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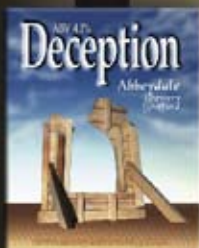
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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 460

FEBRUARY 2016

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LATEST ON ASSETS OF COMMUNITY VALUE

Sheffield & District

Sheffield & District CAMRA is concerned that pubs continue to close at an alarming rate. Assets of Community Value (ACV) were introduced as part of the 2011 Localism Act to empower communities to protect assets that matter to them - including public houses. Nationally, there are currently around 1200 pubs listed as Assets of Community Value.

The Government's intention is clear that Local Authorities should add assets to the list of successful nominations should the asset further (or has recently furthered) the community's social wellbeing or social interests (which include cultural, sporting or recreational interests) and is likely to do so in the future.

Without ACV status, pubs can be converted or demolished without planning permission. This was the main motivation

behind ACV applications submitted by Sheffield CAMRA during 2015.

We have submitted 13 applications - two to Derbyshire Dales and eleven to Sheffield City Council (SCC). After the statutory eight week period, Derbyshire Dales Council approved our applications to list both The Red Lion (Litton) and the Bull's Head (Foolow) as an ACV.

However, Sheffield were slow in their response. Finally, nine decisions were posted on their website just before Christmas 2015, almost 5 months since the original Applications. The 2011 Localism Act states that Council have 8 weeks to determine ACV applications.

Sheffield City Council have rejected nine of our applications. The application for the Castle Inn (Bradway) is on hold and an eleventh application was submitted in December 2015. A decision is due

in mid-February.

In our opinion the applications to SCC clearly reached the statutory test outlined by the Government and showed how the pubs furthered the social wellbeing and social interests of the community. This was confirmed by our colleagues at CAMRA HQ who compared our documentation to successful applications in other parts of the country.

We believe all our applications clearly met the key criteria:

- The pub is of community value and is the main use of the land nominated
- That the building is currently operating as a pub of community value (or has in the recent past)
- That there is a realistic prospect that the building being used as a pub of community value during the next five years

We believe that a number of items suggested by SCC to support our applications are unnecessary - such as providing surveys on how many people use the pub, supplying any form of business plans and including testimonials from local people.

Sheffield CC seem to be defining "community" as people living in the immediate vicinity of the pub. However, neither the Act nor the Regulations define the meaning of community in relation to ACVs. Hence,

it seems reasonable to use a dictionary definition: "A group of people living in the same place or having a particular characteristic in common". The latter arguably embraces people who regularly use a pub even if they don't live nearby - what they have in common is that they like the pub. If the Council accept that then it ought just to be a matter of proving that the pub has a core of regular customers.

Our concern is that the Council are gold plating the requirements and that we will be unable to nominate pubs due to these boundaries. One specific example of this is the Council requesting evidence that a pub was "Sheffield's most haunted pub," a statement that was originally clearly included to provide additional context rather than a reason for the nomination.

Sheffield CAMRA will be making further ACV applications to SCC in the near future.

Dave Pickersgill
Pub Heritage Officer

Dronfield & District

The local ACV campaign to save the Fleur De Lys in Unstone is moving forward with enough signatures having been gained. This will now go to council for consideration. There is also the possibility of having the building listed.

Ruth Hepworth



BEER WEEK

March 2016 is going to be a good beery month with SIBA's Beer X festival from March 16 and #SheffBeerWeek alongside from March 14.

Events are gathering pace with a number of breweries planning new beers to launch during the week. With St. Patrick's Day falling in the week, it looks like a few breweries are taking inspiration from the classic Irish stout style, but I'm sure they'll be big twists!

Breweries announced so far include Thornbridge, Abbeydale (who celebrate their

20th anniversary in 2016) and True North Brew Co (who are collaborating with Manchester breweries BlackJack and Runaway). They'll be lots of Tap Takeovers and Meet the Brewers going on around the city during Sheffield Beer Week. Exit 33 and Emmanu-ales will be joining forces to host an event at Exit 33 tap The Harlequin. Stancill and The Red Deer, on Pitt Street, are planning a joint event to build on last year's.

They'll be lots of events in the city centre AND the beery suburbs in venues such as Picture House Social, The Broadfield, Hop Hideout, New Barrack Tavern, The Hillsborough Hotel and many more venues. Let's raise a glass to #SheffBeerWeek!

YOUR CAMERA



CALLING ALL MEMBERS


By now you should have received an email asking you to complete a short survey, as part of our plan to increase membership involvement during 2016. If you haven't yet completed it, don't forget the deadline is 15th February and all entries will qualify for a prize draw to win 12 bottles of craft beer. If you aren't

on our email list you should have received a paper copy of the survey with your Pub Of The Year forms.

Please contact us as soon as possible if you haven't received either the email or the form.

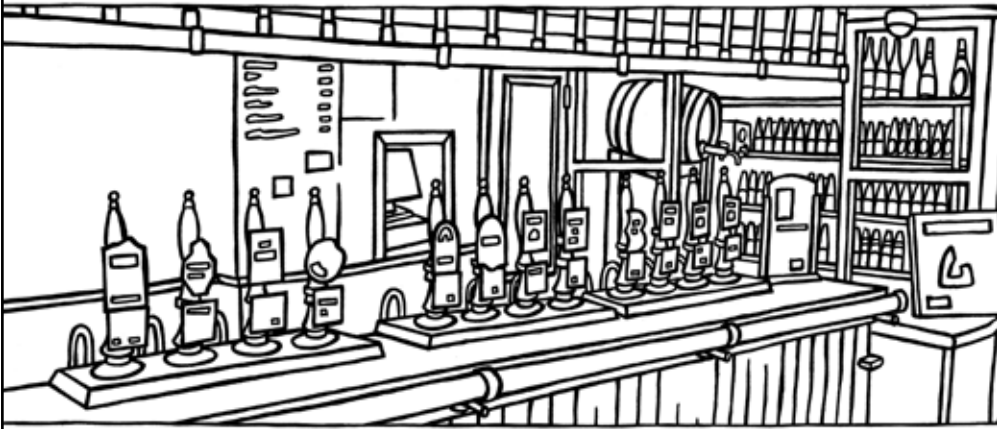
The 12 bottles of beer have been donated by our friends at Hop Hideout who have selected 12 top quality craft beers showcasing the best in modern brewing. Based on Abbeydale Road in Sheffield, (next to The Broadfield) Hop Hideout is an excellent bottle shop which also features 2 draught pumps for drinking on the premises.

Visit the hophideout.co.uk for more details of their range of world beers.




THE DEVONSHIRE CAT
www.devonshirecat.co.uk

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Sheffield,
S1 4HG
0114 279 6700
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Feb 2nd - Charity Quiz for St Luke's Hospice Tuesday - 6.30pm
Feb 14th - Valentines Day 2016 - 2/3 course set menu - see website for details
March 3rd - Lost Industry Brewery launch and Tap takeover - 7.30pm
Early March (Date TBC) - Loch Ness Brewery Meet the Brewer and Beer tasting.
March 14th - 19th Sheffield Beer week - Abbeydale Beer tasting and Introduction to beer workshops





Blue Bee

2016 has begun and at Blue Bee we continue to produce a range of brand new beers, starting with a couple of single hopped IPAs. First up is **Rakau IPA** 5.0% using New Zealand Rakau hops which impart passion fruit, pine needle and tropical fruit flavours. Secondly is **Columbus IPA** 5.0%, Columbus is a hop we use quite a lot for bittering our beers due to its' high alpha acid content. Therefore this IPA will be bitter in taste leading to citrus and sherbet flavours. On top the single hopped IPAs we also have a black IPA: **Into the Void** 6.0% combining Motueka and Columbus hops to give citrus fruit flavours backed up with complex roast malt flavours.

If it is something a little weaker you are after we put our left over Mosaic

and Galaxy hops to good use to create **Trans Pacific Pale** 3.7%. These two fantastic hops along with a touch of Rakau have produced a great session pale with big a tropical fruit flavour and a dry lingering finish. As well as this we have produced a beer with a blend of five malt varieties to give a deep ruby colour along with plenty of Southern Hemisphere hops to give a fruity hop flavour to create **Oceanic Red** 4.7%.

Over the next couple of months we have a few extra specials beers in the pipeline including a milk coffee stout, an IPA with the addition of mangos and something showcasing the new and excellent Equinox hops. So watch this space!

Josh Jepson



Acorn

Things have been quite hectic down in Wombwell over a very busy Festive period and there's been little let up in the early part of 2016.

January saw the return of our ever popular **Winter Pale Ale** a 4.5% pale golden ale with citrus and grapefruit aroma with a good bitterness. This was complemented by the deep ruby **Kashmir** also 4.5%. A crisp, spicy ale with a malty taste and bitter fruit finish.

As February approaches we will be busy brewing **Drop Kick**, a 4% pale beer to celebrate the Rugby 6 Nations Tournament and ever hopeful that the England will produce a better performance than in last year's Rugby World Cup! Also in February **Requiem** is a rich malty premium bitter with predominately spicy, earthy overtones. This one's a Steve Bunting recipe and brew, but clearly creating fantastic beers isn't quite exciting enough for Steve as the intrepid adventurer is off on an African Safari this February. It'll be interesting to see what beer ideas he comes back with after this next trip.

Steve being away will give the opportunity for Bruce to get a few more brews in, along with a couple of the other lads, and who knows we may see the maestro himself – Mr Hughes get-

ting his wellies back on to create a gyle or two.



Acorn's Brewery Tap – The Old No 7 in Barnsley closed its' doors for a few days during January for the builders to come in and carry out some upgrading work to the facilities – in other words 'New Loos for the New Year'. At the same time we took the opportunity to refresh some of the décor, but not too much, as some of our regulars didn't want us to go and 'spoil' the old place by making too many changes.

Finally back to the beer – We've been really pleased with the most recent series of single German hopped IPA's with the Mandarin and Hallertau Blanc proving really popular and we've great expectations for the **Polaris**.

All in all a really good start to 2016.





Steel City

A quiet autumn and winter at Steel City, mainly due to Dave spending a big chunk of it in America (he may even get round to writing an article for Beer Matters...) and the far east. Available now in bottles is **War Pigs**, an imperial-strength version of *Craven'd Ale* oat milk stout.

First collaborations of the new year formed a 'brew sandwich'! On Friday Dave headed to The Dronfield Arms to mash in a kettle-sour with Edd at Hopjacker, then on Saturday to Raw to brew an 'xtreme' twist for both brewers, then on Sunday it was back to Dronfield to boil and ferment the sour...

The Raw brew **Abandon All Hop Ye Who Enter Here** features no hops! Instead, bitterness and flavour are derived from yarrow, orange peel, lemongrass, nettle and camomile. Dark brown in colour and distinctly floral in flavour, this is like no Raw or Steel City beer you've ever tried.

The Hopjacker brew **End of Days** is a varia-

tion on a Kentucky Common, itself an almost extinct beer style. The mash contained Chateau Biscuit malt and Flaked Maize, so far so traditional... However while traditionally Kentucky Commons were 'slightly' sour, End of Days was left to sour over the weekend with live yogurt, reaching a pre-boil acidity of pH 3.6 (IBUs are so 2012, it's all about the pH now...). Bitterness was kept low as is traditional for the style but not the brewers! Finally a big (and untraditional!) flame-out charge of Simcoe, Mosaic and Cascade were added. Early tasting notes suggest a slightly toasty note from the Biscuit malt, huge hop flavour and a strong sour backbone. Hopefully a small batch of the brew will be secondary-fermented with *Brettanomyces* for a further twist.

The next collaboration is away again at Hopcraft, and will be the third Insult to History for both brewers, possibly a black steam beer.

Dave Szwejkowski





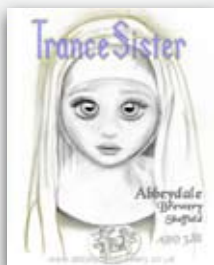
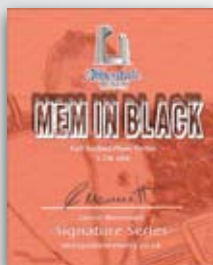
Hopjacker

It's been a busy few months for us at Hopjacker, as well as perfecting our four core beers, we've started a run of specials. A 4.6% brown ale with fresh ginger, dubbed **Snake Oil** and a 6% black IPA with Sorachi Ace hops, brewed in honour of Lemmy from Motörhead and available in both cask and ecokeg being the first to be released.

As I'm writing this we are in the process of mashing in for our first collaboration. We're brewing with Steel City Brewery and revisiting a forgotten style, a Kentucky Common, though as you might expect our version will be somewhat more hoppy than would be historically accurate!

You can find our beers in fine pubs around Sheffield and Chesterfield, and of course at Dronfield CAMRAs Winter Pub Of the Season, the Dronfield Arms!

Edd



Abbeydale

Happy New Year! Well 2016 came around rather quickly, and hopefully you have been participating in #Tryanuary rather than Dry January, but regardless, February will give you plenty more opportunities to try new beers! More on those later...



We would like to welcome our newest member of our sales team, Janie Hamilton, to Abbeydale and she is settling in very well! Those of you in the trade will get to know Janie well as she is going to be out and about on the road the majority of the time!

If you fancy joining us and working for the brewery (as long as you are reading this before

February 12th!), we are looking for a new brewer! Dave Kerr, who many of you may know, has moved on to Northern Monk in Leeds, and although sorry to see him go, we thank him for all his hard work, and wish him well for the future! All details regarding the job are available on our website (abbeydale-brewery.co.uk).

Hopefully many of you have made the journey up to see the new and improved Rising Sun, with the extra floor space and brand new kitchen and toilets installed. We look forward to seeing you up there soon!

So as promised, back to the beer!

San Jose is the newest offering in our Lost Treasure series, expect big bold hop flavours with plenty of citrus and tropical fruit. This bountiful pale beer weighs in at 4.3%.

Mem in Black - another in our Signature series this time featuring our very own Jamie Memmott, who has fashioned this robust plum porter at 5.2% With plenty of real plums gone into the brew, expect deep

rich fruit flavours with a nice dark malt backbone.

"Look into my eyes, do not around the eyes..." - a return of possibly one of our most scary pump clips, **Trance Sister** is a crackling little session pale ale at only 3.8% but has plenty about itself with its trio of American hops.

We are also releasing a three-way collaboration that we are very excited about! We have got together with Brewdog Sheffield and the Skull and Bones Boys Club (a Sheffield clothing company) to make a very exciting beer indeed! However, we are keeping things under wraps for now, but expect a mid Feb launch at Brewdog on keg, and also available on cask at other reputable pubs in and around Sheffield!

We should be rustling up a new British hopped beer in our Albion series, plus a brand new Dr Morton's beer called **Alphabetti Forghetti** with recipes being concocted as we speak!

Until next month, cheers and beers

Robin Baker



Neepsend Brew Co.

After a hectic first six months we are looking forward to an exciting 2016 here at Neepsend Brew Co. Since we started brewing in June we have produced fourteen different beers and are starting to settle on a core range of our 4.0% Blonde, 5.2% Stout, a 5.0% IPA with a changing selection of hops and a couple of pale and hoppy specials around 4.2-4.5%. We also brewed Hokkaido IPA - a 5.6% IPA dry hopped with Sorachi Ace - which has been well received and there are plans for some further stronger and more experimental brews.

We were delighted and very flattered to be named as 'brewery of the year' for 2015 by local bloggers, the Two Beer Geeks. We are a work in progress but are very happy with the start we've made and have got big plans for 2016. Watch out for a Neepsend presence at Sheffield Food Festival in May as part of the Sheffield Breweries Cooperative and a brewery showcase at the Sheaf View during Sheffield Beer Week in March.

Exit 33

A new Sheffield beer is born

Being the CAMRA brewery liaison officer for Exit 33 Brewing I jumped at the chance when I was asked to help brew a brand new beer with them. I've home brewed before but never on a commercial scale. For those of you who don't know Exit 33 Brewing started life in Sheffield in 2008 as the Brew Company. They recently moved to larger premises and rebranded and I was cordially invited along to witness the birth of a new seasonal beer, a porter called **Pitch Black**.

The founder of Exit 33 Pete Roberts explained the idea behind the porter recipe 'we wanted to brew a rich flavoursome dark beer for the cold dark nights ahead. We love hop forward pale ales but we also like dark malt bombs and we wanted this porter to have moderate strength, a medium body and high drinkability' To do this they had selected special

ist malts from Bamberg in Germany. With a base of English malt these specialty grains add to the complex malt profile. It will have none of the astringent roasted flavour associated with some porters and will be smooth and mellow but with a great combination of malt flavours.



Our brew day started on a dark early morning mashing the grains with water into the mash tun. Soon the smell of steamy malt filled the cold brew house and after an hour the black wort was transferring into the copper ready to boil. I then had the task of digging the spent grains out of the mash tun ready for the farmer to collect for animal feed.

I added Northern brewery hops to the boil to balance the porter with a soft bitterness and after a one-hour boil the wort was transferred to a fermenter and the yeast pitched.

There's a lot of hard work involved in brewing but Pete and Dean made the day fun and informative. I taste tested the dark wort and it was sweet and moorish so I can't wait for the finished beer which will be on sale from the end of January.

Andy Marsh

Brewery Liaison Officer



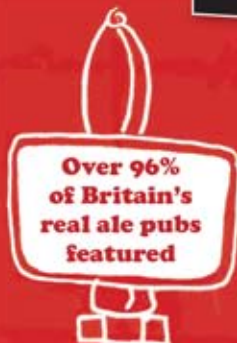
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Thornbridge

KMF Pale Ale aids Cumbrian Flood Relief

In November we became one of the sponsors of Kendal Mountain Festival, a world class event that 'sets the standard as an innovative, inclusive and creative celebration of everything outdoors'. We wanted to work with the festival as we felt they shared many of our values, striving for quality and fun whilst being inspired by the outdoors environment that we are blessed to work in.

To celebrate the partnership we brewed **KMF** a 4.8% Pale Ale, brewed with big American hops that entices with Grapefruit and Mandarin aromas before exploding with tropical fruit flavour. The beer was a big hit at the festival on draft and in bottle.

We have been donating an amount from the sale of each keg and bottle to the

Kendal Mountain Festival charity funds, however in light of recent suffering facing people in the area due to the flooding we will now be doubling our donations from each keg and bottle sold direct from the brewery and from selected Booths stores from which it will soon be available. We hope this donation goes a little way to helping people at this time in Kendal and the surrounding area.

Love in a Beer Bottle

When we launched our strawberry beer **I Love You Will U Marry Me** in 2015 there was always the possibility that someone might seize the opportunity and use the beer to really make that proposal.

So we were delighted when Sinead O'Connor contacted us to say that her fiancé Ian Batterbee had

done just that by proposing with a bottle of the beer on Christmas Day. Sinead says it was really appropriate to make the proposal with beer as the couple as beer lovers had met in a pub in Didsbury.



The wedding – including a selection of great beers – is now being planned for 2017. The proposal took place at Marsden Waterfall in West Yorkshire on Christmas morning where the couple regularly walk their dog. "It wasn't a surprise to walk there on the

morning" says Sinead "but opening my final present and reading the label was a fantastic surprise".

I Love You Will U Marry Me was launched in June 2015.

The beer was brewed to support S1 Artspace's ambitions to create a major new cultural venue at Park Hill for Sheffield, funds raised from the sale of the beer will go towards this development. The beer's name originates from a marriage proposal when the words 'I Love You Will U Marry Me' were painted onto a Street Bridge at Park Hill, this urban romantic gesture has since become famous throughout the city.

This is a fruit beer absolutely packed with fresh strawberries. It has been very carefully brewed so as to not overwhelm the palate with sweetness and create a balanced taste.

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Sheffield Brewery Company

Steel yourself... something's brewing at the Sheffield Brewery Company!

This has been our catchphrase from the start: it was ten years ago this February, when Pete, Tim and Eddy, the founders of The Sheffield Brewery Company, met in the Gardeners Rest and hatched a plan to set up a micro-brewery in part of the historic Albyn Works in Neepsend.

By June the company was formed and work well and truly underway to establish the brewery and get the first mash on. Test brews were released: First Brew, Second Brew, Third Brew and Fourth Brew and our original core range of Five Rivers, Crucible Best, Seven Hills and Blanco Blonde was developed. As time

moved on we added our delicious Sheffield Porter and Sheffield Stout as well as monthly specials including the original Tramlines ale and more recently, in conjunction with the castings giant, Forgemasters Ale.

The Sheffield Brewery Co. opened for brewery tours in March 2007 and at the time it was one of only a handful of breweries in Sheffield.

The ensuing decade, both in terms of the Sheffield city-region's real cask and "craft" ale growth and those who passionately consume it, has been, to say the least, a real testament to the quality of ales produced in this region. Real ale has become a game-changer as the now 18-plus breweries in this region will attest.

It's not all been plain sailing! We've certainly been up and down all Seven Hills (and floods), but we've continued with our desire to brew real ales using traditional ingredients and fervently develop a range of excellent quality real ales. All of our core range and a few specials have won awards regionally and we've been delighted with the feedback we've had from pub customers, landlords and the trade generally.

It's been a pretty fantastic ten years — thanks almost entirely to you, The Sheffield Brewery Co. faithful. As was always our desire, we set-up our own Beer Club and have held regular last Friday of the Month events since (next event is Jan 29th) and we've plans to celebrate

our 10th Anniversary in Summer.

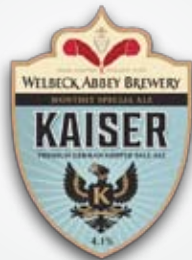
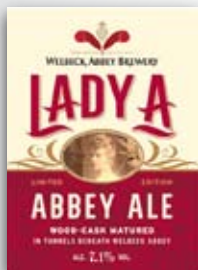
To kick off the celebrations we're excited to be launching our new website (launch 1st Feb) and re-designed pump clip branding.

We're also producing a new Seasonal and Special range called "Ten of the Best" to celebrate all matter of things bloody wonderful about this region. No. 1 will be an IPA "Being Philanthropicale".

Lookout for more in the series which we'll be releasing at the end of each month and details will be on sheffieldbrewery.com.

Thank you and we look forward to the next 10 years of continuing to brew the hallmark of a perfect pint!

Pete Rawlinson



Welbeck Abbey

Firstly the team at Welbeck would like to wish all our supporters a very Happy New Year. We couldn't continue if it wasn't for those who do therefore we wish you all a prosperous and happy 2016.

It's already shaping up to be a busy one here at the brewery and there are plenty of plans afoot and treats in-store. We're currently in the process of sampling and racking our second batch of *Lady A*, an abbey dubbel-style ale which is currently wood-cask maturing in the tunnels under Welbeck Abbey itself. It's a fine libation full of dry wood tannin, rich abbey yeast and red fruits. Imagine a vastly ramped up, imperial strength *Red Feather* and you may be getting close. Some of you were lucky enough to get your hands on the first batch we released. Keep your eyes peeled on Twitter and Facebook for announcement of the release of the second batch.

Our newest venture Portland House, based on Ecclesall Road in Sheffield has settled into its surrounds nicely and the pub is preparing to

start promoting tasting evenings in the very near future. It's a lovely place to sit and watch the world go by (with a tasty beverage in hand) so drop in and say hello if you find yourself in the area.

Our January Specials are out now so look out for brewery favourite: *Kaiser*, a 4.1% lager-style pale brewed with German hops for an authentic herbal aroma and cereal malt tones. It's crisp, dry and refreshing- just what you need to kick off a new year! Our other Monthly Special for January is *Seven Sisters* pale ale at 4.2%. It has a refreshing lemon barley citrus flavour, giving way to light bitterness. It was brewed to celebrate a medieval oak tree on the estate, which sprung seven trunks- known locally as the Seven Sisters. February specials are also planned and the hugely successful *Savoy Hill* (USA pale) and *Firehouse Red* (hoppy red rye) will be making a return.

Finally we have a few staff announcements at the brewery. Some of you may be aware that Head Brewer, General Manager and (brewery) Mother

Goose- Claire is expecting her first child. Claire is now on maternity leave for 6 months and we wish her and husband Tom well for the new arrival very soon. During this time please direct all enquiries to Hannah at the brewery who is Acting General Manager in Claire's place. Unfortunately we had to say goodbye to Assistant Brewer, Joe, as he moved on to an apprenticeship with a civil engineering firm in Sheffield. He will be missed however we wish Joe all the best in his new career. Some of you may now have met our new full-time Delivery Driver, Peter, who has settled into brewery life very well. Give him a wave if you see him on his rounds! Finally we welcome Tom Roe as Assistant Brewer. He is already enjoying learning to brew on a large scale after tinkering on his home brew kit.

So that's it for now folks, we would like to thank you all once more for your continued support throughout the last five years and wish you all well for the year ahead.

Hannah Bolton

Hillsborough Hotel

The Hillsborough Hotel will be holding an alternative Burns Society Scottish beer festival from 4th to 7th February, featuring up to 18 beers from a range of Scottish breweries. Alternative Burns grew out of a group of ex-pat scots who wanted to celebrate the great poet in a slightly alternative way, and have used the occasion to raise money for local charities over the years. At the festival 20 pence from each pint sold will be going our nominated charity, which will be advertised during the weekend. A festival menu will be available, showcasing some of Scotland's finest produce and including, of course, Haggis, Neeps & Tatties.

We will also be showcasing a range of Scottish Gins, Vodkas and Malt Whiskies which will be available over the weekend. Live music will be provided on Saturday night by some of the members of Hekety.

The Hillsborough Hotel is on the Blue & Yellow tram route, right next to the Langsett Road/Primrose View tramstop.



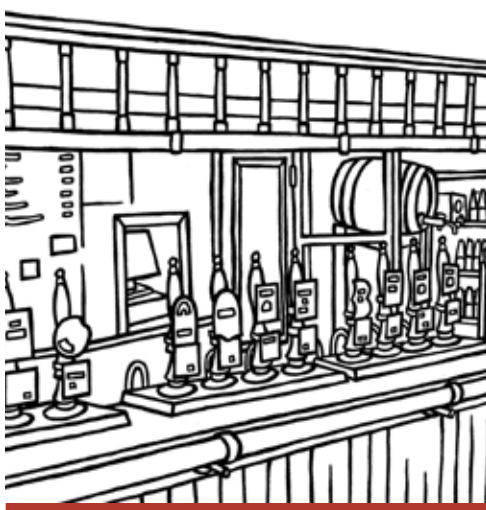
Closed Shop Commonsides

On Wednesday 17th February from 8pm the Closed Shop on Commonsides will be celebrating it's 3rd Birthday under the stewardship of Reet Ale Pubs. Join Andy, Christie and the team for a fun night of celebration that is bound to include cake, hats, games and much more fun and birthday surprises.

The pub serves 8 hand pulled ales, with Blue Bee Brewery Reet Pale being a permanent fixture, with the other 7 pumps rotating through a range of local, regional and national beers, with a mix of styles and strengths to suit all ale enthusiasts.

Alongside the selection of beer is a renowned gin list, a great whisky selection and much more.

Follow our Twitter (@TheClosedShop and @ClosedShopChef) and Facebook (/TheClosedShop) for more party details. Or for more general information why not visit our website (theclosedshopshffield.co.uk). We hope you can join us to celebrate the start of our fourth year on Commonsides.



Devonshire Cat

After a whirlwind December as the new General manager at the Devonshire Cat I am keen to make this the place to be for all things beer related throughout 2016.

Having already added 70 new Items to our bottle and can selection (among others we now offer 9 different Gluten free beers). I would like you to be able to come and sample them not only with us, The Dev Cat Team but also with the brewers that make them. Lets really get our geek on and talk about everything from the malt base, hop profile and yeast strains to simply wether or not you think it tastes good.

Upcoming events in February include a charity quiz in aid of St Luke's Hospice 02/02/2016 at 6.30pm. A lovingly prepared 2/3 course set menu for Valentines day courtesy of our new Head Chef Andy Mason. (See website for details). March is set to be action packed on the beer

front from the very start On Tuesday 03/03/2015 we are pleased to host a tap takeover and brewery launch party for our friends at Lost Industry Brewing (the new kids on the block in the Sheffield beer scene who have just started brewing at their site in Hillsborough).

If you haven't been living under a rock for the last few months you will know that Sheffield beer week runs from Monday 14/03/2016! Once again Sheffield plays host to The SIBA X festival during that time as such brewers from all over the globe will converge on our fair city. We will be running workshops throughout the week showcasing Abbeydale beers and giving an introduction to beer tasting. There will be drop in question and answer sessions with both myself and some of the Abbeydale team keep an eye on the website and our twitter feed for more info in the near future.

Inn Brief

Hartlepool based Camerons Brewery has acquired the **Old Monk**. This City Centre venue is the company's 16th managed operation and its first in Sheffield.

The **Monsal Head Hotel** including their Stables Bar has a new manager, Danny, who is looking to reinvigorate the beer offering there. Look out for beer festivals planned for the future.

The **Grafton Hotel** in Work-sop is holding a beer festival from 8th to 10th July.

Changes are afoot at the **Castle Inn**, Bradway. By the time you read this it will have closed down for Enterprise Inns to refurbish, with the new leaseholders moving in soon. The new management are chefs Jack Baker and Jack Windsor, who have left BrewKitchen to start their own gastropub venture, hopefully they have the vision to make the Castle a success again.

The **Noah's Ark** in Crookes has reopened.

Planning permission has been applied for to convert a shop unit in Broomhill on Glossop Road into a micropub.

OUR BEERS



Five Rivers
Light and hoppy
session ale 3.8%
GOLD
MAGNA 2013



Sheffield Porter
Darkly delicious
porter 4.4%
GOLD
MAGNA 2011



Crucible Best
Complex, dark
best bitter 3.8%
BRONZE SILVER
MAGNA 2014,13



Blanco Blonde
Lager-style
refreshing
ale 4.2%
SILVER
OAKWOOD 2010



Forgemasters
Robust, citrusy
golden ale 4.8%
BRONZE
MAGNA 2014

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



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

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

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www.sheffieldbrewery.com



Dove & Rainbow

The Dove & Rainbow has a new geeky games night on a Monday, with a range of old skool consuls to play on, and Guitar Hero live on stage! And every other Tuesday there's Nat's Open Mic/Jam night.

You'll find regular live music, courtesy mainly of the local Riffids Bands, most Fridays from 12 Feb onwards, as well as other odds and ends that appear on the calendar from time to time. There is also a Fundraiser for the British Heart Foundation on Friday 5th Feb. For regular updates on what is happening, like or visit "Dove and Rainbow" on Facebook.

The pub doesn't have a separate function room, but is happy to book out the stage seating area, or smaller tables for birthdays etc, whenever it is free. Just message Dove and Rainbow on Facebook if you want to book a birthday or other celebration, however large or small (it's free of charge!), and

you'll also get a bottle of bubbly, and drinks offers and a free round of shots for the whole group.

There are 6 handpulls, as well as 3 bag-in-box Westons ciders, and the permanent ales are Hobgoblin and Easy Rider, with regular appearances from the likes of Trooper, Doom Bar, Moonshine, Blond Witch, Ghost ship, and Blue Bee Stout, along with a spattering of the wierd and wonderfully named ales that appear on the guest rotations.

Dawn and her team have been there over 9 years now, so if you've not been in for a while, don't forget they are hidden away on Hartshead Square, at the end of Campo Lane. Just off the beaten track, but only yards from Castle Square (behind the bankers Draft), ideally suited for pre and post gigs drinkies if you are going to events at the O2 Academy or Arena, or even just a quick half while waiting for you bus!



The Railway Bramall Lane

The Railway pub has been taken on by my family, with myself instated as the licensee. This is our first establishment, but we have been in the industry for over 50 years. Our main business is supplying equipment to the licensed trade, i.e. pool tables, jukeboxes, quiz machines etc. so as you can imagine running our own place has been something often talked about over the years, and with my recent inclusion into the family business we now have the man power to undertake the venture.

We had been looking for a suitable pub for a few months, asking around our sites for info on anywhere that may become available. When the owners of the Railway, a long time customer of ours, came to us and offered the pub free of tie it seemed the perfect opportunity, the previous landlord had finally called it a day after many years in the business.

The building needed a fair bit of work but after a lick of paint - inside and out - a new roof, plenty of woodwork and a complete overhaul of the cellar and bar - including new equipment throughout - we are happy to say we now have a range of draught beer and cider, including craft lager,

a range of over 30 bottles from around the world, several wines, loads of whisky (another hobby of mine - along with the ale), and most importantly five real ale pumps constantly rotating some of the city and regions best ales.

We had a slow start as the pub has never offered real ale or bottles and has shifted quite dramatically from the previous 'football pub' setup, but as word of what we're trying to do here has spread more and more Sheffielders are seeking us out for a pint. We've had a great reception from the locals and we are already starting to see the real ales outselling the lagers, something I expected to take well over six months! The pub is really starting to buzz, especially at weekends, and we're looking forward to our time here.

Our next move is to introduce a selection of real cider and to get a weekly quiz up and running plus some tasting nights, where you can sample some of the more unusual bottles that we have collected on our travels across the continent (we've got some great bottles in from Molenbeek at the moment that I'm really looking forward to sharing) - the end of January being our target for all.

CAMRA National Pub of the Year 2008/09
Sheffield and Yorkshire Pub of the Year 2014

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QUIZ

LIVE MUSIC

APRIL 9TH

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MAY 14TH

THE BASEMENT NORTHERN SOUL

SOUL AND MOTOWN

JUNE 11TH

TOM KILNER BAND

BLUES TRIO

AUGUST 6TH

M&J BLUES

FATHER & SON DUO

FOLK MUSIC

2ND SUNDAY OF THE MONTH

HOSTED BY

JIM McDONALD AND DAVE

4TH SUNDAY OF THE MONTH

HOSTED BY GREAT MUSICIANS SUCH AS

PATRICK WALKER CHRIS MCMAHON SHAUN HUTCH

8-ISH START



★ Pub of the Month February 2016 ★ Hallamshire House

Commonside is one of those classic Sheffield locations that stick in the mind as somewhere unique, especially as a beer drinker. You alight the number 95 bus on the crest of the Barber Road hill, outside the Dram Shop off-licence and New Cod on the Block fish & chip shop. If you are my age you nod at PA Jewellery (Old Bank, Commonside, Walkley) remembering how often their adverts and sponsorship were on Radio Hallam and walk up Commonsides where two good pubs are opposite one another. You wonder why you don't make the effort a little more often.

The Hallamshire House is one of those pubs. It is a Sheffield classic multi-room pub and when the long serving licensee retired the lease was taken over by Thornbridge Brewery. A refurbishment took place that gave the pub a more clean, smart and modern look without losing the classic character that people loved about the pub. The two snug like rooms at the front of

the pub are still present and correct, as is the big back room with the full size snooker table - one of the few still left in Sheffield pubs - along with the lounge.

There is also now a fairly unique smokers room downstairs - an undercroft area with sofas and tables, which extends out into a small beer garden area at the rear.

Whatever type of pub you love, there is probably a room for you!

Meanwhile at the bar, managers Tom & Becky Ashfield and their team present a selection of craft beers across all the formats - cask real ales, keg, bottle and can; mainly from Thornbridge but complimented by interesting guests - always kept to a high standard. You can be alerted to exciting new beers appearing on the bar by following the pub on Twitter - @HallamshireHaus.

Bar snacks are available in the form of pork pies, sausage rolls and scotch eggs.

On the entertainment front, there is a monthly blues club, regular quiz nights and other special events. Otherwise it is just great beer served in a nice chilled out pub.

Join us for the award presentation evening, we'll be there from about 8pm on Tuesday 9th February.

The Hallamshire House is open Monday to Wednesday 4pm to 11:30pm, Thursday noon to 11:30pm, Friday & Saturday noon to 12:30am and Sunday noon to 11:30pm. Website: www.myhallamshire.co.uk.



★ Dronfield Pub of the Year 2015 ★ Miners Arms, Hundall

The Miners Arms in Hundall, Derbyshire has been voted the Dronfield CAM-RA pub of the year.

Situated in a picturesque hamlet between Apperknowle & Unstone, The Miners Arms is a traditional, friendly and welcoming country pub with a pool table, Sky Sports, a conservatory and views over the Derbyshire countryside. 5 cask ales are available, showcasing beers from a number of top UK breweries.

The pub is run by Lauren

White who has previously worked as bar manager at the Tickled Trout in Barlow and Travellers Rest in Apperknowle. The Miners Arms is a dog friendly pub that is well worth a stroll up the hill to. It can also be reached via TM Travel route 14 from Dronfield to Chesterfield, which runs once every 2 hours Monday to Saturday daytime.

Congratulations to Lauren and the team at the Miners Arms!

Tom Sturgess





★ Dronfield Pub of the Season ★ Dronfield Arms

The Dronfield Arms on Chesterfield Road, Dronfield has been voted Dronfield & District CAMRA winter pub of the season.

Formerly the Old Sidings, this pub in the centre of Dronfield reopened as a free house in 2011 and has become a popular local favourite. In October 2015 the Dronfield Arms opened their own micro brewery, called HopJacker, who are making waves with

their modern, hop-forward ales. Visitors to the Dronfield Arms can watch pub manager and brewer Edd Entwistle brewing in the cellar through a section of glass flooring.

In addition to a strong cask ale range, the Dronfield Arms also has bar snacks and a very good outdoor area.

Tom Sturgess

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Web:

www.thejunctionpubcastleford.com

Events:

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fantastic live music
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Vote for Sheffield PotY!

The Sheffield & District Pub of the Year competition has now begun. Out of all the pubs in our branch area that have either won a pub of the month award over the last year or got a listing in the current Good Beer Guide we choose an overall winner.

The selection process is two part.

The first part is where ALL our local members are invited to vote for which pubs they think are best. Voting forms will be sent out along with a branch AGM invite very soon - by email to those we have email addresses for, by post to the rest. (You can check we have your correct contact details by logging in to the members section of www.camra.org.uk). The members vote forms a shortlist of likely winners.

The second part is our team of judging volunteers visit the pubs on the shortlist, one at a time, and score the pubs on a variety of criteria - the same

criteria used for the national competition. The number one criteria is the availability and consistent quality of the real ale. Other things considered are atmosphere, decor, welcome & service, clientele mix, value for money, cleanliness and sympathy with CAMRA's aims.

we make two awards - a Sheffield Pub of the Year for pubs within the City boundaries - this winner gets put forward into the Yorkshire competition - and District Pub of the year for pubs in the Derbyshire part of our branch which goes forward into the Derbyshire competition. Winners of the county competition are then in the national competition.

Our winners in recent years include the Kelham Island Tavern, Shakespeare's on Gibraltar Street and the Anglers Rest in Millers Dale.

We will announce the winner of the 2016 competition at or before the branch AGM on 5th April.

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

Beer House

Hunters Bar (bus 65, 81, 82, 83, 88, 272)

Museum

City Centre

New Inn

Gleadless (bus 51)

Old Queens Head

City Centre

Yorkshire Bridge Inn

Bamford (bus 273, 274)

Buses and Trams

South Yorkshire:

Travel Line 01709 51 51 51

www.travelsouthyorkshire.com

Derbyshire

www.derbysbust.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

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sheffieldcamra.org.uk



The Porter Cottage, Sharrow Vale – Sheffield Pub of the Month, December 2015



The Three Tuns, Sheffield – January Pub of the Month

Award presentations

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YORKSHIRE FAMILY OPEN BREWPUB IN CYPRUS

CYPRUS REAL ALE MICRO-BREWERY GETS THE FINAL GO-AHEAD!

The Yorkshire family owners of the Paphos-based Aphrodite's Rock Microbrewery & Brewpub, the first licensed microbrewery in Cyprus, tell CAMRA the incredible story of how they overcame years of the former administration's rampant bureaucracy to start their brewery.

Why Did You Decide to Start a Microbrewery in Cyprus?

William Ginn, 'Bill', said, "I'm a Chartered Engineer in the oil industry and have travelled all my life. We wanted to start a family business and saw real potential to establish a microbrewery in beautiful Paphos where we had happily settled along with many other British expatriates.

Melanie, our daughter, studied in Sunderland as one of a growing band of British women brewers. Then, in 2010, we prepared a full business plan for CIPA, the Cyprus Investment Promotion Agency, who agreed to assist us. We didn't enter into this lightly nor, knowing Cyprus, did we expect things

to be easy but no market research, business plan or MBA could have prepared us for the government nightmare to follow..."

What Were the Problems You Encountered in Cyprus?

"We found an old defunct winery in a lush green valley in the hills above Paphos. The size was perfect plus it was full of charm and character with all permits as a 'winery'. CIPA said the 'Change of Use' application to 'brewery', "...should be straightforward". It was, however, Easter 2012, eighteen months of continuous and largely unnecessary work later, before our thick dossier of documentation was complete. We were assured all was in order and we "...should receive the Permit to Brew in a week". Imagine our shock on receiving notification from Nicosia not with our promised Permit to Brew but with further demands, then further and then still further unreasonable and, often, impossible demands.

It must be said that Jean, my wife, and I were treated very badly during these years and our health undoubtedly suffered. It

turned out that CIPA was, in fact, powerless to help. It almost felt as if there was a deliberate attempt by the government to drive us out of Cyprus for some reason!

We persevered and met all demands making it clear we would not just meekly go away. Customs & Excise then dropped their bombshell, never previously mentioned, that should we ever receive a Permit to Brew we must pay a €51,000 bond and have a full-time Inspector on our premises whose salary and all expenses could be to our account. The cost could be well over €100,000pa; a crippling sum for a small family business."

To Brussels and the European Parliament...

Bill said "With no options left to us, and feeling very alone, we took this to the European Parliament in Brussels with the support of our former Yorkshire MEPs." Questions put to the European Commission in 2012, were:

"Will the Commission investigate whether the difficulties and very long delays experienced by Aphrodite's Rock Brewing Company in its attempts to open for business in Cyprus are a function of:

iff trading barriers

- The Cypriot authorities manipulating regulations to prevent or discourage competition
- Tacit and potentially illegal bureaucratic connivance in favour of existing Cypriot business

And, whether the brewing sector in Cyprus is operating in accordance with the requirements of all relevant aspects of EU law"

"After nearly four years of struggles our Permit to Brew was finally granted with the resident Inspector and bond requirements dropped."

Bill said, "After all those years of Cyprus bureaucracy, I nearly called our Irish Red Ale 'Red Tape!'" He added, "Finally, however, we can say that a holiday in the 'Med' no longer condemns CAMRA real ale drinkers to long days of bland, commercial lagers. Cheap flights and low cost accommodation make even a long weekend break possible so come to our little oasis in Paphos in 2016 and have a few great days with us!"

Aphrodite's Rock Microbrewery & Brewpub Today
"Aphrodite's Rock Microbrewery & Brewpub is

in a lovely old winery 15 minutes from Paphos surrounded by beautiful olive groves and grape vine terraces. You and your family can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and mulberry trees and also enjoy regular live entertainment staged for your pleasure. The kitchen offers delicious, great value-for-money meals plus authentic hand-stretched Italian pizzas baked-to-order in an Italian wood-fired oven. Portions are generous - come hungry, you won't leave that way!" Bill said.

Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Micro-

brewery & Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer, Melanie, and her team for tourists and residents alike. You can also join the highly popular, informative and complimentary Brewery Tour held every Monday to Friday after lunch. This is an idyllic and inexpensive Mediterranean venue for birthday parties, anniversaries and wedding receptions with all special arrangements made.

Aphrodite's Rock Microbrewery & Brewpub is regularly #1 in Tripadvisor "Top 100 Things to do in Paphos" with a Certificate of Excellence.

Holidaymakers visiting Paphos will enjoy a great, low-cost 'sun, sea & sand' holiday on golden beaches beside the crystal-clear Mediterranean Sea as well as experiencing some amazing historical sites in one of the safest overseas tourist destinations available in these troubled times.

The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended. Institutional problems continue for them but they say the support and solidarity shown by fellow CAMRA members, and friends & family, visiting them in Paphos is a great help. Our mission is to let it be seen



that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone but stand shoulder-to-shoulder with 200,000 CAMRA members. Support Aphrodite's Rock Microbrewery & Brewpub!



Festival Guide

February

Chesterfield CAMRA

Fri 5 – Sat 6 Feb

Chesterfield's annual winter beer festival at the Winding Wheel Theatre spread across three rooms - a great variety of beers in the main hall downstairs where there is also live music at evening sessions, upstairs in the smaller rooms are themed bars including one supplied exclusively by the Derbyshire Brewers Collective. Hot and cold food also available. The festival is open from 11am to 4pm (entry £5.50) and 6:30pm to 11pm (entry £6.50) with advance tickets advisable for evening sessions. The venue is a short walk from Chesterfield rail station or buses from Sheffield drop off just across the road (routes 43/44/50/50A/X17). www.chesterfield.camra.org.uk.

Hucknall

Fri 12 – Sun 14 Feb

60 cask beers, ciders and perries in the John Godber Centre just off Hucknall Market Place, 10 minutes walk from the tram stop and rail station. www.johngodbercentre.co.uk

CAMRA 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.

The festival is open 4pm to 11pm on the Wednesday and 11am to 11pm Thursday to Saturday. More info: www.nwaf.org.uk.

Bradford CAMRA

Thu 25 – Sat 27 Feb

Held at the Victoria Hall in Saltaire, a 2 minute walk from Saltaire rail station with 130+ real ales and ciders. www.bradfordcamra.org.uk.

March

Leicester CAMRA

Wed 9 – Sat 12 Mar

An ongoing favourite known for showcasing new beers along with the legendary curry stall. The venue is the Charotar Patidar Samaj. www.leicester.camra.org.uk.

SIBA BeerX

Wed 16 – Sat 19 Mar

SIBA is back at Ice Sheffield for their 2016 conference and festival of beer, the latter being a public event. It is

back to being a 4 day event with a rotating range of beers that have won SIBA awards, entertainment and street food. The festival is open from 6pm Wednesday and Thursday, 2pm Friday and midday Saturday. Entry tickets are £8 (£6 concessions – Forces/CAMRA/Student) in advance, more on the door. www.beerx.org.

Burton on Trent CAMRA

Thu 17 – Sat 19 Mar

Another classic long running festival, this is held at Burton's gothic town hall featuring around 120 real ales and 30 ciders/perries. For proper old skool entertainment visit Friday or Saturday lunchtime for a performance on the Wurlitzer Organ. The venue is a short walk from Burton station, on the Sheffield-Derby-Birmingham line. www.camra.org.uk.

Hope Valley Beer Festival (TBC)

Thu 24 – Mon 28 Mar

The Easter edition of the beer festival held at the Old Hall Inn at Hope over most bank holiday weekends where tents appear outside the pub featuring a range of real ales and ciders, music and food. Regular buses run past the pub from Sheffield on routes 272/273/274 or it is a 10 minute walk from Hope station (Sheffield-Manchester line). www.hopevalleybeerfestival.com.

April

North Leeds Charity

Fri 8 – Sun 10 Apr

This annual charity fundraiser organised by the local Roundhay Round Table organisation is now an established event, hosted in conjunction with North Leeds Cricket Club at the Homestead on Old Park Road (LS8 1JX), buses 12/13/13a). It is open 6pm-11pm Friday, 12pm-11pm Saturday and 12pm-6pm. Entry is £2 (free for members of CAMRA and SPBW) or a festival entry

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pack priced at £5 also includes a glass, programme and two beer tokens. The theme for the beer this year is Tykes versus Taffies and there will be 18 West Yorkshire beers and 18 Welsh beers on cask. There will also be a choice of ciders and live music to entertain.

northleedscharitybeerfestival.co.uk

Barnsley CAMRA Elsecar Heritage Railway 29 April – 2 May 2016

Another fixture now firmly established on the Barnsley calendar for the Mayday bank holiday weekend, a great range of beer and cider is served in a marquee in the railway yard. Outside is a food van and live music stage. Entry to the beer festival is free (a refundable glass deposit is required) and during the day train rides are available for the usual fare. www.barnsleycamra.org.uk.

May

Barrow Hill Rail Ale Festival Thu 19 – Sat 21 May

Over 250 real ales, craft keg beers, cider & perry, food, music and trains all in an old railway roundhouse that is still operational! A shuttle bus operates from Chesterfield station. Advance tickets advisable. www.railalefestival.com

June

Three Valleys Sat 4 Jun

This event just grows and grows – a great value day out filled with real ale, food and music hosted across a number of venues including town, suburban and rural pubs plus a brewery on a farm. Regular free buses run from Dronfield station to all the venues, hop on and off at the participating festival venues as you please. threevalleysfestival.org.uk.



The Angler's Rest

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Sheffield & District

Info and bookings:

Phill Wood (see committee section)

Branch meeting

8pm Tue 2 Feb

The regular monthly meeting open to all our members to catch up on what is happening in CAMRA, share pub, club and brewery news, influence decisions and enjoy a beer together!

The venue this month is the Dog & Partridge on Trippet Lane, Sheffield City Centre. Closest tram and bus stops are City Hall.

Pub of the Month

8pm Tue 9 Feb

Our members have voted the Halamshire House on Commons as the winner of our February Pub of the Month Award. Come along for a pint or two and see the award presented, from 8pm. Bus 95 stops close by.

Festival planning meeting

8pm Tue 16 Feb

We get together to form an organising committee and start work planning the 2016 event due to be held at Kelham Island Industrial Museum in October. If you would like to be involved then please come along to this meeting, the venue this month is Shakespeare's on Gibralter Street. Buses 31, 57, 81, 82, 85, 86.

Beer Matters distribution and committee meeting

8pm Tue 23 Feb

If you have signed up for a magazine delivery run, come along to the Rutland Arms on Brown Street, Sheffield City Centre, to collect your supply of the March issue and enjoy a beer with other distributors. Please ensure you check the number of copies you take are appropriate as we've struggled to get copies to every pub some months recently.

The committee meeting is also held at the same time in the upstairs room.

Branch meeting

8pm Tue 1 Mar

The regular monthly meeting open to all our members to catch up on what is happening in CAMRA, share pub, club and brewery news, influence decisions and enjoy a beer together!

The venue this month is TBC.

Dronfield & District

Info and bookings: Nick Wheat

(socials@dronfieldcamra.org.uk)

Winter Pub of the Season award presentation

Thu 28 Jan

Our members have voted the Dronfield Arms Pub of the Season. Join us for a pint or two as we present the certificate and enjoy the pub's celebrations!

Branch meeting

Tue 9 Feb

Local members are invited to come along and get involved with the branch, catch up on campaigning issues and share pub, club and brewery news - all over a pint or two. Cross Daggers in Coal Aston (bus 44).

Train trip to National Winter Ales Festival in Derby

Sat 20 Feb

Meet on the 11:15 from Dronfield, changing at Chesterfield for Derby (arriving 12:00, leaves Sheffield at 11:29) and attend CAMRA's National Winter Ales Festival at the College Roundhouse campus next to the station and featuring an excellent range of beers and ciders. We then have the option of visiting a few pubs in Derby before catching the train back. A return ticket is £11.30, admission for CAMRA members is £2 (plus £3 deposit on the glass).

Branch AGM

Tuesday 8th March

The formal legally required annual general meeting which will see Dronfield & District launch as a full independent branch and elect the committee for the year ahead. The usual monthly branch meeting is also incorporated. Pioneer Club in Dronfield.

The Committee

Andrew Cullen

Chairman
Beer Matters Editor
chairman@sheffieldcamra.org.uk

Louise Singleton

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

Kate Major

Secretary
Young Members Contact
secretary@sheffieldcamra.org.uk

Alan Gibbons

Pub of the Year and Good Beer
Guide coordinator
potm@sheffieldcamra.org.uk

Mark Boardley

Pubs Campaign Coordinator
pubscampaign@sheffieldcamra.org.uk

Paul Crofts

Press Officer
Pubs Database Officer
press@sheffieldcamra.org.uk

Dave Pickersgill

Pub Heritage
pubheritage@sheffieldcamra.org.uk

Phil Wood

Social Secretary
social@sheffieldcamra.org.uk

Rob Barwell

Dronfield Subbranch Chairman
chairman@dronfieldcamra.org.uk

CAMRA (National)

230 Hatfield Rd, St Albans, Herts, AL1 4LW
www.camra.org.uk
01727 867201

A Campaign

of Two Halves



Fair deal
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Pubs!

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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.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Direct Debit Non DD

Single Membership £24 ☐ £26 ☐
(UK & EU)

Joint Membership £29.50 ☐ £31.50 ☐
(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:

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To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder

Bank or Building Society Account Number

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Reference



**This Guarantee should be detached
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The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or an overpayment agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



Happy New Year from all at Thornbridge



The Greystones *The* Backroom



FEBRUARY

MONDAY 1ST // FREE

Open Mic/Acoustic

WEDNESDAY 3RD // £15

Tim O'Brien

THURSDAY 4TH // £14

Limehouse Lizzy

WAGONWHEEL WEEKEND

FRIDAY 5TH // 8PM // £6

**The Payroll Union +
The Fargo Railroad Co.
+ The Sopranistas**

SATURDAY 6TH // 3.15PM // £6

Neil McSweeney

SATURDAY 6TH // 8PM // £6

Roaming Son +

The Kitson Trio +

William Barstow

SUNDAY 7TH // 3.15PM // £5

Quiet Loner + Boss

Caine + E.R. Thorpe

SUNDAY 7TH // 8PM // £10

Rod Piccott + Mat Wale

WEDNESDAY 10TH // £17

John McCusker,

Mike McGoldrick &

John Doyle

THURSDAY 11TH // £12.50

**Gordie MacKeeman
& his Rhythm Boys**

FRIDAY 12TH // £13 ADVANCE

Oil Brown's RavenEye

SATURDAY 13TH // £12

**Steve Faulkner's
Magic Show**

MONDAY 15TH // FREE

Open Mic/Acoustic

THURSDAY 18TH // £10

Fred's House

FRIDAY 19TH // £15, £13 CONS

Martin Gatty &

John Kirkpatrick

SATURDAY 20TH // £10

John Reilly

THURSDAY 25TH // £10

Maz O'Connor

FRIDAY 26TH // £12 ADVANCE

Keston Cobblers Club

SATURDAY 27TH

Julian Jones

MONDAY 29TH // £13 ADVANCE

Green on Reds

Dan Stuart

MARCH

THURSDAY 3RD AND FRIDAY 4TH

// £14, £12 ADVANCE

O'Hooley & Tidow,

Lady Maisey,

Grace Petrie

SUNDAY 6TH // £12 ADVANCE

Kent Duchaine

MONDAY 7TH // FREE

Open Mic/Acoustic

WEDNESDAY 9TH // £12 ADVANCE

Eleanor McEvoy

THURSDAY 10TH // £12 ADVANCE

Wille & The Bandits

FRIDAY 11TH // £13

Otway and Barrett

SATURDAY 12TH // £12

The Producers

SUNDAY 13TH // £17 ADVANCE

Hazel O'Connor

TUESDAY 15TH

Rachel Ries

THURSDAY 17TH // £10

Whiskey In The Jar

FRIDAY 18TH // £12

Slim Chance

SATURDAY 19TH

Acoustic Angels

MONDAY 21ST // FREE

Open Mic/Acoustic

WEDNESDAY 23RD // £8

Lach

THURSDAY 24TH // £15 ADVANCE

An Evening With

Arthur Brown

FRIDAY 25TH // £11

Emma Stevens

SATURDAY 26TH

Musvoka Drive

SUNDAY 27TH // £10

Monkey Swallows

TUESDAY 29TH // £12

Frank Vignola &

Vinny Raniolo

THURSDAY 31ST

Greg Russell and

Ciaran Algar

APRIL

FRIDAY 1ST

Rita Payne

MONDAY 4TH // FREE

Open Mic/Acoustic

WEDNESDAY 6TH // £10

Simo

THURSDAY 7TH // £16

Bella Hardy

FRIDAY 8TH // £12

Denney Walley Band

SATURDAY 9TH // £17.50

T'Pau

SUNDAY 10TH // £8

Roxanne de Bastion

THURSDAY 14TH

John Reilly

FRIDAY 15TH // £12

Hat Fitz and

Cara Robinson

SATURDAY 16TH // £15

Martin Turner

Plays The Music of

Wishbone Ash

SUNDAY 17TH // £15

The Young 'Uns

MONDAY 18TH // FREE

Open Mic/Acoustic

TUESDAY 19TH

Josh Harty

THURSDAY 21ST // £8

Harry Bird & The

Rubber Wellies

FRIDAY 22ND // £15

The Boom Band

SATURDAY 23RD

Blackbeards Tea

Party

MONDAY 25TH // £15

Richmond Fontaine

WEDNESDAY 27TH

Michael Chapman/

Bj Cole

SATURDAY 30TH // £12

Edwina Hayes

Greystones Rd, Sheffield S11 7BS



T: 0114 266 5599

www.mygreystones.co.uk