



BEER MATTERS



ISSUE 474 - MAY 2017

 @shfCAMRA  /sheffieldcamra



LEES HALL GOLF CLUB

HEMSWORTH RD, NORTON, SHEFFIELD, S8 8LL



PRESENTS

BREWS & BLUES

CASK · CRAFT · CIDER · GIN · MUSIC · FOOD

BANK HOLIDAY WEEKEND

FRI 26TH MAY - FROM 6PM

SAT 27TH & SUN 28TH MAY - FROM 12AM



FREE ENTRY TO OUR 5TH ANNUAL BEER FESTIVAL

ALL FESTIVAL DRINKS ONLY £2.50 (PINT & 25CL)

— **LIVE MUSIC LINE UP** —

SATURDAY NIGHT - THE BASEMENT - BLUESSOUL**FUNK**

SUNDAY LUNCH @ 2PM- DAVID BROAD TRIO - SWINGBLUES**RAGTIME**

FOR REGULAR UPDATES ON BEER LINE UP & OTHER INFORMATION, FOLLOW US ON



LEES HALL GOLF CLUB



@LEESHALLGOLFCLUB

BEER MATTERS

**3,500 MONTHLY
CIRCULATION**

EDITOR

Andrew Cullen

beermatters@sheffieldcamra.org.uk

Articles, letters and suggestions
are most welcome so please
send them in*

ADVERTISING

Paul Crofts

advertising@sheffieldcamra.org.uk

Quarter Page £40+VAT

Half Page £60+VAT

Full Page £90+VAT

Inside Cover £100+VAT

Back Cover £110+VAT

Discounts for regular placements

PDFs or high-res (300 dpi) bitmaps
only please

Design from £30

Updates from £10

NEXT COPY DEADLINE
Friday 5th May

Opinions expressed are those of the author
and may not represent those of CAMRA,
the local branch or editor. Beer Matters is
© CAMRA Ltd.

*For legal reasons a full name and address
must be provided with all contributions.

THE FREE MAGAZINE OF CAMRA SHEFFIELD & DISTRICT

ISSUE 474 - MAY 2017

NEWS

New Committee
Mild in May

4



BREWERIES

Abbeydale
Thornbridge
Stancill
Emmanuales
Hopjacker
On the Edge
Sheffield Brewery Company
Exit 33
Steel City

6



PUBS

Micropub Revolution
Closed/Derelict Pubs
Pubs of Millhouses
ACV and Planning Permission
Update

12



TRAVEL

Grand Days Out: The Road to
Wigan Beer Festival

16



AWARDS

Pub of the Month
Cider Pub of the Year
CAMRA Branch Website of the Year
Sheffield & District Pubs of the Year
National Pub Design Awards

18



FESTIVALS

Festival Guide
3 Valleys
GBBF Volunteers Required

26



DIARY

36

COMMITTEE

38



MILD IN MAY

NEW COMMITTEE

Our branch AGM last month saw a number of committee members stepping down - Kate Major (Chair), Tony Kennick (treasurer) and Richard Short (Secretary). All three have left the committee as a result of needing to concentrate on other things going on in their lives - in the case of Kate taking over a pub (Rutland Arms), so our beery paths are still likely to cross! Thanks to all three for all the great work done during their time volunteering with us.

We welcome a few new

members - including new Chairman Mick Saxton - and some of the old faces will be changing roles, this will all be confirmed at the committee meeting which takes place the day this issue of *Beer Matters* is delivered, so more on it next month.

We'll also be taking a look at the amendments to the Pub of the Month rules proposed at the AGM by Richard Hough which was voted to be referred to the committee, the result of this will be presented to the next branch meeting.

CAMRA promotes Mild throughout May.

This year we are asking pubs in the area to consider stocking at least one Mild during May for the local pub-goers to try.

What is mild?

Milds are black to dark brown to pale amber in colour and come in a variety of styles from warming roasty ales to light refreshing lunchtime thirst quenchers. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/butterscotch) flavours are not

inappropriate. Alcohol levels are typically low.

Pale milds tend to have a lighter, more fruity aroma with gentle hoppiness.

Dark milds may have a light roast malt or caramel character in aroma and taste.

Scottish cask beers may have mild characteristics with a dominance of sweetness, smooth body and light bitterness.

Original gravity: <1043
Typical ABV: <4.3%
Final gravity: 1004 - 1010
Bitterness: 14 - 28 EBU

TOM, BRIGITTE AND THE TEAM WELCOME YOU TO...

THE HILLSBOROUGH HOTEL

54-58 LANGSETT ROAD, SHEFFIELD, S6 2UB - 0114 232 2100 -

6 REAL ALES

LOCALLY AND NATIONALLY SOURCED

HOME-COOKED, LOCALLY SOURCED

FOOD

QUIZZES

JIM'S GENERAL KNOWLEDGE
(EVERY TUESDAY)

MUSIC (FIRST THURSDAY OF EVERY MONTH)

LIVE MUSIC

PLUK

SATURDAY MAY 6TH

JIM MCDONALD & DAVE YOUNG

SUNDAY MAY 7TH

GINA LA FAUX

SUNDAY MAY 21ST

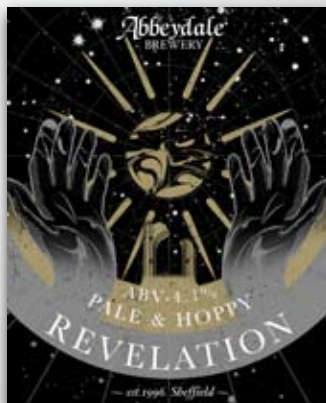
THE BANNER CROSS

FUNCTION ROOM



AVAILABLE FOR
PRIVATE HIRE

TEL. 0114 2661479



ABBEYDALE

If you are reading this before May 6th, don't forget to buy your tickets for our 'P*ss up In The Brewery' (assuming there are tickets left!) for a unique experience to drink our beer just yards away from where it was brewed! If you are reading this after May 6th, then we hope you enjoyed yourself!

Right then! Onto beer news! Our mega collaboration with Magic Rock, Northern Monk and Siren was a monumental success, with all cask and kegs being sold before the release date, and the cans selling out (from the brewery) fairly soon after! You should still be able to grab a one from your local reputable bottle shop.

We've got some new specials and some old favourites returning, some with a facelift! Both **Larce-**

ny (4.2%) and **Revelation** (4.1%) have had facelifts and a tweaking of the recipe, and we are delighted to be bringing them back to your local. Fabulous new designs from Luke Bailey and Ross Evans, and you're sure to see more of their distinctive work on our pump clips coming up.

Last year, Pat and Sue took a trip to Barcelona, and on their travels happened upon a brewpub called Abirraderro who brew beers under the name Istituto de la Cerveza Artesana. They brew a beer to a Neolithic recipe that was unearthed at a nearby archaeological dig. This was an unhopped 'Gruit' beer (meaning herb), very popular in medieval times prior to the Reinheitsgebot purity law in 1516.

Pat and Sue were so im-

pressed with this beer, they invited Daniel and Iñigo over to brew with us and we have done a slightly modified version! Instead of hops, we have used mugwort, yarrow, juniper berries and heather flowers, alongside some lightly smoked malt to emulate flavours garnered from more ancient malt drying techniques. It's ABV will be quite high at 7.4%, and has been fermented with both our own house yeast strain and a Belgian Abbaye strain. We are splitting the brew half into some oak barrels to be mixed with wild yeasts and bacteria to age for nearly a year, while the other half is has had copious amounts of fresh raspberries and Brett Lambicus. This will be our **Encantada** and should be available from the start of the month.

THORN

Monday 10th April 2017 saw the worldwide launch, in bottle, of Thornbridge's **Mango Halcyon**.

Halcyon Imperial IPA has been a successful core beer within the Thornbridge range for a number of years and has gained a committed and loyal following. So why brew a mango version? Rob Lovatt, head brewer at Thornbridge, tells us why.

"One of the main fruit aromas I always get from *Halcyon* is mango and so it seemed a natural choice to use mangoes in trying to develop a fruit version of this IPA. To produce a beer like this is not without a challenge to ensure that when using real fruit, as we have done, that the sweetness does not clash with the bitterness. We want a harmony of flavours but in a drink that is still unmis-



BRIDGE

takably a beer despite us using over a tonne of mangoes into 20,000 litres of beer during the secondary fermentation process.”

Rob and his team recognised that haze in a beer of this type was always going to be evident but that was part of the challenge. “It’s pointless even considering trying to get it bright,” says Lovatt “so we centrifuged the first third of the beer and then transferred the rest of the raw beer back on top. This results in the perfect level of haze and yeast count whilst still retaining bags of juicy mango flavour.” So a challenge yes but, one we think we have met and are delighted with the finished beer.”

The marketing campaign surrounding this beer launch included the opportunity to win the experience of being a ‘faux Lord’!

Stancill Brewery have been exploring the ebony and ivory of the beer world and have spent time developing a new, not-to-be-missed chocolate porter as well as experimenting with a new hop variety to create what promises to be one of their hoppiest beers to date.

Jarrylo is a new pale 4.8% brew and takes its name from the US hop variety featured in the new beer. It is the first time Stancill has brewed with the Jarrylo hop variety and the result is a fruity, slightly spiced beer which is as refreshing as it is unusual.

The hops are named after Jarilo, the Slavic God of springtime and in folklore the God is celebrated with spring festivals held in his honour. Unlike many US hop varieties which can often be intense and

overpowering, the Jarrylo hops add plenty of subtle flavours, resulting in a dry aftertaste.

Dean Pleasant, Head Brewer at Stancill Brewery said: “Jarrylo is a relatively new variety of hop which provides a hint of banana and pear which also adds a little spiciness. It’s commonly used in saison and Belgian-style beers. The result of our latest brew is a very pale beer which is packed with flavour. Since unveiling the brew it’s created a lot of interest and I can’t see it hanging around for long”

The delicate flavours found in Jarrylo are a stark contrast to Stancill Brewery’s other new spring special, which has been developed with choco-holics in mind! **Coco** is a new 5.0% chocolate porter, which brings together

everything you should expect in a typical porter with an intense chocolate finish.

Brewed using a selection of dark chocolate and cocoa nibs to intensify the flavours of the chocolate malts featured in the beer, the result is a well flavoured brew. The coffee flavours of the brew give way to a powerful chocolate finish, resulting in a well flavoured beer which is already shaping up to be something very special.

Jarrylo and **Coco** are both available at Stancill’s brewery taps: The Norfolk Arms in Grenoside and The Horse and Jockey in Wadsley, as well as at selected pubs throughout Sheffield. CAMRA members can benefit from a 20% discount on Stancill ales in both pubs, which makes a pint just £2.

STANCILL



EMMANUALES

Did you know that there are 57 breweries in Sheffield and the surrounding area alone? According to recent statistics, the United Kingdom has in excess of 1700 breweries, producing anything from traditional bitters to white wine oak barrel aged cucumber saisons.

When I started Emmanuales, I used to sit on my back doorstep brewing my 25L length batches, dreaming of the dizzy heights of what it must be like to be one of those commercial brewers. You can probably imagine what a nightmare it must have been, then, to be dumping my first industrial sized, 981L batch of *Jonah and the Pale* due to a technical issue: heart wrenching! This came the day after discovering our *The Gospel According To...* series failed to carbonate in bottles for reasons that still remain a mystery, and won't be seeing the light of day any time soon.

Hardly the stuff dreams are made of for an aspiring craft brewer.

However, true to style, the story ends with resurrection and life. Having

brewed it all over again, we have just launched our first round of cask and keg beer, with bottles to follow imminently. Two of our flagship beers, *Jonah and the Pale* (5.0% Transatlantic Pale Ale) and *Ryejoice* (5.4% Red Rye) are now available on tap for the first time. This has been a huge achievement two years on from launching Emmanuales.

In addition, along with a revised version of *Gloria, Gloria Aleluia* (5.1% American Amber Ale) with a new hop schedule including Ekuanol, Citra, Mosaic, Columbus and Azacca, we will also be releasing *Beer Thou My Vision*, a session Pale Ale, just in time for running the bar at The Big Church Day Out music festivals in Stafford and Bath.

It's been a long, hard road. It's involved sacrifice, being covered in yeast, moving two tonnes of malt in one day by hand, doing endless research and reading on microbiology, a lot of cleaning, late night design work, and drinking plenty of beer. But it has been worth every moment.



HOPJACKER

The latest special in the 'Hopjacked' series of single hopped pale ales features Columbus hops, which should give it something of a sherbert nose and peppery finish. It weighs in at a reasonable sensible strength of 4.8% ABV and as with all Hopjacker beers is unfiltered and therefore suitable for Vegans.

Another new beer

brewed recently, unnamed at time of writing, a 4% session pale, lightly bittered but heavily hopped at flameout with Dr Rudi, Cascade & Ahtanum.

Meanwhile Edd the brewer has been involved in a collaboration brew with RAW brewery of Chesterfield called *MaiPA* - a 6% Maibock inspired IPA brewed with German malts.

ON THE EDGE

On the Edge Nano Brewery hold their semi-regular 9-pin event this month on Friday the 5th May which sees the last 9 different beers they have brewed showcased with a pin of each on sale. A pin is a small cask that holds 35 pints.

As well as beer there is pie & peas, music, board games and competitions and this event celebrates the brewery's 5th birthday.

Beers this time include *Nimbus Wheat*, a 5.2%

cloudy wheat beer with oats and barley and lots of czech hops; *Wieman*, single hopped with Wieman hops and brewed with British ale yeast; *Wheat Fusion* brewed with nugget hops, cascade, oat, wheat and biscuit malt plus another six not yet announced at the time of writing!

The venue is the Old Junior School on South View Road, Sharrow (5 minutes walk from the Cre-morne on London Road up Sharrow Lane).



SHEFFIELD BREWERY COMPANY

Here's a little story for you: last November, we had a mobile bottling company travel from the highland reaches of Scotland, fully loaded with a bottling rig on the back of an articulated lorry, to package three of our beers, one of which should have been our award winning **Sheffield Porter**.

The only problem was the combination of our relatively new brewer's obsession with a London ESB yeast strain and lack of technical data on said yeast meant our award winning *Sheffield Porter* came in at a sessionable 3.5% ABV, instead of the 4.4% Porter everyone has come to know and love.

The labels were already printed, but the beer - which tasted lovely and true to character - was the wrong finishing gravity. No matter what we did to rouse the yeast (including recirculating it, warming it up, and playing it Arctic Monkeys on repeat for days on end...

okay, I made that last one up!), the gravity would not budge; we were going to have to bottle this beer under a new name. Bigger!

For those unaware, The Sheffield Brewery Company resides in an original Victorian factory, now up-cycled into a brewery, renowned for making polishes. Whilst stood by a table displaying the original tins used during our brewery tours, desperately seeking a name, we randomly noticed two little words that just rolled off the tongue: **Brunswick Black**. Of course! It seemed so obvious; what a great name for a beer. So much so, it inspired Nigel Williams (board member and ex-landlord of the Ranmoor Inn) to sporadically say, 'Finely Polished Beers'.

And so, not only was a new beer born, which is available in bottle shops, restaurants, delis and farm shops in and around Sheffield. A new brand was born.

Why do we tell you all this? Because behind our beers and brewery is a great story; a story worth telling. So we have decided it's time to tell the story - not only ours, but of all Sheffield, past, present and future - by rebranding our core range.

If you've ever visited The Sheffield Brewery Company on a tour, purchasing and collecting beer up from our off-licensed brewery, or when we're open monthly to coincide with Peddler Night Market, you may have noticed some of the classic posters from Sheffield brands, Whitbread and Wards, among others. Along with the polishes and typography of the era, these iconic posters have inspired our new designs.

Not only did we want to capture all things Sheffield and draw upon our building heritage with the polish names, but we wanted to create something that looked both contemporary and clas-

sic at the same time.

Along with all this, we have relaunched our website, www.sheffieldbrewery.com, and released our now seasonal special, the truly hoptastic **Get Thi'Sen Outdoorz**, available throughout the spring and summer months, in both cask and unfiltered, naturally hazy, craft keg.

Exciting times for The Sheffield Brewery Company. When in Sheffield, drink Sheffield beer!



EXIT 33

Exit 33's **Hopkiss** has made a come back. This pale session ale is brewed with a mixture of Perle, Simcoe and Sorachi Ace hops then is dry hopped with Amarillo.



STEEL CITY

Steel City haven't brewed at 'home' since January - being temporarily homeless has that effect!

However, Dave has been busy with collaborations near and far. After the Neepsend passionfruit pale ale **The Passion of St Tibulus**, and the two sours at Lost Industry (**Golden Sour in A Moscow City Hotel Room** and **Peach Melba Sour**), Dave decided he re-

ally should get out more... so 4 collabs ensued in the space of a fortnight.

First, Dave headed to Huddersfield, along with Jimmy and Nate from Lost Industry, for a three-way collab at new brewery Beer Ink. Well, we say new... Dave brewed there 8 years ago when it was still Mallinsons! The brew was **Star Beer**, a Star Bar-inspired imperial stout with peanut flavouring,

caramel and cacao nibs.

A week later was a trip to Edinburgh to visit Jaan & Pan at Black Metal Brewery. **Imperial Black Kvass** was the order of the day, a take on a traditional bread-based ale brewed all over the former Soviet Union, but at 6%+ rather than the traditional 1-2%. 'Kvassphemy' is also more heavily soured, pH3.6 before fermenting.

Next was a midweek trip to Mexborough to brew at Imperial, so as the brew coincided with Theresa Mayhem signing the Article 50 Economic Suicide Note the guys decided to brew a Euro IPA. **Ready... Aim... Fire!** is 6.3%, pale, and features hop varieties Mandarina Bavaria and Huell Melon.

Next weekend it was down to Raw, as Dave and David realised that despite regularly collaborating it had been years since they'd brewed the sort of hoppy pale beers both are known for. **Raw Steel III - Transatlantic** is a 6.2% IPA featuring a British hop so new it has no name yet! Well, it has a name, but not one we can tell you just yet... Also featured are Chinook (UK) and Jester (UK), and mandarins, just because.

Sheffield Beer Week was very productive with no fewer than six venues purveying Steel City beer, as well as Dave blagging future collabs at Yellowbelly in Wexford and Weird Beard in That London.

For folk singers
& enthusiasts
of all ages!

Old Adam Soundpost Singing Weekend June 16 - 18



Spend a weekend singing, discussing & debating
with top UK Folk artists including Karine Polwart, Fay Hield & Nancy Kerr.
All set in the beautiful setting of Dungworth, Sheffield.

Find out more & book at www.soundpost.org.uk

£100/£80





Abbeydale
BREWERY
— est.1996, Sheffield —

**SAME GREAT BEER -
BRAND NEW BADGES!
INTRODUCING THE NEW
LOOK CORE RANGE**



**VOTED 'BEST BREWERY IN
S. YORKS 2016' ON RATEBEER**

0114 281 2712



[INFO@ABBEYDALEBREWERY.CO.UK](mailto:info@abbeydalebrewery.co.uk)





MICROPUB REVOLUTION

Back in 2005 Martyn Hillier opened the Butchers Arms in a former butchers shop in Herne, Kent and came along to the CAMRA AGM the following year as a guest speaker to talk about the concept.

Now 12 years later there are about 300 micropubs across the UK that are members of the Micropub Association and many more that have developed beyond the original template set by the Butchers Arms. Some are in the style of traditional pubs and some are more modern bars, however what they all have in common is they are small, friendly shop size venues with a focus on offering a small but high quality range of drinks and snacks.

In Sheffield we have a number now and can fall into one of three categories - traditional micropub, small modern bar and beer shop with tasting counter.

The original one in the

traditional category is the **Beer House** at Hunters Bar, located in a shop unit that was previously an e-cigarette retailer! It feels like a proper real ale pub but smaller. There is a good range of real ales here including a house beer *Beer House Pale* brewed by Hopjacker brewery complemented by quality spirits sourced by the local specialist off licence, Starmoreboss. Snacks are available including cheese and meat platters, pork pies and crisps.

Just down the road is the **Portland House**, opened by Welbeck Abbey Brewery in a shop unit that was previously a Cooplands Bakery sandwich shop! It operates on a similar basis to the Beer House but has a much more modern look and feel to the place.

The **Itchy Pig Alehouse** in Broomhill in terms of style sits somewhere between the two, has a range of real ales and craft

kegs, snacks are very pig themed with pork pies and scratchings!

In the City Centre we have the **Drink Inn** on Commercial Street in premises that were once a fish & chip shop, this is really a modern bar on a small scale. It is friendly and has a choice of three regularly changing real ales plus a keg selection taking in both craft and the mainstream.

The beer shop category includes **Hop Hideout** on Abbeydale Road and Walkley Beer Company at Walkley, these are basically small bottle shops with the addition of a big communal table and some draught beer taps behind the shop counter.

Finally we have the 'pop up pub' that is slowly developing into a proper micropub - the **Bar Stewards** on Gibraltar Street, opposite Shakespeares pub. At the moment it opens selected weekends with a different range of real ales on handpump each time along with a bottled craft beer selection and makeshift furniture, however there are grander plans afoot once it is permanently licenced rather than just on temporary event notices.

Other micropubs to try nearby include: **Chesterfield Alehouse**, West Bars, Chesterfield; **Beer Parlour**, Whittington Moor, Chesterfield; **Wath Tap**, Wath upon Dearne, near Rotherham; **Arcade Alehouse**, Barnsley.

INN BRIEF

The **Old Queens Head** on Pond Hill (which won our April Pub of the Month) now has a guest ale pump, enabling them to alternate the Thwaites seasons with interesting local beers.

Brew Foundation is looking at converting the unit on Ecclesall Road that was previously Eccy Booze off licence into a micropub and craft beer bottle shop.

Reet Ale Pubs has ceased trading, leading to the closure of the **Three Tuns** (Sheffield City Centre), **Closed Shop** (Commonside) and **Punchbowl** (Crookes). All three were pub company leases and are expected to reopen under new management as soon as possible. We understand the Tuns' Wednesday quiz has temporarily relocated to the Dog & Partridge. The end of Reet Ale Pubs does not effect the Rutland Arms or Blue Bee Brewery, both had previously changed hands.

CLOSED/DERELICT PUBS

Across Sheffield there are dozens, probably hundreds, of locations which at one stage in their lives were pubs. Many of these relics play a part in the fabric of what has evolved from their change of use. However, there remain many examples of dead pubs which are closed: boarded-up or, possibly, derelict.

We asked in March BM for examples of such pubs – our list has grown. Thanks to all who supplied names, especially Pitsmoor Pete for his extensive listing.

Some have will have closed through lack of custom while others are mere pawns in the development of a property empire. Some are eye-sores: ideally they should be demolished and replaced by low-cost housing. However, many offer the possibility of regeneration.

For example, The Boardwalk, the venue where the Clash played their first gig, was in the press recently. An enterprising partnership wanted to take it on, but, we believe, were thawed by a combination of legalise and no sense of urgency from the owners. This is a perfect example of a pub that has fallen out of favour, but has a wealth of goodwill among Sheffield pub goers that could see it return to the thriving venue it once.

There are many similar examples: the Matilda has slowly decayed since closure over ten years ago: the building is in a regenerat-

ing area of Sheffield. Why is it not open and thriving? Outside the city centre, there are many examples: the Fairfield has slowly decayed since closure, the Plough at Sandygate has been allowed to slowly rot and the Durham Ox and Ye Olde Harrow by Park Hill are both in total disrepair, yet now within a growing area of student accommodation. As circumstances change, what was an unviable pub in an unpopular area, can become a much different business proposition than when it last traded.

Some derelict sites offer the potential to become 'Phoenix pubs:' pubs which like the Kelham Island Tavern and the Rutland have, under new management, revitalised themselves. We believe that sufficient energy exists in the 'City of Makers' to ensure that some derelict pubs can rise from the ashes. However, this requires a willingness on the part of their owners. Sadly, many pub companies seem more concerned with generating as much as possible from a change of use instead of allowing their pubs to evolve into the 21st Century. It also seems reasonable to expect Sheffield City Council to offer some support to local businesses wishing to take on such ventures.

The pubs quoted above are but a small selection of the possibilities available. Hopefully, these, and other pubs, have not yet seen their

last pint. The phrase "Use Them Or Lose Them" may seem a cliché but it really is true, and we're sure that CAMRA members across the city would be only too

ready to help any reopening pub by making regular visits.

**Paul Crofts and
Dave Pickersgill**

The following Sheffield pubs are currently closed, but offer the possibility of re-opening:

1. Arbourthorne Hotel, Arbourthorne
2. Ball Inn, Darnall
3. Ball, Myrtle Road
4. Barrow Boys, Shude Hill
5. The Boardwalk (Black Swan), Snig Hill
6. The Botanical, Ecclesall Road
7. Briannia, Worksop Road
8. Burgoyne Arms, Langsett Road
9. Cannon Hotel, 30 Castle Street
10. Carbrook Hall
11. Carlisle, Carlisle Street
12. Cherry Tree, Carterknowle Road
13. Closed Shop, Commonsides
14. Cocked Hat, Worksop Road
15. Crown, Neepsend Lane
16. Cuthbert Bank, 164 Langsett Road
17. Dog and Partridge, Attercliffe Road
18. Durham Ox
19. Fairfield, Neepsend Lane
20. George and Dragon, Beighton
21. Hop, West One
22. Market Tavern, Exchange Street
23. Matilda, City Centre
24. Middlewood Tavern
25. New Inn, Duke Street
26. Olde Harrow, 80 Broad Street
27. Parson Cross Hotel
28. Pheasant, Barnsley Road
29. Plough, Crospool
30. Punchbowl, Crookes
31. Queens Hotel, Scotland Street
32. Red House, Solly Street
33. Red Lion, Holly Street
34. Rock House, Rock Street
35. Royal Oak, Chapletown
36. Sportsman, Attercliffe Road
37. Star & Garter, Winter Street
38. Stockroom, Leadmill Road
39. Three Tuns, Silver Street Head
40. Turf Tavern, Handsworth Road
41. Under the Boardwalk, City Centre



PUBS OF MILLHOUSES

Millhouses is an area of Sheffield off the radar to many real ale drinkers, yet there are a number of pubs serving good beer all within an easy wander of one another and there are plenty of buses running out there!

The Millhouses

951 Abbeydale Road, S7 2QD

Buses 97, 98, 218

Located on the main Abbeydale Road, this is a traditional looking pub on outside but has taken on a new lease of life as a gastropub inside with a separate dining room area - there is still a bar with drinkers seating however and a small selection of real ales is available.

Robin Hood

Millhouses Lane, S7 2HB

Buses 97, 98, 218

Part of the Ember Inns chain, this is a large pub with many handpumps on the bar, a CAMRA members discount at certain times and a value food menu. Despite being big and part of a national chain, it is comfortable and has friendly staff.

Wagon & Horses

57 Abbeydale Road South, S7 2QQ

Buses 82, 97, 98, 218

Situated alongside Millhouses Park, this is a long, thin, stone built pub fronting onto the main road. Part of the pub was converted from an 18th century farmhouse! Given its location next to the park it can be busy when the weather is nice! The pub is now owned by True North Brewery and is split into two parts - the pub side where you can enjoy beers from True North as well as a selection of artisan gins and other nice drinks; and the

restaurant side where the food offering varies by time of day - breakfasts and brunches, lunches & snacks and dinners - all freshly cooked.

The Ale House

187 Fraser Road, S8 0JP

Buses 86, 96

A community pub located on the housing estate off Archer Road, near Sainsburys. A more down to earth and friendly venue than some of the others but with impeccable standards. A changing range of six real ales are available, a mixture of local favourites and interesting guests, all at very reasonable prices. A simple menu of home cooked food is served on Friday evenings, it is advisable to phone ahead and book if you wish to eat. There are also regular events including live music, quiz nights and more.

And not a pub but...

Archer Road Beer Stop

Archer Road, S8 0JT

Buses 86, 96

A small corner shop off licence established for many years specialising in real ales and craft beers, featuring handpumps on the counter to pour cask ale to take away in plastic carry out containers. If you enjoy what the likes of Hop Hideout and Turners do with American style Growler fills of craft keg beers then you'll probably also enjoy the longer established 'old skool' at Archer Road!

More information on pubs can be found on CAMRA's pub database website whatpub.com. Members can also use the site to submit updates and rate their beer.

INN BRIEF

By the time this appears in print, the **Gardeners Rest** at Neepsend will open under the new ownership of the Community Society that crowdfunded to buy it. See elsewhere in this issue for their advert!

Not in our patch but may be of interest - you can get there on the 53/53a bus from Sheffield - is a new craft beer bar & shop on Mill Street in Clowne called **Heist**. You can find out more about them by visiting their website: heistcraft.com.

The former South-sea pub in Broomhill has reopened as **The Blues Bar**, a Jamaican bar, grill and music venue. It isn't really a beer venue - the rum punch appears to be the way to go here - but good to see the venue trading and doing something a little different. You can find out more via their Facebook page.

the following
change of use of drinking establishment
(1) In regulation 3 of the Town and Country Planning
1987, after paragraph (6)(o) insert—
“(p) as a drinking establishment”.
... exercising his or her powers under section
... State must exercise the powers conferred
Town and Country Planning

ACV AND PLANNING PERMISSION UPDATE

In late March, following the passing of an amendment in the House of Lords, Parliament agreed an amendment to the Neighbourhood Planning Bill which removes permitted development (PD) rights for the change of use or demolition of pubs. The Government is supporting a measure to close a planning loophole in England which has allowed pubs to be demolished or converted without a planning application. Previously, communities had to go through the bureaucratic and flawed process of obtaining an ACV listing. The likely implementation date is July.

The Government's decision will bring a halt to developers exploiting loopholes and will give communities the right to have a say in the future of their pubs. The decision will not prevent the development of pubs, but will require developers to apply for planning permission, allowing for members of the local community to express their opinions as part of that process.

The changes remove the PD rights to change the use of premises from

A4 (drinking establishments) to A3 (restaurants/cafes), A2 (financial and professional services offices) or A1 (shops). The right to demolish drinking establishments is also removed. The changes also introduce a new mixed A4/A3 use class, to cover premises used both as pubs and restaurants. CAMRA planning experts have examined this closely and find nothing to fear; planning permission will still be needed to move from this new mixed-use class to any other class.

CAMRA Chief Executive Tim Page said: “This is a fantastic victory, the result of the work of thousands of local campaigners and CAMRA members who have been calling for an end to the loopholes in existing legislation. This change delivers real and robust protection to valued community pubs.”

In addition, our repeated comments that Sheffield City Council (SCC) are gold-plating the ACV process have also been admitted by SCC. As part of their documentation which announced the news that the University Arms had achieved ACV status, SCC

warned against approving applications for “any venue where food and drink was consumed by customers in a welcoming environment.” They went on to state: “Such a low bar would make it difficult to decide what should not be an ACV.”

By way of comparison, Leeds have accepted 97% of ACV applications for pubs (33/34), Baintree 83% (10/12), North Hertfordshire 94% (17/18); Sheffield have accepted 41% (9/22).

Pending SCC ACV decisions are the Cherry Tree (Carterknowle Road) (decision, due 14/04/17) and Carbrook Hall (17/04/17). Hopefully, these will be the last ACV applications that will need to be made for Sheffield pubs.

The next step is to campaign to change the SCC Local Plan. We can resist unwanted planning applications much more effectively if Local Planning Authorities have strong policies protective of community pubs in their Plans.

Dave Pickersgill
Pub Heritage Officer



GRAND DAYS OUT: THE ROAD TO WIGAN BEER FESTIVAL

A trip into Greater Manchester this month to sample the delights of a multiple pub beer festival organised by Allgates Brewery and based around seven of their pubs in the Wigan and Leigh area.

The unavailability of cheaper advanced tickets meant a slightly later start to the journey. The 10.11am departure to Manchester was on time, but our fragmented rail system did not allow me to buy a Greater Manchester train/bus/tram Day Rover in either Sheffield or on board my train to Manchester, so a quick dash to the station ticket machines in Manchester was required, before the 11.15 Glasgow bound train via Wigan North Western station. Alighting at Wigan in overcast, cool and breezy conditions which lasted all day there was a short walk to the bus station for a regular Diamond Bus service to Crooke Village and the **Crooke Hall Inn** (CAMRA *Good Beer Guide 2017* listed). Had it been nicer weather a pleasant time could have been had

sat in their garden next to the Leeds-Liverpool Canal, but not today. Half of *Swanney Running Beer* was sampled which was a good none too hoppy start to the day. Back on another Diamond Bus to Wigan bus station and the adjacent **Anvil** (GBG 2017), a bustling city centre boozier. Only one festival beer on, *North Riding Equanot*, but pleasant and refreshing. Heading back to Wigan Wallgate station this time, a quick half of *Butcombe Union* (4.8%) was had in the **Moon Under Water**, a town centre Wetherspoons pub.

Having first walked straight passed Wallgate station as it was shrouded in plastic sheeting and scaffolding, a swift U-turn took me back to the station for the short ride to Hindley and the **Hare & Hounds** (GBG 2017). A small welcoming pub on the short walk into town, with a new landlord just getting himself organised. *Allgates Pepper Lane Pale Ale* (4.1% and £1.10 a half) was sampled here. Back on the train for another ride

to Atherton. The station here is slightly out of the town centre but it didn't take very long to reach the **Jolly Nailor** (GBG 2017) and a half of *Serious Brewery Evergreen*, a maltier 4.5% bitter. A bus ride then to Leigh town centre not far away and the **White Lion** (GBG 2017). The bus passes this pub on the left on the way in to town so it is easy to find. Another friendly boozier. Three halves were sampled here – *Errant Comanche Porter*, *Doghhouse* (from Darwen) *Ultra Pale Ale Cascade* and *Five Towns Day at the Races*, which was appropriate as racing from Aintree was on the telly. Another Diamond Bus journey to Tyldesley and the **Union Arms** (GBG 2017). *Allgates Dry Bones* was sampled here, also £1.10 a half.

I had visited 6 of the 7 pubs on the festival list. Beer quality was very good throughout, all the pubs were comfortable and welcoming with prices ranging from £1.10 to £1.35 a half. From there it was time for a ride on the First Vantage

service along the Guided Busway back in to Manchester. I alighted near to Manchester Town Hall and visited the **Sawyers Arms** (a Nicholson's pub) for a very pleasant *Black Wolf Florida Stout* at £2.05 a half. Next up was the **Gas Lamp** which offered *Drygate Seven Peaks*, followed by the Waterhouse (a GBG 2017 listed Wetherspoons pub) for a fruity full bodied *Bridgehouse Rum Porter* at 6%.

Walking back towards Piccadilly I was tempted by the **Grey Horse Inn**, a very small bustling Hydes pub offering their *Warrior Venture Ruby Red Ale* (5%) and *Yeaster Red* (3.8%). A very pleasant end to the day. The Allgates pub festival runs for twelve days. None of the pubs had a separate stillage and the beers come on in rotation through their existing hand pumps, but I would revisit this festival again, but maybe not on its first advertised day of opening.

Andrew Morton

Food Served
Monday - Saturday
12-10pm
12-8pm Sunday



Bar Open
Monday - Friday
12-11pm
Friday & Saturday
12-11.30pm

Traditional Pub & Dining Room

Showcasing 13 cask ales, Craft Kegs, a new improved Spirit selection and a wine list curated by Starmore Boss

Children welcome until 7pm • Dogs welcome in the bar area

"Expect Elevated traditional British food with a twist, locally sourced products throughout. A brand new wine menu curated by Starmore Boss, and a wide variety of both cask and craft beers."

The Rising Sun

471 Fulwood road | S10 3QA | 0114 230 3855



www.risingsunsheffield.co.uk

📍 The Rising Sun 📷 @risingsunshef



DEVONSHIRE CAT

**NOW OPEN UNTIL
2AM EVERY NIGHT**

28 lines, 12 hand pulls, and a new cocktail menu

Fresh locally sourced British menu

Newly refurbished bar with free hire space

Over 200 bottled beers and a dedicated GLUTEN FREE cask line



Food served daily
Monday - Saturday 12-9pm
Sunday 12-8pm

JOIN US BETWEEN
4-7PM EVERY DAY
£2.90 PINTS OF HEATHEN
AMERICAN PALE ALE
£2 OFF ALL COCKTAILS
LARGE GLASS OF WINE FOR
THE PRICE OF A SMALL

🐾 devonshirecat 📺 facebook.com/devcat 📷 thedevonshirecat

Find us a whisker away from Division Street at 49 Wellington Street. S1 4HG (0114) 2796700



PUB OF THE MONTH MAY 2017 UNIVERSITY ARMS

Our Pub of the Month awards are voted for by our members and are designed not as a competition between pubs as such, more to celebrate those pubs and bars around our area that serve great real ale in a friendly and comfortable atmosphere, day in, day out.

The University Arms became a pub in January 2007, having previously operated as Club 197, the staff club for the University of Sheffield. It was originally built as the vicarage for the nearby St. George's Church. The University Arms gained the status of Asset of Community Value in March 2017.

The bar offers a fairly extensive range of real ales - usually there are

beers from Acorn, Welbeck Abbey and Kelham Island plus an ever changing selection of guest ales. Other craft beers plus real cider is available too.

Food is served from midday until 8pm with classic pub meals done well, additionally a lunch-time menu of hot and cold sandwiches and snacks is available until 3pm. Prices are kept quite reasonable, with most main courses around the £7 mark.

At the rear of the pub is an excellent lawned beer garden, one of the only 'proper' beer gardens in the City Centre. During the summer BBQ events take place in the garden and at Tramlines festival weekend is converted into a live music venue which really draws the crowds.

Upstairs there are a number of meeting and function rooms. As well as being used by various student societies they are used by groups such as Sheffield Board Games Club and Rutland Cycling Club, there is also a monthly live blues 'loft club' held there, organised by local promoter Saxbob.

We'll be heading to the University Arms to present the certificate on Tuesday 9th May from 8pm, all are welcome to join us for a pint or two.

The pub can be found at 197 Brook Hill, Sheffield S3 7HG. It is a short walk around the corner from the University of Sheffield tram stop or buses 51, 52 and 52a stop nearby outside the Student Union.



POTM APRIL 2017 OLD QUEENS

The 11th April saw a number of CAMRA members head to the Old Queens Head in Sheffield City Centre to celebrate the Pub of the Month award and see Sheffield CAMRA Social Secretary Patrick Johnson present the certificate to licensees Michael Latal and



CIDER PUB OF THE MONTH HARLEQUIN

CAMRA has two months a year its cider & perry group "Apple" designate for promoting the proper stuff - October and May. October is when the apples are ripe and are pressed to harvest the fresh juice for fermenting into real cider; May is generally when the fresh batches of cider are



7 PRESENTATION ENS HEAD

Zuzana Barincova. Real Ales were reduced to the bargain price of £2.50 a pint for the evening with a range on the bar including Thwaites regulars and seasonals along with the special local guest ale - *Abbeydale Reaper Hopfenweisse* (which sold out quite quickly!).



THE YEAR 2017 EQUIN

released to drink and the weather is just warming up as we head into summer!

Real Cider and Perry is made from little more than fermented fresh apple or pear juice - it isn't made from concentrate or served artificially fizzy and has no additional ingredients other than perhaps



CAMRA BRANCH WEBSITE 2017

Andy Cullen, our *Beer Matters* and website editor, collected an award for CAMRA branch website of the year whilst at the national AGM & Members Weekend in Bourne-mouth.

Special thanks go to Robin who built and maintains our website (as well as doing all the design for *Beer Matters* and our festival publicity) along with everyone who has contributed news and articles.

natural flavourings, sugar or yeast.

There are few big producers of real cider in the UK, just the likes of Westons that make it onto national pub company distribution lists, so unlike real ale it is difficult still to find a good variety of ciders from small artisan producers in pubs outside the traditional cider making areas.

Sheffield & District CAMRA participates in the Cider Pub of the Year competition by selecting a pub in Sheffield that offers a good range of quality cider and promotes the fact which we put forward into the Yorkshire competition - which feeds into the national one.

Our winner again this year is the Harlequin on Nursery Street.

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)

Stags Head

Sharrow (bus 4, 4a)

Wisewood Inn

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

at sheffieldcamra.org.uk/potm



STANCILL

BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection. We believe our new look and range of pump clips amplify these core qualities, so look out for these wherever good beers are sold.



☎ Beer Line 0114 275 2788 / 07809 427716 🌐 www.stancillbrewery.co.uk

📘 facebook.com/stancillbrewery 🐦 twitter.com/stancillbrewery



**TEN HAND PUMPS • CRAFT BEER • GINS/ WINE
LIVE ENTERTAINMENT • AND MUCH MORE!**

20% CAMRA DISCOUNT ON ALL STANCILL BEERS AVAILABLE AT OUR BREWERY TAPS

NORFOLK ARMS

**8 Penistone Road • Grenoside
Sheffield • S35 8QG**

Tues: Quiz - 9pm

Weds: Pizza, Pints & Prosecco 4-9pm

Fri: After work club 4-7pm

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

f facebook.com/norfolkarmsS35

📷 @norfolkarmsS35



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

📷 @horsejockeyS6



SHEFFIELD & DISTRICT PUB OF THE YEAR AWARDS 2017

Our Pub of the Year competition each year celebrates our area's best pubs for drinking real ale that embraces CAMRA's consumer values.

The winning pubs are selected in a two stage process. We start with all the pubs that have either won a Pub of the Month award over the last year or are listed in the current Good Beer Guide.

- Membership vote to create a top pubs shortlist
- Judges visit to rank the shortlisted pubs

The judging team is made up of a variety of people, male and female, young and old, each visits every pub individually and scores the pubs against a set criteria

- Quality of real ale, cider and perry
- Style, decor and cleanliness
- Service, welcome and offering
- Community focus and atmosphere
- Alignment with CAMRA principles
- Overall impression

We make two awards, A Sheffield Pub of the Year for the Yorkshire part of our branch area and a District pub of the Year for the Derbyshire part. Each are entered into the respective county round for judging as an entry in the national competition.



SHEFFIELD PUB OF THE YEAR 2017 KELHAM ISLAND TAVERN

The Kelham Island Tavern came into existence in 2002 when Trevor Wraith bought a closed, boarded up pub, previously known as the White Hart, in a district that was still a declining industrial area and the overspill of the red light district. The area was already on the real ale radar however, with the Fat Cat around the corner and the Cask & Cutler a few minutes walk away.

The new Kelham Island Tavern established its lasting venues from the word go - a wide and varied range of real ales (always including a stout or porter, traditional bitter and a mild), real cider, reasonable prices, lined glasses, simple lunchtime food, clean and comfortable surroundings, good staff and a well cared for beer garden.

This cosy little pub soon proved popular and an extension was added to the rear adding much needed extra capacity and a disabled toilet, this also helped with putting on regular events including the Monday quiz night

and folk music nights. They also hold an annual mid summer solstice beer festival in the garden.

A few little touches to maintain standards is a no swearing rule and the exclusion from the bar of big industrial lager brands.

The Kelham won CAMRA's National Pub of the Year award two years in a row - in 2008 and 2009 and has won Sheffield CAMRA's Pub of the Year every single year from 2004 to present, reflecting that not only have their basic values and standards been maintained religiously but they have subtly developed to ensure they continue to tick boxes - for example the introduction of the new wave of craft beer and third pint measures for stronger beers.

The Kelham Island Tavern is at 62 Russel Street, S3 8RW. Nearest bus stop is on the A61 (Allen Street/Ebenezer Street) served by routes 57,61,62,81,82,85,86 or Shalesmoor tram stop is just a few minutes away.



DISTRICT PUB OF THE YEAR 2017 ANGLERS REST (BAMFORD)

The Anglers Rest in Bamford is a special place. In October 2013 after a long, hard fought campaign, it was purchased collectively by over 300 people and became the first community owned pub in the High Peak.

In late 2012, The Bamford Community Society, a community benefit society, was formed in order to purchase the pub, after it was threatened with closure. The community society had an overwhelming response, working together to save the Anglers. Asset of Community Value (ACV) status was obtained with High Peak Borough Council (HPBC) in May 2013. This provided a clear breathing space while business plans were formulated.

Since re-opening, local volunteers have renovated and improve the facilities. The pub has thrived. It is now a viable and sustainable business – the pub, the post office and café are all under the one roof with a large village car park adjacent. Under the management of a professional team, it provides a warm welcome to local

people and visitors alike.

There is a full events programme including a weekly quiz and monthly folk sessions and vinyl club. The Anglers also has an outdoor tool station for emergency repairs and cycle racks.

The pub has a wide selection of real ales from the local area and beyond. Local brewery, Intrepid, regularly feature, as well as Black Sheep and ales from Kelham Island and Abbeydale. It was awarded April 2015 'Pub of the Month' by 'Sheffield and District' CAMRA and is now adding the prestigious 'District Pub of the Year Award.'

The Anglers is a perfect example of the positive effect which Asset of Community value (ACV) status can have. Without the speedy obtaining of the protection this afforded, it is unlikely that the Anglers would have survived, leaving Bamford as yet another village with no pub.

This award will be presented on the afternoon of Saturday 20th.May – all welcome!

Dave Pickersgill

Sheffield runner up: Sheaf View (Heeley)

The Sheaf View was bought, refurbished, extended and reopened as a freehouse by James Birkett back in 2000 after spending a little time closed and boarded up. It has proved a good and popular local pub ever since.

The walls and shelves are adorned with assorted breweriana and provide an ideal background for good drinking and conversation. A wide range of international beers, together with malt whiskies and a real cider complement the eight reasonably priced real ales. Six guest beers (one of which is always from Neepsend Brewery) and an extensive range of bottle Belgium and continental beers. Great value and a warm welcome come as standard.

The Sheaf View is at 25 Gleadless Road, S2 3AA. Buses 10,10a,20,24,25,43,43a,44 and X17 stop on London Road a few minutes walk away (outside Ponsfords/railway bridge).

Rest of the Sheffield top 20

- 3) Gardeners Rest (Neepsend)
- 4) Blake (Walkley)
- 5) Shakespeares (Kelham Island)
- 6) Fat Cat (Kelham Island)
- 7) Beer Engine (Cemetery Road)
- 8) Rising Sun (Nether Green)
- 9) Red Deer (City Centre)
- 10) Sheffield Tap (City Centre)
- 11) Bath Hotel (City Centre)
- 12) Harlequin (Nursery Street)
- 13) Brothers Arms (Heeley)
- 14) Nags Head (Loxley)
- 15) Three Tuns (City Centre)
- 16) Beer House (Hunters Bar)
- 17) White Lion (Heeley)
- 18) New Barrack Tavern (Hillsborough)
- 19) Hillsborough Hotel (Langsett Road)
- 20) University Arms (City Centre)

Rest of the District top 5

- 2) Red Lion (Litton)
- 3) Three Stags Head (Wardlow Mires)
- 4) Cheshire Cheese (Hope)
- 5) Grouse (Longshaw)



NATIONAL PUB DESIGN AWARDS

Scottish Stores, London

Conservation Winner

The Scottish Stores, a Grade II listed building, was designed by architects Wylson and Long in 1900-1. This much-loved urban landmark was brought back to life in 2015 when its three distinct bars were impressively conserved. The Jacobethan-styled woodwork in the server has been sympathetically restored, as have the coloured lithographs of hunting scenes by Cecil Aldin (1900), set into frames in the panelling.

Tim Bobbin, Burnley

Refurbishment & Joe Goodwin Award Winner

A handsome stone building, Tim Bobbin, dates to 1701, but in the 1960s it was insensitively 'restored' and by the 1990s looked very tired and sad. Samuel Smiths' in-house architects have rescued this prominent pub through an excellent refurbishment. The pub's multi-room plan has been restored.

The Ship, Sheffield

Refurbishment (Commended)

This stunning Edwardian street-corner pub was originally built, as the superb tiled frieze boasts, for Tomlinson's Anchor Brewery. A 1978 Bass Charrington plan indicates how the building was opened out. Originally four separate entrances led to (1) a lobby (with off-sales) and lounge, (2) the public bar, (3) the sung and (4) a lobby and billiards room. Changes saw the kitchen become the ladies, movement of the central bar to the current position and replacement of the corner door by a window. Previous plans indicate that the room on the left of the entrance was originally two shops.

The wording 'Dram Shop' on the corner of the ceramic frontage (above the sealed up corner door) is also worth noting. 'Dram Shop' is a local phrase for 'Off Sales' and can be seen at a number of other Sheffield locations.

In the 1990's Bass sold the Ship to Hardy and Han-



sons' Kimberley Brewery of Nottingham. It passed on to Greene King in 2006 when they took over, and closed, the Kimberley brewery. Subsequently, the building did not fare well as its interior was allowed to slowly deteriorate. The Ship closed in February 2015 and was subsequently reopened by Hawthorn Leisure the following September after a six figure cash injection. Hawthorn Leisure worked to retain as many original features as possible. This included restoring the original inside tiling, which builders found hidden beneath years of decoration. The pub has now been restored to its Edwardian glitz and glitter.

Since the inception of these awards in 1983, The Ship is only the second Sheffield Pub to receive an award: In 2010, the Sheffield Tap was awarded Best Conversion to Pub Use.

Following the national presentation at the Scottish Stores, there will be a presentation event at the Ship on Wednesday 31st May at 16:00 - all welcome! - our Pub Heritage officer will forward the certificate he collected, in London, on behalf of Sheffield, to its rightful owners, the Ship.



Dave Pickersgill

THE BEER ENGINE

**CRAFT BEERS
SPIRITS
FOOD**

17 CEMETERY RD

www.beerenginesheffield.com

  BeerEngineSheff

FESTIVAL GUIDE

APRIL

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

CADS

@ Abbeydale Picture House

Thu 27 – Sun 30 Apr

More than just a beer festival and in an iconic old building with free admission! Things kick off Thursday with 'Think as you Drink' – films and talks brought to you buy the festival of debate, Friday there is live music With Do\$ch, Saturday more live music plus food, board games, art sale and a bottled beer tasting then finally Sunday afternoon there is a Vintage Market brought to you by the Antiques Quarter traders.

Mallard,Workshop

Thu 27 – Sun 30 Apr

The regular St George's beer festival at the Mallard, the Workshop station pub, which sees a load of extra guest beers in the cellar bar plus ciders, fruit wines and snacks.

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

University of Sheffield Student Union

Fri 28 – Sun 30 Apr

Over 100 real ales on the festival stillage in the Raynor Lounge plus beers in the Interval Cafe Bar and Bar One as normal along with a cider tent and music tent in the Union Gardens – plus craft keg beers, pop up artisan gin bar and food. Friday is open 2pm to midnight and is pie day, Saturday is open from 2pm and is BBQ day, Sunday is Cider & Pig day from midday with a replenished cider tent remaining open to wash down that hog roast! Entry is free, you need to buy beer/cider tokens on arrival. Access via Bar One on Glossop Road or via Interval on Western Bank, both near University tram stop.

Hill Top Sports & Social Club (Dronfield)

Fri 28 – Sun 30 Apr

The club's annual bank holiday beer festival where non-members are welcomed in to try an extended range of beer and cider and enjoy the club's entertainment. Details TBC.

on South View Road, Sharrow (a few minutes walk from London Road). There is also a cafe serving pie & peas, music and games. Free entry. Open from 6pm.

Doncaster CAMRA

Thu 11 – Sat 13 May

A new venue this year with the 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.

Yorkshire Bridge Inn

Fri 12 – Sun 14 May

The Yorkshire Bridge Inn is located on the road from Bamford up to Derwent and Ladybower reservoirs offering a scenic Peak District location, the beer festival sees a tent appear in the beer garden housing an outside bar featuring a number of additional guest ales. Buses 273/274/275 go there from Sheffield.

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). Alternatively there is a special charter train running to the festival on Friday and Saturday offering a travel and entry package – the train will run into Barrow Hill platform! railalefestival.com

MAY

9 Pin

Fri 5 May

On the Edge Nano Brewery's regular showcase night featuring 9 different beers – a pin of each (hence 9 Pin) on the bar in the Old Junior School

THE
SHEFFIELD
BREWERY CO.
LTD

ANNOUNCING OUR RANGE OF MOST EXCELLENT

FINELY POLISHED BEERS

AWARD WINNING CORE RANGE * MONTHLY SPECIALS
BOTTLED BEER * BREWERY TAP ROOM * BREWERY TOURS
PURCHASE BEER DIRECT FROM THE BREWERY * BEER CLUB



FINELY POLISHED BEERS SINCE 2006



FIND US AT:
THE SHEFFIELD BREWERY CO.
UNIT 11, JO ALBYN COMPLEX
BURTON ROAD, SHEFFIELD
S3 8BT



THE HALLMARK OF A PERFECT PINT

TEL: 0114 272 7256
SHEFFIELDBREWERY.COM

FOLLOW US ONLINE
@SHEFFIELDBREWERY

FESTIVAL GUIDE

Ridgeway

Sat 20 May

Three pubs in Ridgeway and Ford – the Queens, Swan and Bridge Inn – team up to put on beers, music and more and invite you to come along and enjoy supporting these community pubs as well as raising some money for charity.

Bus 252 (Sheffield-Crystal Peaks via Gleadless and Eckington) passes all three pubs.

Anglers Rest (Bamford)

Fri 19 – Sun 21 May

The Anglers Rest is a community owned pub in the centre of Bamford village, they are putting on a mini beer festival showcasing locally brewed ales. 8 beers will be on the pumps at a time working through a list of around 20. A couple of ciders will also be available. Buses 273/274/275 serve the Anglers, or alternatively Bamford rail station and buses 271/272 are about a 10 minute walk from the pub.

Lincoln CAMRA

Thu 25 – Sat 27 May

100+ real ales plus cider, perry, bottled beers, food and music in Lincoln Drill Hall.

lincolncamra.org.uk

Lees Hall Golf Club

Fri 26 – Sun 28 May

Their annual beer festival

Sheffield Food & Drink Festival

Sat 27 – Mon 29 May

Pop up kitchens, street food traders, food market and a beer tent in Sheffield City Centre plus events in venues around the City.

JUNE

Stockport CAMRA

Thu 1 – Sat 3 Jun

150+ real ales plus cider, world beers, food, entertainment and more at Edgeley Park football ground.

stockportfestival.org.uk

Castle Rock Yard Party

Wed 31 May – Sat 3 Jun

Castle Rock Brewery in Nottingham celebrate their 40th birthday this year and are putting on a beer festival and yard party showcasing their own and guest beers including some new beers brewed for the occasion along with food and music. The event also incorporates their annual beer of the year awards which are voted for by the customers in the pubs owned by Castle Rock. Tickets and information from www.castlerockbrewery.co.uk. The brewery is a short walk from Nottingham rail station, regular direct trains from Sheffield operated by Northern and East Midlands Trains.

Belper Goes Green

Fri 2 – Sun 4 Jun

Amber Valley CAMRA provide a real ale and cider festival at the Rugby Club as part of a wider green festival featuring food, entertainment, stalls and activities. See www.transition-belper.org for details.

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.

Venues this year are Barrack, Apperknowle; Blue Stoops, Dronfield High Street; Coach & Horses, Dronfield; Dronfield Arms, Dronfield; Green Dragon, Dronfield; Hill Top Sports & Social Club, Hill Top; Hyde Park Inn, Hill Top; Manor House Hotel, Dronfield High Street; Miners Arms, Dronfield Woodhouse; Miners Arms, Hundall; Jolly Farmer, Dronfield Woodhouse; Pioneer Club, Dronfield and Three Tuns, Dronfield Hallows

3valleys.org.uk

Wortley Mens Club

Fri 30 Jun – Sun 2 Jul

Despite the name all are welcome! The beer festival is their 5th annual event and runs from 5pm Friday and from midday Saturday and Sunday with a range of 60 cask ales, 30 ciders, craft keg beers, food stalls, live music and kids zone. Bus 29 (Chapelton-Holmfirth) goes to Wortley.

JULY

Sunfest

Thu 6 – Sun 9 Jul (TBC)

This annual beer festival at the Rising Sun pub at Nether Green in Sheffield sees the car park closed to make way for a tent filled with around 100 guest beers on cask plus a selection of craft beers on keg along with cider and food. There is also music and stalls. Meanwhile inside the pub all the handpumps on the bar are given over to Abbeydale Brewery, who own the pub, showcasing their range including a charity beer brewed for the festival. Buses 86a and 120 stop right outside the pub.

risingsunsheffield.co.uk

THE ANGLERS REST BEER FESTIVAL

MAY 19, 20, 21

A LARGE SELECTION OF
LOCALLY BREWED ALES



BAMFORD . THE HOPE VALLEY . DERBYSHIRE

FESTIVAL GUIDE

1st National Woodfest

Thu 6 – Sat 8 Jul

This is being held at the Horse and Jockey, Castle Street, Castleford (between Wakefield and Leeds if you catch the Sheffield to Leeds via Barnsley stopping train) and organised by members of the Society for the Preservation of Beers from the Wood showcasing a selection of beers served from wooden casks. Capacity is limited so it is advisable to book tickets in advance online at woodfest2017.com.

Bassetlaw Beer Festival @ The Grafton Hotel, Worksop

Fri 7 – Sun 9 Jul

The 3rd annual summer beer festival at the Grafton Hotel, 5 minutes walk from Worksop station, featuring 24 real ales, 10 ciders and live music. Free entry.

Tramlines Festival

Fri 21 – Sun 23 Jul

This music festival sees a massive party take over central Sheffield. The main official stages that a paid for wristband get you into are Ponderosa Park, Devonshire Green and Endcliffe Park; however the beer lover will be more interested in the fringe going on in pubs, bars and other venues with many real ale serving pubs putting on live music and DJs.

As usual of special note is the Blues stage organised by Saxbob, this will be the final year of Tramlines Blues being held at the CADS venue near Shalesmoor before it closes. This free admission event will see a programme of bands on Friday night and Saturday afternoon/evening, a real ale bar in the courtyard, a BBQ and veggie food stall.

AUGUST

CAMRA's Great British Beer Festival

Tue 8 – Sat 12 Aug

CAMRA's annual major beer festival held at Olympia Exhibition Halls in London (next to Kensington Olympia rail station, served by London Overground and Southern) and staffed by volunteers from across the UK, Europe and America, this year celebrating its 40th anniversary. Features several hundred real ales including a number imported from the USA along with European beers both on draft and in bottles. There are also dedicated cider & perry bars offering a huge choice. Food and product stalls, games and a programme of entertainment also features. More information at www.gbbf.org.uk, advance tickets are available that offer cheaper and quicker entry. Regular trains and coaches run between Sheffield and London operated by East Midlands Trains, National Express and Megabus.com.

Peakender

Fri 18 – Sun 20 Aug

Arranged by Thornbridge Brewery at Bakewell Showground, this festival features a range of beers from Thornbridge plus guests including Hawkshead, Magic Rock, Tiny Rebel, Wild Beer Co and others along with live music. Entry to the beer festival is free. A campsite is available (must be booked in advance). TM Travel Bus 218 runs regularly from Sheffield to Bakewell – every half hour in the daytime, less frequent in the evening.

SEPTEMBER

Cleethorpes Rail Ale & Blues Festival

Fri 15 – Sun 17 Sep

Held at the Cleethorpes Coast Light Railway, this event features over 50 real ales, a programme of live blues music performances and narrow gauge steam train rides. Admission to the beer festival is free. More information www.cclr.co.uk. Regular direct trains run from Sheffield to Cleethorpes, operated by Transpennine Express (daily) and Northern (Saturdays).

OCTOBER

Sheffield CAMRA's Steel City Beer & Cider Festival

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

NOVEMBER

Hull CAMRA

Thu 16 – Sat 18 Nov

Held at the Holy Trinity Church, later in the year than normal to allow for refurbishment of the church to become Hull Minster which as a result will enable this years festival to be bigger and better – as well as lots of beer and cider there will be an extended range of food and stalls plus the introduction of entertainment. More information www.hull.camra.org.uk. Direct trains run from Sheffield to Hull every hour, operated by Northern.

BREWERY TOURS



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 lovingly 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.

GARDENERS RESTing



We would like to thank Sheffield CAMRA, our neighbouring pubs and breweries, and all of the lovely people who visit the Gardeners Rest, for their friendship and support over the past 18 years.

We have had a fantastic time here, and a few 'interesting' times!

So now, while we embark on some new ventures, we leave the pub in the hands of the Gardeners Rest Community Society.

We wish them, and all of you, all the best for the future.

See you all on the 'right side of the bar'!

Eddy and Pat x



3 VALLEYS

An update on what the official participating venues have got planned for you on Saturday 3rd June! A free bus will run between Dronfield Station and all the venues every 15 minutes from midday until about 9pm. See 3valleys.org.uk for more details.

Barrack

Fish & Chips, real ales.

Live music:

1pm - Craig Boden

Vocalist

4pm - Doohickey Band

7pm - Dave Perkin

Blue Stoops

Details TBA.

Coach & Horses

Live music (curated by Honey Bee Blues Club):

4pm - Gerry Cooper

6pm - 20ft Squid Blues

8:30pm - The Sea Whores

Dronfield Arms

Outside cask Ale bar on decking and outside craft keg bar on car park – all together over 40 beers to choose from. Food, face painting and tuck shop for the kids.

Live music:

1:30pm Machin & Ian

Local acoustic duo covering songs from the 60's until today.

2:30pm - Supercrush

Rocked up pop band. From Bonjovi to Amy Winehouse, Feeder to The Killers and back!

4:30pm - Machin and Ian

Local acoustic duo covering songs from the 60's until today.

5:30pm - Drive Me Home

Dronfield based Indie/Rock band with fast growing catalogue of original music & a high energy live set.

6:30pm - DJ Alistair Machin

Your host with massive party tunes from the 70's right up to the present day.

Green Dragon

Outside bar with beer from Dancing Duck, Kelham Island, Abbeydale, Bradfield, Thornbridge and Black Sheep breweries. Cider from Westons. Food stalls including gourmet burgers and fish & chips. Live music:

2pm - Route 66

5:30pm - Supercrush

9pm - Junkyard Dog

Hill Top Sports & Social Club

Outside bar, food stalls, live entertainment, bouncy castle & ice cream van

Hyde Park Inn

There will of course be a great range of beers.

Live music:

6pm - Tres Amigos

Eclectic mix of Irish, rock and pop that will get the feet tapping!

Jolly Farmer

Details TBA.

Manor House Hotel

Outside bar featuring Abbeydale Brewery beers, Gourmet Burgers by 'I Love Ostrich' and music with Sam Wain.

Miners Arms

(Dronfield Woodhouse)

80s tribute band AK47 will perform in the evening

Miners Arms

(Hundall)

Live music with Jackson, Rib Eye and The Hallowed Travellers. Of course that will be as well as some great beer, cider, food and views! More details to follow.

Pioneer Club

Outside bar showcasing the full range from Kelham Island Brewery. Club bar inside featuring 3 guest ales plus cider and craft lager. Food by Julie's Kitchen. Bouncy Castle, and bucking bronco

11:30am - DJ

1pm - JJ Galloway

3 sets

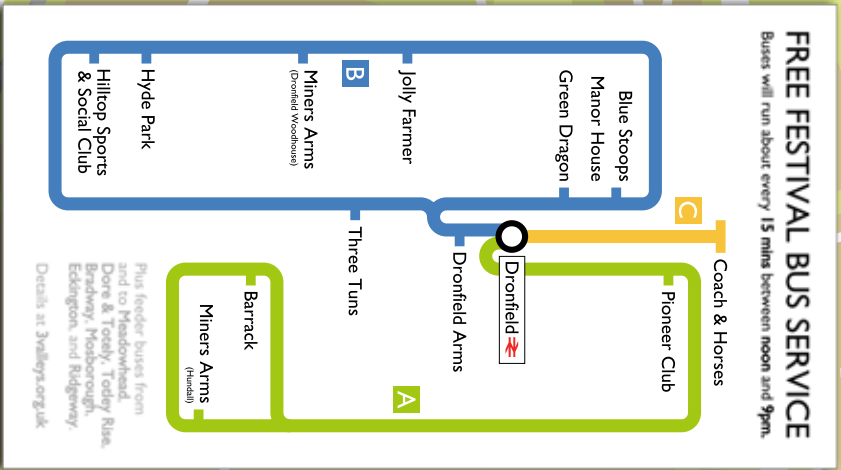
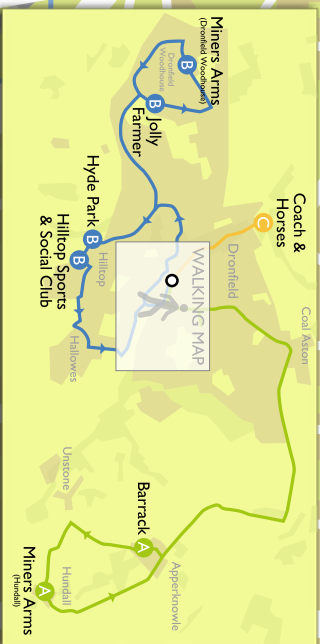
Evening - Girl band

Three Tuns

Pub open from 11am. Marquee outside with Drone Valley Community Brewery Bar. Inside pub bar featuring guest ales from Tiny Rebel, Siren Craft Brew, Hanlons, Southwark, Salopian and more. Food stalls -pizzas, hog roast and lamb kebabs. Entertainment TBA.



Check out
3valleys.org.uk
for everything
3 Valleys





GREAT BRITISH BEER FESTIVAL VOLUNTEERS REQUIRED

The Great British Beer Festival (GBBF, 8th-12th August, London Olympia) is CAMRA's flagship national event taking place in London every August and this year is its 40th anniversary.

It features over 900 real ales from not just around the UK but also some rare casks from the USA. It also has two large cider & perry bars and a number of world beer bars. Adding to this is entertainment, food vendors, retail stalls, games and more.

Other than a little help from CAMRA HQ and warehouse staff, the festival is organised and staffed by CAMRA members that work as

volunteers to share their passion for it all.

GBBF is a huge event and requires hundreds of volunteers with roles doing bar work, cellar, finance, stock management, membership sales, games hosts, foyer staff, glass sales & returns, stewards, office assistants, press officers, site team and more. The festival is on an impressive scale for customers, there is even more to experience as staff with a lot behind the scenes!

Many experienced volunteers travel down the week before the festival and help with construction, the majority head down on Sunday or Monday morning and

help with final touches to set up then enjoy the heritage pub crawl around London on Monday evening, before getting into working the festival for the week whilst it is open from Tuesday to Saturday. After closing time on Saturday you are required to help start cleaning and packing away before then being invited to a staff party.

If you enjoy and care about beer festivals it is a good (if tiring!) experience to take the week off work and head down to volunteer at GBBF. If you work the full week the festival will provide you free accommodation in staff halls of residence along with break-

fast every morning, you get access to a free staff bar in the 'volunteers village' upstairs from the festival and a free staff t-shirt, glass and programme. The 'volunteers village' also has a staff canteen providing lunch and evening meals at a subsidised price and volunteers get a generous discount on beer from the public bars.

If you would like to volunteer fill in the online form at www.gbbf.org.uk and if you enjoy volunteering there, don't forget we also need volunteers for our own Steel City Beer Festival in Sheffield this October!



SAXBOB



PRESENTS



TRAMLINES BLUES & ALE STAGE

FRIDAY 21 & SATURDAY 22 JULY 2017

THE LAST WALTZ IN THE COURTYARD

FRIDAY 21 JULY

18:00-23:30

Vegas Six
Highway Child
James Taplin
& Mick Holmes

**BBQ +
VEG FOOD**

SATURDAY 22 JULY

13:00-23:30

Downtown Roots
Do\$ch
Love Me Blues
Black Thunder Revue
Nick Bennett Trio
M&J Blues
Blind Papa Stumblin'

**FREE
ENTRY**
REAL ALE
COURTYARD BAR



C.A.D.S., 7 SMITHFIELD, SHALES MOOR, SHEFFIELD S10 2AR, UK

WWW.CADS-ONLINE.CO.UK

BRANCH DIARY

SHEFFIELD

INFO AND BOOKINGS:

social@sheffieldcamra.org.uk

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 £4.60 cov-

ers the above travel. Please wear appropriate outdoor clothing.

Branch meeting

8pm Tue 2 May

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 Princess Royal on Slinn Street in Crookes, a few minutes walk from bus route 52.

Pub of the Month

8pm Tue 9 May

Our May winner, voted for by our members, is the University Arms. Join us for the festivities as we present their certificate and enjoy a few beers.

Festival planning meeting

8pm Tue 16 May

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.

Peak District pub trip inc District Pub of the Year

Sat 20 May (TBC)

Our regular minibus trip into Derbyshire giving a chance to visit some of the less easy to get to pubs in our branch area. This will include a visit to the Anglers Rest in Bamford to present their District Pub of the Year award. Please book your ticket in advance with Patrick to ensure your seat on this trip!

Beer Matters distribution

8pm Tue 23 May

If you have signed up for a magazine

**TRY A TASTE
of
TRADITION**

Farmers Ales from Bradfield Brewery

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

info@bradfieldbrewery.com • 0114 2851118 • www.bradfieldbrewery.com

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

Visit our page on Facebook or follow us on Twitter for the latest news and offers.

Real Ale, Real Food & Real Fires

The Old Hall Hotel

A Traditional 16th Century Coaching Inn
Market Place, Hope, Hope Valley, Derbyshire S33 6RH



f /TheOldHallHotel

@oldhallhope

Homemade Food Served All Day | 6 Cask Marque Ales
Outstanding B&B | Roaring Open Fires
Muddy Boots & Dogs Welcome | Friendly Atmosphere



www.oldhallhotelhope.com

01433 620160

info@oldhallhotelhope.com

A Pub Done Different

THE PEAK HOTEL

The Peak Districts' Eccentric Alehouse
How Lane, Castleton, Hope Valley, Derbyshire S33 8WJ



f /ThePeakHotelCastleton

Find us on TripAdvisor

@peakcastleton

Homemade Food Served All Day | Outstanding B&B
5 Cask Marque Ales & Large Selection of Craft Bottles
Muddy Boots & Dogs Welcome | Roaring Open Fires



WWW.THEPEAKHOTEL.CO.UK

01433 620247

INFO@THEPEAKHOTEL.CO.UK

BRANCH DIARY (CONTINUED)

delivery run, come along and collect your supply of the June 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?

Please note the distribution arrangements are changing, if you deliver Beer Matters please contact our new co-ordinator Andy Shaw to let him know where you deliver to and get details of the new distribution venue.

RambAle

11:20am Mon 29 May

This month we are walking in the Hope Valley, taking in the beer festival at the Old Hall Hotel in Hope along with a few other good country pubs.

We catch the 273 bus (TM Travel) from Sheffield Interchange at 11:20 out to Moscar for a moorland walk to the Anglers Rest at Bamford (or come out on a train & join us there). After a drink we shall walk over via Thornhill to the Cheshire Cheese at Hope, before joining colleagues at the Hope Valley Beer Festival at the Old Hall Hotel. Back via either train or 272 bus from Hope.

Hope Valley train Crawl

12pm Mon 29 May

After a few years doing it on the 272 bus we are back on the train for our traditional bank holiday excursion into the Peak District! We catch the 12:14 train from Sheffield (also picks up at Dore & Totley at 12:21) and hop on and off visiting pubs in Grindlifford, Hathersage, Hope and Edale as time allows, including the Hope Valley Beer & Cider Festival at the Old Hall Hotel in Hope, where it is intended to meet up with the group doing the RambAle.

To cover the train travel simply buy an off peak day return to Edale (which allows you to break journey at intermediate stops) costing £8.60. (note Senior Citizens without a rail-card may find it cheaper to buy a concessionary Derbyshire Wayfarer pass for the day).

Pub Design Award

4pm Wed 31 May

The Ship Inn at Shalesmoor was highly commended in the National Pub design awards for its refurbishment. As the pub's manager couldn't make it to the awards ceremony in London, our branch Pub Preservation Officer collected the certificate and will be presenting it at the Ship on the afternoon of 31st May – all welcome to come along.

Branch meeting

8pm Tue 6 Jun

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. Venue TBA.

DRONFIELD

INFO AND BOOKINGS:

Nick Wheat

socials@dronfieldcamra.org.uk

Mansfield joint social

Sat 6 May

Joint social with Mansfield and Doncaster branches round Dronfield area. Details TBC.

Branch meeting

8pm Tue 9 May

Venue: Gate @ Troway.

COMMITTEE



The new committee will be elected at the AGM at the start of April.

In the meantime, please send any enquiries to:

secretary@sheffieldcamra.org.uk

CAMRA (National)

230 Hatfield Rd, St Albans, Herts, AL1 4LW
www.camra.org.uk
01727 867201

A photograph of four men sitting around a wooden table in a pub, each holding a glass of beer. They are all smiling and appear to be in a good mood. The background shows a wall with two framed pictures and a large black sign with white text.

For real
friendships
join the
campaign!

Receive exclusive benefits and meet
like-minded people. For more information
on membership and to join visit

www.camra.org.uk/join



CAMPAIGN
FOR
REAL ALE

Thornbridge

presents...

PEAKENDER

2017

FREE
ENTRY TO THE
FESTIVAL OF
BEER*

Bakewell Showground, 18th to 20th August

Enjoy some of the world's best beers in some of the UK's most stunning countryside

FAMILY ACTIVITIES / BEER TALKS AND TASTINGS / LOCAL FOOD / LIVE MUSIC

*CAMPING MUST BE PRE-BOOKED, SEE WEBSITE FOR DETAILS

thornbridge.co.uk

T: 01629 815 999 E: peakender@thornbridge.co.uk

