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You might have seen the article in the August edition of Beer Matters where we revealed the results of this year's Sheffield Beer Census, which took place on 10 June. Well, we have now released a web app designed to let you explore the results for yourself! We might have given you the headline figures already, but there's much more to discover

Find out the average price of your favourite pint, discover the most popular beers and breweries available in your area and see how the price of a pint is correlated with its strength. You can find the app at sheffieldcamra.org.uk/census







#### Dom's Casks of the Month

I've been thinking for a while about starting a new column where CAMRA members can write about their favourite cask beers from the last month. The idea was first brought up at the branch meeting back in June, but I've never got round to starting the ball rolling until now. So, here they are, in no particular order, my three favourite real ales I have tried in Sheffield over the last few weeks:

What: Pale (4.1%) - North Brewing Co, Leeds

Where: Devonshire Cat

This beer was sampled as part of North Brewery's recent tap takeover event at the Devonshire Cat. With its combination of German and American hops, the pint was attractive to the eye and the nose with a good-sized white head and a fruity, tropical aroma from the Ekuanot. The flavour had defined citrus notes imparted by the Hallertau Blanc hop, without being overly bitter. A good, sessionable pale.

#### **What:** *Drop O' the Black Stuff* (4.0%) – Springhead, Laneham **Where:** Sentinel Brewhouse

I've always been a fan of darker ales, and this porter was no exception. Not quite black but a very deep brown colour, the aroma was packed with chocolate, liquorice and malt. Fortunately, the taste wasn't nearly as sweet as the aroma might have suggested, with a delicious coffee bitterness from the roasted malt providing an excellent balance of flavours.

#### **What:** Brewers Reserve (5.0%) - Kent Brewery, Birling **Where:** The Drink Inn

A little stronger than the other entries on this list, but no less drinkable. Poured a rich, clear golden colour with a clean white head. The nose had a strong hoppy character, with notes of citrus and farmyard. The beer was very easy to drink, with the bitterness of the hops complimenting a strong malty flavour. You'd have to be careful not to have too many at this strength though!

Have you tried any outstanding real ales around Sheffield lately? Send in your three favourite beers for the next issue of *Beer Matters*.

**Dominic Nelson** 



# GARDENERS REST BEER & MUSIC FESTIVAL 8/9/10 SEP



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#### An apple a day...

There are many things I took from my time living in Bristol, a love of cider was not one of them. To this day that has always surprised me. My summers were spent sat in the garden with my friends trying every type of cider produced in the South West. Yet much to their dismay my preferred choice always seemed to be 'anything with blackcurrant'. With that I found cider became a firm fixture on my 'no go' drinks list. However, this past July two events came up in Sheffield CAMRA's diary that made me think I really should give cider another chance; these being the Wetherspoon's Real Cider Festival and the Cider Pub of the Year presentation.

After sampling many, many different ciders I found a preference towards the medium-sweet varieties as I found they had a much fresher taste, perfect for the summer weather. I also preferred cask to keg – probably why I'd never truly taken to cider before as shop-bought is almost always fizzy. The cask ciders tasted had a smoothness that I didn't experience with any of the keg varieties, which made them a lot easier to drink and allowed any tart flavours to come through the fruit. Although I tasted many ciders which were tasty and well-rounded (Scrummage by the Bottle Kicking Cider Company comes to mind), my top three reflect the ones that I found perhaps a little too easy to drink!

#### Slack Alice (4.6%) - Celtic Marches

Over the course of the evening at the Cider Pub of the Year presentation I found myself continuously coming back to this drink. Described as a medium cider, I found it to be well rounded with semblance to a fresh apple juice, if not a little tarter.

#### Strawberry Cider (4.0%) - Barbourne Cider Co.

Noted in the tasting notes as being voted cider of the festival at the CAMRA Worcester beer festival 2016, this strawberry cider tasted in The Sheaf Island certainly did not disappoint. Unlike a lot of the other fruit ciders I tried it was not overly sweet and was extremely light and palatable.

#### Thundering Molly (5.2%) - Celtic Marches

Also tasted in the Harlequin, *Thundering Molly* is a well-rounded medium cider. With a strong apple aroma, it tasted both fresh and fruity and overall was a solid cider, if not a little better after a few minutes left to settle in the glass.

**Poppy** 



The Bath Hotel's building has reached the grand old age of 150! So over this summer we have given it a bit of a spruce up with a new lick of paint while keeping all its heritage charm. This is all just in time for the national Cask Ale Week. happening from 21 September - 1 October. For this we have Moor Beer coming up from Bristol for a tap takeover to show off their range of tasty, unfined cask beer. We will be racking up 6 extra casks in the pub, meaning a total of 12 cask beers will be available in the Bath during the week!

The Bath team are also heading up to Beer Ink Brewery in Huddersfield in a couple of weeks' time especially to brew something new for Cask Ale Week, although discussions are still ongoing as to what this beer may be.

To finish off the week, on Saturday 30 September we will also be hosting a Record Fair in conjunction with Broomhill's Record Collector. This promises DJs, bands and the chance to buy vinyl from the largest independent record store in Sheffield!

#### **Chris Tremblett**





8pm 10pm

4pm Sunday 17th September

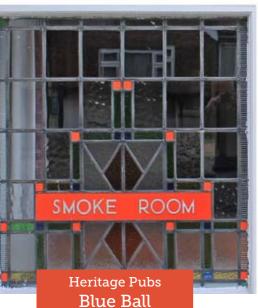
2pm

Tel: 01472 604657













The Blue Ball (Haggstones Road, Worrall, S35 OPD) is believed to have been originally three cottages which were connected at some time to make bigger premises.

There is no documented date of origin although it was registered as a public house in the Sheffield Directory in 1825. At one time it was a coaching inn with stabling. The name changed from 'The Ball' in 1854. There is a central bar with three rooms off. A 1930's refitting has left bench seating in all rooms and 'Tennants' windows. The Smoke Room pre-dates this refitting with quality 1930s (or possibly older) seating and some parquet flooring. The Public Bar (left) has an interwar graced counter to bar and 1960s timbering. There are also a considerable number of Tennants windows remaining.

**Dave Pickersgill & Mick Slaughter** 











In an effort to reduce and eliminate single-use plastic things we no longer provide free drinking straws. Customers asking for drinking straws will now be asked to donate a minimum of 5 pence to charity. The first charity we are supporting through this initiative is Refuge, a domestic violence support group for women and children. So far, customer response has been wholly positive with most customers donating considerably more to the charity and not even accepting the plastic straw!

#### LIVE MUSIC IN SEPTEMBER

Sat 2 Sep Swear Box

Sat 9 Sep
Outside the Box

Sat16 Sep Bad Penny

Sat 23 Sep Blaze

Fri29 Sep Mahogany Newt

Sat 30 Sep

Band With No Name

**Pete Roberts** 

#### Inn Brief

The first of the SCBF43 beer mat auctions on eBay raised £23.15 for Weston Park Cancer Charity, so thank you to everyone who bid on them. The second auction is set to take place towards the end of August, ending on Bank Holiday Monday.

The **Bar Stewards** micropub on Gibraltar Street is now open on a permanent basis. The pub currently only opens on Fridays and Saturdays, but plans for extended opening hours are in the pipeline.

It has been confirmed that the **Closed Shop** on Commonside, which is currently being run by a community group on a tenancy-at-will, will be taken over by Stancill Brewery on a 20-year lease with Punch Tayerns.

The **Wagon & Horses** in Chapeltown is hosting a "Meet the Brewer" event with Bradfield Brewery on 31 August. CAMRA members will receive a 20% discount off all food on the evening.

The **Firwood Cottage** in Walkley has been taken over by a new landlord, who hopes to keep the pub open and abandon the plans of the previous owner to turn the building into flats.

The **Green Room** on Devonshire Street has closed temporarily so that building work can take place.



The newly refurbished Albion opened its doors to the public on Friday 28 July. The pub is the brainchild of Stancill Breweries Owners Adam Haigh and Thomas Gill, alongside their business development manager and area manager Katy Streets.

They wanted to create a bar that was all about the beer. Katy said: "Stancill Brewery has a great following in Sheffield and our two brewery taps, The Horse and Jockey on Wadslev Lane and The Norfolk Arms in Grenoside have been steadily growing in popularity over the last vear. With our new venture we wanted to showcase our passion for amazing quality beer and offer a wide range of both guest cask and craft keg products alongside our most popular Stancill Brewery products."

With 14 rotating craft lines and 10 real ale taps, The Albion will offer an excellent selection of local, British and international brews. Katy added: "We are all incredibly passionate about beer and wanted to make this passion our main focus for this new venue. This is a dream project for me, as a longtime CAMRA supporter and a craft beer lover, I was thrilled to be offered the challenge of planning, designing and running The Albion."

The team already have plans for the future to extend their large beer garden and install a kitchen. Katy said: "We are so lucky to have a very enthusiastic team who all want to work towards a successful bar and we are all excited to keep moving the venue forward and ensure that our patrons have the best possible experience!"

The Albion is open from 2pm til 12am every day (with longer opening hours at weekend) and will offer 50p off all casks for CAMRA members.

#### **Katy Streets**

#### Inn Brief

True North have submitted plans to refurbish the **Old House** on Devonshire Street. Part of the update involves changing the pub's name to the Devonshire, which references the building's former name but, with a very similarly named pub already in the area, could cause some confusion

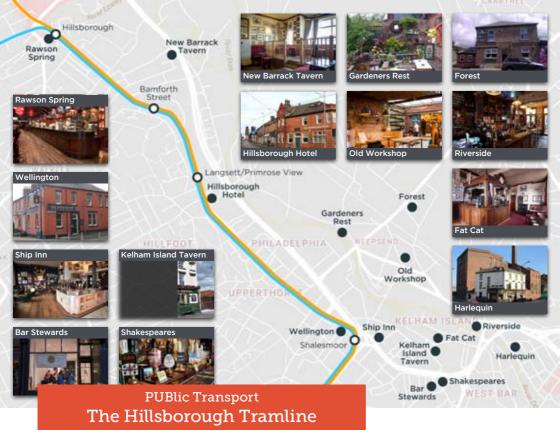
The Norfolk Arms, one of Stancill Brewery's taps, is hosting a rum tasting event on 1 September. Guests will be given the chance to savour four different rums from around the world and learn all about their origins. tasting notes and perfect pairings from the pub's inhouse rum expert. Tickets for this event are priced at £15 per person and available from the Norfolk Arms or by emailing hayley@stancillbrewery.co.uk.

Planning permission has been granted for the proposed new micropub in Woodseats, which is hoping to open in the next few weeks.

Welbeck Abbey's micropub, the **Portland House** on Ecclesall Road, has launched a new and improved menu, with new food and drink offerings. Larger pork pies, toasted pitta strips and marinated olives now feature, alongside ice creams, a gin sorbet, milkshakes, hardshakes and an overhauled wine list.







An occasional feature in Beer Matters, and a permanent feature of our real ale trails website, is ideas for areas of Sheffield that are perfect for exploring to visit good beer pubs including those conveniently located along bus or tram routes where you can buy an all day ticket to hop on and off to experience the different venues and beers.

For this issue as both University Freshers Weeks and the Steel City Beer & Cider Festival are on the horizon we focus on the tram line out of the City Centre past the University of Sheffield towards Middlewood/Malin Bridge, providing access to some great pubs in

Shalesmoor, Kelham Island and Hillsborough.

The Blue and Yellow routes combine to provide a tram every 5-10 minutes between City and Hillsborough with the last tram back into town around midnight. For the purpose of this article we get the tram out to Hillsborough and work our way back into town. There are also pubs beyond Hillsborough but that is for another time!

Alight from the second door from the front of the tram at Hillsborough and you will literally stumble into the **Rawson Spring**, a Wetherspoons conversion of the old swimming baths which also boasts an extensive outdoor drinking area. On many Friday and Saturday nights this becomes a much livelier venue than the typical Wetherspoons with a DJ playing inside and an outside bar opening in the garden.

A short walk downhill from Bamforth Street tram stop onto Penistone Road will take you to the **New Barrack Tavern**, a multi roomed roadhouse pub owned by Castle Rock Brewery of Nottingham featuring their beers plus guests. On sporting event days it is popular with Sheffield Wednesday football fans and Sheffield Tigers Speedway followers, however it is also known for its live music, comedy club and beer garden.

The Langsett/Primrose View tram stop is just around the corner from the Hillsborough Hotel where a range of quality real ales are served at reasonable prices, food is also served which is your usual pub grub menu but home cooked to a good standard.

From here you could choose to leave the route of the tram and walk to the Gardeners **Rest** on Neepsend Lane, a community owned traditional pub on the riverside that acts as the tap for Sheffield Brewery then carry on to the Forest (Toolmakers brewery tap) and the Old Workshop bar, however we get back on the tram two stops to Shalesmoor, the gateway to the Kelham Island district - a former industrial area now gentrified into an up and coming semi-residential riverside area with pubs. bars. restaurants, breweries, shops and of course the famous Industrial Museum.

Closest to the tram stop is the Wellington, a classic little pub with two rooms and a beer patio, one of three pubs operated by the owner of Neepsend Brewery showcasing their beers plus guests. On the other side of the roundabout is the Ship Inn, which blends pub heritage with modern style. Next door is the Krynkl development, built out of shipping containers, featuring a rooftop bar where you can look down on the Ship! There is no real ale here however.

Walk past Krynkl as far as the traffic lights and turn left onto Bowling Green Street and you will find the **Kelham Island Tavern**, which has won many CAMRA Pub of the Year awards. It is a small two room pub with an exotic beer garden with the bar covering all the bases - dark beers and a mild always available, reasonably priced house pale ale and bitter plus interesting changing guests. The management are keen to keep the place civilised even when busy, note the signs warning that swearing won't be tolerated!

Just around the corner on Alma Street is the Fat Cat. the granddaddy of the Sheffield real ale freehouses. This pub had a wide changing range of guest ales and veggie and vegan food options on the blackboard menu before that had become commonplace. It still maintains the same traditional values, it is a cosv little two room pub with corridor and beer garden and attached to the Kelham Island Brewery which started out in the outbuilding located in the beer garden, now used as a function room/outside bar.

Continue walking to the main road and turn left, over the river and you will find the **Riverside**, which is now operated by True North Brewery. A range of their beers and guests are on the bar, a simple bar food menu is available, with the option of enjoying food and drink outside overlooking the river.

On the other side of the roundabout, on Nursery Street, can be found the **Harlequin**, a fairly big traditional pub arranged in an L shape

around the bar. Food is served lunchtime and early evening every day and live music is put on at night most weekends. The 'Quin is the tap for Exit 33 Brewery with a range of guest beers also available, additionally an extensive range of traditional ciders are available and the pub is a regular winner of our Sheffield Cider Pub of the Year award. Look for the blackboard at the end of the bar for the current choice.

Walk back along the ring road bypassing the Riverside and Fat Cat to Gibraltar Street where you will find **Shake-speares**. Many years ago this was a coaching inn with stabling facilities, these days it is a classic no frills multi room pub with an impressive beer range. There is also a games room and concert room upstairs and an outdoor drinking area at the rear.

On the other side of the road, open Thursday to Sunday, is the **Bar Stewards** micropub and bottle shop. This started out as a pop up bar in an empty shop unit as a trial, which proved successful, it is now a properly fitted out bar open every weekend with a friendly welcome and a choice of 4 cask ales plus a selection of craft keg beers.

It is a 5 minute flat walk back to Shalesmoor tram stop from here, alternatively an uphill walk of similar distance to Cathedral tram stop. There is also a bus stop outside Shakespeare's served by routes 57, 61, 62, 81, 82, 85 and 86.

**Andy Cullen** 



#### Real Ale and the Beautiful Game

With the football season getting back into full swing, we take a trip around Sheffield to look at some of the real ale available around the grounds of each of the city's clubs.

Obviously there are too many pubs to list them all, so to avoid any possible accusations of favouritism we will be visiting the three closest hostelries to each ground that serve real ale according to our records (if you know differently, please let us know!).

These places are not all necessarily frequented by football fans but can get very busy on matchdays, so if you want a quieter pint you may be better off visiting during the week.

#### **Sheffield United**

#### **Bramall Lane**

The closest of Sheffield's clubs to the city centre, Bramall Lane has been in use as a sporting venue for more than 150 years. Its central location means there is a plethora of choices for discerning drinkers in the local area.



#### **Cricketers Arms**

Situated directly opposite the the away fans' turnstiles, the pub's name references Bramall Lane's history as a cricket ground, with cricket matches first being hosted there in 1855. The pub usually offers two real ales from local brewers such as Bradfield, Abbeydale and Stancill. Buses 18 and 252.



#### Railway Hotel

Just 200 metres further down the road is the Railway Hotel. which has been run by Jack Cater since late 2015. Previously a "football pub" focused on lager, the change of ownership saw the introduction of real ale and cider, along with craft keg lines and a large bottle range. The Railway offers five real ales, many from local breweries, plus a real cider, and there is a very generous discount of 30p per pint available to CAMRA members. Buses 18 and 252.



#### **Sheaf House**

Named after the football ground, Sheffield Wednesday's home between 1877 and 1880, that was located on the site where the pub stands today, the Sheaf House of 2017 is a pub focused on games, with darts, pool and snooker all available. One real ale is on offer in the shape of Bradfield Farmer's Blonde. Buses 18 and 252

Also within half a mile: Cremorne, Albion, Old Crown Inn, Clubhouse, Beer Engine, Sentinel Brewery, Royal Standard, Lord Nelson

#### Sheffield Wednesday

#### Hillsborough Stadium

Wednesday moved to their current location in 1899 having previously played in the Lowfield area of the city but being forced to find a new ground following the extension of the railways. Being a little further out, there aren't quite as many pubs, but still plenty of choice for fans of real ale



#### **Riverside Cafe**

Just around the corner from Hillsborough Stadium, this is a modern, community-run cafe and pub offering four real ales from breweries such as Acorn, Bradfield and Great Heck alongside excellent food and an outdoor seating area overlooking, as its name suggests, the River Don. Buses 35, 38, 85, 97 and 98 or tram to Leppings Lane.



#### Park

Another pub focused on food following its takeover by Sizzling Pubs in 2008, the Park is located about 250 metres from the football stadium, overlooking Hillsborough Park. One real ale is available, which at the time of CAMRA's last visit was Wells' Bombardier. Buses 35, 38, 85, 97 and 98 or tram to Leppings Lane.



#### **Old Crown**

Very popular with Wednesday supporters on matchdays, the Old Crown can be found about 500m down Penistone Road from the stadium, near Owlerton greyhound track. The pub offers two changing real ales from guest breweries. Buses 7, 8 and 86.

Also within half a mile: Railway, Castle Inn, Horse & Jockey

#### Hallam FC

#### Sandygate

Almost 250 metres above sea level on the western edge of Sheffield lies Sandygate, the home of Hallam FC since 1860, making it the oldest football ground in continuous use in the world. The plight

of the Plough across the road from the stadium has been well documented, but real ale connoisseurs still have a number of options in the local area



#### **Sportsman**

A gastropub with a dedicated bar area, the Sportsman offers at least five real ales including Ember Inns' own Pale Ale brewed by Black Sheep, plus rotating guests. Pub quizzes are hosted on Wednesdays and Sundays, while CAMRA members can also enjoy a discount of 20p per pint. Bus 51.



#### **Crosspool Tavern**

Probably better known for its carvery than its real ale selection, the Crosspool Tavern nevertheless does offer cask beers, most recently Sharp's Doom Bar and Black Sheep Best Bitter. A range of bottled beer is also available. Bus 51.

#### **Bull's Head**

A 10-minute walk down the hill in Ranmoor, the Bull's Head is popular with real ale drinkers, offering regular beers from Abbeydale, Bradfield and Kelham Island breweries plus two changing guest beers. Entertainment includes live music on Saturday nights and a general knowledge quiz on Sundays. Bus 120.

Also within half a mile: Ranmoor Inn. Florentine

#### Sheffield FC

#### Coach and Horses Ground

OK, so they might not play in Sheffield these days, but no article about the city's football clubs would be complete without mentioning the oldest football club in the world still in existence. The club played at several grounds around Sheffield for almost 150 years before moving down the road to Dronfield in 2001. There are two pubs serving real ale within half a mile of the ground.

#### Coach & Horses

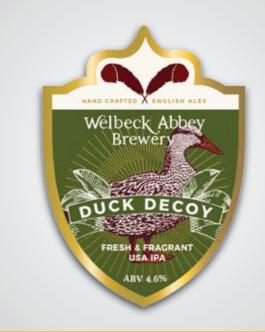
This Thornbridge pub is located at the ground, so you can enjoy your pint while watching the football. One of the venues of the annual 3 Valleys Beer Festival, the pub offers five Thornbridge cask ales plus one guest cask, along with a range of keg and bottled beers. There is also a 20p per pint discount for CAMRA members.

#### Victoria

This pub in Dronfield town centre was awarded Dronfield & District CAMRA's "Most Improved Pub" award in 2013. There are up to six cask ales available, with all pints offered at a very reasonable £2.50 per pint on Mondays.

**Dominic Nelson** 





#### Welbeck Abbey

Although the summer holidays have only just ended, we feel like autumn is well and truly here, and we've brewed some fantastic beers that this month that will help get you stoked for the season.

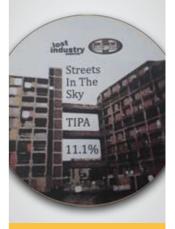
Firstly we introduce our *George & The Dragon*. This South Pacific hopped ale is fiery red colour and full of vibrantly juicy hop-resin flavours from Rakau hops, which leave a full and fruity bitter aftertaste. With a comfortable 4.2% ABV it's a great choice for a brisk autumnal evening.

Next we've got *Duck Decoy*, a spectacular beer filled with the mouth-wateringly fresh aromas of pear, orange and passion fruit. This is a 4.2% beer making it a pleasantly light indulgence.

Finally for our Brewers Choice range we have *Claire's High Koality*. Designed by our brewery founder, this is what Claire has coined a 'dangerous IPA'. Fruity, refreshing, and devilishly strong. She adores the slightly apricot flavours the 'Summer' hop from Australia brings, and has used them to infuse this 5% IPA with lashings of seasonally fruity notes.

Also, don't forget to visit our amazing micropub Portland House if you are out and about on Ecclesall Road. They are now serving light lunches as well as some amazing handmade milkshakes and hardshakes (yup, that's milkshakes with booze!). Hope to see you there!

Jess Low



#### **Lost Industry**

We've just brewed our first Triple IPA, *Streets in the Sky* (11.1%), in collaboration with Mike at Landlocked Brewery. With heaps of Citra, Falconers Flight and Cascade hops, it'll be available from mid-August in our usual bottle shops and pubs. Dave of Steel City came along to play and we brewed our latest Lactic & Citric Acid Sour with lime and lemon juice – *Acid Reign* (6.6%).

To celebrate 150 years of Sheffield Wednesday we have brewed 150 PALE (5.0%), a pale ale 'exclusively' for New Barrack Tavern which made its debut on 12 August. Our latest saison, Lemon & Black Pepper Saison (approx. 6%), is being brewed right now and should be available early September.

August has been a busy month, with several 'Meet the Brewers' and 'Tap Takeovers' in Leicester, Manchester, Red Squirrel in Chesham, Derby Beer Con festival and, last but not least, we headed up north to the Hanging Bat in Edinburgh.

# THE BEER ENGINE

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**Chantry Brewery** pays homage to Wild West

Chantry Brewery is planning to offer a true taste of the Wild West with its new Native American inspired September special. **Snoqualmie** (5.2%) is a powerfully hopped pale which brings together seven different US hop varieties. It takes its name from the Snoqualmie tribe which has approximately 600 members who live in Washington State, an area also used for hop growing.

The idea for the unusually themed ale was developed by head brewer Mick Warburton after a recent pow-wow with a US-based brewer. After spending time researching the different hop varieties produced in the US, he began experimenting with the idea of creating a brew using hops which take their names from

Native American tribes. The resulting brew includes Willamette, Cascade and Chinook hop varieties. Subtle fruit and floral flavours are complimented by a strong hoppy bitterness resulting in a complex brew which is packed with taste.



Mick said: "This beer is without doubt one of the most unusual ones I've produced. It's one which has been in

the planning stages for a number of months and when using such a high number of different hop varieties it was important to balance the flavours to create the unique taste."

"Making a beer with lots of hop varieties takes a lot of preparation, as it can be easy for one variety to dominate another, but I'm really pleased with the end result and we decided to complete our North American adventure by commissioning special artwork for the pump clip."

Snoqualmie will be available from the beginning of September in selected pubs for a limited period.

#### New canned beer range launched

Chantry Brewery is releasing a number of beers from its core range in cans. At present, the brewery's awardwinning Iron & Steel Bitter (4.0%), **New York Pale** (3.9%), Steelos (4.1%) and Mighty Millers (5.5%) are available in the new format

The beers are available from all Chantry pubs and can also be ordered via the website: chantrybrewery.co.uk.

In addition to providing its beers in the new cans, the brewery also sells a selection of its beers including the powerful Special Reserve (6.3%) in mini kegs which can also be purchased from its brewery taps.





'Summit' special

There's something a little unusual about Stancill's latest beer offering, which showcases the powerful US-produced Summit hops within the new special.

Taking its name for the hop variety featured in the new beer, *Summit* (4.5%) is a pale ale which explores many of the different flavour characteristics associated with the relatively new hop variety.

The idea for a beer being produced exclusively using Summit hops was developed by Stancill's head brewer Dean Pleasant who wanted to explore the unusual tangerine and citrus flavours associated with Summit hops.

First produced in 2003, Summit is a relatively new dwarf hop variety and, according to Dean, one which can pack a powerful punch! Dean said: "Summit hops are typically used in IPAs and pale ales because of the strong flavours it develops. Beers produced using Summit hops can have a relatively unusual taste, depending on the quantities of the hops used."

"They typically have noticeable pine characteristics within their aroma, whilst some brewers who have used large quantities of the hops have reported their beers have tasted of onions and garlic, meaning that it's definitely a hop variety which needs to be treated with a certain degree of respect! Our *Summit* beer relies entirely on the summit hops for its flavourings from this relatively new hop variety."

#### Employee of the Month receives special beery treat!

She joined Stancill Brewery less than two months ago, but new Business Development Manager Lucy Machin has already found herself immortalised in the mash tun after helping the brewery to achieve a record-breaking month in terms of new business orders.

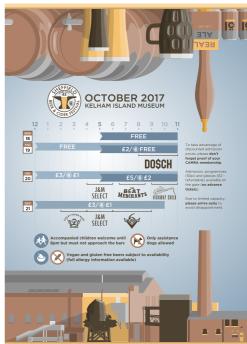
Lucy's efforts impressed the brewery bosses so much that when planning their latest special beer, Stancill decided to reward her efforts by naming it in in her honour. The new special brew, simply called *Lucy*, is a classic English pale ale with a twist and uses three varieties of English hops to create a refreshing, easy drinking brew which can be enjoyed all year round. Fuggle hops give this brew a delicate, floral aroma, while Styrian and First Gold hops provide a balanced taste with plenty of flavour.

Lucy said: "I've worked in jobs where employees receive treats for their efforts, but never in my wildest dreams had I imagined that there would be a beer available to drink in Sheffield which has been named after me!"

Thomas Gill, Managing Director of Stancill Brewery said: "In recent months we've used our special brews as a way of thanking the efforts of our staff. Last month apprentice brewer Jonathan decided to name our special after his son, and we wanted to use our September special to reflect the sheer hard work and dedication Lucy has invested in her new role with the brewery."

Lucy and Summit are both available in selected pubs throughout South Yorkshire including Stancill's brewery taps The Horse and Jockey, Wadsley, the Norfolk Arms, Grenoside and the recently re-opened Albion on London Road and CAMRA members receive a 20% discount on all Stancill real ales sold within the pubs.







# 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.















- - f facebook.com/stancillbrewery vitter.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

@horseiockevS6



#### THE ALBION

75 London Road • Sheffield S35 8QG

Mon-Thurs: 2pm - 12pm Fri: 2pm - 1:30am Sat: 12-1:30am Sun: 12-11pm

facebook.com/albionbarsheffield





#### **Steel City**

Steel City are still bereft of a home, but Dave has been busy with away collaborations! After a trial launch at the Rutland in May, the Black Metal collaboration Kvassphemy (6.0%) is now on general release. Possibly the world's first imperial black kvass! A bretted version will be available later in the year.

The latest collab at Imperial is Who Ate All The Pies? (4.5%), a banoffee stout. Chocolate malt was supplemented with cacao nibs. caramel and banana pulp, and as the cacao nibs came with a free bag of white chocolate buttons they went in as well (OK, most of them did, Dave and Dale may have eaten a few. OK, a lot). The banana flavour was further enhanced by use of a Bavarian weissbier yeast.

Another Imperial collab should be available by the time you read this, and before long Dave will be off to Scarborough to brew another collab at North Riding.

**Dave Unpronouncable** 



#### Exit 33

The Sheffield Brewers Collective again provided the bar at the Folk Forest in Endcliffe Park as part of Tramlines festival. Open for eight hours on each day of the weekend. there were beers from Exit 33 Brewing, Neepsend Brewery, Blue Bee Brewery and Sheffield Brew Co, all served by the brewers themselves. In just sixteen hours we sold 3600 pints of locally brewed beer and 500 pints of traditional ciders. That's four pints every minute!

For September, we have brought back Stateside Pale (5.0%), an old favourite beer of ours. A simple recipe using extra-pale malt, hopped generously with big American hops Columbus, Zeus, Bravo and Simcoe before being dryhopped in fermentation with Amarillo.

**Pete Roberts** 



#### Neepsend

As usual we have kept the new beers rolling over the last month. *Karpo* is a 4.3 Tropical pale hopped with Citra, Sorachi Ace and Motueka for lime. coconut and tropical notes that seemed to disappear from the brewery in no time at all. Theia is a 3.6% Transpacific Session Pale made with US and NZ hops that packs a nice bitterness and has bags of flavour for its low strength.

Keep a special eye out for Willis, a 5.0% Citra Simcoe Wit beer (the name may or may not be a silly pun...). We put a fairly eye watering amount of - exclusively post boil - hops in this one and the result is a juicy, fresh and full-bodied wheat beer. Naturally hazy due to the wheat malt and chock full of pine, citrus and tropical deliciousness.

We've also returned to an old favourite in *Triton*. a 4.5% pale ale hopped with a trio of American hops, which is one of our most requested beers. **Alder** will be a 4.3% golden ale brewed with Manadrina Bavaria and Amarillo, the next single hopped IPA will be **Ekuanot** IPA using one of the hops of the moment and a brand new Vanilla Stout will be available from late August.

**Gavin Martin** 







#### Sheffield Brewery Co.

Now then folks, having had a much needed rest in August to enjoy the English summer, the brewerv tap room will be open again for the Peddler weekend 1-2 September with artisan food, live music and plenty of fresh beer, including on our newly installed keg line. Alongside your favourite Sheffield Brewery beers, including our recent special Red Rye, **Dolly** Grinders (4.3%), we'll be serving up a special mango version of our beloved Razor Paste. Don't expect a crystal clear beer; this beast - with a kilo of mango puree added direct to keg - will be cloudier than a day out in the Peal District on a Bank Holiday weekend!

#### **Bottled Beers**

This month also sees the launch of our first bottled beers in 330ml. Hand bottled and naturally conditioned, look out for our flagship beer

Seven Hills (4.1%) - now with even more hops added late in the boil, producing even more flavour - Razor Paste (5.6% American IPA) with enough Mosaic and Citra to make moustaches curl, and a very special beer...

**True Luv** is available in small quantities and is our 5.2% strawberry shortcake red ale. Made with a variety of biscuit malts, lactose sugar and strawberries, and named in honour of the local entrepreneur, Arthur Truelove, who was fundamental in the original polish factory where the brewery now resides, *True Luv* is a pure delight of fruity, biscuity, and creamy flavours.

### Brewery Tours and Parties

Whether you're interested in a guided brewery tour,

throwing a party, hosting an event, or want a unique experience as as brewer for the day, The Sheffield Brewery Company is the perfect fit for you. Located in an original, brick built Victorian polish works, our brewery is full of charm, history and character

With its own reclaimed bar from Sheffield University's Ranmoor Halls of Residence, our brewery and tap room can cater for a range of events, parties, private tours. In addition, our brewery tap room is open to the public on the first Friday and Saturday of each month, opposite Peddler Night Market.

We offer brewery tours exclusively for groups, with an option of a pie and pea supper. Group brewery tours are available on Friday and Saturday evenings (subject to availability) and require a minimum of 3 weeks advance notice prior to the event. For individuals, we offer an open brewery tour on a Saturday afternoon every other month. After being shown around the brewery. you will be able to relax in our brewery tap room with a couple of free pints. Tickets are purchased online at sheffieldbrewery.com/brewerytours and need to be shown upon arrival at the brewery.

The next tours for individuals are on Saturday 2 September and Saturday 4 November. Tickets are selling fast so don't miss out!

**Nick Law** 



www.oldhallhotelhope.com

01433 620160

info@oldhallhotelhope.com



WWW.THEPEAKHOTEL.CO.UK

01433 620247

INFO@THEPEAKHOTEL.CO.UK





**Emmanuales** 

Two years ago, I dreamed of a time when Emmanuales would be considered a 'microbrewery'. I have to remind myself these days when I'm 'only making 6BBL' (that is 6 brewers' barrels, or 981L) of **Oh Hoppy Day** that in 2015 I was lucky to come away with 25L of the stuff, and now I'm handling more Citra (a most desirable hop) than most home brewers have ever seen in their life.

It's easy to look at how far there still is to go. It's better to look at how far you've come. As the Apostle Paul writes, 'Let us only live up to what we have already attained'. In that spirit, here's what we're living up to right now...

#### Core Range

Let's face it, however wide the variety of craft beers on the market, everybody without fail goes back to their old favourites. Whether it's a pint of London Fuller's Pride or a Brewdog Punk IPA, the largest brewers are all famous for one or two core brands.

We are continually developing our core range of beers. Jonah and the Pale (Transatlantic Pale Ale 5.0%), Ryejoice (Red Rye 5.4%), As The Deer Pants For Porter (5.0% Smoked Porter) and Oh Hoppy Day (6.1% 60-Minute India Pale Ale), and now Beer Thou My Vision (3.8% Pale Ale), our desire is to have a small range of beers as the cornerstone of our business that will bring joy time and time again.

We decided to add our latest addition, *Beer Thou My Vision*, on account of landlords wanting Emmanuales cask beer that wasn't 'outrageously strong'. We've been sitting on the name for some time, and decided it was prudent to offer something that wasn't going to knock your socks off if you had a few. Hopped with Columbus, Liberty, Azacca and Oliciana, *Beer Thou My Vision* is crisp and full of peachy flavours. Available now in 330ml bottles.

American IPAs are pretty dominant on the shelves at the moment. It's easy to throw every hop in the cold store at an IPA and hope that it makes the drinker's eyes water. But a truly epic IPA will have the right balance of malt sweetness, dryness, and hop aroma leaving you wanting more. Oh Hoppy Day is our attempt at creating such a beer. Hopped with Centennial, Chinook. Cascade and Citra every five minutes throughout the boil, and dry hopped with Azacca, Simcoe and Nelson Sauvin. we're confident that Oh Hoppy Day is our best batch yet. Available now in 330ml bottles and in cask.

## A Fortunate Fall of Citra and Nelson Sauvin

At the heart of Emmanuales is a desire to be creative. Some of the best works of art throughout history have been painted in the name of Christ on church and chapel walls across the earth. Somehow, despite these rich creative

roots, the Christian art and music of today has become tame and mediocre at best. Therefore, we're always striving to create beers of biblical proportions; interesting, creative beers made with imagination and originality. Our latest offering is this fruity little number.

Felix Culpa (8.7% Wheat DIPA) is our first Double IPA. Fermented using a Bavarian Wheat Yeast and dry hopped with biblical amounts of T90 pellets, Felix Culpa is a fortunate fall of Citra and Nelson Sauvin; fruity like the Garden of Eden... in a good way! Available in limited numbers in 330ml bottles.

#### Other News

We recently featured on the *Hopinions* (Beer O'Clock Show) podcast, a great podcast all about - you guessed it - beer. Steve and Martin crack open The Gospale According To... series and share their thoughts. You can listen back to their opinions by visiting iTunes to download the episode.

Finally, we want to give a huge shout out to Adam and Dan from Heist Craft for putting on a selection of Emmanuales keg beer on their bar over the last weekend, including our 10% passion fruit DIPA collab, *The Passion of the Heist*, and almighty stout, *Ex Nihilo*. In true English fashion, people queued at the bar all night long to sample our beers of biblical proportions.

#### Nick Law





#### Abbeydale

And so Autumn is steadily creeping on us already... luckily we have plenty of beers coming up to help you make the transition that bit easier!

The fifth Voyager and Salvation are joining our everarowing Brewer's Emporium roster. The next Voyager IPA (6.0%) is a big-hitting American-inspired hopbomb packed with Simcoe and Mosaic, whilst our upcoming **Salvation** will be a coffee and doughnut stout! Our new bright beer tank is due to arrive any day too, so we plan to be able to offer more of these delicious limited edition brews in cans in future. Watch this space!

We will be brightening up bars with *Illumination*, a 4.8% hoppy golden ale with a full-bodied bitterness and a powerful bouquet. A popular Doctor Morton's creation is making a comeback in the form of *Djinn Jar Beer* (4.2%),

brewed with fresh root ginger for a spicy kick. And finally, we have another beer from the archives but with overhauled artwork thanks to the very talented Luke Bailey - the New Zealand hopped *Damnation* (4.5%), a classic pale bitter with deliciously fruity overtones.

In brew news, we're SO excited to be welcoming some friends we made in North Carolina last year, as Ass Clown Brewing cross the pond to create something absolutely outrageous! Our lips are sealed for now on the recipe, but trust us when we say you'll be squealing with joy (that may or may not be a clue)! Look out for more details coming in October's Beer Matters and of course keep those eyes on our social media for lots of brewday behind-the-scenes action on September 14th.

Laura Rangeley



I moved to Kelham Island. Sheffield in November 2011 after a little over 10 years of residence in the fine city of Newcastle-upon-Tyne. Now, a period of that magnitude does not pass without the establishment of some routines, one of which got the weekend off to an early start with a few pints, a pub quiz and a game of darts at my favourite haunt (The Bodega, Westgate Road). Of course, moving to a new city involves no small amount of upheaval in one's life, upheaval that I intended to mitigate by the transference of my Thursday routine. So, I sallied forth from my new flat to investigate the numerous new local pubs with some key questions in mind, namely: Is this pub inundated with cask beer? Is

there a weekly quiz? Is said quiz on a Thursday? Is there also a dartboard? To my joy I discovered that there was indeed a place that could answer 'yes' to all of these questions and the name of that place was Shakespeares. Of course, my Thursday quizzing meant that I was a frequent enough visitor to the pub to get acquainted with staff and regulars alike. Indeed, before long I had regained the sense of a genuine pub community that I had, perforce, left behind at The Bodega in Newcastle.

Over six years and one 'Sheffield CAMRA Pub of the Year' (2013) later, Shakespeare's is still a public house par excellence, and while it is true that pale ales tend to preponderate amidst the forest of beer engines, variety is also guaranteed with permanent provision of at least one stout or porter, in addition to half a dozen (sometimes more) craft keg beers, the corollary of which is no shortage of sours and imperial stouts, but also a phantasmagoria of IPAs, DIPAs and SIPAs. It's little wonder that the pub sees such a steady stream of beer tickers flowing through its doors

Beers aside (heaven forefend!), the games foundation of darts has been built upon to include an upstairs games room with bar skittles, bar billiards, table football, board games and a Yorkshire dart board. Upstairs also is their spacious function room which is put to good use hosting gigs, dancing, meetings and parties of all sorts.

Of course, staff and regulars have come and gone since the Winter of 2011, but that ineffable sense of pub community has remained untarnished (indeed it is far from unusual to find that staff who move on to work elsewhere are merely transformed from bar workers into regular patrons). Manager Chris and his splendid outfit of beer connoisseurs are more than capable of helping the discerning drinker with their painstaking 'which next?' decision. All in all, Shakespeare's is most worthy 'Pub of the Month': a fine place for fine ale served by fine folk in the company of fine people.

#### **Patrick Johnson**



#### Cider Pub of the Year 2017

The seasoned real ale drinkers of Sheffield & District CAMRA were drinking pints of a fruitier variety on Wednesday 26 July. as several of us paid a visit to the **Harlequin** on Nursery Street for the Cider Pub of the Year presentation. It was the fourth time the pub has taken the award, adding to their collection of certificates from 2011, 2013 and 2016.

It was easy to see why the Harlequin is so popular with cider drinkers, with 27 real and craft ciders and perries available on the evening. The blackboard with a description of each of the ciders, tasting notes and very handy sweetness scale allows drinkers who may not be as familiar with cider to make a more informed choice and encourages people to be a bit more adventurous, which can only be a good thina.

Congratulations once again to Liz and all the team at the Harlequin!



#### 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**Glossop Road (buses 6, 120, 271)

#### Eyre Arms

#### **Head of Steam**

#### **Itchy Pig**

Railway Hotel Bramall Lane (buses 18, 252)

#### **Sentinel Brewhouse**

#### **Sheaf View**

#### Strines Inn

Vote online now!

sheffieldcamra.org.uk/potm



Today's main intention was to visit Wigan Central, located in two arches beneath Wigan North Western rail station. Arriving in Manchester my plan was to use the buses, rather than the trains, to get around so I purchased a Greater Manchester Any Bus Day Rover ticket, which is available from any bus driver, for £5.60. The first leg of the journey was to take the First Bus service V1/V2 via both the East Lancs Road with its designated bus lanes and the Guided Busway to Atherton and then on to Leigh. Once there another bus was required to get to Wigan. Not the quickest journey to Wigan, but still pleasant enough.

Arriving at the festival at Wigan Central around 12:15, the festival bar had been set up in the adjoining arch to the main bar. The pub is in the *CAMRA Good Beer Guide 2017* and is owed by Prospect Brewery. Outdoor seating was also available at the front and the pub was very light and airy. Beers sampled were from Chapter, Manchester Brewing Co, Vibrant Forest, Abstract Jungle, Shiny and

Northern Monk, Lalso tried a very distinctive and opaque Cucumber and Juniper Saison kea beer (01/03) from Brew By Numbers Brewery. After a pleasant stay here a short walk took me to the Tap 'n' Barrel micro-style bar (GBG 2017 listed), a long and narrow pub with a pleasant beer garden out back. Five Martland Mill beers were available and I sampled the D-Day Dodger (4.1%) and a very smooth and tasty Arctic Convoy (4.5%), a chocolate oatmeal stout. A quick walk back to the bus station to enquire about buses back to Leigh found the information centre just closing at 4pm - obviously people don't stay out late in Wigan! Anyway, a bus was found and half an hour later we arrived back in Leiah.

A short walk to the **White Lion** (*GBG 2017* listed), a cracking Allgates Brewery traditional boozer that I have reported on before. Here I sampled their own *Industrious Bee* (3.8%) and *Green Mill Gold* (3.6%). Back now in to Manchester via the Guided Busway again. Only one pub

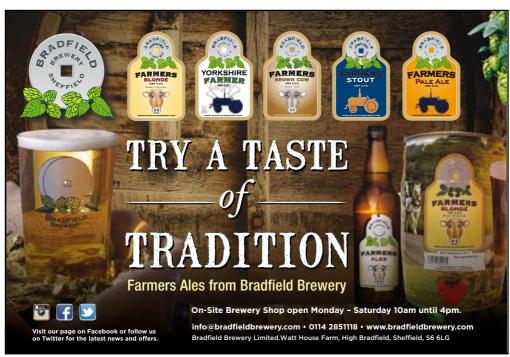
visited here and that was the **Café Beermoth** near to the Arndale Centre. Being a Friday evening, the place was vibrant and a hive of activity but the service was very efficient. Beers here (both cask and keg) are served through a wall behind the bar, with the cellar also visible. Two Torrside cask ales were sampled – *Awaiting Collection* (4.0%) and *Yellow Peak* (4.2%) – very enjoyable.

Back to Piccadilly station and the train home, but not before disembarking at Stockport. Just at the top of the station approach (Edgelev entrance) is the Olde Vic (GBG 2017 listed). Now a community-run pub, it looked closed as I approached it with no visible lights on, door closed and a boarded-up window. However, on entering there was the usual cheery hello and a quick half of Raw JR Best Bitter (4.2%), before catching the next train back to Sheffield.

On the way for my bus home I stopped in the **Old Queen's Head** in the hope of sampling one of Thwaites seasonal/ monthly specials which are often available here, but not today. The pub now has six hand pumps, three were dispensing regular offerings from Thwaites and three were guest ales. The one I tried was Leeds Brewery Yorkshire Gold (4.0%). It would be a shame if the guest beers have replaced the more unusual beers brewed by Thwaites.

**Andrew Morton** 









A group of friends, including Liz and myself, hired a cottage in Westport for a week in May 2017. Our first port of call: a pub in Westport Quay, the **Helm Hote**l, where fresh Clew Bay Clams were washed down with pints of Guinness.

Pubs in Ireland are renowned for their convivial atmosphere, friendly locals and the "craic" Irish expression of fun. In Westport Matt Molloy's, named after and owned by the flautist from the Chieftains, is a must visit. In pubs in Ireland you place your order, bar staff start to pull your pint(s) then take orders from the next person, and the one after, then after a period return with your pint(s) perfect, no spillage, and then you pay. Some locals leave their wallets on the bar. Most of the pubs in Westport had musicians playing, some local, also from

other areas in Ireland and from other countries.



Walks included the wild Atlantic Coast and Croagh Patrick Ireland's Holy Mountain. The ascent of 2,510ft was very challenging; scree, boulders and a rough path (penitents often make the pilgrimage barefoot, we had boots on). The view from the summit was fantastic. The descent was really difficult but as we walked across the car park, yes **Campbell's Pub** alongside.

We hired cycles and rode 42 km along the Great Western

Greenway, which follows an old Railway Track from the Island of Achill to Westport Quay. It is fantastic trail, moorland, alongside lochs, views of mountains (including Croagh Patrick across the Bay), and wonderful café en route. A mini-bus to the start of the trail, on returning the cycles at Westport we were asked if we need transport to our accommodation, we said no thank you but "can you recommend a really good pub?" The young lady said the nearest of many was just across the road.

We hired mini-buses to take our group to the start of walks and collect us at the end and travelled with Ryanair from East Midland Airport to Knock. Thanks to Gerry for organising the trip.

Glvn Mansell







A spell of particularly clement weather during a recent trip home to visit family offered the perfect opportunity to sample some of the pubs under the remit of the East Lancashire branch of CAMRA. The trains weren't running for some reason so we caught the rail-replacement bus to Colne at the end of the East Lancashire Line. Colne is known locally as "The Town on the Hill" and with good reason, but fortunately there were plenty of pub stops so we never had to walk too far at any one time!

First off, we called in the Crown Hotel just outside the railway station. The pub usually offers four real ales, including ones from local breweries such as Moorhouse's, but on the day only John Smith's Cask (3.8%) was available, which was a bit of a shame. Nevertheless, the beer was well-kept and palatable enough. The next stop was just across the road at the **Venue**, where I tried Worsthorne Packhorse (3.7%), a traditional English bitter brewed just down the road near Burnley.

Our third stop of the afternoon took us to the newly opened Tubbs of Coine. When I was growing up this had always been a furniture shop, so it was something of a surprise to see the place in its new guise and we felt compelled to try it out. I was pleased to see three cask ales available and opted for Bowland Brewery's Bowland Gold (3.8%), a hoppy and zesty golden bitter that was very refreshing on a summer's day.

We deviated from the main road briefly for a stop at the **Cask 'n' Keg** micropub, which despite showcasing a fantastic selection of all styles of beer was surprisingly quiet for a Saturday afternoon. Here I sampled another locally brewed ale, *Reedley Hallows Griffin IPA* (4.7%), a really well-balanced IPA and my favourite beer of the day. I would definitely recommend this pub if you are ever in the area.

Back on to the main road, we headed to the **Wallace Hart-ley**, a Wetherspoon's pub named after the bandleader

of the Titanic who hailed from Colne. The craft cider festival was taking place so I tried a half of *Mr Whitehead's Toffee Apple Cider* (4.0%), which was drinkable but a little too sweet for my taste. My sojourn into cider territory was short-lived and before leaving I ordered a pint of *Peerless Tectonic* (6.2%), a dry-hopped golden ale with an intense, almost peaty, flavour that I couldn't decide whether I loved or hated.

Our final pub of the afternoon was the **Duke of Lancaster** at the top of the hill, where I tasted Moorhouse's White Witch (3.9%) and Lancaster Blonde (4.0%) before heading home. One thing I did notice on the day was that the drinkers of East Lancashire seem to have a penchant for golden ales, which were available in nearly every pub we visited and were often the only option. Overall, Colne proved an enjoyable day out and it was encouraging to see local breweries featuring so prominently on the pumps.

#### **Dominic Nelson**





## AUGUST BANK HOLIDAY WEEKEND FREE ENTRY

Sunday 27th August

BBQ and street food 12 - 9pm Kids' bouncy castle 12 - 7pm Kids' disco 3 - 6pm Adult's 80's music & disco from 9pm

Sentinel Brewhouse, 178 Shoreham Street, Sheffield, S1 4SQ 01143 999 888 - hello@sentinelbrewing.co



#### Staffing

and/or cider.

Our Steel City Beer & Cider Festival is a popular annual celebration of traditional real ales, international craft beer and artisan cider accompanied by street food, live music and more - all set within the incredibly atmospheric Kelham Island Industrial Museum. It is organised, run and staffed by volunteer **CAMRA** members who all come together to put the event about beer and on to share cider as us? Help their passion for good beer make our festival

As

happen!

We are now recruiting volunteer staff. Although it is unpaid work there are perks of course - you get in for free and get to try the draught beer and cider for free; you may also even get a free staff t-shirt!

Volunteers are required on site from Monday morning onwards to help with the build and set up of the festival, staff it when we are open Wednesday to Saturday and help take it all to bits and transport the kit back to storage on the Sunday.

There are a variety of roles available staffing the festival whilst it is open for business - not just the obvious serving drinks on the bars but also working on admissions, selling beer tokens and programmes, hosting the games,

promoting CAMRA membership, working on the glass return desk (including glass washing), cellar work. health & safety support. administrative and financial roles, sign writing and more.

Although volunteering at the beer festival can be hard work at times, it is also fun and generally quite rewarding.

If you'd like to help out, please keep an eye out for the staffing form coming soon on our website. sheffieldcamra.org.uk/festival.

**Andy Cullen** Staffing Officer



#### Cask sponsorship

Do you want your pub or business name to be seen by thousands of people? If so. you should consider sponsoring a cask at this year's 43rd Steel City Beer & Cider Festival, taking place from 18-21 October at the Kelham Island Museum.

For just £50 (+ VAT) you can sponsor a cask of your choice, giving you or your company valuable exposure while showing your support for Sheffield's biggest real ale festival. Your company logo and details will be incorporated into the label for your chosen beer, and you will receive 2 free festival tickets. a mention in the programme and a link on our festival website.

If interested, please contact sponsorship@sheffieldcamra.org.uk for further information.





#### A LARGE SELECTION OF LOCALLY BREWED ALES

#### 5 hand Pulls, Wide selection of real ales. Gluten free beer and wine





Sheffield District CAMRA Pub of the Year 2017

Fresh locally sourced menu served

Wed - Fri: 12.00 - 3.00 pm 6.30 - 9.00 pm

Sat: 12.00 - 9.00 pm Sun: 12.00 pm - 6.00 pm

www.anglers.rest : Tel: 01433 659317 Email : bookings@anglers.rest Taggs Knoll, Main road, Bamford, The Hope Valley, S33 0DY



#### Introducing GBBF Winter

CAMRA have announced that their winter beer festival, previously known as the National Winter Ales Festival, will be known as the **Great British Beer Festival Winter** from the 2018 edition onwards.

The new name was chosen for greater consistency with the campaign's flagship Great British Beer Festival, and also reflects the fact that there are more beers available at the event than just winter ales. The first festival under the new name will be held from 20-24 February 2018 at St Andrew's & Blackfriars Hall in Norwich.

#### Festival guide

#### August

#### **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.

#### 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

#### **Rotherham CAMRA**

Thu 2 - Sat 4 Nov
Rotherham CAMRA will
again be holding their
2017 festival at Rotherham
College, Eastwood Lane,
Rotherham. More than 60
real ales and ciders will be
available, plus continental
bottled beers and wines.
Entry tickets are £5 including
glass and programme.
rotherhamcamra.org.uk

#### Ladybower Inn

#### Fri 3 - Sun 5 Nov

The Ladybower Inn, S33 OAX, is holding a mini winter beer festival over the first weekend of November with up to 8 cask ales on offer. Buses 273, 274 and 275 stop right outside the pub.

#### **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

#### **Penistone Beer Festival**

#### Fri 17 - Sun 19 Nov

The White Heart, Bridge Street, Penistone, S36 7AH, is hosting the fifth Penistone Beer Festival this November. The festival is set to feature around 30 real ales and 10 real ciders plus food and live music. Bus 29 from Sheffield will get you to Penistone.



#### Branch diary

Info and bookings: social@sheffieldcamra.org.uk

#### **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.

#### **District Pub of the Season**

#### 1pm Sat 26 Aug

We are heading to the Cheshire Cheese Inn at Hope to present the District Pub of the Season award. Departing from the Old Queen's Head on Pond Hill at 13:00, and visiting the Bull's Head in Foolow, the Cheshire Cheese in Castleton, the Old Hall Inn in Hope before arriving at the Cheshire Cheese Inn for the presentation. We should arrive back in Sheffield for 19:00. Contact Patrick Johnson for more information.

#### **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.

#### Festival planning meeting 8pm Tue 19 Sep

This is the final festival planning meeting before the 43rd Steel City Beer and Cider Festival. The meeting will take place in the upstairs room at Shakespeare's on Gibraltar Street.

#### **RambAle**

#### 11:25am Sat 30 Sep

The sixth RambAle of the vear will be visiting Miller's Dale, Little Longstone and Bakewell, Walkers should catch the 11:25 65 bus from Sheffield Interchange to the Angler's Rest in Miller's Dale (arriving around 12:35), where we will join the Monsal Trail towards Bakewell. This will include a 'diversion' to the Packhorse Inn in Little Longstone before continuing onwards to Bakewell. Our walk will finish at the Thornbridge Brewery which is having an open day. From the brewery it is a relatively short walk into Bakewell itself for either more pubs or, more likely, to catch the 218 bus back to Sheffield.

#### 'Heritage Pubs in Sheffield'

#### 7:30pm Tue 10 Oct

Dave Pickersgill is presenting a talk on the Heritage Pubs of Sheffield for the Norton Lees Historical Society. The talk is being held at St Paul's Vestry, Norton Lees Lane, S8 9BD, and tickets are £3 on the door.

#### Committee

#### Mick Saxton

chair@sheffieldcamra.org.uk

#### Louise Singleton Vice Chair Beer Festival Organiser

festival@sheffieldcamra.org.uk
Paul Crofts
Secretary
Press Officer

**Deputy Festival Organiser** 

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Real Cider Champion

## Alan Gibbons Pub of the Year and Good Beer Guide Coordinator potm@sheffieldcamra.org.uk

Mark Boardley
Pub Campaign Coordinator

pubscampaign@sheffieldcamra.org.uk

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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Partner's Details (if Joint Membership)  Fitle		and agree to abide Articles of Associat camra.org.uk/memo	e Campaign for Real Ale, by the Memorandum and ion these are available at orandum
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
Instruction to Building Society to Building Society to Please fill in the whole form using the Market Campaign for Real Ale Ltd. 230 Hatt 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	pay by Direct Debit ng a ball point pen and send to: field Road St. Albans, Herts AL1 4LW		This Guarantee should be detached and retained by the payer.  The Direct Debit Guarantee  This Guarantee 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
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# The Greystones

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T:0114 266 5599 🕶



# Backroom

# OCTOBER

WEDNESDAY 4TH //£15 THURSDAY 5TH //£13 Slaid Cleaves Robin and Bina

SATURDAY 7TH // £14 Williamson The Lancashire

Hotpots

SUNDAY 8TH // £15

Catfish Keith

TUESDAY 10TH // £8

**NEDNESDAY 11TH // £13** losh Harty

Roy Bailey

THURSDAY 12TH

Big Boy Bloater

FRIDAY 13TH //£13.50 Warner E Hodges

+ Webb Wilder

SATURDAY 14TH // £17.50 + Eric Ambel

SUNDAY 15TH // £16 Jace Everett

**TUESDAY 31ST** 

We Are Not Devo

TUESDAY 17TH // £15

THURSDAY 19TH // £13 Pierre Bensusan

Sheelanagig

SATURDAY 21ST Blair Dunlop

UESDAY 24TH //£13

lesse Dayton

and Michael Fix Christine Collister /EDNESDAY 25TH // £13

HURSDAY 26TH // £15

FRIDAY 27TH // £12 Breabach **Kaz Hawkins** 

SUNDAY 29TH // £16 Collective The Furrow

ONDAY 30TH // £10 Wild Ponies

China Crisis

WEDNESDAY 18TH // £15 State of the Union

SATURDAY 4TH // £13 FRIDAY 3RD //£13 Chantel McGregor

SUNDAY 5TH // £12 Harrow Fair Tír Na Nóg

TUESDAY 7TH // £17.50

Homemade Sin Dan Baird and

WEDNESDAY 8TH // £12 Sessions The Elephant

THURSDAY 9TH // £13 Simon McBride

FRIDAY 10TH Folklaw

SUNDAY 12TH // £10 Stray Birds UESDAY 14TH // £16 Holy Moly & The Crackers

> WEDNESDAY 15TH **Jack Carty**

THURSDAY 2ND // £16

NOVEMBER

Bella Hardy

Chicken Crow Black

HURSDAY 16TH // £10

SATURDAY 18TH // £9 FRIDAY 17TH // £13 Edwina Hayes

Maia

SUNDAY 19TH Ruarri Joseph

NONDAY 20TH // £15 John Smith

WEDNESDAY 22ND //£15 Molsky's Mountain

HURSDAY 23RD // £10 Drifters

SATURDAY 25TH // £15 FRIDAY 24TH Connie Lush & Said The Maiden Martha T

> WEDNESDAY 29TH // £15 SUNDAY 26TH // £16 Martyn Joseph

HURSDAY 30TH // £15 Aynsley Lister Band Guy Davis &

Fabrizio Poggi DECEMBER

FRIDAY 1ST // £10 Dale Storr

**SATURDAY 2ND** Calico Fever

SUNDAY 3RD // £15

Nick Harper

THURSDAY 7TH Sam Kelly

FRIDAY 8TH //£12 Sound Of The

SUNDAY 10TH Sirens

Big Band Otway and The

**Blues Shouter**