runs out the tap. Ale extractors have to be pushed further in the cask as they are meant to take the bright beer from the top. At the end of each session the spiles have to be put back, as leaving the casks always open to the air causes the beer to go stale as the contents drop.

Spectacular or acclaimed beers can run out in less than an hour, so any reserve casks must be prepared for changeover. Beer lines must be cleaned with water for each new cask, any equipment from used casks must be cleaned before re-use, and frequent checks have to be made for leaks from the cooling or cask bungs/faulty taps. Beer unready at the outset has to be rechecked before it can go on sale. As the festival progresses stooped casks will be down to the dregs, and as fewer beers are on sale, this causes a bit of a domino effect on the remaining beers.

Hopefully at the close all beer is sold. Anyway things never happen smoothly - casks at different ends of the stillage need changing at the same time. The mallet you had in your hand a moment ago has gone walkabout (all tools have a life of their own once it is busy, believe me). Oh quick someone's knocked a cask over...

As the festival winds down, you switch from set up and beer dispense to thoughts of take down. Empty casks can be removed, redundant beer engines and taps cleaned, and even the cooling equipment can be truncated in situ and packed away. At final close any unsold beer can be supped, for in the morning the rest has to go down the drain. Cork bungs and spiles are whacked in casks and then stacked for the dray to collect. All the equipment has to be cleaned and packed away and refrigerating units emptied. Lastly the stillage is taken down.

As you take a last glance at the empty hall you started in, you are left with a memory that the cellar team built a temporary shrine to the joys of real ale and that everyone who came enjoyed the marvels of the beer they so lovingly nurtured. It all passed in a busy blur, you may remember some of the glitches, however a record amount of beer was sold, and no-one complained of a duff pint. Then something up on a window ledge catches your eye. So that's where I left that damn mallet!

Now, fancy joining me?

Chris Pearce

The Angler's Rest

District Pub of the Year

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Three Valleys

As we get close to festival day, plans are starting to come together and we are able to share some of them in *Beer Matters!* This is a festival that began as a CAMRA campaigning initiative to help pubs in the area promote themselves and get the local beer scene growing. A few years down the line now it has grown into a big, popular event.

The 2015 festival takes place on Saturday 6th June across 18 venues. A free bus service runs linking all the venues together on three routes, all of which start from Dronfield railway station. Therefore you can get the train to Dronfield then pick up the festival bus, hopping on and off at each venue to experience what each has to offer, with locations including town centre, suburban and rural providing as much variety as the lists of beers, foods and bands!

As well as the bus service being free of charge, entry to all the venues is free as well, so you just pay for your food and drink, making it an excellent value for money day out.



Barlow Brewery

- Beer tent featuring a range of real ales from Barlow Brewery
- Hot food provided by Moss Valley Fine Meats
- Bands in the farmyard



Castle Inn

- Extended beer range including brewery showcase bar outside
- Live music with Twelve Strings
- Chef Jamie Bosworth's gourmet American style burgers



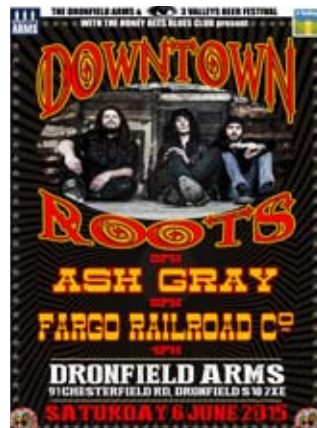
Coach & Horses

- Garden bar as well as normal pub bar
- Beers featured from the likes of Thornbridge, Magic Rock, Squark and Brooklyn
- Proper cider will be available
- Outside will be a marquee and live music from 3pm featuring some great local talent from singer/songwriter to lively folk finishing with Solar Funk "Sax-led funky tunes, sizzling swing, full on funk"
- Traditional outdoor games including a coconut shy!
- Food will be served all day, Chariots Kitchen will be running a BBQ featuring locally sourced burgers and sausages and their own marinated chicken. Additionally there will be a salad bar.



Dronfield Arms

- Outside bar
- Range of real ales from RAW Brewery plus guests
- Hot food by Cow Boys Burgers



- Live music on the outdoor stage in conjunction with Honey Bee Blues Club



Green Dragon

- Open from 11:30am to 1am
- Music from 2pm – 12am, featuring Tommy Jones playing Acoustic, local band The Score, rocking it out and our resident singer Emma Rossi with music and song to dance the night away
- Large outside bar and 2 indoor bars featuring 10 cask ales from *Abbeydale Moonshine*, *Bradfield Farmers Blonde*, *Black Sheep* and *The Reverend James* and all our regular lagers
- Outside bar serving a selection of 6 cask ales from Copper Dragon and Dancing Duck Breweries plus cider from Aspells, Stowford press, Skorpion Black cider
- Food available – curry from the Mint Leaf from 2pm and speciality burgers in the evening from Bradway Meats
- 3 heated marquees with plenty of seating and cover for those annoying spring showers





Hyde Park Inn

- Outside bar
- 14 real ales and 5 ciders across the two bars
- BBQ until 9:30pm (or until food stocks sell out!)
- Live Music performed outside: 2-5pm Colleens Fancy (folk); 6-9pm The Cannons (Irish music) Sean cannon is the lead singer from the Dubliners



Jolly Farmer

- Extended beer and cider range, served from a glass fronted cellar
- BBQ
- Normal food service also in operation



Manor House Hotel

- Themed Beer Festival tent with Real Ales from Abbeydale Brewery
- I ♥ Ostrich cooking up superb burgers, fries and other street food

- Music in the afternoon (3:30 ish start) on the outside patio from Sam Wain, a jazz/blues/boogie-woogie pianist & singer
- Full normal bar and dining service inside hotel
- Quality hotel accommodation available with special festival rates



Miners Arms

Dronfield Woodhouse

- Malt Whisky festival
- Real ale
- Food



Miners Arms

Hundall

- Pictish Brewery showcase in main pub
- 10 guest ales outside in inflatable pub
- Street food from Deli-licious including pulled pork sandwiches and burgers
- Live music: 1-4pm JACKSON, 4:30-6:30pm Russ & Andy, 7-10pm Blind Fever

Royal Oak

- Patio at rear served by temporary cellar bar with additional guest beers

Shepley Spitfire

- Outside bar with a wide range of guest beers
- Bar meals

Talbot Arms

- Beers from Brampton Brewery

- Cider
- Themed event – "Soul"
- Live music – 'The G Men' and 'Jack of Harps & The Dealers'
- Soul food
- 10% discount on pints of real ale for CAMRA members (show membership card when ordering)



Three Tuns

- Up to 36 different beers and 16 ciders & perries available
- Pizzas made fresh to order, hog roast and lamb kebabs
- Live music – J33 Big Band, Dronfield Band and Blind Badger



Tickled Trout

- Festival tent behind pub
- Extended beer range
- Snacks
- Live music

The festival begins at the Tickled Trout on Friday night, however note the buses are Saturday only.

Travellers Rest

Plans still to be announced - however expect a large range of beers and ciders, live music and food.

Victoria

Plans still to be announced.

White Swan

- Cider festival
- BBQ
- Live music

OCT

WED
21
5-11PM

THU
22
5-11PM

FRI
23
12-11PM

SAT
24
12-10PM

2015



@scbf41

www.sheffieldcamra.org.uk

KELHAM ISLAND MUSEUM



Festival Guide

These are the events we're aware of in or near Sheffield over the coming months. Links and updated info on our website.

May

Belper Goes Green

Fri 29 – Sun 31 May

The beer festival is organised by Amber Valley CAMRA at Belper Rugby Club with around 30 real ales plus cider, it is about 5 minutes walk from the bus and rail station. Open 6pm-11pm Friday and 12pm-11pm Saturday with free entry at all times. The beer festival runs alongside the annual Belper Goes Green Eco-Fest which takes place on the Saturday and Sunday which features all sorts of stalls and sustainable attractions!

June

Three Valleys Festival

Sat 6 Jun

A massive choice of real ales plus cider, entertainment and food – plus normal pub attractions – spread

across 18 different venues with a free bus linking them and railway stations at Dronfield and Dore every half hour from midday until 11pm.

So catch the train to Dronfield, join the bus at the station and hop on and off trying the different beers, foods, entertainment and atmosphere each venue offers!

www.threevalleysfestival.org.uk

Rotherham Real Ale & Music

Thu 11 – Sat 13 Jun

The big annual festival at Magna Science Adventure Centre with over 200 real ales, all on handpump, across several unique rooms along with a range of cider and perry, wines, food and live music. Discount entry for CAMRA members. A shuttle bus operates to the festival from Meadowhall Interchange (various trains, trams and buses run to Meadowhall from Sheffield Centre).

www.magnarealale.co.uk

Kelham Island Tavern

Thu 18 – Wed 24 Jun

Midsummer Beer & Cider Festival. As is traditional come the summer solstice, an outside bar appears in the Kelham Island Tavern's beer garden featuring an extended range of real ale and cider!

Wakefield Festival of Beer

Fri 19 – Sat 20 Jun

The third Wakefield Festival of Beer, organised by the local Round Table organisation, sees an exciting new venue and a larger and more diverse range of beers than ever before. Located in the centre of Wakefield, Unity Works will provide the home for around 80 beers and ciders on Friday 19th and Saturday 20th June.

Vying for your taste buds attention will be a mixture of London and Local Breweries. From the capital's new wave of edgy and experimental

brewers to more established and indeed legendary Yorkshire beers there will be something for every palate in cask, craft keg and even rare packaged beers.

Perfectly chilled beers will be accompanied by cracking live bands and artisanal street food. They aim to raise £10k for three local worthy causes by creating a beer paradise in Wakefield.

The venue is just a few minutes walk from Wakefield Westgate station, non stop trains operated by Cross Country run there from Sheffield every hour.

www.wakefieldfestivalofbeer.co.uk

Manchester Cider & Perry

Fri 26 – Sat 27 Jun

An annual celebration of traditional cider and perry with a range of about 40 to choose from. The venue is Copper Faced Jacks in the Palace Hotel, near Manchester Oxford Road station (hourly East Midlands Trains service direct from Sheffield). The festival is open midday to 10:30pm, entry is £2 for CAMRA members, £3 for non-members.

www.manchesterciderfestival.org.uk

July

Derby CAMRA

Wed 8 – Sun 12 Jul

Summer Beer & Cider Festival. Held in Derby's Market Square, this festival features 200+ real ales plus continental beers, cider and mead. Food and live music also features. Entry free for CAMRA members. Open from 6:30pm on Wednesday, all day 11am to 11pm Thursday to Saturday and Sunday is a lunchtime drink up from midday to 2pm. Frequent trains run between Sheffield and Derby, journey about 35 minutes.

www.derbycamra.org.uk



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TRAMLINES BLUES & ALE STAGE

FRIDAY 24 & SATURDAY 25 JULY 2015

FRIDAY 24 JULY
DALE STORR BAND

21.30PM

LEEDS CITY STOMPERS

20.15PM

RED RIVER REBELS

19.00PM

GREEN CITY BLUES DANCERS ON THE FLOOR

SATURDAY 25 JULY
THE BEARCATS

22.00PM

DOWNTOWN ROOTS

20.45PM

DOSCH

19.15PM

BLACK THUNDER REVIEW

17.45PM

TOM KILNER BAND

16.15PM

M & J BLUES

15.00PM

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Sunfest

Thu 9 – Sun 12 Jul

The annual beer festival at Abbeydale Brewery's Rising Sun pub in Nether Green (bus routes 83A and 120 stop outside) which sees the pub's bar going all Abbeydale and the car park closed off to make way for a beer tent housing about 100 guest beers along with a food tent and music tent. Also look out for the charity fundraising going on.

Bassetlaw

Fri 10 – Sat 11 Jul

Held at the Grafton Hotel in Worksop, a 5 minute walk from Worksop railway station, featuring 24 real ales, 10 ciders plus food and live music.

Wortley Men's Club

Fri 17 – Sat 18 Jul

Wortley Mens Club has won CAMRA's National Club of the Year award this year and they are putting on a beer festival with around 40 real ales and 10 ciders. Bus 29 from Sheffield will get you there.

Tramlines

Fri 24 – Sun 26 Jul

Sheffield's massive annual music festival that takes over much of the City Centre and beyond. There are a number of big main stage venues which require a wristband to enter (see www.tramlines.org for details of ticket sales) however there are

also lots of venues putting on live music that you can go in free of charge – and many of these are real ale pubs. Also all the venues can be easily reached either by tram or high frequency bus.

Some of the key free venues with real ale include the blues stage at CADS, Shakespeare's pub and the Brothers Arms, however there are many many more.

October

41st Steel City

Wed 21 – Sat 24 Oct

Our own annual beer & cider festival is confirmed for 2015 and back at Kelham Island Industrial Museum following last years success, with a few tweaks following customer and staff feedback. Everything you loved about the festival will be there again plus we will have more beer and a slightly bigger capacity!



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Food served till 9pm Mon-Sat.

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Beer tasting sessions for hire!



Events June/July:

GB Bottles Night	-09/06/15
Gin Tasting Course	-11/06/15
American Beers Night	-18/06/15
Tuesday Tapas	-23/06/15
Chris' Beer School	-25/06/15
U.S.A. Bourbon Night	-02/07/15
Tuesday Tapas	-07/07/15
Cider Festival	-09/07/15
Trappist Beers Night	-16/07/15
Vodka Tasting Course	-21/07/15
Gin Night	-23/07/15
Stouts+Porters Night	-30/07/15

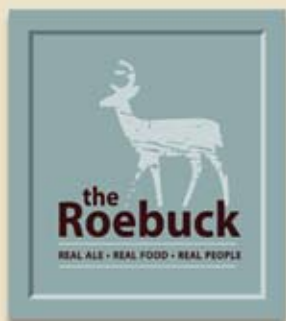
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NEW
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SOON!

★ Sheffield CAMRA Pub of the Month December 2014 ★



KARAOKE

LAST FRIDAY
OF THE MONTH



4 TVS
SHOWING
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FREE
XBOX

▲ POOL
2 tables

MUSIC

June 13th
SWANSONG

June 27th
MARKIV

July 11th
SNEAKING
STUPIDITY

TRAMLINES
WEEKEND

July 24th
KARAOKE

July 25th
AMELIA
CARTER
BAND
at night
DJ throughout
the day &
night in the
beer garden

SUNDAY LUNCH

home cooked
12-6pm - £5.99



2 MEALS FOR £10

selected main meals
Mon-Sat 11am-9pm

6 ROTATING CASK ALES

including our
own Wood
Street beers



Sheffield & District

Info and bookings:

Phill Wood (see committee section)

Party at Stancill Brewery

7pm Fri 29 May

Stancill are holding a party at their brewery and we are invited! There will be a bar serving Stancill beer and True North Gin, live music and a pizza stall. The brewery is about a 10 minute walk from the Gardeners Rest and 53 bus, alternatively meet at the Red Deer on Pitt Street in Sheffield City Centre for a pre party beer and join the minibus shuttle.

Branch meeting

8pm Tue 2 Jun

The monthly meeting open to all our members to catch up on campaigning issues, share pub, club & brewery news, vote for pub of the month and any other business – plus have a pint or two together of course.

The venue this month is the Beer Engine on London Road/Cemetery Road. We are promised great hospitality from Tom, the pub landlord and this meeting will also see the launch of the new meeting format, including the Chairman's challenge which I'm sure you will enjoy.

Get there on buses 20, 20A, 25, 43, 44, 75, 76, 87, 97, 98, 218 (alight first stop on London Road heading out of town).

Pub of the Month

8pm Tue 9 Jun

Our monthly award nominated and voted for by members to highlight the pubs we love in our area serving great beer and offering a warm welcome.

Tonight we are at the Sheaf View at Heeley to present them with their winners certificate, please come along for a few beers with us and show your support!

RambAle

12pm Sun 14 Jun

Our usual monthly country walk, enjoying the scenery at a leisurely pace with a number of pub stops along the way. This month we walk from the Royal Oak in Deepcar to Chapelton via Wortley. The SL bus from Middlewood tram terminus takes you to the Royal Oak, departing Middlewood 11:54.

Festival planning meeting

8pm Tue 16 Jun

We continue work on plans for the 2015 Steel City Beer & Cider Festival, which we anticipate will take place at Kelham Island Industrial Museum 21st to 24th October. If you fancy getting involved on the organising committee please come along to this meeting, the venue is the New Barrack Tavern on Penistone Road.

Pub of the Year

8pm Thu 18 Jun

Our Sheffield Pub of the Year award winner, the Kelham Island Tavern, receives its certificate. Join us at the pub, see the presentation and have a few beers. Their annual beer festival will be taking place offering an extended range of real ales and ciders.

Mouselow Farm trip

12pm Sat 20 Jun (TBC)

Minibus trip to Mouselow Farm Brewery and the pubs of Glossop. Our minibus will first take us to the Three Merry Lads at Lodge Moor for a drink and bite to eat in order to support their world record BBQ attempt for charity before continuing over the Snake Pass to Glossop with a visit to an invite only garden party at Mouselow Farm to try some of their beers at source before then heading into the town to visit a couple of the pubs there, before heading back over the Pennines back to Sheffield.

Committee meeting and Beer Matters distribution

8pm Tue 23 Jun

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.

Branch meeting

8pm Tue 7 Jul

Venue: TBC.

Train trip to Workshop

2:30pm Sat 11 Jul

Join us for a visit to North Nottinghamshire and the 1st Independent Bassetlaw Beer Festival. The Festival is hosted, and run, by the CAMRA award-winning 'Grafton Hotel.' The pub was built in 1865 by Joseph Gar-side of the Creswell Holme Brewery, taking the name from his second wife, Lady Catherine. Today, it serves as the tap for the local Grafton Brewery (established 2007). Grafton were winners of the 2015 SIBA Speciality Beer Award.

The festival will have 24 real ales, 10 real ciders, a craft keg bar and bottled beer from around the world. There is no entry fee and the food stalls are donating 10% of their takings to Workshop Town, the 4th oldest football club in the world.

There will also be the opportunity to visit other outlets in the centre of Workshop, including the award-winning, 'Mallard,' tap of Double Top Brewery.

We will be leaving on the 14:44 train from Sheffield, return trains run on a regular basis. The journey by train is half an hour, a day return ticket costs £6.40 (note there is also a Duo offer of £9.60 for two people travelling together).



THE HALLMARK OF A PERFECT PINT



Last Friday of the Month Beer Club June 26th BBQ Night

Hopefully summer will have arrived! We will be launching a new summer session ale around 4% and enjoying a BBQ.

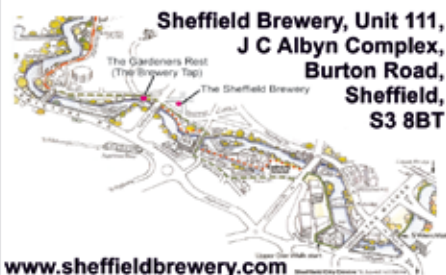


Brewery Tours

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

Core Beer Range

Five Rivers 3.8%
Crucible Best 3.8%
Blanco Blonde 4.2%
Seven Hills 4.2%
Sheffield Porter 4.4%
Forgemasters 4.8%
Sheffield IPA 5.0%



www.sheffieldbrewery.com
email: sales@sheffieldbrewery.com
@sheffieldbrewer
Tel: (0114) 2727256 (Bob or Tim, Brewery)

Wortley Club Festival bus trip 1pm Sat 18 Jul

Wortley Men's Club recently beat off competition from over 28,000 clubs nationwide to become the CAMRA National Club of the Year 2015. They are hosting their third annual Beer Festival from Friday 17th until Sunday 19th July.

Join us for a visit to the picturesque village of Wortley on Saturday afternoon. We will be leaving Sheffield on the 13:01 TM Travel, 29 bus from the Interchange (13:28 from Chapelton), arriving in Wortley

Buses and Trams

South Yorkshire:

Travel Line 01709 51 51 51
www.travelsouthyorkshire.com

Derbyshire

www.derbysbuses.info

Trains

National Enquiries 08457 48 49 50
www.nationalrail.co.uk

Trading Standards

trading_standards@sheffield.gov.uk
Consumer advice (0114) 273 6289
Sheffield Trading Standards, 2-10
Carbrook Hall Road, Sheffield S9 2DB

at 13:42. Return buses are at 16:13, 18:29, 19:39 and 21:39.

Dronfield & District

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

Beer Matters Distribution Social

9pm Wed 27 May

The Dronfield supply of *Beer Matters* will be available for volunteers to collect and all members are welcome to join us for a beer! Venue: Victoria, Dronfield.

Subbranch meeting

8pm Tue 9 Jun

Monthly meeting to share pub, club and brewery news, vote on awards, arrange future socials and enjoy a beer or two. All members welcome! Venue: Three Tuns, Dronfield.

Beer Matters Distribution Social

8pm Wed 24 Jun

Venue: TBC.

Subbranch meeting

8pm Tue 14 Jul

Venue: Miners Arms, Dronfield Woodhouse.

The Committee

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CAMRA (National)

230 Hatfield Rd, St Albans, Herts, AL1 4LW
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01727 867201



Thank you to Ned for this contribution that we are sure will not wind anyone up. At all. If you have anything you'd like to suggest for future *Beer Matters* please let us know at beermatters@sheffieldcamra.org.uk.

A Campaign

of Two Halves



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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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Email address _____

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Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

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I enclose a cheque for _____

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01/15

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Date



FESTIVAL OF BEER IN THE GREAT OUTDOORS

3rd 4-11pm, 4th 12-11pm, 5th 12-6pm, July 2015

(All camping is now sold out)

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Monday to Thursday

12 noon - 11pm

Friday & Saturday

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CAMRA members get 20p OFF
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