





3,500 MONTHLY CIRCULATION

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Quarter Page £40 Half Page £60 Full Page £90 Back Cover £110

Discounts for regular placements

PDFs or high-res (300 dpi) bitmaps only please

Design from £30 Updates from £10

NEXT COPY DEADLINE Friday 8th January

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

6

ISSUE 459 DEC 2015/JAN 2016

NEWS

Good Beer Guide 2017 BeerX 2016 Sheffield Beer Week 2016



BREWERY NEWS

Blue Bee Abbeydale Fuggle Bunny Drone Valley Acorn Exit 33



PUB NEWS

Pioneer Club Portland House Punchbowl



AWARDS

Pub of the Months
Steel City Awards
Vote for Pub Awards
Dronfield Most Improved Pub
Awards Gallery



PUB TRAVEL

A Pub Crawl in Castleton A Day in Liverpool 16

FESTIVALS

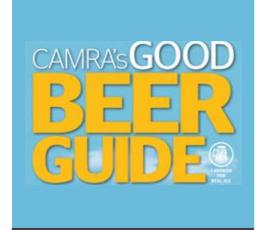
20

DIARY

22

THE COMMITTEE

22



GOOD BEER GUIDE 2017 THE JOURNEY STARTS HERE

Although we are only just approaching Christmas 2015, when I'm sure a few people will find copies of the 2016 Good Beer Guide in their Christmas gift stocking, we are now starting work on selecting which pubs will be awarded a listing in the 2017 edition!

In the pub section of the guide we have an allocation of 30 places for the City of Sheffield, 6 places for our part of Derbyshire and 3 places for Dronfield. Of course there are so many more good pubs in the area so it is all about featuring the best of the best, pubs where it is guaranteed to be worth making the effort to travel to and try, somewhere a visitor will be rewarded with great beer and more.

The brewery section of the guide lists all the breweries in our area producing real ale, these entries are looked after by those who volunteered to be Brewery Liaison Officers

So back to the pubs how do we choose them? Principally it is a vote open to all our members with the highest rated pubs in the vote getting in the guide. The pubs chosen by the members vote are then checked to ensure they are still up to standard though - via two methods. First of all we look at the beer ratings submitted to CAM-RA's National Beer Scoring System (now part of whatpub.com) and secondly we send surveyors to the pub who try the beer and check the facts to be written in the guide with the staff there.

Voting papers will be issued at the December branch meetings in Sheffield and Dronfield - see the diary section of this issue for the venues.



SHEFFIELD RETAINS BEERX IN 2016 FOR FOURTH YEAR

The Society of Independent Brewers (SIBA) has announced its annual BeerX event is to return to Sheffield for its fourth year in 2016.

The flagship beer industry event will take place at iceSheffield, located near the Sheffield Arena tram stop, from Wednesday 16th to Saturday 19th March 2016.

BeerX will once again combine SIBA's AGM, a trade exhibition, seminars, keynote speakers and business awards for SIBA members throughout the week. It will also open its doors to the Festival of Beer to enable consumers to attend and try hundreds of SIBA award-winning beers.

Nick Stafford, SIBA's operations director, said: "BeerX has firmly planted its roots in Sheffield and the city has really embraced it. As well as BeerX hosting important events for our members we also have plans to make the Festival of Beer bigger and better this year.

"We've seen beer tasting and food pairing sessions increase in popularity each year, so we are running more of these and giving the public additional unique opportunities to interact with brewers and industry experts. We will have a variety of brewery bars at which people can meet the brewers themselves."

BeerX will open its doors to the public for longer this year for the Festival of Beer. Ale lovers will be able to visit the infamous 30 metre bar to sup from over 250 beers from the Wednesday evening, the night of the SIBA National Brewing Awards, with sessions then running every day until Saturday.

Friday night's headline music act will be former Inspiral Carpets lead singer Tom Hingley, supported by soul/Motown aficionados Vernon Lewis & E-Maculate. Saturday will once again show all the final Six Nations Rugby matches live on a giant screen, followed by live music from Sheffield supergroup The Bootleggers.

BeerX is also becoming an event for foodies, with an increased and more di-



verse street food offering planned for 2016.

Over 6,000 visitors are expected to attend BeerX throughout the week, including conference delegates, trade exhibitors and beer festival goers.

Tickets for the festival are priced at £8 in advance and £10 on the door, with a £2 discount for students, CAMRA members and the Armed Forces who book in advance. They can be

purchased in advance via the wegottickets and SIV websites from Friday 13th November.

With further details still to be announced, beer lovers can get up-to-date news about the event on the BeerX Facebook page – facebook.com/BeerX-Sheffield – and follow @ SIBA_BeerX on twitter for announcements and ticket giveaways.



SHEFFIELD BEER WEEK BACK IN MARCH 2016

Thanks to all those who hosted and attended events during the first Sheffield Beer Week 16th March – 22nd March 2015.

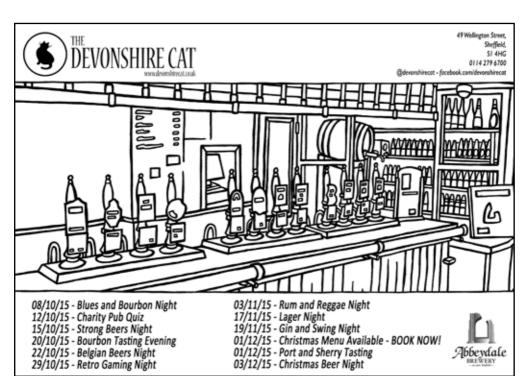
We have now started planning for 2016 – Sheffield Beer Week. YAY! The celebrations start from Mon 14th March. We know that every week is beer week in Sheffield, we're just happy to be shar-

ing that little bit more in March; we'd love you to join in.

Follow @SheffBeerWeek for beery updates.

If you are a venue or brewery, business or individual who would like to get involved please drop us an email on: sheffieldbeerweek@gmail.com

Jules





Blue Bee

Firstly we were really pleased to win two awards back in October at Huddersfield Beer Festival. We won gold in the strong bitter category for *Attack of the Geek* 6.0% which also just missed out at Sheffield Beer Festival coming second in the same category as well as this *Ginger Beer* 4.5% came third in the speciality category at Huddersfield.

Ginger Beer will be available throughout the festive period. Although Attack of the Geek has sold out, the next in the series will be available in December: Revenge of the Geek 4.5% is a red hoppy beer packed with Mosaic hops to give plenty of tropical fruit flavours and a combination of five different malts to give a

robust malt body.

On top of this the next two single hopped IPAs will both feature southern hemisphere hop varieties the first from New Zealand: Rakau IPA 5.0% the hops impart tropical fruit passion fruit and citrus characteristics. The second will feature Australian hops: Galaxy IPA 5.0% these hops impart passion fruit and peach characteristics. Both beers are sure to have plenty of tropical fruit hop flavours.

A few other beers we are working include *Into the Void* 6.0% a black IPA containing Columbus and Motueka hops. As well as *Motueka Pale* 3.9% which will be a crisp refreshing pale beer showcasing this New Zealand hop.



Abbeydale

Well I can't believe it's coming round to the festive time of the year already, we would like to wish everybody Merry Christmas and a Happy New Year! And what a year it has been! So much we could talk about, but firstly lets talk about our two pubs!

We were delighted that the Devonshire Cat was awarded November Pub of the Month, and this was a fitting way for our exiting manager, Josh, to sign off with! Thank you to all that came down to celebrate with us. We are equally delighted to announce that our new manager is Elizabeth Casserly, who moves over from the Sheffield Tap. She brings a wealth of experience and knowledge and I'm sure she will continue to improve the pub in every department.

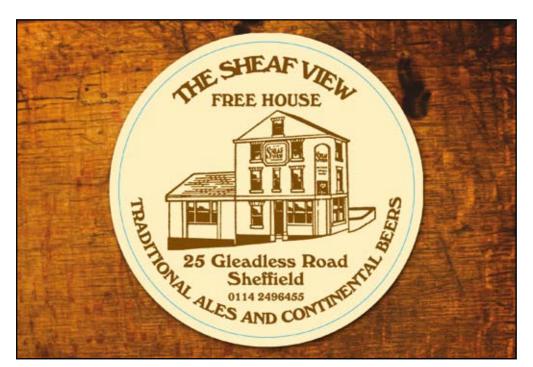
The **Rising Sun** has been undergoing a mammoth expansion project, which is hopefully finished by the time you are reading this! Now with a full kitchen, extra drinking and dining area, and new toilets, we hope that you will come in and enjoy the new environment, with a warm welcome from Ryan, Nicole and their team! The kitchen is being run by our head chef from the Devon-

shire Cat, Pete Lightfoot, and expect the same high quality, freshly prepared pub food. Serving times are TBC. Also keep an eye out for the brand new website and social media presence for the pub!

As much as 2015 has been a great year for the brewery, 2016 is going to MASSIVE! We celebrate our 20th birthday, plus SunFest's 10th birthday! There will be a range of very special 20th birthday beers released at various points throughout the year and you may even see our beer in containers that we have vet to use before now! However that's all I'm allowed to say right now ("Yes - shut up now Robin!" - Dan)!

Onto beers that I can talk about, our festive offerings from Dr Morton, Our Wayne In A Manger and Turkey Surprise should be hitting the bar by now, but also look out for Thaw (4.8%, pale) and Snowdrift (4.0%, pale with orange and cloves) in December and early January. Getting ready for all those New Year promises we bring back **Resolution** a 4.2% pale beer that is sure to keep you on track (unless you give up drinking for January!).











Fuggle Bunny

Fuggle Bunny is pleased to announce their latest beer Chapter 8 - Jammy Dodger 4.5% ruby red ale won silver in the Best Bitter category at the CAMRA Steel City Beer & Cider Festival at Kelham Island Museum in October 2015. The Bunny is well hoppy...:)



Stancill

Stancill Brewery supported Movember, the charity event promoting awareness of testicular cancer where during November gents across the UK grow a frankly ludicrous moustache, with a dark, creamy and sweet 5% ABV Stout.



Drone Valley

The Drone Valley Brewery cuckoo brewed its third beer in time for the Chesterfield Market Beer Festival. This was *Fanshaw Blonde* at 4.8% ABV. The beer proved to be very popular both at the festival and at several local hostelries.

Progress has been made in setting up their own brewery, with a target date of December 2015 for the first brew. Volunteers are needed to help with a range of tasks, including decorating the building. Further investment is still being sought, and the series of roadshows promoting the venture continue. There is a 'community benefit' element of the brewery's ethos in that a proportion of each year's profits will be donated to local good causes. Further details are available our website.



Acorn

Acorn's seasonal collection for December are:

Cracker 4.1%: Brewed with Maris Otter Pale Ale malt for a light straw coloured beer. First Gold and Cascade hops impart a Lemon and grapefruit hop aroma.

13th Noel 6%: Rich ruby coloured ale, roasted malts and English Bramling Cross hops combine to release rich berry fruit flavours.

There will also be a Barrel aged version of last

years 12th Noel available throughout December at the Old No7 Barnsley. This beer has been aged for 12 months in a Speyside whisky Hogshead (54 gallon).

Archer IPA 5%: 3rd in our next series of IPA's showcasing English Hops. A rich golden coloured beer with a Traditional Assertive British Bitterness leading to Floral aromas with delicate hints of Lime & Peach and a Citrus twist.



Exit 33

To compliment our current office based sales coordinator a field sales rep joins us from November to help us maintain and grow customers in the North.

Continuing on our Club 33 monthly specials theme, *Number 3* has been released. It is as always 5.0% and was hopped completely post boil with Calypso, Centennial, Chinook and Crystal. We balanced the bitterness with a darker version of Munich malt, which has given the beer a beautiful burnt orange colour.

Number 4 in the series will be a 5.0% pale ale hopped with Mosaic and Citra with continuous dry hopping in the later stages of fermentation and should be ready for late November/early December.

We gained great feedback about a trial keg beer we did for the Harlequin, which was our **Sorachi Ace** special with added fruit in the keg. We will be launching both a cask and keg version for Spring/Summer 2016 based on this recipe.

Mocha Milk Stout, our mocha coffee imperial stout, has now been released. And our seasonal golden Amarillo hopped ale Yellow Rose will be back from December, whilst our Centennial single hop Frontier takes a break from our line up.

This will allow for the return of *Winter Pale* from January to March.



Watch out for our series of Christmas specials with reindeer themes

Happy Christmas to all our customers old and new and have a prosperous new year. Join us for our beer club Christmas party







Book the brewery for your private Christmas party. We offer a range of our beers, an informed tour of the brewery, a pie & pea supper, and hot mince pie. Groups over 20, only a few dates remaining.

Core Range

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





Welbeck Abbey

There are three monthly specials released in November.

Nightingale, an English IPA brewed with Goldings and UK Cascade at 5.5% is a celebration of English hops and traditional brewing. Golden and well-rounded this is a great expression of English hops and barley malt, taking its name from one of Welbeck's cropfields.

Porter Oak, a new

brew for this year is a strong, spiced bonfire beer- brewed at 5.0%. It's a dark libation with caramels, liquorice and a hint of smoke; perfect to warm the cockles of your heart on a cold November evening. On the estate there once stood two oak trees named the Porter Oaks; one of which still stands at over 500 years old. This beer celebrates the heritage and forestry

management that has survived throughout the many years in the estate's productive history and long may it continue.

Ernest George is a deep ruby ale brewed at 4.2% and has earned its badge as a clear favourite among pub goers throughout our delivery radius. Ernest George was an architect who laboured to rebuild and restore one of the wings of Welbeck Abbey after it was completely destroyed by fire in 1900. This beer pays homage to the great man and has been brewed in the style of the era using a carefully balanced blend of roasted malts to give distinctive coffee and chocolate notes.



Pioneer Club

The Pioneer Club in Coal Aston is under the new management of Anthony Hutchinson, who also runs the Royal Oak and Cross Daggers pubs in Coal Aston village.

The club is in the more suburban part of Coal Aston, a short distance from Dronfield station set back near the shops on Stonelow Road. Bus 44 will drop you on the main road.

The intention is to run the club in two parts - one side like a traditional pub open to all with real ale available, the other side a more club like room hosting functions and special events.

The public opening, at the time of writing, is being planned to take place on Fri 27 Nov.



Inn Brief

Middlewood Tavern Reopening?

A developer wants to relaunch the semi-derelict Middlewood Tavern at Oughtibridge as a family pub. Following the floods of 2007, the road towards Oughtibridge collapsed, cutting the pub off from passing trade. It closed shortly afterwards. Proposals from Nico Cebani are being considered by the council. The plans state: "The restored pub will be aimed firmly at families. with a good-sized restaurant where previously there was only a drinking area, and also a dedicated beer garden and play area where parents can supervise children. There is a footbridge that crosses the river immediately over the road from the site, linking the pub to the riverside walk. It would be a wonderful gift to the area, we believe, for users of the riverside walk to be able to refresh themselves at a midway point between Sheffield and Oughtibridge."

New Broomhill Micropub?

A change of use application has been submitted to the city council to turn the former Knowle's Emporium shop, on Glossop Road in Broomhill, into what would be Sheffield's third micropub. Applicant, Edward Finley said the Glossop Road unit was 'wellpositioned' for people seeking an alternative to the larger pubs in Broomhill. Opening hours would be noon to 11.30pm daily and there will be a focus on real ale.

Rutty Christmas Lights

The annual party at the Rutland Arms where the Christmas lights in the pub are switched on takes place on Wednesday 2nd December, from 8pm.



Portland House

Welbeck Abbey Brewery's new micropub is now open at 286 Ecclesall Road in the unit previously occupied by a Cooplands sandwich shop.

It's a micro-bar serving Welbeck ales, guest breweries, world beers plus wines and spirits; with the addition of artisan coffee from Sundlaug Coffee Co (based on Welbeck Estate), tea from Birdhouse Tea Co, Tipple Tails cakes and Waterall Brothers pork pies (all based in Sheffield).

Where we can we're using local suppliers and Tom Purcell, General Manager, has taken great care to source a fantastic selection of wine provided by Le Bon Vin and spirits via Starmore Boss.

It's not all about the booze though with a large range of soft drinks and an alcohol free beer too! We think it's a lovely place to sit back, relax and watch the world go by plus it's

situated next to the bus stop making it very easy to get to from Sheffield

It's had great feedback so far and any further feedback is always welcome! We welcome well-behaved dogs and little folk are permitted until 6pm or at the managers' discretion during busier periods. We've tried our utmost to ensure there's something for everybody so please, don't be shy- pop down and see Tom and Matt next time you're in the vicinity; we would love to hear your thoughts.





Punchbowl

Two and a half months into the Andy Stephens empire takeover of the Punchbowl, the pub is thriving and pizzas are flying out of the oven, straight onto the plates of the hungry people of Crookes.

With 8 cask ales serving a wide variety of beers from Blue Bee Brewery and whole host of ever changing breweries. Plus craft bottle, keg, cans, gin and an extensive rum selection to boot. It certainly has the best variety up the hill.

Continuing pizza traditions and making up the rules as they go along with their renowned cider piggy pork pizza for all meat lovers out there. Not only do they cater

for the carnivore but they have a whole range of pizzas for veggies, with vegan/dairy free and gluten free options coming soon. For Christmas they will be trying a couple of different special Christmas dinner inspired pizzas to compliment the seasonal tipples.

Additionally, they host a weekly quiz on a Thursday, with fresh and fun events planned for the near future, but they are keeping those under wraps for the time being.

Plan for the future is to supply the people of Sheffield with amazing beer and even better pizza.





★ Pub of the Month December 2015 ★ Porter Cottage

The Porter Cottage is on Sharrow Vale Road, just behind Ecclesall Road. Tim and Mandy Price have been in charge for 25 years. It is believed the pub was an old coaching inn established 150 years ago, subsequently acquired by Duncan Gilmour and then Tetley. It is now part of Wear Inns based in Castle Eden, Co Durham.

The handpumps dispense Bradfield Farmers Blond and Bitter (and Belgian Blue when available) together with Abbeydale Deception and Sharps Doombar, as well as a guest beer usually from Saltaire or Kelham Island. For cider lovers there's Weston's Wildwood.

Quiz nights are Tuesday and Sunday, and from 4 to

6pm on the second Sunday each month is an acoustic session with various artists, and at the same time on the 4th Sunday there's live blues in conjunction with the Honey Bee Blues Club and Martin Bedford.

The Porter Cottage is open from 5pm Mon - Thur, and from 12 noon Fri - Sun. The Cottage is a well run friendly pub with a good local following, and there's a nationally acclaimed alternative jukebox.

So it's well done to Mandy, Tim and their team.

Derek Longford

The award will be presented on **Tue 8 Dec** from 8pm. Nearest bus stop is Hunters Bar on routes 81, 82, 83, 83a, 88, 272.

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



★ Pub of the Month January 2016 ★ Three Tuns

The Three Tuns on Silver Street Head is one of Sheffield's classic traditional pubs, thanks to its triangular shape and the feeling of being on the bow of a ship for those occupying the seats in the window in the point of the triangle!

Despite being a classic Sheffield pub, its location tucked away off Paradise Square has also led some to describe it as a 'hidden gem', which in the past has relied on an after work crowd from the nearby HSBC bank building and the various local solicitors offices, however it is now getting better known and much more popular.

Although refurbished to feel modern and comfortable, it also retains an old-fashioned feel to the design and is simply somewhere you can sit in a relaxed and civilised atmosphere.

The atmosphere of the pub is helped by the staff - Manager Kate Major is a younger version of what some old timers would describe as 'a proper pub landlady' and her team offers friendly and efficient service at the bar.

Being part of the Reet Ale Pubs business, the beer range features a selection of cask ales from Blue Bee Brewery plus guests, these are spread across 6 handpumps. A real cider from the Westons range is also available.

Food is available at meal times on weekdays and all day on Saturdays, the pub only has a very small kitchen so the offering has been restricted to a selection of hot and cold sandwiches along with some hot meal options on the specials board, usually a curry or casserole dish.

This is the second time the Three Tuns has won a Pub of the Month award voted for by our members - since Reet Ale Pubs took the lease from Punch Taverns, this one reflects the hard work by Kate and her team to not only maintain standards but grow the popularity of this iconic little pub of Sheffield.

Andrew Cullen

We'll be presenting the certificate at the Three Tuns on the evening of **Tue 12 Jan**, why not join us from 8pm and enjoy a few beers, it could be a bit of a party!





Steel City Awards

As usual all the beers in our recent Steel City Beer & Cider Festival were judged by a blind tasting panel to find out which were the very best.

Overall

Gold

Crafty Devil Mikey Rayer All Dayer

Silver

North Riding Red Citra

Bronze

Saltaire Triple Chocoholic

Categories

Mild

Brass Castle Hazelmıt Mild

Sesssion Bitter

Magic Rock The Stooge

Best Bitter

North Riding Red Citra

Golden Ale

Crafty Devil Mikey Rayer All Dayer

Stouts & Porters

Thornbridge Baize

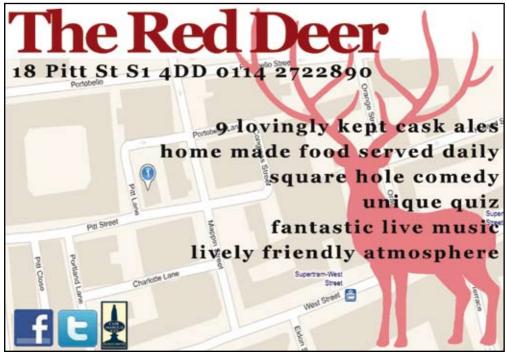
Strong Ale

Great Heck Yakima IPA

Speciality Beer

Saltaire Triple Chocoholic





Vote for Dronfield PotS!

Dronfield CAMRA's Pub of the celebrate the good pubs in the area consistently serving top quality real ale in a pleasant at-

To vote you must be a CAMRA

member resident in S18 and have dronfieldcamra.org.uk

The shortlist for the winter award, to be voted on at the December

The Nominees

Hare & Hounds

Barlow

Dronfield Arms

Dronfield Town Centre

Rutland Arms

Holmesfield

★ Dronfield Most Improved Pub ★ Hyde Park

Tom and the team at the Hyde Park have very recently won the most improved pub award for the Dronfield Area. This award is only given out when it is seen that a special effort has been made to improve a venue. Recently this pub was shut and was on the way to being boarded up. Developers were circling hoping to cash in by building on the site. However Tom was persuaded to move from the Psalter Tavern and to take over the running of this once popular pub..

He has gone back to basics with the pub by installing tasty local beers from Bradfield, Toolmakers, Sheffield

Brewery alongside some of the favorites of Black Sheep and Spring head.

A new menu of very tasty home cooked food is on offer with Sunday lunches being particularly popular (Best to book in advance)!! Thursdays sees the return of the mind bending Quiz an regular Irish themed nights are planned.

It's a real pleasure to see this pub back to being a comfortable oasis of good quality beers, wines and food and is showing to be more popular than ever...Congratulations Tom!

Rob Barwell

Vote for Pub of the Month!

Our Pub of the Month award is highlighting local pubs that conin friendly and comfortable sur-

Voting is your opportunity to feel deserve some recognition

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

simply vote YES or NO as to

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.

Good Beer Guide entries for branch Pub of the Year, the winner of which is entered into the

The list of nominees includes a trip to try them out:

The Nominees

Bull's Head

Ranmoor (buses 120, 784, 786)

Closed Shop

Commonside (bus 95)

Hallamshire House

Commonside (bus 95)

Museum

City Centre

Old Queens Head

City Centre

Rising Sun

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

Yorkshire Bridge Inn

Bamford (bus 273, 274)

Vote online now at sheffieldcamra.org.uk









Dronfield Pub of the Season Coach & Horses

I have pleasure in announcing that the Pub of the season was recently awarded to Coach & Horses In Dronfield, this is a very successful pub and our congratulations go to James and Ash for their hard work and effort. This award has been a long time in coming and recognises the excellent range of beers on offer and the friendliest of atmospheres that this pub prides itself on.

Recently Coach & Horses have made a discount for members available to CAMRA members this is shown on the posters near the bar and as this pub is a Thornbridge venue will always have the popular Thornbridge beers on the bar...

This pub is also a lynch pin of the popular 3 Valleys festival in Dronfield, I am aware that this is planned for early June again...



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A PUB CRAWL IN CASTLETON

The Derbyshire village of Castleton is home to the ruined Peveril Castle, four show caverns, a visitor centre and 6 pubs. It can be reached by buses 271/272 or 273/274 from Sheffield. For my visit on 4th November, I travelled on the 11:40 271 from the interchange. This goes via Brough, home of the Intrepid Brewery, and those needing to work up a thirst can take a footpath from there, about 3-4 miles. My thirst, however, was already worked up so I continued on the bus.

Shortly before pulling in to the bus turnround (where timetables for return buses are displayed), we passed the first two pubs. Ye Olde Cheshire Cheese is the first. Turn left for the bar. right for the restaurant. The names of all past landlords, starting 1748, are displayed written on beams in the cosy bar. There are 6 real ales: Abbeydale Moonshine, Storm Ale Force, Acorn Barnsley Bitter, Bradfield Farmers Brown Cow and Farmers Ale and my choice Peak Ales Chatsworth Gold (£1.80 half). There is a £5.50 lunch menu M-F, but you can also pay considerably more (eg Barnsley Chop £13.95). Those with a sweet tooth may like to visit the Fudge Shop opposite.

Our next pub is the Peak Hotel, a few yards back towards the village centre. Under the same management as the Old Hall in Hope, the Peak is open for breakfast from 08:00, but I think you have to wait a little longer before you can get a beer! Those available were Wychwood Hobgoblin, Black Sheep Best, Kelham Island Easy Rider and my choice Bradfield Farmers Blonde (£1.70 half). Also one vacant handpump. Meals were mainly priced around £10 to £15.

Turn left from here, then left at the t-junction for the village centre and the other pubs, but before I describe these, a few words about the other attractions. The castle is quite close to the centre, but up a steep hill and approachable on foot only. Of the show caverns, only the 'Devil's Arsehole' is central. The others, Speedwell, explored by boat, Treak Cliff and Blue John caverns are further out, accessible by road, but not public transport, or on foot. The footpaths are rocky and quite steep, and you have to endure the sneers and bleats of laughter from the surefooted sheep as you stumble past them. Oddly, it is the Treak Cliff Cavern which is home to the famous mineral Blue John, rather than the Cavern named after it.

But back to the pubs. Next is Ye Olde Nag's Head on the first corner after the t-junction. There is a restaurant area to the left, and the bar is straight ahead. Beers available were Bradfield Farmers Poppy Ale, Sharp's Doombar and Atlantic, Black Sheep Best, and 2 from Intrepid: Porter, and, my choice, Explorer (£1.75). Also a vacant pump. Tasting notes accompanied each beer. There's a very wide-ranging menu here. You could pay up to £40 for three courses and a pint, but there are also mains at well under a tenner. With steps up to the entrance, and toilets upstairs, this pub is not wheelchair accessible.

Turn left out of the Nag's and you will soon see the next two pubs: the Castle on the same side of the road, and the Bull's Head. The latter is our first tied house, a Robinson's establishment. Four of their beers were on: Unicorn, Dizzy Blonde, my choice Trick or Treat (£1.85) and the excellent Old Tom 8.5% and £5 a pint. Food was the usual £10-15 mains, but they also offer pork pies and cream teas. There was a poster advertising a numberplate TRo2PER for £1,000. As I own neither a car nor £1,000 I was not tempted.

Opposite is the Castle, and we are back to a freehouse. The bar area is quite small, but there is a larger restaurant. The beers available were Sharp's *Doombar*, Marston's *Pedigree*, Leeds *Pale* (my choice £1.85 half), GK *Old Speckled Hen* and Brain's *Rev James*, with Exmoor *Silver*







Stallion coming soon. Unfortunately, my shock at seeing their 3 course Christmas lunch advertised at £52.95 caused me to forget to check out their "normal" menu. (My local has 5 courses for £40 and includes a half-bottle of wine).

Turning right out of here you will soon see the final pub, another tied house. If you had to guess the brewery, it might take you a while before coming up with Charles Wells of Bedford! This pub closes between 3 and 5 weekdays; all the others open all day. Rather like the Cheshire Cheese, the bar is to the left, with the restaurant on the right. Four beers were on. all from Wells: Bombardier, Young's Bitter and London Gold, and Try Time, which I, er, tried (£1.70 half). A more limited food menu here and similar prices to the other pubs. No food on my visit, however, as the chef had had a flu jab and was unwell. I was about to send this article to the editor when my tablet ran out of charge, so I plugged in my charger and prepared to order another beer. However, I was told that they don't allow people to use chargers!





I've never encountered this before. So they lost the sale of another beer for a tiny fraction of a penny that charging would've cost. Unbelievable.

So, six pubs. Many similarities, especially the food offers and generally rather unimaginative beer ranges. But, I suppose, people come here for the castle, the caverns and the walking. I wonder whether there might be an opportunity for at least one of the pubs to offer more exciting beers. Only three Sheffield breweries represented, and only two from Derbyshire of the 28 dif-

ferent beers available.

All the pubs welcome children, dogs and muddy boots. They all serve real ale and food, and have WiFi. If you are visiting Castleton anyway, you will find no difficulty getting decent beer, but I'm not convinced it's really worthwhile for a pub crawl. Only one way to judge for yourselves, though, and that's to judge it for yourselves. And make sure your device is charged if you go to the **George!**

John Bratley







A DAY IN LIVERPOOL

With there being a direct train in early mornings from Dronfield to the port city of Liverpool I decided on an overcast Wednesday in October to pay the city a visit, and to sample some of Liverpool's finest pubs in the process.

After a hugely enjoyable morning visiting Liverpool's historic dockside, including the Merseyside Maritime Museum I decided to make the Baltic Fleet the first port of call. Located on the main road near to the Albert Dock, this is billed as Liverpool's only brewpub. On walking through the doors I was told that the main bar area was shut (presumably for refurbishment) and ushered into a back room, where drinkers were being served through a small hatch, which lead to queues. In addition to all the inconvenience, the barman's loud singing provided further irritation. It was nice to finally be able sample Brimstage Trappers Hat, a beer I have long been looking out for. However, as I wasn't exactly impressed with this pub I didn't hang around for long.

From there I headed away up Dale Street, to **The Excelsior**, which had beer on from a new brewery called Rock The Boat. Two of their beers were on cask, *Dazzle* and *Bootle Bull*. Both beer names referencing Liverpool's maritime heritage.

Barely 10 yards from the Excelsior is the **Ship** & **Mitre**. A busy, bustling pub with plenty of cask ale and world beers to tempt the discerning drinker. I settled on Woodland *Midnight Stout*. I also ate in the Ship & Mitre and the food was good, although I have resolved to make sure I eat traditional scouse stew the next time I visit Liverpool!

From the Ship & Mitre I headed towards the cathedrals and went in the **Dispensary** on Renshaw Street. This was my favourite pub of the visit. A good range of cask and keg options but above all, the

friendliest pub I visited. The beer I sampled in here was the delightfully hoppy Hawkshead *Cumbrian 5 Hop*, which was the best beer I had all day.

From The Dispensary I headed to the Roscoe Head. This historic and traditional multi roomed pub is well worth a visit. However, it is currently threatened with redevelopment following its acquisition from Punch Taverns by New River Retail, a company with a history of closing pubs for conversion to retail use. The Roscoe Head is one of only five pubs in the whole of Great Britain that has been in every edition of the CAMRA Good Beer Guide. As such it's worth fighting to save and Liverpool CAMRA



is campaigning hard to that effect. You can sign the petition to persuade Liverpool City Council to make the Roscoe Head an Asset of Community Value on change.org.

From the Roscoe Head I carried on up Hardman Street to the Fly In The **Loaf**, a modern pub with an emphasis on food and a good range of cask ales. And after a very enjoyable stout in the shape of Salopian *Polygraph* I headed round the corner to the 23 Club. Located in the cellar of The Clove Hitch Bar & Bistro, this has a wide range of draught and bottle beers. This was the final place I visited on my trip and Mad Hatter Penny Lane Pale was an ideal beer for the intimate surroundings of this venue.

In conclusion, there are plenty of good pubs worth visiting in Liverpool serving good cask ale. And what's interesting is that none of the above could be described as real ale "theme" pubs.

Tom Sturgess





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Festival Guide

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!

Manchester CAMRA Wed 20 – Sat 23 Jan

Another new venue for Manchester's annual winter beer & cider festival

– Manchester Central exhibition hall, a former railway station with a grand barrelled roof! The festival will feature over 500 of the finest beers, ciders and

perries. They'll be selecting the very best beers from the UKs burgeoning craft beer brewery scene alongside a massive range of traditional ciders & perries. The Bière Sans Frontières bars will bring an even larger range of draught and bottled beers from innovative & exciting breweries around the world. mancheerfest.uk

CAMRA's National Winter Ales Wed 17 - Sat 20 Feb

The National Winter Ales Festival is back in Derby for 2016, again at Derby College's Roundhouse campus.

It's a beautiful and magnificent series of truly iconic buildings that have a world-renowned status in railway history. The Roundhouse is the World's Oldest Roundhouse built in 1839, following £48 million renovation, it has been returned to its former glory with original features restored and complemented by dazzling new artworks. This stunning Grade II* listed building

opened its doors in late 2009 and has already played host to a wide range of prestigious corporate events. It was originally developed in 1839 by four rival rail companies, including North Midland Railway (NMR) for whom George Stephenson and his son Robert were engineers.

'The Roundhouse', being circular, will have stillage all around it, serving real ale, cider, perry, continental beer and mead. There is a corridor leading to another stillaged area known as 'The Carriage Shop Theatre' which will include the Champion Winter Beer of Britain beers to be judged in the 4 style categories. A range of fantastic live bands will be entertaining us in an additional marquee.

The venue is right next to Derby railway station (use the Pride Park exit at the rear rather than the main concourse exit), fast trains run from Sheffield up to 4 times an hour with a journey time of about 35 minutes. nwaf.org.uk

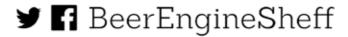


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Sheffield & District

Info and bookings:

Phill Wood (see committee section)

Branch meeting 8pm Tue 1 Dec

Our 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. Grapes on Trippet Lane, Sheffield City Centre.

Pub of the Month 8pm Tue 8 Dec

Our members have voted Porter Cottage, Sharrow Vale Rd, as the December winner. Join us there for a beer and see the certificate presented.

Branch meeting

8pm Tue 5 Jan

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. Venue TBC.

Pub of the Month

8pm Tue 12 Jan

Our members have voted the Three Tuns on Silver Street Head, Sheffield City Centre, as the January winner, join us at the pub for a beer and see the certificate get presented.

Festival planning meeting 8pm Tue 19 Jan

We start work on plans for the 2016 Steel City Beer & Cider Festival, which we anticipate will take place at Kelham Island Industrial Museum in early October. Venue: New Barrack Tayern.

Beer Matters distribution & committee meeting

8pm Tue 26 Jan

The committee discusses any business that needs to be decided ahead of the next branch meeting, also the February 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.

Dronfield & District

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

Beer Matters distribution social Tue 24 Nov

Talbot Arms, Dronfield Woodhouse.

Cider Pub of the Year presentation and branch meeting

8pm Tue 8 Dec

At the Miners Arms in Hundall.

Branch meeting

Wed 13 Jan

Talbot Arms, Dronfield Woodhouse.

New Year Social

7pm Sa 16 Jan

Victoria Inn, Dronfield. We'll encourage all members within branch to join us to celebrate our full branch status.

Beer Matters distribution social Wed 20 Jan

Pioneer Club, Coal Aston (TBC).

Thanks...

Thank you to the following people who donated items for the tombola at the recent beer and cider festival: Pete Gardener, Andy Stephens, John Silburn, Steve Cook, Josh Jepson, Malcolm Dixon, Alan Gibbons, Lewis and Trevor from the Kelham Island Tavern, Reet Ale Pubs, Diane and Duncan from the Fat Cat, Rob Carroll, Dave Pickersgill. Kate at the Three Tuns, Andy and Julie Lee, all those who donated anonymously by leaving items on the tombola during the festival and anyone we have forgotten. Cheers.

Andy Morton

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