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

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The free magazine of CAMRA Sheffield & District Issue 477 **August 2017**

News

George & Dragon day trip Census results Beer and cheese? Yes please! Thornbridge Peakender SCBF43 beer mats on eBay BeerX to leave Sheffield



Pubs

Heritage Pubs- Queen's Champs, Ecclesall Rd Portland House, Ecclesall Rd Cherry Tree, Millhouses Wharncliffe Arms Albion, London Rd Palm Tree Walkley Harequin, Kelham Island





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George & Dragon day trip

Sheffield & District CAMRA are hoping to arrange a day trip to visit CAMRA's national Pub of the Year for 2017, the George & Dragon in Hudswell, North Yorkshire. The pub was re-opened in 2010 by a local community group and also won the Yorkshire Pub of the Year award in 2016.

We have provisionally scheduled the trip for Saturday 2 September and are currently trying to gauge interest. We are planning to depart from the Old Queen's Head in the city centre at 11:00, and stop for a drinks break at the Castle Tayern in Richmond around 13:00. It is then a short drive to the George & Dragon, where we are hoping to spend about two hours. On the way back, we will stop for food at the Cover Bridge Inn in East Witton, then we should arrive back in Sheffield around 21:30. The cost of the transport will be around £20 per person, depending on numbers.

If you are interested, or know anyone who might be, please contact our Social Secretary, Patrick Johnson, at social@sheffieldcamra.org.uk, or sign up at the August branch meeting. The deadline for bookings is Saturday 5 August, so please act quickly to avoid disappointment!



Census results

On Saturday 10 June, members of the Sheffield & District branch travelled to all corners of the city for the annual Beer Census. The intention was to gain some insight into the amount, range and cost of the real ales available in Sheffield on any given day. It's an annual opportunity to take the pulse of the Sheffield ale scene, and a great excuse to visit a few of those pubs you walk past all the time but never seem to go in.

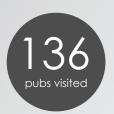
Our intrepid enumerators headed out from midday, some surveying more than 20 pubs, before convening at the Red Deer in the city centre in the evening (a few of them a little worse for wear!). Unfortunately, we were not able to visit as many pubs as last year, but we believe that what we did find enables us to sustain our claim of being the Beer Capital of the UK.

136 pubs were visited on the day and between them they offered 590 real ales. That equates to an average of 4.3 handpumps per pub, which is far higher than the number found by Manchester in their recent beer survey. In total, there were 360 unique beers from 148 different breweries. Real cider was available at 24 of the pubs surveyed, comprising 25 unique ciders from 20 different makers.

The average cost of a pint of real ale was £3.12, an increase of about 8p (or 2.6% for the mathematically minded) from last year. This is in line with 2% inflation, plus the 2p beer duty added in the March budget. Beers ranged in price from £1.79 to £5.60. The average amount paid for a pint of real cider was somewhat higher at £3.72.

Local breweries dominated the pumps, with Abbeydale (57), Bradfield (50) and Thornbridge (46) the top three most widely available breweries in Sheffield's pubs. Abbeydale's Moonshine took the top spot in the beer standings, being offered in 33 of the 136 pubs visited. Encouragingly, local beers held six of the top ten places.

Thanks to everyone who organised and took part in the census, and a special thank you to Phil Ellett who created an excellent online system for us to check-in our findings.



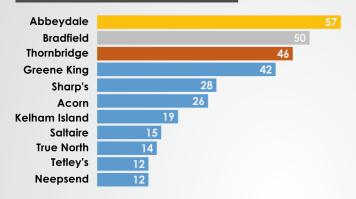
handpumps

PRICE PER PINT

cheapest £1.79



average MOST POPULAR BREWERIES



£3.12



dearest £5.60

BEER STRENGTH



MOST POPULAR BEERS



REAL CIDER







AVERAGE REAL ALES PER PUB



4.338





Beer and cheese? Yes please!

What I enjoy most about managing the branch's social media is that I am constantly sent exciting events that are going on across Sheffield. Every day I tell myself 'oh I should go to that, and to that' but very few words trigger me into action like the combination of 'beer and cheese'. That's exactly what happened when I saw the Cheese and Beer Tasting held at the **Devonshire Cat**, a monthly event held in collaboration with Porter Brook Deli.

The tasting I attended featured guest brews from Ilkley Brewery, and had

a special focus on IPA's, I was a little apprehensive attending alone (I live with the only person I know who hates cheese!) but was soon chatting away with the 10 or so people in attendance. Jack, who was leading the evening, had compiled a sheet with information about the IPA style and with tasting notes on each of the beers which was very useful. The evening itself was a lot of fun. The four beers tasted were Alpha Beta (Session IPA), Lotus (IPA), The Chief (DIPA) and a final cask offering from Abbevdale with Voyager No. 3 (IPA). Each beer was introduced by Jack, who then matched it with an equally delicious cheese. My favourite pairing was that of The Chief with Picos de Europa - a Spanish blue cheese with a very powerful flavour. For a slightly less intense taste the pairing of Lotus with a Montgomery Cheddar was my close second.

I could not think of a better way to spend a Sunday afternoon, and have already confirmed for the next one: August's guest brewery is Bristol-based Left Handed Giant. I'd like to finish by saying a massive thank you to Jack who was the perfect mixture of personable, knowledgeable and fun for making me feel so welcome, and encourage more people to get out and try new things. Check out our Facebook page for a daily update on events!

Poppy



Thornbridge Peakender

Some of the world's best breweries and their beers in the beautiful Peak District countryside all with free entry - just some of the reasons for attending Peakender 2017 at the Bakewell Showground from 18-20 August.

Thornbridge's Peakender Festival has moved for 2017 to the Bakewell Showground enabling much better access to previous years. As in past years an array of great breweries including Tiny Rebel, Beavertown, Cloudwater and Wild Beer will have their beers on the bar and a number of breweries will be presenting tasting and talks. Music, magic and kids' entertainment will also feature.

Full information, including how to pre-register for your free day ticket or how to book a camping pitch is available at peakender.co.uk.









SCBF43 beer mats on eBay

Four limited edition sets of 15 mint condition Beermats, advertising the 43rd Annual Steel City Beer Festival (SCBF43) are to be auctioned on eBay. On one side of each mat is the SCBF43 logo, with the reverse printed for the sponsor. The logo side, when arranged, gives a large image of the festival poster. The original plan was to have 14 mats. However, a printing error has resulted in two different 'Toolmakers' mats.

In total, there are about 100,000 beermats available. Over the next few months, these will be distributed over Sheffield, the surrounding area and wider afield. However, a full set is very unlikely

to be seen in one place at any one time!

Thanks to our sponsors:
Abbeydale, Acorn, Blue
Bee, Bradfield, Emmanuales,
Little Critters (two different
designs) Lost Industry, Sentinel, Shakespeares, Sheffield
Brewery Co, Thornbridge
(Peakender 2017), Toolmakers (two different logo sides)
and True North

All profits from these eBay sales will go the official SCBF 2017 Charity - **Weston Park Cancer Charity** The festival will be held at Kelham Island Museum from 18-21 October 2017.

Dave Pickersgill



BeerX to leave Sheffield

The Society of Independent Brewers (SIBA) has annouced that next year's BeerX trade show will take place in Liverpool rather than Sheffield. The exhibition, one of the largest of its kind in the UK, had been held here for the last five years.

This year's BeerX took place at iceSheffield from 16-19 March, hosting more than 2,000 industry delegates and featuring more than 400 beers. The BeerAlive! festival was held in a pop-up beer tent next door.

SIBA's operations director, Nick Stafford, said: "It was a tough decision to move the event as Sheffield has been BeerX's home for five years, but we think the time is right for a change and look forward to hosting our key event [...] in Liverpool."

One of the main reasons given for the move was the relative ease of getting to Liverpool by road, rail and air compared to Sheffield. Air travel has become increasingly important with SIBA looking to attract more international visitors.

Next year's event will take place over just two days instead of four, and will not feature the simultaneous beer festival.







The inner lobby of the Queen's Ground has distinctive mosaic/terrazzo tiling 'Queen's Ground Hotel'. To the left of the entrance, the Smoke Room (inter-war wording on exterior windows) has highly detailed decorated coving, possibly from the 1850s. The rear left inter-war room has panelling with bell pushes. On the front right, the original billiard room (interwar wording on front windows with Wards 'sheaf' symbol above) includes a fine fireplace of inter-war design with copper interior fittings/hood. Look for the top right of the fireplace which has markings from hanging snooker chalks swinging into it.

The rear right room was originally living quarters until the extensive 1973 refit when the pub was opened-up. It now includes raised seating around 3/4 size snooker table. At this time new bar fittings were installed and off-sales from the front area ceased. The back wall

originally had a window. A flat roof extension was added and panelling replaced the window. There is a fine 'Wards Fine Malt Ales Wines Sprits' window (inter war) above the bar. Originally this window was above a double doorway.



A 1913 plan (see image) shows the bar is on your left after passing through the lobby. Plans indicate some reconfiguring of the bar area to make the bar wider and allow slight reconfiguration of seating in the 'big room' at the front of the building (left room looking from Langsett Road). Other front room is a 'billiard room.' A 1939 plan shows no change to the three existing rooms

'Smoke Room' at the rear left, 'Tap Room' (front left) and 'Billiard Room' (front right). A bottle store in the kitchen (rear right) is changed into a 'Larder' with a new window to Hatton Road and 'Wooden Sheds' in the yard are converted into 'Bottles,' Wash House' and 'WC' (Fenton and Robinson, Chartered Architects, Sheffield).

1973 brings more changes (Jenkinson Palmer and Associates. Rotherham for S.H.Ward & Co.Ltd.). The bar is moved to its current location and the existing 'Living Kitchen' becomes a new 'Billiard Room.' The existing Billiard Room' becomes part of the 'Lounge' which now extends across the full width of the building. In addition, inside toilets are built, as an extension, at the rear left of the building. A 'Club Room' continues to exist at the front right of the building. A 1982 plan indicates no changes since 1973, 1986 (Worksop Home Planners, see image)

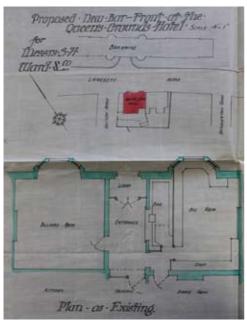
brought a catering kitchen, as an extension at the rear right of the pub.

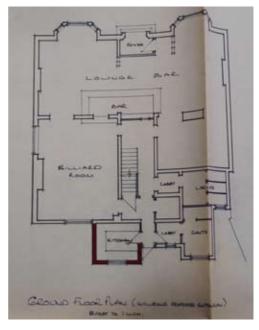
The name changed from 'Queens Ground Hotel' to 'Queens Ground' in the 1960s. The pub was in the same family for three generations. Landlord William Wild Banks in 1910, his widow became Landlord and the son followed. Fred Kelvey was Landlord from 1959 until 1985. The name originated from the cricket and athletics ground which was situated at the back of the pub.

Dave Pickersgill

The Queen's Ground is located at 401 Langsett Road, Hillsborough, S6 2JL. Buses 31a, 57, 61, 62, 81, 82 and 85 all stop nearby, or you can get the Blue or Yellow trams to Hillsborough.









The team at Champs Sports Bar is celebrating again after being shortlisted as a national finalist in the Great British Pub Awards for the third year running.

Licensee Danny Grayson has been recognized as one of only six finalists in the Best Sports Bar categories and will go on to compete in the national awards which take place in London in September.

Champs Sports Bar is the only sports bar that has been recognized in the North of England with the other 5 finalist coming from Wales, London and the Midlands.

Champs on Ecclesall Road opened in August 2012 following a £500,000 joint

investment with Punch Taverns, which transformed the former Pomona into a cool and contemporary sports bar. With 31 large TV screens showing high profile sports all day every day, from Premiership football matches to horse racing and superbikes, Champs is a sports lover's dream.

The modern and welcoming interior, complete with a wide range of sporting memorabilia including a full-size motorbike gives it a real edge over other venues.

Danny said: "I could see the potential with Champs and its history on Ecclesall Road dating back to 1996, Champs Sports Bar taps into our fascination with sports and thanks to a creative approach and

a focus on standards, we've created a winning concept."

The sports interior is complemented with a strong food and drink offer, based on good quality and value for money. With a striking American grill theme, the menu includes favourites from ribs and burgers to pizzas. All of the bar's food is from local suppliers and cooked fresh on the premises.

Commenting on the recognition, Danny said: "The team have worked extremely hard to create this successful venue. It's not just about the sports; it's about the staff, all of whom are highly motivated and passionate about customer care and it's all about excellent customer service too."



In the heart of Sheffield's Ecclesall Road you'll stumble across one of Sheffield's first microbars and one if its best kept secrets, Portland House. With its stylish yet minimalist interior, the bar is popular amongst locals and Sheffield's real ale lovers, due to its wide range of hand-pulls and craft beers.

Being the first in Welbeck Abbey Brewery's portfolio of pubs, the bar dedicates at least four of their hand-pulls to Welbeck, alongside other featured guest beers and ciders, and CAMRA members can enjoy 10% off beer orders. For something a bit stronger they stock and rotate a small but considerately selected range of spirits provided by Starmore-Boss on Sharrow Vale Road. They've also paired up with Le Bon Vin, a family run Sheffield wine merchants, and together they have selected a delicious range of wines available by the glass or bottle.



It's not all about the booze though, so if you're after something mellower you'll find Sheffield's own Birdhouse Tea Co or Cafeology coffee available at the bar. Both go perfectly with a slice of fruit cake provided by Tipple Tails, a Sheffield based company who make awardwinning traditional fruit cakes with locally sourced ingredients. The bar is dedicated to

using local suppliers for all of their products, and even serve up their own style of 'Northern Tapas' with their cheeses, pies and chutneys all coming from local suppliers.

The bar also hosts a range of speciality evenings from gin tasting to beer and cheese pairings, which is always held in conjunction with local suppliers and showcases their passion for their products. It's a great place to relax and watch the world go by, and you may even bump into a local celebrity or two as the bar is often frequented by members of the Arctic Monkeys!

Portland House is located at 286 Ecclesall Road and is open six days a week (closed Mondays). Buses 65, 81, 82, 83, 88 and 272 all stop nearby.





The Cherry Tree on Carter Knowle Road has held three major music events over the last month. Well known Sheffield band Jack's Rake performed at two: the annual staff party for St Luke's Nursing Home and 'Music Sunday', which now takes place the first Sunday in every month. Due to holidays, the next event will be on August Bank Holiday Sunday, when a full BBQ will be available. Although the pub currently does not have the ability to serve food, outside catering has been brought in for each event. Big audiences have attended them all and the atmosphere has been vibrant and fun.

Meanwhile, the Cherry Tree/Co-op planning application saga rolls on. At the recent Sheffield planning committee meeting, councilors voted 10-0 in favour of keeping the pub and backing the planning officer's decision to refuse the application. A big thank you to all those who took the time to visit the Sheffield planning portal and post your comments. The Co-op have appealed to the Secretary of State regarding planning issue, so this will now be decided by committee in Bristol, which takes two months. The value of the ACV status gained by the Cherry Tree in potentially protecting it from the planning application is now all the more obvious by the fact that Enterprise have chosen to ask Sheffield City Council for a review of the decision to award the ACV status.

Ashlev Ramsev

The Cherry Tree is on Carter Knowle Avenue, Millhouses, S11 9FU. The number 6 bus serves the road regularly.

Inn Brief

Firstly, we would like to say a massive thank you to Duncan Shaw at the **Fat Cat** for taking the delivery of July's *Beer Matters* at very short notice!

Punch Taverns are looking for a new manager for the **Old Crown Inn** on London Road.

Our Pub of the Month winners for May, the **University Arms**, have announced they will soon be offering a 10p per pint discount for CAMRA members on all real ales.

Two buyers are in negotiations over the **Boardwalk**, with suggestions that the city-centre venue could reopen as two separate licensed premises by the end of the year.

The **Stone & Taps** on Glossop Road is currently closed, less than six months after it opened.

The **Three Tuns** has been taken over by Shaun Price, initially on a threemonth lease to gauge its viability. Food will be served on weekday lunchtimes.

A planning application has been made to convert the Something Special gift shop in Woodseats into a micro pub.

The **Bull's Head** at Ranmoor is still being run by a temporary manager. There have been three applicants wishing to take on the tenancy, one of whom is planning a conversion into a gastropub.

Paul and Jimmy who ran the **Old Grindstone** in Crookes have departed the pub.

The **Noah's Ark** in Crookes is currently being looked after by a relief manager following the departure of the landlord.





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INFO@THEPEAKHOTEL.CO.UK





Wharncliffe Arms

Running this lovely, local country pub is myself, Dave. This is the second time I've run this little pub, the first time being around nine years ago. I started out at the young age of 18 working for Ward's Brewery in Sheffield, which gave me my love for real ale.

I took the Arms back on in January 2015 working as a manager for somebody else, but it soon turned out that it wasn't for him and wanted to leave. It then became apparant that the place was going to shut and get boarded up, which I couldn't let happen as it's been my local in one way or another for around 15 years, so I took on my own lease in April 2015.

In that time we have redecorated twice and increased the cask ale range from one to now six cask ale pumps. We stock a huge range of real ale with the regulars being Bradfield Farmer's Brown Cow and Robinson's Dizzy Blonde. The rest are made up from a range of breweries from local ones like Bradfield, to Cross Bay in Morecambe and Maxim in

Sunderland. We have a strong relationship with Robinson's brewery, who have been really supportive in helping this little pub grow and for which I'm grateful.

As well as the beer, we have a great range of other things going on. We hold bingo nights on a Monday where every penny is paid back out in prizes. We also do a quiz night on a Wednesday which has proven to be very popular, with a gallon of beer given away every week. Alongside that we run "The Golden Cap", which is basically a bag of bottle caps with one being gold. Pick the golden one and you've won the jackpot, which was £1000 the last time it was won.

We hold a brilliant folk session

on the last Thursday of each month, which is run by the Fates group and is proving highly popular. Every Saturday night we have a live singer which ranges from a five piece band to some brilliant solo acts, we also do karaoke once a month just to break it up a little.

On a Friday tea time we serve our home made gourmet burgers, including our now famous Wharncliffe Whopper (try it if you dare!). We also have a lovely riverside beer garden with swings and a slide for kids to play on.

Coming up on Sunday 27
August from 1-7pm we have a special one-off live music festival in aid of the Cystic Fibrosis Trust, featuring Tony Walsh, Amy Carnall, Stevie Moore, Shades of Vinnie and more plus an outside bar and food. Please come along and support this great cause!

Dave Briggs

You can find the Wharn-cliffe Arms at 72 Main Road, Wharncliffe Side, Sheffield, S35 ODN. The number 57 bus from the city centre stops almost directly outside the pub, as does the SL1 Supertram link bus from Middlewood.



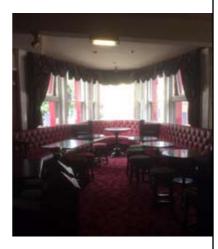
The Three Tuns 39 Silver Street Head Sheffield S1 2DD 0114 2755566

Facebook page :- 'The three tuns@shaun2017'

Opening hours Monday - 12 till 10-30 Tuesday - 12 till 11-00 Wednesday - 12 till 11-00 Thursday - 12 till 11-00 Friday & Saturday - 12 till 12 Sunday - closed all day

Kitchen hours - Monday to Friday - 12 to 2-30 A Selection of Sandwiches & Burgers, All served with home made chips.

6 Rotating Cask Ales on Sale Plus a Craft Guest Ale



Assorted bar snacks, Cheese plates, Pork pies, S/rolls & Scotch eggs. Available all day everyday.





Albion, London Rd

Stancill Brewery has confirmed the Albion will officially reopen its doors on Saturday 29 July following an extensive refurbishment of the historic pub.

Since receiving the keys to the building, which has been serving the people of Sheffield since the 1830s. Stancill has undertaken an extensive refurbishment of the interior, as well as overhauling The Albion's large beer garden.

Twenty new beer lines have been added to the bar which has ten hand pumps which will feature five Stancill ales as well as a changing selection of guest beers. Complementing the beer range, The Albion will stock a rotating selection of world beers.

The refurbished bar pays homage to Sheffield's industrial past in its styling and will feature artwork from local artists on the walls. CAMRA members can benefit from a 50p

discount on all real ales sold within the bar as well as being able to take away your favourite beers to enjoy at home.

The new venue will be managed by Stancill's experienced pubs manager Katy Streets (pictured) and will offer a greater choice and variety of beers for the London Road area of the city.

Thomas Gill, Managing Director of Stancill Brewery said: "The Albion is a pub which is something of a sleeping giant and when we were offered the chance to acquire it, we felt it would be a good fit with our future growth plans. We wanted to create a slightly different drinking environment from our existing pubs, reflecting its location whilst also offering something genuinely different to London Road and we look forward to giving a warm welcome to CAMRA members who can enjoy similar benefits to those found in our existing pubs."



Palm Tree

Just in time for Midsummer's Day, the revamped beer garden at the Palm Tree at Walkley had its official opening. Sheffield Outdoor Living have changed the small sheltered area into a wonderful decked area with an outside bar and a children's play area including a sand pit.

The pub has free snooker on Monday, Tuesday and Wednesday, and an open mic night on Thursday. Different





e, Walkley

events are planned throughout the summer, including some for charity, with live music at weekends. Tetley's Bitter and Bradfield Farmer's Blonde are the two regular real ales.

John Beardshaw

The Palm Tree is located at 35 Palm Street, Walkley, S6 2XF. Buses 31, 31a and 95 all stop on South Road, a couple of minutes' walk from the pub.





Harlequin, Kelham Island

The Harlequin is delighted to have been shortlisted once again as a national finalist in the Great British Pub Awards. The pub is one of six venues across the country to have been shortlisted in the best cider bar/pub category. Judging for the final round is taking place over the summer, with the results announced at an awards ceremony in September.

Landlady Liz Aspden said: "we're up against some excellent and well established cider bars, and for a backstreet pub in sheffield to have been shortlisted for the second year running is testament to our excellent selection of ciders and perries, and to the enthusiasm and hard work of the staff". The pub stocks a minimum of 25 ciders alongside an excellent range of beers and spirits, so you're sure to find something to suit vour tastes.

Speaking of tastes, The Harlequin is busy arranging a programme of tasting events over the summer. These popular and informative events can focus on beers, ciders, or spirits and start from just £15 per person for beer or cider, and from just £22 per person for spirits. All prices include drinks, snacks, and a talk about the history and development of the drinks. Tailored sessions are available on request for groups of six people or more; please contact the pub for additional details or to make bookings.

Our live bands for August are:

Sat 5 Aug Rooster

Thu 10 Aug

Jazz and Swing night

with Ralph Salt

Fri 11 Aug

Deep in the Top

Sat 12 Aug Slingshots

Sat 19 Aug Blues Train



STANCIL

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.















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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











Blue Bee

We have two of our personal favourite beers back for August. The first of these is **Born in the USA**, 6.0%. This IPA combines three great American hop varieties: Mosaic, Citra and Ekuanot which together give big tropical fruit flavours and resinous notes. Secondly is **Ginger Beer**, 4.5% - perfect for the summer this pale ale is packed with fresh root ginger to give a fiery ginger kick leaving a lingering spicy finish.

On top of this we have a couple of brand-new beers to keep an eye out for. Firstly Space Invaders, 4.7%, a porter brewed with rye malt and Sorachi Ace hops; expect a dry roasted malt flavour backed up with a slight hints of coconut from the hops. On the pale front our single hopped IPA will be **Nelson Sauvin** IPA, 5.0%, showcasing this fantastic New Zealand hop which has bags of grapefruit flavours. Finally, another New Zeland hopped beer but this one is a little less strong: Dr Rudi Pale, 3.7%, is the perfect session beer for the sunny weather with light citrus and lemon grass flavours.

Josh Jepson



Bradfield

Whilst Christmas may seem still a while away, it is very much the top of the agenda this month at Bradfield Brewery. Our brew-to-bottle schedule is a little hectic to say the least and an early start is required to make sure we get enough in stock to meet the festive demand!

Speaking of Christmas – for all those counting down for the festive tipple **Belgian Blue** – the summery **Farmer's Blueberry Ale**, 4.4%, is available to ease the wait! Available throughout August while stocks last!



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www.beerenginesheffield.com













Welbeck Abbey

With summer in full swing we have chosen the ideal time to launch our new and improved minikeg range. We were overwhelmed with minikeg sales over the festive period, and they have continued to be one of our most popular products this year – so much so that we had to stop production in June when we ran out!

With our new branding spanning across the rest of our product range, we thought it was the perfect time to upgrade the look of our minikegs as well and we think the end result is impressive! They are vegan friendly and require no settling time, which makes them the perfect companion for a summer picnic or barbecue. They are available across our core range, which now includes the lager-style pale Kaiser and can be purchased locally at our micropub Portland House on Ecclesall road.



Exit 33

We have brewed three specials for August. *Two Tone*, 4.6%, is a pale ale hopped with Citra, Simcoe and Mosaic. It was first brewed last year but we enjoyed it so much we decided to brew it again. Next up we have *Simcoe*, 4.1%, a single-hop special using both late and dry hopping to great effect. Finally, we have *Raspberry*

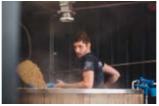
Wheat, 4.5%, a fruity wheat beer that is unfined and naturally cloudy.

Furthermore, a new member of staff has joined the team to bolster our new business development and plans are in the pipeline to attend trade shows abroad with a view to exporting.



BREWERY TOURS







APRIL 26 | MAY 31 | JUNE 28 | JULY 26 | AUGUST 30 | SEPTEMBER 27

BREWERY YARD

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f



@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.







Neepsend

We've recently gone into our back catalogue for fresh batches of a couple of beers we've brewed previously. *Annona* is a 4.2% Oatmeal Pale showcasing one of our very favourite hop varieties, Mosaic, to give bags of tropical fruit and blueberry flavours complemented by the smoothness and body the addition of oats provides. This one is a thirst-quenching, seriously drinkable summer pale.

Sharpshooter is another old favourite we last brewed around a year ago that utilises another personal favourite hop, Nelson Sauvin, which imparts grapefruit, gooseberry and big fruity white wine notes. Because of the high demand on this particular New Zealand variety we haven't had any to play with for some time but have managed to bag enough at least to resurrect our 4.7% NZ pale briefly for this summer. Bittered with Pacific Jade and then liberally dosed with Nelson for aroma and dry hopping, the result is a punchy, dry, fruity pale.

We also, of course, have kept the new beers coming.

Recently they have included *Litchi*, a 4.7% lychee oat pale, *HansI*, a 6.0% Vienna IPA hopped with five of juiciest US hops around, *Tessera*, a 3.9% summer pale and *Assane*, a 4.4% pale ale hopped with Comet and Cascade that flew out of the brewery in record time.

The latest single-hopped IPA, *Walmea IPA*, is our first time brewing with the New Zealand hop variety of the same name. *Apex* is a 4.2% American red brewed with Red X malt for a fantastic ruby hue and not lacking in hop character through large doses of Comet and Summit. *Cherry Stout* is...well, a cherry stout! 5% with a robust dark malt base and the addition of morello cherries for a subtle fruity finish.

That's all on top of our one permanent beer, *Blonde*, which we've been struggling to keep up with demand for and brewing twice a week when we can find room in the brew schedule. So all in all it's been a nice and busy (if sweaty) summer at the brewery!

Gavin Martin



Fuggle Bunny

The award-winning Fuggle Bunny Brew House is hopping over to Worksop to open the first of many little fuggles!

After a successful launch in 2014, Fuggle Bunny has gone from strength to strength, growing ever more popular. Not just because this cheeky little character's adventures are full of fun, but for bringing an age-old tradition bang up to date with its unique story telling, fun and contemporary edge and for creating amazing quality craft ales which are now being sold nationally. Therefore we thought it was time to spread a little bit of "fuggleness" elsewhere by bringing a bit of fun to a little corner of Worksop, together





Brew House

with some cracking awardwinning ales, specialised spirits, wine, prosecco and champagne to our little ale house called Fuggle's Chapter One, which we are looking to open in the summer of 2017.

Initially we will be concentrating on the drinks side and a few bar snacks, but later on we will be serving sharing boards and platters together with our award winning Steak and Ale Fuggle pie, but let's walk before we can run! Keep an eye out for the actual opening day which will not be too far away... Fuggle looks forward to meeting you all soon.

Wendy Steeple



Abbeydale

We are writing this month's Beer Matters submission live from Sunfest! We hope those of you who came down had a great weekend, as always it's such a highlight of the year for us and we hope that the eleventh Sunfest lived up to everyone's expectations! We are so pleased to have had Cavendish Cancer Care on board as our charity for this year too - look out next month for confirmation of how much we raised for them over the weekend.

The Sheffield Beer Census has just been released, and we are delighted and proud to see us top the list of "most seen" breweries, with Moonshine flying the flag for us as the most popular beer in our fine city too.

In new beer news, we have some real treats out this month. Firstly, we've teamed up with the guys at Brewdog Sheffield again to create a mango and lychee pale ale, with oodles of fruit complemented by New Zealand hops. Cold Conscience, 4.5%, available in both cask and keg, has been named by local band Alvarez Kings who have recently played at the wonderful Tramlines festival!

Voyager 5, 5.8%, is one of this month's new additions to the Brewers Emporium, sailing onward straight for sunnier shores and hopped with Mosaic. Amarillo. Cascade and Simcoe for a gloriously fruity flavour... think mango, guava and pineapple, balanced with a piney finish. Joining our Vovager is an all new Salvation. now on number four. which this time is a Jamaica Ginger Cake inspired stout and one we all can't wait to try. So as long as we don't accidentally drink all this one before it leaves the brewery, expect to see this in bars around the middle of the month.

Keep your eyes peeled also for **Doctor Morton's Desert Sand**, a 4.1% pale hopped with Cascade and Ella. It's this beer's second outing with our favourite previous Untappd description being "a Hellfire hoppy pale ale" (thanks Richard V. 2013).

Finally, we hope that by the time you read this we will have installed our second bright beer tank which should help us expand our capabilities for canning, so watch this space! This really is the last tank we can fit into our current premises before we fully run out of room. Don't forget to sign up to our newsletter at abbevdalebrewerv.co.uk to be the first to receive updates on our moving plans!

Dan and Laura





Stancill Brewery completes expansion

After enjoying a recordbreaking start to 2017, Stancill Brewery has been operating close to capacity in recent months and in order to meet rising demands for its awardwinning ales, the brewery has invested in a new universal tank.

The new 30bbl tank will enable the brewery to increase the number of weekly brews it produces and capable of producing both ale and lager.

Strong and powerfully hopped: Introducing Stancill's new IPA

One of the first beers to be earmarked for Stancill's planned line of canned beers is a brand new, as of yet unnamed IPA. At 6.2% it is the strongest beer produced to date by Stancill Brewery and will use more than three times the typical amount of hops used within a regular brew!

It's not just the quantity of hops which have been added to beer which makes Stancill's new IPA one to look out for, but the brewing process used. Featuring four different hop varieties, the beer has been brewed using the aromatic Simcoe, Mosaic and Eldorado hops which are complemented with Amarillo hop flavours added during the dry hop process. The new beer is set to be launched in early August.

Jaxon: The sequel

One of Stancill's most popular specials of 2016 was developed by apprentice brewer Jonathan Brown after rising to a challenge to create a beer based around his own tastes.

The resulting beer was Jaxon, a well hopped brew which featured delicate spicy notes. Named in honour of his first son, Jaxon, the beer proved to be an instant hit but as many readers will know, brewers all strive for perfection! And with twelve more months' brewing knowhow under his belt. Jonathan decided to revisit his original recipe. applying some of his newly acquired skills to the original recipe.

The result is a new incarnation of *Jaxon*: the original hop combination has been developed to feature a triple hop combination of Cascade, Styrian Goldings and Mittelfrüh varieties, adding greater depth to the aroma and tastes of the beer, resulting in an aromatic, wellflavoured beer. One of the first to inspect the new beer was Jaxon who was given the VIP treatment during his special visit to the brewery to see his dad hard at work perfecting Stancill's latest summer special.

Jaxon (the beer!) and the new IPA will be available at Stancill's pubs throughout Sheffield during August. CAMRA members can benefit from a 20% discount on production of their CAMRA card at all Stancill Brewery pubs: The Horse and Jockey, Wadsley, The Norfolk Arms, Grenoside, and the newly opened Albion on London Road.







Pub of the Month July 2017

On 11 July, members headed to the **Wisewood Inn** in Loxley for the presentation of our Pub of the Month award for July 2017. The pub was packed to the rafters to see branch chairman Mick Saxton hand over the certificate to licensee Pat Bailey and his staff.

With its convivial atmosphere, eclectic decor and excellent range of beers, the Wisewood Inn was a shining example of how a pub can be completely turned around in just 18 months, and a worthy winner of our monthly prize. Real ales available on the night included Acorn Barnsley Bitter, Abbeydale Moonshine, Kelham Island Pale Rider, Ilkley Pale and Bradfield Farmer's Brown Cow. The offer of free beer for CAMRA

members was very much appreciated! In addition to the free beer, those in attendance were provided with a complimentary buffet of sandwiches, sausage rolls, pork pies and other party food.

Congratulations once again to the Wisewood Inn and everyone involved. CAMRA members, remember to vote for your Pub of the Month on our website or at the monthly branch meeting. Unfortunately, due to a lack of votes there will be no award for August. Let's make sure that we have one in time for September!

(Pictured left to right: Rob Strong, barman; Bernie Greene, chef; Pat Bailey, licensee and Mick Saxton, branch chairman)





North Derk

A number of CAMRA members from across the area along with local pub regulars assembled at the **Miners Arms** in Hundall, near Dronfield, on Friday 7th July to celebrate the pub winning CAMRA's North Derbyshire Pub of the Year award.

CAMRA Regional Organiser Pete Boitoult presented the winners certificate and the whole cast of management and staff got behind the bar for the photo opportunity! A complimentary chilli and garlic bread supper was provided for all in attendance with a choice of hot or mild. We never asked if the chilli plants growing in the pub's conservatory had been involved!





yshire Pub of the Year 2017

The pub is a traditional rural village drinkers pub that attracts a wide cross section of customers and has a choice of areas to enjoy your drinks - the main bar area with sport on TV and background music, a quieter lounge area, pool table room, conservatory with sofas and beer garden.

The Miners has a range of 5 real ales served on hand-pump. The two regular beers are Pictish Alchemist Ale and the locally brewed Drone Valley Dronny Bottom Bitter with an ever changing selection of guest beers on the other three pumps. On the presentation night these included Acorn Summer Ale and Sonnet 43 Raven Stout.

The Miners also boasts an extensive range of traditional cider and perry with around 20 listed on the blackboard! There is a discount for Real Ale and Real Cider for CAMRA members of 30p off a pint or 15p off a half every day except Monday when the beer prices are available to everyone at a bargain price!

A new feature on the bar is an extended gin selection with a range of around 15 available including the Sleeping Lemon Gin from the Wild Beer Company! The Miners also offers a selection of bar snacks including pork pies, bhajis, sausage rolls, flans etc supplied by Deli-Licious of Dronfield.

The pub is dog friendly, having some pub dogs of its own as well as numerous customers that bring 'guest dogs', a cask of water can be found in the conservatory labelled 'doggy beer' and there is a vending machine selling doggy treats to raise money for charity.

A limited bus service is available stopping directly outside the Miners Arms (TM Travel route 14 Dronfield-Chesterfield), otherwise it is walkable from Unstone or a short taxi ride from Dronfield town centre.

The Miners Arms hosts two beer festivals a year with additional guest beers and music. The first is in early June as part of the wider Three Valleys Beer Festival and the other is August Bank Holiday weekend when other events in the village coincide including charity cricket matches and the Land Rover trials.

Congratulations to team
Miners for winning this award
- beating off competition
from other North Derbyshire
pubs including our own entry,
the Anglers Rest in Bamford
- and we wish them good
look in the next round of the
competition against the other
East Midlands winners. The
pub that is judged the best in
the East Midlands then goes
into the national Pub of the
Year competition.

Andrew Cullen

Photo: Nick Wheat





It will have come as no surprise to many that Sheffield & District CAMRA members yet again voted the **Kelham Island Tavern** as their Pub of the Year for 2017. Branch members descended on the pub in their droves on the evening of 22 June to see our social secretary Patrick Johnson present pub owners Trevor Wraith and Lewis Gonda with their award.

The presentation was timed to coincide with the start of the pub's own annual midsummer festival, and it must be said there was a fantastic selection of real ales and ciders on offer. Unfortunately, as designated driver for the evening, I wasn't able to sample as many as I would have liked! In total, there were

more than 30 beers available, ranging from local breweries including Abbeydale and Blue Bee, to those a little further afield such as Shropshire's Salopian Brewery and Brodie's from East London. The outside bar also stocked a varied cider selection, mainly featuring orchards from the West Country.

There was also no danger of going hungry, as freshly made wood-fired pizzas were available courtesy of the Sunshine Pizza Oven. The pub also kindly put on a spread following the presentation of the certificate. Congratulations once more to Trevor, Lewis and all at the Kelham Island Tavern on being voted Sheffield & District Pub of the Year 2017.



Club of the

On Saturday 17 June, several members from Sheffield & District CAMRA headed to the **Stocksbridge RUFC** clubhouse to present the Club of the Year award for 2017. The clubhouse was opened in 1985 when the rugby club took over a derelict chapel. Over the years it has become well-known in the area for its excellent selection of ales, and was thoroughly deserving of the accolade.









Year 2017

The presentation was timed to coincide with the club's second annual beer festival. In addition to the four real ales usually on offer in the clubhouse, an extra eight handpumps had been installed outdoors featuring beers from local breweries including Acorn, Bradfield, Hilltop and White Rose.

Your pub needs your vote!

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

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

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

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

we get enough votes in time we will make the award. Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

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

The list of nominees is below and includes which buses to take if you fancy a trip to try them out.

Doctors Orders

Eyre Arms

Head of Steam

Itchy Pig Broomhill (buses 10, 10a, 120)

Railway Hotel Bramall Lane (buses 18, 252)

Sentinel Brewhouse

Shakspeares

Sheaf View

Strines Inn

Vote online now!

sheffieldcamra.org.uk/potm





The purpose of this month's trip was to sample three previously unattended beer festivals in the Nuneaton and Leicester areas.

A sunny and quite warm Saturday morning allowed for a nice steady trip to Nuneaton via Leicester and a leisurely stroll around Nuneaton open market before the noon opening of the 5th Nuneaton and Bedworth CAMRA Beer Festival in the wonderfully air conditioned Co-operative Hall in the city centre. A fairly small affair but with plenty of seating and with around 30 beers on stillage. I sampled Church Farm IPA (5%), Stewart Brewing 80/- (4.4%), Byatts West Coast Baby (4.6%) and Charnwood Blue Fox (4.2%).

Mention must be made here of the excellent hot dog sausages served with cooked and fairly hot red chillies. Whilst here the nearby **Lord Hop** (a *CAMRA Good Beer Guide 2017* entry) micro pub was awarded its Warwickshire Pub of the Year certificate. Being only 50 yards from the festival venue I popped in on the way back to the station and had a half of *Falstaff Curse of Omen Mild* (3.8%).

Changing trains back in Leicester was required for the seven-minute journey to Syston and the festival at the Syston & District Social Club. which is about a 10/15 walk from the station. A stillage had been set up in a room at the back of the pub and one of the beers sampled here was 4T's One Man 2 Sticks at 4.7%, recently brewed as a celebration of the life of Peter Collins. Other ales sampled were Shakespeares Bard's Best (4.2%), Buntingford

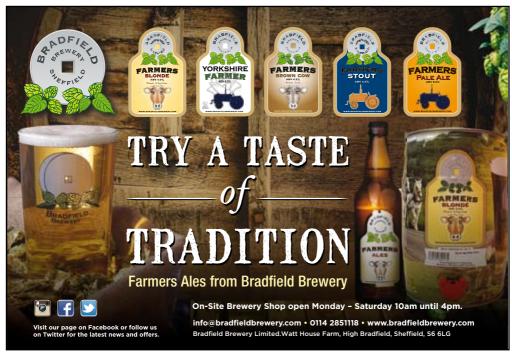
Templar Gold (4.5%), Church End Gottle O' Geer (4.2%) and AJ Ales IPA (4.6%).

Catching the hourly service back to Leicester and a first visit to **The Exchange** for some Framework *Centennial Wheat Beer* (4.6%). After this a short walk brought me to the third festival of the day at the **Brood** (which is a sister pub to one of the same name in nearby Hinckley). Here too a stillage had been set up in the pub, from which I sampled *Hubsters Hop on the Good Foot* (3.8%) and *Greenodd Caskade* (4.5%).

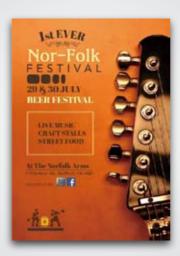
On arrival back in Sheffield the final drink on what had been a very hot day was in the regular **Queens Head** where I sampled *Thwaites Once Bitten, Twice Shy* coconut pale ale (3.8%).

Andrew Morton









NorFolk Festival

On 29-30 July 2017, the **Norfolk Arms** over in Grenoside will be hosting their first ever NorFolk Fest, bringing the best in live music, craft stalls, children's activities, lots of gin and an epic beer line-up. Since Stancill Brewery have taken over the site in October they have received much support from the community during other events such as their beer and cheese pairing evening, gin tasting events and Eurovision parties.

NorFolk Fest is a celebration of the talent within the local area and a massive welcome to the summer months in the glorious beer garden. Nether Edge Pizza Company, Mussel Pot and Caribbean Fusion will be there all weekend helping to soak up the beer. There's also a bouncy castle for the kids so it's guaranteed fun for all the family.

"We have sourced over 30 beers from Sheffield breweries and gone a little further afield

to bring Grenoside a taster of the great beers that are now available in and around the UK. We have made sure there is something for everyone with red ales, porters and IPAs, and even a few special guest kegs. We're also expanding our gin range as our extensive menu has become a firm favourite of our guests", said Hayley McPhie, the pub manager. But it's not just for the locals; buses run directly to the front door from the city centre, Abbeydale Road, Chapeltown, Hillsborough, High Green and Kelham Island.

Festival glassware and programmes have been made specially for the event and CAMRA members will receive a special discount on presentation of their membership card. For the full menu of beers and gins and final line up of bands please follow the event on Facebook: NorfolkarmsS35 or follow updates as they happen on Twitter: @norfolkarmsS35.

Festival guide

July

Dore Beer & Burger Festival Sat 29 Jul

The Dore Moor Inn, Hathersage Road, S17 3AB, is hosting a beer and burger festival, featuring local and national beers, burgers, a barbecue and live music. Buses 65, 271 and 272 from the city centre all stop opposite the pub.

NorFolk Festival

Sat 29 - Sun 30 Jul

The Norfolk Arms at Grenoside is hosting its first ever beer and music festival, featuring more than 30 beers and live music, plus food from Nether Edge Pizza Company, Mussel Pot and Caribbean Fusion. There is also a special discount available for CAMRA members with a valid membership card. Buses 85 and 86 both stop nearby.

August

CAMRA 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
it's 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 info at 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.

JockFest

Fri 11 - Sun 13 Aug

JockFest at the Horse and Jockey in Wadsley returns after a hiatus of several years. The festival will feature a comprehensive selection of guest beers, live music and street food. For more information, visit the pub's Facebook page /horsejockeyS6.

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.

Blackhill Festival

Wed 23 - Mon 28 Aug

The 3rd annual Blackhill Festival takes place at the Miners Arms in Hundall, near Dronfield, over the August bank

holiday weekend. There will be around 30 real ales on offer, with a further 20 real ciders available. Featuring live music in the evenings and a charity cricket match on Bank Holiday Monday.

Hope Valley (Old Hall Hotel)

Fri 25 - Mon 28 Aug

The Old Hall Hotel in Hope holds one of their regular bank holiday weekend beer & cider festivals featuring a marquee with a range of up to 50 real ales and ciders plus live music, souvenir glasses and food in addition to the normal pub offering.

Buses 272, 273, 274 from Sheffield passes right outside the hotel (bus stop around the corner) or Hope railway station is about 10-15 minutes walk away.

hopevalleybeerfestival.com

September

Elsecar by the Sea

Sat 2 - Sun 3 Sep

This event brings all the fun of the seaside to the Elsecar Heritage Railway centre. A beer festival forms part of the festivities, alongside classic seaside entertainment, a craft fair, historical tours and steam trains. Open from 10:00 to 16:00.

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. Regular direct trains run from Sheffield to Cleethorpes, operated by Transpennine Express (daily) and Northern (Saturdays).

cclr.co.uk

Old Hall

Fri 15 - Sun 17 Sep

The Old Hall Inn in White-hough, near Chinley, present their annual beer and cider festival, featuring more than 200 beers, a barbecue, folk train and live music. The pub is a half-mile walk from Chinley train station; there is one direct train from Sheffield to Chinley per hour over each day of the festival.

Amber Valley CAMRA

Thu 28 Sep - Sun 1 Oct

The 8th Amber Valley CAMRA Beer & Cider Festival will be held at Strutts on Derby Road, Belper from Thursday 28th September to Sunday 1st October 2017. The former Herbert Strutt Grammar School is situated on the A6 just outside the town centre and has its own car park, with the railway and bus stations only a short walk away and buses stopping right outside the venue.

There will be live music in the main hall on Friday and Saturday nights – for full details of all entertainment, times and prices, please visit ambervalleycamra.org.uk.

Advance tickets are not required at any sessions but be sure to arrive early to ensure admission. Over 18's only after 6pm. There is free wi-fi at the venue. Dogs are welcome but only allowed in certain areas.



Festival guide

October

Robin Hood

Wed 11 - Sat 14 Oct

The annual Robin Hood festival takes place at Nottingham Castle for the final time before redevelopment works begin. With almost 1.300 ales and more than 300 ciders, the festival is one of the largest beer festivals in the world. This year also sees a new gin bar introduced. Ticket prices start from £10, rising to £20 for more popular sessions. nottinghamcamra.org

Sheffield 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 and 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. hull.camra.org.uk

Branch diary

Info and bookings: social@sheffieldcamra.org.uk

Cider Pub of the Year presentation

8pm Wed 26 Jul

Join us at the Harlequin on Nursery Street as we present the Cider Pub of the Year award for 2017. We are arriving from 8pm for a presentation around 8:30. Buses 3, 7, 8 and 83 all stop nearby.

Branch meeting

8pm Tue 1 Aug

Nag's Head, Stacey Bank.

RambAle

10:30am Sat 19 Aug

This month's takes place in Baslow and has been timed to coincide with Thornbridge's Peakender weekend. Meet at the Interchange for the 10:30 218 bus to Baslow.

Branch meeting

8pm Tue 5 Sep

Riverside, Mowbray Street.

Pub heritage walk

2:30pm Fri 8 Sep

Dave Pickersgill is leading his now famous Pub Heritage Walk, taking in some of the most historically significant watering holes in Sheffield City Centre. The tour will run twice, at 2:30pm and again at 5:30pm. Both start at Fagan's on Broad Lane and will take in the Dog & Partridge, The Grapes, The Red Deer and Bloo88 before finishing at the Bath Hotel. The event is part of Heritage Open Days and Sheffield Walking Festival 2017 and places can be booked via Eventbrite.

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

Join up, join in, join the campaign



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Join CAMRA today

Title Surname

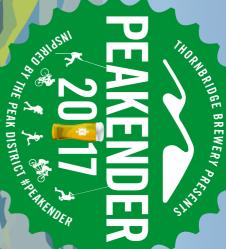
Your details:

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit **www.camra.org.uk/joinup** or call **01727 798440.** All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

		(
Date of Birth (dd/mm/yyyy)		Joint Membership	£30.50 £32.50
Address		(Partner at the same	e address)
Email address	de	*For information on other concessionary www.camra.org.uk/ or call 01727 79844	membership-rates
Partner's Details (if Joint Membership) Title		and agree to abide	e Campaign for Real Ale, by the Memorandum and ion these are available at orandum
Forename(s)			
Date of Birth (dd/mm/yyyy)		Signed	
Joint member's Email		Date	
Joint member's Tel No		Applications will be proces	sed within 21 days of receipt of this form. 04/17
Building Society to CAMPAIGN FOR FOR REAL ALE Campaign for Real Ale Ltd. 230 Hatf Name and full postal address of your Bank or Building Society To the Manager Bank or Building Society Address Postcode Names(s) of Account Holder	ng a ball point pen and send to: ield Road St. Albans, Herts AL1 4LW	AL USE ONLY	This Guarantee should be detached and retained by the payer. The Direct Debit Guarantee This Guarantee This Guarentee is offered by all banks and building societies that accept instructions to pay by Direct Debits If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of
Bank or Building Society Account Number Branch Sort Code Reference	Instructions to your Bank or B Please pay Campaign For Real Ale I, from the account detailed on this ins safeguards assured by the Direct De that this instruction may remain with Limited and, if so will be passed elec Building Society.	imited Direct Debits truction subject to the bit Guarantee. I understand Campaign For Real Ale	the amount and date will be given to you at the time of the request If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to You can cancel a Direct Debit at any time
Banks and Building Societies may not accept Dire	Date ect Debit Instructions for some types of account.		by simply contacting your bank or building society. Written confirmation my be required. Please also notify us.
	rill receive a 12 month supply of vouchers		phership

AUGUST 2017 18TH - 20TH



SHOWGROUND BAKEWELL

FREE ENTRY FOR DAY VISITORS VALID ONLY WITH Camping spaces must be *See www.peakender.com for full details **PRE-REGISTRATION*** booked in advance* www.peakender.co.uk thornbridge.co.uk T: 01629 815 999 E: peakender@

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