

BEER MATTERS



ISSUE 461 - MARCH 2016

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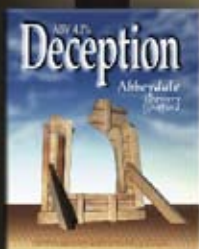
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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 461
MARCH 2016

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SHEFFIELD PLAN RESPONSE

Over the Christmas period, Sheffield and District CAMRA sent a formal response to the recent Sheffield City Council (SCC) 'Consultation on Citywide Options for Growth'. This document covers a wide range of aspects of the city. However, it fails to address the key part which our breweries and pubs play in:

- i. employment
- ii. 'beer tourism'
- iii. the future development of the city

The document suggests supporting district and local centres in providing a range of shops and services that meet the needs of all groups in society: "services" includes pubs. One of the many challenges, which needs addressing is the continuing loss of pubs, especially in suburban areas, and the detrimental impact this has on community well-being. Hence there is a need for the Plan to include policies which seek to protect valued community pubs. There is a need for more pubs to gain ACV status. In addition, there is a need

to allow the continued development of micropubs.

Sheffield includes a growing number of public houses which, by virtue of their interior, are rated by CAMRA as assets of Regional or National Importance. These pubs deserve support from SCC in a similar manner to the support which is provided to other buildings with historically significant interiors.

By mid-2016, Sheffield is expected to be supporting 19 brewing companies. This is a fast-growing and vibrant part of both the employment and leisure scene. It should also be noted that the 'Kelham Island Tavern' is the only pub to have won the annual CAMRA Pub of the Year Award on consecutive occasions. It is short-listed for the 2016 Award.

Sheffield attracts a considerable amount of what could be termed, 'beer tourism.' It is surprising that this document does not acknowledge the place of Sheffield as the 'Beer Capital' of the UK (see recent CAMRA 'beer city survey' results).

For example, during the recent Steel City Beer Festival, a group of visiting Americans stayed in Sheffield. The focus of their visit was Kelham Island and the 41st CAMRA Steel City Beer Festival. In addition, there are innumerable day-trips, from diverse parts of the U.K., to sample both Supertram and the excellent beer scene. Sheffield, if the city wished, could easily take second place to Bruges on the European 'beer holiday' scene. Sheffield has niche pubs, an excellent, diverse beer scene and is light-years away from the corporate extravaganza which the Munich Oktoberfest has become. In years to come, the 'Neepsend brewery trail' could, and should, become a 'must-see' attraction.

'Beer tourism' is something which, in a vision such as this, SCC should not ignore. It currently brings vastly more income to the City than the annual two-week, Snooker World Championship and is a potential growth area.

Dave Pickersgill

SHEFFIELD

Sheffield Beer Week is a week-long festival celebrating the region's brewing landscape – old and new! It's also about highlighting the wonderful world of beer taking inspiration from across the globe.

Collaboration is key with Sheffield's bars, pubs, breweries (local, national and global) and restaurants joining forces to host beery events. Sheffield Beer Week happens across the whole of the city in multiple venues.

Imagine a week where breweries hold open days for visitors to explore, pubs host beer festivals, bars have tap takeovers and restaurants offer menus with tailored beer pairings.

Every day there will be a unique beer event to enjoy!

Sheffield Beer Week is held the same week that the SIBA BeerX is in town, which combines an independent brewers' conference, trade show and beer festival which means a lot of people from the beer trade are in town.



BEER WEEK

It is also looking likely that True North and Sentinel will both be in their new breweries and offering the opportunity to visit.

Brewery News

Events are gathering pace with a number of breweries planning new beers to launch during #SheffBeerWeek. 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 Emmanuales will be joining forces to host an event at Exit 33 tap The Harlequin. Stancill and The Red Deer, on Pitt Street, are also planning a joint event to build on last year's.

Events

Here is a list of events planned at the time of going to press. More may well have been added - visit sheffieldbeerweek.co.uk for the the latest information.

ALL WEEK

Manchester Tap Takeover at the Broadfield

SATURDAY 12TH MARCH

Beer Week launch party at True North Brew Company and the Old House

SUNDAY 13TH MARCH

Speed Tasting hosted by Hop Hideout

MONDAY 14TH MARCH

Twitter Hour - Beer Cocktails at Picture House Social

TUESDAY 15TH MARCH

Fourpure tasting at the Sheffield Tap

Brooklyn Brewery big bottle tasting at Hop Hideout

WEDNESDAY 16TH MARCH

Five Points meet the brewer at Brewdog

Hump Day Social with Feast & Glory, various City Centre venues

Beer Week Pub quiz at the Francis Newton

Karma Citra Beer & food pairing at the Greystones

Belgian Beer tasting at Shakespeares

Meet the Brewer Traffic Street Special/Castle Rock at the New Barrack Tavern

Beer tasting competition at the Three Tuns

Brass Castle Meet the Brewer at the Kelham Island Tavern

SIBA BeerX at Ice Sheffield

THURSDAY 17TH MARCH

Brass Castle meet the brewer & food pairing at the Tramshed bar

Stancill Brewery tap takeover and meet the brewer at the Red Deer

St Patricks Day Stout & Porter tasting at Shakespeares

Chantry Tap Takeover and meet the brewer at the Railway Hotel (Bramall Lane)

SIBA BeerX at Ice Sheffield

Steel City beer festival award presentations at BeerX

FRIDAY 18TH MARCH

Founders Brewing tasting at Hop Hideout

SIBA BeerX at Ice Sheffield

SATURDAY 19TH MARCH

Twitter Hour: The ingredients of beer at Sentinel Brewhouse & Taproom

SIBA BeerX at Ice Sheffield

SUNDAY 20TH MARCH

Sheffield Beer Week Closing event hosted at Sentinel Brewhouse & Taproom

Sheffield Beer Week Closing afterparty at Picture House Social



ATTENTION BEER MATTERS DISTRIBUTORS!

As part of Sheffield CAMRA's ongoing improvement we are looking at our *Beer Matters* magazine and how we distribute it out to our local pubs and clubs. Currently various members collect copies at the monthly committee meeting then take them out to a variety of establishments.

As there is no formal log of these distributors we have no way of knowing who to speak to if a new pub requests copies. *Beer Matters* is a focal point for

what we do in Sheffield CAMRA and we want to make sure everyone who is interested can get hold of a copy. Of course we also want to make sure we get the maximum effect from the 3,500 copies we print.


If you are one of the regular distributors can you please either email beermatters@sheffieldcamra.org.uk or drop a note into the meeting when you next collect. We need to know which pubs you deliver

to, how many copies you leave and ideally your phone number. If you collect at a different time to the committee meeting simply leave your details with one of the bar staff and we will pick them up when we next pop in.

The Rutland Arms is a regular haunt for quite a few of us, so we'll get your list pretty quickly.

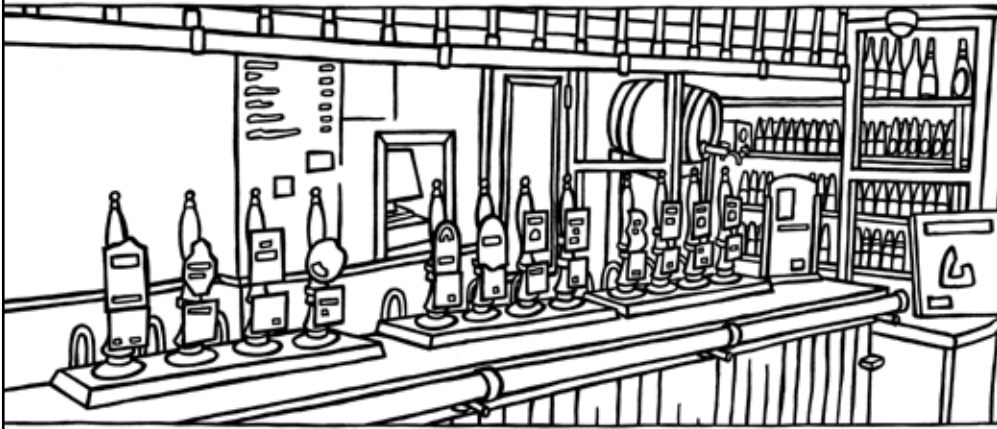
Once we have a comprehensive list we can see where we have gaps in the distribution that might

need filling and also if we give any crossover in areas and duplication of effort. Of course if you're a landlord or pub manager and you would like to receive copies of *Beer Matters* then contact us and we can add your name into the list and allocate someone to drop them off each month. You can also contact us if you are willing to become a distributor. Simply tell us which areas or pubs you could service and we'll see if we can fit you in.




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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





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INTREPID

A beer called **Mothers Bruin** has been brewed in collaboration with Sheffield food and drink bloggers Mashtun & Meow. It is a gin inspired brown beer brewed with Belgian yeast, Belgian Malt and juniper berries.

The name of the beer is a reference to gin being nicknamed 'Mothers Ruin' and the Belgian 'Bruin' style of brown ale.

It was launched at the Beer Engine in Sheffield on Wednesday 10th February with a cask versus keg event. Both versions were the same beer but the keg was served chilled and carbonated and drinkers were invited to vote on Twitter for which they preferred.

The cask version on handpump drank like a

smooth bitter with a big twang of flavour in the aftertaste, the keg version seemed light, sweet and fruity. They were like two different beers, despite the cask and keg actually containing the same thing!

Your editor, in a shock bombshell, actually preferred the keg version, however Twitter spoke and the vote on the night was in favour of the cask version.



EMMANUALES

Having been welcomed into the brewing community here in Sheffield, we've already received plenty of advice; most of which has gone something like this: "It's not for the faint hearted", "I'd stick to home-brewing" or "What's your backup plan?".

Starting a new business is hard work and all consuming. Starting a brewery is brutal.

Yet, for all the hard work, long hours, getting wet, late night thinking about yeast, and labelling hundreds of bottles by hand, there is nothing more satisfying than being told that your beer was the fastest selling brand in a local bottle shop in the whole of 2015, selling out of Christmas stock in less than 24 hours, or seeing somebody crack open one of your beers all the way over in Germany!

In little over a year, since receiving a producer's license from Her Maj the Queen, we've relocated from the cellar of our tiny house in Walkley to The Sheffield Brewery Com-

pany, using their mini kit; and, we're about to release our first beers of 2016, including our first ever cask conditioned ale.

Ryejoyce, a pale rye made using Nelson Sauvin and Simcoe hops (both of which, it would appear, are a bit like unicorn poo - very hard to get hold of) will be available in the Harlequin throughout Sheffield Beer Week, 14-20 March.

Additionally, we'll be releasing a limited run of **Ryejoyce** in bottles, along with old favourites **O Hoppy Day** and **As The Deer Pants For Porter**, available in bottle shops in and around Sheffield.

We're hoping to produce more beer this year, including cask versions of our regular brews, and launch an imperial range - **ALMIGHTY** - starting with a Russian Imperial Stout, **Ex Nihilo**.

For all the latest Faith, Hops and Love, visit emmanuales.co.uk.

Nick Law





TRUE NORTH

Here at True North Brew Co (what many of you will previously know as Forum Café Bars) we've been relishing our expansion over the past few months and are looking forward to hosting the launch party of Sheffield Beer Week on March 14th!

Our brand new brewery on Eldon Street, next to our original venue The Forum, is opening especially for the event, with our head brewer Bob Phaff giving talks and offering samples of some of our products, before moving on just round the corner to party the night away at The Old House on Devonshire Street.

It's been a positive start to 2016 for us, with the takeover of two new venues secured – the Blue Stoops in Dronfield and Walkley Library respectively – due for opening later this year. We've also been creating some one-off brews, such as our True North **Session Pale** – a light and hoppy 3.6% ale which sold out in just over a week at all eight of our venues last month!

We're honoured and very excited to be involved in Sheffield Beer Week this year; keep your eyes peeled for our collaboration brews made with some very special cross-Pennine friends!

SHEFFIELD BREWERY COMPANY

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

It sure is – our ten specials are in the pipeline in celebration of our 10 years in production and 10 things which we love about this region. No. 1 was a lovely premium ale **Philanthropicale** at 4.8% and celebrated Sheffield's rich heritage in philanthropic zeal. The clip featured Mr John Ruskin in the background and went down a storm at our recent Beer Club night on 29th Jan.

No. 2 has a more active theme and in part is to help promote the region's superb green credentials. Indeed, on our doorstep the Sheffield city boundary forms part of the wonderful Peak District and a whole host of walks, trails and climbs and green open spaces. In recognition of this, a festival or-

ganised by the Sheffield City Council, celebrating the great outdoors is on March 11th – 15th – take a look at www.theoutdoorcity.co.uk and get stuck in!

So, we thought we'd lend a hand and have brewed a light hoppy golden ale and to put it bluntly have called it **Ge'thi'sen Outdooerz!** Once you've had a walk, run, climb or ride or just sauntered out for a stroll with friends or family in the park what better way to celebrate getting outside than meeting up in the convivial surroundings of your local pub. We're using mosaic hops to make this a very tasty slightly florally golden pale ale.

See if you can spot where the two characters in the clip are and what are they carrying? First 5 to answer in person at our next Beer Club event will

get a free pint!

Just on that note, we've noticed the last Friday of the month tends to clash with other events in and around the city. To avoid this we are switching our Club night to the first Friday of the month, so our next event will be on **Friday 4th March**. It should be a right old foot stomper as we welcome another new band courtesy of Mr Graeme McDonald, so we expect a good crowd. There'll be hot food on again – maybe even a BBQ. So make sure you arrive early: doors open at 7.30pm.

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

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

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DRONE VALLEY

Drone Valley Brewery continue to await it's (second) visit from HMRC to obtain a beer producer's licence. Fortunately this time we are better informed as to what they require under their revised procedures.

In the meantime the brewery has gone from basic to remarkable thanks to our many volunteer members and supportive contractors. One observer commented that our fermentation room is as hygienic as a surgery.

All the kit is fully installed (except the cask washer)

and the buttons ready to press on the custom built control panel. We have our brew plan in place, hops, yeast and materials all bought. The first six brews will include those that have proved so popular before plus three new ones, all named by our Members who own the brewery.

There is always more to do and we are still welcoming new members and investors. See dronevalleybrewery.com

Jez Horton

LITTLE CRITTERS

Little Critters is a new brewery based on Parkwood Road Industrial Estate, near Wadsley Bridge. The people behind it are the same folk that run the Doctors Order pub near the University of Sheffield and the Fox & Duck

at Broomhill with a head brewer that may be familiar to some.

At the time of writing they were in the 'test brew' phase, with the first beer being a 4% sessionable blonde and the second being a 5% oatmeal stout.



BLUE BEE

The first of our new beers available in March saw us adding over 100 mangoes to a beer at various stages. We hope **Mango Number Five** 5.0% will have plenty of mango fruit flavours as we spent a lot of time chopping and blending them. To back up the fresh mangos we also added bags of fruity, American Citra hops to this IPA which should enhance the tropical mango flavours.

Secondly we have **Golden Equinox** 3.9%. Equinox is a relatively new American hop that we were really excited to get our hands on. The malt used in the session pale ale is designed to take a back seat and let the hop showcase their lemon, lime and papaya characteristics. On top of this we hope to be experiment with other new American hop varieties including Azacca and ADHA 484 so watch this space.



SIBA BEERX

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Highlights

WEDNESDAY

(OPEN 6PM - 11PM)

- 6pm - SIBA announce their national beer awards - Real Ale, Craft Keg, Bottle and Can winners

THURSDAY

(OPEN 6PM - 11PM)

- New Craft Keg area 'Brewers' Yard' opens

FRIDAY

(OPEN 2PM - 12AM)

- Live Music from Tom Hingley (former lead singer of Inspirational Carpets) & Vernon Lewis & E-Maculate
- Tutored tastings
- Bottled beer sampling

SATURDAY

(OPEN 12 NOON - 12.30AM)

- Live 6 Nations Rugby - all three matches
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STEEL CITY

Steel City have been named by Ratebeer as the best brewery in South Yorkshire for the second year in a row, and made it a hat-trick of best beer

awards, this time for ***Christmas Is Cancelled***.

Late April sees the 500th anniversary of 'Reinheitsgebot', the German beer 'purity' law that restricted

brewers to only malt, hops, yeast and water. More adventurous brewers worldwide are informally celebrating 'Neinheitsgebot' with beers that most definitely don't conform to these restrictions! Find out more on Facebook, Anti-

Reinheitsgebot event. Dave will be travelling to Hopcraft to brew a ***Germanic Insult to History***. Hopefully it will appear at the Shakespeare along with a couple of non-conformist beers from Germany.

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MAY 14TH
THE BASEMENT
NORTHERN SOUL
 SOUL AND MOTOWN

JUNE 11TH
TOM KILNER BAND
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AUGUST 6TH
M&J BLUES
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AND DAVE

4TH SUNDAY OF THE MONTH
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CHRIS MCMAHON
SHAUN HUTCH
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STANCILL

The last two years has seen Stancill Brewery go from strength to strength, with 2016 marking an important next step for the ambitious Sheffield brewery.

Stancill are approaching their second anniversary and have seen the business grow and develop considerably during this time. Since acquiring the brewing equipment from Barnsley's Oakwell Brewery, not only have founders Tom and Adam succeeded in recreating Oakwell's legendary **Barnsley Bitter**, but they have won the Champion Bitter of Yorkshire for the past two years.

Their range of core craft ales has grown, picking up a number of awards along the way. **Stainless** 4.3% has developed into one of their most popular brews and has gathered a dedicated following of drinkers and landlords alike.

In addition to expanding their core range of ales, Stancill are even responsible for creating Sheffield's first ever pilsner. Sheffield Pilsner is available in a number of bars and pubs across Sheffield, with bottles available from selected retailers around the city.



In February 2016, Stancill has undergone a rebrand with a new website to match. The iconic steel workers logo has had a slight rework, but the most noticeable changes are in the eye catching pump clip designs and their point of sale merchandising. The



brewery continues to grow and while Stancill's aim is to cement their status as one of the major players in the Sheffield brewing scene, they also have one eye on expanding outside of Yorkshire.

Tom Gill, MD of Stancill, "I'd like to thank all of our loyal customers and landlords that have been enthusiastic about our beer since our very first brew, and also thank our suppliers and CAMRA for their support and encouragement".

Stancill also hold numerous events across the city; their most recent was a successful beer and gourmet food evening at the Showroom Cafe/Bar. They will be teaming up with the Red Deer as part of Sheffield Beer Week for a 'Tap Takeover and meet the brewer session' on the 17th March. Their core range of beers will be on offer with one or two specials available too.





STANCILL

BREWERY



PASSION + PERFECTION.

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection. We believe our new look and range of pump clips amplify these core qualities, so look out for the release of our new website - it's coming soon!

LOOK OUT FOR
OUR RANGE OF
CASK ALES IN A
LOCAL NEAR YOU...



New website coming soon - www.stancillbrewery.co.uk



Dean Pleasant
Head Brewer





INN BRIEF

The **Sportsman**, Norton, has had a short closure for minor refurbishment.

The **Abbey** at Woodseats reopened after a short closure but at the time of writing had closed once again - this time for a major refurbishment of five weeks and £300,000.

The **Banner Cross** is now open again under new management following a significant refurbishment.

The **Fox & Duck** in Broomhill is soon to become free of tie for their beer supply and will be increasing the number of handpumps to 7 and stock beer from Little Citters Brewery plus guests.

Saxbob is putting on a gig featuring Zacc Rogers and Sieben at the **University of Sheffield Drama Studio** on 1st April which will have a real ale bar, not normally available at this venue. Hopefully if the real ale proves popular the venue may consider making it a permanent thing.

PUNCHBOWL

Since opening at the end of September we have rotated and changed our eight hand pumps and offered 76 different beers and sold over 250 casks. These have included 19 different Blue Bee beers as well as other local breweries such as Abbeydale, Exit 33, Shiny, Sheffield Brewery Company, Bradfield and Ashover brewery to name a few.

Our house beers are now Blue Bee brewery **Reet Pale** and **Tempest Stout**; the stout was added when we took off Guinness to add a real cider option

which should be up and running in the next week or so. Our free weekly quiz hosted by Dan each Thursday from 8pm is going from strength to strength as people try to win the weird and wonderful prizes on offer (as well as a £20 bar tab for the winners).

On the food side the pizzas are flying out the oven with some great offers on wine and real ale; for instance a pint of either of our house beers (*Reet Pale* or *Tempest Stout*) is only £1.25 when you buy any pizza, or get two pizzas and a bottle of wine for

£18.99 Mon-Wed.

The previous regulars have either warmed to the lack of sport, Carling, shots, karaoke and late night discos or found somewhere else to drink which leaves us with a lovely relaxed atmosphere, great customers, good quality beer (Cask Marque have been twice and passed us with full marks both times), good quality food plus real cider on its way. So if you haven't been in to see what we've done with the place yet why not pop up soon (52/52a bus stops on Crookes, right outside).

WHITE LION

Jon and Mandy celebrated their first year at The White Lion, Heeley on February 23rd.

The pub has gone from having 5 regular beers to an average of 10 handpulls at any one time. The range of guest beers

has vastly expanded with only 4 beers being kept as permanents and the rest devoted to beer from all over the country, recent weeks have seen beers from Somerset and The Isle of Man.

Always a popular live

music venue, the range and diversity of this has also expanded and, with events on every evening of the week, you can expect to hear everything from live jazz, blues, rock and funk to ska, soul and rockabilly.

2006



2016



THE HALLMARK OF A PERFECT PINT

Since launching our first beers in 2006, we have gone from strength to strength, producing a range of award winning real ales.

Ten years later in 2016 here at The Sheffield Brewery Company, we are celebrating our **Ten Year Anniversary** with a brand new look, website and ten monthly specials.

Come and join the celebrations this year by **booking a brewery tour**, **joining our beer club** on the last Friday of the month, or **purchasing our beer** down your local.

STEEL YOURSELF... SOMETHING'S BREWING!



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SHINY SHEFF

The Shiny Sheff was originally built as a Whitbread pub in the late 1960's. It was closed for a short period in 2015 and has since reopened with a new look and a new Landlord, Mike Cashmore. Mike moved from the Sportsman (Crosspool) taking on the reigns in the summer of 2015. Regular beers are Abbeydale *Moonshine* and Bradfield *Farmers* with the prospect of more to come as trade grows.

The pub is a well-used suburban family pub, catering for all ages. In addition to one-off events (eg. a celebration of Burns Night), regular events include karaoke, a twice-weekly quiz and weekly live entertainment. Other attractions include free wi-fi and a selection of children's books. Mike wants to increase the community reach of the pub and is looking to plan further charity events as custom increases.

Opening times are from 11:30 with 23:00 closure, Mon- Thu, midnight on

Saturday and 23:00 on Sunday. Food is available daily from 12:00-21:00. The extensive menu caters for all and also includes 'two for a tenner' offers: members of the 'Golden Club' can also receive a '6th.meal free.'

The pub (274-276 Crimicar Lane, Lodge Moor, S10 4EP) is currently managed by the Bermondsey Pub Company, an independently run company which is owned by Enterprise Inns. They run 13 pubs, mostly in the north of England.

The name came from HMS Sheffield, the most heavily decorated ship which has formed part of the Royal Navy. During the Second World War, the ship took part in actions against several major German warships. Unlike most Royal Navy ships of that time, her fittings were constructed from stainless steel instead of the more traditional brass. This was an attempt to reduce the amount of cleaning required. Her nickname, the



"Shiny Sheff," stemmed from this. The front bar of the pub includes a large model of the ship and numerous framed memorabilia, including many newspaper cuttings. Ex-crew members still use the pub as a regular meeting place. The stainless steel ship's bell, (made by Hadfield's), hangs in Sheffield Cathedral along with the battle ensign.

The Shiny Sheff is one of the many community pubs which deserve our support.

Dave Pickersgill

INN BRIEF

Just across the road from the Drama Studio is the newest opening in the **Street Food Chef** chain of Mexican fast food outlets. Your editor was invited to a preview night before the opening of this new store and enjoyed a very tasty Beef Brisket Burrito and a bottle of Mexican beer - they are looking at stocking a range of Mexican craft beers that pair well with spicy food at both their Arundel Street and Glosop Road canteens (Pinstone Street is takeaway only). They also have an outside catering stall they are looking to start taking to beer festivals.

Also on the subject of food, there have been changes on that front at the **Dog & Partridge** on Trip-pet Lane with the departure of Bia Comida Tapas who had been resident at the Dog, the food is now cooked by landlord Connor and sees a simple but quality menu of sandwiches, burgers, scotch eggs along with some more substantial options such as steak or fish & chips. Your editor recommends the Cuban Sandwich!

One of the top 4 Real Ale pubs in Great Britain 2015
KELHAM ISLAND TAVERN

at least
12
REAL
ALES

FOOD
12-3 Mon-Sat

Sunday
Nights **FOLK &
ACOUSTIC**

Monday
9pm **QUIZ**

OPEN 12-12 daily

**Brass
Castle**

Brass Castle
Meet the Brewer
Wednesday 16th March

part of
Sheffield Beer Week

Sheffield and Yorkshire Pub of the Year 2015





CASTLE INN

The Castle Inn at Bradway is now open in it's new guise following a refurbishment, under the new management of well regarded local chefs Jack Baker and Jack Windsor.

The majority of the pub is now for dining and food is served all day from mid-day - until 7pm Sundays, 9pm Monday to Thursday and 9:30pm Friday and Saturday. Away from the weekend there are themed promotional food evenings at tea time such as pie night, chippy night and tapas night. A big investment has been made upgrading the kitchen and there has been the addition of a rotisserie and pizza oven. The next stage of development will be in the summer when they plan on opening the rear beer garden up to customers

which will feature a bar-becue pit.

There is a separate tap room reserved for drinkers which is now much more comfortable following the refurbishment. Additionally a new decking area has been constructed at the front of the pub with plenty of tables and seating along with canopies and heat lamps. On the cask ale front Bradfield Farmers Blonde is the regular beer with another two or three rotating guests, a mix of local beers such as Abbeysdale Moonshine and nationally known brands such as Fullers London Pride and Timothy Taylor Landlord.

On a Sunday evening the lounge bar opens up to drinkers alongside the tap room for a quiz night, this starts at 8pm



SPRINGVALE

I took the tenancy on the 2nd of December after spending the last year as manager for Enterprise Inns which means we are heading in the right direction but we still have a long way to go with lots of future plans.

We now have our own house cask ale which is a nice session beer of 4%.

We have a new menu coming in the next couple of weeks with some noticeable changes, new sharing plates and more burgers. One we all can't wait for is the foot long hot dog served with onions,

mustard and tomato sauce not forgetting our home made chips.

For our younger customers we have a toddler/coffee morning starting on Tuesday the 9th of February at 10 am.

And finally for those who love to play music or to listen to live music we have the start of our all new jam night. Aimed at all ages and abilities there will be a place for you at our Wednesday night jam, list opens around 8.30pm.

Heather Gamwells

RAILWAY HOTEL

Our weekly Thursday quiz is now underway and has been well received by all who've attended so far, we fire away from around 8.30pm each week for those interested in joining us. The winners each week get to select their 8 pint prize from across our range of taps, and we finish the evening with a few rounds of card bingo.

We're now gearing up for Sheffield Beer Week and are looking forward to our Tap Takeover & Meet the Brewer evening with

Chantry Brewery from Rotherham, we'll have a range of their pales, bitters, stouts and porters on for your sampling. We'll also be organising our first tasting night in March, with a range of great bottles we've managed to get our hands on from Brasserie de la Senne, in Brussels.

For more information on the above as well as the others events we've got on in the coming weeks wander over to our Facebook page: /RailwaySheff.

THE RAILWAY HOTEL

— — — — —
LOCAL CASK ALES,
WORLD BEERS & CIDERS
AND SPIRITS
— — — — —

184 BRAMALL LANE, S2 4RF

  RAILWAYSHEFF

— — — — —
QUIZ NIGHT EVERY THURSDAY FROM 8.30

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MARKET HILL, BARNSELEY. S70 2PX

OFFERING AN EXCITING RANGE OF CASK ALES,
CONTINENTAL BEERS, PILSNERS AND CIDERS



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CLOSED SHOP

PUB OF THE MONTH - MARCH 2016

This month's Pub of the Month award sees us back in Commonside at the Closed Shop, directly opposite last month's winner, Hallamshire House. Beer drinkers in the area have never had it so good!

The Closed Shop was taken on by Sheffield's Reet Ale Pubs over three years ago and it has since gone from strength to strength. A large scale refurbishment in July 2013 added the kitchen and updated the interior. It's a traditional style pub with separate areas on different levels, and a large beer garden. The back room has a pool table and large TV screen for showing the occasional sports event.

Manager Andy Stephens, Assistant Manager Christie McIntosh and bar staff Dan, Kirsten and Louise have worked hard to ensure the pub has a very friendly feel. It's a great pub to just sit and chat to friends and the informal nature of the staff adds to

the atmosphere. Evidence of this is the outdoor 'A' board with its ever-changing humorous comments. (the word 'humorous' is being used loosely in this context as you'll see when you visit!)

However don't let this light-hearted touch fool you when it comes to the serious business of food and Drink. 8 handpulls serve an array of fine beer, always including Blue Bee's excellent Reet Pale, which is hardly a surprise as the company also owns the brewery. One or two Blue Bee specials usually feature on the other pumps as well as a range of local and national beers featuring a variety of styles.

A good wine and spirits list caters for the non-beer drinkers. Worth a mention is Christie's 'Ginfusions' - gin from Locksleys of Sheffield infused with an array of flavourings. Home cooked food is also a feature of the pub with a good mix of traditional dishes

such as steak and ale pie, classic burgers, and old-favourite butties. Chef Dean Long and assistants Simon and James produce an ever-changing specials board to add to the choice and vegetarian options are always available. Sundays see the menu expanded



HALLAMSHIRE HOUSE

PUB OF THE MONTH - FEBRUARY 2016

We presented our February 2016 Pub of the Month award to the Hallamshire House on Commonside and enjoyed a range of excellent, well kept beers from Thornbridge and Hopjacker.

to include traditional roast meats which are extremely popular.

Wednesday and Sunday quizzes are a big attraction at the pub. Free to enter, often themed, and with a range of prizes.

Sheffield CAMRA will be presenting the award on Tuesday 8th March. The evening starts at 8 pm, with a free buffet after the presentation.

The Closed Shop opens at 4 weekdays, food till 9.30, and opens midday at weekends, with food till 9. Full details are on the pub's website www.theclosedshop.co.uk or their facebook page: /TheClosedShop. You can also follow them on twitter - @theclosedshop. Get there on bus 95 or car parking is available at the rear of the pub.

We would like to make it clear following the article last month that the undercroft drinking room attached to the decking and beer garden is no smoking in the indoor section.

YOUR PUB NEEDS YOUR VOTE!

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

- ☐ **Bath Hotel**
City Centre
- ☐ **Harlequin**
Kelham Island
- ☐ **Lescar**
Hunters Bar
- ☐ **Museum**
City Centre
- ☐ **New Inn**
Gleadless (bus 51 or Blue/Purple tram)
- ☐ **Old Queens Head**
City Centre
- ☐ **Yorkshire Bridge Inn**
Bamford (buses 273, 274)

VOTE NOW at sheffieldcamra.org.uk/potm

The Red Deer
18 Pitt St S1 4DD 0114 2722890

9 lovingly kept cask ales
home made food served daily
square hole comedy
unique quiz
fantastic live music
lively friendly atmosphere

Facebook, Twitter, and Beer Matters logos are visible at the bottom left.



CHAMPION BEERS

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

We'll be presenting the certificates to as many of the winning brewers as we can during Sheffield Beer Week with some to be presented at a mini award ceremony at the Siba BeerX Brewers Yard on Thursday 17th March, 7:30pm.

If you are at the BeerX on Thursday evening, do pop out and see us and the winning brewers! Also at BeerX on the Thursday is a big festival bar, brewery bars, meet the brewer events and street foods. Advance tickets ordered online are £8.80 with a £2 discount available for CAMRA members, students and HM Forces, entry tickets are also available on the door but cost more! Beer is served in 1/3 pint tasters costing £1.10 each.

The results...

OVERALL

GOLD

Crafty Devil **Mikey Rayer All Dayer**

SILVER

North Riding **Red Citra**

BRONZE

Saltaire **Triple Chocoholic**

CATEGORIES

MILD

Brass Castle **Hazelnut Mild**

SESSION 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**



PLANNING BEGINS

Well, it's that time of year again. Christmas seems like a distant memory, Tryanuary has been and gone (hopefully trampling the stinking carcass of Dryanuary underfoot as it goes!) and beer festival planning starts. October might seem a long way off but organising a successful festival takes a lot of time and effort.

As always it starts with appointing a committee. The first meeting sorted out most positions but there are still some vacancies for anyone willing to get more involved. The main requirement is enthusiasm, but we'll try our best to find positions that suit whatever skills you can bring. A budget has been set and sent to head office for approval, which should be a formality following the success of last year's festival.

We are also needing more volunteers. Last year we had 137 volunteers who worked tirelessly to ensure that over 5,000 visitors enjoyed themselves drinking nearly 19,000 pints of beer

or cider without any major problems.

We are hoping to increase visitor numbers and extend the bars this year, which will of course need more bar staff. We are also wanting to increase the numbers of people working the various stands such as tokens, admissions, membership, games etc. And it goes without saying that we will need more people to help with build-up and take down.

The build-up is particularly satisfying as you get to see the bars and stalls being assembled, and everyone involved feels a real sense of pride at what they achieve ready for the opening day.

Over 200 casks will need positioning on 40 metres of stillage, fitted with all the necessary cooling equipment, and then tapped and vented ready for serving.

Around 20 bars need to be assembled, bolted together and beer engines fitted.

Membership tables, token tables and games

tables all need setting up in position, and the correct banners erected.

Token sets need readying for that initial rush of visitors.

All our existing glasses need washing and bringing round to the entrance desks.

And of course it all needs doing in reverse once the festival is over.

Days are split into smaller sessions so you don't need to work a full day and you can even do an evening spot without needing to take a day off work. Volunteers receive a festival tee shirt, free festival glass and beer tokens to spend at the bars. More importantly you'll have the satisfaction of being part of a team and helping to make this year's festival even more successful than last year.

So if you feel you'd like to get involved, or would like to have a chat with one of us about it, you can contact us at festival@sheffieldcamra.org.uk.

Alternatively why not come to one of the planning meetings held the third Tuesday of each month as detailed in Beer Matters diary, or a CAMRA branch meeting, or even one of the Pub Of The Month presentations where you'll be able to find one or more of the planning committee who will be happy to discuss things in detail.

We look forward to seeing you





FESTIVAL GUIDE

FEBRUARY

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. bradfordcamra.org.uk

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. leicester.camra.org.uk

MARCH

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. beerx.org

Star Inn, Huddersfield

Wed 16 – Sun 20 Mar

The Spring edition of the pub's regular beer festival, featuring over 50 real ales.

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. camra.org.uk

Leeds CAMRA

Thu 17 – Sat 19 Mar

Held at Pudsey Civic Hall, near New Pudsey station (Leeds-Bradford Interchange line), the festival features over 150 Real Ales from Yorkshire and beyond. This year's theme is Canals and Waterways. The Leeds and Liverpool canal is 200 years old this year and we're celebrating its longevity in typically liquid style! Look out for beers from canal-side breweries and with other watery links. Traditional Real Cider and Perry from around the country, including lesser-known producing

areas. The best range in the North with something for all tastes. Global Beer Bar featuring craft beers from Leeds, Liverpool and way beyond. It's a world of styles and flavours, the biggest range of international beers of any Yorkshire CAMRA festival! Local musicians performing, plus some quiet sessions. Hot & cold food, beery stalls, Mr Scratchings Legendary Snack Emporium, tombola.

Hope Valley (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).

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 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.

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.

railalefestival.com

JUNE

3 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

District Pub of the Year **5 years** **2011 - 2015!**

Graham & Beryl Yates.

**Millers Dale, Buxton
Derbyshire SK17 8SN
Tel: 01298 871323
www.theanglersrest.co.uk**

DIARY

SHEFFIELD

INFO AND BOOKINGS:

Phill Wood

social@sheffieldcamra.org.uk

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 The White Lion 615 London Rd, S2 4HT

Special Contribution Award presentation

8pm Fri 4 Mar

We're heading to Sheffield Brewery Company's monthly Beer Club evening to present Nigel Williams with a special award for outstanding contribution to the appreciation of real ale in Sheffield following many years in the business. Bus 7/8 passes the brewery or Shalesmoor tram stop is about 5-10 minutes walk away.

Pub of the Month

8pm Tue 8 Mar

Our members have voted the Closed Shop on Commonsides as the winner of our March 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 15 Mar

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 Gibraltar Street (buses 31/57/81/82/85/86).

Steel City Beer Awards

7:30pm Thu 17 Mar

We're teaming up with SIBA BeerX and Sheffield Beer Week to present the certificates to the winning brewers from our Steel City Beer Festival last October. The main event will be at Siba BeerX in the Brewers Yard with those brewers attending the BeerX, however there will be some other smaller presentations taking place in pubs around Sheffield too.

BeerX festival of beer is taking place at Ice Sheffield, a couple of minutes walk from the Sheffield Arena tram stop. Entry tickets are required, they can be purchased on the door but there are CAMRA member discounts if booked online in advance. www.beerx.org.

Beer Matters distribution and committee meeting

8pm Tue 22 Mar

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 April 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.

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

See dronfield.org.uk

COMMITTEE

Andrew Cullen

Chairman

Beer Matters Editor

chairman@sheffieldcamra.org.uk

Louise Singleton

Vice Chairman

Beer Festival Organiser

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CAMRA (National)

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

www.camra.org.uk

01727 867201

A Campaign

of Two Halves



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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.

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Postcode _____

Email address _____

Tel No(s) _____

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Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

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

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

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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

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To the Manager Bank or Building Society

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Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

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Signature(s)

Date

The Greystones

BEER MUSIC ARTS COMMUNITY



The Backroom

JANUARY

MONDAY 4TH // FREE

Open Mic/Acoustic

MONDAY 18TH // £14.50

Angeleena Presley

SATURDAY 23RD

Geddes Axe

MONDAY 25TH // £12 ADVANCE

Uncle Luscious

WEDNESDAY 27TH // £11

The Rails

FRIDAY 29TH // £12 ADVANCE

**Amy Wadge and
Luke Jackson**

SATURDAY 30TH // £15

Aoife O'Donovan

FEBRUARY

MONDAY 1ST // FREE

Open Mic/Acoustic

THURSDAY 4TH // £14

Limehouse Lizzy

WEDNESDAY 10TH // £17

**John McCusker,
Mike McGoldrick &
John Doyle**

THURSDAY 11TH // £12.50

**Gordie MacKeeman
& his Rhythm Boys**

FRIDAY 12TH // £13 ADVANCE

Oli 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 Carthy &
John Kirkpatrick**

SATURDAY 20TH

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 Maisery,
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

FRIDAY 18TH // £12

Slim Chance

SATURDAY 19TH

Acoustic Angels

MONDAY 21ST // FREE

Open Mic/Acoustic

WEDNESDAY 23RD

Lach

THURSDAY 24TH // £15 ADVANCE

**An Evening With
Arthur Brown**

FRIDAY 25TH // £11

Emma Stevens

SATURDAY 26TH

Muskoka Drive

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

THURSDAY 7TH // £16

Bella Hardy

FRIDAY 7TH

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

Boom Band

SATURDAY 23RD

**Blackbeards Tea
Party**

MONDAY 25TH // £15

Richmond Fontaine

WEDNESDAY 27TH

**Michael Chapman/
BJ Cole**

WAGONWHEEL WEEKEND

FRIDAY

FEBRUARY 5TH

8PM // £6

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

SATURDAY

FEBRUARY 6TH

3.15PM // £6

Neil McSweeney

8PM // £6
**Roaming Son +
The Kitson Trio
+ William
Barstow**

SUNDAY

FEBRUARY 7TH

3.15PM // £5

**Quiet Loner
+ Boss Caine
+ E.R. Thorpe**

8PM // £10

**Rod Picott
+ Mat Wale**

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