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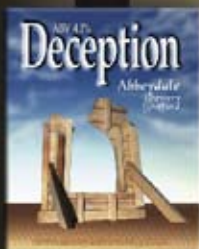
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CIRCULATION**

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are most welcome so please
send them in*

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Friday 6th November**

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 458

NOVEMBER 2015

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VOTE FOR BEST LOCAL BEERS

It's last calls for CAMRA members to vote for their favourite beers from Yorkshire and the East Midlands to be entered into the Champion Beer of Britain competition.

The voting deadline is Sunday 1st November and the vote is conducted online at www.cbobvoting.org.uk, you will need to log in with your membership number and password (default password

is your postcode).

The beers in each category with the most votes will then be judged at various beer festivals over the coming year, with regional winners put forward into the national competition and you never know - a beer you supported could be being named as Champion Beer of Britain at the Great British Beer Festival in two years time!



PUBLIC TRANSPORT CHANGES

We thought we'd flag this up in Beer Matters for you all as it could affect your means of getting to and from the pub!

The Sheffield bus network has been reviewed and significant changes to routes and timetables launch on Sunday 1st November.

You can download the new Sheffield Bus Partnership maps and timetables at: travelsouthyorkshire.com/sbp.

Additionally the cost of

tickets valid on any bus operator have been reduced from the same date. A new 'Citybus' ticket is to be introduced valid on all buses in Sheffield costing £4 for a day ticket or £14 for a weekly ticket and the existing 'Citywide' ticket, that also includes Supertram, is reduced to £4.30 for a day ticket or £15 for a weekly ticket. The existing single operator deals remain available unchanged.



FESTIVAL WORKERS AND NEW MEMBERS SOCIAL

We're running a coach trip to Huddersfield to do a crawl of some of the good pubs there and drop in to the Magic Rock Brewery Tap on Saturday 21st November.

If you worked as a volunteer at the festival we would like to thank you

and if you signed up as a new member at the festival we would like to welcome you, by offering you a free place on this trip.

Please book your seat with our social secretary, Phil Wood. Email him at socials@sheffieldcamra.org.uk.



WOODTHORPE HALL CIDER APPLE PRESSING

Back in early October, a small group from Sheffield & District CAMRA including festival cider bar managers Sarah & Hazel, festival equipment manager Rod Sprigg, Chairman Andy Cullen and a few others joined the apple pressing volunteers at Woodthorpe Hall.

The equipment set up is quite Heath Robinson. The process involves washing

the apples and sorting out rotters, putting them in a chopping machine then the results from that is put in an old garden shredder that has been adapted into a scrapping machine. The apple pulp that results is then pressed to obtain the juice that goes into the fermenting tanks.

There is currently just one Woodthorpe Hall cider - Owd Barker - at about



10.5% ABV although a sweetened version called Rubie Suzie is also sold. However come next year when this batch is ready, there will be a new lower strength version of Owd Barker - at about 5%, as one of the fermenting tanks this year will not receive any priming sugar. It is hoped this new more sensible version will be attractive to pubs in the

area wanting to stock a local cider!

As well as working as volunteers, there was a social side of the day too, with a pub lunch at the Angel in Holmesfield, afternoon tea in Woodthorpe Hall's garden, a few social drinks of cider in the evening and supper in the Hall's dining room. We'd like to thank the Shepley's for their hospitality.



THE
DEVONSHIRE CAT

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49 Wellington Street
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S1 4HG
0114 279 700



01/10/15 -CATFEST Day One
02/10/15 -CATFEST Day Two
03/10/15 -CATFEST Day Three
04/10/15 -CATFEST Day Four
06/10/15 -National Cheese Pizza Day
08/10/15 -Blues and Bourbon Night

12/10/15 -Charity Pub Quiz
15/10/15 -Strong Beers Night
20/10/15 -Bourbon Tasting Evening
22/10/15 -Belgian Beers Night
29/10/15 -Retro Gaming Night
03/11/15 -Rum and Reggae Night

Abbeydale
BREWERY



Blue Bee

The students are back in Sheffield and beer is flying out at the moment however we are still finding time to squeeze in brewing plenty of specials. Firstly we had Stuart down from the excellent North Riding Brewery in Scarborough to brew a colab with us. So we decided to brew something extra special, the result is **Little & Large IPA** 6.5% which combines 3 of our favourite American hops: Citra, Mosaic and Sorachi Ace. This beer is big on hops with loads of tropical fruit flavour and citrus aroma.

As ever we also have another single hopped IPA this month this time using the new American hop: **Jarrylo IPA** 5.0% which has the rather interesting characteristics of spice,

banana and pear so this is sure to be something a little different.

If you prefer your beer a little more sessionable we have brewed **Centennial Pale** 3.9%, a refreshing hoppy pale ale with lemon and pine flavours once again using American hops. On top this we are on to **American 5 Hop Version 7** 4.3% which this time will combine: Citra, Columbus, Comet, Centennial and Jarrylo.

Finally it is not often we rebrew our specials but **Ginger Beer** 4.5% is proving that popular we will be brewing it for a third time in November, it will be packed with as much fresh root ginger as before if not more to give that fiery kick!



Steel City

A mere 18 months after Dave and Shazz travelled to Hebden Bridge to brew So Craft It Hurts at Bridgestones Brewery, they finally managed to coordinate a day for Dan to come to Sheffield for the return collaboration. The brewday from hell saw the transfer from copper to fermenter take seven hours rather than the usual 60-90 minutes, Dave finally leaving the brewery at 0030! Hopefully it'll all be worth it when we get to taste **Craven D'Ale** milk oat stout at 4.6%. For the limited edition Macchiato, Dave has teamed up with local coffee roaster Buckshot who supplied their 'The One' Espresso Blend, which was cold-steeped and added to the cask. Local coffee roasters seem to be a booming industry, with new roasters

cropping up almost as fast as new breweries!

The minikit went a lot more smoothly to produce an as-yet-unnamed imperial milk stout at around 8%, a pin of which will go to the Shakespeare with the remainder being bottled, look out for it at Beer Central and Hop Hideout. Meanwhile, the Beer Central collaboration **Mango Fruit Machine** proved very popular, the 60 bottles selling out within 6 hours of going on sale! The next exclusive is for Cotteridge Wines, one keykeg and 60 bottles of **Maple & Vanilla Porridge Stout**. Upcoming collaborations include a gose with North Riding entitled **Get In The Sea** and a return to Hopcraft, no idea what it'll be but it'll be the third in the Insult to History series.





Stancill

NEW RECRUITS!

Stancill Brewery is delighted to announce the appointment of Stephanie Urquhart (left) and Abi Weigold (right) to the Sales Team.

Abi will be developing and improving our tele-sales operation, ensuring our customer services are second to none. Abi's customer facing and retail experience will be put to good use within the department.

Steph will be spearheading and extending our Stancill Pilsner offer to more pubs and outlets. Steph's experience within the industry will be a major asset to the brewery. She has successfully run her own pub locally and was a general manager with nationally known M & B. Her account management role will range

from ensuring our Pilsner is reliably and consistently supplied, to advising on cellar management.

Tom Gill, Stancill's MD, commented. "We are pleased to welcome both Abi and Steph to the business. I believe their appointment will have a significant impact on improving and developing our sales and customer services."

HALLOWEEN PARTY

Stancill Brewery is pleased to announce their latest Stancill party this Halloween! The party will take over Crookes Social Club on Friday 30th October from 7pm to midnight. Entry is FREE.

There will also be the Stancill giveaway where three lucky people will win prizes ranging from £200 - £500, perfectly

timed to start your Christmas shopping. You've got to be in it to win it, with tickets costing £2, available now from Crookes Social Club. Managing Director Tom Gill commented "We are all really looking forward to the event at the brewery. We hope to see lots of new faces, as well as the more familiar!"

Fancy dress is optional, but there may be spot prizes for those who make the effort! Everyone will be able to enjoy the live music and fabulous selection of Stancill Beers and Pilsner, as well as a Gin & Cocktail bar. There will also be local street food vendors there on the night!

For more information, please check the Stancill Brewery Facebook page.



Fuggle Bunny

It is that time of the year when the cold is creeping in so Fuggle Bunny has some great new beers for you to try.

We are launching our brand new beer **Chapter 8 - Jammy Dodger** 4.5% ruby red ale with aromas of liquorice and blackcurrant.

Back again by popular demand is our Halloween special - **Deadly Nightshade** 5.0% amber ale with dark malty hoppy treacleness, which we created for the Sheffield 40th Beer Festival last year and sold out as soon as it was brewed.

Finally our Christmas beer which again sold out as soon as it was brewed is back by popular demand - **Festive Fuggle** 4.2% golden ale - full of festive spice. So there it is, our little autumn and winter crackers ready for you to enjoy.

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FRIDAY & SATURDAY 27th & 28th NOVEMBER

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2015 BEER FESTIVAL

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HYSTRYONYX

'The Last Hurrah!'

SUPPORTING THE INCOMPARABLE

BACKSTREET THUNDER

A storming musical tribute to the band 'Thunder'

AND

NO BINGO IN THE CONCERT ROOM ON SATURDAY!

Free entry both days!

what's not to like?!

...be seeing you!



Emmanuales

Emmanuales have been brewing beers of biblical proportions commercially since the start of 2015.

Drawing inspiration from the Christian faith and tradition, and the heritage of beer making throughout the history of the church, Emmanuales aims to both nourish the body and the soul, with a heart on sleeve approach of 'sharing the Good News one beer at a time'.

Emmanuales have proven popular throughout Sheffield's bottle shops and delis, often selling out within 24 hours, as was the case with Beer Central and Urban Pantry.

Owner and head brewer Nick Law has been described as 'the modern monk' – balding, brewing and worshipping. Having started Emmanuales as a 'hobby business', brewing commercially from his kitchen in Walkley, Nick has recently upscaled by brewing on The Sheffield Brewery Company's pilot kit.

'For the past six months, it's become apparent that our 'Jesus Beer' (as it is quickly becoming known) has gained in popularity.

So much so, we've struggled to keep up with the demand from consumers and retailers alike.' says Nick.

'What started off as a hobby and a "side business" (believe me, there is no such thing) has spawned into a monster that is bursting out of our cellar and whose tentacles take over nearly every room in our house, not to mention our inordinately small freezer, which now has a shelf dedicated to hops.

There has been a continued need to upscale since we started and, in particular, since we gained momentum. So, naturally, we're eternally grateful to Pete, Tim and the team at The Sheffield Brewery Company for accommodating us within their space'

Emmanuales are currently gearing up for Christmas by brewing two of their core range – **Jonah and the Pale** and **O Hoppy Day** – and a selection of festive beers, including **The First Noalë**, **Midnight Mass** and **'Tis the Saison**.



Kelham Island

Kelham Island Brewery celebrated its 25th Anniversary back in September, we have had bottles of Anniversary Ale available all year, we also brewed it for cask (6.8% **Celebratory IPA**) through September & into October – limited stocks of both bottle and cask remain so be quick if you want to catch it! It is featuring at the Steel City Beer Festival 21-24 October.

November will see the return of two ever popular specials: **Bud Ekins**, a 5% full flavoured amber bitter brewed with a selection of traditional British hops and a blend of British Pale & Crystal malts. **Mind Control**, 6.9% mind bending hypnotic IPA brewed with a double helping of a trio of the best aroma hops, perfectly balanced with a blend of malts for a mesmerising pale ale.

We have another new arrival in the shop in the shape (literally) of our rebranded bottle range, a slightly taller slimmer bottle with the new pump clip image for **Pale Rider**,

Pride of Sheffield, **Easy Rider** and **Riders on the Storm** proudly sitting on the fronts of each bottle.

Our city centre pub, Tap & Tankard, have started having a live band on at least one Friday per month. Martin Bedford's Honey Bee Blues Club are the kind promoters supplying a quality live act on the last Friday of the month. They are also operating a 'Cask Ale Club Loyalty Card' where you can buy 8 pints and get a 9th FREE. From the 1st November there will be a 10p discount on the price of any ale for CAMRA members who produce their card at the bar. Both offers run 7 days, but only until 8pm on Friday & Saturday's.

As Christmas is fast approaching (too fast), keep an eye on our new website (www.kelhambrewery.co.uk) for upcoming Xmas Brewery Tour dates, individual and group bookings taken.

Enjoy the 41st Steel City Beer Festival, see some of you there!

THE BEER ENGINE

CRAFT BEERS
SPIRITS
FOOD

17 CEMETERY RD

NOW OPEN!



Drone Valley

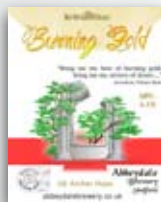
The community benefit society Drone Valley Brewery is making good progress, having secured a home to brew in. A unit in Unstone (S18) is now under refurbishment. Fittingly, it sits right by the River Drone. The brewing kit has been delivered and is awaiting installation.

Members of the society and any other interested folk are invited to help prepare the unit. Looking further ahead, members are welcome to help with

the brewing itself too. To join as a member, head to our website or email us: letsgetdronefieldbrewing@gmail.com.

Membership has grown to over 100 people, all of them keen to see the brewery's profits going into local causes.

The investor prospectus has been launched and collection of investment is underway. The prospectus can be downloaded at dronevalleybrewery.com, where you can also find the latest news, an online shop, and upcoming events.



Abbeydale

Firstly, a huge thank you to everyone who came down to our festival at the Devonshire Cat in early October! It was a brilliant festival atmosphere with loads of tasty Brit-hopped beers being drunk and some great local live acts which got everyone on their feet. We also raised over £200 for Blind Veterans UK. Special thanks to everyone who volunteered their time to be a Catfest kitten!

The extension and refurbishment at the Rising Sun is now almost complete - we're all massively looking forward to seeing the results. Thanks to all for bearing with us during the work, we're sure it will have been worth the wait. More details on this to come including news on the launch party (keep your eyes peeled on social media)... exciting times ahead!

After our array of Halloween-y themed beers, we've got a bit of a break before our C*****mas range comes out. First up is the next in our Brit Hop Albion series, **Burnin' Gold** - 4.1%. This will feature Archer hops, which give a good whack of traditional bitterness, balanced by a delicate peachy aroma and hints of citrus.

Bring me my beer: O clouds unfold!

We'll also have **Prophesy** - 4.5%, a pale ale using the imaginatively named American hop "Experimental #256", along with some Summit, both of which promise to deliver bold citrusy notes including grapefruit and tangerine.

Invocation has been brought back from the beery archives with a bit of a twist... we're unleashing the **Super Alpha!** Dr Rudi is a New Zealand hop variety with pine and lemon-grass flavours to provide a crisp, bitter bite. We'll be adding in some other Australian and New Zealand hops too along with some fresh lemongrass.

Look out for two new Doctor Morton's beers towards the end of the month as we head towards something resembling sort of festive, with **Moose Abuse Juice** (3.8%) and **Our Wayne** (4.1%) both becoming available. Whilst we're on a seasonal theme, the Christmas menu at the Devonshire Cat is now available for bookings and will be offered from December 1st - please call the pub directly on 0114 2796700 for more information

On the Edge Brewery presents...

9 PIN #3

Friday 11th December
6pm - til the beer sells out!

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9 of our unique beers!

9 pins (35 pintal) of beers brewed in Sheffield,
in our tiny craft brewery.
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and festival gaseos

For more details:
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www.ontheedgebrew.com

4.2%
ABV



Hopjacker

Hopjacker have brewed their first beer on site at the Dronfield Arms and on the Saturday prior to it appearing at the Steel City Beer & Cider Festival there was a brewery launch at the Dronfield Arms, with local

MP Natascha Engel (pictured with pub manager and brewer Edd Entwistle) declaring the brewery open and commenting that she was pleased to be hearing good news stories about pubs in her area!



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Sheffield and Yorkshire Pub of the Year 2014

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- ✓ Folk night Sunday
- ✓ Quiz night Monday





Hillsborough Hotel

We're Back!

Ten years ago Tom Delaney managed the Hillsborough Hotel for Andrew & Helen Walker and Brigitte Colwell (now Mrs Delaney) was a member of the team at the time.

Brigitte and Tom have now taken over as licensees of the Hillsborough Hotel and along with the new team would like to welcome customers old and new to the Hillsborough.

There will be a new look menu with freshly cooked meals using local suppliers such as John Crawshaw's

Butchers and Sheffield Brownie Company - the emphasis will be very much on using our excel-

lent local suppliers.

Unfortunately the brewery has been dismantled but Brigitte and Tom will be looking to reinstate the brewery in the near future, looking to brew some new and exciting beers. In the meantime we will be sourcing our beers from local breweries, again with an emphasis on providing you with excellent high quality beers!

We will also be introducing tasting nights, sampling gin, rum, whisky, port and sherry along with live music and of course Big Jim's quiz. We have other plans in the pipeline for events over the coming months so come on down and say hello!

Wisewood Inn

Back in September the sale of the Wisewood Inn on the Loxley Road was completed to a group of local business men, who have spent several weeks renovating the whole building. I have been brought in along with my team to help get the pub of the ground, reopening on the 14th October.

The new look Wisewood is now a free house so there will be plenty of new beers to choose from. The 1st 3 hand pull beers will be *Bakewell* best by Peak ales, *Stancill No. 7* and *Bradfield Farmers Blonde*. Alongside this we will also be having two keg beers - one from Thornbridge called *Chiron* and *Mosaic* from Abbeydale.

Along side these there will be a wide range of German beers some on draft and others in bottle.

The kitchen has also been complete refurbished and will be serving food on a daily basis with a full menu and daily chefs specials.

The top two bars have been complete transformed and the bottom bar turned into a German theme bar.

Bus 31 from Sheffield to Loxley via Upperthorpe, Walkley and Hillsborough stops right outside the pub.

Heather Gamwells

Inn Brief

The **New Inn** on Hemsworth Road is under new management and has relaunched.

The **Beer Stop** in Dronfield no longer offers real ale, it is now concentrating on it's bottled range and operating as an off licence.

Wood Street Brewery is no more, the kit was removed prior to the sale of the Hillsborough Hotel. **Dronfield Brewery**, who cuckoo brewed at Wood Street, are now to commission their own brew kit in North East Derbyshire as soon as owner/brewer Rob finds time away from the day job and recovers from injuries sustained on a recent family holiday!

The **Forest** on Rutland Road is now owned by Toolmakers Brewery.

The **Red House** on Solly Street closed after 3 weeks having attracted insufficient trade, the pub is now back with Punch Taverns who are looking for someone else to take on the lease.

The **Abbey** on Woodseats is another pub that Punch Taverns are looking for someone new to take the lease on, the pub has recently been closed whilst some essential internal work has been carried out.

The **Anglers Rest** on Richmond Park Road, Handsworth has 2 hand pulled beers - *Stancill Barnsley Bitter* and *No.7*.



Angel, Spinkhill

Last year, the Angel Spinkhill Community Interest Company (CIC) concluded the sale of The Angel, to Chris and Jean Norfolk. Chris is a successful and experienced local

restaurateur who the CIC believe has the vision and expertise to take The Angel forward as a thriving pub/restaurant.

In January 2014, North East Derbyshire District

Council refused an application to convert The Angel after villagers, with the support of Sheffield & District CAMRA, made their case to save the pub at a planning meeting. The plan would have allowed a property developer to have converted The Angel into two houses, retain a small portion of the pub for a small public bar and build two detached houses in the garden. The council's planning committee unanimously refused the application due to the site being listed as an ACV - the first in North East Derbyshire. It was the first time in the country an ACV listing was been cited as the primary reason for a council to refuse planning permission.

The Angel now has a new website and is now open for business. All booking enquiries may be made via their website: <http://www.theangelatpinkhill.com/>

Sheffield & District CAMRA would like to congratulate all involved for their parts in saving the Angel and wish them good fortune in the future.



Mount Pleasant

Landlord Stuart Burrows and daughter Anwen were presented with our October Pub of the Month award, as voted for by our members.

Stuart has run this unspoilt traditional local for 23 years now and takes great pride in the quality of his beer!

White Hart St Philips Road

Paddy Moloney, the landlord of the White Hart on St Philips Road (S3 7JS), has announced that real ale is now available there. The initial beer range is from Bradfield and Stancill breweries although Paddy is open to customer suggestions for which beers they may enjoy.

The White Hart is just a few minutes walk from Netherthorpe Road tram stop and buses 10/10A pass the front door.





Ship Inn

The iconic Ship Inn in the Kelham Island quarter of Sheffield opened her two hundred year old doors again in a VIP opening on Thursday 24th September. Guests were awed by the transformation, remarking that The Ship Inn was well and truly 'back on the Kelham trail' as they enjoyed local brews in one of the oldest pubs in Sheffield, preserved with restored original features.

The Ship opened for business the following day, offering the delights of real and craft ale; freshly brewed coffee; Artisan snacks; free Wi-Fi and a fresh modern twist.

Owners, pub company, Hawthorn Leisure, recognised the importance of reviving the Ship Inn with her history and pride of place in Kelham Island, and injected a six-figure

cash investment. Working with local design duo, Phil Doughty and Kirsty Waldren from Concept, many of the original features of the pub have been retained, including the unique brown tiles on the outside and restoration of the original tiling on the inside, which builders found hidden beneath decades of paint.

The Ship Inn is now a light, bright space crammed with the history of a traditional pub and the comforts of a modern venue. Guests can recline in mismatched retro 60's armchairs whilst admiring artwork displaying the history of Sheffield, and pondering what beverage to sample from the extensive list of craft beers, cask ales, wines and spirits.

Presenting 11 continental lagers and craft beers



on tap such as *Schiehallion Premium*, *Brewdog IPA*, *Noble*, *DNA* and *Brooklyn Lager* and over 30 varieties of bottled craft beer, the Ship Inn is set to become the number one choice for enjoying a quality pint with friends and family. Cask ale enthusiasts will be delighted with four hand-pulls on rotation, sourced from local breweries such as Kellam Island, Sheffield and Abbeydale Breweries, with international guest ales making an appearance in regular intervals. A discount of 20p off a pint is available for CAMRA members on cask beers.

Opening from 10am, coffee lovers can also pick up their morning brew of choice to sit in or take away with free refills until midday. A range of grade one organic, fair-trade gourmet coffee (100% Arabica beans) sourced from Indonesia match perfectly with the patisseries such as the New York Vanilla Cheesecake and Lemon or Chocolate Tarts.

Premium wines and

spirits accompany the craft choices so customers can expand their knowledge and drinks repertoire, alongside a list of winter cocktails, expertly made by the extensively trained bar team, such as The Ales 'n' Berry, Root 66, The Cornstar, Mojito with a Twist and Ride on Thyme.

Complementing the offer will be a range of tasty Artisan bar snacks; Deli Boards & Sharers and delicious Hot Dogs, including Artisan Cheese Dog and Kentucky Cheese Dog, as well as a choice of classic salads such as Caesar and BBQ Chicken. The Puccias, a wood fired Italian sandwich, comes to Sheffield with options such as BBQ Pulled Pork & Kaleslaw, Pulled Ham Hock with Piccalilli, and a vegetarian choice with Sun blazed Tomatoes, Mozzarella and Pesto.

The Ship Inn is headed up by general manager, local Christy Beardshaw, who has over 20 years experience in the drinks industry. Christy said: "Pubs



have so much history and are the focal point of the local community, bringing people together. It's a wonderful thing that we've managed to preserve so much of the Ship Inn – it has been standing for almost 200 years and even survived the flood caused

by the Dale Dyke dam burst in 1864. The word excited doesn't being to cover how I feel about reopening this iconic pub.

"Equally, I can't wait for customers to explore our beer and spirit range; we've carefully selected products that we think

will appeal to a wider audience, tantalize taste buds and offer customers the option to explore new drinks, finding themselves a new favourite."

The Ship Inn will be offering customers entertainment with weekly events including Wednes-



day Quiz Night, where customers can win exploratory beer hampers filled with goodies and receive complimentary bar snacks. Each person will pay 50 pence to take part and the proceeds will be donated to Western Park Cancer Hospital.





HERITAGE PUB WALK

The September 2015 Heritage Open Days included a short walking tour around some central Sheffield pubs of architectural merit.

We started at Fagans and went to the Grapes via a short stop outside the Dog and Partridge. After a refreshment break, we passed Bloo88, The Beehive, The Red Deer and The Bath Hotel before completing the walk at The Swim Inn. En route, other local heritages sights were noted.

Dating from the 1820's, Fagans was known as 'The Barrel' until the retirement, in 1985, of Joe Fagan, who was Tetleys longest serving landlord. He was succeeded by the current landlord, Tom Boulding. Tom, kindly provided some insight from his many years of experience. This three-roomed pub retains much of an early 1950s refitting and the gable end includes recent a Pete McKee project, 'The Snog.'

We then strolled up Bailey Lane, passing STANCH, a life-size statue of a pointer dog before reaching Trippet Lane and discussing the influence of

Thomas Rawson and Duncan Gilmour 2nd. on the development of Sheffield pubs.

Thomas Rawson Brewery Porter Ad c1900 Thomas Rawson Brewery c1860

Thomas Rawson & Company was the first non-London brewer, to brew Porter. At one point, they employed Samuel Plimsoll (1824-98) as a £1.00/week clerk. Plimsoll is best known for his invention of the Plimsoll line which appears on shipping world-wide.

The Grapes, dating from ~1900, is the best surviv-

ing example of a pub built by Thomas Rawson, preserving the essentials of its original layout. For example, the room on the left has many features including, tilework, fireplace, art deco ceiling light and glasswork.

The Dog and Partridge includes one room which retains both old fixed seating and bell pushes in the wood panelling. There is also 'DOG & PARTRIDGE GILMOURS WINDSOR ALES & STOUTS' raised lettering on the fascia.

Duncan Gilmour 1st. established a wine and spirit business in 1858. His son expanded the business into an empire. It is his name which can be seen in many pubs round the city, including: 'The New Barrack,' 'The Rutland,' 'The Three Tuns' and 'The White Lion.'

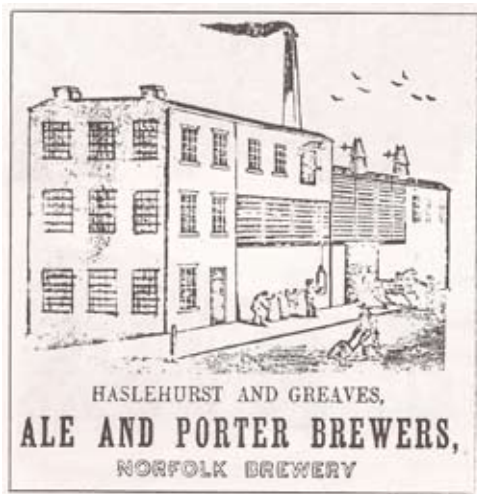
In 1892 Gilmours took over United Breweries in Liverpool (Midland Brew-

ery and Windsor Brewery). The company then rebranded to Gilmour's Windsor acquiring another local brewing business, William Greaves & Co, in 1920. Thomas Rawson were taken over in 1946.

Duncan Gilmour 2nd. died in July 1937. In 1954, Gilmour Windsor were acquired by Leeds based, Joshua Tetley and Son Ltd. when they owned 144 Sheffield pubs and 350, plus the Windsor Brewery, (Liverpool). Lady's Bridge Brewery was wound up in 1964. The site is now occupied by Sheffield Magistrate Court.

Continuing, we passed West Street Live. For many years, this was a Stones pub, the 'West Street Hotel.' The exterior is a fine example of the 1930's fad towards 'Brewer's Tudor.' To match the inter-war love of fake Tudor houses, brewers were keen to build mock Tudor pubs. At the time, they believed this style would add respectability.

Stones brewery (William Stones Ltd) was founded in 1868 and purchased by Bass in 1968. The brewery closed in 1999 and is currently due for demolition. Stones Bitter was brewed at the Cannon Brewery from 1948. The beer's popularity reached its peak in 1992 when it was the country's highest selling bitter, selling over a million barrels. The 1994-96 "Sheffield Gold" advertising campaign was set in a steel foundry. However, it





was filmed in the Czech Republic because Sheffield's own foundries were considered to be too clean for the desired effect.

Further along West Street, Bloo88 has a distinctive tiled exterior which celebrates a long closed Sheffield Brewery and the original name of the pub: 'Greaves & Co. Hallamshire Hotel.' The company was originally established as 'Hazlehurst and Greaves' in about 1860. In 1880, the name was changed to 'William Greaves and Company.' Their Norfolk Brewery sat on the hill behind Midland Station.

The Beehive Hotel was originally two rooms, on either side of the current right building. It was opened out in the 1980's and subsequently extended to include the next door Glossop Road Post Office when it had a spell as the 'Foundry and Firkin.' The original painted sign is still visible at top of building.

The first public baths in the city were opened, in 1836, on Glossop Road,

following the 1832 cholera epidemic. The complex was rebuilt from 1877 to 1879 including an indoor swimming pool, a Turkish bath suite and a hairdresser. In 1898, it was bought by the city council and a ladies' bath was added. The facade was rebuilt in 1908-1910. After a period of decline at the end of the 20th century and the closure of the baths, the building was largely converted to flats, with a Wetherspoons bar, Swim Inn in the former main swimming pool area.

The Bath Hotel stands at the sharp-angled corner of a mid-Victorian terrace and close to Glossop Road Baths – from whom the name derived. Acquired by the Burton brewers Ind Coope in 1914, it was remodelled and extended next door by them in 1931 and, except for the loss of its off-sales (hence one disused outside doorway), its layout and fittings have scarcely altered since. The lounge-slug, at the corner, is a real delight, with simply-patterned leaded win-

Thomas Rawson & Co. POND STREET BREWERY



dows, curving leatherette bench seating, and hole-in-the-wall serving hatch. The larger main bar has some original fittings while the angled corridor, with its service opening for stand-up drinking, is just as it ever was.

'The Bath' was statutorily listed in 1999 following casework by CAMRA and a sensitive refurbishment two years later (2001) won it a prestigious national Pub Conservation Award (awarded jointly by English Heritage, the Victorian Society and CAMRA). Since 2012, it has been operated by Thornbridge Brewery.



This walk will be repeated, as a Sheffield CAMRA event on Tuesday 17th May 2016 (20:00 start @ Fagans). It will also be included in the Sheffield 2016 HOD programme.



★ Pub of the Month November 2015 ★ Devonshire Cat

The Devonshire Cat has been a well known Sheffield ale house for as long as I've been drinking in Sheffield, however in January last year it was taken over by Abbeydale Brewery and had a new lease of life breathed into it. Its 12 handpumps always include *Moonshine*, *Deception*, *Absolution*, *Dev Cat Bitter* and *Dev Cat Stout* as house beers, served as you would expect in impeccable condition. The range of guests from near and far has improved greatly too under Abbeydales excellent stewardship, and any patron should look out for the 'Jazz Marque' awarded to the guest beer on the bar he deemed best by Assistant Manager Jon 'Jazzy' Stevens.

Like most successful pubs these days the Devonshire Cat also serves up some fine food, alongside its ales, with a menu with something for everyone. If you've not eaten here before definitely give it a go. The Dev Cat also boasts 14 keg lines, an excellent bottle selection and a wonderful spirit list thats well worth perusing and sampling.

The pub has an events list to cater to all, weekly Monday pub quizzes, regular tasting nights are held with Starmore Boss, the recent "CatFest", and regular promotions on different beer and bottle styles.

As ever though a list of attributes like great beer, great food, quizzes etc does not necessarily make a great pub. The atmosphere, the staff, the belief in quality and the over riding sense that the pub is a haven for people to visit, to enjoy, to try something new, to meet friends and socialise is all encapsulated here, right in the centre of Sheffield. Abbeydale and their dedicated enthusiastic team have reinvigorated this pub and made it a must visit destination in Sheffield.

Andy Stephens

The Devonshire Cat is on Wellington Street in Sheffield City Centre, a short walk from public transport at West Street or Moorfoot. We'll be presenting the certificate on the evening of Tuesday 10th November, all are welcome to join us for a pint!

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

Bull's Head

Ranmoor (buses 120, 784, 786)

Hallamshire House

Commonside (bus 95)

Museum

City Centre

Old Queens Head

City Centre

Rising Sun

Abbey Lane (buses 65, 70, 215, 272)

Three Tuns

City Centre

Yorkshire Bridge Inn

Bamford (bus 273, 274)

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sheffieldcamra.org.uk

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GOLD

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MAGNA 2014, 13



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SILVER

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BRONZE

MAGNA 2014

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

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Festival Guide

Below is a guide to beer events in or near Sheffield that we are aware of over the next month or two. While we believe the information is correct at time of going to press, we advise checking direct with the venue/organisers before making any special journeys.

Latest listings of CAMRA organised beer festivals can be found in the website and a guide to commercial festivals and pub events can be found online at aletalk.co.uk.

October

41st Steel City Festival

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! There will be around 200 real ales, bottled beers from around the world, lots of cider & perry, food, live music and more.

Norwich CAMRA

Mon 26 – Sat 31 Oct

Over 220 real ales and 40 cider plus bottled beers from around the world and more, all in the historical setting of the St Andrews & Blackfriars Halls. The festival opens in two sessions each day, lunchtime and evening. Free entry for CAMRA members. Direct trains run from Sheffield to Norwich with cheaper tickets available if booked in advance.

Birmingham CAMRA

Wed 28 – Sat 31 Oct

Over 300 real ales and 100 ciders & perries served in New Bingley Hall, Hockley. Details www.birmingham-beerfestival.org.uk

South Normanton (Mansfield CAMRA)

Thu 29 Oct – Sun 1 Nov

Around 50 real ales plus cider in the Post Mill Centre in South Normanton. Free entry for CAMRA members. Live music Friday and Saturday evening. Venue is a short bus ride from Alfreton station.

November

Barnsley CAMRA (Market Festival)

Tue 10 – Sat 14 Nov

A pop up beer festival in the semi-open market in Barnsley town centre, open 10am to 5pm each day except Thursday. Regular trains run from Sheffield to Barnsley, as does the 265 bus.

Star Inn, Huddersfield

Wed 25 – Sun 29 Nov

A legendary festival on the ticking circuit that takes place in a marquee behind the pub with loads of great and unusual beers and ciders on the festival bar. The pub is slightly outside of the town centre at Folly Hall, walkable from both Lockwood and Huddersfield stations on the Sheffield-Huddersfield via Penistone line.

Crookes Social Club

Fri 27 – Sat 28 Nov

Around 20 beers from around the UK plus live music. Open from 7pm Friday and all day Saturday with free entry. The club is on Mulehouse Road, a side street uphill from the main road through Crookes near the Ball Inn. Bus 52/52a.

A Firkin Beer Festival #2

Thu 29 Oct – Sun 1 Nov

The second annual beer festival in the games room of Picture House Social showcasing a range of interesting craft beers on cask, keg and bottle selected by the good folk of Hop Hideout. There will be live music in the ballroom at certain times. Free entry at all times. Open from 5pm to midnight on Thursday and from midday until late Friday to Sunday.

Chesterfield CAMRA Market

Fri 30 – Sat 31 Oct

Around 40 real ales plus cider and country wines in the assembly room above Chesterfield market hall, this is a small, friendly beer festival in a great location. Part of the beer range features 'battle of the brewers' where a number of local brewers have submitted a new brew to the festival for the competition. Entry is £1 to daytime sessions (11am-4pm) and £3 to evening sessions (6:30pm to 11pm). Tickets available in advance from Chesterfield tourist information or on the door (subject to availability – capacity is limited!)

December

On the Edge – 9 Pin #3

Fri 11 Dec

A now regular event hosted by this Nano-Brewery featuring a pin of 9 different one off beers they have brewed. Once they've gone they've gone! The venue is the Old Junior School on South View Road, Nether Edge and the event is open from 6pm until the beer is gone. Live music will also feature and snacks will be available to buy at the venue, where there will be a little bit of a festive theme!

Buses and Trams

South Yorkshire:

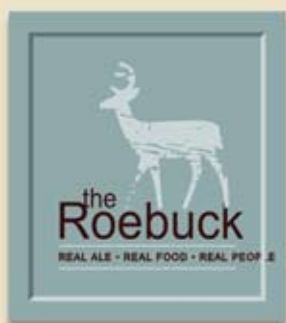
Travel Line 01709 51 51 51
www.travelsouthyorkshire.com
Derbyshire
www.derbysbus.info

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



★ Sheffield CAMRA Pub of the Month December 2014 ★



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Sheffield & District

Info and bookings:

Phill Wood (see committee section)

Branch meeting

8pm Tue 3 Nov

Our usual monthly members meeting to share pub, club and brewery news, catch up on the campaign and get involved with what we are doing – all over a pint of course. The venue this month is the University Arms on Brook Hill (University tram stop or buses 51/52/52a).

We have a guest speaker this month – John Dowd – talking about local brewery history.

Pub of the Month

8pm Tue 10 Nov

Our members have voted the Devonshire Cat on Wellington Street, Sheffield Centre, as the November winner, join us at the pub for a beer and see the certificate get presented.

Yorkshire Pub of the Year

2pm Sat 14 Nov

We reported last month that Sheffield's Kelham Island Tavern had been judged the Yorkshire winner in the Pub of the Year competition, CAMRA's regional director will be there to present the certificate, all welcome.

Festival washup meeting

8pm Tue 17 Nov

We review how the recent Steel City Beer & Cider festival went – what worked well, what less so, then kick off planning for the 2016 event.

The meeting venue is Shakespeares on Gibraltar Street.

Buses 57, 81, 82, 85 stop outside the pub.

Coach trip to Huddersfield

12pm Sat 21 Nov

Our coach picks you up at the Old Queens Head by Sheffield Inter-

change at midday or alternatively outside Stocksbridge Library at 12:30, the first stop will be the Magic Rock Brewery Tap then into the town centre for a crawl of some very good real ale pubs, with the coach picking us up around 6pm for the journey back to Sheffield.

Please book seats in advance via Phil our social secretary, this trip will be free of charge to those that work at the beer festival.

Beer Matters distribution & committee meeting

8pm Tue 24 Nov

The committee discusses any business that needs to be decided ahead of the next branch meeting, also the December/January issue of Beer Matters should be available for distributors to collect, with all having a social pint together. The venue is the Rutland Arms on Brown Street in Sheffield Centre.

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Dronfield & District

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

Branch meeting

8pm Tue 10 Nov

Our monthly meeting where members get together to share pub, club and brewery news, discuss campaigning issues and have a say on branch activity – all over a pint of course. The venue this month is the Royal Oak in Coal Aston. Bus 44 goes there.

Whittington Moor walkabout

6pm Sat 14 Nov

We meet at the Dronfield Arms at 6pm before joining the Stagecoach 43 or 44 bus towards Chesterfield, stopping off at the Derby Tup and Beer Parlour at Whittington Moor.

Beer Matters distribution social

9pm Wed 25 Nov

Those that have volunteered for a delivery run can come and collect your supply of magazines and enjoy a social pint with other distributors. The venue this month is the Talbot Arms at Dronfield Woodhouse. Bus 43 goes there.

Branch meeting

8pm Tue 8 Dec

Our monthly meeting where members get together to share pub, club and brewery news, discuss campaigning issues and have a say on branch activity – all over a pint of course. The venue this month is the Horse & Jockey in Unstone. Bus 43 goes there.

The Committee

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Beer Matters Editor
chairman@sheffieldcamra.org.uk

Louise Singleton

Vice Chairman
Beer Festival Organiser
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social@sheffieldcamra.org.uk

Rob Barwell

Dronfield Subbranch Chairman
chairman@dronfieldcamra.org.uk

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Date

The Greystones

BEER MUSIC ARTS COMMUNITY

Tickets for the Greystones are on sale at the bar from 12 until 6pm for many events. Some promoters choose to sell their tickets direct or by other methods eg: wegottickets.com and Record Collector. All enquiries please ask at the bar or call 0114 266 5599

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SUNDAY 1ST // £9

**Devon Sproule &
Snowblink**

MONDAY 2ND // FREE

Open Mic/Acoustic

WEDNESDAY 4TH // £12

Blind Boy Paxton

THURSDAY 5TH // £13.50 ADVANCE

**Dan Baird and
Homemade Sin**
support Roaming Son

FRIDAY 6TH // £7 ADVANCE

Dale Storr

SUNDAY 8TH // £13.50 ADVANCE

April Verch Band

MONDAY 9TH // £13 / £11 CONS

**The Emily Portman
Trio**

TUESDAY 10TH // £16 ADVANCE

The Magic Band

WEDNESDAY 11TH //

£10 ADV / £12 OTD

Wild Ponies

THURSDAY 12TH // £17.50

**Sharon Shannon +
Alan Connor**

FRIDAY 13TH // £7 OTD

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Artists include –
**Velcro Teddy Bears,
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SATURDAY 14TH // £16

**Jah Wobble and
Invaders of The
Heart**

SUNDAY 15TH // £16

Martyn Joseph

MONDAY 16TH // FREE

Open Mic/Acoustic

TUESDAY 17TH // £10 OTD

**Dr Sketchy's:
Where Cabaret Meets
Life Drawing**

WEDNESDAY 18TH //

£6 ADV / £8 OTD

**Quiet Loner &
Joe Solo**

THURSDAY 19TH // £8.50 ADVANCE

**Carmen Ghia and
The Hot Rods**

FRIDAY 20TH // £12

**Connie Lush &
Blues Shouter**

SATURDAY 21ST // £10

**Blair Dunlop
support Katy Lied**

SUNDAY 22ND // £12 ADVANCE

Skerryvore

WEDNESDAY 25TH

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FRIDAY 27TH // £12 ADVANCE

**The Wonder Stuff's
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