

SENTINEL BREWHOUSE

BEER
MATTERS



ISSUE 465 - JULY 2016

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SAXBOB



PRESENTS



TRAMLINES BLUES & ALE STAGE

FRIDAY 22 & SATURDAY 23 JULY 2016

FRIDAY 22

7-12pm

BLACK THUNDER REVUE - 10pm

NICK BENNETT TRIO - 9pm

BLIND PAPA STUMBLIN' - 8pm

MIK ARTISTIK'S EGO TRIP - 7pm

FREE ENTRY

REAL ALE
COURTYARD BAR
SEMI ACOUSTIC BLUES
IN THE COURTYARD

SATURDAY 23

1-12pm

VEGAS 6 - 9.45pm

ROAMING SON - 8pm

DO\$CH - 6.30pm

M&J BLUES - 4.30pm

JAMES TAPLIN & MICK HOLMES
- 2.30pm

In the Courtyard

PAUL GILBERT - 9pm

JOEY MACPHAIL - 5.30pm

BACKWATER BLUES - 1.30pm

BBQ & VEGETARIAN FOOD
Artwork & cards





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EDITOR

Andrew Cullen

07554 005 225

beermatters@sheffieldcamra.org.uk

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Friday 8th July

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 465 - JULY 2016

NEWS

4

Campaigning in Europe
Friends on Tap
ACV Update
Annual Beer Survey



BREWERIES

8

Thornbridge, Abbeydale, Went-
worth, Sentinel, Sheffield Brewery
Co, Stancill, Neepsend, Blue Bee,
Steel City



QUIZ

18

2016 Summer Quiz



PUBS

20

Hackenthorpe Heritage
Anglers Rest, Bamford
The Heeley Triangle



AWARDS

26

Walkley Beer Company
Miners Arms, Hundall
Bath Hotel



FESTIVALS

28

Tramlines Festival
Festival Guide



DIARY

32

COMMITTEE

34



CAMPAGNING IN EUROPE

It is in Europe that much of what affects the UK beer drinker is determined. For instance, the Commission's competition division is always interested in the tied house system, reform of the UK excise duty system will require EC approval, European legislation impacts on ingredients, labelling and other such issues.

This is why CAMRA has linked up with 12 other beer organisations across Europe to form the European Beer Consumer Union (EBCU) which champions for better labelling, greater diversity of beer and lower prices across Europe.

CAMRA is particularly concerned with the current EU Directive on Excise Duty for Alcohol, which has huge implications on how the Government can levy tax on alcohol products here in the UK.

The current Directive has not been updated since 1992 and is now under consultation by the EU Commission. While

CAMRA agrees with the principles of the Directive, we believe it is out of date and must be revised to give Member States greater flexibility to support the drinks industry in their own countries.

Our keys asks in a revised Directive are as follows:

To allow Member States the opportunity to apply a lower duty rate for real ale that is sold in pubs versus that which is sold in supermarkets to help shift consumption back into pubs rather than in people's homes.

To write into a new Directive the current duty exemption for small cider producers in the UK making less than 70 hectolitres (HL) of cider a year, and to introduce a sliding scale of duty relief for cider producers who make more than 70 HL of cider.

To allow Member States to cut duty on low-strength real ale up to 3.5% ABV, rather than the current threshold of 2.8% ABV



FRIENDS ON TAP

On Wednesday 25th May 2016 Professor Dunbar and his research team from Oxford University travelled to Parliament to present the findings of 'Friends on Tap'. The research reveals that people who have a local pub have more close friends, are happier and more trusting of others and feel more engaged with the wider community.

The report was presented at the Parliamentary Beer Group AGM, which was attended by 19 MPs. Professor Dunbar discussed the premise for the research, his findings and how the report was conducted. He implored MPs to consider how a huge financial burden to the NHS and the economy could be alleviated if we had a happy and socially connected population, which he said was the key to the nation's health.

CAMRA Chief Executive Tim Page followed this by highlighting policy implications of the role of pubs as hubs to communities. He implored Members of Parliament to do more to sup-

port pubs from closing down to keep them as viable and well-used hubs of local communities. He argued that we need to do more to encourage people to go out and visit their local pub and alleviate the stigma against social drinking so that we have a balanced debate around alcohol consumption.

He also asked MPs to do more to help struggling pubs stay open, arguing that this could be achieved by strengthening planning laws so that communities don't need to go through the ACV process to protect pubs from closing.

Attending MPs were very interested in the findings, asking questions about the role in pubs in improving mental health and wellbeing and how much money pubs end up raising for charities – quoting Pub Aid findings which found that £100 million has been raised for charity in pubs alone.

The event was part of CAMRA's Pubs & Wellbeing campaign, which you can visit here: camra.org.uk/pubs-wellbeing

TIM JOHNSON

Some sad news. One of Dronfield branch's founder members, Tim Johnson (also known in the pubs as pink Tim due to the colour of many of his shirts), recently



passed away after a short illness. His enthusiasm, commitment and sense of humour will be greatly missed. Our thoughts are with his family.

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ACV UPDATE

In mid June, the Bath Hotel and the Sheffield Tap both achieved Asset of Community Value (ACV) status. We are very pleased to see that the only two Sheffield pubs which appear on the CAMRA National Inventory of Pub Interiors now have this added protection - congratulations to all concerned. The Manager of the Bath only discovered their achievement when, on 14th June, she was presented with our Pub of the Month Award, the decision having been announced a few hours earlier.

However, Sheffield City Council are still not working to their statutory obligations. Decisions on these applications were due on 30th May, not over two weeks later.

A couple of weeks earlier, another Sheffield & District nomination, the Castle Inn (Bradway), also became an ACV. This application was originally submitted on 16th June 2015. This delay, of almost a year, is a record - no other council has had an application for so long and not made a decision. The 2011 Localism Act states that Council have 8 weeks to determine ACV

applications.

However, we are pleased to note that the formal decision record for the Castle (the Cabinet Member for Community Services and Libraries) states; 'On the evidence provided the Property is popular with the people of Bradway and neighbouring communities, but also attracts a wider community It is reasonable to consider local to encompass not only the local community of Bradway but also a large area that could conceivably encompass all of Sheffield itself. ' This emphasises a point that we have made in other applications that the 'local community' for a public house can encompass a considerable area.

This point is further emphasised in their report on the Sheffield Tap: 'the Property is not only popular with rail travellers and neighbouring communities, but also attracts a wider community who visit the pub as part of "beer tourism". The use by the neighbouring groups and to an extent rail travellers collectively identifies a "local community". Therefore, it is a venue that attracts not only the local, in the normal sense of the word, community immediately in

the railway station's vicinity but also a national and arguably an international clientele.'

Following nomination by a local community group, The Plough (Crosspool) is registered as an ACV until 29th June 2020. Recently Enterprise Inns closed the pub and are now believed to be leasing the building to Sainsburys. ACV status means that the Plough cannot be demolished or converted without planning permission, and also that local residents are given six months to buy the property if it is put on the market. A planning application for change of use has not yet been submitted. The Sandygate Road pub is opposite Hallam FC, the world's oldest football ground. It is believed a pub has been on the site for 400 years.

In April, both the Three Tuns and the Cremorne gained ACV status. Sheffield and District CAMRA will continue to make further ACV applications to Sheffield City Council. We are expecting their next decision on one of our applications in early August.

Dave Pickersgill
Pub Heritage Officer

ANNUAL BEER SURVEY

This annual survey helps us take the pulse of Sheffield's real ale scene, recording the variety of beers out there on the City's bars along with the prices charged. In the past we have used the results in terms of the number of different beers available to claim Sheffield as the Real Ale Capital of the UK, however it is useful campaigning data and is also an opportunity to pick up on pubs that need updating in whatpub.com.

A number of other towns and cities do similar surveys with York and Leicester having completed theirs in the last month or so, we are doing ours on Saturday 3rd September and will be looking for volunteers to help on the day. More details next month!

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THORNBRIDGE

I have just returned from the World Beer Cup in Philly with my best haul of awards there to date as a head brewer and I still cannot still quite believe I pulled it off. We won the Gold with ***Love among the Ruins*** and Silver for ***Days of Creation*** in the barrel aged sour beer category. These are two iterations of the same project; our barrel aged sours. A friend of mine,

Alex Troncoso, founder of the new Lost and Grounded brewery in Bristol, sent me a message after the win: "What an amazing achievement! It is not an easy competition to win a medal, this is simply phenomenal!"

For me, this pretty much sums it up. This is my fifth time judging at the WBC and the overall quality and number of applicants has increased dramatically.

When I first started judging in the first round, it wasn't unusual to be able to kick out at least a third of the entries because of faults. This year, whilst judging American sours, I remember sitting there being incredibly impressed by the quality of the beers and thinking that we would be very lucky to win anything.

Rewind back 5 years ago. Myself and Caolan

Vaughan (now head brewer at Stone and Wood in Australia), who was my right hand man at the time, were busy trying to ramp up production and implement stringent QA systems to a good team who were not used to that way of working. Going into any brewery and increasing production and changing the working culture can be challenging to say the least! So, in order to relieve the stress and inject even more creativity, we decided, as a pet project, to do some barrel ageing in a small room at Thornbridge Hall. Caolan wanted to go down the route of big dark beer in wood. This resulted in the ***Heather Honey Stout***. I fancied trying my hands at American-style sour beers, as I had always loved the Lambic and Oud Bruin styles, but was particularly impressed when I tasted Russian River's sour beers. The balance and complexity of these beers was simply sublime.

There are two mantras which I have when it comes to barrel aged beer:

The beer should be better than when it went into the barrel.

With barrel aged beers and in particular attempts at sours, this is obviously not always the case and consumers are expected to pay a high price for the resultant 'beer'.

We shouldn't ask our customers to pay for our mistakes.



When I discussed the sour beers with my boss, we agreed that if we weren't 100% happy about the final beer, we would ditch it, because I didn't want anything sub-standard going out into trade. Give me the remit of producing a Wit beer, Weiss beer, Stout, Dunkel, Double IPA etc and I pretty much have it dialed in on the first brew. However, with barrel aged sour beers, I was extremely apprehensive of getting it right and more than aware I might make mess of it.

Over the next five years I produced three batches in all, including the winning beers. Batch 1, which we brewed and matured at the Hall, was packaged into 500ml bottles and labelled as 'Sour Brown'. This beer was really well received and went down brilliantly. No-one else in the UK had really produced a successful American-style Sour

Brown and it was a real leap forward. But personally, I felt there was scope for improvement, as by the time we had bottled it, I had learnt a huge amount about the process. Each time I learnt something new and changed something, I wrote it down, whether it be the EBU, the storage temperature, the timing and pitching rates of the bacteria and wild yeasts, how often we topped up the barrels, how much fruit, what type of fruit, how much residual extract to leave, the humidity of the room...the list of details that affect the final product is endless. Records for making barrel aged beers are so important as you don't really get to know what the effect was of a subtle change until up to a year later, so we were fastidious about this.

I think what was really key though was the blending. Prior to packaging,

we did numerous blends to get it right. There were some barrels which were really funky and I think on their own, they would have been picked out as having faults and only desirable by the real sour connoisseur. However, blended back, they really gave the overall beer an edge; they were like the magic dust sprinkled over the blend! We also blended back some barrels from the second batch which were a bit less sour, which reigned in the final blend and improved drinkability. It would be wrong to think I achieved this all by reading books and trial and error. I also had a lot of communication with Vinnie Cilurzo from Russian River, who really helped me out with so many of the questions I had. I think anyone who has had the pleasure of his company, or even just tasted his sour beer range, can vouch for the fact he is an inspiration.

Back to the World Beer Cup. After three days of judging, I decided to move on to check out Sierra Nevada's new brewing facility, which was simply out of this world in every respect. To get back from Asheville, it was two flights back to NYC and I didn't really want to travel back for the awards ceremony in Philly. Although I was hopeful we had maybe won an award, I didn't really hold out too much hope owing to the sheer volume and quality of competition. I think there were entries from

1907 breweries from 55 countries this year and in the barrel aged sour beer category there were something like 120 entries. So to actually get the call from my old mate Caolan, while sat in the airport waiting to return to England, that we had won gold and silver in one of the toughest categories, just blew me away! I did have an inkling it was a good beer and sent a few bottles to friends a month before, who were all pretty damn good brewers, but had heard nothing back, so I was assuming that they were being polite by not saying anything! I also had a visiting Lambic blender comment when tasting one of the barrels that he thought the beer had gone too acetic. Although he didn't brew a Flanders style, it still sowed a seed of doubt in my mind.

It's pretty common as a craft brewer gets bigger and more successful that a certain crowd can criticise you for being no longer being craft or that your beers weren't what they were. So you must forgive me for having a little chuckle to myself, knowing we cleaned up in probably the hottest beer category for hipsters! We sold out of the first small bottling run of both beers with most going overseas, but we have bottled more of the same batches now so you can get your hands on it very soon.

Rob Lovatt
Head Brewer

Wentworth Brewery was established in September 1999 and based in the old power station on the Wentworth estate in the village of the same name in Rotherham. In its heyday it was well respected and winning awards for beers such as WPA, Rampant Gryphon and Oatmeal Stout. More recently they won an award at Sheffield's Steel City Beer & Cider Festival for a one off festival special - **Sloe Stout**. Unfortunately Wentworth ceased trading at the beginning of June 2016 and put the brewery on the market, having been unable to fulfill payments due to the tax man.

It is unclear officially how Wentworth Brewery got to that position, however some off the record comments from other brewers in our area suggest there is a lot of competition for cheap beer in the Rotherham area and the price being charged to pubs may not have been profitable.

Wentworth was a brewery that was very supportive of CAMRA in our area, hosting brewery tours, tasting training sessions, assisting with beer festivals and more, we are sorry to see the brewery go and wish the employees affected all the best for the future.

GM down at the Dev Cat, brewed her nod to our cousins over the pond with **Red, Wit and Blue**, a 4.6% Red Rye Wheat beer with American hops.

There is another Lost Treasure series beer released this month too with 'Aztec Gold', a 4.1% single hopped pale beer with Azacca hops from the US. Expect plenty of citrus and tropical fruit flavours bursting through.

As mentioned earlier, we are supporting Seven Hills WI at SunFest, and the annual SunFest special beer will be a 4.1% Lemongrass and Earl Grey Pale Ale. 10p from every pint will be donated by the brewery to the WI and in turn to Light Sheffield. As we go to print, the name is still TBC!

There will be a new birthday beer too, look out for **Full Moon Lager** our twist on our flagship beer Moonshine. We've been told Moonshine has converted many a lager drinker over the last twenty years, so we thought we'd pay homage to that!

Cheers and beers,
Robin

ABBEYDALE

Firstly it's that time of year again - SunFest! We are celebrating our 10th anniversary of the festival, so expect to see 120+ beers (with at least 100 on cask across the tent and the pub!) Keep an eye peeled on social media outlets for the beer list prior to attendance, there is going to be some beauties on sale! Thursday 7th - Sunday 10th at The Rising Sun, Fulwood Road. Plenty of food and entertainment across the weekend too. As always we are supporting a local charity and this year we have chosen to support the Seven Hills WI, whose nominated charity this year is Light Sheffield, helping Sheffield families affected by perinatal mental health illnesses, including Post Natal Depression and anxiety. Please find more information at sevenhillswi.blogspot.co.uk and lightsheffield.org.uk

Right onto the beer! **Last Rites** made a very long awaited return last month, and the 10 casks we filled were instantly snapped up, although when they will appear on the bar is anybody's guess (but I would bet some will

be around Christmas!). The rest of the brew has been put into (evil) kegs and some more 750ml sharing bottles. Look out for these in Beer Central, Dev Cat, Dram Shop, Hop Hideout, Rising Sun, Turners, Stormore Boss and Walkley Beer Co.

We have been very busy hosting foreign brewers over the last couple of months, and the **Hop Smash** should be appearing on the bar already which is our 7.4% American IPA with freshly squeezed grapefruit juice and zest. This beast of a brew was brewed with Bret Kuhnenn from Kuhnenn Brewing Company from Michigan. Look out for some bottles of this one as well!

Brand new as well is **Sipper** a Session IPA (or SIPA if you will) and this combines six glorious hops for a refreshing citrus punch! Very easy drinking beer at 3.7%. The pump clip is the first in a new series of 'Beer Heads' by the very talented Carl Flint.

After the phenomenal reaction to Laura's 'Lady Ra Ra', we have another staff brewster with her Signature beer, Liz, our

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SENTINEL

The Spring bank holiday weekend saw the launch of Sentinel Brewery and the attached bar with the first beer brewed on site available to try as well as the menu of meals and bar snacks. Some of Sheffield CAMRA's committee were invited to come along to the launch and try the first beers with the wider membership invited to a brewery tour a few weeks later when they hosted our June branch meeting.

A premium experience is offered with what is basically an industrial unit made quite funky, both the beers and the food are quality and the way the beer is served sees a lot of attention to detail with the customer offered a choice of four measures and a choice of glass style to ensure that the flavour and aroma of beer can be

enjoyed to the maximum regardless of beer style.

If you want to get even more serious about tasting your beer, professional 'Beer Academy' tasting training courses are hosted there every few weeks.

Sentinel beers are available on both cask and keg plus there will be some beers on tap that are piped directly from the conditioning tanks.

The bar is open every day except Monday, from 11am until 11pm (midnight Friday and Saturday) and is located on Shoreham Street, between BBC Radio Sheffield and the inner ring road, a short walk from the Rutland Arms, Royal Standard or railway station.

See sentinelbrewing.co for more details.



SHEFFIELD BREWERY CO.

Festiv'Ale 4.0% is a deliciously fiery ginger and lemon tinged summer ale at 4% made with Centennial hops and infused with bags of ginger flavour. This is number six of our top ten reasons we love the Sheffield city region. Whether you love music, literature, film, comedy, beer, making things, comedy, people, history, theatre, sport the Sheffield city-region offers a tantalising range of festivals to suit all comers. So we thought we'd celebrate with a *Festiv'Ale*!

The Sheffield Brewery Beer Club – diarise our next event: a weekend – Fri July 1st and Sat 2nd July 5pm – 11pm. Our fourth first Friday/Saturday back at the beginning of June was another fab weekend – and the sunshine certainly brought a fun loving crowd! Hello to all our new members. Congratulations again to our neighbours, the mighty Peddler Market, www.peddlermarket.co.uk they'll be open again the same

weekend, 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. You've got to be there, the atmosphere is brilliant and gets better at each event!

We're looking for small semi-acoustic bands/artists. Big thanks to Tom from Silverdale School for playing a fantastic set on the Saturday of our last beer club weekend. Any smallish bands or singers fancy playing at our Beer Club please get in touch with Pete at the brewery.

Viewing of Blanco Art Studios in Albyn Works Sat 2nd July at 2pm - Our brewery forms part of Albyn Works and the folk who run the place are opening up an area to create artist studios. This will be an opportunity to grab a space and become part of this newly formed arts workspace. At the same time pop over to Peddlers and grab a bite!

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2016



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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.

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NEEPSSEND

It's been a busy few weeks here at the brewery. We were thrilled to pick up our first award with **Osiris**, our 4.2% New Zealand Pale Ale, claiming Gold and beer of the festival at Stockport Beer and Cider Festival.

The Sheffield Brewer's Co-op bar at the Food Festival was a great success and the collaboration beer, **VIP Six Hop**, which was brewed at Neepsend, seems to have gone down well all across the city beyond the festival.

Our collab with Hop-jacker, a 5.7% oatmeal and grapefruit **Breakfast IPA**, is out in the world and has had some great reviews, with more than a few casks being emptied during 3 Valleys festival. We enjoyed the beer and the brew day so much that plans for version 2 of the **Breakfast IPA** and for the return collab at Hopjacker are already underway.

We've also been busy brewing new beer! Currently in one of the conditioning tanks is **Red Equinox**, an American Red Ale hopped exclusively with (no prizes for guessing!) the US hop, Equinox, and in the fermenting vessel is **Astraeus**, a 4.2% pale ale hopped with loads of Galaxy and Calypso hops. Next in the pipeline is the first of what will be an ongoing series of single hopped IPAs and - following a trial version that had great reviews at the Sheaf View - a full brew of a mango infused tropical pale ale.

STANCILL

As the UK looks forward to a packed summer sporting calendar, Stancill Brewery has given a nod to the city's armchair athletes with two new limited edition summer specials. Which promise plenty of surprises with a slight hint of bitterness thrown in for good measure!

To celebrate Euro 2016, head brewer Dean Pleasant has created a true taste of the continent, paying tribute to the host nation and one of football's greatest players with its 4.0% **Zidane Zidane**. Brewed using varieties of French hops; the result is a pale ale with plenty of character. The easy-drinking session beer gives way to slightly spicy aftertaste: strong head optional!

Stancill Brewery's second offering is its patriotically named **Three Lions**. As its name suggests, Three Lions is an all English affair which is made using English hops - Fuggles and some home

grown First Gold - to create a refreshing summer drink and, a little like the national team, goes down quickly to leave a slightly bitter finish!

Behind the scenes, Stancill Brewery is also working on a second craft lager to complement its popular Sheffield Pilsner: More news on this soon!

Thomas Gill, Managing Director, Stancill Brewery said: "This summer is one of the busiest sporting calendars for a few years with England's athletes, footballers and cricketers all set to take centre stage. We wanted to create a beer which could be enjoyed at any time, whether calling into your local after a kick around in the park, or cheering on the national team. We know England doesn't have a great track record in the Euro's, so we thought it was fitting to leave a slightly bitter finish in the beer!

"The French hops used in *Zidane Zidane* aren't

commonly used on their own, but the result is a refreshingly moreish beer, which I think will prove to be a popular choice during the Euro's"

Missing Link

Following the story about Stancill taking on an apprentice which included a little bit of brewery history, supplied by the brewery, I have been asked a question by a few about the 'missing link' not mentioned in the article - why is the brewery called Stancill?

Well the simple answer is Stancill Brewery was set up when Oakwell brewery closed and the head brewer from Oakwell, Jonny Stancill, brought the kit from Oakwell to the new brewery and was the original head brewer.

First Pub

Stancill Brewery will soon be opening their first pub, this is due to be announced in July.

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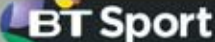
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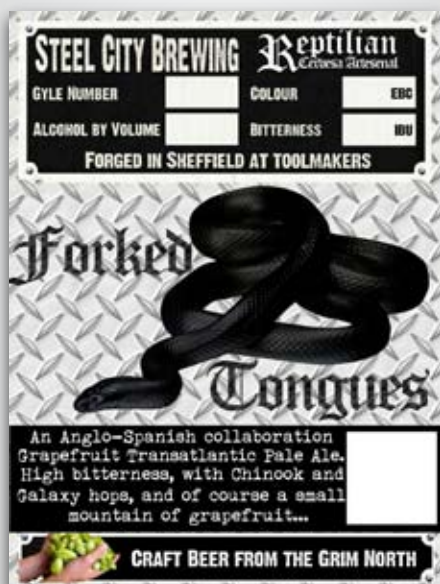
As summer begins we keep ploughing forward with new specials. The first of which is brewed with the marmite hop: Sorachi Ace. We have showcased this love it or hate American hop in **Sorachi Pale** 4.5% which has a clean, crisp malt flavour allowing the coconut and lime flavours from this distinctive hop of Japanese origin to shine through.

On top of this we have brewed **Amarella Pale** 3.9%. A crisp, refreshing, session pale perfect for the summer sunshine combining American Amarillo and Australian Ella hops to give

citrus and peach flavours leading to a dry bitter finish.

As well as this we have re-brewed **Ella IPA** 5.0% as our single hopped IPA for July. This beer showcases Australian Ella hops which impart their cedar and peach hop characteristics.

And finally we plan on brewing our **Ginger Beer** 4.5% throughout the summer season, this fiery pale ale is brewed with over 30 kg of fresh root ginger that is great for a sunny summer afternoon in the beer garden.



STEEL CITY

Another month passes without a Steel City brew... but finally a second brew of the year is on the horizon! **Forked Tongues** is a 'home' collab with Isaac from Spanish craft brewery Reptilian. The collab has been an idea since meeting at Birrasana beer festival in Catalunya a few years ago, and is finally happening. Both brewers love their citrus hops, so **Forked Tongues** is a 100IBU+ **Transatlantic Pale Ale** featuring Chinook hops and a shedload (scientific

measure of quantity there) grapefruit.

The **Lost Steel Industry** Mojito sour test batch was an unqualified success, and the sourness so extreme the guys sent a sample to be tested at the Thornbridge lab. The first test revealed a pH of 3.45, and the second revealed a score of 'sour as ****' from Dom. A full-length brew has now taken place on Lost Industry's big kit, so look out for it over the summer!

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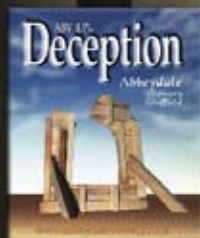
DECEPTION

ABV 4.1%

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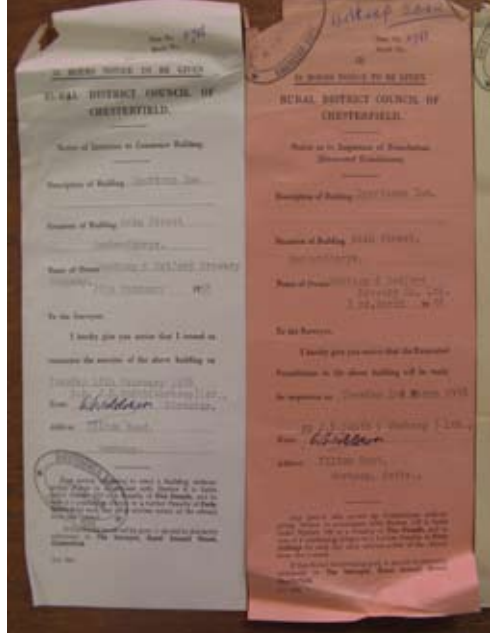
Entry £1 - prize 10% of proceeds (90% to The British Polio Fellowship) in aid of support for the 120,000 polio and Post Polio Syndrome sufferers in the UK. Have a great Summer (if we get one!). Thanks for your support. Closing date 31st July. Good luck!

2016 SUMMER QUIZ

SHEFFIELD LADS AND LASSES

The answers to the following cryptic clues are internationally renowned figures all of whom have had some relationship with the city of Sheffield. Any titles are ignored.

1. Although a Blades supporter we watched him dramatically fall by the blade whilst protecting the little people. 4,4
2. Under his wing he had what we would recognise as an 'aeroplane'; a member of 'royalty'; an 'admiral' and an 'inferior' who all took some blows on their way to becoming champs. 7,5
3. Sorting out bum UK reference list with extremes of normal led this academic to the discovery of a new form of carbon. 5,5
4. He very skillfully employs a brush with alternative care but may need a jog to remind us of his name. It's possible he spent his summer in this coastal resort. 3,11
5. Someone else associated with Blades but of a different sort to 1. He, by design, may have provided you with cover whilst awaiting a form of public transport; or held you up whilst you were driving; or accepted your correspondence. 5,6
6. A 'potter' who earned the nickname of 'The old lady(s) of Threadneedle Street' for his savings. 6,5
7. Did the world go mad in 1987 when we were gripped by these with a record level of hysteria? 3,7
8. Whilst we may be worried about going downhill fast he relishes the prospect of doing so. Perhaps he had a double clanger attached to his mode of transport as a child? 5,4
9. After leaving the circus he went from one extreme to another and also followed in this authors foot-steps. 7,5
10. Having left Mars she turned her attention to having some space to herself (not strictly true) before coming back to Earth. 5,7



HACKENTHORPE HERITAGE

The Sportsman, (Main Street, Hackenthorpe, S12 4LA) has recently gained a place on the CAMRA Regional Inventory of Pub Interiors and has been proposed for the prestigious National Inventory.

The Sportsman was the last pub to be built by the Worksop and Retford Brewery (plans dated, 1955 and 1956). 'Serious discrepancies' were found in the 1955 plans, 1956 seeing a successful resubmission.

The previous building was originally in the hands of Sheffield-based Old Albion Brewery who were taken over by the WRB in 1939. WRB were subsequently taken over by Tenants Brewery of Sheffield in 1958 who, in turn, were taken over by Whitbread in 1962.

Building work was carried out by J.E.Smith (Worksop) Ltd., Kilton Road, Worksop, and the design was by W.S.Daniel, Estates Surveyor for the WRB. At that time, the pub was in North East Derbyshire (Cheshire Rural District Council), 1973 boundary changes bringing in it into the City of Sheffield.

In the mid 1950's, Sheffield City Council were developing the new Hackenthorpe estate, and some public house licences were transferred from the centre of Sheffield to the new estate. In October 1955, Derbyshire County Council Planning Department, referring to the licence of the Sportsman, suggested that 'it would appear that this should be diverted to a site out of the village and

towards the estate if possible.'

Superintendent E.Wallis, Renishaw Police Station, responded on 5th.November stating: ' This is practicably an impossibility, there are no sites available, the Sheffield Corporation and Planning Authorities would certainly not tolerate any idea of the transferring of this house onto the new estate I suggest that this plan be approved so that the work can be put into operation as soon as possible to give the increasing population the benefit of using a modern house, a wider main road and increased parking facilities.'

The previous pub fronted the road. It was totally demolished, the front of the new build been built in the same place as the rear of the old building. The pub is remarkably little altered with three rooms, a 1985 map showing there have been no changes to the room layout since construction.

There is a sizeable entrance lobby inside the front door. This originally included a hatch for off-sales. A door on the left leads to the games room which retains a bar counter of a distinctive 1950s style, the bar back fitting and the fixed

seating are both original. It now has a pool table but until recently it was a three-quarter sized snooker table. A 1972 painting of the pub is displayed above the bar.

A door to the right of the lobby leads into the lounge bar with another distinctive 1950s style bar counter, the bar back fitting and the fixed seating are original. All bars have original canopies, the shape matching that of the bar. The linked bar feeds the three separate rooms.

A door on the right hand side of the lounge bar leads into a lobby with 1950s panelling to picture frame height all around. A door leads to the concert/function room at the rear with another bar counter of a distinctive 1950s style, the bar back has more bays than that in the lounge bar and the fixed seating is original. There is another large lobby at the rear off of which are the toilets. The wall tiles in the gents ante room and toilets themselves are 1950s light blue ones that have been painted over in a dark blue colour – the gents is otherwise little changed. The ladies has modern tiles. All the doors have distinctive 1950s style wooden handles on one side (brass plates on the 'push side').



The windows have been replaced with uPVC.

When opened the Sportsman, in addition to bottled Don Jon and Donovan would have offered cask conditioned Worksop Amber (OG 1032.5) and Best Bitter (1038.5). Donovan achieved a Diploma at the British Bottles Institute Competition in 1955 and, in 1899, was described as 'the Perfection of Strong Ale, Brewed October and

November, specially for Christmas.' Unfortunately, the Sportsman does not currently provide cask-conditioned beer. The hope is that this may change in the future.

Thanks to Tim Knebel at Sheffield Archives for assistance in sourcing original material.

A history of the Worksop and Retford Brewery is available at tinyurl.com/j4d34ow



The Angler's Rest

District Pub of the Year **6 years** **2011 - 2016!**

Graham & Beryl Yates.

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Derbyshire SK17 8SN
Tel: 01298 871323
www.theanglersrest.co.uk



ANGLERS REST, BAMFORD

Bamford Community Society and Bamford and District History Group have succeeded in getting Heritage Lottery Funding for a project to research the history of The Anglers Rest in Bamford. As part of this project we are looking to collect stories and photographs of The Anglers Rest, particularly between 1950 and 2000.

Did you used to work there? Have you got any stories about the pub and its history? Did you have a party there? Have you got any photographs, particularly of the inside of the pub? Anything is of interest to us to help fill in gaps in the history of the building.

In October 2013 after a long, hard fought campaign, The Anglers was

purchased collectively by over 300 people and became the first community owned pub in the High Peak. In late 2012, The Bamford Community Society, a community benefit society, was formed in order to purchase the pub, after it was threatened with closure. The community society had an overwhelming response, working together to save the Anglers. Asset of Community Value (ACV) status was obtained with High Peak Borough Council (HPBC) in May 2013.

This provided a clear breathing space while business plans were formulated.

If you have information about the Anglers, could you contact Sally Soady at bcscompsec@gmail.com



INN BRIEF

Another Sheffield micropub is on the way with work now started fitting out a shop unit on Glossop Road in Broomhill that was previously occupied by a gift shop called Knowle's Emporium and soon to be known as **Itchy Pig Ale House**.

The **Noah's Ark** in Crookes now once again sells real ale.

A minor refit including adjustments to the bar set up has taken place at the **Banner Cross**.

Stocksbridge Rugby Club held their first beer festival on the 18th June.

The **Wellington** at Shalesmoor tram stop has now been sold to James Birkett's Sheaf Inns putting it in the great company of the Sheaf View (Heeley) and Blake Hotel (Walkley). At the time of going to press it is expected the pub will be closed for about 6 weeks for 'a bit of a tidy up' before reopening under the new management.

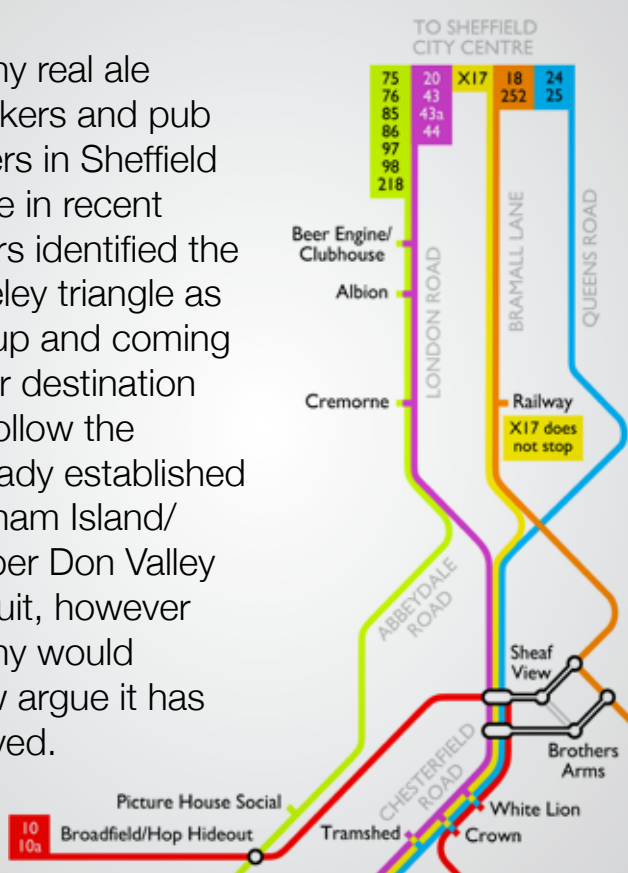
Planning has been refused by North East Derbyshire District Council to demolish

The **Hearty Oak** at Dronfield Woodhouse and build 8 houses as it considers that many houses is unacceptable. There is an assumption locally that a revised application for 6 will now be submitted.

Chef Cary Brown has moved on from the Royal Oak at Millthorpe to run the **Devonshire Arms** at Middle Handley. Retired Sheffield Star food reviewer Martin Dawes, who still blogs, visited and Cary explained "the concept is simple. It's a pub. It's a bit posh but it's not a gastro-pub. It serves proper food. Don't panic you might get swirls or flecks or foams. You won't. It tastes good. No pressure if you don't want to eat but that bloke at the bar just came in for a pint and weakened at the thought of a lobster roll. You pay for your food and drink when you order and don't ask for a tab. In the past it was a pub with a restaurant. We want to get it back to being a pub again with drinkers in. Nice drinkers – imagine that, people drinking in a pub! – eating pork scratchings."



Many real ale drinkers and pub lovers in Sheffield have in recent years identified the Heeley triangle as an up and coming beer destination to follow the already established Kelham Island/ Upper Don Valley circuit, however many would now argue it has arrived.



is also available – Pub Tapas Monday to Saturday and traditional roast dinners on Sundays – all fresh ingredients.

On the other side of the main road is the **Clubhouse**. Very much as sports bar, popular on Sheffield United match days, but also has decent beer and cider along with a range of bar food.

Moving along London Road now, there is the **Albion**. A simple drinkers pub popular with football supporters, it also offers a range of mainly local real ales.

The **Cremorne** is a long established multi pump real ale and live music venue. Pizzas also feature here.

Meanwhile on the parallel road, Bramall Lane, opposite the football stadium you will find the **Railway**, which has been under new ownership in the last year. It has enjoyed a refurbishment and the addition of an interesting range of real ales at reasonable prices and has become a really good, comfortable 'local' with three distinct areas – the bar area, the lounge and a pool table area.

Onto Chesterfield Road to Heeley itself, alight the bus at Ponsfords furniture store and next door you will find the **White Lion** pub which still has a wonderfully old fashioned layout where you enter via a corridor with various drinking rooms to choose from along the corridor, which opens out into a wider area that hosts live music many evenings. You could describe the White Lion as part of Sheffield's

THE HEELEY TRIANGLE

There are some great pubs in the area – some long established favourites and some that have dramatically improved recently. The one word of warning is many of them can be very busy on match days when Sheffield United are at home.

There are two interpretations of the Heeley Triangle – the small version at Heeley bottom, taking in the Sheaf View, Brothers Arms and White Lion; and the bigger version including London Road, Bramall Lane and Abbeydale Road.

To start, there are three key bus route corridors taking you to and around the Heeley Triangle and I will be describing pubs in such geographic order.

Abbeydale Road corridor – routes **75, 76, 85, 86, 97, 98, 218**

London Road/Chesterfield Road corridor – routes **20, 43, 43a, 44**

Queens Road/Chesterfield Road corridor – routes **24, 25**

Plus some miscellaneous others – the **10/10a** from Broadfield to Chesterfield

Road, the **18 and 252** along Bramall Lane to Heeley Green and the **X17** non stop City to Heeley Bridge.

Starting on London Road, we have the **Beer Engine**. This was reopened in its current guise by Tom Harrington, who has created a friendly, laid back craft beer pub with knowledgeable staff and 6 real ale handpumps plus 4 guest keg lines. The regular house casks are from Neepsend Brewery, the rest are regular changing guests and always something interesting. Food

pub heritage – it also has a decent selection of ales!

Further along the main road there is the **Crown**, a traditional locals pub with a good beer garden, the real ale choice is a bit more mainstream here but reasonably priced. If you carry on past the Crown to Meersbrook, you will find the **Tramshed** bar, a small but popular place that has no draught beer but an interesting bottled selection.

Head uphill from Ponsfords and you will reach the **Brothers Arms**. Formerly known as the Olde Shakespeare, the pub was renamed to celebrate the new managers backing of local ukulele parody band the Everley Pregnant Brothers. A decent selection

of mainly local ales can be found on the bar at reasonable prices, as can some quality bar snacks including pork pies. An outdoor drinking area adjoins the pub that boasts a view right across the City Centre from it's hill side location.

Just around the corner and downhill slightly is the **Sheaf View**, which 16 years ago was a closed and boarded up pub that got bought by James Birkett, refurbished and extended and has ever since offered a changing range of real ales at reasonable prices along with an impressive whisky selection. An outdoor drinking area also features.

Meanwhile over on Abbeydale Road – from Heeley is walkable or a short ride

on the 10/10a Community Transport bus – is another good beer hotspot.

Picture House Social can be found in the basement of the Old Abbeydale Cinema, a landmark white building. The main bar room is comfortable and has an art deco style to it, reflecting that it is located in a former 1920s ballroom, the bar has a choice of three real ales and a regularly changing bottled craft beer selection. To the rear of the bar room is a more basic Italian Street Food diner where you can enjoy freshly made pizza and there is also a games room with ping pong tables (you can hire bats and balls from the bar).

At the other side of the crossroads is the **Broad-**

field, a pub run by True North Brewery with the restaurant section well known for it's home made pies. The rest of the pub is refurbished with a mixed theme of an ale house with some booths in the style of old railway passenger train compartments. Both the real ale handpumps and the keg taps offer beer from True North plus interesting guests, there is also a beer garden at the rear.

Next door to the Broadfield is **Hop Hideout**, a specialist beer off licence offering bottled beers from around the world plus a couple of craft keg beers on tap for either drinking on the premises or for growler fills to takeaway.

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HOME-COOKED, LOCALLY SOURCED

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QUIZ

LIVE MUSIC

AUGUST 6TH

**M&J
BLUES**

FATHER & SON DUO

**FOLK
MUSIC**

JULY 10TH
HOSTED BY

**JIM McDONALD
AND DAVE YUNG**

JULY 24TH
HOSTED BY

ROBIN GARSIDE

8-ISH START



WALKLEY BEER COMPANY PUB OF THE MONTH - JULY 2016

The Walkley Beer Company in a previous brief and festive life was the Crookes Ale House, a pop up experiment by local lad Kit Challis back in Christmas 2013 to test the market for a micropub in the area. During its brief existence in a former fancy dress shop a range of 3 cask ales and 12 bottled beers were available in basic surroundings.

The idea proved a hit and the Ale House returned in a different shop unit, a former florist shop, in Walkley, naturally renamed given the new location - the Walkley Beer Company.

The Walkley Beer Company opens just at weekends to fit around the owners day job with three cask ales and a craft keg line on the bar on Thursday evening along with an expanding selection of bottled world beers. The Walkley Beer Company also opens Friday evenings and Saturday and the draught beers remain on sale until they run out. A new selection gets put on the following weekend. This means the beer is always served fresh and the selection is usually quite

interesting.

Technically the Walkley Beer Company isn't actually a micropub - it is an off licence shop with a tasting bar. Either way a small, basic and friendly environment is provided to sit and enjoy good beer and the format has proved a success. Bottled beers and cask ales are available to takeaway too and the shop side has started to expand into catering for the requirements of home brewers with malt, hops and yeast available to buy.

Sheffield & District CAMRA members have voted the Walkley Beer Company as the winner of the July Pub of the Month award and they will be opening specially to receive the certificate on the evening of Tuesday 12th July, all are welcome to join us from 8pm for a drink and to show support at the presentation.

You can find the Walkley Beer Company at 362 South Road, Walkley, on bus routes 31, 31a and 95 - bus stops almost right outside the shop. Normal opening hours are Thursday 4pm to 8pm, Friday & Saturday 2pm to 10pm.

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)

Bulls Head

Ranmoor (bus 120)

Gardeners Rest

Neepsend (buses 7, 8)

Lescar

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

New Inn

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

Old Queens Head

City Centre (next to Sheffield bus Interchange)

Walkley Beer Co.

Walkley (buses 31, 31a, 95)

White Lion

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

VOTE NOW at
sheffieldcamra.org.uk/potm



MINERS ARMS, HUNDALL PUB OF THE YEAR - NORTH DERBYSHIRE 2016

Both Sheffield & District and Dronfield & District branches of CAMRA name a pub of the year winner in Derbyshire which gets put forward into the opening round of the national competition, the county round, which in this case is North Derbyshire.

Sheffield's entry was the **Anglers Rest** in Millers Dale and Dronfield's was the **Miners Arms** in Hundall.

We are pleased to learn that the Miners Arms has been named North Derbyshire Pub of the Year and has gone forward to the next stage of judging - the East Midlands regional round.

The landlady of the Miners Arms, Lauren White, despite being fairly young has a great pedigree of pub experience behind her having held management roles previously at the Tickled Trout at Barlow and Travellers Rest in Apperknowle - both very good pubs. The Miners is the first pub of her own and along with the team working there with her have taken on an already good pub and taken it to

even better levels.

The Miners is a cosy country community pub with three distinct areas - an area containing a pool table, an area with Sky Sports TV and a quieter lounge area - plus a beer garden backing onto the village cricket pitch and boasting views across the valley.

A range of real ales are available at reasonable prices with the choice often surprisingly adventurous for a country pub. A huge range of ciders are also available and these are listed on the blackboard above the bar.

The pub attracts a cross section of locals, dog walkers, ramblers plus some who make the effort to visit the pub because of its good reputation, no food is served other than crisps, pork pies etc.

The Miners also saw huge numbers flock to the pub recently when it took part in the annual Three Valleys Beer Festival which saw the pub host an outside real ale bar, outside cider bar, burger stall and live music! On festival day a regular free bus service

is laid on.

There is a bus stop right outside the pub served by TM Travel route 14 (Dronfield to Chesterfield), however the service is quite limited - check www.tmtravel.co.uk for timetables.

The certificate presentation evening is planned to take place at the Miners on Friday 29th July with an 8pm start and all are welcome.

The other East Midlands county PotY winners now being judged with the Miners for the regional crown are...



BATH HOTEL PUB OF THE MONTH - JUNE 2016

The evening of 14th June saw us present the Bath Hotel with their Pub of the Month award and those assembled enjoy not only some good beer

South Derbyshire

The Old Oak

Horsley Woodhouse
(Amber Valley Branch)

Nottinghamshire

Beer Headz

Retford
(North Notts Branch)

Lincolnshire

White Hart

Ludford (Louth Branch)

Leicestershire, Northamptonshire & Rutland

Coach & Horses

Wellingborough
(Northampton Branch)

DRONFIELD PUB OF THE SEASON

Voting for our Summer Pub of the Season is now underway, the form can be found online at dronfieldcamra.org.uk.

TRAMLINES FESTIVAL

A GUIDE FOR THE BEER DRINKER

Tramlines turns most of Central Sheffield into one big music festival site for one weekend, 22nd to 24th July.

There are a number of main stage venues that are restricted to ticket holders only along with various official fringe venues offering free admission plus various pubs that are putting bands on and adding to the festival vibe, also offering free admission.

Across the official venues

there are nearly 250 different artists performing.

However, as a reader of *Beer Matters*, I'm sure you'll be wanting to know - where can I get a decent pint whilst seeing a band?

Well in answering this I would suggest avoiding the main stage venues - although outdoor stages such as **Ponderosa Park** and **Devonshire Green** should have the official Tramlines local ale on tap - and I am going to focus

on the festival fringe.

The one exception to this rule is the Folk Forest located in **Endcliffe Park** where the **Sheffield Brewers Co-Operative** will be hosting a beer tent showcasing a number of local breweries. The only other main venue with decent beer is the **Harley** - although the **Yellow Arch Studios** does apparently make an effort on the bottled beer front.

So the official fringe then.

The **Frog & Parrot** offers a range of Greene King beers plus local guests.

The **Head of Steam** offers a range of Camerons beers plus guests and will be hosting acoustic music.

Picture House Social of-

fers a range of beers with a mixture of local brewers and 'craft' guests from across the North.


Royal Standard offers a small but perfectly formed choice of ales.

Shakespeares offers a large ever changing range of ales including some new, rare and unusual choices as well as local favourites such as *Abbeyle Deception*.

Tramlines Blues @ CADS features a temporary bar in the courtyard serving ales from Sheffield Brewery and other local breweries plus a selection of ciders.


The **University Arms** has a changing range of beers.

Washington offers a choice of *Tetley Bitter* and *Abbeyle Moonshine*.



THE DEVONSHIRE CAT
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Abbeyle
BREWERY

Milestone

Wellington

Shalesmoor

Blue
Yellow

Ship Inn

Kelham Island Brewery

Fat Cat

Kelham Island Tavern

Shakespeares

Three Tuns

Wig & Pen

Church House

All Bar One

West Street
Ale House

Museum

City Hall

City Hall

Bessemer

Benjamin Huntsman

Tap & Tankard

Henry's

Brewhouse

Roebuck

Browns

Millennium
Gallery

Sheffield
Hallam
University

Globe

Rutland
Arms

Showroom

Howard

Red Lion 25 minutes

Sheffield
Tap

KELHAM ISLAND MUSEUM

Alma St. S3 8RY

Riverside

Harlequin

3	7
8	8a
83	83a

57	61
62	81
82	85
86	

4 minutes

57	61
62	81
82	85
86	

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SATURDAY
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SATURDAY
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TIMES AND ADMISSION

NON-MEMBERS

Proof of age may be required. Join
CAMRA and get discounted entry.

CAMRA MEMBERS

Don't forget proof of membership.

	WED	THU	FRI	SAT
12-5PM		FREE	£2.50	£3
		FREE	£1	£1
5-11PM (10PM SAT)	FREE	£1	£5	£3
	FREE	FREE	£2	£1



19-22 OCTOBER 2016

Sheffield CAMRA's annual festival is back in
the atmospheric Kelham Island Museum.

This map shows how to get there by tram,
bus or on foot (and some real ale venues you
might check out beyond).

www.steelcitybeerfestival.co.uk

@sheffbeerfest



Sheffield
Bus & Coach
Interchange



Sheffield
Station

FESTIVAL GUIDE

JULY

Derby CAMRA – Summer

Wed 6 – Sat 9 Jul

The annual summer beer festival, held in a marquee on the market place square in Derby City Centre and featuring over 300 beers and ciders plus food and live music. Free entry for CAMRA members, up to £6 for others depending on session. See www.derbycamra.org.uk/summer-beer-festival for more details.

Sunfest

Thu 7 – Sun 10 Jul

The very popular annual beer festival at the Rising Sun pub at Nether Green. The pub is run by Abbeydale Brewery and their beers – including a festival charity special – takeover the pub bar with a marquee in the car park at the rear featuring around 100 guest ales. Food, music and charity fundraising stalls and events also feature.

Bassetlaw

Fri 8 – Sun 10 Jul

Held at the Grafton Hotel in Worksop with a range of around 25 real ales plus a selection of cider.

Burncross

Sat 9 Jul

Beer and live music at the Wharncliffe Arms in Burncross. Bus 86 will get you there.

Victoria Hotel, Beeston

Sat 16 – Sun 31 Jul

One of the well known pubs of the Nottingham area and easy to spot backing onto Beeston railway station (Derby-Nottingham line), it really comes alive for Vicfest with an extended beer range, festival food and live music. www.victoriabeeston.co.uk.

Tramlines

Fri 22 – Mon 25 Jul

A big music festival that takes over Central Sheffield across a number of venues, inside and out with a lot of pubs in the area also putting on bands to create a festival fringe. You need tickets bought in advance to get into the main stages but the fringe venues offer free entry. Included in the fringe is Tramlines Blues at CADS near Shalesmoor, featuring a busy programme of blues bands on the Friday and Saturday with a real ale bar, food and stalls. Shakespeare's pub also has a busy programme of music. Most venues are either on the tram line or has a frequent bus service.

www.tramlines.org.uk

AUGUST

Grantham CAMRA

Wed 3 – Sat 6 Aug

A new venue this year – Hunting Tower CP Academy – which is next to the railway station, served by direct trains from Sheffield (Liverpool-Norwich route). The festival features around 40 real ales, ciders and perries. www.granthamcamra.org.uk.

CAMRA's Great British Beer Festival

Tue 9 – Sat 13 Aug

CAMRA's national flagship event at London's Olympia Exhibition Centre organised and staffed by volunteers from not just across Britain but around the world. Around 900 real ales, ciders and perries are on offer including a range of rare cask ales from America and a selection of European and world beers. There are also a range of food stalls, games, shops, entertainment and more. The venue is next to Kensington Olympia station on the London Overground network. East Midlands Trains, National Express Coaches and

Megabus all provide services from Sheffield to London with cheaper tickets available for those that book in advance. Festival entry tickets are also cheaper if booked online in advance. www.gbbf.org.uk.

Barlow Carnival

Sat 20 Aug

The annual carnival brings a party atmosphere to the village and features well dressings, themed parade, funfair, stalls and a mini beer & music festival at the brewery. An enjoyable day for both locals and visitors.

Peterborough CAMRA

Tue 23 – Sat 27 Aug

Held in a complex of marquees on the Embankment, this festival features around 400 real ales including a number of one off specials plus cider, perry, bottled beers and wines. There are various food stalls, games, retail stalls and live entertainment too. See www.beer-fest.org.uk for more details. Direct East Midlands trains run from Sheffield to Peterborough (Liverpool-Norwich route).

West Street Alehouse

Sat 27 – Sun 28 Aug

The West Street Alehouse offers and expanded beer range and music programme for the bank holiday weekend.

Hope Valley

Fri 26 – Mon 29 Aug

The Old Hall Hotel in Hope present their regular bank holiday beer and cider festival contained in a marquee in the car park with a great range of ales and ciders, food and entertainment all set in the beautiful Peak District National Park. Bus 271/272/273 (Sheffield-Castleton) pass directly outside the pub or Hope railway station (Sheffield-Manchester line) is a 10-15 minute walk away.

SEPTEMBER

Elsecar by the Sea (Barnsley CAMRA)

Thu 1 – Sat 3 Sep

30+ real ales, ciders and world beers, live music on Friday and Saturday nights. Fringe events in nearby pubs. The venue is Milton Hall, a short walk from Elsecar railway station (Sheffield-Leeds/Huddersfield line).

Tamworth CAMRA

Thu 8 – Sat 10 Sep

A new venue this year, the Masonic Halls on Lichfield Street. Range of real ales including a number of new beers and festival specials plus cider and perry. Food available. www.LSTCamra.org.uk.

York CAMRA

Wed 14 – Sat 17 Sep

A slight change in location for this year – still on the Knavesmire but now in the new course enclosure opposite the grandstand end of the racecourse which is offering a number of opportunities to improve the facilities and underfoot conditions of this great tented beer festival. Expect around 450 real ales and 100 ciders & perries, foreign beers, live music and an increased choice of food stalls.

Cleethorpes

Fri 16 – Sun 18 Sep

A busy programme of blues music along with around 50 real ales at the Cleethorpes Coast Light Railway, which will be running steam trains all weekend.

Direct trains run from Sheffield to Cleethorpes regularly throughout the day.

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.

Rotherham CAMRA

Thu 27 – Sat 29 Oct

A new venue this year, replacing the football ground – Rotherham College on Eastwood Lane, which is within walking distance of both Rotherham Interchange bus station and Rotherham Central railway station. Entry tickets are £5 including glass and brochure, advance purchase advisable. CAMRA members get their first drink included too. See rotherhamcamra.org.uk for more details.

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DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

District Pub of the Year & other rural pubs

6pm Fri 1 Jul

The second of our Friday evening Derbyshire Peak District minibus trips of the year, this one takes us to the Anglers Rest at Millers Dale to present our District Pub of the Year award, this is a pub where we always receive a warm welcome and enjoy good beer. We'll also be stopping at a couple of other rural pubs on the way there.

We are meeting at the Old Queens Head next to Sheffield Interchange from 6pm (there is also the option here of arriving early and having food

for those out straight from work!) with the minibus departing at 6:30pm prompt! If you wish to come on this trip please book your seat on the minibus in advance, tickets will be available at most branch events or reserve yours by emailing socials@sheffieldcamra.org.uk.

Hawaiian Shirt Party

2pm Sat 2 Jul

The annual homage to loud shirts at the Arkwright Arms at Sutton-Cum-Duckmanton near Chesterfield which has now developed into a full blown beer and music festival! We'll be making it an official afternoon social. If there is enough demand we will organise a minibus, otherwise there are regular Stagecoach buses via Chesterfield.

Branch meeting

8pm Tue 5 Jul

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 the Commercial in Chapeltown, which is on bus route 265.

Train trip to Worksop

2:30pm Sat 9 Jul

The annual Bassetlaw Beer Festival is taking place at the Grafton Hotel so it seems as good as time as any to jump on a train for the half hour ride to Worksop for a wander around some of the real ale pubs there, starting at the Mallard on the station platform! Meet on board the 14:44 train from Sheffield (also picks up at Darnall and Woodhouse for those living at that side of town).

Pub of the Month

8pm Tue 12 Jul

Our members have voted the Walkley Beer Company the winner of our

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

at least **12**
REAL ALES

FOOD
12-3 Mon-Sat

Sunday Nights **FOLK & ACOUSTIC**

Monday **QUIZ**
9pm

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Sheffield and Yorkshire Pub of the Year 2015





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RAILWAYSHEFF

— — — — —
FREE POOL & JB TUE & SUN, QUIZ THURS 8.30

July Pub of the Month award. Come and join us for a beer or two as we present the certificate.

They will be opening specially for us (normally they only open Thursday to Saturday) and can be found on the main road through Walkley (address is 362 South Road, S6 3TF), buses 31 and 95 stop right outside.

Festival planning meeting

8pm Tue 19 Jul

We get together to continue work planning the 2016 event due to be held at Kelham Island Industrial Museum in October. If you would like to be involved then please come along to this meeting, the venue this month is Shakespeare's on Gibraltar Street (buses 31/57/81/82/85/86).

Beer Matters distribution and committee meeting

8pm Tue 26 Jul

If you have signed up for a magazine delivery run, come along to collect your supply of the July 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.

Branch meeting

8pm Tue 2 Aug

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 the New Inn at Gleadless Common. Bus 51 or Blue/Purple tram to Hollinsend.

Pub of the Month

8pm Tue 9 Aug

Our members have voted the Beer Engine as our August Pub of the Month, join us for a beer or two and show support as the certificate is presented. Buses 3, 4, 4a, 20, 43, 44, 75, 76, 85, 86, 97, 98, 218.

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

Dronfield branch meeting

8pm Tue 12 Jul

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 the Barrack in Apperknowle.

North Derbyshire PotY

8pm Fri 29 Jul

The presentation party at the Miners Arms in Hundall.

Buses and Trams

South Yorkshire:

Travel Line 01709 51 51 51

www.travelsouthyorkshire.com

Derbyshire

www.derbysbus.info

Trains

National Enquiries 08457 48 49 50

www.nationalrail.co.uk

Trading Standards

trading.standards@sheffield.gov.uk

Consumer advice (0114) 273 6289

Sheffield Trading Standards, 2-10

Carbrook Hall Road, Sheffield S9 2DB

COMMITTEE

Kate Major

Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

Beer Festival Organiser

festival@sheffieldcamra.org.uk

Richard Short

Secretary

secretary@sheffieldcamra.org.uk

Tony Kennick

Treasurer

treasurer@sheffieldcamra.org.uk

Andrew Cullen

Membership Secretary

membership@sheffieldcamra.org.uk

Paul Crofts

Press Officer

Beer Matters Advertising

press@sheffieldcamra.org.uk

Dave Pickersgill

Pub Heritage

pubheritage@sheffieldcamra.org.uk

Sarah Mills

Cider Officer

Mark Boardley

Patrick Johnson

Social Secretaries

Pub Officers

social@sheffieldcamra.org.uk

Matt Nedved

Young Members Contact

Alan Gibbons

Pub of the Year and Good Beer

Guide Coordinator

potm@sheffieldcamra.org.uk

CAMRA (National)

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

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01/15

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