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ISSUE 469 - NOVEMBER 2016



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BEER MATTERS

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

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UNI ARMS ACV UPDATE

University Arms ACV rejection is 'called-in'

On 27th. September, Sheffield City Council (SCC) refused our application to register the University Arms (UA) as an Asset of Community Value (ACV). However, a week later, the decision was 'called-in' by the opposition.

As soon as the decision was made public, the Sheffield CAMRA Chair and myself agreed to meet with Ccl.Jack Scott, the SCC Cabinet Member

for Community Services and Libraries, who made the ACV rejection decision. However, before this meeting could take place, we learnt that the decision had been 'called-in.'

A 'call-in' is intended to be used in exceptional circumstances when councillors believe that a decision has been taken in a way that is contrary to the council's principles of decision making. It is not intended to be used to appeal a decision that

is simply disagreed with. The Scrutiny Panel for the call-in' will take place at Sheffield Town Hall on Thursday 20th.October (16:00-19:00). Members of the public can attend and ask questions.

The ACV rejection 'reason for decision,' includes: 'The owner describes it as a 'student pub' suggesting that its patronage is only a section of the community. No evidence has been provided to the contrary.'

This statement is simply incorrect, a 'student pub' states that access is restricted to students: this is not the case. The pub is a long-standing entry in the Good Beer Guide: hence, many visitors visit from far-afield.

The number of successful ACV pub applications which has been approved by SCC is pitifully small: seven from a total of (only) 19 applications (5/15 from CAMRA). This compares unfavourably with the record of many other councils. For example, all pubs in Otley have ACV status and Aylesbury and Wycombe have listed over 150 pubs as ACV. CAMRA sees ACV status as a clear badge of honour for both owners and licensees. It is a clear indication that the pub matters to the community.

Our UA ACV application was submitted on 16th. May. Advice from CAMRA HQ was followed throughout the nomination process. In our opinion, and that of our colleagues in

St.Albans, the application clearly reached the statutory test outlined by the Government. A decision should then arrive within 8 weeks of the application – it took SCC over 4 months unfortunately such a delay seems to be the local norm.

As part of this process, in late July, we received a six-page objection from a legal company, Pinsent Masons, employed by the owners of the UA, the University of Sheffield. A number of items which 'could be used to support the application' are suggested by Pinsent Masons. However, legally, these are unnecessary. In our opinion, these comments were deliberately added in order to confuse the situation. We were given seven days to respond (which we did).

We were surprised to receive an objection from the University as we believe that ACV status is something of which any pub would be proud, especially as, judging from 2016 publications, the University and ourselves do seem to have many common aims and ideas. However, it seems that their long-term ambitions for the site outweigh other considerations. As previously reported, the University development masterplan, includes an option in which the pub is demolished.

Dave Pickersgill
Pub Heritage Officer

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Heroic beer, with German origins!

Oktoberfest may have been and gone in its hometown of Munich, but for beer lovers across the Atlantic and here in Sheffield, it has only just begun! This October, Stancill Brewery is celebrating all things German with the launch of its heroic monthly special, **Hercules**.

The easy-drinking pale ale features Herkules hops, a new variety which was created through cross-breeding German Hallertau Taurus and Hull Male hops, resulting in a bitter peppery taste with a spicy aroma.

Bred at the Hop Research centre in Hull, Germany, Herkules hops are relatively new to the beer industry and are native to the Elbe-Saale region of South East Germany; an area hugely populated with hop farms as during World War Two the communist regime cultivated hop growing, resulting in mass hop farms.

Hercules is the first beer produced by Stancill using the new hop variety, resulting in a 4.0% beer which has all the character you might expect from a German beer variety: clean tasting, refreshing with a bitter aftertaste. Prost!

STANCILL

CAMRA members are being given a rare chance to go behind the scenes of Stancill brewery during a special open day which is due to take place next month.

Offering a chance to go behind the scenes at both the brewery, the special event will give members the opportunity to take part in a guided tour of the brewery, meet head brewer Dean Pleasant and learn some of the secrets which have helped to establish Stancill Brewery as one of the region's fastest growing breweries.

Meeting the Horse & Jockey Wadsley on Sunday 27th November at 2:00pm, the special event includes transport to and from the brewery, two pints of Stancill Beer, as well as chance to enjoy a buffet which will be hosted at the pub.

The event will be led by Adam Hague, who will share with visitors the history of the brewery, which can be traced back more than 200 years, as well as

giving visitors a chance to find out how the different varieties of Stancill beers are produced.

The open day being hosted by Stancill Brewery is one of a number of events taking place throughout November. Every Friday evening the Horse & Jockey will host live music and street food, as well as hosting a family fun day on 5th November to coincide with the visit of Ipswich Town. A full range of events can be found on Facebook at /HorseJockeyS6

The pub has recently entered into a partnership with Huddersfield-based Magic Rock, and as well as providing a comprehensive range of Stancill's core range of eight beers and two seasonal specials. A variety of Magic Rock's US themed beers will also be available. A 20% discount on all Stancill beers is available.

Matt Weigold, Events manager, Horse & Jockey said:

"Our brewery trip is a

unique chance for CAMRA members to go behind the scenes of a working brewery and following the journey of the raw ingredients to the finished product available on the bar. The brewery has come a long way in just three years, and we wanted to give CAMRA members a chance to find out more about the work that's been undertaken during that time.

"Since launching the Horse & Jockey, we've had a lot of interest in our range of beers, with many people asking about how they are produced. We wanted to thank CAMRA members in particular for their incredible support since we opened the doors of the pub and felt a special open day would create the perfect opportunity to find out how we transfer the raw ingredients to the beer enjoyed in pubs."

Tickets for Stancill Brewery's open day can be purchased from the Horse & Jockey.



WELBECK ABBEY

It's been a while since we've contributed however we've been busily brewing lots of tasty beer and there's plenty to catch you up on...

General Manager, Claire Monk, is now back at the helm after having a little boy in February. It doesn't seem like five minutes ago that it was Christmas and we were wishing Claire well in her maternity leave. With the festive season in mind we're getting well ahead on prep for our bottled beers and mini-kegs, the latter of which proved to be incredibly popular last year. We're more than happy to take Christmas orders for 36 pint boxes of beer- if this is of interest please forward your request to: info@welbeckabbeybrewery.co.uk

Lady A, our super-special Abbey ale, brewed in the style of a Belgian dubbel with abbaye yeast is available once again. This is the second and final batch and the version we matured in red wine barrels underneath the Abbey itself. The 5th Duke of Portland was a rather elusive character and commissioned the tunnels to be built so that he could move around his lands without confrontation and in secrecy. The Welbeck Estate's series of under-

ground tunnels are famed around these parts and it's suggested that one reaches as far as Worksop. **Lady A** takes its name in honour of Lady (Ivy) Algernon Gordon-Lennox, artistic visionary and founder of the Harley Foundation; intended to "encourage creativity in all of us" and ensure that the public could have access to visual arts. **Lady A** (the ale) drinks with figgy, rich, plum-bread tones; balanced out neatly with light banana esters and a hint of sherbet. Red wine aromas and flavours come through on the back-palate giving way to a highly satisfying finish. This ale is almost as complex as the history that lies behind it. At 7.1% it's certainly not in line with our usual brews and with this in mind is available in 330ml bottles and for a limited time only.

Monthly Specials for October will be hitting a bar near you soon with **Cubitt's Voyage**, **Ernest George** and **Let's Get Fiscal** all ready to go. The latter is a 5.3% hard-hitting New Zealand IPA, brewed as part of our 'Brewer's Choice' range with this month featuring the choice of our long suffering accountant Helen. **Ernest George** sees a return as part of the Welbeck

Favourites range and this deep ruby libation promises hints of roasted coffee and rich dark chocolate whilst being fairly easy drinking at an ABV of 4.2%. Finally **Cubitt's Voyage** is a light, zesty, refreshing 3.5% pale, full of citrus fruit provided by New Zealand hops. As ever you'll be able to try our ales all over South Yorkshire and the Midlands however you'll always find a good selection available at our very own micro-bar, Portland House, on Ecclesall Road, Sheffield.

Portland House has recently seen a change in management and I'd like to take this opportunity to introduce you to Amie and George, General and Assistant Managers' respectively. Please do pop down and say "hi". We have a regular series of events on offer at 'PH' and excellent tasting evenings provided by the good folk at Starmore Boss who supply us with a most excellent array of spirits and expertise. The future looks very bright for our little boozer and we hope that you'll continue to support us in these changing times. Notable events in the calendar include a 'Meet the Brewer' night featuring Claire Monk, the mastermind behind all things 'WAB'. We also have a (fast selling out) Gin Tasting evening in early November. To book please contact Portland House via telephone or the Facebook page for more information and event details.

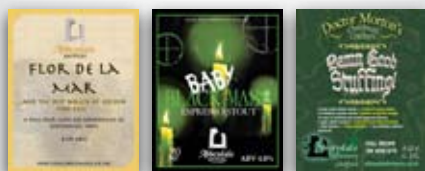
Hannah Bolton
Assistant Manager.

EXIT 33

The new special from Exit 33 is called **Lightweight**. At just 3.8% this pale ale may be small on strength but it's big on flavour. It has a moderate to high hop flavour, showing a citrusy hop character, the balance being towards the late hops of Chinook and Simcoe.

Also brought back for this month is **Citrella** at 4.8%. "We are asked for it all the time so we brewed it one last time for this year as both **Citra** & **Ella** hops are in short supply" Last year's harvest in the States was poor due to bad weather and Ella is hard to come by as one merchant now has a monopoly on all Australian varieties.

The return of dark nights ushers in dark beers and it will be soon time to release our two limited edition oak barrel aged specials. **Nut Brown** whisky cask is a robust 6% old style ale heavy on malt flavour and has been maturing in oak whisky hog's heads since February. Next up will be 7% **Nicaraguan Rum Cask Stout**, which is about as good as it gets for stout lovers. Our regular 5% oat stout smiles at you, this beer is winking!



ABBEYDALE

Well I hope everyone enjoyed the Sheffield Beer Festival, and it is an event that certainly deserves all our support!

We've got plenty to tell you this week including the re-launch of the Devonshire Cat! Some of you may have noticed that it has recently been closed for a refurb. Well we are very excited to let you see what we have done with it and as we go to print, we plan to re-open W/C November 14th, but this will all depend on the builders finishing on time!

In terms of our beers, we have a cornucopia of new specials to talk about, starting with **Frolicker**, part of our Beer Heads series, and this is a Sorachi Ace Session IPA at 3.9%. Plenty of this mega hop in a very drinkable beer. Expect lots of tropical and citrus fruit flavours notable coconut

and lemon.

We also launch a new series called 'Animal Vengeance!' Various animals have had a bed time with us humans, so now it's payback! Starting with **Bear Hunter** this 4.1% pale will be suitable hoppy with plenty of Mounthood and Azacca.

We've teamed up with local electro-rockers 65 Days of Static, to brew a very special beer to commemorate their upcoming album release. As we go to print, the name of the beer is TBC, but what we can tell you is that it will be a 5.0% Belgian style Cherry beer.

Over the last two years we have released lots of beers in our Lost Treasure series, and like all good things, some have to come to an end. So we give you the last Lost Treasure beer, **Flor De La Mar** a 4.2%

pale beer single hopped with Centennial with some extra dry-hopping for good measure!

We also have the last of our birthday beers to release which we've given **Black Mass** the birthday treatment. Instead of ramping up the ABV like we did with the Brimstone, or doubling the hops like we did with **Deception**, we have done **Baby Black Mass**, a 4.8% stout with plenty of coffee!

As a final nod to our 20th birthday year, we have decided to have all our core beer artwork redrawn, and we will reveal all in next months issue!

The first of Christmas beer will be launched as well toward the end of the month, so look out for **Abbey Christmas**, **Slay Bells**, **Dr Morton's Damn Good Stuffing**, **Dr Morton's Paranoid Snowman** and a **Christmas Pudding Beer** to get your mitts on!

We are also hosting a special beer and food pairing at the Showroom on November 26th, tickets available directly from the Showroom and it sounds like they are selling very fast indeed!

EMMANUALES

With logs on the fire and gifts 'round the tree, Christmas is getting earlier every year! That's right, since the saga with the exploding kit, we have stuck some Christmas Cliff on record player, exchanged our brewery t-shirts for festive sweaters and are brewing like made to keep up with the demand that is coming our way for our beers of biblical proportions. And what better time of year to brew some thick, dark, almighty beers than the festive period?!

Following on from the popularity of last year's gift packs, pre-orders are now available on our website - emmanuales.co.uk - to click and collect (delivery options available) a range of seasonal, special ales.

We are working flat out to brew our spicy Christmas favourite **Ale Mary** (last year branded as *The First Noël*) - a rich, dark ruby beer that can only be described as 'drinking a mince pie'. It mince pies aren't your bag, then perhaps **Midnight Mass** - a Black IPA full of liquorice and toasted flavours, **Tis the Saison** - a fruity, no nonsense **Saison de Noël**, or **Christingle** - a chocolate orange stout - will make an excellent present for you or someone else.

Stocks are extremely limited so pre-ordering a gift pack is highly advisable. Limited stock will also be available in bottle shops such as Beer Central Ltd, Turner's Craft Beer Bottle Shop, etc. Visit www.emmanuales.co.uk and pre-order yours today.

On the Edge Brewery are back with their 9 Pin beer festival after a postponed September date. This will be your last opportunity in 2016 to try nine unique beers from this small outfit brewed out of their own kitchen! Music, art, pie and peas will also be available on the evening.

True North Brewery have made their brewery tap day sessions, where the brewery is opened up to the public with a temporary bar open, a monthly event. This month the brewery will be open Friday 11th November 5pm-11pm and Saturday 12th November 12pm-11pm.

2006



2016



THE HALLMARK OF A PERFECT PINT

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

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

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

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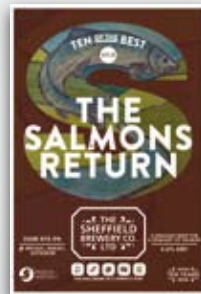
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SHEFFIELD BREWERY CO.

NEEPSEND

We've been busily brewing more new beers over the last month.

Mosaic IPA (5.5%) is the latest in our series of single hopped IPAs and was brewed (and dry hopped) with a fairly silly amount of the the wonder hop, Mosaic, for big tropical, pineapple and blueberry notes. After the success of Manna, our mango infused tropical pale ale, we thought we would have a go with another fruit - this time oranges in **Mandarin** (4.3%) brewed with German Mandarina Bavaria hops and curacao oranges for big citrus bitterness and bags of orange aroma and flavour.

Our latest stout saw us experiment with coffee and the result is **Coffee Oatmeal Stout** (4.8%), a seriously smooth oatmeal stout brewed with coffee from a local supplier with loads of roasted, coffee

and chocolate notes. We also found time to fit in a rare repeat brew of **Triton** (4.5%), a pale ale tippie hopped with Citra, Cascade and Chinook with a brand new 4.6% American Red Ale coming up next.

At the time of writing, our return collaboration with Hopjacker Brewery (a 6.7%ish **Lemon and Earl Grey IPA** hopped with bags of Centennial) brewed at the Dronfield Arms was freshly pitched and we we're looking forward to trying it at the Steel City Beer Festival.

By the time you are reading this the Wellington on Henry Street will finally (after one or two delays!) be open showcasing a range of our beers and we should have brewed our 100th gyle. Expect something 6%+ with one or two hops in it! Citra, Mosaic, Amarillo and Centennial have been put aside for this one...

The weather may be getting colder but things are heating up at The Sheffield Brewery Company this November. The mash tun is steaming and the fermentors are in full flow as release several new beers this month to quench the thirsty people of this beautiful city.

Our first autumn special, **Bessemer** (3.2% ABV) - a smooth and highly seasonable bitter - is a perfect for a quick lunch time pint on a rainy autumnal day. But the brewing madness doesn't stop there!

Celebrating the release of a salmon draft into the River Don, we've brewed up a very special draught beer for the occasion. To mark this momentous occasion, **The Salmons Return** is a Dark Rye IPA made with all the best kind of hops (Mosaic, Rakau and Ahtanum) and is our penultimate beer in our Ten of the Best range.

As you are aware, this year is the 10th year we've been established as a microbrewery in Sheffield. Incidentally, we will also be brewing our 600th gyle

this November. Well, you can't miss an opportunity like that to brew a special 6.00% IPA, can you?! **Ten Years and Six Hundred Beers** will be a short run India Pale ale available in cask and bottles, hopped with a variety of lush hops, including Mosaic, Centennial, Chinnok, Rakau, Cascade and whatever else we can think to chuck at it.

Also, this November, as a local independent business, we are proud to be serving Sheffield Brewery beers and local gin in the Winter Gardens and Millennium Gallery for the MADE 16 Festival's aftershow event. MADE is the UK's premier business event for entrepreneurship, offering an experience to educate, inspire and motivate early stage entrepreneurs and established business owners.

Finally, our award winning **Sheffield Porter**, hoppy **Seven Hills** and malty **Millowner's Ale** will be available in 500ml bottles just in time for Christmas. Details to follow at sheffieldbrewery.com



WOODTHORPE HALL

Woodthorpe Hall near Holmesfield is the residence of Dick Shepley and his family, who own much of the surrounding land and have a pub named after them (the Shepley Spitfire down the lane in Totley). Their garden is hired out some days over summer for wedding receptions but on two weekends in October it is given over to cider making.

Woodthorpe Hall has a range of three artisan ciders - **Owd Barker**, **Ruby Suzie** and **Spinning Jenny** with the latter being a more sensible ABV than the others - the others once the natural fermentation is coming to an end sees the addition of champagne yeast to the fermentation tank, accelerating the process again resulting in a very strong, lightly sparkling cider with a slightly smoother flavour than just apples. Ruby Suzie is the sweetened version.

Each year to celebrate CAMRA's October Real Cider Month a handful of Sheffield, Dronfield and Chesterfield CAMRA members join the Shepley family, their friends and other volunteers to help with the

pressing on the Saturday of the second weekend.

It is proper work with heavy lifting, carrying, shoveling, operating machinery and more but also a fun social occasion with volunteers well looked after. There is an afternoon tea break with a table groaning under the weight of a massive array of home made cakes and pots of freshly brewed tea and coffee; cider is available to drink on a self serve basis throughout the afternoon and once work is finished for the day everyone has a drink and chat around the 'garden heater' - a shopping trolley containing a bonfire - before being invited into the house for a delicious home cooked supper.

We all once again enjoyed our day helping out at Woodthorpe Hall on the 8th October and would like to thank the Shepleys for their hospitality, if you missed out trying the cider that resulted from last years pressing at our Steel City Beer & Cider Festival then you can buy it in bottles from a select number of outlets, one of which is the Beer Stop in Dronfield.

The pressing day process in pictures



Step 1: The bags of apples picked from trees and windfall arrive.



Step 2: The apples are washed and sorted, with any rotters binned.



Step 3: The apples are fed through this machine to shred them into manageable chunks.



Step 4: The shredded apple is pulped using an old woodchipper machine and buckets filled with the pulp.



Step 5: The apple pulp is pressed to harvest the juice.



Step 6: The apple juice is put in water bottles to be transported to the next part of the process.



Step 7: The bottles of apple juice are emptied into the fermentation tanks.





PUB HERITAGE - CARBROOK HALL

Carbrook Hall (537 Attercliffe Common, S9 2FJ) has an historic pub interior of some regional importance. The original building was owned by the Blunt family from 1176. It was rebuilt in 1462, and was bought by Thomas Bright (Lord of the Manor of Ecclesall) in the late 16th century. His descendant, John Bright, was an active Parliamentarian during the English Civil War, and the building was used as a Roundhead meeting place during the siege of Sheffield Castle (1644). Most of the building was demolished in the 19th century, what survives is a Grade II listed stone wing that was added ~1620. By 1860 Carbrook Hall was listed as a common beer house.

A 1917 plan indicates that the pub was multi-roomed (for brewers Messrs. J. Richdale & Co. Ltd. By Hall & Fenton, 10 Paradise Square, 28/01/17). Alterations were approved by Sheffield Licensing Justices in January 1917. Further plans (24/11/1925) indicate that, at this point,

the central Tap Room was opened out with the bar becoming repositioned. A further set of plans (F. Ratcliff, Orchard Chambers, Church Street 02/12/1937, approved 15/03/1938) indicate extensions for 'Urinals, Coats and Garage.' The panelled room is now designated as 'Old Oak Room,' previously it was described as 'Smoke Room.' A further set of plans (approved 26/10/1943) indicate a relocation of the bar area and the removal of a staircase from the bar area. The central Smoke Room is now designated as 'Lounge.' 1965 brought the addition of interior toilets. The next change is in 1970. Plans from Bass Charrington North Ltd (Hadfield Cawkwell Davidson and Partners) show a further reconfiguration of the bar area into its current position. A final set of plans for Wm. Stones (Melling & Ridgeway, Charter House, Moore Street, S3 7UR, August 1982) also have the current lay-out.

The 'Old Oak Room' includes a 17th century panelled ground floor

room with vine trail plaster frieze and enriched cross beam ceiling, also with vine trail. There is also an elaborate early 17th century oak chimneypiece with Corinthian columns and allegorical figures and Latin inscription on the over mantel. The motif represents Wisdom trampling upon Ignorance. It also has framed panelling with painted decoration and larger stone chimneypiece with corniced mantelshelf and over mantel flanked by unusual caryatids.

Carbrook Hall was a CAMRA GBG entry in the 1990s: we hope the recent re-introduction of cask conditioned beer heralds a renaissance of the pub.

Thanks to Sheffield Archives for assistance in locating various plans.

Dave Pickersgill



INN BRIEF



To coincide with CAMRA cider month, the **Closed Shop** will be hosting our first cider and sausage festival over the weekend of the 28th-30th October. We will have a wall of cider boxes from all over the country and an array of award-winning sausages from our local butcher, Beeches of Walkley. There will also be live music and spoken word performances, as well as a Halloween-inspired quiz on the Sunday night.

The **Jolly Farmer** in Dronfield Woodhouse is holding a Halloween party on 29th October, from 8pm.

The **Norfolk Arms**, Grenoside has also been acquired by Stancill Brewery and plans to sell the full range of Stancill beers. At the time of writing, the pub is currently undergoing an extensive refurbishment and aims to reopen in late October.



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- ❖ Food Standards Agency 5* hygiene rating
- ❖ Food served 12.00-2.00; and 6.00-9.00 Monday-Friday, 12.00-5.00 Saturday
- ❖ Home cooked roasts served on Sundays
- ❖ Live music most Friday and Saturday nights
- ❖ Parties catered for – buffets available – tutored tasting nights for groups



HORSE & JOCKEY, WADSLEY

This Halloween there will be spooky goings on at the headless Horse & Jockey in Wadsley, including a Day of the Dead disco and a visit from a witch; but it's the pub's creepy cellar with mysterious, unknown passageways which provide the true tale of mystery and intrigue.

Situated on the site of medieval Wadsley's village green, new pub managers Ashleigh McMain and Matt Weigold are appealing to CAMRA members to help shed light on recently discovered mystery passageway.

Long forgotten about for decades, the duo believe the bolted and sealed door reveals a secret and on Halloween they are offering a rare chance for visitors to the pub to explore it for themselves.

The history of the passageway is unknown, as is the location it leads to. Some residents suggest it lead to Wadsley Manor House which previously had tunnels leading from its location on Laird Road to Wadsley Lane, whilst others believe it could have been used as a bolt-hole by users of the Church.

The duo have experienced a who few strange spooky sightings in the cellar, but little is known about the history or origins of the mystery tunnel.

Matt Weigold, events manager at the Horse & Jockey said:

"We've heard of rumours from locals about long lost servants visiting the Horse and Jockey at the dead of night and we've noticed a few strange things, but we've been unable to find

out anything further. We'd love to know what lies behind the mystery door, but it looks like it's been sealed for many years and curiously it appears to be bolted from the other side.

"If you know anything that can help us solve the mystery, we'd love to hear from you."

Any information provided will help to create a truly terrifying evening at the Children's Ghost Tour on 31st October. This is a free to attend, family friendly event held from 6pm to 9pm and will include Halloween themed games, a tour of the pubs cellars and a visit from a live witch.

If you have any information, please contact Matt Weigold at mjweigold@gmail.com

INN BRIEF

The **Botanist**, Leopold Square, has now opened and has cask ale served on gravity. Look out for the blackboards above the bar for details.

The **Miners Arms** at Hundall have extended their CAMRA members discount to include real cider as well as real ale.





The Morning Advertiser is the newspaper of the licenced trade and they recently held their annual pub awards ceremony in London, with gongs handed out in various categories. Sheffield saw a good showing this year - as well as the Harlequin and Champs making it to the finals (in the Cider Pub and Sports Bar categories respectively) we also had a couple of category winner with the Sheffield Tap getting named best beer bar and the Doctors Orders picking up the best Student Pub gong. Well done to all!

THE BEER ENGINE

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RAILWAY HOTEL

We've just turned one! We can't quite believe it but we've been pulling pints for over a year already. Obviously we're going to have party and the date you have to remember is the 5th November. They'll be loads of food on plus plenty of great beer so head down and say hello.

There have also been plenty of changes over the last couple of months here at the Railway, some a long time in the making and a couple that were a little more spontaneous. Firstly we've finally made some improvements to the gents toilets, something that has been badly needed since we opened last year I'm sure you'll all agree.

Secondly we now have two pool teams running, one on Mondays and one on Wednesdays. If you fancy joining one of the

teams head down and let us know at the bar, the new season's only just begun. It's a great laugh and we're always looking for interesting new team members.

We've also acquired four retro sit down video games and installed them in the lounge. They are all permanently on free play and rotate various games on each machine. There's a running high score competition where you can win five pints so head down for a game if you think you're decent at Space Invaders.

Last, but by no means least, we're now offering both a CAMRA & student discount of 30p off a pint. That brings our real ale prices down as low as £2.30 for some pints! So pop in for a pint next time you're in the area.

Jack Cater



HARLEQUIN

The downstairs exterior of the pub has had a much needed spruce-up, with a new paint job and a complete change of colour.

Landlady Liz attended the Morning Advertiser National Pub Awards in London after reaching the finals of National Cider Pub of the year. 'Unfortunately, we were pipped at the post by Mr Foleys of Leeds. Just being nomi-

nated by this respected pub industry journal was fantastic' The Harlequin has been Sheffield & District CAMRA's Cider Pub of the Year, 2011, 2013 and 2016.

The popular themed quiz nights take place every Wednesday evening and live bands continue to feature on most Friday and Saturday nights.



Live music for November looks like this:

- 5th **Slingshots** (rockabilly)
- 10th **Modern Jazz Project** (jazz/swing)
- 11th **Searching for Sylvia** (original rock)
- 12th **Glam Box** (70's glam rock)
- 19th **Gav Coulson** (awesome rock blues guitar)
- 25th **Band with no name** (rock/blues)
- 26th **Blaze** (high octave rock)

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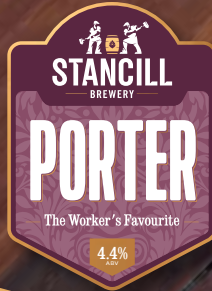
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HALLOWEEN

— SAT 29TH OCTOBER —



DAY OF THE DEAD DISCO

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KIDS' GHOST TOUR

► MON 31ST OCTOBER / 6 PM ◀

► SECRET PASSAGES

► HALLOWEEN GAMES

► SPOOKY CELLAR

► LIVE WITCH



LOCAL TAPS

So you want the best pubs to try local beers? Brewery taps are probably a good start! Here are some of them in the first part of our tap guide.



Catch the 61 bus from Hillsborough Interchange towards High Bradfield and when you hit countryside you will come to the **Nags Head** in Loxley. This friendly and cosy pub is frequented both by local regulars and people visiting the area, with walks around the nearby reservoir always popular. The Nags Head offers a range of beers from Bradfield Brewery which is just up the road and food is served too, with the pub particularly known for its pies. It is also known for charging very reasonable prices!

Punchbowl

Closed Shop

York

Fox & Duck



A fairly new brewery run by the same people as the **Doctors Orders** near the University and the

NEEPSSEND
BREW CO

The **Wellington** at Shalesmoor, a classic two room drinkers pub by the tram stop, has reopened following a refurb and now owned by Neepsend Brewery.

Doctors Orders

Fox & Duck in Broomhill - both student pubs that offer a range of Little Critters beers. The **Doctors Orders** also serves food and recently won Best Student Pub at the Morning Advertiser Great British Pub awards.



Blue Bee Brewery is owned by Reet Ale pubs who operate 5 pubs. The higher profile City Centre pub is the **Rutland Arms** on Brown Street. There are 6 handpumps dispensing their beers plus guests, interesting craft keg beers and real cider. It's an old street corner boozier with a classic tiled frontage and a suitably shabby look to the place, however it also has food prepared by a decent kitchen team - if you want something to soak the

ale up try a Slutty Ratty Butty (chips, cheese, bacon, sauce) however if you want a nice meal the specials board often has dishes that would be at home in a fine dining restaurant at pub prices. Look out for evidence displayed around the pub of the staff humour and take special note of the forbidden music board if you put money in the juke box.

Reet Ale Pubs also operate the **Three Tuns** in the City Centre, **Closed Shop** at Commonsides, **Old Crown** on London Road and Reet Pizza at the **Punchbowl** in Crookes.



True North operate a whole chain of bars offering craft beer, food and more - the **Old House**, **Common Room** and **Forum** in the City Centre, the **York** in Broomhill, the **Broadfield** on Abbeydale Road, the **British Oak** in Mosborough and the **Blue Stoops** in Dronfield - amongst others. The brewery itself is in Sheffield City Centre alongside Devonshire Green.

Blue Stoops British Oak



Nags Head

Rising Sun

Gardeners Rest

Wellington

Fat Cat

Harlequin

Three
Tuns

Forum,
Common Room,
Old House

Devonshire
Cat


Blue Bee

Rutland
Arms

Old
Crown


HOPJACKER
BREWERY

The **Dronfield Arms** in Dronfield, a few minutes walk from the station, is home to Hopjacker brewery which can be viewed through a glass section of floor near the bar area! The brewery is only about a year old but has already established a reputation for good beer and innovation, a recent example of the latter being a 6% Rhubarb & Custard beer!


**KELHAM
ISLAND**
BREWERY
• SHEFFIELD •

The **Fat Cat** in Kelham Island, next to the brewery is pretty much the pub that kicked off the real ale revolution in Sheffield - when it opened it was fairly unknown for a pub to offer guest ales. It has an old fashioned layout, friendly atmosphere, cheap and simple home-cooked food and a great garden.


**EXIT
33**
BREWERY

The **Harlequin** on Nursery Street is the tap for Exit 33 craft brewery with guest beers also available. It also offers Sheffield's biggest choice of ciders and live music at the weekend. A simple (but well done) food menu is available.


DRONE VALLEY
BREWERY

The **Three Tuns** in Dronfield is an unofficial brewery tap but Sarah and Dave who run the pub do have connections with the brewery, which is a community benefit com-

pany. It's a friendly place with a large range of real ales and ciders and all day food service featuring simple, good value home cooked pub grub with the Sunday dinners especially recommended - they are very popular though so booking essential! Buses 43, 43a and 44 stop close by.


**THE
SHEFFIELD
BREWERY CO.
LTD**

The **Gardeners Rest** at Neepsend is associated with Sheffield Brewery and offers a range of their beers plus interesting guests. The pub has a snug, lounge, conservatory and quirky riverside patio. It's also home to art, music and bar billiards. Oh, and a mannequin. Bus 7 and 8 stop outside.


Abbeydale
BREWERY

The original Abbeydale tap is the **Rising Sun** at Nether Green near Fulwood on bus routes 83a or 120. This has recently seen huge investment in an extension and as well as offering a large range of beers including both Abbeydale and guests it offers a menu of good quality home cooked food. The Rising Sun is also home to Sunfest, their annual summer beer festival when the car park is closed off to make way for a series of tents, housing a bar serving a choice of over 100 beers plus cider, food and music.

Abbeydale also now operate the **Devonshire Cat** in the City Centre serving great beer and food in a more contemporary building.

Broadfield

Dronfield Arms

Three Tuns

PUBS

21



PERSONAL FAVOURITE - BROTHERS ARMS

I'm actually from Hillsborough, but, despite the divides of football rivalry, ask me my favourite area to drink in Sheffield and without hesitation I'll tell you - Heeley. From continental pub/bar hybrid the Sheaf View to the very traditional Victoria and White Lion, I can always guarantee a great night out around the S2 district with my fellow ale enthusiasts Jake and Lee.

However, I was never under any illusions that every pub in the area was great and Ye Olde Shakespeare Inn on Gleadless Road was never featured on our ale trails through the area. In fact, I specifically remember suggesting we nip in to my brother Jake one night when the ever popular Sheaf View was packed to capacity and being met with a doubtful look. I pestered him though and when we eventually climbed the steep staircase into a dingy room with a very limited selection of lagers and predictable mass-produced beers we

quickly retreated. He was right about that place.

First impressions are powerful so when my Dad suggested a trip there last summer I was definitely resistant. He argued he'd heard great things recently, but I wasn't convinced. I protested, he insisted and eventually I gave up (he had offered to pay after all!). So okay the name had changed to the Brothers Arms, but as we climbed the unaltered narrow staircase, I was already wondering if we'd get a table in the nearby Sheaf View when I proved this definitely wasn't amongst Heeley's finest watering holes. However, emerging at the top I was left speechless by the transformation. The bar was fully stocked with a wide range of local ales, namely those of the locally renowned Bradfield Brewery and the walls were decorated with vintage Yorkshire tourism posters. I was instantly won over - sorry for doubting your dram shop expertise Dad!

On returning home a quick internet search told me the pub had been bought up by Sheffield's ukulele-wielding cult band The Everly Pregnant Brothers (featuring Steel City's most recognisable artist since Joe Scarborough, Pete McKee). Their passion for good beer and long-standing ambition to own a boozer of their own had finally come together. Yet the Brothers Arms is not a self-glorifying tribute to its owners' achievements, there's no Everly Pregnant Brothers records on constant loop and speaking to the Sheffield Star in July last year Pete emphasised "*It was my intention from the start to make it a McKee-free zone and not to have any of my work on display in the pub.*"

As his initial impressions were the same as mine, it took some coaxing to get him in there too, but now my friend (and own hopeful future partner in the landlord business!) Lee will tell you, the Brothers Arms is now amongst our

city's best pubs, and with its rustic yet modern décor, selection of local and continental hand-pulled ales and ciders and one of the most spectacular beer garden views in Sheffield it's hard to disagree with him. Guinness' *Dublin Porter* on draught is perhaps our drink of choice here.

So now, as it fast approaches a year since it first opened under the Brothers Arms name, the pub has become an essential for any night out round Heeley. In Summer it has the beautiful views of the beer garden and in Winter the coal fires and a warm pork pie. I imagine that our Heeley Ale Trail isn't the only one forced to incorporate another permanent stop!

Brothers Arms, Well Road, Heeley, Sheffield S8 9TZ. Buses - alight outside Ponsfords on Chesterfield Road at Heeley Bridge: routes 10, 10a, 20, 24, 25, 43, 43a, 44, X17.

Jordan Lee Smith



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BEER EXPERIENCES

Beer House Micropub

Tiny but so cute

The Beer House is a small pub but with a great choice of beer, gin and whiskey.

It is one of the youngest beer premises in Sheffield. It opened its doors just a year ago but has already got to the heart of beer-lovers (and not only them).

It was not easy: As Sheffield is the best city for Real Ale after London it attracts hordes of entrepreneurs. This makes the competition fierce. Floating in the mare magnum of local pubs is tough. Yet the Beer House has achieved the goal. A quality oriented management earned it the titles of **Best New Bar 2015** and **CAMRA Pub of the Month April 2016**.

Micropub in name and fact

A blackboard on the roadside gripped my attention. It was indicating the presence of a urban beer oasis. There was no need to look far away: it was just right there, a miniature version of a beer garden. The hall is about 25 square meters and with an L-shaped bar featuring 9 taps (6 hand-pump and 3 pins). Next to the hall there is another room of the same size.

It's a traditional pub. No kitchen but the possibility to order pizza from the nearby pizzeria it doesn't feel the lack.

Frugal furnishings

The Beer House doesn't stand out for its furniture. Somehow this very little attention to detail enhances the beverage offering. Decor is spartan, decorated with wooden furniture. Cosy and friendly, animated by the copious chatter of those coming and going.

Beer choice mostly local

Whether it's cask or keg, the Beer House is betting on the local brewing scene. The aim is making the freshness of beer paramount of the quality. Beer is not alone. To accompany the offering is well equipped with a selection of Gin and Whisky. The reviews...

Tiny Rebel - Full Nelson

4.8% Pacific Pale Ale

Clear, golden colour and straw reflexes. No foam as only the cask pouring can. The aromatic welcome is gooseberry. New Zealand Nelson Sauvin hops is obvious. Even though there is no trace of tomato sauce or "cat's pee". Several

cereals (bread, crackers, hay) and fruit, landing on a carpet of yogurt. The heart is tropical (canned pineapple). Light mouthfeel and no carbonation. Slightly sweet, low attenuation and little sour ending. Medium body tasting like liquid bread. Huge amount of fruit (gooseberry, peach, melon, pineapple, orange peel). A harsh and slightly acid halftone (yogurt, apple juice) breaks the tie with the past and open the path to maltiness, partially fragrant: bread crust, crackers, acacia honey. Sweet finish yet dry, with a zesty hint of lemon. Floral aftertaste, pineapple aftertaste. **New Zealand Western.**

Titanic - Plum Porter

4.9% Porter

A timeless classic, a lighthouse in uncertain waters. Elegant burgundy colour with ruby counterlights; clear aspect. The aroma has prominent fruity notes. No suggestion: there is plum like if there was no tomorrow. Nor sour nor dehydrated but ripe, luscious and sweet. Body of black/red fruits (blackberries, wild strawberries, blueberries) and trace of apricot syrup. The heart reminds of ice cream (licorice and cola). In the mouth it is flat; medium to full body and velvety mouthfeel. The first sip is like opening the Pandora's box: red fruits (raisins, prunes), stone fruits (peach, mango, apricot) and dark notes

(barley, licorice root, milk chocolate). It finishes with a sweet cherry presence. Sweet but not cloying end, cleaned by the roasted bitterness (bottom of coffee, cocoa powder, chocolate). Ethyl aftertaste, warm aftertaste (whisky). **Evergreen (or everblack).**

Tiny Rebel - Cwtch

4.6% Welsh Red Ale

Amber colour, orange hues and thinly veiled look. Very intense aroma. Very seductive as well: cocktail of orange (peach, melon, orange) and tropical fruits (mango, pink grapefruit, passion fruit). Above all there is a resinous base, praising the best of American hops. The heart is like going to a circus: caramelized hazelnut and cotton candy. In the mouth it is even more delicious. Medium to full body, round mouthfeel with sharp tips (pepper, peppermint). The mouth is filled with fruitness (melon, peach, curaçao, passion fruit) but there are even malts (caramel and orange honey). The sugar is well balanced by light roasted notes (caramel, hazelnut) and fruity sourness (bitter orange peel, grapefruit). Full attenuated end. Butterscotch aftertaste, bitter orange peel aftertaste. **Supreme.**

To succeed selling smoke is useless: quality makes the difference. The Beer House understood this as well as its aficionados.

Beer Engine

**The modern side of Real Ale
My visit to the Beer Engine goes beyond the usual: Sunday roast, DJ set and grilled food.**

The Beer Engine is the **CAMRA Pub of the Month August 2016**. I visited it in a sunny Sunday, tempted by a great English classic: the Sunday roast. Pub crawling, though, is not just drinking. It means digging in the soul of the visited premises. The pub has built a good cuisine reputation - with beer firmly remaining the main offering. The offer is twofold: during the week there are Spanish tapas and an 8 dishes menu which changes weekly; Sundays there is the already mentioned Sunday roast in three variants (meat, vegetarian and vegan).

I had no doubt: meat

Three slices of pork roast accompanied by plenty of sides: red cabbage salad, vegetable cream, apple-sauce with raisins, caramelized carrots with orange and thyme, boiled broccoli, cauliflower in cheese cream, roasted potatoes, Yorkshire pudding and the inevitable gravy. Pairings were not the best but with all these ingredients it was funny trying all possible combinations. The best one? Roast pork and cauliflower in cheese cream.

Modern Real Ale

It claims it from the entrance: huge white walls with black writing, clear and large font. The furniture confirms even though

it shuffles the cards. I would imagine a minimalist pub with street furnishings, home of hipsters and beer nerds. There are as well as tradition: a long bar full of beers, the details (chimneys, brick paving) are all in classic style. The choice of wood is elegant, in clear and bright colors.

3 rooms and a beer garden make it a cosy pub

The hall houses the bar equipped with heavy artillery: high abv tap list, especially the kegs. While drinking you will enjoy the ambient/chillout music, inviting to quiet and staid pace. In the beer garden the situation changes radically: the DJ set takes over with Reggae and dance hall music. Chicken, rice and peas, along with vegan food, are being served in the beer garden. Eating, though, puts a certain thirst. It 'time to drink!

Neepsend Brew Co - Blonde 4.0% Blonde Ale

Thin but dense foam, creamy in appearance and colour; persistent and adherent. Very light golden colour with straw nuances; clear appearance. The nose is American with an English stamp. I refer to the malty backbone, fragrant and almost chewy. Sugar fruitness with a pulpy residue (melon, peach, orange, tangerine). The prevailing malty note is that of bread crust. Toffee, crackers and orange honey close the circle.

The first sip shows

more than what its modest alcohol content would had imagine. Texture and sweetness, balanced by hoppyness and a sour end. Bread, honey and cereals. Then orange peel, melon, peach and a bit of canned pineapple. Watery interlude, after which the fruit returns, here reaching fullness. The grassy notes clean the palate from any residual sugar. A light peppery final grain is left perceived in the back of the tongue. Zero bubbles, medium body, liquid bread mouthfeel. It is a magical beer: fulfilling, flagship for the "less is more" advertise. This is the result of English malts combined with stars and stripes hops (Cascade, Citra and Brewer's Gold).

Best Bitter - Dark Star

4.0% Best Bitter

Incredibly consistent foam. Fine texture, creamy and beige in colour. Copper colour with orange nuances; clear appearance. The aromatic welcome is offered by the caramel. The body turns to crackers, crusty bread and a bite of toast/pizza crust. The heart is orange honey.

In the mouth it is fleeting: no carbonation, medium body, slight watery consistency make it go down like down a slide. Bread, cereals, caramel, toffee, honey. No traces of its passage but a slight roasted bitterness (toast, hazelnut). Ethyl aftertaste, dry aftertaste (butterscotch). A classic bitter which deserves a nutty accent and a fuller body.

Wild Beer - Millionaire

4.7% Milk Stout with salted caramel and chocolate

Thick, firm foam. It is like a cappuccino: creamy, hazelnut color, to eating with a spoon. Ebony and ruby highlights; limpid aspect. The nose is weird but delicious, exactly as stated on the label: caramel, dark chocolate, milk/cream and salty tinge reminding of the crisps. The body is sweet and malty, with black bread and toffee notes. Spicy heart, between paprika and curry.

It is the divine goodness what is revealed in the mouth. The sweet prevails but a wise work ensures no cloying. Black bread, toffee, full caramel (Twix), salty chocolate, cocoa powder, sugared charcoal. Even milk and candy fruit (cherry). Medium-bodied, velvety mouthfeel. Nesquik aftertaste, chocolate aftertaste. I'm not greedy but I "devoured" it in a matter of minutes.

The Beer Engine is worth a visit. It might lack the charm of the old fashioned English pubs. But times change, the taste as well and the modern side of the Real Ale is not bad.

Matteo Malacaria



NIGEL WILLIAMS SPECIAL AWARD

Now and again our branch members put forward a nomination for a special award outside our usual pub and beer awards to recognise people or businesses that have contributed towards the good pub and beer scene in our area.

The latest of these awards presented (after a little delay!) was to Nigel Williams, who retired from the pub trade as licensee of the Ranmoor Inn. Previously he ran a group of iconic Sheffield pubs including the Three Tuns, White Lion and others under the 'Just William' pub company, all of which were successful real ale pubs under his watch. During this time he also headed the Licenced Victuallers Association in our area, an organisation designed to represent the interests of self employed licencees.

Previous to Just William, Nigel has worked for breweries and pub companies as area manager.

Following retirement from the pub trade, Nigel hasn't simply hung up his handpump and enjoyed well deserved rest, he is now involved with the Sheffield Brewery Company and has

been very instrumental in getting their programme of special events going and we caught up with him at their May Beer Club to present the certificate.

This proved easier said than done! The event was incredibly popular, beer club is now on the same time as the Peddlers Night Market across the road which also attracts a crowd to the area and Nigel was helping out behind the bar which was coping with rather a large queue. However we did manage to grab him for a couple of minutes for a photograph of him receiving the certificate from *Beer Matters* editor Andy Cullen.

Incidentally, if you enjoy Sheffield Brewery beer, we'd recommend their Beer Club, which takes place the first Friday of the month, featuring their latest monthly special as well as some of their regular beers plus food and live music. You can also meet the brewery team and ask any questions about their beer. Beer Club membership is available to buy, which gets you discounted prices at the bar as well as other benefits, however the event is open to all.



HILLSBOROUGH HOTEL PUB OF THE MONTH - NOVEMBER 2016

Now my association with the Hillsborough Hotel goes back a long way. From the heady days of Dell Tilling, when the bar only opened Thursday to Sunday and we packed in to drink Brian Hendry's excellent Crown HPA and Stannington Stout.

Well since then the Hillsborough has gone through some ups and downs and in recent times more downs, culminating in what looked like the end last October (2015). News of its demise was premature as I received a text from Tom and Brigitte Delaney to turn up as usual for my Tuesday Quiz. Tom who has been involved in a previous management along with his now wife, Brigitte, a former barmaid at the Hotel, had taken over and were re-launching.

There had to be changes, the previous owners had dismantled the brewery, so there was no more of the Wood Street Beers which in the latter days had been of poor quality.

Tom set about trying to regain the Hillsborough's

reputation and started with improving the beer quality. Anyone can slap a hand-pump on the bar and sell it but to sell it in good condition is an art. Throughput is important but cleanliness is paramount. Tom completely deep cleaned the cellar and lines and looked after his beer from day 1 of re-opening. Now a wise landlord friend of mine had said the secret of good ale was "*clean lines and clean glasses*", this certainly was the rule now. Building up the beer range as the trade increased there are now at least 7 handpulls working selling a variety of LocAle and national ales with two regular beers Tapped *Mojo* and Acorn *Barnsley Bitter* both priced competitively at £2.60 a pint.

The quality and consistency is there to be tasted and that is reflected in an increase in punters who can always find a warm welcome coupled with a fine glass of beer.

Tom is also a well respected Chef and the kitchen soon started to turn out good home

cooked food using fresh locally sourced produce with wonderful Sunday Lunches.

There is a very popular quiz run by some Scottish bloke on Tuesday night. Live bands perform regularly on Fridays or Saturdays, usually at least once a month. A pop music quiz on the 2nd Thursday. By popular demand the folk music sessions have returned on the 2nd and 4th Sundays. Other events like the Alternative Burns Night and gin tasting have also been hosted.

A year on it has been great to see the Hillsborough filling up again and getting the 'buzz' back. With many of the former great members of staff returning behind the bar and also in the kitchen, making a fantastic spirit to Team Hillsborough

Our current chair, Kate Major, said about the Hillsborough in a blog about 'Bars to Visit in Sheffield' – *"The Hillsborough Hotel has gone through some lean times but if anyone can revive the place then it is this couple"*

Well done Tom, Brigitte and staff on winning this well deserved award.

Jim McDonald

The award will be presented on the evening of Tuesday 8th November, all are welcome.

Buses 57,81,82,85 pass outside, Langsett Primrose View tram stop is just around the corner.

YOUR PUB NEEDS YOUR VOTE!

Sheffield Pub of the Month

Our Pub of the Month award is a bit of positive campaigning, highlighting local pubs that consistently serve well kept real ale in friendly and comfortable surroundings.

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity.

All CAMRA branch members are welcome to vote at branch meetings or on our website.

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be

PotM. If we get enough votes in time we will make the award.

Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

Winners compete alongside our *Good Beer Guide* entries for branch Pub of the Year, the winner of which is entered into the national competition.

The list of nominees includes which buses to take if you fancy a trip to try them out:

District Pub of the Season

The District Pub of the Season award programme runs alongside our established Pub of the Month awards to encourage more people to visit and recognise the Derbyshire pubs in our branch area, many of which require that extra effort to get to because of their rural location. Many of these pubs are in picturesque Peak District villages, in contrast there are some urban community pubs in towns such as Kilmington too.

This awards works slightly differently to Pub of the Month - we get a number of nominations from members at the start of the season then open it up to all the membership to vote for their favourite, which is awarded at the end of the season.

NOMINEES

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

Stags Head
Sharrow

Ship Inn
Shalesmoor

sheffieldcamra.org.uk/potm

NOMINEES

Eyre Arms

Hassop (bus 275
Sheffield-Bamford-
Bakewell)

Moon Inn

Stoney Middleton (bus
65 Sheffield-Buxton)

Packhorse Inn

Little Longstone
(bus 173 Castleton-
Bakewell)

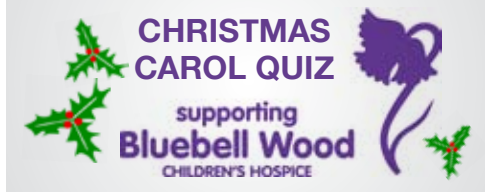
Red Lion

Litton (bus 65 Sheffield-Buxton)

White Hart

Bradwell (bus 271/272
Sheffield-Castleton)

[/pots](http://pots)



The quiz is being run in conjunction with a Carol Concert being performed by Stannington Brass Band which will take place on the closing date of the quiz at the Hillsborough Hotel on Monday 19th December from 8pm onwards during which they may provide musical clues to some of the answers.

Bluebell Wood Children's Hospice, cares for children and young adults with lifeshortening and life-threatening conditions. We are currently supporting around 250 families, both in our hospice and in family homes.

Our support services are wide ranging and bespoke to each family; including end of life treatment and care, music therapy, counselling, sibling support groups, home visits and much, much more. It costs more than £4m to keep our doors open for families across South Yorkshire and beyond. We receive around 10% of our funding from government sources. For further information on the work of Bluebell Wood Children's Hospice email info@bluebellwood.org.

Thanks to the Hillsborough Hotel for hosting the Carol Concert in support of our fund raising efforts.

Our sincere thanks to Eddie Klos for creating the quiz and for nominating Bluebell Wood to be the benefiting charity, his support is very much appreciated. Bluebell Wood Children's Hospice.

Please send your **answers, name, address and phone number/email** along with your **entry fee** and any **donations** (cheques payable to Bluebell Wood Children's Hospice) to: Bluebell Wood Carol Quiz, c/o 80 Kendal Road, Sheffield S6 4QH or leave these behind the bar at the Hillsborough Hotel where any donations can also be made in the collection boxes provided.

Full quiz booklet available from wadklos@gmail.com and at sheffieldcamra.org.uk/quiz.pdf.

Entry £1. The cryptic clues refer to either a Christmas carol/song's title or the content of one or more of its lines. Prize 10% of proceeds (90% to BWCH).

1. It may be a while before Mary and Joseph get one of these following Jesus' birth. 6,5
2. Could symbolically represent this quadrennial event. Perhaps gifts given on Friday? 4,4,5
3. He came into this royal person's view on Boxing Day. 1,4,3
4. Defiled? Teases? These characters need to be sorted out to come up with their English title. 1,4,3,2,8
5. The lack of this sheet used to cheat in exams led to Him lying in this feeding trough. 6
6. Presents from the East? 4,12,5
7. In a parody, this is what these flock minders did before the morning. 6,5,5
8. Buddy is a bit of a prickly character accompanied by a climbing companion. You'll find them both in the woods as they observe these ungulates passing by at speed. 5,3
9. The place where we may have to confront our hopes and fears. 9
10. This lad's gift was to play pa rum pum pum pum. 6,7,3
11. Can put might I ride on the camel into better order on the occasion of listening to brilliantly beautiful ancient ditty. 2,4,4,3,8,5
12. Lo! The Lord said, 'you chaps need to sleep it off.' 3,4,3,5,9
13. Listen! Can you confirm to me what you think made that noise? 2,3,4,4,1,4
14. Despite being initially shunned by other peers (Ed. check sp) he eventually became world famous. 6,3,3-5,8
15. I didn't mind listening to the ringing in my ears as I was content to have Miss Fanny Bright by my side. 6,5
16. US form of elastoplast used to raise money by asking this question. 2,4,4,3,9
17. Doctor of Divinity going north will start you off on your journey to verily the sky. 4,4,7,2,4
18. She was espied trying to make Father Christmas laugh under that parasitic plant. What would Dad have thought? 5
19. Global warming is likely to reduce the possibility of this happening. 3,2,4
20. Spirits may help you to deliver this seasonal greeting to your family and loved ones. 4,8,1,5,6,9

NEW LOOK FRIDAYS AT THE BANNER CROSS LIVE MUSIC IN OUR FUNCTION ROOM

16th Sept	DOGWOOD ROSE - Folk / Americana
23rd Sept	VAMP - Rock
30th Sept	THE BUTROS BEATLES - Beatles Tribute
7th Oct	No Gig this week. Sorry - Private party
14th Oct	DOLLARHYDES - Brit Pop / Rock / Indie / Punk
21st Oct	MUSKOKA DRIVE - R&B / Funk / Soul
28th Oct	THE STEVE FRENCH BAND - Blues
4th Nov	RESERVOIR ROCKS - Indie
11th Nov	YOUR NEXT - Pop / Punk / Rock
18th Nov	SONNET - Indie / Brit Pop
25th Nov	PB10's - Pop / Punk / Ska
2nd Dec	STEVE MILTON'S BLUES DISCIPLES - Blues
9th Dec	3 PIECE THING - Rock / Pop / Blues
16th Dec	TRUE GRIT - 60's / 70's / 80's
23rd Dec	No gig this week. Sorry - It's Christmas
30th Dec	SWANSONG - Zeppelin, Joplin, The Stones

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FESTIVAL GUIDE

OCTOBER

Norwich CAMRA

Mon 24 – Sat 29 Oct

Around 200 real ales plus cider and world beers spread across the historic St Andrews and Blackfriars halls along with a marquee. Open for separate lunchtime and evening sessions. More details www.norwich-camra.org.uk. East Midlands Trains run an hourly service from Sheffield to Norwich with cheaper fares if you book in advance.

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.

www.rotherhamcamra.org.uk

NOVEMBER

Peddler Market

Fri 4 – Sat 5 Nov

The usual monthly event open Friday evening and Saturday afternoon/evening featuring a variety of street food traders, craft stalls, art, music and a number

of bars with a range of real ales and craft beers available. The featured breweries change each month. The Peddlers Venue is at 92 Burton Road, Neepsend, on bus routes 7/8 or a short walk from Shalesmoor tram stop. Sheffield Brewery which is just across the road also open on the same evenings for their Beer Club tap session. Both events offer free entry.

www.peddlermarket.co.uk

9 Pin

Sat 12 Nov

Held at the Old Junior School on South View Road in Sharrow (5 minutes walk from London Road up Sharrow Lane), On the Edge nano-brewery are showcasing 9 different beers with just a pin cask of each – once they are gone they are gone! Music, art and pies also feature. Open from 6pm.

South Normanton CAMRA

Thu 17 – Sun 20 Nov

Held at the Post Mill Centre on Market Street, featuring 50+ real ales and ciders plus food. Live music Friday and Saturday night. Free entry for CAMRA members, £2 or £3 for non-members depending on session. More information www.mansfieldcamra.org.uk. The venue is a short bus ride from Alfreton railway station (Sheffield-Nottingham line).

Commercial, Chapeltown

Thu 24 – Sun 27 Nov

One of the regular beer festivals at the 'Commie' which sees a few extra handpumps added to the bar and a list of beers not previously featured at the pub cycled through over the weekend. A simple bar food menu is available including home made pies. Bus 265 (Sheffield-Barnsley) passes the front door of the pub, Chapeltown station and various other bus routes are 5 minutes walk away.

A Firkin Beer Festival, part 3 – Picture House Social

Thu 24 – Sun 27 Nov

Its back, a stillage full of

interesting beers on both cask and keg in the games room of Picture House Social underneath the old Abbeydale Cinema and with entertainment Friday and Saturday night. Opening times Thursday from 5:00 P.M til 12:00 a.m, Friday from 4:00 P.M til 3am, Saturday from 12:00 P.M til 3am and Sunday from 12.00 P.M til Late. Free entry. Buses 75,76,86,96,97,98 and 218 stop outside.

DECEMBER

Peddlers Market

Fri 2 – Sat 3 Dec

The usual monthly event open Friday evening and Saturday afternoon/evening.

**ARTISAN TAP
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Monday - £2.95 all our bottled beer and cider
 Tuesday - Jam Night at 8.30pm
 Wednesday - Quiz Night at 8pm, prizes to be won!
 Thursday - All handcrafted cocktails £5, all day!
 Friday - 25% off all wines and bubbly 5-8pm
 Sunday - Live music starts at 5pm

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LIVE MUSIC

NOVEMBER 19TH

THE
BASEMENT

LIVE MUSIC

EVERY SATURDAY
THROUGHOUT DECEMBER

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AND DAVE YOUNG

NOVEMBER 27TH
HOSTED BY

JOHN FULLER

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BRANCH DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

Branch meeting

8pm Tue 1 Nov

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 Abbey at Woodseats.

Buses 24, 25, 43, 44, 75, 76 stop close by.

Pub of the Month

8pm Tue 8 Nov

Our members have voted the Hillsborough Hotel our November winner, join us for a beer or two, see the certificate presentation and generally enjoy all

this pub has to offer including the quiz night which co-incides.

Buses 57, 81, 82, 85 stop close by. Langsett Primrose View tram stop is also close by, on the Yellow and Blue routes.

Peaks pub minibus trip

12:30pm Sat 12 Nov

Our minibus will pick you up at the Old Queens Head in Sheffield City Centre (next to the bus interchange) with the ultimate destination being our District Pub of the Season winner, the Three Stags Head at Wardlow Mires. We won't be doing a presentation there as it's not their kind of thing, we'll just mark the award by drinking some beer there! We'll be stopping off at a few other country pubs on the way there.

Please book seats on the minibus in advance with our social secretaries, tickets for this trip are at the subsidised price of £5 each.

Festival wash-up meeting

8pm Tue 15 Nov

A formal, calm and structured review of what went well and what lessons could be learned from this year's Steel City Beer & Cider Festival to make it even better next year! The venue is Shakespeares on Gibraltar Street.

Buses 57, 81, 82, 85, 86 stop outside.

Beer Matters distribution and committee meeting

8pm Tue 22 Nov

If you have signed up for a magazine delivery run, come along to the Rutland Arms on Brown Street and collect your supply of the December/January issue and enjoy a beer with other distributors.

If the pubs you frequent are in our area but don't receive copies, why not sign up as a distribution volunteer?

The committee meeting is also held at the same time.



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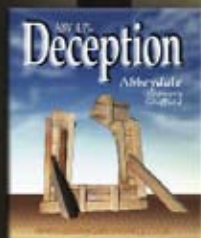
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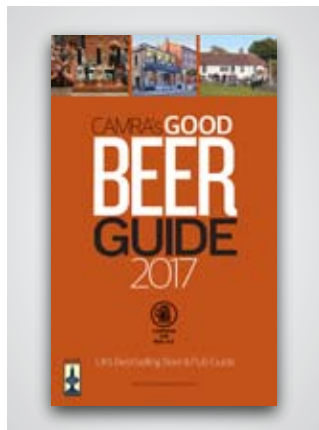
BRANCH DIARY (CONTINUED)

Branch meeting

8pm Tue 6 Dec

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 West Street Alehouse in Sheffield City Centre.

The venue is next to City Hall tram stop and buses 51,52, 52a, 95,120.



The 2017 Good Beer Guide is now on sale, don't forget CAMRA members attending branch meetings can buy a copy at the **discounted price of £10**

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

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

Branch meeting

8pm Tue 8 Nov

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.
Venue: Peacock, Barlow

Doncaster train trip

6pm Fri 25 Nov

Meet on the 18:02 train from Dronfield station, changing at Sheffield.

Potter around the pubs

7pm Fri 9 December

Dronfield town centre - meet at the Victoria.

Branch meeting

8pm Tue 13 Dec

Blue Stoops, Dronfield

COMMITTEE

Kate Major

Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

Beer Festival Organiser

festival@sheffieldcamra.org.uk

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Tony Kennick

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Mark Boardley Patrick Johnson

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Matt Nedved

Young Members Contact

Alan Gibbons

Pub of the Year and Good Beer
Guide Coordinator

potm@sheffieldcamra.org.uk

CAMRA (National)

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