

BEER MATTERS



ISSUE 462 - APRIL 2016

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**FREE
ENTRY
ALL WEEKEND**
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OVER 100
VARIETIES
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FRUIT BEERS
AND CIDER

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CRAFT BEER
BAR AND
POP UP
GIN BAR

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SUNDAY
1ST MAY
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**'CRAFT BEER,
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SUNDAY
'PIC AND CIDER DAY'
Hog Roast Provided by
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* WHILE STOCKS LAST

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Articles, letters and suggestions
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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 462 - APRIL 2016

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COMMITTEE ROLES UP FOR GRABS AT AGM!

Our branch AGM takes place at Shakespeares on Tuesday 5th April and one of the functions this fulfills is to assemble the committee that runs the branch for the year ahead. If there are multiple candidates for a role then an election will be held at the AGM, however a number of long standing members are wanting to scale down their involvement and help new faces get involved in order to give the branch a bit of new energy and enthusiasm.

Fancy a voluntary role on the committee? Here are the jobs we have:

Chair

Chairs the branch and committee meetings, guides the direction of the branch, ensures things

that need to happen are happening, keeps up to date with campaigning policy and acts as a public figure head for CAMRA in our area presenting awards etc.

Secretary

Takes minutes at meetings, prepares paperwork, shares information and acts as the contact point for the branch both for CAMRA HQ and the public.

Treasurer

Ensures branch accountancy is kept properly and up to date, manages the bank account, issues invoices for adverts in Beer Matters and collects in payments, pays expenses and bills, organises the finances for our beer

festival, presents the accounts to the AGM and regularly files them with the regional director.

Membership Secretary

Regularly contacts our members to keep them informed and encourage them to join in branch activities, acts as a point of contact for local membership issues, maintains a stock of membership leaflets and holders for pubs, organises a recruitment stand at our beer festival.

Social Secretary

Organises and hosts a programme of social events for members throughout the year including guided pub crawls, brewery tours, beer tastings and more.

Press Officer

Spreads the word and ensures coverage of our events and campaigning themes, makes sure our viewpoint is reported when issues of our interest are topical, participates in media interviews, builds and maintains relationships with local journalists and influential opinion formers. Also assists with the branch social media output.

Young Members Contact

Acts as a local contact for the wider network of young members (aged 18-30), takes the initiative to get more of our younger members actively involved in the branch and attending socials - organising specific young members socials if necessary - and maintains liaison with the University of Sheffield Real Ale Society.

Pubs Officer

Undertakes the administration work to Keep the Pubzilla database of pubs in our area up to date ensuring information on the WhatPub.com website is correct, organises survey work to gather fresh data if necessary, keeps an eye on pub campaigning issues and any planning applications impacting on pubs in our area.

Pub Preservation Officer

Champions the cause of pub heritage in our area, maintains details of pubs with historic features, works with the regional

CAMRA organisation on their heritage inventory, leads on applications for pubs to become listed as assets of community value, picks up on any relevant issues passed on by the Pubs Officer.

Beer Matters and Web Editor

Responsible for the content of our branch magazine and website and building a working relationship with local breweries and publicans that supply news and adverts.

Cider Representative

Champions the cause of real cider and perry, promotes the availability in our area, organises the Cider Pub of the Year competition and special cider events.

Beer Festival Organiser

Chairs the organising committee of our Steel City Beer & Cider Festival.

Other smaller roles

includes managing the advertising in our Beer Matters magazine, co-ordinating our Pub of the Month and Pub of the Year competitions, managing the selection of pubs for the Good Beer Guide, chairing the local beer tasting panel, running the LocAle scheme in our area, building and maintaining relationships with local councillors and MPs.

BIRTHDAY

Many thanks to all at Blue Bee and the Three Tuns for assisting with recent birthday celebrations. Josh allowed myself and a number of friends to assist (interfere?) on a brew day and the resulting one-off, pale and hoppy concoction subsequently took pride of place at my birthday party. Thanks to the Three Tuns (a well-deserved contender for the Sheffield 2016 PoTY) for hosting the party - hope you all enjoyed *Hey Ho Six Oh!*, a 4.3% four-hop epic which was available nationwide.

For the technically minded: the 10 bbl. brew included 10 bags of Fawcett malted barley and 5 kg of wheat. Hops were Azzaca, Chinock, Columbus and Summit.

Dave Pickersgill

QUIZ WIN

Dronfield and District CAMRA submitted a team to take part in the Dronfield Town Twinning Federation Quiz Night at the Civic Hall, and won the quiz! Congratulations to Dronfield CAMRA!

For those that didn't know, Dronfield has been twinned with Sindelfingen in Germany since 1981. The quiz night is a regular and popular event organised by the twinning committee and also involves a pie & pea supper and home made desserts.

Branch members after the quiz night were reported heading towards nearby real ale pubs to celebrate their win!



PUBS, BEER AND CULTURE

When we talk about campaigns to save pubs and promote local breweries, a lot is spoken of their contribution to our cultural life and British traditions but there hasn't been documented proof you can hand to the council and say 'here you are'.

This is being addressed by the University of Sheffield, who have sponsored some research and writing on the subject of Sheffield's culture, with well regarded writer Pete Brown commissioned to pick up the beer and pubs strand. At the time of writing, lots of interviews and surveys were being carried out among the people of Sheffield!

Often it is forgotten how pubs and beer are intertwined with the various

creative arts that Sheffield nurtures at grass roots level with special interest group meetings, music gigs, poetry recitals and more taking place regularly in pub function rooms and local artists displaying their works on pub walls. Many traditional local pubs also host sports and games teams.

As an effect of pubs often being at the heart of such culture and local talent creating local pride, it is no surprise that locally brewed beers also feature too!

This looks like a potentially interesting and useful piece of work, if you are asked to take part in the research please do and we will look forward to the final publication!



YOUNG MEMBERS REPORT (AKA CAMRA 18-30)

Did you know there are around 1000 Young Members (YM) in Yorkshire? I bet that surprised you. As everyone's spread over a large area and always busy it can be difficult to meet up with other YMs, which is where a Regional YMs' Social comes in. On a sunny Saturday afternoon in late August we held our inaugural event, a walk along the canal from Kirkstall to Rodley visiting the pubs enroute with a little bit on top.

We met in Tapped in the city centre, an easy place to get to whether travelling by train or bus, and sampled their wide range of beers. Two of us tried Magic Rock Simpleton (2.6%) because we wanted to know if a beer at this alcohol by volume (ABV) could still deliver full flavour. And it certainly did. A lot of people will be put off buying a beer of low 'strength' but there really is no reason other than perception. On a previous branch brewery tour, the brewer said one of the hardest beers to brew is a low ABV one. There's a small market for these beers so breweries that

produce them must be confident of their quality and parity of flavour compared to regular ABV beers as was the case here.

Anyway, back to the event itself. Once all congregated, we hopped on a bus to Kirkstall Abbey for a quick bit of culture and see one of Leeds' sites given many people weren't from the city having come from all over God's Own County including Bradford, Ossett, Sheffield, Thirsk and Wakefield. And let's not forget West End House pub is about 3 minutes away! One person knew far more about Kirkstall Abbey than I did though he does currently work for English Heritage but will be joining Whitby Brewery shortly.

In the aforementioned pub upon seeing the interesting selection of 4 or 5 ales one of the group ironically joked that they wanted John Smith's Smooth. The barman missed the banter and was apologetic that they didn't stock it but had Worthington Creamflow instead! Beers from Goose Eye and Naylor's were what most people opted for and they were certainly not disappointed.

Big banners outside advertised the twice weekly quiz: it's a couple years since I last took part but it was one that stood out as being very enjoyable, fast paced and inclusive of all individuals and teams irrespective of ability at traditional pub quizzes. Do you fancy a quiz night social here?

Just down the road is Kirkstall Bridge Inn (Pub of the Year for the second year running) where we joined members on one of the regular branch socials. It was great to see some new faces at the event who had recently moved into the branch area and others who I'd not seen for a while. Across the two socials there were around 35 people enjoying the afternoon. The YMs stayed on for a bit extra to allow fair chance to sample a selection of the four Kirkstall Brewery beers, these sometimes being hard to locate for many non-Leeds members, and four guests. With two dark beers plus a strong one (Kirkstall, Generous George, 6.1%) available I was quite happy to spend extra time lapping up the sunshine in the beer garden. (The garden was completely flooded in November and made national news because two people still 'enjoyed' a pint outside despite being up to their chest in water!)

Conscious of still having five pubs to visit we made a move and enjoyed a pleasant 1.5 mile/2.5 km or so walk along the canal

watching fisherman waiting for that elusive catch, listening to a range of cheery birdsong and laughing at dogs leaping in to the water to reach their new favourite stick. The Abbey Inn (Community Pub of the Year complete with large banner celebrating this achievement) greeted us and Martin, the landlord, was his usual jovial self. An interesting choice of 6 ales that included a dark one plus some well-regarded bottled beers were available. However, my favourite ale was Little Daughter from Voracious Vole, a 6.1% stormer that reminded me of a Belgian trippel. Another of their excellent brews was available on a previous award evening at the pub with the wares, I believe, from a home brewer who lives just around the corner.

Another stroll of the same length brought us to Rodley with the first port of call The Crown and Anchor. On each of my visits there's been a single ale available, this time Everard's Sunchaser, but I've always been very impressed with the quality. It's far better to stock fewer beers and serve them in tip-top condition than to have a wide range and struggle to keep the quality. Sometimes CAMRA members can be blinded by the number of beers on offer and overlook places that serve one or two in consistently excellent condition and for which there is demand amongst

the regulars but may be viewed as “boring” within certain CAMRA circles.

A couple of minutes further and with perfect timing, as it started spitting, The Owl greeted us. This had been a very successful premises for a number of years under the stewardship of Gina and the team but following a substantial rent increase they relocated to The Fleece at Farsley, which has subsequently won Pub of the Season. After a period of closure and changes to landlords, The Owl seems to be heading back in the right direction with its convivial atmosphere re-establishing. And as a sweetener, just show your CAMRA card for a

10% discount on pints. We dodged a heavy shower while inside and right-on-cue when emerging the sun came out again – as the expression goes, the sun shines on the righteous!

We visited The Railway next, located 100 metres off the canal and less than 5 minutes beyond Rodley. A traditional and cosy pub this would be an ideal location to escape the weather on a cold winter's day. We bumped into some friends of one of the people on the Social who class the pub as their local despite living in Horsforth and are more than willing to make the journey to it. After an enjoyable Theakston's Old Peculiar from the choice of

4 ales, and again dodging another heavy shower, we headed back to the centre of Rodley for our final venue, The Barge.

Here they have benches right on the side of the canal if you fancy a final fix of being close to the water while enjoying one of their 5 ales. It's also a perfect place for the final drink being on a crossroads with a bus stop on two of the opposite corners – just make sure you're at the correct one though if you do happen to miss your bus it wouldn't be a hardship to stay for another in any of the nearby pubs!

I plan to organise Regional YMs Socials roughly every 3 to 4 months so keep your eyes open for

future events such as a brewery tour, rail ale trail and 'volunteering social' at a beer festival. In the meantime, do check out what your local branch is up to. Demographics might mean they don't have any specific YMs socials coming up but their normal events might also be worth a look.

Questions, suggestions or information? I'm always happy to hear from you, just drop me an email: YoungMembers@leeds-camra.com. I look forward to hearing from you soon! Cheers.

Warren Yabsley
Leeds Branch and
Regional (Yorkshire)
Young Members Contact

TOM, BRIGITTE AND THE TEAM WELCOME YOU TO...

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6 REAL ALES
LOCALLY AND NATIONALLY SOURCED

HOME-COOKED, LOCALLY SOURCED

FOOD

JIM'S TUESDAY NIGHT

QUIZ

LIVE MUSIC

APRIL 9TH

DOSCH

DR FEELGOOD TYPE BAND
GREAT FRONTMAN IN TOPHAT AND TAILS

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



DRONFIELD & DISTRICT NOW FULL CAMRA BRANCH!

Dronfield & District CAMRA has attained full branch status. Formed in 2012 as a sub-branch of Sheffield CAMRA, with pubs in

Apperknowle, Unstone, Sheepbridge, Troway, Millthorpe, Barlow transferred from Sheffield and Chesterfield branches as appro-

priate, Dronfield CAMRA has quickly evolved into a lively active CAMRA group hosting a variety of social events and campaigning for pubs and cask ale, with plans for further development of the branch to follow.

Dronfield and the surrounding areas are fortunate enough to have a number of good pubs serving strong ranges of cask ale, and in addition is now home to Hopjacker Brewery at the Dronfield Arms and is soon to be home to the local community brewery Drone Valley. The previous winners of the Dronfield & District Pub of the Year are as follows:

2013

Three Tuns

Dronfield
(went on to win Derbyshire CAMRA Pub of the Year)

2014

Travellers Rest

Apperknowle

2015

Travellers Rest

Apperknowle


2016

Miners Arms

Hundall

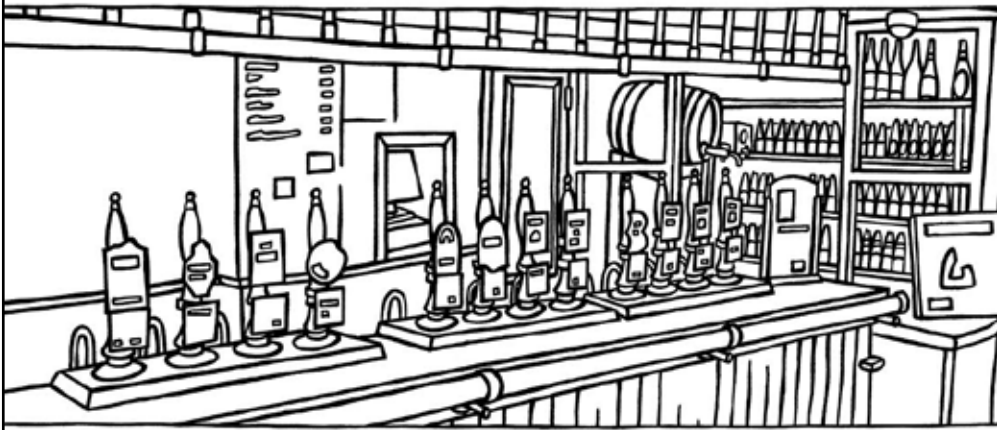
Dronfield CAMRA branch meets on the second Tuesday of each month.

Thomas Sturgess



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BREWERY

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Tickled Trout, Old House, Cheshire Cheese (Hope), Common Room, Maynard Arms,
Riverside (Hillsborough) Wentworth House Hotel, Not just Pubs ...Brampton Brewery,
Leopold Hotel, Brocco, Burrows Toyota, Peppercorn, Mogul Room, Moor Market....*
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ABBEYDALE

Bye bye, *Brimstone*... hello, *Double Brimstone*!

We say a fond farewell to an Abbeydale classic, but not before one last hurrah...

Brimstone is a beer that's been with us for over a decade. An American hopped take on the classic English bitter, it's become renowned for its robust, well balanced flavour and of course the horny goat-like devil in a pentacle pump clip. It's a much loved beer here at the brewery and one that our brewers always enjoy creating.

However, there's recently been a bit of a twist in *Brimstone*'s tale (or should that be tail?!). Many of you may be aware of the global hop crisis that's going on at the moment. As a result, it's becoming harder and harder to get our hands on certain hops. One of those most affected for us is Amarillo, the very backbone of our *Brimstone* brew. With such a distinctive character, we've had to have a major think about whether we want to allow our beloved *Brimstone* to

quietly fade away as the hops diminish, or whether it's best just to call it a day. Sadly, we've reached the difficult decision to lay this particular Beelzebub to rest.

BUT! This isn't a beast that's going to die quietly, oh no! The first of our limited edition birthday beers is to be **Double Brimstone**... a 7.8% American brown ale, with a mammoth malt grist, outrageous hop quantities and a special new yeast strain.

We're also thrilled to announce the winner of our competition to design the pump clip for *Double Brimstone* as Carl Flint. He's managed to capture the spirit of our beloved beast and suitably soup it up. The "groovy red pentacle shades" really suit him, don't ya think?! You can find out more about Carl and his work on his website, carlflint.com.

In further exciting news, and an absolute first for us here at Abbeydale, we're going to be releasing a limited run of *Double Brimstone* in bottles! We've

decided on 750ml bottles to make them perfect for sharing. Look out for them at select local retailers and our pubs, the Devonshire Cat and the Rising Sun, in the spring.

Apologies for last edition's missing news, so there is LOADS to talk about this month! Firstly check out Laura's Brimstone eulogy, so I won't repeat anything here. We are delighted to welcome both Scott and Christie to our production team, moving from Brewdog and The Closed Shop respectively. I hope everyone enjoyed Sheffield Beer Week and SIBA BeerX, what fantastic way to showcase what this wonderful city has to offer in beery delights.

Onto our beers! Drum-roll PLEASE!!! First up is my very own Signature beer! **Baker's Wheat** a 4.9% Hopfenweissen. I love German wheat beers, I love American and Australian hops. Why not put the two together? Expect classic German wheat beer flavours from the authentic yeast strain used, subtle banana and clove giving way to a quartet of hops with lovely tropical and citrus fruit flavours. As with all traditional German Wheat beers, this will be unfinned and intentionally cloudy.

Dr Morton is rather concerned about everyone's welfare and therefore insists that you have some of his **Safety Beer** to avoid any accidents! Pale beer brewed with a combina-

tion of Australian hops, Galaxy and Vic Secret. Bursting with grapefruit, pineapple and passionfruit flavours, this will have you rushing back to the bar for another!

We have a long standing working relationship with Opus Independents and the *Now Then* Magazine, and are delighted to announce the return of **Why Not Give A Toss** to support their Festival of Debate season. A wonderfully pale, blonde session beer made with European and American hops. A distinct earthy and grassy, pine aroma leading to a sweet dark berry fruit flavour and subtle hints of peach. Also look out for **Why Not Give More Of A Toss** for their Autumn season...

Dr Morton's Duck Baffler will also be making a return. One of our favourite recipes that we keep coming back to. A pale beer with light, passion fruit and lemon aromas and flavours and a refreshing bitter finish. Made with Citra hops from North America, dry hopped with even more Citra for good measure!

We might sneak out a few other new beers if we can between now and the end of the month plus keep your eyes peeled for an announcement about our Mosaic American Pale...

Until next month, cheers and rest in peace *Brimstone*.

Robin Baker



FUGGLE BUNNY

Apologies for anyone who has missed Fuggle and has been concerned by our lack of absence in the recent editions of the *Beer Matters*. Well just to put your minds at rest, and for no other reason apart from being extremely busy at the Bunny Hut, we literally have not been able to catch our tails.

There has been so much going on over the past few months and hopefully when you read below you will understand.

Just to fill you in with a few details of just what has been happening down at the Bunny Hut. Apart from making award winning beers we have had a couple of other projects on the go which I am now pleased to tell you about. For starters our Fuggali-

cious Beers are now being sold Nationally as well as Regionally across the Country. We have several festivals, charity events and weddings coming up shortly so keep hoping onto web for further details. The Fuggling Friday Club and Private Saturday Club Pie and Peas suppers/brewery tours have been non-stop since November and are booked up for next 5 months which is amazing and everyone who has tasted our Fuggle Steak & Ale pie have said it is the best pie they have ever tasted. We have been working on two new projects, one of which is chutneys, sauces and ketchups - which have been created by a local Chef whose Artisan company approached us last

year with a view to using our beers in his products. The results were amazing so we currently have available **Stout Brown Sauce** made with **Chapter 7 - Russian Rare-Bit** 5.0%, **Summer Haze Ketchup** made with **Chapter 6 - Hazy Summer Daze** 4.2%, and **Fruity Fuggle Chutney** made with **Chapter 8 - Jammy Dodger** 4.5%, all are made using top quality ingredients sourced locally, these have been a huge hit with the first batch selling out completely before even advertising. You can buy these products down at the brewery and at certain deli bars. The Travellers Rest at Apperknowle also stocks our range of condiments and beers, they too sold out in 3 days, fortunately another batch is being delivering this week. If you can't manage to get to the brewery or any of the above you can purchase them directly online at omemade.co.uk. Our second project came as a result of a meeting with a local silversmith who approached us last year, therefore we can now reveal that we have our very own range of Fuggle Bunny stamped jewellery made from Vintage Cutlery, they are really unique pieces and proving extremely popular, this too can also be purchased down at the Brewery and come in a gift box.

The First of our charity events will be held on Friday 11th March, a Golf

Tournament at the Dore & Totley Golf Club, with all proceeds going towards a very worthy cause, the Childrens Hospital. The first of our Festivals is the Barlborough Country Fair being held on Saturday 30th April 11am-3.00pm where you will find our pop-up bar, and food produce for all to try. Therefore put the date in your diary as it is going to be a wonderful occasion in the stunning grounds of Barlborough Hall. There will be so many attractions and all kinds of shows & activities, The Four Shires Bloodhounds, Archery, Birds of Prey, music from Yorkshire Corps of Drums, Shirebrook Miners Welfare Brass Band, and a food & Drink village to name but a few, everyone is invited including children and dogs this will be a fantastic family day out. Accordingly as you will have read Fuggle has been run off his feet, therefore please do not worry if you do not read about us in the magazine we are alive and kicking, you can of course keep upto date via our facebook, Twitter and website Real Ale from Sheffield Brewery | Fuggle Bunny Brew House. Don't forget hop into the brewery if you are passing we have lots to see and do. We have much more to tell you in the coming months but for now I hope you can see just how busy the Bunny has been. The future is Bright the Future is Fuggalicious x



STEEL CITY

Steel City finally got back in the brewhouse after a somewhat prolonged hiatus. India Pale Ales named after places in India seem to do well round these parts, so where could be more apt than **Bokaro Steel City**? Perhaps slightly more industrial than Jaipur, the brew itself is anything but industrial. As you might expect from Steel City, **BKSC** features a very pale mash and three-figure IBU, flavour and aroma coming primarily from Galaxy and Kazbek hops.

Finally, on a sadder note, the craft-as-heck* blue swingtop bottles are no more. Supplies have been exhausted, some 'normal' 330ml bottles will be acquired soon but in the short term the only bottles available are standard 500ml. How old fashioned, must remember not to brew brown twiggly beer to go in them...

Dave Szejewski

*OK, heck may not be exactly what Dave said.

LITTLE CRITTERS

Little Critters is based on an industrial estate near Wadsley Bridge and run by the same people as the Doctors Orders Pub near the University of Sheffield and the Fox & Duck in Broomhill, with the Doctors Orders being the place to try all their 'beta' brews and offer your feedback.

Beers so far include **Malty Python** English IPA, **Sleepy Badger** Breakfast Stout, **Flaxen Hare** Blonde Ale, **What Ales Ya** Wheat Pale and **Night Porter**. The regular beers are brewed by their head brewer with some more interesting specials brewed by the guys from the Doctors Orders,



REGATHER

It is quite likely that Regather are the smallest brewery in the city. The 0.5 bbl. brewery was put together by Ed Thatcher (craftalekits.com), with the first commercial brew in June 2014. Currently, Brewer, Jim Danson, brews every Thursday.

The brewery has a 90 litre kettle, each brew producing 75 litres (150 x 50 cl plastic bottles) of un-fined and un-filtered liquid. Under the brewery, in the cellar, are four fermentation vessels and storage/conditioning space. Brews have been many, and varied. The aim is to produce a variety of styles: recent examples include: **Solstice IPA** (5.6%), **Season** (7.3%) and a **Brown Ale** (5%), which, on our sampling ex-

hibited interesting smoked notes. Other brews have included **Sheffield Nevada** (x5.6%), based on the classic American classic, Sierra Nevada and **Achzig Deutsche Mark Bitte** (5%), an 80 /- style beer.

Bottles are available at events held the small in-house bar and occasionally at outside events. They will also be available at the forthcoming Tramlines Folk Forest.

The Regather Works (www.regather.net) are at 57/59 Club Garden Road, S11 8BU. Regather is a co-operatively run organisation which aims to give people the opportunity to create a mutual local economy.

Dave Pickersgill

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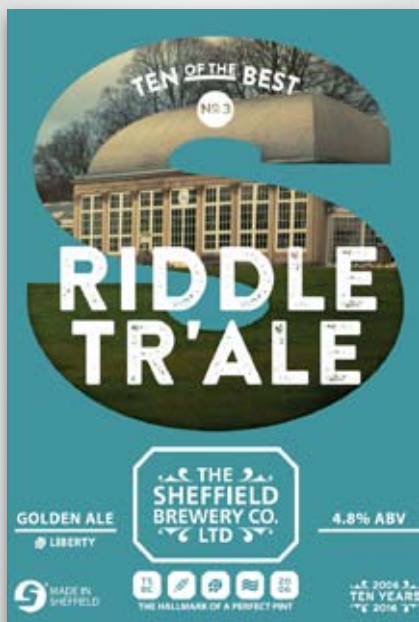
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SHEFFIELD BREWERY CO.

Steel yourself... something's brewing... Riddle Tr'Ale 4.8%

Number three of our top ten reasons we love Sheffield is homage to the city-region's places of interest and what finer way than to celebrate the Botanical Gardens. We were going to name the beer Botanic'ale but there is a more intriguing link.

Given the success of our Number Two, **Ge'thi'sen Outdoorerz**, we thought why not do just that. So we're encouraging folk to

read up about the Riddle trail and soak up the gardens and beautiful conservatories before enjoying a pint in your local of our new **Riddle Tr'Ale**: a mighty fine golden ale made from vienna malt and liberty hops. This should tingle on your taste buds with plenty of citrusy flavours.

The Botanical Gardens and the Riddle Trail (extract courtesy of SHU)

When the Heritage Lottery Fund's Urban Parks Programme was estab-

lished in 1996, the Sheffield Town Trust, Sheffield City Council, University of Sheffield, Friends of the Botanical Gardens, and Sheffield Botanical Gardens Trust formed a partnership to bid for funds to restore the Gardens. A year later, the Gardens were awarded just over £5 million with 25% matched funding; the only Botanical Gardens in the country to undertake complete restoration. Included in the restoration of gardens and buildings were some established and popular features: the Bear Pit, part of the original Victorian gardens and a Grade II Listed Monument, and 'Spirit of the Wood', a statue by an unidentified, but accomplished sculptor, installed in the Rose Gardens in 1953. The imposing Crimea Monument by George Goldie and Henry Lane (1863), sited in the Gardens when it was moved from the city more than 40 years earlier, was replaced by a fountain in order to be faithful to the Gardens' original layout.

New to the Gardens is 'The Riddle Trail', initiated by Sheffield's 'Off the Shelf Festival of Writing and Reading' in 1999 in collaboration with the Botanical Gardens. The trail consists of eight newly commissioned artworks bearing riddles written by the poet Berlie Doherty-berliedoherty.com/poetry.html. Doherty was funded by Signposts, an arts organisation in Sheffield. The

purpose of The Riddle Trail is to lead visitors around the Gardens following a sequence of riddles incorporated into artwork of various forms, media, and locations.

Beer Club

Book our next event: a weekend – Fri 1 Apr and Sat 2, 5-11pm.

So, we had a go at switching to the first Friday and what a success! Massive thanks goes out to Graham McDonald for organising, and Silverdale school staff for making it such a brilliant atmosphere.

Big thanks to Tom and, retiring teacher, Jack, and the rest of the OverCommitments for playing a fantastic set. We're promising more from those guys in the future.

Peddlers Market was also on and by all accounts 'twas a fab weekend's festival and a huge promotion for all that's going on in Neepsend. It'll also be on again that weekend, yay!

Why not pop along to one of our events or maybe join the club and enjoy a choice of our cracking real ales or wines at a discount!

Lookout for more in our Top Ten series which we'll be releasing at the end of each month. Details of everything 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!

Available
NOW!



A Champion Beer from Sheffield

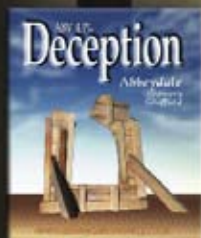
DECEPTION

ABV 4.1%

*A pale beer, made with fabulous
Nelson Sauvin hops.*

— ABBEYDALEBREWERY.CO.UK —

AWARD
WINNING
BEER



*There's nothing more social than
beer! — Find us on*



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COMMUNITY PUB

*Showcasing 13 cask ales plus craft
keg beers and cider and coming
soon fantastic homemade
pub food!*



RISING FOR WINTER 2015...

OPEN AS USUAL DURING THE RENOVATION!



*There's nothing more
social than beer!*

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f u UNTAPPO



TRUE NORTH

To help kick off Sheffield Beer Week on Saturday 12th March, True North - who until now had brewed their beer at Welbeck Abbey or Stancill Brewery - opened up their new Sheffield City Centre brewhouse to visitors.

Representatives of True North were available to answer questions about the brewery and a range of beers were available to try including a couple on cask (the Oatmeal Pale went down well) and a couple on keg - their pilsener lager and a premium IPA that was brewed in collaboration with North Union Brewing - as well as a couple of guest craft keg beers. Also present was Jules from Hop Hideout with her Sheffield Beer Week organiser's hat on!

The brewery is on Eldon Street behind the Forum Cafe Bar (which is owned by the same people as the brewery) looking out onto Devonshire Green in an old brick building with bags of character.

Shiny brewing vessels line two sides of the rectangular room along with a temporary visitors bar, gin distilling equipment and a coffee roaster. It is intended to roast coffee for their chain of bars and restaurants. The gin distillery is to relocate to the Blue Stoops at Dronfield once the building work is complete there.

The fourth side of the room is lined with tables for visitors to sit and drink - they intend to open the brewery and bar up to visitors about once a month for special events.

There are a number of classic London Soho neon signs hanging around the brewery as a bit of an in joke, this is explained by a notice taped up by the entrance to the toilets - it is reference to some research that suggested the reaction of many men the first time they walk into a brewery is similar to the first time they walk into a sex shop! The old kid in a sweet shop thing huh?!



Buses and Trams

South Yorkshire:

Travel Line 01709 51 51 51
www.travelsouthyorkshire.com

Derbyshire

www.derbybus.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



BARROW HILL ROUNDHOUSE RAIL ALE

2016

THE MOST ATMOSPHERIC BEER
FESTIVAL OF THE YEAR!



THURSDAY 19th MAY
FRIDAY 20th MAY
SATURDAY 21st MAY
12noon - 11pm

**OVER 300 REAL ALES,
CIDERS, PERRYS, CRAFT
AND WORLD BEERS!**

PLUS TRAIN RIDES & LIVE MUSIC
(on Friday & Saturday)



CAMPAIGN
FOR
REAL ALE
Supported
Festival

THURSDAY:

ADVANCE £4.00, ON THE GATE £5.00

FRIDAY & SATURDAY:

ADVANCE £6.50, ON THE GATE £8.50



*No under 18s allowed on site
after 5pm. Train rides run until
5pm on Friday & Saturday.



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www.railalefestival.com

TICKETS AVAILABLE FROM 1ST MARCH FROM THE FOLLOWING OUTLETS

Chesterfield Tourist Information Centre Tel: 01246 345777



Barrow Hill Roundhouse Tel: 01246 472450

The Derby Tup, Whittington Moor, Chesterfield Tel: 01246 454316

Arkwright Arms, Sutton-cum-Duckmanton Tel: 01246 232053

The Chesterfield Arms, Chesterfield Tel: 01246 236634

The Real Ale Corner, Chesterfield Tel: 01246 202111

The Alexandra, Derby Tel: 01332 293993

The Beer Parlour, Chesterfield Tel: 07870 693411

Brunswick Inn, Derby Tel: 01332 290677

Hops in a Bottle, Mansfield Tel: 01623 626302

The Fat Cat, Sheffield Tel: 0114 249 4801

The Beehive, Harthill Tel: 01909 770205

The Rykneld Turnpyke, Clay Cross Tel: 01246 250366

The Old Poets Corner, Ashover Tel: 01246 590888

The Vat & Fiddle, Nottingham Tel: 0115 985 0611

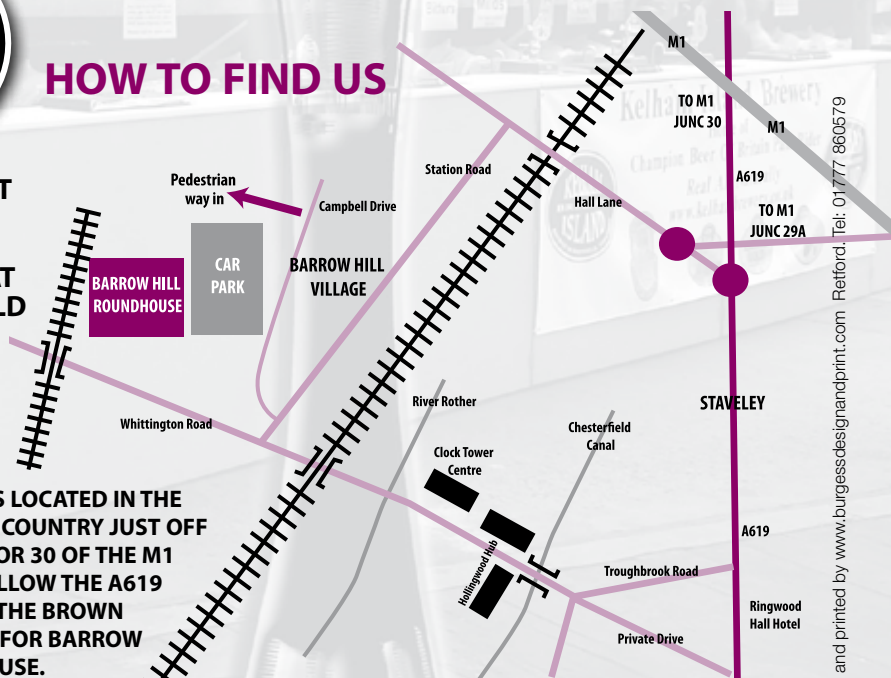
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UNDER 18s ARE
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RAILWAY
STATION IS AT
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BARROW HILL IS LOCATED IN THE
CENTRE OF THE COUNTRY JUST OFF
JUNCTION 29A OR 30 OF THE M1
MOTORWAY. FOLLOW THE A619
UNTIL YOU SEE THE BROWN
TOURIST SIGNS FOR BARROW
HILL ROUNDHOUSE.



Live music on Friday and Saturday. Train rides run until 5pm.
No train rides on Thursday

For more information visit www.railalefestival.com



HERITAGE PUB INTERIORS

Recently two Sheffield pubs became part of the prestigious CAMRA Regional Inventory of heritage Pub interiors - The **Friendship** (Manchester Road, Stocksbridge) and the **New Barrack** (Penistone Road, Hillsborough).

The Friendship was renovated by Thomas (Tom) Edward Batty, in 1903, on the site of an earlier pub, built about 1859, run by Harriet Battye in 1868-71 and by Elijah Askew in 1881. In 1903, it was advertised as, 'Re-built, Re-furnished and up-to-date.'

The building was built to serve the growing town of Stocksbridge with miles of steelworks and thousands of workers. Peak employment was 6500. By 1991 this had dropped to 1400. In 2015 there are less than 800.

There is imposing stonework above the central doorway, '1903' and the initials 'TEB' can be clearly seen. This also includes 'a handshake:' this became the emblem of the Cooperative Society. Tom Batty was a bottler of beers (including 'Bass and Worthingtons' fine ales'). The pub has an example of one.

The Friendship retains 3 of its original 4 rooms and a lobby bar as well as plenty of tiling. The entrance lobby has floor to ceiling tiling in shades of green. Walk into a lobby bar area still with the original counter and superstructure above (top section painted grey) that would have originally con-

tained screens. The bar back fitting is distinctive and is likely to be the original structure. It has seen much change with new top shelving and lower shelves replaced by fridges.

The room on the front left (originally, the Tap Room, currently, the Pool Room) has a door and original bench seating around most of the room (the right hand wall piece is missing and the front window section stops short).

There is a row of bell pushes all around the room in a wood panel above the seating; the cast iron fireplace is modern. There is a tiled frieze around three sides of the room (not the front wall) and on the rear wall are 5 tiled panels of plain cream tiles with a green glazed edging. In the early 1970's, the door was moved from the wall perpendicular to the entrance to the current position. At the same time the matching wall and door on the right of the entrance were removed. This created the room at the front right which is completely opened-up with modern fixed seating and, in 2014, the addition of a wood burner.

The middle left room (originally, the Games Room, currently, the Quiet Room) has a double door width doorway, a good sectioned ceiling and a fireplace where the lower part looks modern but the top section is old as it includes a tiled painting of Venice signed by W Yale. The fixed seating

INN BRIEF



The **Old Hall Hotel** at Hope has had a small refurbishment of the lounge bar area, as part of this a long covered up ingle-nook fireplace has been revealed and brought back into use.

The **Rose & Crown** at Whittington Moor, Chesterfield (opposite the football stadium on bus routes 43/44/50/50a/X17) has been owned for the last year or so by Chris Sinclair, who also owns the Dronfield Arms, since the pub company sold it off. With the departure of the established tenant, the opportunity is being taken to give it a refurbishment and add a range of real ales and craft keg lines, with some of the pumps showcasing the Hopjacker beers brewed at the Dronfield Arms. A manager is being recruited to run the pub, which is planned to close in May for the refurbishment and reopen in August, in time for the new football season.

LEES HALL GOLF CLUB

HEMSWORTH RD NORTON

ANNUAL

**BEER
FESTIVAL**

FREE ENTRY — EVERYONE WELCOME

FRI 29TH APRIL — SUN 1ST MAY

12 X CASK ALES

PLUS A SELECTION OF CIDER & CRAFT

ALL @ £2.50 A PINT

LIVE ENTERTAINMENT

FRI & SAT NIGHT & SUN PM

is modern.

The internal window is a later addition, at the same time as the movement of the door in the Tap Room.

William (Billy) Yale was born in Newport, Shropshire in 1843. He was employed by Copeland from c.1869-83, where he was known for painting marine views and winter scenes. After he left Copeland, he set up his own studio on Liverpool Road in Stoke-on-Trent advertising himself as 'a Tile and Slab Decorator'. During this time, he began decorating sagger ware plaques which he acquired from other potteries and fired in a kiln attached to his premises.

At the rear left up three steps is a function room, originally the billiard room, which still retains its original bench seating on a platform for easy viewing of games. There are original bell pushes around the room but it has lost its fireplace and the full sized snooker table. This is currently used as a function room.

Rear right of ground floor includes a room (originally a concert room) which was last used in 1975. It is currently derelict. However, a restoration is planned.

By the 1980's, the Friendship was one of many Bass Charrington (Stones) large keg-only pubs. The Friendship was sold by Enterprise Inns, taken on, redecorated and reopened in December 2014. The new owners have carried out a sensitive refurbishment preserving and enhancing the historic interior.

There is also an active bowling green. It is believed that this was originally built as part of the pub. It is currently used by Stocksbridge Friendship Bowling Club (founded 1911) on a long-term lease (over 10 years to run).

A subsequent edition of 'Beer Matters' will include information about the New Barrack.

**Dave Pickersgill and
Mick Slaughter**



MORE THAN A PUB

The Department for Communities and Local Government (DCLG) has announced a new programme which allows assistance for communities to take over control of local pubs, with an allocation of £3.6 million over two years.

More than a Pub: The Community Pub Business Support Programme is a £3.62 million, 2-year programme that will see a comprehensive package of business development support, advice, and loan and grant funding being delivered to community groups in England to help them establish community-owned pubs that can clearly demonstrate how they will bring significant social, economic and environmental benefits to their communities.

Jointly funded by the Department for Communities and Local Government and Power to Change, the programme will be led by Plunkett Foundation and delivered in collaboration.

The programme aims to support 80 community-owned pubs to open over 2 years and will offer a flexible package of support including access to an advice line, events, workshops, peer-to-peer study visits, and business devel-

opment advice. It will also offer flexible bursary awards to fund very early stage activity, such as community consultation work, and a grant and loan package.

Forty communities have already successfully taken ownership of their local pub under community ownership, and over 1,200 have been listed as 'assets of community value' under community rights, highlighting the important role that pubs play in local communities.

The programme seeks to support pubs such as these, where they advance a charitable purpose to benefit their communities by, for example:

- providing regeneration through access to public services and facilities to those who are socially excluded
- promoting employment, education and training in areas of high social need
- encouraging volunteering, citizenship and community development as a hub for community groups

A local example is the Anglers Rest in Bamford, Derbyshire, which was purchased in 2013

TRUE NORTH BREW CO PRESENTS

30 CASK BEERS • 7 CRAFT KEG ALES
PIZZA • HOG ROAST • LIVE MUSIC



TASTING NOTES

RED RYE 4.7%

US style Amber Ale with a sweet base & nutty flavour from the rye. Full bodied with hints of passion fruit & pine needles.



PALE ALE 4.3%

Crisp, fruity pale ale with a dry palate. Long, hoppy, refreshing finish.



SESSION PALE 3.6%

The first brew from our new brewery! Easy drinking pale made with Simcoe, Ella & Mosaic hops. Biscuity flavour & a long fresh finish.



IPA 5.4%

Strong pale with a citrus & floral aroma. The initial robust hop bitterness is balanced by a slightly sweet, fruit infused aftertaste with a dry finish.



BLONDE 4%

Blonde ale with a medium body & slightly sweet biscuity malt flavour. Crisp bitter finish of citrus fruit & pine.



BEST BITTER 3.8%

A traditional bitter: creamy & malty with a pronounced bitterness balanced by a sweet undercurrent.



FRI 29TH APRIL - MON 2ND MAY

ALSO FEATURING A SELECTION FROM BLUE BEE BREWERY PLUS
20 MORE REAL CASK ALES & 7 GUEST KEY KEGGED BEERS

Friday - 5pm - 10pm • Saturday / Sunday - 12pm - 10pm • Monday - 12pm - 7pm

From Sheffield City Centre use buses 50, 50A, 53, 71 & 71A

From Chesterfield use buses 70, 71 (& 71A on the Sunday)

THE BRITISH OAK, 1 MOSBOROUGH MOOR, S20 5AY, 0114 2487969

by over 300 people from the local area and is now run for community benefit.

It not only houses the pub, but also a cafe and the local Post Office, and offers a much-needed community meeting venue, too. This has helped improve social cohesion and the regeneration of the village, and any profits generated by the Anglers Rest are reinvested back into the local community.

Speaking at the Campaign For Real Ale Parliamentary reception, Community Pubs Minister Marcus Jones said: 'The Great British pub is a national treasure and this new £3.6 million programme will give our communities support to keep pubs at the heart of local life.'

Vidhya Alakeson, Chief Executive of Power to Change, said: 'We are delighted to be partners in this effort to accelerate the number of community-owned pubs that can tackle problems of urban and rural disadvantage. By acting as hubs for a multitude of activities in their local communities, community-owned pubs can make a significant contribution to reducing isolation, improving well-being and providing access to basic services. They can bring the heart back to many communities that have been hollowed out by the loss of local services.'

Peter Couchman, Chief Executive of Plunkett Foundation, said: 'This programme will significantly increase the number of community-owned pubs open and trading, bringing far-reaching benefits to local people. For many communities, pubs are not just a place to drink; they are central to peoples' sense of place and identity, they provide an important place for people to meet and help to build community cohesion.'

INN BRIEF



The **Ship Inn** at Shalesmoor is making some subtle changes to their operation, they no longer serve food - however customers are welcome to bring their own as long as they are buying drinks at the bar! They are also looking to extend the beer range and are holding a mini beer festival for St George's Day.

Planning permission has been applied for building a house on the car park of the **George & Dragon** in Holmesfield. Meanwhile in Harthill permission has been applied to build housing on the field behind the **Beehive** pub and to build an extension to the pub itself.

PUB JOBS

The **Rose & Crown** at Whittington Moor, Chesterfield is looking for a Manager. Contact: sincchris@gmail.com

Miners Arms at Hundall are looking for bar staff, contact Lauren for more info.

The **Closed Shop** on Com-monside is looking for an assistant manager and shift Manager. Contact: andy@reetalepubs.co.uk



stituents to try it out and support a local business.”

Landlord of The Closed Shop, Andy Stephens said “Dean and the chef team here strive to create a selection of tasty, homemade meals, using locally sourced ingredients and suppliers wherever we can. Through our main menu and ever change range of specials we continually aim to provide top notch food, alongside a great range of drinks, including 8 real ales, at a price people can enjoy time and again. While we didn’t make the final 8 in the country it is great to be recognized in this way and we thank Nick for nominating us.”

Pubs serve almost a billion meals a year, with more and more recognising that great food will attract more customers, but there is a national shortage of skilled pub chefs.

MP NOMINATES CLOSED SHOP CHEF

The Closed Shop, on Commonsides in Crookes, has been nominated for an award by Sheffield Hallam MP Nick Clegg.

Mr Clegg nominated The Closed Shop for the ‘Parliamentary Pub Chef of The Year Award’, in recognition of their chefs who provide an excellent food offering.

Although The Closed Shop did not make the final eight, Mr. Clegg went down to present the team with a certificate.

Nick Clegg MP said “Our local pubs serve the community and give a boost to the local economy. I’ve heard many a good thing about the food here at the Closed Shop and would urge my con-





BEER HOUSE

PUB OF THE MONTH - APRIL 2016

The Beer House is Sheffield's first full time micro pub and is situated at 623 Ecclesall Road, just before Hunter's Bar. The pub opened in December 2014 by John Harrison, following conversion from a shop unit. The bar counter, tables and chairs came from the closed Bridge pub in Dronfield, the bar having

been reconstructed to fit in the small front room.

The six handpumps dispense an ever changing range of beers, sourced from microbreweries around the country, some obscure, and sometimes a beer can sell out in a matter of hours. The two rooms can quickly get full in the evenings and at

weekends, and although there are also two tables for outdoors drinking, drinks are not allowed outside after 9pm. The pub is open daily from noon to 11pm and there is a regular quiz Wednesday evening. In addition to the cask beers the local Stancill Pilsner is the lager offering and there is an in-

teresting range of gins.

So congratulations then to John and his team led by manager Lucy on winning the Pub of the Month Award for April. The presentation will be on Tuesday 12 April from 8pm.

Buses 81, 82, 83 and 88 all stop at Hunter's Bar.

Derek Longford



CLOSED SHOP

PUB OF THE MONTH - MARCH 2016



MINERS ARMS (HUNDALL)

DRONFIELD & DISTRICT PUB OF THE YEAR - 2016

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
- ☐ **Bulls Head**
Ranmoor
- ☐ **Gardeners Rest**
Neepsend
- ☐ **Lescar**
Hunters Bar
- ☐ **New Inn**
Gleadless (bus 51 or Blue/Purple tram)
- ☐ **Old Queens Head**
City Centre
- ☐ **Walkley Beer Co.**
Walkley

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 Pub Logo icons at the bottom left.

3 VALLEYS BEER FESTIVAL SAT 4 JUN 2016



3 VALLEYS

A number of Dronfield pubs have started to reveal their plans for this year's 3 Valleys Festival, which takes place on Saturday 4th June.

The **Talbot Arms** will be showcasing the range of Peak Ales, they will also have a band on in both the afternoon and evening plus a fish and chip van.

The **Dronfield Arms** will be adding extra outdoor bars and an all afternoon programme of live music.

The **White Swan** will be bringing their upstairs bar into use.

The **Manor House Hotel** will be repeating last year's festivities with an Abbeydale Beer tent,

Sam Wain entertaining on the keyboard outside all afternoon and food from I love Ostrich. They are also offering discounted hotel room rates for festival goers, which are expected to book up quickly!

Unfortunately the **Blue Stoops** is not expected to be ready to open in time and will no longer be part of the festival. However for those that live in Mosborough, sister True North pub the **British Oak** plans to open early to serve breakfast for those joining the festival feeder bus there.

Other venues for this year's festival are on the map above.



21.45

SAXBOB



PRESENTS

20.00

ZACC ROGERS - SIEBEN

FRIDAY 1 APRIL 2016



SHEFFIELD UNIVERSITY DRAMA STUDIO
SHERWOOD ROAD, S10 2TD

DOORS 19.00 - SEATED TICKETS £10
REAL ALE BAR. WINES. SPIRITS

PHOTOGRAPH BY N. J. BARNES & SONS

WWW.WEGOTTICKETS.COM/EVENT/340067

SAXBOB@BLUEYONDER.CO.UK

OR BAR AT UNIVERSITY ARMS

FESTIVAL GUIDE

MARCH

Hope Valley Beer Festival

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

Lescar

Fri 25 – Mon 28 Mar

This Sharrow Vale Pub holds its Easter festival of beer, cider and music in the entertainment room.

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

Ship Inn (Shalesmoor)

Thu 21 – Sun 24 Apr

The Ship is holding a mini beer festival

for the St George's day period with a doubling of the number of handpumps up to 8 with beers from across the UK plus the addition of real cider.

The Ship is across the roundabout from Shalesmoor tram stop or buses 57/81/82/85/86 pass outside.

University of Sheffield Student Union

Fri 29 Apr – Sun 1 May

The annual festival of beer, cider and more featuring a cask ale stillage in the Raynor Lounge and Cider tent in the Union Gardens with a total range of over 100 drinks to choose from. Each day there will also be additional themed attractions, Friday will have a German themed Stein bar with Lederhosen wearing staff serving imported beers along with a food stall serving Bratwurst, additionally there will be a pop up gin bar. Saturday the theme is American with the addition of craft beer, bourbon and BBQ food whilst Sunday is all about Cider and Pig with the cider tent restocked and a hog roast in the garden. Entry is free and open to the public, souvenir glasses optional, you do however need to buy (non refundable) beer tokens on arrival. Access to the festival is via Bar One on Glossop Road or Interval Cafe Bar on Western Bank Concourse. Both are close to the University tram stop.

Lees Hall Golf Club

Fri 29 Apr – Sun 1 May

Hemsworth Road, Norton. Free Entry – everyone welcome. 12 cask ales plus a selection of cider and craft, all £2.50 a pint. Live entertainment.

Barnsley CAMRA Elsecar Heritage Railway

Fri 29 Apr – Mon 2 May

Another fixture now firmly established on the Barnsley calendar for the May-day 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.

British Oak's Festive-Ale

Fri 29 Apr – Mon 2 May

The British Oak at Mosborough is hosting a bank holiday beer festival featuring 30 cask ales plus a line up of 30 craft keg beers, food and entertainment. Open from 5pm Friday and midday Saturday to Monday. Stagecoach Buses 50, 50a, 53, 71 and 71a will get you there.

MAY

Barrow Hill Rail Ale

Thu 19 – Sat 21 May

Over 300 real ales, craft keg beers, cider & perry, food, music and trains all in an old railway roundhouse that is still operational. This year the festival celebrates its 15th anniversary with the biggest event yet! On Friday and Saturday there are train rides in the daytime and live music in the evening. A volunteer run shuttle bus operates from Chesterfield station. Advance tickets advisable.

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 17 venues including town, suburban and rural pubs plus a brewery on a farm.

A fleet of 10 buses provides a regular free service from Dronfield station to all the venues, hop on and off at the participating festival venues as you please. All the venues offer free entry.

threevalleysfestival.org.uk.

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!



www.sheffieldbrewery.com
   [sheffieldbrewery](https://www.instagram.com/sheffieldbrewery)

2006
TEN YEARS
 2016

Tel. (0114) 272 7256 Email. sales@sheffieldbrewery.com
 The Sheffield Brewery Co. Ltd, Unit 111, J C Albyn Complex, Burton Road, Sheffield, S3 8BT

DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

AGM & branch meeting

8pm Tue 5 Apr

The branch annual general meeting that fulfils all the legal requirements and elects a new committee for the year ahead as well as all the usual branch meeting business including sharing pub, club and brewery news. The venue is upstairs at Shakespeares, Gibraltar Street. (Buses 57,81,82,85,86).

Pub of the Month

8pm Tue 12 Apr

Our members have voted the Beer House at Hunters Bar as our April winner. Come along for a pint, see us

present the award and join the celebrations at this great little micropub. (Buses 81,82,83,88,272).

Dronfield branch meeting

8pm Tue 12 Apr

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. The venue this month is the Horse & Jockey in Unstone, which is on bus route 43.

Festival planning meeting

8pm Tue 19 Apr

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 57/81/82/85/86).

Beer Matters distribution and committee meeting

8pm Tue 26 Apr

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 May 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.

Peak District Minibus trip

6:30pm Fri 29 Apr

The first in our summer programme of minibus trips out to the rural pubs in our branch area, departs from outside



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**

One of the top 4 Real Ale pubs in Great Britain 2015
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at least
12
REAL
ALES

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12-3 Mon-Sat

Sunday
Nights
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Monday
QUIZ
9pm

OPEN 12-12 daily

Sheffield and Yorkshire Pub of the Year 2015



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Nº7

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OldNo7Barnsley



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the Old Queens Head in Sheffield City Centre. Please book your seat in advance via our social secretary.

Branch meeting

8pm Tue 3 May

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. The venue is TBA.

Pub of the Month

8pm Tue 10 May

Come along for a pint, see us present the award and join the celebrations at the winning pub, which is TBA.

Festival planning meeting

8pm Tue 17 May

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).

RambAle

12pm Sun 22 May

A nice walk in the countryside combined with refreshment stops

at good real ale pubs, this month is a joint event with Dronfield and Chesterfield branches, commencing from the Three Tuns in Dronfield (suggested bus from Sheffield is the Stagecoach 43 departing Flat Street at 11:15am). The route will take in the Gate Inn at Trow, Travellers Rest at Apperknowle and the Miners Arms at Hundall before returning back to the Three Tuns. See map above.

Beer Matters distribution and committee meeting

8pm Tue 24 May

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 June 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.

DRONFIELD

INFO AND BOOKINGS:

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See dronfieldcamra.org.uk

COMMITTEE

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Louise Singleton

Vice Chairman

Beer Festival Organiser

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CAMRA (National)

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www.camra.org.uk

01727 867201



A Campaign

of Two Halves



Join CAMRA Today

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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Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society

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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

The Greystones



The Backroom

APRIL

SUNDAY 10TH // £8	THURSDAY 21ST // £8
Roxanne de Bastion	Harry Bird & The Rubber Wellies
WEDNESDAY 13TH // £12.50	FRIDAY 22ND // £15
Diana Jones	The Boom Band
THURSDAY 14TH	SATURDAY 23RD // £12
John Reilly	Blackbeards Tea Party
FRIDAY 15TH // £12	MONDAY 25TH // £16
Hat Fitz and Cara Robinson	Richmond Fontaine
SATURDAY 16TH // £15	TUESDAY 26TH // £12
Martin Turner Plays The Music of Wishbone Ash	David Ramirez
SUNDAY 17TH // £15	WEDNESDAY 27TH // £12
The Young 'Uns	Michael Chapman and B.J. Cole
TUESDAY 19TH // £7 ADV / £9 OTD	SATURDAY 30TH // £12
Josh Harty	Edwina Hayes
WEDNESDAY 20TH // £10 ADV	
Webb Wilder	

MAY

TUESDAY 3RD // £10 ADV / £12 OTD	WED 18TH & THU 19TH
Cale Tyson	Boy On A Dolphin
WEDNESDAY 4TH // £14	FRIDAY 20TH // £17.50
Moulettes	Tom Robinson
THURSDAY 5TH // £13	SATURDAY 21ST // £14 ADV
Pete Brown & The NewGrass Cutters	Tanglefoots Ritchie, Parrish and Ritchie
FRIDAY 6TH // £12	SUNDAY 22ND // £12
Paul Lamb and The King Snakes	Ben Poole & Stevie Nimmo
SATURDAY 7TH // £12	TUESDAY 24TH // £16
Gilmore & Roberts	The Ben Watt Band feat. Bernard Butler
SUNDAY 8TH // £12.50	WEDNESDAY 25TH // £10
Mandolin Orange	Mishka Shubaly
WEDNESDAY 11TH // £12	THURSDAY 26TH // £17.50
Corky Laing Plays Mountain	Los Pacamilos featuring Paul Young
FRIDAY 13TH // £12	FRIDAY 27TH // £13
Nick Harper	Blair Dunlop
SATURDAY 14TH // £12	SATURDAY 28TH // £13.50 ADVANCE
Vin Garbutt	Ian Siegal and Jimbo Mathus
SUNDAY 15TH // £12	MONDAY 30TH
Mark Morris	Jesse Lége and Joel Savoy
TUESDAY 17TH // £12	
Rory McLeod and The Familiar Strangers	

JUNE

FRIDAY 3RD	SATURDAY 5TH
Judie Tzuke	The Jar Family
SATURDAY 4TH // £12	WEDNESDAY 8TH // £15
Ezio	Dan Baird and Homemade Sin
	SATURDAY 11TH
	King Pleasure and The Biscuit Boys
	WEDNESDAY 15TH
	Big Boy Bloater
	FRIDAY 24TH
	Massey Ferguson
	SATURDAY 25TH // £12
	The Corn Potato String Band

KARMA CITRA



Take exciting beers paired with delicious food, 3pm at The Greystones

Sunday April 24th
German Beer @ Street Food

Sunday May 22nd
Mexican Grub @ Beer

Sunday June 26th
American Style Beer @ BBQ

Tickets £12.50 email karmacitra@gmail.com to order

OPEN MIC NIGHTS

Every 1st & 3rd Monday of the month at 8pm. Anyone can join in, all abilities welcome, come along and enjoy the fun.

T: 0114 266 5599 www.mygreystones.co.uk  