

BEER MATTERS



ISSUE 463 - MAY 2016



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send them in*

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

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THREE TUNS NOW AN ACV!

SHEFFIELD CAMRA ACV APPLICATIONS UPDATE

On 13th April, the Three Tuns became the first Sheffield pub, nominated by Sheffield & District CAMRA, to become an Asset of Community Value (ACV). Congratulations to all concerned for this notable achievement.

We note that the official SCC response considers that the Three Tuns 'offers such events to encompass a large area that could conceivably encompass all of Sheffield itself. ... the Property and its stated uses attract the local working community who consider the Property as their local meeting place as well as users from further afield.'

We believe that these statements are significant as it indicates that

Sheffield City Council has moved away from seeing ACV status as something which only concerns the geographically-local residential community. The 'community' for a pub can extend for many miles – prime examples are pubs located at railway stations. For example; the Sheffield Tap 'community' encompasses many who live geographically distant.

Sheffield CAMRA have submitted 15 applications to Sheffield CC – ten were submitted in late July 2015, nine (rejection) decisions were received just before Christmas 2015, almost 5 months since the original Applications. The 2011 Localism Act states that Council have 8 weeks to

determine ACV applications.

In our opinion all our applications to SCC clearly reached the statutory test outlined by the Government and showed how the pubs furthered the social wellbeing and social interests of

the community. This was confirmed by our colleagues at CAMRA HQ who compared our documentation to successful applications in other parts of the country. It was also confirmed by conversations at the recent CAMRA Members Weekend in Liverpool.

At the time of writing we have had no decision for the Castle Inn (Bradway). The delay is over eight months. We believe that this delay is a record – no other council has had an application for so long and not made a decision.

We have made a formal complaint to the SCC Monitoring Officer who has responded: 'I have asked for a review to understand the cause of the delays. Changes will be made shortly to ensure the Council is meeting the statutory timescales.'

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

Dave Pickersgill
Pub Heritage Officer

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TWO MORE SHEFFIELD PUBS JOIN REGIONAL INVENTORY

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

The New Barrack was a Duncan Gilmour's pub which in 1936 was re-built when the original stone built corner terrace pub was demolished and the footprint extended into the next-door cottage, resulting in a larger building which continued to utilise the original cellar. It has a striking exterior of red brick and yellow terracotta with a brown glazed stone dado (the Rutland Arms has a similar exterior). There are a number of original (or good copies) of

Gilmour's exterior windows including 'Gilmour's Windsor' and 'Billiard-Room'. A three-quarter sized snooker table was removed about ten years ago.

The floor plan is little altered as can be confirmed

by the original plans in a frame on the wall of the smoke room.

On the staircase to the front door there is a Gilmour step. The lobby has a terrazzo floor and wall tiling to two-thirds height in mainly a cream colour. A door on the left leads to the tap room which has a terrazzo floor, inter-war fixed seating, a good tiled, cast-iron and wood surround fireplace with a stove in front of it. The bar counter is the original 1936 one but it has been moved slightly back as indicated by where the terrazzo floor stops short of it and some new tiled floor.

The lobby bar also has a terrazzo floor, original curved counter but the bar back fitting looks more modern. The bar area includes the remnants of an off-sales hatch - the off sales door with its 'Off Sales' etched window is situated in High House Terrace. The far left room door has the wording 'Private' - it has always been a kitchen.

With the exception of

the, now demolished, outside toilets, the 1936 floor plan remains: a snug, with original bench seating, the original 1936 corridor bar, a large concert room and a smaller back room. Contrary to many assumptions, the rear right room (now the pool room) despite having two ceiling heights was part of the 1936 rebuild and is not a later addition.

The bar area includes the remnants of an off-sales hatch onto High House Terrace.

To the rear was originally a yard which included outside toilets. The only internal change of use is that the scullery has become the men's toilet, with the ladies a 2002 addition at the rear of the property.

The yard has become an attractive award-winning beer garden which has further extended into the yard of the adjoining building. Until the early 1990's, this neighbouring building included a shop which extended outwards towards Penistone Road. This was demolished when the road was widened. At that time, it was 'Carter's Sandwich Shop.' The lounge displays some original plans and various photographs. 2015 saw an extension, into what was originally the neighbouring shop, and the creation of a new function room with its own bar and toilets. The remainder of the building is used for storage.

Duncan Gilmour and Company Limited were es-

tablished in 1832. In 1891 they were registered as a limited liability company. In 1901 three public houses, including the New Barrack, were bought from the former Dearden's brewery at High House. Gilmours were acquired by Joshua Tetley and Son Ltd. in 1954 when they owned 144 licensed houses in Sheffield and 350, plus the Windsor Brewery, in Liverpool. They ceased to brew by 1964. The New Barrack remained a Tetley pub for a number of years. There then followed a period of closure before it was taken on by, among others, Del Tilling and, later, James Birkett. In 2002, the building was taken over by Nottingham-based, Castle Rock, Steph. and Kevin Woods arriving, as 'Managers,' in 2003. Twelve years later, in August 2015, they bought the business to become independent and totally 'free trade'.

Dave Pickersgill and Mick Slaughter



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6

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6 REAL ALES

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HOME-COOKED, LOCALLY SOURCED

FOOD

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QUIZ

LIVE MUSIC

MAY 14TH

THE BASEMENT NORTHERN SOUL

SOUL AND MOTOWN

JUNE 11TH

TOM KILNER BAND

BLUES TRIO

AUGUST 6TH

M&J BLUES

FATHER & SON DUO

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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



AGM

Following the branch AGM in early April there are some changes to people and roles on the committee.

The new committee for 2016/17 is led by a new Chair, Kate Major, who joined us as secretary last year.

Other committee members include Tony Kennick, Paul Crofts, Mark Boardley, Andy Cullen, Sarah Mills, Louise Singleton, Dave Pickersgill, Richard Short.

More next month once individual roles have been appointed.

A survey of the membership nationally has been launched to find out what members think the campaign's future direction should be.

Some argue that the Campaign for Real Ale has been won - there is plenty of choice of beer out there now and an ever growing number of breweries producing it. Some also argue that CAMRA should be embracing all good beer not just real ale - the 'craft keg' wasn't about in the 1970s when CAMRA began - back then keg was

all about cutting back quality in favour of profit and efficiency and the tradition of quality, fresh, cask conditioned beer was in danger of being lost.

If the campaign is won then the question is what do we focus on - at the moment the big issues are pub closures, the way some pub owning companies operate and taxation on beer and cider - should CAMRA change it's name to reflect the new issues and focus?

On the other hand should CAMRA simply be

happy to be a successful consumer campaign with a record membership taking on whatever issues happen to be relevant?

The survey, which closed at the end of April is simply the beginning of the revitalisation project which is designed to reinvigorate the organisation and re-engage the membership to get involved volunteering, the project is a three year one with the first report following the survey to be at next years national AGM & Members Weekend in Bournemouth.

FED UP WITH YOUR PUB CO? OPPORTUNITY KNOCKS IN CHESTERFIELD

EXPERIENCED PUB MANAGER(S) REQUIRED

Rose & Crown, Sheffield Rd, Whittington Moor (Directly opposite Chesterfield FC stadium). The pub will close at the end of May and, following extensive refurbishment, re-open in August.

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BLUE BEE

As ever we continue to brew new beers. This month sees ***Born in the USA*** 6.0% appearing on bars around Sheffield and beyond. This IPA brings together our favourite three hops at the moment: Mosaic, Citra and Equinox all from American and when combined give big tropical and citrus fruit flavours along with pine like notes. This is not the only IPA we have out this month as we have ***Equinox IPA*** 5.0% too. We love this relatively new hop variety and thought we should try it in one of our single hopped IPAs, on its own Equinox gives tropical fruit and pine like flavours leading to a bitter finish. Also ***Geek*** is back and as for the time been we have run out of Star Wars films we have gone with ***Wrath of Geek*** 4.3% (some Star Trek reference I'm told) as ever this hoppy American pale ale is packed with de-

licious Mosaic hops.

In other news ***Ginger Beer*** 4.5% is also back this month and promises to be as fiery as ever, so be warned this is not a beer for those of you who don't like ginger! As well as this we are on the eleventh incarnation of ***American 5 Hop*** 4.3% this time this pale ale combines: Equinox, ADHA 484, Chino, Columbus and Willamette.

May sees quite a few beery events featuring our beers including over the May Day bank holiday Sheffield Students Union Beer Festival, Barnsley Camra Beer Festival and the British Oak Beer Festival at Mosborough. And over Spring Bank you can find our beers at the Closed Shop Beer Festival at Commonsides and at the Brewers Collective Tent at Sheffield Food Festival. So there is no excuse not to try one of our beers.



ABBEYDALE

I hope you are all planning on coming down to support the Sheffield Brewers Co-operative festival on May bank holiday weekend. Come down and say hello to us all!

Onto our beery news. Firstly a few adjustments to make from last months submission. Our yeast was a bit hungry, so our very special ***Double Brimstone*** is now at 8.1%, not at 7.8% as previously stated, and the Festival of Debate beer, ***Why Not Give A Toss?*** came out as 4.4% rather than 4.0%. The ***Double Brimstone*** should be all in the trade by now, and if you were one of the lucky 150 people to get your hands on a bottle then brilliant! We are incredibly pleased with how it has turned out and a fitting tribute to Brimstone.

Another beer that should be hitting the bars by now, but didn't make it into last months issue is ***Empress***. A refreshing golden ale infused with whole lychees, a perfect summer tipple. This tropical fruit surprise is balanced with hints of lime and coconut, and finished

with a cascade dry hop.

New beers to shout about this month are the next in our Signature series, with our office manager, Laura's recipe ***Lady Ra Ra*** a 4.5% vanilla and raspberry muffin beer. This is going to be both naughty and nice, with sumptuous fruity flavours with a smooth creamy finish. After all it is muffin season all year round!

We have the return of ***Alchemie***, a well loved classic from the back catalogue. A full-flavoured pale and hoppy beer. Lots of fruit, especially citrus and some spiciness from the Amarillo hops. A refreshing bitter finish for ideal early summer drinking.

Those with good memories will remember reading a eulogy regarding ***Last Rites*** when production ceased in late 2010. As part of the birthday series we have resurrected it and it is in fermenter as I write. The very sessionable 11% ale is tasting amazing already. This will be very scarce and in high demand I'm sure!



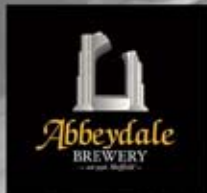
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KNOWLEDGEABLE FOLK THAT MAKE IT!**



**PEACE GARDENS:
28TH TO 30TH MAY**





EMMANUALES

After a couple of months brewing and becoming accustomed to our new home down at The Sheffield Brewery Company, March and April were good months for Emmanuales.

We delivered our first cask beer, **Ryejoice**, made with Nelson Sauvin and Simcoe hops to The Harlequin for a joint Meet the Brewer event with Exit 33 as part of Sheffield Beer Week; we appeared on BBC Radio Sheffield to talk about our beers and plans for the future; and three of our beers - **Jonah and the Pale** (5.0% Transatlantic Pale Ale), **Ryejoice** (5.4% Pale Rye) and **As the Deer Pants For Porter** (5.0% Smoked Porter) - finally hit bottle shops in and around Sheffield.

Even with the increased capacity to produce our beers, demand for Emmanuales is growing all the time. Our feet are barely touching the ground with early starts brewing and late night bottling sessions, all the while currently holding down a day job.

Over the course of this year, you can expect to see more events, as well

as new beers. Later this year, we'll be launching Hymns & Beer; two events - one in Sheffield and one in Oxford - with Emmanuales on tap and bearded hipster singer/songwriter Tom Read performing modern folk arrangement of timeless hymns.

Also, we're currently brewing **Ex Nihilo**, a Russian Imperial Stout, an American amber ale (yet to be named; suggestions on a postcard!) and conditioning something very special...

Inspired by a salted caramel flapjack called Salty Jack, produced and sold by Gertie's Cafe in Walkley, **Salt of the Earth** (4.8% Salted Caramel Peanut Ale) is made with oats, peanuts, and a collection of caramel malts.

Not only is this beer a celebration of a divine tray-bake, but raises up a glass to the good people of Walkley, who really are the salt of the earth.

Salt of the Earth, Oh Hoppy Day (6.1% IPA), **Ex Nihilo** and our American Amber Ale will be available in June.

For more details, visit www.emmanuales.co.uk.



STEEL CITY

In a slight (OK, more than slight) change of plan, since the last *Beer Matters* went to press Dave realised that he wouldn't have time to fit in another brew for Anti-Reinheitsgebot 500 at the end of April. **Bokaro IPA** has therefore been put off until early summer, while the current brew is **Beleidigung Zur Geschichte** (Insult to History), a hybrid IPA/Weissbier (or Hopfenweisse). BZG features a blend of malted barley and wheat, 115IBU of Magnum, and a flame-out charge of Galaxy and Kazbek, before being fermented with a German Weissbier yeast. Finally the brew was dry-hopped with more Galaxy and (just to ensure non-Reinheitsgebot compliance) some kiwi fruit. First taste off the fermenter suggests big banana and tropical fruit flavours, and very easy-drinking for 5.3%! BZG is unfined so will be naturally hazy (or even cloudy, as befits a weissbier), and of course vegan-friendly.

An idea Dave had a while back was two festival specials, **Four Candles** and **Fork Handles**, and with the death of Ronnie Corbett last month now seemed an appropriate time to do it. **Four Candles** is **Beleidigung Zur Geschichte** dry-hopped

with Jester, while **Fork Handles** is **Craven'd Ale** with the addition of Maple, Cacao Nibs and Coconut. They will be available side-by-side at the Shakespeare.

In sadder news, the same brewday was to feature Shazz's first brew to her own recipe, but a broken element on the minikit put paid to that idea. Especially galling after the time taken to peel and slice a large quantity of blood oranges, limes and clementines for the brew! RIP minikit, we had some good times... Perhaps Steel City could crowdfund a new one. 'Equity for Drunks' has a nice ring to it...

The latest collaboration is a local affair, being brewed at Lost Industry. Nate at Lost Industry and Dave both independently came up with the idea of a Mojito Sour, and had been planning a Lost Steel Industry collab for a while, so it seemed a perfect opportunity. **Lost Steel Industry** is a 6% kettle-soured pale, brewed with Kaffir Lime leaves, Lime Juice, Mint leaves and fermented on rum-soaked oak chips. A trial batch will appear early May, with a full brew appearing in time for summer.

THE BANNER CROSS



WHAT'S HAPPENING

MONDAYS

TUESDAYS

WEDNESDAYS

THURSDAYS

FRIDAYS

SATURDAYS

SUNDAYS

Mad Mondays - 50p off all Draught & Bottled Beers & Ciders.

Quiz Night - £20 in Drinks Vouchers to be won, plus FREE food.

Wine Wednesdays - Let's hear it for the girls, great offers on wine.

Interactive Keypad Quiz & Last Man Standing...

Fizz Friday - Girls just want to have fun, check our offers on fizz.

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NEEPSEND BREW CO.

Our latest brews have included **Solaris**, a 4.3% pale ale with generous late editions of Sorachi Ace, Equinox and Calypso hopes giving plenty of distinctive Sorachi lemon and dill notes backed up by the fruity flavours of Equinox and Calypso, and **Triton**, a 4.5% pale hopped with three of the American 'C' hops, Citra, Cascade and Chinook. We've also got a new IPA in the fermenter at the time of writing. It will be a golden American IPA showcasing bags of Mosaic, Calypso and Chinook hops and benefiting from being dry hopped with mosaic in one of our brand new conditioning tanks, which we have just got up and running.

By the time you are reading this we will prob-

ably have already hosted five of our fellow brewers on the 28th of April for the Sheffield Brewer's Co-Operative collaboration brew for the Sheffield Food Festival next month. The beer will be a six hop pale ale – one hop variety per brewer with Neepsend, Kelham Island, Abbeydale, Exit 33, Blue Bee and Sheffield Brewery all pitching in. The beer will be available at the Food Festival at the end of May and in pubs across the city.

We also have plans in place for a collaboration brew with Hopjacker Brewery in Dronfield, which will take place in May. The current plan is for a Breakfast IPA featuring grapefruit and oatmeal and we are looking forward to the brew day already.



HALF PINT MARATHON 2016

True North Brew Co are once again partnering with Thornbridge Brewery to present The Sheffield Half Pint Marathon 2016.

After the success of the 2015 'race' we are proud to announce that this May you can once again work your way around the city for The Sheffield Half Pint Marathon and whilst raising your glass in some of the best pubs around you'll be supporting the amazing work done by our chosen charities Sheffield Hospitals Helipad Appeal and Sheffield Mind.

All the pubs involved will be stocking our official beer **Stitch** a light, hoppy ale brewed by Thornbridge Brewery in collaboration with True North. With every

pint sold funds will be going straight to the charities so you know you'll be drinking for a good cause!

Whether completing the marathon in days, weeks or months every finisher can buy a Sheffield Half Pint Marathon t-shirt at a special discounted price and is automatically entered into a prize draw for the chance to win some great prizes, including:

Bottles of Sheffield Dry Gin, True North Brew Co Vouchers, Tickets to the Supper Club at The Broadfield, VIP passes to 'Oakstock' at the British Oak, Thornbridge Brewery Tour Vouchers and cases of Thornbridge beers

ON THE EDGE

On the Edge have been brewing a range of beers for their upcoming 9pin event and are teasing drinkers by announcing the beers one at a time once a week in the lead up to the event.

At the time of writing two of the beers had been announced - **Cry Havoc**, a 4% Golden steam style beer made with US and UK hops and **Atlanta**, a 6% US IPA made with US ale yeast and a selection of US hops.

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SHEFFIELD BREWERY CO.

Steel yourself... something's brewing... Makers Ale 4.0%.

Number four of our top ten reasons we love Sheffield is homage to the city-region's makers and shakers past and present. Whether you are inspired by the Buffer Girls, Harry Brierley or a modern day craft brewer there is something in this region which excites us as Makers!

In the Making

Three exhibitions form The Year of Making, a major city-wide initiative celebrating Sheffield's international reputation for innovation and excellence in making.

Sheffield is more than just a steel city – its international reputation for excellence and innovation in a wide range of making and manufacture is celebrated in another major

new exhibition, Made in Sheffield, open at the Millennium Gallery.

Museums Sheffield have invited companies to declare their pride for Sheffield and support this flagship 2016 exhibition and align their brand with the very best of design and production in Sheffield. So we thought we'd promote this and recommend you contact Grace Brierley, Partnership Development Officer: grace.brierley@museums-sheffield.org.uk, 0114 278 2612.

Made in Sheffield Awards

This prestigious event celebrated excellence in manufacturing from across the city region. The Master Cutler once again hosted the event at the magnificent Cutlers Hall on 21st April.

The Made in Sheffield brand gives local companies the opportunity to celebrate their ongoing commitment to world class quality and excellence in manufacturing. More than 250 companies are licensed to use the Made in Sheffield logo.

Beer Club

Book our next event: a weekend - Fri May 6th and Sat 7th 5-11pm.

Our second first Friday was a great success!

Congratulations again to our neighbours, the mighty Peddler Market, they're open again the first Friday and Saturday of every month, and will showcase another fresh line-up of Britain's best street food traders, alongside top-notch craft beers, freshly made cocktails, live music and art. The atmosphere is fab and just gets better each event!

Big thanks to Tom from Silverdale School for playing a fantastic set last Friday. Any smallish bands or singers fancy playing at our Beer Club please get in touch with Pete at the brewery.

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.



EXIT 33

Exit 33 are releasing two new beers this month.

Conquest 4.7% is burnt golden orange in colour bursting with dominant citrus flavour from Centennial hops with fruity tropical notes also present from the addition of El Dorado.

And secondly **Hop Kiss** 3.9% will be released later in the month. This pale ale is hopped generously but carefully with German lager hops complimented by late additions of New Zealand and American varieties and is also dry hopped during fermentation with the revered Citra variety. Like a big hoppy kiss on the taste buds!

Three Exit 33 beers **Hop Monster**, **Mosaic** and **Hop Kiss** are now available in bottle. They are all unfiltered, naturally hazy and vegan friendly.

Speyside Whisky Cask Stout won gold at the recent Bradford CAMRA beer festival.

The brewery is proud to be accredited to the famous Made in Sheffield Mark. As part of Sheffield Museums Made in Sheffield and the Year of Making Exhibition they will be delivering a series of lunchtime talks at the Millennium Gallery throughout September.

Available
NOW!



A Champion Beer from Sheffield

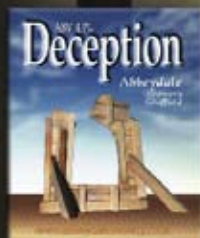
DECEPTION

ABV 4.1%

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— ABBEYDALEBREWERY.CO.UK —

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UNTAPPO



STANCILL

It's not uncommon for an apprentice to be tasked with making a good brew, but a growing Sheffield business has taken this to a completely different level after creating one of the most sought after jobs in the city after teaming up with Skills Made Easy, a unique Sheffield City Region initiative aimed at helping small businesses to grow.

Stancill Brewery produces more than 20,000 pints of beer each week which are sold to pubs and clubs throughout the UK. After winning a number of awards for its popular range of beers, brewery owners Thomas Gill and Dr Adam Hague decided to resurrect a centuries-old brewing tradition.

Apprenticeships in the brewing industry were once commonly used by Master Brewers to allow a lifetime of knowledge to be passed

on to the next generation. However, as a relatively new brewery, Stancill had no previous experience of setting up or running an apprenticeship programme and so called on Skills Made Easy for help, giving a would-be brewer a unique chance to build a career in a growing area of the drinks market.

Working closely with the brewery, Skills Made Easy helped Stancill to create a bespoke apprenticeship programme, as well as overseeing the recruitment process. The job proved to be extremely popular: so much so that the brewery decided to give ten candidates a chance try their hand at brewing beer for the first time.

20 year-old Connell Henson from Gleadless proved to be top of the hops, when it came to mastering beer making and since joining the brewery on a permanent

basis is working towards a nationally recognised qualification in brewing, as well as assisting master brewer Dean Pleasant in producing Stancill's full beer range.

Connell's work includes cleaning and sterilising the brewing equipment and casks used by the brewery, as well as being responsible for transferring Stancill's unique lager from the large conditioning tanks to pressurised kegs.

Thomas Gill, Managing Director, Stancill Brewery said:

"There's a long tradition in the brewing industry of the skills being carefully nurtured, developed and passed from one generation to the next. As a relatively young business, we've seen our workforce grow quickly over the past two years, but when it came to producing our beer, we felt it was important to continue this tradition and so decided to create a chance for an apprentice to learn the art of brewing.

"We weren't really sure what was involved with an apprenticeship and so after looking at various options we contacted Skills Made Easy for help. They made the process simple and straightforward from the start. When the job was advertised, we were surprised by the huge amount of interest in the vacancy and so we felt the fairest way to choose between the candidates was to hold a brewery open day, giving candidates a chance to put their skills to the test, as well as giving us a chance to see how they could perform.

"The Brewing industry is a relatively unusual one. Most brewers are expected to have completed an apprenticeship at the beginning of their careers. It can be a physical demanding, technically challenging job but working with our head brewer Dean, Connell has settled well into his new role and he's doing really well."

Laura Hayfield, Programme Manager, Skills Made Easy said:

"It's perhaps no surprise that a rare brewing apprenticeship proved to be in high demand from candidates hoping to break into the industry. South Yorkshire has a rich brewing heritage and through the help Skills Made Easy provided to Stancill, we were able to help the brewery continue a tradition which has helped generations of brewers to build a career in the industry. For employers which have not previously employed an apprentice, it can be sensible

to offer apprentices a short work trial and the brewing day organised by Stancill proved to be instrumental in helping them to find the right candidate for their business, whilst also helping potential apprentices decide whether the vacancy was right for them.

“Apprentices work towards a recognised qualification, which can help them as their career progresses. At Skills Made Easy we work closely with training providers throughout the UK, meaning that we were able to help Connell secure a qualification specifically in brewing, which will set him in good stead as he builds a career in his industry.”

Stancill Brewery was launched by Thomas Gill and Dr Adam Green in 2014 however its origins date back more than 200 years to the Barnsley Brewery. The brewery was responsible for putting South Yorkshire on the map for generations with its iconic Barnsley Bitter and was based next to Barnsley FC's Oakwell Football Stadium and traded until 2013 as Oakwell Brewery. A chance visit to the brewery revealed plans for the brewery's closure and so the two friends

mounted an eleventh hour rescue bid.

Tom and Adam secured the company's brewing equipment and were given just six weeks to find premises to house their new brewery. Changes in the way water is supplied to Barnsley meant that sourcing a suitable site in the town was not possible – with water being supplied to the town from the River Ouse, which made it unsuitable for brewing. The brewery relocated to Sheffield, which is supplied with the softer Pennine water, originally used to brew Barnsley Bitter, and allowing Stancill's Barnsley Bitter to remain as true to the original recipe as possible.

Skills Made Easy provides a comprehensive range of training and apprenticeship advice to small and medium-sized businesses based within the Sheffield City Region. The programme is available at no costs to companies in the region and also helps businesses to access government grants to cover the costs of training. To find out more about the scheme, telephone: 0114 229 6183 or visit skillsmadeeasy.org.uk.



DRONE VALLEY

The Drone Valley Brewery is now brewing at their own brewhouse in Unstone. The first beers brewed there appeared on the bar at the Three Tuns in Dronfield on the 29th March - these were **Fanshawe Blonde** and **Dronny Bottom Bitter**. Since then the range has been expanded to also include **Drone Valley IPA**, **Stubley Stout** and **Gosforth Gold**.

The previous Drone Valley beers sold had been cuckoo brewed at Barlow Brewery.

The official launch of the brewhouse took place on 16th April with a public

open day featuring beer and music, followed in the evening by an invite only event which saw local MP Natascha Engel pull a pint and declare the brewery open!

The brewery is a Community Benefit Society and memberships are available for £10 each per year, which includes a £1 share. Investors are also still welcome to buy shares in batches of £100. As a community Benefit Society, a portion of the profits are to be ploughed into local good causes

More can be found at dronevalleybrewery.com.

SENTINEL

Sentinel's brewhouse bar opened on 11th April at 178 Shoreham Street and has been opening each evening at 5pm since to serve a range of cask and keg Sentinel beers from the initial cuckoo brewed range.

The brew kit was scheduled to be delivered on Friday 22nd April and installed over the following week.

Once the full set up is complete, the venue will open all day serving food (starting with breakfasts and coffee from 8am) and beer, including guest ales, with some of the beer brewed on the premises poured direct from the conditioning tank. There will also be space to hire for private events.

More can be found at sentinelbrewing.co.





BREWERS CO-OPERATIVE AT FOOD FESTIVAL

The Sheffield Food Festival returns 28th - 30th May, and along with it Sheffield Brewer's Co-operative Beer Tent. This year is set to be better

than ever, plus we have a shiny new logo! We will be working closely with The Sheffield Royal Society for the Blind (SRSB), raising awareness and funds.


SRSB "provide opportunity, support, friendship and services to blind and partially sighted people in Sheffield, helping them to achieve whatever they wish to do and whatever they aspire to be." A very worthy cause, we're sure you'll agree. Come down over the weekend, show your support, say hello, and taste the Brewers Co-operatives multi-collaboration beer "6 Hop IPA" forged at Neepsend Brew Co. 10p of every pint sold will go directly to the charity. - srsb.org.uk.

So what else is new... Well, we will be hosting a Meet the Brewer and Food Pairing event on the Saturday from 5pm.

The Women's Institute (WI) will be in attendance selling some homemade beery cakes and treats. And lastly to appease the fizzy beer drinkers we will have keg beer on offer from Abbeydale, and they will be revealing their brand new keg beer name and artwork!


Stay tuned for further information from Kelham, Neepsend, Sheffield, Abbeydale, Exit 33 and Blue Bee Breweries or follow us on Twitter: @Sheff-Breweries or Facebook: Sheffield Brewer's Co-operative

For more information about Sheffield Food Festival check out the event on their Facebook page!



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Look out for upcoming beer events on our website and social media including

Tap Takeovers - Spirits Tasting evenings - Beer and food pairings

Also check out our brand new 16 keg fonts and new expanded range of bottled beers to include the most exciting beers from home and abroad!



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HARLEQUIN

PUB OF THE MONTH - MAY 2016

The Harlequin on Nursery Street used to be known as the Manchester, named after the nearby railway line. It became the Harlequin (with a nod towards a different Harlequin pub demolished to make way for the ring road) after being relaunched as a real ale free house and has since been taken over by the current landlady Liz Aspden and Exit 33 Brewing owner Pete Roberts.

The bar features a range of around 10 real ales with the house beers provided by Exit 33, the pub also showcases all the latest Exit 33 brews as well as

quality guest ales, generally from Yorkshire and the North East but sometimes beyond and the guest range is constantly changing.

The Harlequin is also considered the best pub in Sheffield for cider lovers with a range of up to 14 different ciders which get their own section of bar, look for the cider board with the current choice including descriptions. This is our branch Cider Pub of the Year.

There is also a range of craft keg and bottled beers including an international selection. The

range of spirits is extensive and quality and the pub is particularly known for its range of gins with tasting events organised from time to time.

Whatever your choice of tittle, the staff are knowledgeable, the quality is always there and the prices reasonable.

A popular quiz is hosted on Wednesdays, a varied programme of events take place on Thursday nights and music features on Friday and Saturdays with rock bands normally dominating the Saturday slot.

Food is served lunchtimes and evenings every

day with a menu of freshly prepared meals, snacks and sandwiches. The £3 sandwich meal deal (includes crisps and soft drink) offered on Monday and Tuesday lunchtimes is popular with nearby office workers and the Sunday roasts are popular with all! There is also an upstairs function room available to hire with catering for private events.

The Harlequin is a short walk from the City Centre or Kelham Island, it also has a bus stop right outside the pub served by routes 3, 7 and 8.

**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:

CURRENT NOMINEES

Bath Hotel
City Centre (buses 6, 10, 10a, 51, 52, 95, 120; tram Blue or Yellow to University)

City Centre (buses 6, 10, 10a, 51, 52, 95, 120; tram Blue or Yellow to University)

Beer Engine
Cemetery Road (buses 3, 4, 4a, 20, 43, 43a, 44, 75, 76, 85, 86, 97, 98, 218)

Cemetery Road (buses 3, 4, 4a, 20, 43, 43a, 44, 75, 76, 85, 86, 97, 98, 218)

Bulls Head
Ranmoor (bus 120)

Ranmoor (bus 120)

Gardeners Rest
Neepsend (buses 7, 8)

Lescar

Neepsend (buses 7, 8)

Lescar
Hunters Bar (buses 65, 81, 82, 83, 83a, 88, 272)

Hunters Bar (buses 65, 81, 82, 83, 83a, 88, 272)

New Inn
Gleadless (bus 51; tram Blue or Purple to Hollinsend)

Old Queens Head

Gleadless (bus 51; tram Blue or Purple to Hollinsend)

Old Queens Head
City Centre (next to Sheffield bus Interchange)

City Centre (next to Sheffield bus Interchange)

Walkley Beer Co.
Walkley (buses 31, 31a, 95)

White Lion

Walkley (buses 31, 31a, 95)

White Lion
London Road (buses 10, 10a, 20, 24, 25, 43, 43a, 44, X17)

London Road (buses 10, 10a, 20, 24, 25, 43, 43a, 44, X17)

VOTE NOW at sheffieldcamra.org.uk/potm

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- unique quiz
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- lively friendly atmosphere

Social media icons for Facebook, Twitter, and a local award logo are shown at the bottom left.



PUBS OF THE YEAR 2016

The annual Sheffield & District CAMRA Pub of the Year award winners have just been announced. Two are presented, one for the Yorkshire bit of our branch area (Sheffield Pub of the Year) and one for the Derbyshire bit of our branch area (District Pub of the Year). These winners are then entered into the county rounds of the national Pub of the Year competition.

Our selection process has three stages.

First of all, for pubs to qualify to be entered into the competition they first have to either be selected to be listed in the national Good Beer Guide or win one of our Pub of the Month awards over the previous 12 months. Pub of the months are nominate and voted for by our members. Pub of the month is not a competition between pubs - it is simply a way of our members highlighting and celebrating pubs they

think serve good beer in a comfortable atmosphere day in day out.

The second stage is the Pub of the Year vote. Every member of Sheffield & District branch gets a ballot paper either by email or post to vote for their favourite pubs, this forms a top 6 Sheffield pubs and top 3 Derbyshire pubs.

The final stage is judging. A team of judges individually visit each of the shortlisted pubs and score the pubs against CAMRA's national judging criteria. Our team of judges are varied in age, gender and CAMRA volunteering experience. The scoring criteria takes into account the quality of the beer and the range of beer styles, atmosphere, decor/ style/ cleanliness, service & welcome, clientele mix, sympathy with CAMRA's campaigning aims and value for money.

The results:

SHEFFIELD

1st

Kelham Island Tavern

2nd

Three Tuns

3rd

Sheaf View

4th

Shakespeares

5th

Fat Cat

6th

Sheffield Tap

DISTRICT

1st

Anglers Rest

Millers Dale

Joint 2nd

Cheshire Cheese

Hope
and

Three Stags Head

Wardlow Mires

So the **Kelham Island Tavern** and **Anglers Rest** are winners again having successfully defended their crown and with the pub scene in our area constantly seeing new and improving pubs creating more competition this is quite an achievement.

Congratulations to both the winners - look out for news of the certificate presentation evenings - plus also a well done to all the runners up - to be in the competition in the first place is a sign the pub is recognised as a good one.



BEER HOUSE

POTM - APRIL 2016

The evening of Tuesday 12th April saw a number of regulars and CAMRA members fill the Beer House Micropub on Ecclesall Road to see former branch Chairman and Beer Matters editor present the April Pub of the Month award certificate and enjoy some of the quality beers on the bar.

Complimentary pork scratchings and cheese sandwiches were provided on all the tables but the real attention grabber was the celebration size pork & black pudding pie which had a formal cutting and serving after the presentation took place!



The Norfolk Arms

2 Ringinglow Village, Sheffield S11 7TS

BEER FESTIVAL



MAY DAY BANK HOLIDAY

Fri 29th April 6:00pm - 10:00pm

Sat 30th April 12:00pm - 10:00pm

Sun 1st May 12:00pm - 10:00pm

Mon 2nd May 12:00pm - 10:00pm

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Aron McMahon & Marco Karjalainen
of Brass Castle



Rhys Watkins of Crafty Devil



Denzil Vallance of Great Heck



Stuart Ross of Magic Rock



Stuart Neilson of North Riding receives his
awards from Josh Jepson of Blue Bee



Chris Lewington of Thornbridge

STEEL CITY BEER FESTIVAL AWARDS

As you all no doubt remember, Sheffield had a very successful beer festival at the end of last year, complete with the regular judging panel selecting the best beers of the 200+ on offer.

As the winning breweries were spread around the country, Sheffield CAMRA took the opportunity of presenting the awards during SIBA's recent BeerX exhibition when they would all be available.

In case you need reminding, here are the winners, with photos of them accepting their awards.

The winners are:

Gold

Crafty Devil *Mikey Rayer All Dayer*

Silver

North Riding *Red Citra*

Bronze

Saltaire *Triple Chocoholic*

Mild

Brass Castle *Hazelnut Mild*

Session Bitter

Magic Rock *The Stoooge*

Best Bitter

North Riding *Red Citra*

Golden Ale

Crafty Devil *Mikey Rayer All Dayer*

Stout & Porter

Thornbridge *Baize*

Strong Ale

Great Heck *Yakima IPA*

Speciality

Saltaire *Triple Chocoholic*



Ewen Gordon & Nick Helliwell of
Saltaire

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ontheedgebrew@gmail.com

www.ontheedgebrew.com



HEAD OF STEAM

The former Old Monk on Norfolk Street has reopened as part of the Camerons Brewery owned Head of Steam chain following a significant refurbishment offering a combination of craft beer and BBQ.

It is now a smart and comfortable bar, the majority of the beer range is showcasing Cameron's own range along with a number of popular world beers on tap and in bottle, however there are also a few handpumps offering guest beers too along with a real cider.

MILESTONE

The Milestone at Crystal Peaks is under the new management of Karlos Seery, who previously ran the Boundary in South Normanton. This Marstons pub has been refurbished, serves good value food and a range of real ales. There is also regular live music with bands on a Saturday night and a jam night on Wednesdays. The pub is located alongside Crystal Peaks bus station and just a few minutes walk from the tram stop.

INN BRIEF (3 VALLEYS SPECIAL)

The Three Valleys Festival takes place on Saturday 4th June with 17 venues all holding mini beer festivals and a free bus service from Dronfield railway station calling at all the venues every 15-30 minutes. You can hop on and off to try the different beers, food and entertainment offered by each venue. The buses operate from midday until 9pm.

Here is the latest news on the plans of each venue.

Barlow Brewery, Barlow

Live music, Brewery bar, Sausage sandwiches and burgers by Moss Valley Fine Meats

Dronfield Arms, Dronfield

4 bars will be in operation on festival day with a total of 25 real ales and 7 craft keg beers: pub bar: 7 cask ales and 3 craft keg beers; Decking bar: 6 cask ales; Gravity bar: 12; cask ales; Caravan bar: 4 craft keg beers. There will also be food, live music and an auction.

Manor House, Dronfield

MUSIC from the superb Sam Wain Piano: Rock n roll, boogie-woogie & Jazz. Starting at 4pm & playing all day til 8.30! (with a few breaks!). BEER: in association with Abbeydale Brewery, a real ale marquee serving ONLY cask ale. Our 8 selections will be posted in due course. Our main bar inside is open as per normal. FOOD: Once again the 'Ostrich' guys will be serving their quality street food... Special hotel room rates available for festival goers, however book early as they tend to fill up quickly!

Miners Arms, Hundall

As Dronfield CAMRA Pub of the Year 2016 & Cider Pub of the Year 2015 you can expect an amazing range of beers & real ciders at the Miners! Our inside bar will be taken over by the legendary Pictish Brewery, Rochdale. Outside you will find at least 20 real ciders, Perry & fruit ciders – plus 15-20 (tbc) Gravity real ales from breweries such as: Titanic, Arbor, Saltaire, Drone Valley, Siren to name a few! Food will once again be provided by Delilicious, Dronfield with their fabulous Gourmet burger menu! Music in the garden from The Score, Russ & Andy & Junkyard Dog will really get you in festival mode!

Talbot

There will be a Fish n Chip van on the day, provided by Dodsons, who won the 2015 National Fish n Chip Awards. We will be showcasing ales from Peak Ales with a mobile hand pump bar this year. Live music: 2pm – Rattled. They play 50s 60s 70s and the odd modern day song – The Who, Beatles, Rolling Stones, The Eagles, Johnny Cash, Fleetwood Mac, Amy Winehouse plus more. Live music: Evening – G-Men.

Yew Tree, Coal Aston

All the daytime action will be outside in the car park with live music: Rooster will be playing Rock/pop/Blues 2 till 3.30, Nutty Boys 4 Till 6, Rooster then going to do last set 6 till 7. Burger van and outside cask ale bar until 7pm. Pub bar inside open as usual in the evening.

THIRTY 3

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STEEL CITY 42 - BEER & CIDER FESTIVAL 19TH-22ND OCTOBER 2015

Still early days, but here's an update on the preparations.

We now have an almost-full committee and have started planning meetings. If you want to help and simply haven't got round to it, now's the time. Just turn up at one of the meetings and we'll find you a job! Dates are on the CAMRA website or in Beer Matters.

News

There's a couple of bits of good news already. Firstly, the Kelham Island Museum have offered us an extra room, which means we'll be able to have more visitors and more beers for them to drink.

Secondly, the Sheffield Childrens Hospital has been chosen as this year's charity, and we're sure all our visitors will be just as generous as previous year's in supporting this great local institution.

SaxBob has been his usual efficient self and already booked all the entertainment for the festival,

almost seven month's early! We'll not spoil the excitement by announcing it just yet, but trust us, it's a great line-up.

Volunteers

As always we're looking for plenty of volunteers and you can contact us at any point to register your interest. Last years festival was staffed by 137 volunteers giving 2,882 hours of time, which averages at 21 hours per person. That might sound a lot, but as it seems more like fun than work the time just flies by.

You'll make a few new friends, get to drink some FREE beer (always good) but more importantly you'll finish the festival with the satisfaction of being part of a successful team. And don't forget the free festival t-shirt and glass!

Sponsorship

For anyone considering sponsorship this year, we'll have several options announced soon, but in the

meantime here's a couple to get you started.

Casks/boxes

We are giving pubs, breweries, businesses and individuals the chance to sponsor a cask of beer or a box of cider for £60. (£50 + vat) In return you will be acknowledged in the festival programme, on the festival website and have a cask/box end label with your name on it.

Beermats

We're also looking at getting beermats out to promote the event around Sheffield and further afield. To this end we are looking once again at using beer mats with our information on one side and a sponsor's on the other. These would be distributed in waves right up to the festival in October. The cost of sponsoring 5000 beermats is £150 plus VAT.

If you would be interested in sponsoring 5000 beermats (or multiples thereof) or require further information please get in touch.

Any sponsorship enquires, email: sponsorship@sheffieldcamra.org.uk

Tombola

We're also on the lookout for more items for our popular Tombola. If any landlord, brewery or collector wishes to rid themselves of any brewery related items such as brewery/beer festival glasses, pump clips, bar towels, beermats, books about beer/breweries etc., they would find a good home on the tombola stand at the Festival either as prizes or as items for sale for the festival charity. If you can help please email andrewmorton@sheffieldcamra.org.uk



We'll keep the updates coming throughout the summer, but feel free to contact us any time at festival@sheffieldcamra.org.uk if you want to get involved in any way.

THE BEER ENGINE

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FESTIVAL GUIDE

APRIL

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 biers 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 Eiseccar Heritage Railway

Fri 29 Apr – Mon 2 May

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.

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

SEPTEMBER

Old Hall & Paper Mill Inn

Sat 17 – Mon 19 Sep

This event takes place in the two neighbouring pubs and beer garden in the village of Whitehough near Chinley (15 minute walk from station) with over 200 different beers & ciders available plus food and entertainment.

OCTOBER

Steel City 42

Wed 19 – Sat 22 Oct

Back at Kelham Island Industrial Museum for the third year and yet again bigger & better to reflect the growing numbers attending. Over 200 beers and ciders plus live music and various street food stalls spread across several atmospheric areas of the venue – Victorian Courtyard, marquee, Millowners Arms, Upper Gallery Hall and Craft Room.

2006



2016



THE HALLMARK OF A PERFECT PINT

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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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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

Peak District Minibus trip

6:30pm Fri 29 Apr

The first in our summer programme of minibus trips to the rural pubs in our branch area departs from outside the Old Queens Head in Sheffield City Centre. Please book your seat in advance via our social secretary.

Branch meeting

8pm Tue 3 May

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. Venue 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 Harlequin.

Festival planning meeting

8pm Tue 17 May

We continue planning the 2016 event at Kelham Island Industrial Museum in October. If you would like to be involved then please come along to Shakespeares on Gibraltar Street (buses 31/57/81/82/85/86).

RambAle

12pm Sun 22 May

Nice walk in the countryside 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 Troway, Travellers Rest at Apperknowle and the Miners Arms at Hundall before returning back to the Three Tuns.

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:

Nick Wheat

socials@dronfieldcamra.org.uk

Hilltop Club Beer Festival

Fri 29 Apr

Most of us are planning on attending on the Friday night.

Derbyshire POTY survey

Sat 30 Apr

TBC

Branch meeting

Tue 10 May

Coach & Horses

Barrow Hill Rail Ale

12-4pm Sat 21 May

Group of 5 of us are planning to work the Saturday lunchtime slot.

Trip to Nottingham

Sat 28 May

As part of Mild in May, leaving Dronfield station at 11:15. This will be a joint social with Mansfield & Ashfield branch.

COMMITTEE

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Chair

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www.camra.org.uk

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- 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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BREWERY TOUR

Wednesday and Friday at 3pm,
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June 26th American Style Beer & BBQ
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