

BEER MATTERS



ISSUE 472 - MAR 2017



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THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 472 - MAR 2017

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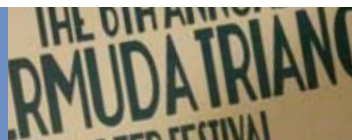
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SHEFFIELD BEER WEEK

13th - 19th March. Sheffield has a fantastic beer scene with a number of small breweries and a long list of great pubs and bars plus specialist beer shops along with various festivals and other special events through the year. We also have an active CAMRA branch of course.

Something Sheffield has never really been good at though is promoting how good it is to the outside world, although some of course do appreciate a laid back vibe and a culture of modesty!

Sheffield Beer Week is now in its third year, founded and co-ordinated by Jules of the Hop Hide-out beer shop and tasting room to help Sheffield celebrate and promote its beer and pub scene with a number of venues making a special effort putting on events during beer week and local brewers producing some special beers for the occasion, with details

of all the events pulled together at www.sheffieldbeerweek.co.uk and supporting social media activity on Twitter - follow @SheffBeerWeek.

Beer Week is timed to co-incide with two conferences being in town that attract people from the beer and pub industry across the UK and the beer scene across Europe.

The Society of Independent Brewers (SIBA) hold their BeerX event at Ice Sheffield which includes their AGM, conference, trade show and awards ceremony along with their Beer Alive Festival which is open to the public Friday to Sunday.

Beer Now is a conference also being held at Ice Sheffield that has developed from an existing regular series of events for beer bloggers to get together - this conference expands the remit to beer tourism and marketing.



BEER MATTERS DISTRIBUTION

We currently print 3,500 copies of the magazine which are delivered by courier from the printers to the Rutland Arms where volunteers, who we really appreciate, collect a stock and take them out to pubs across our branch area which is huge - the entire city of Sheffield plus Killamarsch and a big chunk of the Derbyshire Peak District.

At the moment we have no record of who is taking the magazines and where they are going, which means from time to time some pubs get missed out and on other occasions some pubs get more than one delivery.

Additionally distribution from the Rutland is getting problematic at times for all involved - this is a small pub that is much busier than when we first started using it as a base - obviously the format with good beer,

quality food, a jukebox and staff with personality is working!

Therefore we will be making some changes soon and starting from scratch. We'll be moving to a different City Centre pub as our main distribution base and are also considering introducing some secondary out of town distribution points to help those that live in, and deliver to, locations that are a fair distance out of town. At this point we ask that ALL volunteers that deliver magazines get in touch with Andy Shaw, who has agreed to volunteer as our new distribution co-ordinator, to sign up to a specific delivery run so we have a record of where magazines are going. Andy will advise you of where to collect the magazines from when you sign up for your run. His email address is andshaw@gmail.com.

VOLUNTEER!

It's almost time for another Annual General Meeting - where does the time go?! We've had a great year, from seeing the introduction and growing popularity of the District Pub of the Season awards, to all the success of the ACV battles with Sheffield City Council. The branch now has well over 1500 members, and it's still growing!

To keep this upward trajectory going strong and to broaden our campaigning horizons we need new people and new ideas to join us in the committee. There are various positions which can be tailor-made for you, so you can be as involved as you like. And if you'd prefer to dip your toe in the water (or should that be beer?), rather than jump straight into a fully blown committee position, there are plenty of smaller roles within the branch, so there's something to suit everybody. So if you have a penchant for pub history, an affection for accounting, or you're a pretty prolific beer scorer, get in touch!

It's always great to see new faces, but even more exciting to hear new perspectives and ideas for moving our campaigns forwards. If you have any more questions, email chair@sheffieldcamra.org, uk or come along to one of our branch meetings or the AGM itself!



JOIN US FOR A RAMBALE

Sheffield is not only blessed with a great number of innovative breweries, producing delicious beers and numerous & varied pubs to enjoy drinking them in, it also has many green spaces within its boundaries and surrounding it to the south and west. Many of these areas & villages have great pubs in them and all worth visiting. We are also lucky to still have within the city a public transport system that will get you there and back.

Although we as a Branch have organised bus trips to many of these pubs - usually on our way to present one of them with an award - these are limited. To supplement them we are re-launching our RambAles - a series of roughly monthly led walks in the countryside surrounding Sheffield visiting a number of pubs for a drink whilst enjoying a not too strenuous walk.

We hope that people won't find the walks either too long or too strenuous and most will feature a number of drop-out points

where people can leave and make their own way back, by bus, to Sheffield if they don't fancy doing the whole walk or want to stay for another drink in a particular pub. These will also provide joining points for any latecomers. Some timings and fares are given in the walks listing. Any late changes will be shown on the Branch website (www.sheffieldcamra.org.uk), future editions of 'Beer Matters' or by contacting the walk leader.

Everyone is welcome to join us on one of these walks but they are advised to come suitably equipped for the day's walking, which may be rough, wet & muddy in places, especially at this time of year. You should also come prepared for the possibility of changeable and inclement weather. In most cases you will also need to bring (or buy) sufficient food and drink for yourself for the day. Our first two walks even start with the chance of a breakfast before setting out, and many pubs that we visit will also have

food available, as well as having an excellent choice of beers or ciders.

Planned walks (for more details see the diary section)

Sat 25 Mar

Bents Green to Fox House via Ringinglow (about 6 miles) MSD

Sat 29 Apr

Loxley Valley & Bradfield Circular (c 8.5 miles) MSD

Mon 29 May

Hope Valley May Bank Holiday Meander (c 6.5 miles) MSD

Sat 1 Jul

Wortley Beer Festival (c 5.5 miles) DP

Sat 19 August

Peakender RambAle (c 4.5 miles) MSD

MSD

Led by Malcolm Dixon

DP

Led by Dave Pickersgill





'BROWNIES' WINNING FORMULA

A former local government worker who left the rat race to devote her days to baking beautiful brownies has pioneered a unique recipe which is taking sweet-toothed shoppers by surprise after adding a secret ingredient to her culinary creations... beer!

Heather Moore, who lives in Middlewood, set up her booming brownie business We Luv Brownies in October 2014. After spending time perfecting and refining her culinary creations, Heather recognised that she needed to grow her business and turned to Launchpad; a unique business scheme delivered across the Sheffield City Region designed to help new entrepreneurs transform ideas into a commercial reality.

A visit to her local brewery, Bradford Brewery, inspired Heather to add beer to her recipe and to her surprise she discovered the end result was a richer tasting brownie which intensified the chocolate flavours.

Her unique creation proved to be an instant hit at local farmers markets, but like many other new entrepreneurs she recog-

nised that if the business was going to succeed she needed to develop a regular customer base, allowing her to transform her hobby into a full-time commercial venture. Through the Launchpad programme Heather received advice from an experienced business advisor who worked with her to develop new markets for her products.

Today Heather produces over 300 brownies each week which can be found in coffee shops throughout Yorkshire and are also proving to be a surprise hit in some of the city's pubs. Heather's Stout and Belgian Blue beer based brownies are just one of the eight varieties she makes, as well as best sellers Blondie, Salted Caramel and a selection of gluten free flavours. She is now planning to expand her business further by selling online as well as relocating the business from her own kitchen to commercial premises.

Heather Moore, We Luv Brownies, said:

"I've always enjoyed baking and my recipes were well received by friends, family and work colleagues, but selling to

a complete stranger for the first time was something which both excited and terrified me in equal measures.

"Leaving a secure career and taking a step into the unknown was a leap of faith but I decided to give it a try. Running your own business can be daunting for anyone, but Launchpad helped me to understand the nuts and bolts of what it takes to run and grow your own business as well as giving me the confidence in face to face interaction with customers and in my business idea as a whole.

"One of the greatest challenges I faced was finding customers but through the support I've received from Launchpad, I've managed to successfully develop a network of over 20 local cafés, retail outlets and even pubs which regularly place orders for my brownies.

"The Launchpad scheme played a huge role in helping me to develop my business and they are now helping me to scale the company further. To do this I'm looking at recruiting my first members of staff as well as possibly leasing premises which will help me to increase the numbers of brownies I produce."

Joan Binns, Business Advisor, SCR Launchpad said:

"Our work with Heather helped to give her the confidence in her vision. The scheme is aimed at help-

ing people who have never run a business before and by spending time attending the free workshops and accessing the one-to-one support available through the programme, Heather has gained invaluable business lessons, but perhaps more importantly the knowledge and confidence to believe in her idea.

"Some of the best business ideas are driven by a passion for a hobby and the success Heather has enjoyed is a perfect example of how, when benefiting from the right support and advice, a business idea can be transformed into a commercial reality."

Launchpad is a unique scheme which forms part of the Sheffield City Region Growth hub. Funded by the European Union Regional Development Fund and delivered by Local Authorities within Sheffield City Region and the Princes Trust, the programme provides free help and support to budding entrepreneurs in the Sheffield City Region who are thinking of starting their own business, or have started trading within the last two years.



For more information on the Launchpad programme and how it operates throughout the Sheffield City Region, contact the SCR Growth Hub Gateway on 03330 00 00 39 or scrlaunchpad.co.uk

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NEW THREAT OR STORM IN A SCHOONER?

Last month we reported on the debate sparked across the internet following the announcement by Cloudwater Brewery that they will no longer be producing cask beer. To summarise, there has been talk of issues with beer quality in pubs, the beer being too cheap and suggesting the future of real ale being under threat again. There was also talk on what CAMRA's role should be, perhaps it should be to educate about beer?

This month we have two reactions to the debate, one from a local brewer and one from a reader.

The Brewers View

Why CAMRA should continue with its current objectives. In recent times, we have seen a few breweries taking the decision to stop producing beer in cask format, Brewdog, Cloudwater, Buxton to name but a few. Whilst I like bottled and keg beer, this is a worrying trend for sure.

You may ask why brewers are making this choice when cask conditioned beer is so popular and with the proliferation of microbreweries? The more insightful view might be that younger drinkers like the new experimental keg beers with hipster style branding.

The more cynical of you may think that brewers are simply charging the earth for what they call 'craft keg'. After all, we have all seen a 5% keg beer priced up at over £5/£6 a pint. Could it be that simple? I don't think so as there are many factors to consider in product placement and pricing and these are a just but a few:

Cask v Keg – a traditional cask beer was by its very nature a British product, full of English ingredients, with hops predominantly from Herefordshire, Kent and Worcestershire. The yeast came from old stock via Fullers, Thwaites & Whitbread or Nottingham ale yeast. Beer had developed into a small range of styles that were all very traditional like Pale Ales, Golden Ales, Dark Bitters, Stouts and Porters and English IPA's.

The last 6 years or so has seen an explosion of new brewers experimenting with styles and ingredients, developing new hybrid styles and using all sorts of ingredients from across the globe. This has lead, and to a certain extent, driven the market for these new exciting beers which has meant a price differential between old and new.

Brewing with English hop varieties such as Fuggles

would cost as little as £4 per kilo, these taste grassy and herbal, which is ok if that's what you want to drink but demand shows us that people like the new flavours associated with American or New Zealand hops with powerful flavoured varieties such as Mosaic, Citra, Centennial, Simcoe and Nelson Sauvin providing citrus, grapefruit, mango, lychee, pear and passionfruit flavours. These hops cost upwards of £30 a kilo.

The amount of time it also takes to create such intensely flavoursome beer also impacts on cost. An American style IPA will probably be dry hopped in a conditioning tank to add extra flavour and aroma. The finished beer may well take another 3 weeks to produce.

So, I guess a 30L key keg of beer would probably cost 40% more per litre than its cask version and that is where the disparity of understanding comes in.

It now seems common place to charge a higher amount for keg versus cask. Even if the brewer has spent a small fortune on ingredients, branding and marketing cask beer is viewed as the cheaper option and it appears that both the trade and consumers

are only prepared to support cask as long as it comes in at a good price. Which of course would mean that us brewers will have to react and return to brewing traditional ales with little in the way of enticement.

None of this is helped by the myriad of brewers underselling their product in a very competitive over stocked market place. They won't last but they will do lasting damage to the industry.

So, what is the future? It appears a little unstable now and I know several brewers who have either scaled back their operations or have shut the doors and mothballed the kit until easier times are back.

As there appears to be no end in sight to the tied house model, Punch Taverns selling their estate to Heineken won't improve the situation, we can only hope more small brewers get their own outlets and keep making beers that appeal to a growing cask ale consumer base.

Cheap bottles in the supermarkets also help drive footfall away from pubs and is another reason CAMRA should carry on championing the pub and cask ale.

Pubs also need to 'get it right'. Good cellar management and trained bar staff are key to the customer experience. As Pete Brown alluded to in his recent comments about poor quality cask ale in some pubs. Although I think he's simply going in the wrong pubs!

Pete Roberts
Exit 33 Brewing

The Readers View

There are many troubling inferences in this article. There is a superficial air of complacency, but I feel that there may be more to this content than meets the eye.

There are many aspects of Cloudwater's reasoning for going keg that could have been ripped apart but I understand the author not bothering to do that as it's all been said before, especially back in the 1960/1970s when the need for CAMRA evolved. And although it is, of course, true that one cannot blame Cloudwater for doing what's 'best for their business', it is a trend we should be wary of just as

fellow drinkers had to be 50 years ago.

However, there are new issues raised in the article that could do with more critical comment. One is highlighted in the phrase 'quality, expensive ingredients' and others are in the suggestion customers don't understand hazy beer, and worst of all want 'cheap' beer!

I am sure that all reputable brewers use good quality malt and hops. It is not helpful to discussion to suggest the modern brewers are doing anything novel by using 'quality' ingredients. Yes, modern brewers are using more expensive hops and other ingredients to satisfy their delight in experimentation (and some customers' interest). But this is purely a

business positioning choice the brewery is making and consumers will either pay the premium price or they won't depending on whether they feel the product is worth it. The author's phrasing of... 'a range that includes a couple of cheaper house beers – usually a pale/blond and a brown bitter along with more interesting (and expensive) guest beers'...describes a way of looking at beer that does not really do credit to a CAMRA representative. Cheap is a very emotive word. And the use of the word 'interesting' is in itself interesting. The beers the author describes as cheap can provide exactly what the drinker wants just as much as can an 'interesting' beers, and to some do so much

more consistently. The use of words is very important in creating impressions and so wording in this article gives grounds for concern.

Finally, the issue of unfinned beers, their haziness and their suitability for vegans is another minefield. It is wrong to promote the idea that unfinned beers have to be hazy and that finned beers have to be unsuitable to vegans (although I'm sure most are). This is an area where I can already see a lot of misinformation coming from brewers to put ideas in consumers' heads and it would be good if CAMRA helped clear things up a little!

Mick Saxton



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SUNDAY MARCH 26TH
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WINKIE THINN

8-ISH START



SHEFFIELD BREWERY CO

Here at The Sheffield Brewery Company, we are proud to present our range of Finely Polished Beers. Drawing design inspiration and names directly from the original polishes as made by Joseph Pickering & Sons, made here in rustic building where the brewery now resides, our first two Finely Polished Beers have gone down a treat. **Razor Paste** (5.6% *Razor Sharp IPA*), crammed full of Mosaic and Citra, and **Brightshine** (4.0% *Crisp Golden Ale*) have been greatly received by consumers and landlords alike. March sees the release of American IPA, **Knife Powder**. Combining a variety of malts with all American hops (Simcoe, Chinook, Athanum and Willamette), Knife Powder is intensely hoppy and immensely drinkable.

March also sees the return of Peddler Night Market, meaning that we'll

be throwing our doors open Friday 3rd & Saturday 4th March for beer, banter and good times. Live music will be provided by fiddle, guitar and mandolin trio 'The Peddlers' (Friday night only). Make the most of the opportunity to sample our beers fresh from the source, check out our fantastic venue, and eat some great food whilst you're at it.

We are delighted to announce we now have an off-license, meaning you can purchase beer directly from the brewery. Whether you're looking for a gift, a pin/cask for a party, or just something for yourself, we have a beer for you! Pins/Casks are available to pre-order. Contact us at sales@sheffieldbrewery.com or on (0114) 272 7256 for more details.

Watch this space for further exciting news from The Sheffield Brewery Company.



SHEFFIELD BEER WEEK

A number of brewers, publicans and beer writers have teamed up to brew special beers that will be on various bars over Sheffield Beer Week. Below is a summary of the details we know at the time of going to press although they could of course change before then and there may be more we haven't yet been told about!

True North Brew Co x Riverside

Earl Grey English IPA ABV TBC. The Riverside crew join forces with their brewhouse to brew this English and tea inspired collaboration. To be launched at the Riverside during Sheffield Beer Week

Thornbridge x Pete Brown x Sheff Uni x Sheffield Beer Week

Jester hopped pale ABV TBC. This upcoming new UK hop variety – Jester is the inspiration and celebration of the 'Beer Report' momentum.

Lost Industry x Steel City x Sheffield Beer Week

Peach Melba Sour. Sour beer champions join forces to explore their cocktail beer inspired series further with a nod to the peachy Bellini.

Hopjacker x Little Critters x Hop Hideout x White Lion

TBC. Four way collaboration brew – two breweries and two beer-focused venues join forces.



EMMANUALES

Did you know that there is a long history with Christianity and beer? Throughout the ages the church has been associated with the industrialisation of beer brewing in its abbeys and monasteries; vicars and godly businessmen such as Reverend James or Arthur Guinness renowned for making ales and ethical employment; and a healthy list of patron saints dedicated to the art of brewing – and drinking – ale. Here at Emmanuales, we see ourselves as a link in a long, forgotten chain of Jesus-people with a passion for crafting beer. We're not out to force religion down people's throats – just beer! Which is why we're celebrating our heritage with a range of special beers, *The Gospale According to...*

Highlighting some of the world's most beloved hops, *The Gospale According to...* contains one variety of hop, meaning you'll experience and appreciate the aromas, flavours and nuances of each breed in our three

different beers: *The Gospale According to... Sister Citra*, *The Monastic Order of Mosaic* and *Saint Centennial*.

This year, we are aiming to upscale production, meaning for the first time we'll be able to offer more bottles than ever before, as well as a range of cask/keg. If you are a landlord and want to stock this exciting new brand in your venue, then contact Nick at info@emmanuales.co.uk

Finally, if you're a craft beer fan, a landlord, a retailer, or you're still awaiting for your friend to arrive and are looking through this magazine because you're bored and they're late; take five minutes to fill in our survey at www.emmanuales.co.uk and you could be in with a chance to win an exclusive brew day us; help shape the beer, discover the hops, and brew unto others as you'd have them brew unto you!

Blessings upon you and your camels.



BLUE BEE

As I write this now we are currently racking Gyle 400 at Blue Bee. To mark this milestone we had originally planned on Brewing a 6% coffee milk stout using coffee from Frazers Roasters of Sheffield. However due to bad planning on our part we had to postpone this brew, not to worry though the stout will be gyle 402.

So instead for gyle 400 we brewed something quite different: *Land of the Long White Cloud* 3.5% the lowest abv Beer we've brewed for a long time. This New Zealand hopped session pale is packed with Motueka, Rakau and Waimea

hops which impart citrus, lime and pine like flavours. Although low in alcohol this beer won't be short in flavour.

On top of that, March will see *Chinook Red* 4.7% hitting the bars of Sheffield. This red beer has a biscuity malt base along with punchy grapefruit hop flavours from the American Chinook hops.

This month's single hopped IPA is *Waimea IPA* 5.0% showcasing the New Zealand hop Waimea which is said to have tangerine, citrus and pine characteristics; expect a bitter finish from this high alpha hop.



STANCILL

It may be a certain Irish drink which dominates the Stout sector, but Stancill Brewery's hearty stout recipes have proved to be a surprise hit with Sheffield's beer drinkers: so much so that a new variation of the black stuff is back in production!

Black Gold is a new 5% variation on its Movember Stout special. Featuring a hearty combination of roasting malts and brewed with traditional fuggle hops, the result is a full bodied rich stout which balances nutty and caramel notes with bitterness and a hint of coffee.

According to Managing Director Thomas Gill, the decision to create the new stout was driven by public demand: "At this time of year we usually turn our attentions to creating lighter beers to coincide with the longer nights and warmer spring weather, but such has been the popularity of our stout that we decided to re-visit the recipe and bring it back earlier than we had originally anticipated.

"*Black Gold* shares many

of the characteristics of our popular Movember stout, but we've adjusted the recipe slightly to give the stout a richer combination of flavours and bitterness. We began production back in February and if it continues to remain as popular as our previous stouts then it's highly likely that we'll continue to produce stouts throughout the year on a semi-permanent basis."

Stancill's latest batch of stout will see more than 6,500 pints produced and will be available in selected pubs from the beginning of March.

In stark contrast to the creation of Stancill's new stout, **American Pale** is the brewery's first venture into producing a dry hopped brew. The result is a powerfully hopped beer which features a trio of all-American hop varieties.

Brewed using Summit and Simcoe hops, additional cascade hops are loaded into hessian bags and added to the fermenting tanks to create a powerfully hopped beer from first sip to last.

Not content with adding dry hops to the fermenting tanks, additional quantities of hops are added to each individual cask, allowing the beer to continue absorbing the hoppy flavour as it travels from the brewery to your local.

Dean Pleasant, head brewer at Stancill Brewery said: "The sacks act a little bit like a giant tea bag when added to the fermentation tanks, allowing the flavours of the hops to infuse with the beer. This helps to create a stronger hoppy taste as well as helping to give the beer a strong hoppy aroma.

"Traditionally dry hopping was used as a way of helping to preserve beer for longer periods of time and was commonly used in traditional IPA's as a way of extending the life of the beer. When hops are added to beer after the fermentation takes place this helps to give a fresh hop aroma which blends with the brew to create a powerfully flavoured hoppy beer."



SHEFFIELD CAM

A small group of Sheffield CAMRA members recently visited the Little Critters brewery at Neepsend. Head Brewer, Will Inman, currently brews three times/week on their 10 bbl plant.

As well as selling beer to the free trade, they supply their own two pubs. The widest range is available at the Fox & Duck in Broomhill where the beer is available at very reasonable prices and is popular with both students and older locals, with the top selling beer being **Blonde Bear** (4.2% ABV) of which the Fox & Duck gets through more than 55 gallons a week! Their other pub is the Doctors Orders, located between the University of Sheffield and Royal Hal-



RA POPS IN TO LITTLE CRITTERS

Iamshire Hospital, the food service at this pub is busy with both students and hospital visitors. Note the beers here are renamed to fit the theme.

Little Critters also have a reputation for quality and have already won awards, for example their **C Monster**, a 6.5% Citrus IPA was Silver Champion at Steel City Beer Festival 42 last year.

Contract bottling, on an external site, has been utilised. However, quality control, has meant that the brewery currently hand-bottles small batches.

Little Critters are currently finding that demand is outstripping supply. Hence, despite been open for less than a year, the brewery is

currently looking for a new home. They intend to stay in the same area as the water supply suits their beers.

With the popularity of their regular beers, a lot of brewing time is taken up simply keeping up with demand, however as they have just celebrated their 100th brew they did manage to get in a few specials with a **Hazlenut Milk Stout** recently hitting the bars and a collaboration with Hop-jacker coming up ready for Sheffield Beer Week which will be lemon citrus all the way!

Thanks to Will for an interesting, and useful, visit.

Dave Pickersgill & Andrew Cullen

STEEL CITY

Steel City are already half-way to matching 2016's brewing total, with one brew on the big kit and one on the minikit, plus away collabs at Lost Industry and Neepsend. The imperial pale stout, **Master of Puppets** came out at a whopping 11.5%, and tastes mainly of chocolate! Meanwhile, Dave couldn't find any communion wine for the Pastor of Puppets so the next best thing was Chateaufeuf du Pape, along with the communion wafers. Look out for both versions during Sheffield Beer Week

Away from home, the first collab of the year was a double brew at Lost Industry, using the same sour mash to create a

Melba Sour for Sheffield Beer Week, while that was 'Trumped' by the marmalade sour *Golden Sour In A Moscow City Hotel Room*.

The next collab was at Neepsend, a Passionfruit Pale Ale entitled *The Passion (fruit) of St Tibulus*. Careful now!

The next collabs are scheduled to be the return of the Raw Steel series (Dave and David both realised that despite a dozen or so collabs, it's been 4 years since they brewed the big hoppy pale style both are renowned for!), followed by the long-awaited trip to Edinburgh to brew at Black Metal, which looks like being an Imperial Black Kvass!



ABBEYDALE

Well it's March, so that can only mean one thing - SHEFFIELD BEER WEEK!!!

We have some exciting things planned, most notably the launch of our new modern range of rotating beers down at the Devonshire Cat on Thursday March 16th. Come down and try Salvation Stout, Reaper Wheat Beer and Voyager IPA alongside our already popular Heathen! All artwork by the wonderfully talented James Murphy (iamjamesdmurphy.wordpress.com).

The **Voyager** IPA contains the largest hop grist we have ever used, so this one is certainly for lupulus lovers! Keep an eye for other events during Sheffield Beer Week and we will also be at BeerX through the event up at

Ice Sheffield.

Other exciting news is to look out for a very special four-way collaboration with some old friends and ex-brewers of ours now at breweries up and down the land (well Leeds, Huddersfield and Wokingham to be more precise!)

We have another collaboration to shout about from another Huddersfield brewery, Beer Ink, and after the success of the first 'away' collaboration, the 9% Imperial S'mores Stout 'S'more Than A Feeling', we are delighted to release the 'home' collaboration 'Tropic Like It's Hot', a 6% fruited IPA with a totally tropical flavour, very much akin to a popular soft drink from the Caribbean.

March also sees the return of two popular beers

from the past, the last instalment of our campaign for surreal ale, **Surreal Ale #3** a 4.1% pale beer made with Motueka and Green Bullet hops from New Zealand. Fruity aromas with flavours of tropical fruits with a hint of spiciness, some sweetness balanced by a lasting bitter finish. Another returning classic is **Dr Morton's Rabbit Punch** to celebrate the resurrection of our saviour, 'Dr P Morton' (or is it someone else? :))

We also hope to release the first run of 330ml cans into pubs, bars and local bottle shops, when we get Heathen into cans very soon!

Until next month, cheers and beers, and see you at the Dev Cat on March 16th!



EXIT 33

Exit 33 Brewing has two new specials out.

Night Light 4.6% - Golden orange in colour with a hop forward flavour. Hopped with U.S hops all the way! Centennial, Columbus & Simcoe. Brewed with a large percentage of Munich malt to balance the large hop presence.

Generation X 4.2% - A pale session ale big in citrus & tropical fruit notes. Hopped generously with Azzaca, Bravo & Mosaic hops. Definitely a beer for the latchkey kids of the 70's (or anyone born before or after to be fair!)

*Can be drunk without adult supervision!

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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 aid / referee / local knowledge / logistics / customer service / other

WHITE LION, HEELEY

The White Lion celebrated two years of ownership of Jon and Mandy on February 23rd and goes from February strength to strength.

Having won multiple awards last year, their policy of swapping all the beers for new varieties after just one barrel is a great reason to visit.

They'll be joining in with Sheffield Beer Week with a mini festival over the weekend, including live

music and a Meet The Brewer event with Edd Entwhistle of Hopjacker and potentially another mystery brewer will be making an appearance.

The festival will include beers from across the length of the country but will also feature a 4 way collaborative brew from Little Critters, Hopjacker, Hop Hideout and The White Lion itself.

NEW THREAT TO PUB VIABILITY?

CAMRA and its members are currently lobbying MPs for a penny off duty on a pint of beer at the forthcoming budget to help pubs and brewers, additionally drinkers are being rallied across the country to apply to get their community pubs listed as Assets of Community Value, which means that the community gets to have a say in any plans for a pub that closes to be turned into something else or demolished.

However there is a perfect storm on the horizon - business rates are being reviewed by cash strapped local authorities and being judged based on property values - so areas that have improved in the last few years will see taxes rocket and it is thought some pubs could see their rates rise by about 40% and in some examples triple.

Some examples in Sheffield that will see a hefty increase in business rates are the Sheffield Tap and the pubs around the Kelham Island district.

At the same time as the rates increase, there is also the introduction of the living wage scheme which is above the current minimum wage that many pub and bar workers earn. Of course I'm sure most of us wouldn't begrudge the staff that serve us a living wage just so we can enjoy beer a few pence cheaper, however it all adds up for publicans!

According to press reports, the new business rates coupled with the increased payroll costs could add 5p to a pint of beer (plus VAT). However then there are increased costs for brewers to pass on to the pubs too...

INN BRIEF

The **Riverside** on Mowbray Street now offers a 20% discount on hand pulled real ales for CAMRA members. Just show your membership card before ordering.

There is a new rooftop bar in Shalesmoor as part of the Krynkl development, a building next door to the Ship Inn constructed from shipping containers

The **Hop** at West One in Sheffield City Centre has closed down.

The **Forum** has reopened following a refurbishment and the smaller bar, which was previously only regularly used for private functions, has become the 'Slice Bar', open from 4pm each day featuring a hot counter selling slices of pizza as well as beer, gin etc. Both the main bar and the Slice Bar has a handpump serving a special house beer brewed by True North Brewery, who own the venue.

The **Washington** has also now reopened following a refurbishment, as has Stone & Taps, which is offering a discount for CAMRA members.

A change of management at the **Rutland Arms** is expected very soon with the lease moving from Reet Ale Pubs to business partners Kate Major and Chris Bamford, who previously managed the Three Tuns and Shakespeare's respectively. The Rutland already has a reputation established for good food, beer and pub atmosphere and we're sure Kate and Chris will build on that.

The **Old Crown** has already left the Reet Ale Pubs stable, leaving the Punchbowl, Three Tuns and Closed Shop, the latter which recently celebrated its fourth birthday under its current management.

Drone Valley Brewery have brewed a special beer for the Friends of Dronfield Station which is appropriately a Porter. A launch event took place with the friends suitably adorned in railway Hi Vis jackets at the **Three Tuns** pub in Dronfield.

The **Walkley Beer Company** has extended their opening hours and is now open Wednesday and Thursday 4pm to 10pm, Friday and Saturday 2pm to 10pm and Sunday midday to 6pm.

Hop Hideout now offers a 10% discount for card carrying CAMRA members Tuesday to Thursday and has established a tasting room as well as being an off licence so is effectively a micropub. The 5 beers on tap are normally real ale in a keykeg.

Champs Sports Bar on Ecclesall Road was runner up in Sheffield's Best Bar None awards recently held at the City Hall.

The first details of the 2017 **Tramlines** music festival in Sheffield have been announced including the headline acts playing the three main outdoor stages at Ponderosa Park, Devonshire Green and Endcliffe Park from 21st to 23rd July. Paid for wristbands are required to enter these venues, however there will be the usual supporting cast of pubs and clubs putting on live music with most offering free entry and many of which of course have good beer. The latest information can be found at www.tramlines.org.uk, tickets are already on sale.



DERELICT PUBS

A CAMRA member attending a recent branch meeting suggested to much agreement that we ought to get our correspondents to help us pull together a list of derelict pubs. All are closed and not in the best condition, some are for sale and could yet reopen as pubs given the right investment, others just waiting for redevelopment.

So here are 15 examples our Pub Heritage Officer has come up with:

1. Arbourthorne Hotel, Arbourthorne
2. Ball Inn, Darnall
3. The Boardwalk, Snig Hill, City Centre
4. The Botanical, Ecclesall Road
5. Burgoyne Arms, Langsett Road
6. Cannon Hotel, 30 Castle Street, City Centre
7. Cuthbert Bank, 164 Langsett Road
8. Fairfield, Neepsend Lane
9. Market Tavern, City Centre
10. Matilda, City Centre
11. Olde Harrow, 80 Broad Street
12. Queens Hotel, Scotland Street
13. Stockroom, Leadmill Road
14. Turf Tavern, Handsworth Road
15. Under the Boardwalk, Snig Hill, City Centre

This is not a complete list – please add others!





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Fri: After work club 4-7pm

Sat: Nibbles at the Norfolk 4-10:30pm

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HORSE & JOCKEY

**250 Wadsley Lane • Wadsley
Sheffield • S6 4EF**

Mon: Jam night - 8pm onwards

Tues: Quiz - 9pm

Thurs: Pizza, Pints & Prosecco 4-9pm

Fri: After work club 4-7pm

Street food most Saturdays

Mid Month Music: see facebook for details

f facebook.com/horsejockeyS6

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ACV UPDATE

Since the last issue of Beer Matters, there have been a number of local developments:

- Before Christmas, a letter was sent to Sheffield City Council (SCC) from Paul Ainsworth, the Chair of the National CAMRA Pub Campaigns Group expressing disquiet regarding their procedures and practices. An immediate response from SCC was the offer of a meeting in order to discuss this, and related, issues. A date was agreed, then, at short notice, cancelled by SCC. An alternative date has now been agreed. We will meet with Ccl.Jack Scott.
- The Cherry Tree – SCC refused the ACV application. We understand

that the Carterknowle and Millhouses Community Group will re-submit. SCC planning committee have not yet met in order to discuss a planning application, from the Co-op, to demolish the building and replace it by a shop.

- Before Christmas, Sheffield CAMRA submitted an ACV application for The University Arms. We have since received a nine-page letter from Pinsent Mason (an international law company employed by the pub owners, the University of Sheffield). We submitted a detailed response rebutting the assertions made in this

letter. A decision from SCC was due by 17th. February.

- Carbrook Hall – we understand that (subject to contract), Punch Taverns have sold this pub to a locally based Leisure Company. Sheaf Valley Heritage Group have submitted a detailed ACV application. The heritage aspects of Carbrook Hall were described, in detail in the November 2016 edition of Beer Matters. They are also available online on the CAMRA Pub Heritage website: heritagepubs.org.uk.

Dave Pickersgill
Pub Heritage Officer



Doncaster's own Microbrewery



Got anything planned for the Easter Holidays?
Why not pop along to the Beer Festival at Doncaster Brewery & Tap

Thursday 13th April until Monday 17th April
12noon - 11pm each day

6 Beers on the front bar along with 6 Traditional Ciders
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 The Sheffield Brewery Co. Ltd, Unit 111, J C Albyn Complex, Burton Road, Sheffield, S3 8BT



DRONFIELD PUB OF THE SEASON

In February Dronfield CAMRA branch presented their Winter Pub of the Season award to the Rutland Arms in Holmesfield.

Seen here is branch Chairman Rob Barwell with award winning publicans Gary and Lucie.

CIDER PUB OF THE YEAR

We'll be choosing our Cider Pub of the Year winners at the March branch meeting. These will be put forward to the Yorkshire and Derbyshire county rounds of the national competition. If you know a pub in our area that is a good place to drink real cider and perry let us know and nominate it as a potential Cider Pub

of the Year. Our winner last year was the Harlequin on Nursery Street.

Our friends in Dronfield branch have already announced their winner - the Travellers Rest at Apperknowle, which will also go forward into the Derbyshire round of the national competition.

SHEFFIELD PUBS OF THE YEAR

Member voting has now closed for our main Pub of the Year competition and our team of volunteer judges are all in the process of individually visiting the top pubs from the vote to see which is the overall winner. They will be scoring pubs based on the same criteria used in CAMRA's national competition -

the majority of the score is based on beer quality, however other factors that set one good beer pub above another are also taken into account such as value for money, service, cleanliness, sympathy with CAMRA's aims, participation in community and clientele mix.

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)

Nottingham House

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

Old Queens Head

Sheffield City Centre

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)

at sheffieldcamra.org.uk/potm

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FESTIVAL GUIDE

MARCH

Rotherham Magna Real Ale & Music

Thu 2 – Sat 4 Mar

This charity event featuring 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 year's festival is titled 'Mines a Pint' with a mining theme to some of the special beers and rooms. First Bus X1 (Sheffield-Rotherham) passes the venue on the main road, additionally a shuttle bus will be operated by Powells from Meadowhall Interchange to the festival door (special fares apply). See www.magnarealeale.uk for more information.

Loughborough CAMRA

Thu 2 – Sat 4 Mar

60+ beers and ciders, food and music at the Polish Club on True Lovers Walk in Loughborough. Free entry for CAMRA members. www.loughboroughcamra.co.uk for more details. Direct trains run Sheffield to Loughborough hourly, operated by East Midlands Trains.

Peddler Market

Fri 3 – Sat 4 Mar

The usual monthly event open Friday evening and

ANOTHER GRAND DAY OUT

This month our beer correspondent goes in search of multi pub beer festivals in Newark by bus and train.

From Woodhouse station it is only a twenty minute journey to Work-sop. There was plenty of time for a cooked breakfast in café on the platform before crossing over the line to the Mallard for opening at 11am. The occasion was their 14th Winter Beer Festival. Nineteen beers were available from both hand pump and cellar together with four traditional ciders. I sampled halves from Mallinsons, Oldershaws and Jolly Boys as well as a very tasty Chocolate Stout from a local home brewer whose beers go by the name of the Shed Brewery, one of which is usually available at the Mallard festivals. The next festival there starts on Thursday 27th April.

Seventy five minutes later it was time to take the short ten minute journey to Retford station followed by a leisurely walk into town

to find Retford bus station, the purpose being to catch the hourly service 37 to Newark operated by Marshalls of Sutton on Trent. A return cost £5.60 and the return element was valid for three months. The journey took around 50 minutes and I disembarked at Newark bus station, which was only a couple of minutes from my first pub stop there.

The 6th Newark Beer-Muda Triangle Beer Festival was hosted by seven pubs in the town and Just Beer was my first point of call. A 2017 Camra Good Beer Guide listed micropub, it is long and narrow with the bar at one end and arriving there at about 2pm, the pub was quite busy. Seventeen beers were available via hand pump and gravity and I chose beers from Almasty, Framework, Odyssey, Ferry Ales and Fallen breweries.

Next up was the Flying Circus (2017 GBG entry) and beers from Pentrich and Reunion were sampled. There was only time

for a quick Hopshackle Jaramillo in the Prince Rupert (2017 GBG) before the final visit in Newark to the Fox & Crown for beers from Maregade and Castle Rock. Time did not allow visits to the Castle Barge, Organ Grinder or Vaults, but all pubs on the festival circuit had additional beers available for the event with no duplication.

Furthermore, all pubs were within an easy walk of one another.

The reason for my haste was that the last service 37 back to Retford left at 18.15. Arriving back just after 7pm allowed sufficient time to visit a couple of pubs in Retford before a train back to Woodhouse.

The Idle Valley Brewery Tap offered a very robust Idle Valley Trouble Maker at 8.4% and the nearby Rum Runner a pleasant Batemans XB. The train back to Woodhouse was on time as were my buses back home.

Andy Morton



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SIBA_BeerX

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13th-19th March



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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

London Drinker (North London CAMRA)

Wed 8 – Fri 10 Mar

London Drinker is held at the Camden Centre across the road from St Pancras station and features a range of 150 real ales showcasing London brewers plus Cider, Perry and imported bottled beers. Open two separate sessions each day, lunchtime and evening, free entry Wednesday lunchtime, all other sessions entry is £4 with £1 discount for CAMRA members.

northlondoncamra.org.uk.

Leicester CAMRA

Wed 8 – Sat 11 Mar

A range of around 250 real ales and ciders including many from Leicestershire, some new beers and some old favourites plus the festival's famous home made curries. This years festival theme celebrates 50 years of local radio. Open Wednesday 5pm to 11pm, Thursday and Friday 11am to 11pm and Saturday 11am to 10pm. Entry £3.50 Friday after 3pm, £2.50 other sessions, free for CAMRA members. More info www.leicester.camra.org.uk. East Midlands Trains runs regularly direct from Sheffield to Leicester, journey about an hour.

National Brewery Centre

Fri 10 – Sun 12 Mar



Here is a roundup of the events advised at the time of going to press. It is likely there will be many more events over the week - check out sheffieldbeerweek.co.uk for more details and of course these are in addition to the quizzes, music nights etc that take place in Sheffield's pubs week in week out.

Magic Rock Meet the Brewer

8:30pm Fri 10 Mar

Hop Hideout. Tickets £10 via www.hophideout.co.uk

Over the last six years Magic Rock have had grown phenomenally and had a big impact on the modern brewing scene here in the UK and abroad via their collaborations with the likes of Gigantic, Cigar City Brewing and more. Hop Hideout welcomes Magic Rock Brewing to Sheffield for this Meet the Brewer, expect some beery treats on draught for this occasion!

Beer & Breweries of Little Sheffield

11am Sat 11 Mar

Tickets £5 via eventbrite.co.uk

Meet at Regather Works on Club Garden Road for a visit to what must be Sheffield's smallest commercial brewery...? Then visit several of the area's best pubs including the Beer Engine, Old Crown, Railway and Cremorne. Plus – the

history of two lost local breweries: the famous Richdales 'Rich Ales' and Anchor Brewery of Cherry Street. Led by Brian Holmshaw of Sheaf Valley Heritage.

Petrus Blending

5pm Sun 12 Mar

Hop Hideout. Tickets £5 via hophideout.com

Join Hop Hideout as they play host to Belgian brewery De Brandebere's UK Brand Ambassador Charlie Pountney as he takes you through their core range: Petrus Aged Pale, Oud Bruin and Aged Red. This generational family brewery has recently redesigned their packaging & embraced consumer blending. You'll find out about their history, their close connection with Michael Jackson, the UK beer writer and sample and blend their beers on the journey too. 2017 marks ten years since Michael Jackson sadly passed away; this event raises a glass of Petrus Aged Pale to him in celebration.

Brewing Beer: Science, art or magic?

7pm Sun 12 Mar

Sentinel Brewhouse & Taproom. Tickets £5 via scienceweeksy.org.uk

Join University researchers Dr Susan Cambell (Biomolecular Sciences Research Centre, Sheffield Hallam University) and Dr Daniel

Allwood (Biomolecular Sciences Research Centre, Sheffield Hallam University) alongside head brewer Alex Barlow for an evening of enlightened discussion. The event will include an introduction, followed by an insight into brewing chemistry with Dr Daniel Allwood, yeast and the miracle of fermentation with Dr Sue Campbell and brewing is alchemy with Alex Barlow. This will be followed by a panel discussion and Q&A plus enjoy some great beers to accompany the conversation. (Price includes a flight of 4 x 1/3pint measures of Sentinel beers).

City Centre Pub Heritage Walk

5:30pm Mon 13 Mar

Meet at Fagans. Tickets £2.50 via eventbrite.co.uk

Dave Pickersgill (author of the ebook, 'History of the Worksop and Retford Brewery' and Pub Heritage Officer for Sheffield CAMRA) will host this short walking tour around some of the entries in the Campaign for Real Ale (CAMRA) 'Yorkshire's Real Heritage Pubs' book. Also included are a number of 'try also' pubs which include aspects of architectural merit. Route: commence at 'Fagans' and proceed to the 'Dog and Partridge' via a short stop outside the 'Grapes.' After a short refreshment break, we will proceed past the 'Red Deer' and 'Bloo88,' before completing the walk at 'The Bath Hotel.'

Real Junk Food Project

7pm Mon 13 Mar

Sentinel Brewhouse & Taproom, 7pm. Tickets £5.00 via eventbrite.co.uk (plus cost of food payable at venue)

For this month's event, The Real Junk Food Project Sheffield and Sentinel Brewhouse have teamed up to kickstart #sheffbeerweek in the best way possible...four tantalising courses paired with the finest craft

beers made by Sentinel's on site brewery. Learn more about The Real Junk Food Project Sheffield from its directors and enjoy a truly tasty pay-as-you-feel meal! Each £5.00 ticket guarantees you a place at the event, with 4 x 1/3 pints of Sentinel's craft beers paired by the owner Alex Barlow included. The 4 courses are available to all on a pay-as-you-feel basis. Discounted drinks will also be available at the bar all night. Tickets are limited to a max of 4 per group and per booking.

Elusive & Siren Craft Brew Meet the Brewer

7:30pm Tue 14 Mar

Hop Hideout. Tickets £10 via hophideout.co.uk

Two neighbours and good friends Elusive and Siren have joined forces to host this collaboration event! Expect some special collaboration beers on the evening too.

Beavertown tap takeover and Meet the Brewer

5pm Wed 15 Mar

Hallamshire House. Tickets free via eventbrite.co.uk

Everyone's favourite London brewery Beavertown will be heading to The Hallamshire House for an epic Tap Takeover. All Beavertown beers will go live at 5pm. To get more of an insight into the company and there awesome beers they will also be hosting a FREE meet the brewer & tasting. This will be FREE for the first 25 customers who register. Keep your eyes peeled on Eventbrite to sign up for this event.

Beer & Cheese matching

7:30pm Wed 15 Mar

Portland House. Tickets £20 via eventbrite.co.uk

An evening of beer and cheese with Claire Monk, Head Brewer at Welbeck Abbey Brewery.

Wild Beer Co tap takeover and Meet the Brewer

5pm Thu 16 Mar

Bath Hotel. Tickets free via eventbrite.co.uk

The Bath hotel will welcome one of the UK's most loved Breweries. Wild Beer Co will be taking over the Taps and hosting a Meet the Brewer evening. Beers will be available from 5pm for anybody to come and try at their own leisure, staff from Wild Beer Co will be on site to chat throughout the evening. At 7.30pm we will be hosting a Meet the Brewer and tasting. This will be FREE for the first 25 customers who register. Keep your eyes peeled on Eventbrite to sign up for this awesome event.

Brooklyn Brewery big bottle tasting

7:30pm Thu 16 Mar

Riverside (Mowbray Street). Tickets £26 plus booking fee via eventbrite.co.uk

Join the Riverside and Brooklyn's UK brand ambassador as they host this big bottle tasting. You'll sample some of Brooklyn's best loved beers, as well as some rare quarterly experiments. In addition, the Riverside team will match each beer with some classic American eats – think Louisiana Pulled Pork, Texan Chilli, Buffalo Wings and S'mores.

CAMRA's Steel City Beer Festival Award Presentations (part one)

8pm Thu 16 Mar

Bath Hotel. Tickets not required

We present the certificates for some of the beer of the festival awards from last October's Steel City Beer & Cider Festival.

SIBA Beer Alive

3pm Fri 17 Mar

Ice Sheffield. Tickets £7 plus booking fee via beerx.org

Huge bar serving award winning beers on cask, keg and bottle, tutored tastings, street food and live music.

CAMRA's Steel City Beer Festival Award Presentations (part two)

4pm Fri 17 Mar

Rutland Arms. Tickets not required

We present the certificates for the remaining beer of the festival awards from last Octobers Steel City Beer & Cider Festival.

SIBA Beer Alive

11am Sat 18 Mar

Ice Sheffield. Tickets £7 plus booking fee via beerx.org

Huge bar serving award winning beers on cask, keg and bottle, rugby on big screen, street food and live music.

Beer & Breweries of Neepsend

12pm Sat 18 Mar

Meet at Sheffield Brewery Company. Tickets £5 plus booking fee via eventbrite.co.uk

A Three Brewery extravaganza. Meet 12 noon at Albyn Works – the home of Sheffield Brewery Company for a history tour of the pubs and breweries of Neepsend: Sheffield's own brewing quarter. These include Neepsend Brewery, the Gardeners Rest and Little Critters Brewery.

SIBA Beer Alive

11am Sun 19 Mar

Ice Sheffield . Tickets £7 plus booking fee via beerx.org

The Sunday brunch session is the final day of the Beer Alive festival featuring a more laid back atmosphere and families are welcome (under 14s admitted free). Again there will be a range of award winning beers, street food and live music.

Quiz night with additional beer theme

6pm Sun 19 Mar

Portland House. Tickets £1, pay at venue.

Portland House play host to their quiz night and will be adding beery topics to highlight Sheffield Beer Week celebrations.

Sheffield vs Manchester

All week

Riverside (Mowbray Street)

The bar will be showcasing beers from Sheffield and Manchester throughout the week and feedback on favourite beers encouraged! 20% discount off a pint of real ale available for CAMRA members.

Beer Festival

All week

White Lion (Heeley).

All handpumps on all three bars will be in use offering a huge range of cask beers and various brewers will be dropping in over the week to host meet the brewer sessions. More details to be confirmed at time of going to press.

Beer Farts Exhibition

All week

Hop Hideout.

With a hefty Instagram following, Beer Farts composes and shoots beer and Lego photos with fun and humour. Hop Hideout's walls will be playing host to their commissioned birthday series and a selection of others for two months starting on 10th March.



The National Brewery Centre in Burton On Trent showcases a number of beers and ciders from both UK and rest of world that have been entered into the International Brewing & Cider Awards. The festival also features food and live music. It is open Friday 3pm to midnight, Saturday 11am to midnight and Sunday 11am to 5pm. Entry £10 includes 3 x 1/3 pint samples. Discounted tickets are available for CAMRA members that book in advance by phone on 01283 532880. Full price tickets also available to order online nationalbrewerycentre.co.uk.

Cross Country run some direct trains from Sheffield to Burton, otherwise a regular service is available via Derby.

SIBA – Beer Alive!

Thu 16 – Sat 18 Mar

This is the new name for the Siba BeerX Festival of beer held in a marquee alongside Ice Sheffield and Don Valley Bowl, which are next to the Arena tram stop. Beer Alive will have a huge bar with its pumps, taps and fridges working through a list of around 300 award winning beers (note not all on at the same time) along with street food, entertainment and more. Entry tickets are £7.70 and available in advance from beerx.org or the City Hall box office.

Leeds CAMRA

Thu 16 – Sat 18 Mar

This will be the final festival to be held at the current venue of Pudsey Civic Hall which is 5 minutes walk from New Pudsey station (on Leeds-Bradford Interchange line). The theme this year is 'down on the farm' and the festival showcases are range of over 150 real ales plus Cider and Perry, it also features world beers, food stalls and entertainment. Public entry varies from £3 to £5 depending on session, CAMRA members £3 on Friday night, free at all other times.

Free entry to students (with NUS card) Thursday night.

leedsbeerfestival.co.uk

Cavendish Cancer Care Fundraiser

Sat 18 Mar

A small one day fundraiser organised by students with live music and a beer list curated by Exit 33 Brewing at the DINA venue, a former City Centre pub on Cambridge Street, just down from the Tap & Tankard and Benjamin Huntsman. There will be around 15 different beers to try and the event is open from 2pm to 11pm. Standard admission is £6 including a glass or VIP admission which also includes food and a designated seating area is £12. DINA is a few minute walk from City Hall tram stop or the bus stops on Pinstone Street.

Burton CAMRA

Thu 30 Mar – Sat 1 Apr

Held at the gothic town hall, this festival has a special atmosphere! On the bars are over 130 real ales and 30 traditional ciders & perries along with stalls, live music and a cafe selling hot food. As ever on Friday and Saturday lunchtime there will be a performance of Martin Atterbury playing the mighty Wurlitzer Organ. Open 6pm-11pm Thursday, 11am to 11pm Friday and 11am to 10pm Saturday.

APRIL

Chesterfield Mayor's Appeal

Fri 7 – Sat 8 Apr

This is a new festival held in Chesterfield Market's Assembly Room to raise money for charity. Entry tickets are £5 either in advance or on the door. The format is the same as Chesterfield CAMRA's Market Festival held in October with a range of 35 beers and 6 ciders on the bar and a

food stall selling cheese sandwiches, pork pies and ploughmans platters provided by 'Cheese Factor' whose shop is in the market downstairs. The festival is open for three sessions – Friday 5:30pm to 11pm and Saturday 11am to 4pm then 6pm to 11pm.

The venue is a few minutes walk from the main town centre bus stops (routes 43, 44, 50, 50a, X17 go from Sheffield) and is about a 10 minute walk from Chesterfield rail station.

Peddler 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.

peddlersmarket.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.

Doncaster Brewery

Thu 13 – Mon 17 Apr

The brewery tap puts on one of their regular beer festivals over the Easter weekend.

Skipton CAMRA

Thu 20 – Sat 22 Apr

around 70 real ales plus foreign bottled beers, cider and food. Venue is Ermysted's Grammar School, a 12 minute walk from the station (regular trains from Leeds). Open Thursday 3pm to 10pm, Friday & Saturday 11am to 10pm. Admission £2 or £3 depending on session, free for CAMRA members.

skiptonbeerfestival.camra.org.uk

Bolton CAMRA

Thu 27 – Sat 29 Apr

around 50 real ales plus cider, mead and food in the Bolton Ukrainian Club. Opens Thursday 3:30pm to 10:30pm, Friday & Saturday midday to 10:30pm. Entry £3 (£2 for CAMRA members) Friday night, £2 (free for CAMRA members) other times. The venue is on Castle Street, a 12 minute walk from Bolton rail station. Regular trains run from Manchester Piccadilly.

boltonbeerfestival.org.uk

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

Yorkshire Heart

Fri 28 – Sat 29 Apr

A family friendly festival on the field

at the Yorkshire Heart Vineyard & Brewery at Nun Munkton near York with camping available for those wanting to make a weekend of it featuring 20 real ales, cider and wine, much of which is produced on site. Its fun for all the family on Saturday with live music throughout the day, bouncy castle, inflatable slide, chair-o-plane ride and outdoor games. Tickets and information www.yorkshireheart.com. The nearest station is at Hammerton, 2.5 miles away, note there are no bus services in the area.

JUNE

3 Valleys

Sat 3 Jun

This popular annual event spread across a dozen 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,, music and atmospheres on offer. Some of the venues will have outside bars, food stalls and more in addition to their normal bar. The buses run from midday to 9pm.

3valleys.org.uk



OCTOBER

Steel City 43

Wed 18 – Sat 21 Oct

Our 43rd annual festival, back again at Kelham Island Industrial Museum with over 200 real ales plus bottled beers from around the world and a range of traditional Cider & Perry. The festival also features a variety of street food vendors, products stalls and entertainment.

We're currently looking for volunteer staff plus sponsors.

steelcitybeerfestival.co.uk

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BRANCH DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

Regional meetings

12pm Sat 4 Mar

The regular meeting held by the Regional Director with representatives of all the branches in the area to share information and be briefed on the latest from the campaign nationally. The Yorkshire Regional Meeting is in Saltburn at the Cricket, Bowls & Tennis Club (15 minutes walk from the station, get there via Darlington); the East Midlands Regional Meeting is in Hinckley at the Greyhound pub (again a 15 minute walk from the station, get there via Leicester).

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 The Bath Hotel on Victoria Street (off Glossop Rd), Sheffield Centre. Nearest tram stop is University of Sheffield.

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. Part of Sheffield Beer Week.

Steel City Beer Awards

Thu 16 – Fri 17 Mar

We present the certificates for the champion beers judged at our Steel City Beer & Cider Festival last Oc-

tober. This year the presentations are spread over two evenings during Sheffield Beer Week, Thursday at the Bath Hotel (8pm) and Friday at the Rutland Arms (4pm).

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.

RambAle Bents Green to Fox House

10am Sat 25 Mar

Meet at the Sheaf Island Wetherspoons pub on Ecclesall Road from 10:00 for a breakfast, prior to catching an 83 or 88 bus up to Bents Green.



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BRANCH DIARY (CONTINUED)

Walk down to Forge Dam (cafe & WCs, c11:45) then follow paths up Porter Brook to Norfolk Arms at Ringinglow. We shall then walk along Houndkirk Road to Fox House for further refreshment before catching the 272 bus back to Sheffield.

Citybus day pass at £4 covers the above travel. Please wear appropriate outdoor clothing.

Beer Matters distribution and committee meeting

8pm Tue 28 Mar

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

Festival planning meeting

8pm Tue 18 Apr

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 25 Apr

Venue and distribution co-ordinator TBC

RambAle Malin Bridge, Bradfield and Loxley

9:55am Sat 29 Apr

We catch the 9:55am tram from Castle Square (optional meet in the Bankers Draft for breakfast beforehand) to Malin Bridge.

We will follow the Loxley riverside path upto the Nags Head and then up to the Old Horns Inn at High Bradfield. A sharp descent takes us down to The Plough at Low Bradfield for further refreshment before walking around Dam Flask back to the Nags Head for a drink before bus back to Sheffield Centre.

A Citywide day pass at £4.30 covers the above travel. Please wear appropriate outdoor clothing.

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

Dronfield branch AGM

8pm Tue 14 Mar

The branch AGM open to all members, held upstairs at the Blue Stoops on Dronfield High Street. The committee for the year ahead is elected at this meeting along with any other branch business to be discussed. To get there by bus the 43 stops outside Sainsburys or the 44 stops at the rail station, both a few minutes walk away.

COMMITTEE

Kate Major

Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

Beer Festival Organiser

festival@sheffieldcamra.org.uk

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Matt Nedved

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Pub of the Year and Good Beer

Guide Coordinator

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CAMRA (National)

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

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