

BEER MATTERS



ISSUE 471 - FEB 2017

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EDITOR

Andrew Cullen

beermatters@sheffieldcamra.org.uk

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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 471 - FEB 2017

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CAMRA REVITALISATION PROJECT

The leadership of one of Europe's most successful consumer organisations is considering refocusing its future purpose after being presented with a wide-ranging review into its aims and activities - but is clear campaigning for real ale, pubs, clubs, cider and perry will remain core.

The volunteers heading up the Campaign for Real Ale were presented with a report and proposals by the Revitalisation Project at a meeting in early December.

The Revitalisation Project has proposed that the Campaign remains committed to its core aims of promoting

real ale, real cider, perry and campaigning for pubs and clubs - but has suggested CAMRA needs to widen its vision and mission to reflect changing consumer needs and developments in the drinks industry.

In summary the Revitalisation Project has recommended that:

- Campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to CAMRA activities.
- CAMRA widens its mission and purpose to reflect changing consumer needs and developments that have taken place across the sector since CAMRA's foundation in 1971. The Revitalisation Project found that there is much CAMRA does well, so its proposals principally relate to opportunities for the organisation to remain relevant and effective in the future.
- CAMRA broadens its focus to play a "leading role in informing and representing all those with an interest in good beer of any type".
- CAMRA promotes the "virtues of well-produced, well-kept cask-conditioned beers as the pinnacle of the brewer's craft" while also promoting greater awareness and understanding to help drinkers judge for themselves what "quality" beer is.
- Celebrating and protecting well-run community pubs and clubs should also remain core to CAMRA's purpose, but the Campaign should do more to improve the range and quality of beer, cider and perry in "communal drinking" venues across the on-trade.
- In response to the attacks on responsible drinkers by health campaigners, the organisation plays a leading role in speaking on behalf of all UK beer, cider and perry drinkers, and pub and club-goers.
- The Revitalisation Project was officially launched in April 2016, to carry out a review of CAMRA's purpose and activities and to ensure it was positioned to reflect changes in the pub and brewing industry.

The Revitalisation Project considered the views of tens of thousands of CAMRA members who responded to three surveys and the opinions of thousands who attended consultation meetings across the country. Its findings also take into account feedback from numerous industry stakeholders including politicians, brewers, cider producers, publicans and journalists.

The project has now agreed a series of proposals which it presented to CAMRA's National Executive - the most senior elected volunteers in the organisation - at a meeting in early December. The National Executive will now take ownership of the report and will be responsible for deciding whether, how and when, to implement the Revitalisation Project's proposals.

CAMRA members will continue to be fully involved in the process and will be invited to discuss the Revitalisation Project proposals at the CAMRA Members' Weekend and AGM to be held in Bournemouth in April 2017. A final decision on adopting the proposals will be taken at the Members' Weekend and AGM in Coventry 2018.

Michael Hardman MBE, one of CAMRA's founders and Chairman of the Revitalisation Project said: "Our proposals were agreed

after eight months of hard work and include strengthening some of CAMRA's best campaigns and practices as well as confirming our 45-year-long commitment to real ale and our long-standing support for pubs and clubs.

"We have recommended that we should explore some kinds of beer that have previously been outside our scope, but this is hardly a controversial proposal since our latest survey of members showed that there was a clear majority in favour of doing so.

"We now look forward to the National Executive accepting our proposals, depending on the results of an impact study they will be carrying out, and then to our 185,000 members voting on the proposals."

Colin Valentine, Chairman of the Campaign for Real Ale, said: "I'd like to thank Michael and the Revitalisation Project for the work they have put in over the summer to survey tens of thousands of CAMRA members and meet thousands in person to ask them what they think.

"The Revitalisation Project has helped us to understand what our members want for the organisation in the future and the direction they believe we should take to respond to the changes in the pub and

beer world."

"My fellow National Directors and I will now take the time to fully understand the Revitalisation Project report and the proposals which have been made to us. It's now our job to decide what we will recommend to our members and seek their approval to changes, if appropriate, to our purpose and strategies and the activities we carry out to achieve them.

"While the work of the Revitalisation Project is now finished, this is really only the start of the process for the National Executive and CAMRA members. We need to make sure that members continue to be at the heart of the decisions we take and we will ensure they get a full opportunity to discuss the proposals at our Conference in April and then have the final vote on any changes to CAMRA's purpose at the Members' Weekend and AGM in 2018."

As well as presenting its proposals to the National Executive, the Revitalisation Project published the findings of the third and final survey into the views of CAMRA members. The survey findings and a full copy of the Revitalisation Project Proposal document are available from the online version of this article on our website, sheffieldcamra.org.uk.

NATIONAL CAMRA AGM

All members are entitled to attend the national AGM to listen to the annual reports from the Chief Executive and national Directors on the National Executive Committee, debate and vote on motions, participate in policy discussion groups and attend volunteer support workshops. The AGM is also part of a wider members weekend which includes a private beer festival, coach trips to breweries and the opportunity to visit some of the pubs in the area. This year they are both being held in Bournemouth from the 7th to 9th April.

Conference business

takes place Saturday and Sunday daytime with the Members Bar and registration desk open from Friday evening, coach trips depart on Friday and Saturday evening. You can register in advance online and collect your conference pack on arrival, alternatively sign up at the registration desk at the venue on the day.

For more info about the members weekend visit camra.org.uk.

Direct Cross Country trains run from Sheffield to Bournemouth and it is usually cheaper to book in advance. Check cross-countrytrains.co.uk for times and fares.

CHRISTMAS CAROL QUIZ

This quiz was run in support of Bluebell Wood Children's Hospice in Sheffield.

The quiz was run in conjunction with a Carol Concert performed by Stanington Brass Band at the Hillsborough Hotel.

The total received was £211 and the winner was Mrs Carole Jones from Sheffield who will receive £21 (being 10% of the total received with the remaining 90% going to Bluebell Wood).

Sincere thanks for supporting this quiz. Please see sheffieldcamra.org.uk/quiz for the full answer sheet with more info about the hospice and how to make any further donations.

And the answers are...

1. Silent Night
2. Five gold rings
3. A Poor Man
4. O Come All Ye Faithful
5. Manger
6. Gold, frankincense, myrrh
7. Washed their socks
8. Holly, ivy
9. Bethlehem
10. Little Drummer Boy
11. It Came Upon the Midnight Clear
12. God Rest You Merry, Gentlemen
13. Do You Hear What I Hear?
14. Rudolf the Red-nosed Reindeer
15. Jingle Bells
16. Do They Know It's Christmas
17. Ding Dong Merrily on High
18. Mo(u)mmy
19. Let It Snow!
20. Have Yourself a Merry Little Christmas



SHEFFIELD BEER WEEK

First Announcements

2017 sees Sheffield Beer Week celebrate its third year as a city-wide beer festival and umbrella beer-focused event occurring in multiple venues throughout the second week in March.

It is with great excitement that the first few breweries have been announced for 2017 #SheffBeerWeek events. Follow updates as they are released via our Twitter. Not only do we have great local breweries such as Neepsend, Thornbridge and Abbeydale all getting involved but a list of national and international breweries including Beavertown and Belgian family brewer Brouwerij De Brabandere, so far. Can't wait to share more with you all in the next few weeks!

With around 5,000 people visiting the city for Beer Alive (formerly Beer X festival), organiser Jules Gray sees Sheffield Beer Week (13-19 March) as a real opportunity to show off the very best of our beer scene. In addition to forming networks, collaborations (locally, nationally and globally) and encouraging additional visitors to

Sheffield. In addition to the Society of Independent Brewers' national conference and beer festival, a new beer-focused conference is launching called - Beer Now. This inaugural conference will look to attract additional beer industry professionals to Sheffield and is focused on marketing, communications and tourism. After 2016's University of Sheffield commissioned Beer Report written by broadcaster Pete Brown, it is great to see traction building in Sheffield's beer scene.

Jules Gray, joint proprietor of Hop Hideout award-winning beer shop and tasting room, on Abbeydale Road, said:

"I'm really pleased to see the year on year interest grow throughout Sheffield and beyond in its appetite for celebrating beer. Beer tourism is a growing area and I see this as a crucial cog to Sheffield's continued beer success and positive economic growth city-wide. It's really exciting to be part of developing this expanding annual event. I want to give a big thanks to all those who have been involved

in previous years and look forward 2017's plans as they gather apace."

Sheffield Beer Week runs from 13 to 19th March. For more, head to sheffieldbeerweek.co.uk.

If you're interested in holding an event, contact Sheffield Beer Week at sheffieldbeerweek@gmail.com for more information.

A Tale of Two Cities

Two of the UK's most famous beer cities are joining forces to share best practice and great beers to further enhance their respective city-wide festivals.

Sheffield Beer Week takes place in the second week in March with more than 40 beer-focused pubs, bars and beer shops featured throughout Sheffield. Norwich City of Ale is a ten-day celebration at the end of May/beginning of June with 45 pubs and 40 local breweries taking part last year. Both festivals are distributed throughout each city: Norwich, the smaller and more compact city, has its pubs connected by walkable ale-trails devised by the local CAMRA branch whilst Sheffield has an excellent tram and bus network to speedily propel visitors round the venues.

Dawn Leeder and Phil Cutter, Co-Chairs of Norwich City of Ale will be visiting Jules Gray, Chief Instigator of Sheffield Beer Week on Wednesday 8th February. Jules, who runs

Sheffield's Hop Hideout, was invited to Norwich for last year's festival where all agreed to work closer together in future and this reciprocal visit intends to put that plan into action. Phil is the landlord at the Murderer's Arms in central Norwich and will be sourcing Sheffield beers for the National Winter Ales Festival being held in Norwich for the first time at the end of February. He is tracking down Sheffield ales made with Norfolk malt to further highlight the beery connections between the two cities.

A series of joint seminars and tutored tastings are also in the planning stages. Last year Norwich City of Ale held a number of widely acclaimed tasting sessions pairing some notable beer writers such as Roger Protz and Adrian Tierney Jones with local brewers. These sessions are both informative and entertaining and the organisers will be creating and sharing seminar templates so that the same events can be successfully delivered in various venues and at different times. The overall aim is to reinforce the two cities' reputations as must-visit beer attractions.

There will be a photo opportunity at 2pm on Wednesday 8 February at the Sheffield Tap where the organisers will be able to answer any questions about this exciting new synergistic alliance.



**CAMPAIGN
FOR
REAL ALE**

CAMRA 2017 AGM

MEMBERS' WEEKEND

Bournemouth International Centre
7th - 9th April 2017



Please register online at: www.camraagm.org.uk
or return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Membership # _____ Joint Membership # (if applicable) _____
First Name _____ First Name _____
Surname _____ Surname _____
Email _____ (Closing date for postal & online registration is Friday 17th March 2017)

If you would like to volunteer, please circle below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tue AM / PM **Wed** AM / PM **Thur** AM / PM **Fri** AM / PM **Sat** AM / PM **Sun** AM / PM

Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other

BEER NOW AND BEERX

The Society of Independent Brewers (SIBA) and Zephyr Conferences announced in 2016 the first-ever Beer Now Conference to take place in March 17-19 in Sheffield, England in 2017. The conference is focused on “marketing, tourism, and communications” in the modern beer industry.

The conference will take place at ICESheffield, the same venue as and coinciding with Beer Alive, SIBA's national beer and brewing event. Because Beer Alive primarily focuses on issues related to brewing, having Beer Now co-located in Sheffield will broaden the scope of the events to also cover the marketing side of today's beer industry, which has changed dramatically in recent decades.

“We are extremely pleased to be hosting the Beer Now Conference at Beer Alive in 2017”, stated SIBA Director of Operations Nick Stafford, “the addition of the Beer Now conference widens the scope even further and brings its own audience of beer bloggers and writers who are so influential

to our industry.”

The beer bloggers and beer writers referred to come from the European Beer Bloggers & Writers Conference (EBBC), which operated the last six years in various European cities including London, Dublin, Brussels, and Amsterdam. Zephyr Conferences, the organizer of the EBBC, elected to broaden the scope of the conference to include industry representatives and change the name to Beer Now.

“Beer Now, with its focus on marketing, tourism, and communications, will still be extremely applicable to beer bloggers and writers,” said Zephyr Conferences president Allan Wright. “We are not losing our focus on this audience. At the same time, the expanded content and the opportunity to interact with these beer writers should be of great interest to marketing and communications professionals in the beer industry.”

For complete information on Beer Now, please visit beernow.org. For further info on the Beer Alive trade show and festival of beer visit beerx.org.

ACV UPDATE

Since the copy deadline for the December issue of Beer Matters, there have been a number of local developments:

1. On 21st.November, the Chair of Sheffield CAMRA and myself met with Ccl.Jack Scott in order to discuss ACV applications to Sheffield City Council (SCC). At that meeting, he promised a further meeting, ‘early in 2017,’ in order to discuss the establishment of a city-wide pub promotion/protection and beer destination/tourism strategy. Since then, despite a number of email reminders, there has been no suggestion of a date/venue for such a meeting from SCC.
2. The **Plough** - on 10th.January, SCC Planning committee unanimously rejected an application by Sainsburys to turn the Plough into a ‘convenience store’ – the next step is up to Enterprise Inns. Ideally, they will sell the pub (at a sensible price) to a local pub, brewery or community group.
3. The **Cherry Tree** – An ACV application was submitted by a local group on 21st.October. The Co-op have since put in a planning application to demolish the building and replace it by a shop. A forthcoming Planning Committee (14th.February) will make the planning decision. We understand that the ACV decision will be made before that date (the decision was due on 2nd.December).
4. The **White Lion** achieved ACV status on 21st.November. Congratulations to all concerned.
5. Sheffield CAMRA submitted an ACV application for The University Arms on 23rd.December. A decision from SCC is due by 17th.February. An acknowledgement letter from SCC confirms this date.
6. Paul Ainsworth, the Chair of the National CAMRA Pub Campaigns Group has written to SCC expressing disquiet regarding their procedures and practices

To summarise, we:

- have little confidence in the way SCC are managing the ACV process. The process is non-uniform and deadlines are not met
- feel that SCC are expecting Sheffield Citizens to jump higher than Parliament requires (regarding ACV applications). It is over-reaching itself by demanding higher tests than those required by Parliament.
- have a serious concern that in applying higher hurdles than those required by the Localism Act 2011, SCC is acting Ultra Vires.

Dave Pickersgill, Pub Heritage Officer

300 Ales, Ciders & Perries

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13th DERBY WINTER ALE FESTIVAL 2017



15th to 18th

FEBRUARY

Wednesday	15th	5pm - 11pm
Thursday	16th	11am - 11pm
Friday	17th	11am - 11pm
Saturday	18th	11am - 11pm

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www.derbycamra.org.uk/winter-beer-festival



(bottle and/or keg) but generally the cask beer is their biggest output. However not all brewers are aiming at the same market. Some produce simple but well crafted session beers that are good for pubs to have as an affordable house beer. Others produce premium beers that may be hop forward or contain interesting ingredients; some breweries do a combination of the two. Such diversity is necessary to stay in business otherwise the competition would be immense - it is also good for the drinking public too of course.

Not all small breweries wish to go down the road of bottling - if you don't have your own bottling plant - which is an expensive investment - the choices are hand bottling which is slow, tedious and labour intensive or contracting out which can see excessive wastage of beer as well as expense. Kegging also has its issues.

The observations of the better pubs in the Sheffield area that have a large range of beers and quality cellarmanSHIP by knowledgeable management and staff generally sees a beer range that includes a couple of cheaper house beers - usually a pale/blonde and a brown bitter along with more interesting (and expensive) changing guests, all of which sell well.

It seems the death of real ale is being somewhat exaggerated...

NEW THREAT OR STORM IN A SCHOONER?

Cloudwater Brewery of Manchester has recently announced that they are to no longer brew cask ale, following a number of other fashionable 'craft' brewers that have either discontinued or scaled back cask production. Cloudwater's business model going forward will be 60% bottles/cans and 40% keg. In 2016 their production split was 23% cask, 39% keg and 38% bottles.

The reasons they give for no longer brewing cask is that real ale drinkers demand cheap beer - even when it is brewed with large quantities of quality, expensive ingredients; issues with both publicans and consumers not understanding what is good or bad beer causing demands for refunds on perfectly good beer - for example Cloudwater beers are sometimes served hazy as they are unfined (therefore vegan) plus more labour is involved racking cask beer, collecting empty casks and cleaning them for reuse - bottles, cans and keykegs are all one way

containers.

The statement from Cloudwater has led to calls from the usual online beer commentators for CAMRA to change attitudes and educate drinkers. They say it should be about promoting beer quality not members discounts or pubs with cheap ale.

These same commentators are also forecasting that all the other brewers doing anything interesting are likely to follow suit and leave the cask market to simply be a load of boring, cheap brown swill.

Beer writer Pete Brown has waded in to the debate in his Morning Advertiser column, criticising the pub trade for there being too many pubs serving badly kept beer and having staff not properly trained in the art of cask conditioned beer, with him suggesting he avoids drinking real ale in pubs unless he knows they have a good reputation for cask beer.

Of course it is worth noting that breweries such as Cloudwater have limited brewing capacity and have made a success of producing one off

beers that are well hyped and attract good prices for bottles plus of course bottles and cans are good for direct sales, which are more profitable. They are also doing well with export sales which one way containers such as bottles, cans and keykegs are good for. You cannot blame them for making decisions that are the best for their business - but it doesn't mean the same decisions are necessarily right for other breweries around Britain.

Tiny Rebel Brewery has recently also published a blog looking ahead with their plans for 2017 which sees them producing a lot more interesting and experimental beers - with cask being part of the plan. They say cask works best for certain styles of beer with the cask conditioning adding a certain something to the flavour. They are also opening a new bigger brewhouse.



Here in Sheffield we have a long list of breweries based in the City with all but one producing cask beer. Some of them also sell beer in other formats

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ABBEYDALE

A belated happy new year to you all, and a great big welcome to our new look core range artwork! Rest assured that the beer behind the pumpclip is exactly the same brew that we all know and love, but with a fresher appearance that looks more at home on a 2017 bar.

As usual, we've got new beers galore for you this month!

Heathen was our fastest-growing beer of 2016, and this year will see us create a new range with the same look (artwork created by the wonderful James D Murphy), but which will be available in both cask and keg.

First up, we'll have **Salvation** stout – coconut edition (5.5%), packed full of Sorachi Ace hops and 50kg of coconut toasted by our own fair hands.

Coming later in February we will be releasing the first iteration of our new

Voyager IPA, and the inaugural **Reaper** cereal beer, which will initially take the form of a Hopfenweisse. We're really looking forward to use this range to explore new ingredients and expand our outlook on exciting beer styles. Look out for other limited edition beers in this series later in the year too.

Our Animal Vengeance series is back with a... erm... vengeance, too.

Lion Tamer (4.3%) will roar across the tastebuds with citrus and pine flavours from the Cascade and Chinook hops. **Doctor Morton's Cattle Prod** is an old favourite making a return: a classic 4.1% pale ale with notes of refreshing orange and melon.

Finally, our next Beerhead is a little **Excuser** (3.6%), promising to be a light session IPA brimming with fresh fruity twists and an uplifting floral aroma.

BREWERY BITS

Hopjacker's latest new beer is their modern interpretation of a *Bière de Garde*. It has a strength of 7.4% and a lovely spicy, earthy flavour from the Abbaye yeast, sweet maltiness and subtle bitterness. It is dry hopped with Comet, Mosaic and Vic Secret for citrus and tropical flavour and aroma.

Mitchells Hop House have established their core range of beers – *Madness* (IPA, 5%), *Independent* (Blonde, 4%), *Marilyn* (Golden, 4.3%), *Dennis* (Pale Ale, 4.5%) and *Butchers Beer & Beef* (Bitter, 4%). Looking ahead there are plans to invite cuckoo brewers to the Hop House for collaboration brews.

Tapped Brewco had a SMASH (Single Malt, Single Hop) beer on the bar at the Sheffield Tap as part of their TRYanuary campaign in the new year. You can now order sweets that claim to pick you up when suffering from a hang-over! **Thornbridge Brewery** have teamed up with Simpkins of Sheffield, who have been manufacturing confectionary since 1921, to produce Thornbridge brandied hangover sweets containing Glucose, Ginseng extracts and fruits of the forest flavours.

Drone Valley Brewery have collaborated with Clifton Park WI to brew a *Cherry Belles Porter*, this 5.8% ABV beer debuted at the Barrack in Apper-knowle mid January.

Sheffield Brewery Company are again to produce a series of specials for 2017, this year the theme is 'finely polished beers'. Actually the series was launched in December 2016 with *Brunswick Black*, followed by *Razor Paste*, a 5.6% IPA ready for the new year.

Bradfield Brewery are sponsoring the shirts at Stocksbridge Rugby Club.

Beers recently available from **Intrepid Brewery** alongside their regular *Blonde* and *Porter* has been a *Breakfast IPA* brewed with coffee from Buxton Roastery, a single Hop Pale Ale brewed with Galaxy hops, an *American Pale Ale* and a *Dunkle*.





WELBECK ABBEY

Happy 2017 everyone! Okay, so we may be a bit late on that one, but we've been busy working hard these past few months to bring you some exciting new developments.

With the New Year comes an exciting new collaboration with Lincoln Green Brewing Company. We have teamed up to see whether two beers brewed to the exact same recipe, using identical ingredients from the same batches can taste the same when brewed in two different locations. The end result will be the aptly named **Gemini**, a 4.3% American hopped pale ale. We are very excited about this collaboration and look forward to hearing the feedback from those who get a chance to try it.

This month will also see the return of some old favourites, including the rich and fruity **Farrier**, a premium amber bitter with blends of sweet caramel which boasts an impressive 5.5% ABV and last but not least the lovely **Henrietta Grande**, a stronger, hoppier version of our award-winning **Henrietta**. This 4.0% Golden Ale is packed full of wonderful hop character from German, British and American hops.

Finally, we are also happy to announce that we will once again be hosting guided brewery tours this summer! We have 6 tours running from April to September, and tickets are already selling fast. For details on how to book please see our ad on

FUGGLE BUNNY

Fuggle is looking forward to celebrating its third birthday shortly and will be launching another new chapter, so keep watching for **Chapter 9**. The Bunny is going from strength to strength and has some exciting news to tell you all shortly. In the meantime apart from selling to local, tied and free houses, wholesalers and JD Wetherspoon we are now selling our award winning ales nationally.

What has become a very popular event is our **Fug-gletastic Friday Club** when we are open to the public. Our opening times are 9am until 11pm on Fridays which allows anyone to call in for tasters and take outs, purchase of merchandise eg: hoodies, t-shirts, glasses, growlers, stainless and PET jugs, our own chutneys and sauces made with our beers created by OME Made which can be bought individually or as a hamper, there is free pool and darts, snacks, bread and dripping, what more could one wish for on a relaxing Friday Fuggle Day.

You can find Fuggle Bunny Brewhouse at Holbrook near Halfway, just off the main road towards Killamarsh. Bus 70/71 will drop you off close or its a short walk from Halfway tram terminus.

BREWERY BITS

Neepsend Brewery won awards at three beer festivals during 2016 - Sheffield, Stockport and Chesterfield Market. They celebrated their 100th gyle brew back in December which was *Century IPA*, a 6.6% ABV beer brewed with a combination of Citra, Mosaic, Amarillo and Centennial hops.

The final brew of 2016 for **Exit 33 Brewing** was a new batch of *Triple Hop*, using Chinook, Eldorado and Simcoe whole leaf hops.

Emmanuel's new series of specials for 2017 are being brewed under the banner of 'The Gospale according to' with the first being Saint Centennial, a single hop, dry hopped IPA.

North Union Brewing are selling their kit ahead of impending redevelopment of the area they are located. It is understood family commitments are being given priority before relaunching the brewery in the future. If you are interested in buying a brewery you can direct message on Twitter, @NorthUnionBrew.

BREWERY TOURS

Join us for a guided tour this summer



April 26 | May 31 | June 28 | July 26 | August 30 | September 27

Brewery Yard
Welbeck, Worksop, S80 3LT
01909 512539
info@welbeckabbeybrewery.co.uk



@WELBECKABBEYBRY

Join one of our expert brewers for a guided tour around our traditional microbrewery. Tickets are £10 each and with this you will enjoy two pints of our loving hand crafted real ale, plus learn a little more about the ingredients and passion which go into each pint. Tickets can be purchased at Welbeck Farm Shop, Portland House in Sheffield, or from the brewery directly.

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STANCILL

Beer News

In addition to a successful and award winning range of core beers which includes *Barnsley Bitter*, *No. 7* and *Porter* to name but a few, the brewing team at Stancill has announced plans to produce not one, but two special brews each month throughout 2017.

The brewery plans to launch a series of new experimental brews, exploring different brewing techniques and beer styles which have not been previously available in Sheffield. This month, Stancill will release its **American Nut Brown** which offers a fresh perspective on the traditional pint – combining the full flavours of a traditional best bitter, with a strong hoppy aftertaste developed through the use of Chinook hops, commonly associated with IPAs.

Head brewer Dean Pleasant believes the new beer will provide a completely different taste to all other Stancill beers, as he is planning to use a brand new yeast strain to create the beer. Dean said:

“I’ve always believed that as well as producing our popular choice of beers, it’s important to experiment, innovate and develop – it’s the lifeblood of the brewing industry and by devoting additional time to the creation of new specials, we’re hoping to explore some old and long-forgotten beer types whilst adding our own interpretation to the recipes.”

Each month will see the release of a brand new special alongside an as of yet un-named blonde ale, which also explores different characteristics of the popular beer variety.

Previous Stancill specials have included 2016 world cup themed ales *Zidane* and *Four Lions*, summer themed special *American Beauty* and the much loved Christmas tipple *Blizzard*, *Red Velvet* and its unusual green beer *Mistletoe*.

American Nut Brown will be making its way to pubs throughout Sheffield and further afield throughout January and will be available at the brewery’s pubs

The Norfolk Arms in Grenoside and The Horse & Jockey in Wadsley. CAMRA members can benefit from a 20% discount in both pubs, making a pint of any Stancill tipple just £2.

Staff News

It takes determination, grit, passion and something special to work in the pub industry, and the newest addition to the Stancill Brewery team has just that... and much more.

Earlier this month, the brewery welcomed Katy Streets who joins as the brewery’s new Business Development Manager. She will work within the brewery’s newly established pubs division, overseeing future growth of the busi-

ness as well as overseeing the growth and development of The Horse and Jockey in Wadsley and The Norfolk Arms in Grenoside, both of which opened last year.

Katy will be working closely with managers Ashleigh McMain and Tracy Brown, as well as 16 members of staff across both pubs to enhance Stancill’s pub offering and real ale experience for beer connoisseurs across Sheffield.

Katy is no stranger to the pub industry. She joins following a five year stint at the True North Brew Co where she was responsible for managing The Old House pub on Devonshire Street.

Before joining True North, Katy spent time working in London and New York, working alongside Dave Wickett at Kelham Island Brewery, where she found herself running his New York bar and even found herself learning the craft of brewing, both in Sheffield and New York’s Brooklyn Brewery.

Katy will work closely with Stancill Brewery founders Thomas Gill and Adam Hague to ensure the brew-



eries pubs are the place to be every day of the week. Katy said:

"Stancill Brewery is a company which is built on a passion for producing good beer and I'm looking forward to the challenge of working with the company's pub managers to help enhance and compliment their current offering as well as helping to support the company's exciting future plans.

"My experiences in New York, London and more recently Sheffield have taught me so much about the pub industry, both behind the bar and behind the scenes. It's clear the re-launches of The Norfolk Arms and The Horse & Jockey last year by Stancill have rekindled community spirit and the love of true, real ales and I'm sincerely looking forward to working alongside such a great team at Stancill Brewery."

Tom Gill, managing director of Stancill Brewery said:

"Last year was a very exciting one for Stancill, the opening of our two pubs was very well received by Sheffield's beer lovers, but we're keen not to rest on

our laurels. Katy brings with her a wealth of knowledge and experience which will be invaluable to the future of our pubs division. On behalf of both Adam and I, I'd like to wish Katy every success in her new role."

Home Brew Competition

Stancill Brewery is launching a search to find Sheffield's best home brewer, with a unique opportunity to see their home brew transformed into a pint which can be enjoyed by beer lovers across the steel city.

The new competition which will be launched at the beginning of February will give the winner the opportunity to work alongside head brewer Dean Pleasant to produce their beer inside the brewery. Once brewed, the winners beer will be available on the pumps at the Norfolk Arms, Grenoside and the Horse & Jockey, Wadsley.

At the time of going to press final details of the competition are being confirmed, but more information will be available soon. For more information, visit /StancillBrewery on Facebook.



STEEL CITY

Steel City attended the European Parliament All Party Beer Group's pre-xmas bash with their **AFA Pale** and **Mayhem** stout. The beers went down well, and the latter raised both eyebrows and chuckles depending on political allegiance! A particularly interesting reaction was observed from a Tory MEP... Both beers are available (at time of writing!) from Hop Hideout and Beer Central.

Due to forthcoming changes at host brewery Toolmakers, Steel City's tenure there is ending. The swansong brew was a home collaboration with Lost Industry, in for a penny in for a pound, those mad bastards Jimmy and Nathan convinced Dave to go big or go home, so Steel City will be signing off with an Imperial Pale Stout.

Master of Puppets will hopefully approach or hit double figure ABV, with all the mouthfeel and roasty flavour of an imperial stout, but pale.

The brew involves grains selected to provide stout flavours without colour (so the opposite of Black IPA!),

supplemented by coffee, cacao nibs and vanilla, along with Bramling Cross and Sorachi hops. It will be available in cask at the Shakespeare, and keg at Sentinel during Sheffield Beer Week.

The Shakespeare will also have a special version **Pastor of Muppets**, with some sort of adjunct (possibly including wafers, red wine and the tears of choristers).

The mini kit was also pressed into use - normally the mini kit uses first runnings to make a stronger beer, but this time once the main brew was in the copper the runnings were still at 1050... So it seemed a waste to not use them! For the simple reason that it seemed a good idea at the time, the brew is a stollen pale stout, **Drink It Like It's Stollen**, yes made with real stollen.

Also available during the Beer Week will be the return collab, no details as yet but expect sour...

Negotiations are ongoing regarding a new home, in the meantime there should be plenty of 'away' collabs in the UK and abroad!



ANOTHER GRAND DAY OUT

In his second report our beer correspondent went on a pre-Christmas trip in search of some seasonal cheer (and festive beer).

Boarding a mid-morning departure from Woodhouse to Worksop allowed plenty of time for a visit to both the **Unicorn** (a 2017 Camra Good Beer Guide listed pub) and the **Liquorice Gardens** (Wetherspoon), both located in the centre of Worksop. Whilst quite palatable, no seasonal ales were available at either.

A short train ride next to Retford and a nice Chilli & Rice courtesy of Crawshaws Butchers whilst waiting for the **Idle Valley Brewery Tap** to open at noon. This is another 2017 GBG pub with a spacious and modern interior with the emphasis on Idle Valley Brewery beers. Three of their beers were sampled including a very nice mild at 3.6%, but alas, no Christmas offerings, so off to another GBG pub, **Beer-Headz**. This is a smaller establishment just off the Market Square with four changing guest ales. No Christmas beers but a very

pleasant *Wantsum 1381* at 3.8% was tried.

Back to Worksop now and a quick visit to the **Mallard** on the platform for a Cheshire Brewhouse *Lindow* tasty stout in order to prepare for what was to come in the shape of a very long bus ride to Chesterfield (Stagecoach service 77). This journey was made even longer by two sets of roadworks and two schools finishing for the day. Whilst such a daytime half hourly service must be applauded for connecting several villages on route, those wanting a quicker journey would do better to get the train back to Sheffield and then another train to Chesterfield.

Anyway, the first port of call on arriving was the **Chesterfield Ale House** which is an excellent 2017 GBG listed split level micro pub near the market place and afforded me ales from Half Moon and Brewsmith breweries on this occasion, amongst the six available.

Next to the similarly named **Chesterfield Arms** on Newbold Road (2017 GBG). Of the ten real ales

INN BRIEF

The **Portland House**, Welbeck Abbey Brewery's micropub on Ecclesall Road, now offers a discount to CAMRA members of 10% off a pint of real ale if you show your membership card when you order.

Following the sad news of the passing away of Stuart Burrows, the landlord of the **Mount Pleasant** on Derbyshire Lane, the tenancy is being taken over from 31st January by Gillian Nugent who has worked with Stuart both behind the bar and looking after the cellar for the last 8 years. No major changes are planned, however the pub will be closed for a short spell for the decorators to come in and give the place a little TLC.

JD Wetherspoons hold one of their regular real ale festivals across the chain of pubs from 22nd March to 2nd April. Their pubs in Sheffield include the Bankers Draft, Waterworks and Benjamin Huntsman in the City Centre, Sheaf Island on Ecclesall Road, Woodseats Palace at Woodseats, Rawson Spring at Hillsborough, Wagon

& Horses at Chapel-town, Steel Foundry at the Meadowhall Oasis and Francis Newton by the Hallamshire Hospital.

Another new micro-pub has opened, this time in the City Centre next to Ponds Forge Sports Centre and Fitzalan Square tram stop. The **Drink Inn** opens at midday every day and has a choice of three real ales along with a choice of spirits and bottled craft beers. Their opening hours don't seem finalised yet, check their Facebook page for the latest.

The **Swim Inn** on Glossop Road, a former Wetherspoons pub, closed for refurbishment in January and is to reopen as part of the 'Stone & Tap' chain offering beer, burgers and pizza.

Hagglers Corner coffee shop & bar on Queens Roas at Heeley has a number of special evening events planned including live music gigs in addition to their normal daytime opening with real ale sometimes available. hagglerscorner.co.uk

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available, a nice *Rat After Rat Mint* was sampled. Still in search of a festive ale, a bus was caught towards Whittington Moor and the **Derby Tup** which is now an outlet for Pigeon Fishers ales. Their *Dark Harvest Blackberry IPA* at 4.9% was pleasant. There was just time for a short walk to the relatively newly opened **Spireite** and as the name suggests, it is very near to Chesterfield's football ground. Their Winter Beer Festival was just getting underway and a stillage had been erected in the rear garden to serve beers on gravity. Being an outlet for Dronfield brewed Hopjacker Brewery beers, two were sampled and at last, a Christmas beer was encountered – Hopjacker *Figgy Pudding Porter*.

The limited stop direct Stagecoach service X17 runs passed the door and whilst this is a half hourly service during the day, it tends to lose interest in the evening with the last bus back to Sheffield being at 19.02 which meant that only two beers were possible here. There are other later services back to Sheffield from Whittington Moor but these take longer and I had had my fill of long bus rides for today.

On arriving in Pond Street there was just time for Thwaites *Clementine Chocolate Orange* stout in the always reliable and welcoming **Queens Head** before the walk up to Arundel Gate and the bus home. Cheers.

Andy Morton



SHEFFIELD BEER HOUSE

The Sheffield Beer House on Ecclesall Road was the City's first full time micropub and was popular from the word go, offering real ale and other quality drinks, friendly service and a proper pub environment on a compact scale.

In December the Beer House celebrated its sec-

ond birthday with a low key celebration evening with both owners present and offering a complimentary pint of Hopjacker Beer House Pale to all customers when they arrived.

They are clearly getting it right and we wish the Beer House ongoing success!

INN BRIEF

Sentinel Brewery & Bar has been running a Tryanuary promotion during January with a different beer discounted by 20% each day.

The **Malt House** on Montenevy Crescent near Ecclesfield has reopened as a free-house. The pub was previously known as the Fighting Cock and we are told the locals still know it as that, however in a little bit of humour about the north Sheffield accent reflecting that the landlady isn't local, the pub has been renamed **The Feightin Cock Less**. There are six handpumps on the bar, all the beers are reasonably priced and mostly from local breweries.

Another new opening in Dronfield, hot on the heels of the relaunch of the **Blue Stoops** by True North Brewery is the opening of **Smiffy's Craft Ale & Wine Bar**, in the premises previously occupied by a cafe next to the Dronfield Arms and opposite the White Swan on Chesterfield Road. 4 real ales feature on the bar.

The **Norton** at Meadowhead has had a refurbishment and is part of Mitchell & Butlers' Sizzling Pub Company chain.

The **Wagon & Horses** at Millhouses Park has been taken over by True North Brewery, who are reopening the pub in February. It is expected to be run along similar lines to the Broadfield, British Oak, York and Blue Stoops with a dining room and separate bar. The changes should see better quality food and a more interesting beer range than previously.

The BBQ Collective has now left **The Hop** bar in Sheffield Centre which at the time of writing was no longer doing food. Real ale and a programme of live music continues to feature.

The former **Hearty Oak** pub at Dronfield Woodhouse has another revised planning application for demolishing the pub and building houses on the site with six dwellings proposed.

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2016



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INN BRIEF

The **George & Dragon** in Holmesfield is under new ownership and still open as a pub unchanged, meanwhile the rear car park has been auctioned off with a view of house building on it.

Organisers of the **3 Valleys Festival**, which takes place in the Dronfield area on Saturday 3rd June, have announced the first few confirmed venue out of an expected 15. These are the **Barrack** at Apperknowle, the **Green Dragon** in Dronfield, **Hill Top Sports & Social Club**, **Hyde Park Inn** at Hill Top, the **Manor House Hotel** in Dronfield, the **Miners Arms** at Hundall, the **Jolly Farmer** in Dronfield Woodhouse and the **Pioneer Club** in Dronfield.

Heinekin, whose pub operating division Star Pubs UK own a number of leased out venues in our area such as the Church House in Sheffield Centre and the Old Hall Hotel in Hope, are in the process of buying Punch Taverns, who own 3,500 pubs across the UK including a significant number

in our area. Heinekin are proposing that under their ownership, Punch pubs must have at least 85% of their beer range from Heinekin, who own Caledonian brewery (of Deuchars IPA fame). This will reduce beer choice in Punch pubs somewhat and potentially damage the business of the licencees that lease those pubs.

The **Nags Head** at Loxley continues to run pie day on Fridays with a choice of home made pies served with chips and peas along with a pint of Bradfield Farmers Ale included in the price - £5.75 for a small portion or £7.75 for a large portion.

The **White Lion** at Heeley has been featuring Hopjacker Brewery as a guest including some collaborative brews.

The **Old Crown** on London Road is now Cask Mark accredited and are also now able to source beer from local breweries as well as the main Punch Taverns list, this has seen Blue Bee make their first appearance on the bar!

WASHINGTON

The Washington on Fitwilliam Street in Sheffield City Centre is due to close for refurbishment on 22nd January, reopening with a 'rebirth weekend' celebration on 2nd and 3rd February, featuring a number of DJ sets including an appearance from Jarvis Cocker on the Saturday.

The refurbishment will see the interior get something of a spruce up along with a new stage and dance floor area along with an upgrade to the outdoor drinking space. There will also be an extended range of products on the bar. See their Facebook page for more details.

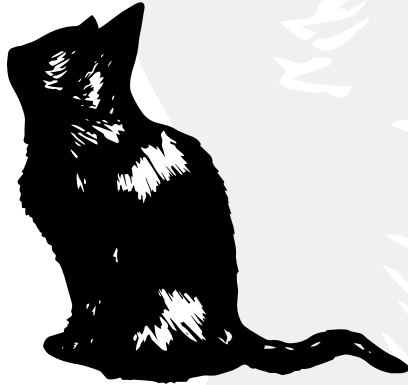
BEER ENGINE

The Beer Engine on Cemetery Road has extended its opening hours, opening at midday every day. The Tapas style food is now served Monday to Thursday 12-3 and 5-9pm, Friday and Saturday 12-8pm.

At the time of writing Mondays continued

to feature a two-for-one promotion on food. On Sundays the food offer changes with a choice of roast dinners (a meat option, a veggie option and a vegan option) served from 12-5pm. The bar is open until midnight Friday and Saturday, 11pm the rest of the week.

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Mid Month Music: see facebook for details

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HERITAGE CORNER: FAT CAT

The Fat Cat is a little-altered and typically detailed example of a mid-C19th. pub and former hotel in, what was, an industrial quarter close to central Sheffield. It has an excellent original layout: two downstairs rooms, a small central bar, mosaic in the doorway and a terrazzo floor passageway.

Opened in 1850 and originally known as 'The Kelham Tavern,' the pub was renamed 'The Alma,' in 1856, after the Battle of the Alma River (SW Crimea) in 1854. It was taken over by Sheffield brewer, William Stones in 1912. A small entrance lobby with mosaic floor bearing the legend "CANNON ALES" leads into a corridor with terrazzo floor leading to a rooms on the left and a doorway to the servery on right. The entrance lobby also leads to a room on the right.

The bar was up-graded in 1981 from a formica-topped surface. The three-sided servery has a canopy including coloured glass

over, and a clock under, a rounded pediment. The latter is believed to be a payment settling kiosk obtained from a Co-op butchers in Rotherham.

The left hand-room has bench seating on most of the walls. The Victorian style fireplace with tiled base was installed in 1981. The right-hand room has a Victorian green tiled, cast iron and wood surround fireplace at the rear and has bench seating on the outside walls.

A 1914 plan (James R.Wigfull for Messrs. Wm.Stones Ltd.) shows a pub layout which is similar to the current layout with three exceptions. 1914 has two entrances to the building: the current position and a second corner entrance. The current corner room is split into two rooms: a 'public bar' which is only accessible from the corner entrance and a 'Smoke Room' which is accessible from the central corridor. The bar has a rounded

corner in the Public Bar. In addition, 'Cottages' are indicated at the rear of the pub. 1914 has these changing into 'Scullyery,' 'Pantry' and 'Coals.' There is also an upstairs 'Club Room' in the same position as to-days upstairs room.

Plans approved in 1941 (Wigfull, Inott and Ridgeway, Sheffield) indicate that, with the removal of an internal wall, the corner 'Public Bar' has extended into the 'Smoke Room' and that the bar is squared off into the current layout. The corner entrance has also been removed.

The pub became the Fat Cat on 29th.July 1981 when the building was bought, at auction, for £33,750 by Solicitor, Bruce Bentley and his business partner, Sheffield Polytechnic Economics Lecturer, Dave Wickett (1947-2012), becoming one of the first 'Real Ale Free-houses' in the UK. In 1989, Dave bought out the share owned by Bruce. Opening day (21st.August) saw queues down the street and the debut behind the bar of Diane Johnston. Diane has worked at the pub since and is currently Assistant

Manager.

A 1982 plan shows that the 'Scullyery,' 'Pantry' and 'Coals' have changed into an extended 'Gents,' and a new 'Ladies W.C.' and 'Stores.' The 'Tap Room' is now named 'No-smoking room,' the first such facility to be available in Sheffield - this fact was mentioned in the House of Commons by Bassetlaw MP Joe Ashton and therefore recorded in Hansard. In addition, the 'Club Room' is now 'Function Room.' In the 1980's, an internal door in the right-hand room which led directly to the urinals was removed; customers were thus compelled to visit, via the corridor. This door had been installed at some point post-WW2.

The Fat Cat has recently achieved SRI ('Some Regional Importance') on the CAMRA registry of Pub Interiors. There is a possibility of RI ('Regional Inventory'). Hence, we would be interested in internal photos from earlier than 1981. If you have any, please contact myself: dpickersgill1@googlemail.com

Dave Pickersgill





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MITCHELLS WINE MERCHANTS & BREWERY

Owner John Mitchell writes about the history of his family business

You could say beer runs through my veins and a drop of wine! I have been retailing and wholesaling in Sheffield for over 50 years. It all started when my dad Dennis opened his Butchers shop at Meadowhead in 1935, in 1963 we became licensed which saw me leave Jordanthorpe school in 1967 to join the Off-Licence / Beer-off. B5

My dad was born at the Wagon & Horses in Millhouses in 1917 which was part of The Sheffield

Free Brewery. My Grandfather Harry Mitchell went on to run the George IV on Infirmary Road after the Wagon & Horses. In the 1920's this was a very busy public house selling over 60 hogsheads a week, these quenched the thirst of all the Kelvin & St Phillips hard working steel workers. He was also there during the infamous Sheffield gang wars between the Mooney and Park Hill gangs. The family also ran The Rising Sun on Nethergreen, The Peacock at Baslow which is now the Cavedish Hotel and the Middlewood Tavern which

is now sadly derelict.

Other members of the family were also in the trade, notably Henry Sampson who not only played cricket for England but also ran the Adelphi which was knocked down in 1970 to build the Crucible Theatre. The Adelphi was a stone house and he was landlord when Sheffield Wednesday were founded there in 1867 and Yorkshire Cricket in 1863

William Brightmore Mitchell married Louise Hodgson in 1834, her father John Hodgson built the Bell Hag on Manchester Road, this used to be

known as the Hodgsons Folly. Going back as far as 1695 Joseph Mitchell my 5th Great Grandfather had the Yorkshire Bridge at Calver.

Last but not least another Joseph Mitchell 1727-1788 married Mary Bolsover in 1760, her father was the inventor of the Sheffield Plate.

Well me I kept the Old Sidings with my Brother in law Phil and my late wife Diana in the 80's, it is now the Dronfield Arms. I also had Trippets Wine & Champagne Bar on Trippet Lane in Sheffield 2007-2011 which was formally The Red Lion and was used a mortuary in the great Sheffield flood.

So when the restaurant we rented out vacated last December, we saw opportunity and decided to open a Micro-brewery. The brewery is a 5 barrel plant which give scope to brew enough bottles for our shop Mitchells and sell the rest in cask to some of the great Sheffield pubs I have come to know and enjoy a pint in.

John Mitchell





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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 Killamarsh 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.

Autumn 2016 Winner

Our members have been voting through the autumn for our latest District Pub of the Season and we are pleased to announce the winner as the **Packhorse** at Little

Longstone.

This award is for pubs in the Derbyshire part of our branch area and is designed to raise the profile with real ale drinkers of those pubs that are beyond the city limits, often in rural areas such as the Peak District.

The Packhorse is a cosy village pub with small rooms, a roaring fire in winter, a beer garden for the summer months, friendly staff, good fresh food and of course well kept ales, usually from Thornbridge Brewery.

We're running a minibus trip on Saturday 25th February and will be calling in the Pack Horse to present their winners certificate and enjoy a beer, this will be combined with a visit to Thornbridge Brewery in Bakewell for a tour where there will be a bar open selling beer and pies! If you want to join us on the minibus, please book your seat via our social secretaries, it costs just £5 per person for the travel for members.

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:

VOTE NOW

Broadfield

Abbeydale Road (buses 10, 10a, 75, 76, 86, 96, 97, 98, 218)

Doctors Orders

Glossop Road (buses 6, 120, 271)

Mount Pleasant

Norton (bus 18)

Nottingham House

Broomhill (buses 51, 52, 52a, 273, 274, 275)

Old Queens Head

Sheffield City Centre

Ship Inn

Shalesmoor (buses 57, 81, 82, Blue/Yellow tram)

Stags Head

Sharrow (bus 4, 4a)

University Arms

(buses 7a, 51, 52, 52a, 273, 274, 275, Blue/Yellow tram)

Wisewood Inn

Loxley (buses 31, 31a, 763, 764, 767)

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£2,000 RAISED FOR CHILDREN'S HOSPITAL

Visitors to the recent Sheffield Beer Festival proved just as generous as they were thirsty, as a combination of cash collections, donations of unused beer tickets, and a contribution from Sheffield branch of the Campaign for Real Ale (CAMRA) saw this year's charity total reach £2,000.

Press Officer Paul Crofts

said "It's a fantastic sum to raise for such a good charity. It was far more than we anticipated, and shows how much local people think of the Sheffield Children's Hospital"

The 4-day festival took place at Kelham Island Museum in October, and featured over 300 different beers and ciders, as well as live music and an array

of street food vendors.

Community Fundraiser for The Children's Hospital Charity, Cheryl Davidson said, "We want to say a massive thank you to everyone who donated at Sheffield Beer Festival. To raise so much at the event really will make a difference to all of our patients and their families at Sheffield Children's Hospital

Derby CAMRA Winter Ales & Cider

Wed 15 – Sat 18 Feb

The Derby Winter festival is in the Derby College Roundhouse building located at the rear of the railway station, open from 5pm to 11pm Wednesday then 11am to 11pm the rest of the week. Regular trains run from Sheffield to Derby, journey about 35 minutes. More details. derbycamra.org.uk

CAMRA National Winter Ales & Cider Festival

Tue 21 – Sat 25 Feb

Held in the historic St Andrews & Blackfriars halls in Norwich. For more details see www.nwaf.org.uk. Direct trains run hourly from Sheffield to Norwich, cheaper train tickets are available if booked in advance.

FESTIVAL GUIDE

JANUARY

Thornbridge Taps Guest Fest

Thu 26 – Sun 29 Jan

Three Thornbridge Brewery pubs – The Greystones, Bath Hotel and Hallamshire House – together will be showcasing up to 100 guest beers with a theme at each venue. The Bath Hotel will be featuring beers from Northern Monk and all things Yorkshire; The Hallamshire House will be hosting Siren Beers and all things Southern with the Greystones offering beer from Hawkshead Brewery and

various other breweries around the UK.

Bus 83 will get you to the Greystones and bus 95 to the Hallamshire House. The Bath Hotel is just off Glossop Road – the University of Sheffield tram stop is close by along with buses 6, 52, 52a, 95, 120, 271, 273 and 274. (A Citywide day ticket for all buses and trams costs £4.30).

FEBRUARY

Chesterfield CAMRA

Fri 3 – Sat 4 Feb

The main annual CAMRA beer festival in Chester-

field, held at the Wind- ing Wheel Theatre in the town centre, a short walk from the railway station and even closer to the bus stops with buses 43/44/50/50a/X17 going there from Sheffield. The festival is over three rooms – the main hall where live music is featured at the evening sessions along with two further rooms upstairs with themed bars. Hot and cold food is also available. Open 11am to 4pm (entry £5.50) and 6:30pm to 11pm (entry £6.50). Advance tickets advisable for the evening sessions.

Bradford CAMRA

Thu 23 – Sat 25 Feb

125 real ales, ciders, world beers and fruit wines plus food and stalls at the Victoria Hall in Saltaire. Open 1400-2300 Thursday, 11:30-16:30 and 18:30-23:00 Friday, 11:30-22:00 Saturday. Advance tickets sold for Thursday and Friday evening, pay on door at other times. See www.bradfordcamra.org.uk.

MARCH

Rotherham Magna Real Ale & Music

Thu 2 – Sat 4 Mar

This charity event featuring

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The Banner Cross

a large range of real ales on handpump plus cider and perry, wine, food and live music in an old steel works is back for 2017 on a slightly smaller scale after a year off. This years festival is titled 'Mines a Pint' with a mining theme to some of the special beers and rooms. Bus X1 (Sheffield-Rotherham) passes the venue on the main road, a shuttle bus normally also operates from Meadowhall Interchange (connecting with trams and trains) to the festival front door. See www.magnarealeale.uk for more information.

Peddlers Market

Fri 3 – Sat 4 Mar

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.

peddlermarket.co.uk

SIBA – Beer Alive!

Thu 16 – Sat 18 Mar

This is the new name for the Siba BeerX Festival of

beer at Ice Sheffield. More information nearer the time. Ice Sheffield is near the Arena tram stop.

APRIL

Peddlers Market

Fri 7 – Sat 8 Apr

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.

peddlermarket.co.uk

Hope Valley (Old Hall Hotel)

Thu 13 – Mon 17 Apr

The Old Hall's programme of bank holiday Hope Valley Beer Festivals is back for 2017, usual format with a tent on the car park with a range of real ales and ciders, souvenir glasses, music and food. The pub is about 10 minutes walk from Hope Station or the Sheffield-Castleton buses (271/272/273/274) pass right outside.

Elsecar Heritage Railway (Barnsley CAMRA)

Fri 28 Apr – Mon 1 May

Barnsley CAMRA are back for their 6th year with a beer and cider tent, music stage and food stalls in the railway yard over the bank holiday weekend. Entry to the festival is free (you just need to pay a deposit on a glass on arrival) and it is open from 11am to 10pm Friday to Sunday and 11am to 7pm on the Monday. The railway will be operating train rides during the daytime, buy a ticket from the shop on the station platform in the normal way. The heritage railway is about a 10 minute walk from Northern Rail's Elsecar station, on the Sheffield-Barnsley-Leeds line. barnsleycamra.org.uk

MAY

Doncaster Town

Thu 11 – Sat 13 May

The second year of the event that sees Doncaster CAMRA and a number of town centre pubs team up to put on a beer festival across multiple pubs you can walk between. Running alongside this there is a CAMRA beer festival taking place at Unity House on Carr Lane in Hyde Park featuring a range of 50 real ales along with cider and bottled beers.

Buses 55, 56 and 58 run from Doncaster Interchange to Hyde Park and regular trains run from Sheffield to Doncaster.

Barrow Hill Rail Ale

Thu 18 – Sat 20 May

This ever popular annual festival is back at the railway roundhouse for 2017 featuring a wide range of beers (cask, keg and bottle), cider, food, train rides (Fri/Sat daytime) and live music. A volunteer operated shuttle bus service is provided from Chesterfield railway station out to the venue. The festival is open each day from midday to 11pm. Advance tickets available online from www.seetickets.com or pay on the gate (subject to availability). railalefestival.com

JUNE



3 Valleys

Sat 3 Jun

This popular annual event spread across a number of pubs and clubs in the Dronfield area with a free bus service from Dronfield station is back again. All venues offer free entry and are a mixture of pubs and clubs in town, suburban and rural locations. Hop on and off the buses at the different venues to try the different beers, ciders, food and atmospheres on offer. The buses run from midday to 9pm.



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BRANCH DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

Ale Trail leaflet meeting

8pm Tue 31 Jan

We are planning on producing a series of Ale Trail leaflets including local area pub guides and/or guides to pubs along bus/tram routes with the aim of launching the first one during Sheffield Beer Week in March. We're looking for volunteers to help with ideas, writing, photographs, graphic design and surveying. If you are interested please come along to this meeting, upstairs at Shakespeares on Gibralter Street, 8pm start.

Little Critters Brewery Tour

2:45pm Tue 7 Feb

An afternoon visit to this fairly new and award winning brewery. Please book your place in advance as places are limited.

Branch meeting

8pm Tue 7 Feb

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. The venue this month is Mitchell's Wine Merchants (home of Mitchells Hop House brewery) at Meadowhead. (buses 24, 25,43, 44,75,X17 will get you there).

Festival planning meeting

8pm Tue 21 Feb

We continue work planning our 43rd annual Steel City Beer & Cider Festival, due to take place at Kelham Is-

land Industrial Museum in October. If you are interested in being part of the organising committee or helping out in any other way please come along to this meeting at Shakespeares on Gibralter Street.

District Pub of the Season & Thornbridge Brewery Tour

1pm Sat 25 Feb

A minibus trip calling in at the Packhorse at Little Longstone to present their District Pub of the Season award and enjoy a beer or two combined with a visit to Thornbridge Brewery in Bakewell for a tour and a beer or two in their on site bar. A food vendor will also be on site. Again we will be subsidising the minibus meaning that tickets for members will cost just £5 each, please book places in advance via our Social Secretaries. The minibus will as usual depart from the Old Queens Head next to Sheffield Interchange, in the City Centre.



The advertisement features a rustic wooden background. At the top, five beer labels are displayed: 'FARMERS BLONDE', 'YORKSHIRE FARMER', 'FARMERS BROWN COW', 'FARMERS STOUT', and 'FARMERS PALE ALE'. Below these, a large glass of beer and a bottle of 'FARMERS ALES' are shown. The central text reads 'TRY A TASTE of TRADITION' in a serif font, with 'of' in a script font. Below this, it says 'Farmers Ales from Bradfield Brewery'. At the bottom, there are social media icons for Instagram, Facebook, and Twitter, followed by the text 'Visit our page on Facebook or follow us on Twitter for the latest news and offers.' To the right, it says 'On-Site Brewery Shop open Monday - Saturday 10am until 4pm.' and provides contact information: 'info@bradfieldbrewery.com • 0114 2851118 • www.bradfieldbrewery.com'. At the very bottom, it says 'Bradfield Brewery Limited, Watt House Farm, High Bradfield, Sheffield, S6 6LG'.

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Farmers Ales from Bradfield Brewery

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On-Site Brewery Shop open Monday - Saturday 10am until 4pm.

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Bradfield Brewery Limited, Watt House Farm, High Bradfield, Sheffield, S6 6LG

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BRANCH DIARY (CONTINUED)

Beer Matters distribution and committee meeting

8pm Tue 28 Feb

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 March 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?

Branch meeting

8pm Tue 7 Mar

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. The venue this month is TBC (hopefully the University Arms).

Pub Heritage Walk

5:30pm Mon 13 Mar

A guided pub crawl taking in pubs in Sheffield with heritage interest. Please book a place in advance via the eventbrite website.

Festival planning meeting

8pm Tue 21 Mar

We continue work planning our 43rd annual Steel City Beer & Cider Festival, due to take place at Kelham Island Industrial Museum in October. If you are interested in being part of the organising committee or helping out in any other way please come along to this meeting at Shakespeares on Gibraltar Street.

Beer Matters distribution and committee meeting

8pm Tue 28 Mar

Branch meeting & AGM

8pm Tue 4 Apr

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign – combined with the formal annual general meeting where we debate any motions submitted, elect a new committee for the year ahead, inspect the branch accounts and announce the branch pub of the year winner. All Sheffield & District members are invited to attend. The venue is Shakespeare's on Gibraltar Street.

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

Branch meeting

8pm Tue 14 Feb

Victoria, Dronfield.

Train trip to Wakefield

6pm Fri 24 Feb

We catch the 6pm train from Dronfield through to Wakefield Kirkgate and do the real ale pub crawl from Kirkgate to Westgate, returning on a train from Wakefield Westgate to Sheffield, arriving back in Sheffield in time for the last 43 bus home to Dronfield.

Branch AGM

8pm Tue 14 Mar

The Blue Stoops, Dronfield

RambAle

Sun 19 Mar

A country walk with some refreshment stops at real ale pubs. Details to be decided.

Check dronfieldcamra.org.uk for news on this.

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

www.camra.org.uk

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