

BEER MATTERS



Issue 479 October 2017

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CAMPAIGN
FOR
REAL ALE

THE BEER ENGINE

**CRAFT BEERS
SPIRITS
FOOD**

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  BeerEngineSheff



3,500 monthly
circulation

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Articles, comments and
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them in*

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Issue 479 **October 2017**

News

4

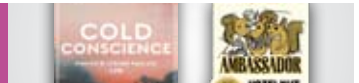
Steel City 43
Welcome Freshers!
Cider and Perry Month
Young Members
Champion Beer of Britain



Opinion

9

Dom's Casks of the Month



Pubs

10

Heritage Pubs - Shakespeare's
Harlequin
Church House
PUBLIC Transport - More Tram Pubs
Carbrook Hall
Closed Shop, Commonsides
Plough, Sandygate



Breweries

18

Exit 33, Neepsend, Shef-
field Brewery Co, Stancill,
Steel City, Abbeydale, Acorn,
Thornbridge, Blue Bee



Awards

28

Pub of the Month
District Pub of the Season
Yorkshire Pub of the Year



Travel

32

A Grand Bank Holiday Day Out
Beer Adventures in the Far East



Quiz

36

Festivals

37

Diary

38

Committee

38



Steel City 43

Sheffield Beer & Cider Festival 2017

By the time you read this, the annual Steel City Beer & Cider Festival will almost be upon us.

No doubt you're all eager to attend and would like a bit more information to help plan your visit. Seasoned visitors will already have a good idea of what to expect but for any first-timers, here's what's on offer.

Beer and cider

Obviously! We have a great selection of around 250 beers, including cask and keg, plus 40 real ciders. As well as an interesting range of regular beers, several breweries have produced one-off specials just for the festival. The full list is on our website for those of you who want to plan their beery treats in advance. Be warned though, beers can sell out pretty quickly so the list will change as the festival progresses.

Bottle bars

International bottle bars, one in each main room, will provide even more choice for

the discerning drinker. With the popular move to cans gathering pace, we should maybe call these our Bottle & Can Bars!

Fancy Dress Friday

Friday night is fancy dress night at our festival, and this year's theme is Victorian. There's always a number of staff participating, but visitors are encouraged to join in the fun too. There's no actual prizes, but your picture may well end up in a future issue of *Beer Matters*.

River Don Engine

The spectacular River Don steam engine will run several times during the festival as a reminder of the area's industrial heritage. Run times are 12pm, 6pm and 8pm on Thursday, 3pm, 4pm and 8pm on Friday and Saturday.

Live Music

We have the usual array of top quality live music selected by Saxbob. Thursday night features good-time rockers Dosch; Friday starts with local

musicians J & M Select, followed by The Beat Merchants, and closes with blues and soul classics from Highway Child. Saturday has the ever-popular afternoon spot from Loxley Silver Brass Band; another session from J & M Select, and a storming finish to the festival from Vegas 6.

Stalls

An array of food, hot and cold, will keep festival visitors fed in between beers. Stalls are spread throughout the museum so you don't have to leave a particular area when you feel peckish. A number of traditional games and stalls will add to the entertainment with the chance to win bottles of beer and, of course, our tombola stall will be offering the finest quality merchandise.

Full details are available at sheffieldcamra.org.uk.

See you
there!

Anyone who fancies helping out can still fill in the staffing form on the website. If you've never helped before we can guarantee you'll have a great time, and this year we are offering free food for volunteers doing a six hour shift, in addition to the free beer and free t-shirt of course!



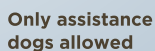
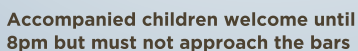
OCTOBER 2017
KELHAM ISLAND MUSEUM

REAL ALE 4.3% ABV

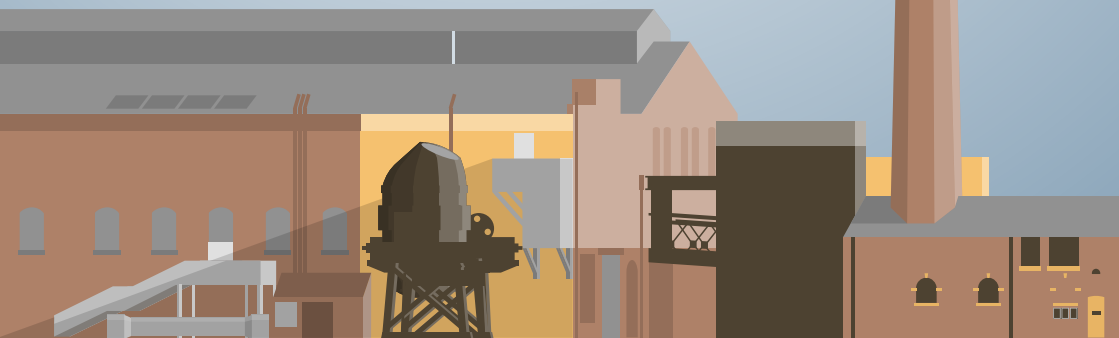
To take advantage of discounted admission prices, please **don't forget proof of your CAMRA membership.**

Admission, programmes (50p) and glasses (£2 - refundable) available on the gate (**no advance tickets**).

Due to limited capacity,
please arrive early to
avoid disappointment.



**Vegan and gluten free beers subject to availability
(full allergy information available)**





Welcome Freshers!

It's that time of year again when Sheffield welcomes around 20,000 new students who are beginning their degrees at one of our two excellent universities. Sheffield & District CAMRA would like to welcome you to what we think is the best city in the country for real ale! There are more than 300 pubs in the Sheffield region serving real ales and ciders, so there's plenty of choice for even the most discerning drinkers. Furthermore, whichever university you are attending there is a real ale society you can join.

The University of Sheffield

The University of Sheffield has a long-established Real Ale and Cider Society, which holds socials every Thursday and organises regular trips and pub crawls. A year's subscription costs £3 and members receive discounts in a number of local pubs. The University also holds an annual beer festival in Bar One and Interval, which this year featured more than 100 real ales and ciders. Both Bar One and Interval also serve a selection of real ales throughout the year at very reasonable prices.

Near to the university, the **University Arms** - our branch pub of the month for May 2017 and a regular feature in *CAMRA's Good Beer Guide* - serves up to eight real ales at any one time. The **Doctor's Orders** round the corner also has a selection of ales from local brewery Little Critters (I can personally recommend C Monster and Nutty Ambassador!). For those with lectures in St George's Church or the Stephenson Building, the **Red Deer** is ideally placed for a post-study pint. Meanwhile, students in halls can check out the excellent pubs of Broomhill and Ranmoor.

Sheffield Hallam University

Sheffield Hallam's Real Ale Society was founded just over twelve months ago and at the end of its first year was awarded "Best New Society" by Hallam Students' Union. The society holds regular socials, day trips, brewery tours, meet the brewer evenings and ale trails. Members can also get discounts with local breweries, pubs and beer shops.

The university is located on two separate campuses, City Campus in the city centre

and Collegiate Campus on Ecclesall Road. City students will find a number of pubs serving real ale in the vicinity. **Rutland Arms, Red Lion, Roebuck, Globe** and **Howard**, are just some of those popular with students looking for post-lecture relaxation. Meanwhile, Collegiate Campus also has several options nearby: the **Portland House** is a micropub owned by Welbeck Abbey Brewery and the **Nursery Tavern** also serves real ale alongside reasonably priced meals. A little further up Ecclesall Road, the **Beer House** stocks an excellent selection of well-kept local ales and is well worth a visit!

Of course, if you're not already a CAMRA member, we also welcome you to join the campaign and help us support the promotion of real ale at a local and national level. Those aged under 26 are eligible for discounted membership, but with all the usual benefits including £20 worth of Wetherspoons vouchers. Our monthly branch meetings take place on the first Tuesday of every month; simply check out our branch diary (on our website or at the back of Beer Matters) for the venues of upcoming meetings. Or why not head down to our annual Steel City Beer and Cider Festival, taking place at the Kelham Island Museum from 18-21 October?

Welcome once again to Sheffield and we hope to see you soon!

Dominic Nelson



Cider and Perry Month

Twice a year, in May and October, CAMRA makes a special effort to promote real ciders and perries. Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe and is tied to a

natural cycle of the apple and pear trees found in orchards around the country.

October is a very active time for cider makers, especially for those who make only a small amount. Harvest time for cider fruit is roughly from

September to November, and by October production is in full flow.

According to WhatPub, there are 70 pubs in the Sheffield & District region serving real cider, so why not go out and try something different?

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"IT'S PUB FOOD JIM...BUT NOT AS WE KNOW IT"



Young Members

CAMRA is hosting its first ever Young Members' Forum this October.

It aims to debate and promote the ideas and issues that affect the campaign's younger members.

The Young Members' AGM will also take place at the same time, and will see the election of the new chairman and committee members.

Every CAMRA member aged between 18 and 30 is automatically counted as a Young Member and is invited along to the event, which is set to be held at the Ned Ludd in Nottingham, NG1 6DA, on 14 October from 2pm.

The forum coincides with the Robin Hood Beer and Cider Festival being held at Nottingham Castle, and attendees will receive a queue-jump pass and a token for a free pint once inside the festival.

Sheffield & District CAMRA currently has a vacancy for a Branch Young Members' Contact. The BYMC is responsible for organising social events at a local level and should be the first point of contact for Young Members in the branch.

If interested, please get in touch with our chairman, Mick, at chairman@sheffieldcamra.org.uk or on Facebook.



Champion B

You might have seen by now that Church End Brewery's Goats Milk won the coveted CAMRA Champion Beer of Britain prize at the recent Great British Beer Festival in London. Unfortunately there were no Sheffield winners in any of the categories this year, but now your chance is here to change that in the future.

Voting for the first round of the 2019 (yes, 2019!) competition is now underway. All CAMRA members are able to vote via the website at cbob-voting.org.uk.

You can nominate up to five beers in each of the eleven categories to be put forward for the CBoB competition, but if you only want to nominate beers in one category, or even just one beer, that's fine

Ale Trail prize winner

We recently held a competition to promote the launch of our Ale Trails, with everyone who signed up to the mailing list by the end of July entered into a draw to win a free night out courtesy of Sheffield & District CAMRA. We had almost 100 entrants, and we can now reveal that the lucky winner was Sheffield resident Gary Shaw.

Gary has selected the Heeley Ale Trail for his night out,

which will take place on 4 November. The trail will start at 4pm at the Crown Inn, 2 Albert Rd, S8 9QW, and CAMRA members are welcome to come and join Gary to celebrate his win, while sampling the delights of the pubs of Heeley and London Road.

To find out more about the Ale Trails, and to subscribe to the mailing list, head to sheffieldcamra.org.uk.



Beer of Britain

too. As Sheffield & District CAMRA covers both South Yorkshire and Derbyshire, our members are eligible to vote for breweries based in both the North East & Yorkshire and the East Midlands regions, but you will have to log on twice to do so.

The process for a beer winning this national competition is as follows: CAMRA members vote for the best beers brewed in their area (subject to certain eligibility criteria), then there is regional judging at local beer festivals to decide which beers progress to the national vote, and finally the prizes are judged and winners announced at Great British Beer Festival.

Happy voting!

Dominic Nelson



Issue 479
October 2017



Dom's Casks of the Month

Well, it's been another fine month for real ale around Sheffield! This time, all three featured beers come from local brewers, showcasing what a great selection we have around the Steel City. Here they are, in no particular order:

What: Cold Conscience (4.5%) – Abbeydale (Sheffield)

Where: Head of Steam

This mango and lychee pale ale was the third in Abbeydale's series of collaborations with Brewdog Sheffield. A hazy beer with a thin, white head and a distinct aroma of tropical fruits, the mango content in particular was very evident. New Zealand hops cut through the fruit to give a slightly bitter finish to make for an extremely refreshing beer that would be perfect for a sunny day (unfortunately, we didn't have too many of those!)

What: Nutty Ambassador (6.0%) – Little Critters (Sheffield)

Where: Fox & Duck

I'm not usually a huge fan of milk stouts but this one might have changed my mind! Now part of Little Critters' core range, this was a deep black colour with an intense aroma of hazelnuts and chocolate. The beer was extremely easy to drink, with the wonderful nutty flavour complemented perfectly by the chocolate and coffee hints from the roasted malt, the sweetness from the lactose and the smoothness of oats.

What: Chipping Hammer (4.5%) – Toolmakers (Sheffield)

Where: The Forest

Another stout, but this time a bit more conventional. A very dark brown colour with a slightly creamy off-white head, the aroma was filled with the classic coffee notes of a beer of this style. The flavour was well-balanced, with a mixture of malts giving a pleasant roasted coffee taste. All in all a nice example of a traditional stout.

If you've had enough of reading about my favourite brews, get in touch with your top three beers of the last month and you might get to see your choices in the next edition!

Dominic Nelson



Heritage Pubs Shakespeare's

Built in 1821 as a multi-roomed coaching inn, Shakespeare's has undergone various changes. For many years an S.H. Ward's pub, the well-known live music venue was closed by Punch Taverns in early 2010. It re-opened 18 months later, with the original passageway to the yard creatively turned into another room. At the same time, the above-bar panelling was added and the long-established bar moved slightly forward.

The terrazzo flooring which flows from the entrance lobby indicates the original floor plan. There is a leaded 'Ward's Fine Malt Ales' window (pictured reversed) and a distinctive exterior sign with the same wording. In earlier days, the pub name was over the door, in a similar style (see 1982 photo).

A 1946 plan (Hadfield Cawkwell, Sheffield) indicates that

the rear room was split into two, the right-hand 'Parlour' having a separate door (opposite the bar). 'Service' and 'Tap Room' (front left) are both in their current positions. This plan has 1980 amendments which indicate the position of gaming machines. A 1962 plan (Hadfield, Cawkwell & Davidson, Rotherham for Messrs. S.H. Ward & Co.Ltd.) shows a new counter for the bar and the removal of a screen into the rear left Public Bar.

A December 1981 plan (Sackville Design Co.) shows the rear rooms changing into a single 'Lounge' and the conversion of a kitchen and wash room into a smaller 'catering kitchen' and internal toilets. This is repeated on a 1984 plan (Jenkinson Palmer & Associated, Rotherham).

Dave Pickersgill and
Mick Slaughter



Inn Brief

The **Cherry Tree** on Carter Knowle Road has retained its Asset of Community Value status after surviving the re-view requested by Enterprise Inns. The planning appeal has also been won.

The **Frog & Parrot** has reopened following refurb to freshen up the interior.

The Old House on Devonshire Street has reopened as the **Devonshire** following a makeover.

The closed down **West Street Ale House** and neighbouring building are being demolished to be replaced with an 11-storey block of flats.

The **Old Mother Redcap** at Bradway (a Samuel Smith's pub) is currently closed and looking for a new live in management couple.

The **Old Hall Hotel** at Hope was recently noted as having guest ales on the bar from JW Lees and Robinsons rather than an all-Theakston range on your correspondent's last visit, with the *Lees Epic* (3.9%) being a very pleasant golden ale.

Work has started on the **Guzle** micropub at Woodseats in a former shop unit across the road from the library and KFC. It will offer draught cask and keg beers and they plan to open 1pm Sat 30 Sep. Follow the progress on their Facebook and Twitter.

A micropub and bottle shop is still being planned for the unit on Ecclesall Road previously occupied by Eccey Booze, by the people behind the Brew Foundation. Things have been moving slowly but we are told it is still happening.

Exit 33 Mosaic is now a regular at the **Washington**.

With the end of summer, Sunday roasts are now back on the menu at the **Beer Engine**.

The **Ale House** on Fraser Road is holding a 'Not the Whitby Folk Week' from 29 Sep to 1 Oct with a range of beers from Whitby Brewery – including a meet the brewer event on the Friday, a music programme and a food matching event. Details on their Facebook page.

The **Rutland Arms** on Brown Street is holding a vegan tasting menu event on 1 Nov, advance booking necessary.

The Off the Shelf Festival of Words will see beer writer Pete Brown come to Sheffield on 27 Oct for an event at Hop Hideout to talk about his new book *Miracle Brew*. There will also be a beer tasting. Tickets on the festival website.

The **Butcher's Arms** at Marsh Lane is now run by the Hop & Hook Pub Company, a joint venture involving RAW Brewery and Pigeon Fishers with their beers on the bar plus guests.



Harlequin

For the second consecutive year The Harlequin was a finalist at The Great British pub awards, having been nominated for National Cider Pub of the Year by industry newspaper The Morning Advertiser. Unfortunately it was close but no cigar again, but to be nominated is testament to how the pub champions cider.

Pete Roberts

LIVE MUSIC IN OCTOBER

Sat 7 Oct
Blues Train

Fri 13 Oct
Ace in the Hand

Sat 14 Oct
AK47

Fri 20 Oct
Earth Tales

Sat 21 Oct
Slingshots

Fri 27 Oct
Blues Review

Sat 28 Oct
Jack Harper



Inn Brief

Edward's bar is set to open at the end of September on Glossop Road in the premises previously known as the Stone & Taps and Swim Inn.

The **Grindstone** in Crookes has reopened under new management; it is still a Greene King pub but now features guest ales from local brewers, such as Chesterfield's Ashover Brewery.

The name of the new bar being built in the old Town Hall toilets has been revealed as the **Public**. It will be run by the team behind Great Gatsby on Division Street and Picture House Social on Abbeydale Road.

The **Old Crown Inn** on London Road has reopened under new management, and will still serve real ale.

Plans have been submitted for the demolition of the former **Acorn Inn**, Shalesmoor (most recently a printing shop), to make way for a block of 21 apartments.

The **Punchbowl** in Crookes is advertising for a new licensee after the former landlord, Ed, moved to the **Three Tuns**. The Tuns will continue to serve real ales from the Punch list plus now some from SIBA. They currently serve hot and cold sandwiches and homemade chips at lunchtime with more food coming soon!

Church House

Tucked away behind the main road near Sheffield Cathedral you will find the Church House, a lively pub in a Grade II listed building.

The building was originally constructed in 1860 by the Church of England Educational Institute, an organisation formed in 1839 to promote the education of young adults. Over the next hundred years or so, the site was used for various purposes before being converted into a pub around thirty years ago. At that time, the bar was known as the Ferret and Trouser Leg, a name that can still be seen today in the glass panel above the doorway. The following decades saw a couple of new names, including the Priory and the Sanctuary, before the pub was bought by Star Pubs in 2012. A change to the current name and a comprehensive £220,000 refurbishment followed, including restoration of original features, exposing the brickwork and the installation of history boards and beer-bottle chandeliers. The erstwhile Mayor of Sheffield,

John Campbell, was invited to conduct the reopening ceremony in November that year.

The Church House today attracts a variety of customers. Four real ales are on offer: *Theakstons Lightfoot* and *Robinsons Trooper* are always available, while beers from local breweries such as Bradfield and Kelham Island come on the pumps at weekends and during busier periods. There is also a wide range of lagers, ciders and bottled drinks, along with coffees and teas and an interesting food menu. There are plenty of events going on: on Tuesday nights there is a weekly board games club, Wednesday night is open mic, and there is live music (mostly alternative and rock) every Friday and Saturday.

You can find the Church House at 4 St. James Street, Sheffield, S1 2EW. It is a 30-second walk from the Cathedral tram stop, or there are numerous buses that also stop nearby.



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- Dogs very welcome in the bar area -



Tasting Events

hosted by the brewery

- 5th September -

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Bar Open

Sunday - Thursday

12-11pm

Friday & Saturday

12-1130pm

Food Served

Monday - Saturday

12-10pm

Sunday 12-8pm



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Cheese Club 01.10.17

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details



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Sunday 12-8pm



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Drink Inn



Sheffield Tap

Meadowhall Interchange
Steel Foundry

Wentworth House
Eighteen Ten

Carlton Hotel
Attercliffe
Valley Centertainment



Steel Foundry



Fairway Inn

Fitzalan Sq
Ponds Forge
Sheffield
CENTRE
Sheffield Stn
Hallam Uni



New Inn



Drakehouse Mill

PUBLIC Transport More Tram Pubs

Last month we featured pubs in the 'Valley of Beer' between Hillsborough and Shalesmoor, where incidentally you should alight if you are going to our Steel City Beer & Cider Festival at Kelham Island Industrial Museum between 18 and 21 October.

This month we mention a few tram-accessible venues on the other side of the city in areas that can often be forgotten about.

Meadowhall Interchange (Yellow route) - head into the shopping centre and the Oasis Dining Quarter and you will find the **Steel Foundry**, a



Red Lion



Gypsy Queen

New Inn
Hollinsend
Red Lion
Gleadless Townend



Belfry

Birley Lane
Fairway Inn

Wetherspoon bar with their usual food offering and real ales.

Valley Centertainment (**Yellow** route) – walk through the complex ignoring the cinema, bowling alley and chain restaurants onto the main road by the Arena Square roundabout where you will find two pubs serving real ale: the **Wentworth House**, a classic local free house serving three mainly local beers and the **Eighteen Ten**, a more modern venue serving food that is part of Marstons Brewery's Grill & Pizza chain.

Attercliffe (**Yellow** route) – turn left in front of the science park offices and walk down the street onto the main road and you will find the **Carlton Hotel**, located on the junction with a narrow and old fashioned frontage. Inside it's a traditional locals pub with up to six reasonably priced real ales, games room and beer garden. It can be lively on a Friday and Saturday night and music nights are hosted occasionally.

Halfway (**Blue** route) – a ten-minute walk from the tram terminus along the road towards Killamarsh is **Fuggle Bunny**

Brew House which opens up on Friday evenings for a tap session with a bar serving their beers to drink in or take home. If you are drinking in there is seating and a pool table – and the brewer is usually present to answer any questions about the beer!

Beighton (**Blue** route) – Across the road from the tram stop is the **Gypsy Queen**, a Greene King Hungry Horse pub offering a combination of affordable family dining and a local pub bar offering three real ales from Greene King. Further onto the Beighton estate is the **Belfry**, another chain pub offering family friendly dining – this one is part of the Flaming Grill chain owned by the Spirit Pub Company – the regular real ale on the bar is Greene King IPA but a local guest from the likes of Abbeydale, Bradfield or Fuggle Bunny also features. It hosts evening events including quiz nights and live music.

Crystal Peaks (**Blue** route) – ignore the shopping centre, walk past the bus station and you come to the **Milestone**, owned by Marstons Brewery and serving four real ales from their portfolio. Home-cooked food is served every day. There is a programme of entertainment too – Wednesday night Jam night; Friday night Karaoke; Saturday night Live Bands; Sunday alternate live singer and acoustic jam evening at 6pm. Continue further up to the Drakehouse retail park and you will find the **Drakehouse Mill**, another Greene King Hungry Horse pub with affordable family dining and a couple of their beers.

Birley Lane (**Blue** route): just downhill of the tram stop is the **Fairway**, a Marstons pub close to Birley Golf Course offering Marstons Pedigree and food.

Gleadless Townend (**Blue** and **Purple** routes): Among the shops in the centre of the triangular road junction is the **Red Lion**, a locals pub serving Greene King IPA.

Hollinsend (**Blue** and **Purple** routes): Walk past the shops to the left and turn right onto Hollinsend Road and you will find the **New Inn**, an excellent friendly two room pub – one is the livelier one with TVs, music and a quiz night, the other a quieter lounge where families are welcome. Up to 8 real ales are on the bar, 6 of which change regularly and real cider is available too.

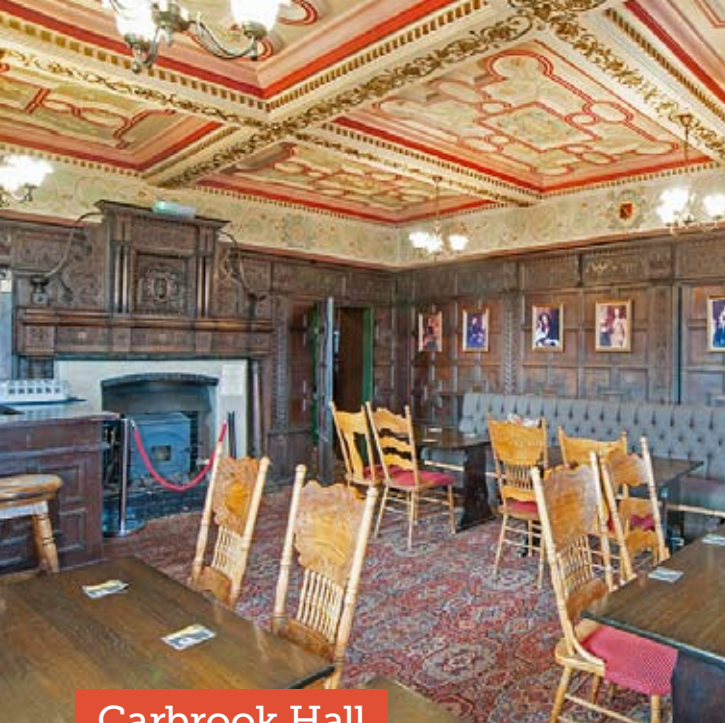
Travelling inbound from Hollinsend or Attercliffe the next tram stops with a pub serving real ale would be as you arrive in the city centre – Sheffield Station (home of the **Sheffield Tap**) or Fitzalan Square (next to the **Drink Inn** micropub).

Don't forget we have details of every pub in Sheffield on whatpub.com, so please let us know any news or updates from pubs so we can change their entry online accordingly.

For the next Public Transport guide we will be heading out of town again, but this time by train.

Andy Cullen





Carbrook Hall

Sheffield CAMRA believe that the current owner of Carbrook Hall is in talks with a 'multinational coffee chain' about turning the building into a drive-through café.

Carbrook Hall is one of only two pubs in Sheffield which have Grade II* listing. These are particularly important buildings of more than special interest. Listed building consent must be applied for in order to make any changes to that building which might affect its special interest. In addition, planning permission is required for a changing the use of a public house into, for example, a supermarket or café.

The 'old oak room' is a fine example of a 17th century panelled room with vine trail

plaster frieze and enriched cross beam ceiling; if it was situated in a tourist hotspot, paying customers would visit on a daily basis. We find it difficult to see how the suggested conversion of the building could do anything but harm this historic part of our culture.

Carbrook Hall is also one of only eleven Sheffield pubs which have ACV (Asset of Community Value) status. Hence, we continue to look forward to the owner putting forward a comprehensive repair and restoration plan that meets the approval of Historic England, Sheffield planners and crucially, the communities that use it.

Dave Pickersgill

Closed Shop Commonside

Following months of uncertainty surrounding the future of a popular Sheffield pub, The Closed Shop is set to re-open its doors this weekend after two beer-loving entrepreneurs stepped in to secure the future of their much loved local.

Thomas Gill and Adam Hague, perhaps best known as being the co-owners of Neepsend-based Stancill Brewery, first began drinking in The Closed Shop as students, using it as a way of escaping from the daily grind of their studies. Like many people, they fell in love with the unique atmosphere and when the intrepid duo learned of the uncertain future the pub faced, they decided to mount a rescue bid to keep the pub open.

Following a lengthy negotiation with owners Punch Taverns and meeting with the local community group, Tom and Adam received the keys to The Closed Shop at the end of August. Behind the bar, additional hand pumps have been added, increasing the range of hand pulled beers to ten, which will include a selection of changing guest beers as well as a selection of Stancill beers. Additional craft beer lines have also been installed and a selection of more than 30 gins and whiskies will also be available. The pub's kitchen is currently being refurbished and is due to re-open in the next few weeks.

A number of regular events are planned to take place, including the return of the fiercely competitive Closed Shop quiz, which will take place every Wednesday with Jam Nights, food and drink evenings and after work drinks specials planned to be added in the future. The pub will be managed by experienced manager Hayley McPhie, who was responsible for overseeing the re-opening of the Norfolk Arms, Grenoside, which has been run by Stancill since November 2016 and the brewery is calling on former staff who worked at The Closed Shop to get in touch.

Thomas Gill, Managing Director, Stancill Brewery said:

"The Closed Shop is a special pub for both Adam and I. When we heard that the pub had been forced to close unexpectedly we decided to contact Punch Taverns and see whether we could secure the future of a pub which we'd both spent many happy hours in during our student years.

"We're hoping to replicate the winning formula which we've achieved in our other pubs in Sheffield, combining a changing selection of drinks, building a friendly and relaxing atmosphere where friends can meet and socialise and perhaps most importantly of all, placing the pub at the very heart of the local community."

The Closed Shop will open from 2pm-12am Monday – Saturday and 2pm-11pm on Sundays.





Plough Sandygate

The Plough Community Campaign submitted a bid to purchase the Plough in mid-August. This was based on a professional valuation of £435,000, which also included the third car park adjacent to the sports ground. They were informed by the agents that the third car park had been taken out of the sale but we stood by our bid. In discussions with both the agents and Enterprise Inns, they were asked whether the bid could be increased to match one which was 'significantly' higher.

It seems that Enterprise Inns will go with the higher offer. We do not know the identity of the other bidder but Enterprise have said it is someone who wants to reopen the pub and someone with a track record in the industry.

Despite the fact that The Plough Community Campaign seems to have reached the end of the road, the campaigners would like to thank everyone who has supported them and those who pledged to invest in a community pub. Local people have shown great support for the Plough. This possibly persuaded other investors that it can be a viable pub and a great local. When the campaign began in June 2016, the original slogan was 'Save the Plough' and it looks like this has been achieved. If we had not successfully campaigned against Sainsbury's application for the change of use, the pub would have been lost forever.

The Plough Community Campaign would like to thank everyone for their support throughout a long and challenging campaign.



Exit 33

Exit 33 Brewing's two specials for October are old recipes resurrected. We liked them so much last year we decided to bring them back!

One for the Road (4.3%) is a pale ale brewed with a fantastic blend of hops including El Dorado, Amarillo & Azacca, which make for a hoppy full-flavoured session ale.

And as the weather turns autumnal we're also bringing back **Carbon Copy** (6.0%), our dark Cascadian ale. This beer is complex; made with speciality German malts, it is very dark, with a good malt profile and then the hops hit you! A heady mix of Columbus, Bravo, Simcoe and Zeus.

Pete Roberts



Neepsend

We are very excited for our 200th brew, which will be available this month. For number 100 we brewed **Century IPA** (6.6%), a beast of an IPA featuring our biggest hop bill to date, so naturally for number 200 we are going for the imaginatively named **Double Century IPA**. We'll be going all out on a 7.2% IPA hopped with Citra, Mosaic, Ekuanot, Centennial and Amarillo in frankly unnecessary quantities. Don't expect subtlety on this one; just huge amounts of hop flavour. It, along with four more of our beers, will be available at the Steel City Beer and Cider Festival, which we are delighted to be supporting by sponsoring the festival volunteers' T-Shirts.

Other new and returning brews this month include **Loa**, a 4.1% extra pale ale hopped with Summit, Azacca and Chinook, a return for

Callisto, a 4.6% APA which showcases a trio of fruity US hops and the latest single hopped IPA, **Citra IPA**. The new stout, **Salted Caramel Milk Stout**, probably doesn't require a description but is a beer we are very much looking forward to brewing and will also be hitting pubs in October.

There will be other new brews out towards the end of the month but I'm not quite organised enough to tell you they will be just yet! We have just taken delivery of a rather large number of hops, though, including a few varieties we haven't had the chance to use previously (some of them - very unusually for us - from places other than the US, New Zealand or Australia). A return for our popular mango pale, **Manna**, is also long overdue.

Gavin Martin

Sheffield Brewery Co.

The Sheffield Brewery Company is pleased to announce that at the recent SIBA North & East Beer Completion, we came Gold in the small pack Mild Ales category for our light but highly flavoursome 3.5% porter, **Brunswick Black**. The award was collected in person by our brewer, Nick Law, whose happy accident led to this slightly sweet porter (you can read the full story in a recent back issue of *Beer Matters*).

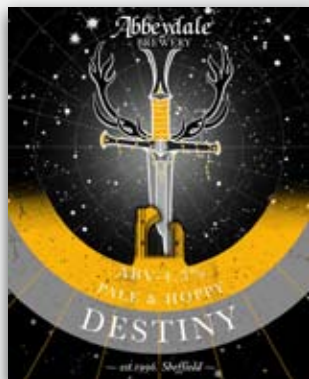
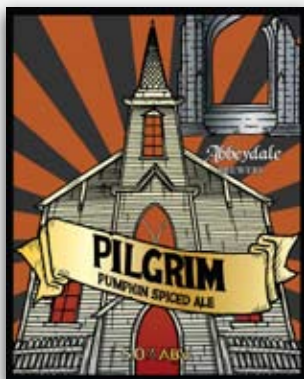
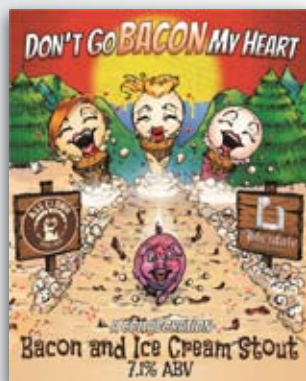
In other news, our Brewery Tap Room will be open again on Friday 7 and Saturday 8 October. Serving up a range of fresh keg and cask ales, food, and live music, our venue is the perfect place to hang out for good beer, good bands and good times.

Finally, you'll be pleased to know that over the next few months, we'll be relaunching our Beer Club with a range of events including tap take overs, meet the brewer, specialised homebrewing courses and competitions, music nights, and more. Our desire is to make The Sheffield Brewery Company the hub for all things beer, fostering a community of hop heads who are as passionate about the production - and particularly the consumption - of beer as we are. Members will enjoy discounts on the bar as well as a range of other benefits.

Details to follow at sheffieldbrewery.com.

Nick Law





Abbeydale

It's all gone collaboration crazy this month as we've got LOADS of beers coming up that we've made with friends from all around the world!

First up - earlier this year we brewed an "away" collaboration, a strong Tripel style beer called Trials and Tripelations, with the excellent chaps at Twisted Barrel Ale in Coventry. The barrel aged version of this has just been released by Twisted Barrel, and so we thought it a perfect time to have the guys back for the return leg. Together we've concocted a fruited rye ale, **Forest Fruit** (4.4%) with additions of blackberries, redcurrants, raspberries and chuckleberries.

You may have spotted on our social media that we've had some Americans in the brewhouse! All the way from North Carolina, Ass Clown's head brewer and keen foodie

Matt has created a maple bacon ice cream stout with us! **Don't Go Bacon My Heart** (7.1%) contains 30kg of actual bacon from the lovely folks at Whirlow Hall Farm and beechwood smoked malt in the grist, balanced out with lactose and some lovely chocolatey malts for a slightly bonkers but magnificent flavour combination!

And from closer to home - after the success of last year's "Getting Caught in the Rain" Pina Colada beer (we reckon we started a trend there) with Blue Bee, Josh has made the trek back across Sheffield to brew with us here. Introducing **Are There Hops in Hell?** - a 7.3% big fat hoppy rye IPA that will be making its debut at Steel City Beer Festival from 19 October.

We're also really excited to announce that Brewdog Sheffield have selected us to partner up with them for

Collabfest for the second year in a row, and our lemon curd on toast inspired **Easy Peasy Lemon Squeezy** (5.5%) will be launched at their bar on 20 October, available on general release the following week.

And finally, we are of course releasing some beers that we've made all by ourselves! Especially for autumn, we're introducing **Pilgrim** (5.0%) to the Brewers Emporium range, a spiced ale based on the flavours of pumpkin pie and a real favourite of the whole team here. Look out also for **Destiny** (4.3%), a light golden beer with Simcoe hops, and **Restoration** (4.2%), a pale ale loaded with Chinook and Cascade for a citrusy flavour and a lasting bitter finish.

Hope to see plenty of you for a pint down at Steel City Beer Festival!

Laura

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Stancill

The latest special beer from Stancill Brewery is an experimental beer which has been named after the largest city in Kansas. **Wichita** is a 5.2% beer which features all the hallmarks of a classic American Pale Ale.

Brewed using three different malts and generously hopped with a unique combination of Citra, Amarillo and Mosaic varieties. To help give the beer the classic taste of a US beer, it has been produced using a US yeast variety, packing every pint with plenty of flavour from first sip to last.

Meanwhile, Brad Fitton has joined Stancill Brewery as director of sales. Brad has held previous roles at the now defunct Crown Brewery and Retford-based Springhead Brewery. In 2014, he was part of the original Stancill

team who launched the brewery, and was responsible for developing the company's sales strategy before leaving to pursue other opportunities. Brad returned to Stancill in August 2017, where he will be responsible for overseeing the company's business growth strategy.

Brad said: "Returning to Stancill Brewery is a really exciting challenge for me. I've spent quite a bit of time working in the brewing industry during my career and it's great to re-join the brewery team. I enjoyed working with Tom and Adam when they first launched their business. It's incredible to see how much they have achieved in such a relatively short period of time and I'm looking forward to helping support the brewery's ambitious future growth plans."

Steel City

The big news from Steel City is they have a new host, so after 9 months can finally brew under their own license again. The first brew will be ***Demons Are Back*** (named after a Mortiiis song, but you all knew that), and will be a transatlantic pale ale featuring Rakau and Hallertau Blanc hops (so maybe this one is Transpacific...). Two special versions will be created, the first will be for Steel City Beer Festival and named ***Some Men Just Want to Watch the World Burn***, featuring chillies, as has become Steel City festival tradition. The second will be aged in a white wine barrel with grapes and dry hops, and available later in the year. Also later in the year will be ***Scraping the Barrel***, a rum-barrel aged version of ***Mayhem*** stout, and an as-yet-unnamed red wine barrel aged version.

Also currently available is the latest Imperial collaboration ***Get In The C***, pale and bitter (160+ IBU!) with plenty of Chinook, Cascade, Citra and Calypso. A special version for the Shakespeare was also produced and is named 'Scarface'. A slightly stronger version was made on the minikit, and with reference to the MPs who showed more concern for the temporary silencing of Big Ben than the tragedy at Grenfell Tower is named ***The Bell End Gathering***, with all proceeds to charity.

Also available in October is the Weird Beard collaboration, an as yet unnamed chocolate and coconut white stout. A cask of this will be at Steel City 43.

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Acorn

Head brewer Steve Bunting recently visited Stocks Farm in Worcestershire to take part in one of their annual hop walks. Steve brought back with him sacks full of the precious fresh hop cargo and the following morning the Acorn team were busy using the First Gold variety for the latest brew of **Pretty Green** (3.5%). This will be a vibrant, fresh, straw-coloured pale with wonderful citrus, sweet orange-like aroma and slender spicy notes.

The brewery's single hopped IPA range continues unabated. We're now pushing towards the 130 mark with the introduction of the English hop variety **Ernest**. The 5% golden ale will deliver apricot, citrus and spice characteristics in a wonderfully rich and complex beer.



Finally Acorn Brewery is delighted to announce that two directors of the brewery recently tied the knot. Founder and Managing Director Dave Hughes and Business Development Director Christy Winfield, were married at Rogerthorpe Manor near Badsworth. Of course the health and happiness of the bride and groom was toasted with a pint of Barnsley Bitter - what else! Dave and Christy then went on to honeymoon in the Maldives - you find any Barnsley Bitter there Dave?!



Thornbridge

In partnership with Sheffield Wednesday we have produced a special new beer for match days at Hillsborough. **Wednesday Pale Ale** (4.0%) was launched on the concourses and in hospitality lounges for the Championship clash with Nottingham Forest on Saturday 9 September.

Simon Webster, Chief Executive Officer of Thornbridge Brewery, says "When we were given the opportunity to brew the official Sheffield Wednesday beer, we were delighted. Our Managing Director Jim Harrison and I have been season ticket holders for years so to have one of our own beers inside the ground is a perfect match!"

Wednesday Pale Ale will be available in the ground at all home games and in local pubs. A bottled version will be on sale at the end of September.

Alex Buchanan



Blue Bee

We have had a busy September both at the brewery and on the road. After previous collaborations at our place with Abbeydale and North Riding we have finally got round to visiting them and brewing up a couple of great beers. Firstly, at Abbeydale we brewed a mega-hoppy rye and oat IPA, **Are There Hops in Hell?** (7.3%), combining Eureka, Citra and Sorachi hops which will be available in both cask and keg. Over in Scarborough at North Riding we produced **Variations** (5.0%), a single-hopped pale ale using Enigma. This Aussie hop is said to produce pinot gris and raspberry flavours but we will have to wait and see.

Back at base, we had Dan from Regather Co-operative over to help them produce one of their beers on a larger scale so they would have their beer in cask for the first time. For those of you

have not heard of Regather they are trading co-operative based just off London Road and are home to one of Sheffield's smallest breweries, producing bottled beers for events at their in-house bar. After chatting with Dan, we decided on a slight variation on their EPA and have brewed **Regather Pale** (3.9%), a fruity well balanced session pale using American Willamette hops with a floral and herbal finish. After initial tastings we are both really please with the outcome and look forward to seeing it on the bars of Sheffield.

On top of all this we also produced a few specials by ourselves. Firstly we have re-brewed **Coffee Milk Stout** (5.4%) which went down really well this year. This smooth, rich stout is brewed with lactose and cold brewed coffee from local roaster Frazers Coffee. We will also

be adding Tia Maria to a limited number of casks since it proved very popular at the Kelham Island Tavern's summer beer festival. Next up is a brand new beer, **Ekuant Red** (4.7%), with a biscuit malt body backed up with a big tropical hop flavour and aroma from the superb American hop Ekuant (formerly Equinox). September also saw us finally get round to brew the missing **American 5 Hop Version 13** (4.3%). After missing out number 13 for no reason other than to see if anyone would notice (and they did), we are trying out five of our favourite US hops together: Mosaic, Citra, Ekuant, Simcoe and Columbus. So this one should be extra special! Look out for all of these beers in pubs across Sheffield and beyond as well as at Steel City Beer Festival in October.

Josh Jepson



Pub of the Month October 2017

Sheffield & District CAMRA are delighted to announce that the winner of the Pub of the Month award for October 2017 is the **Itchy Pig Ale House** in Broomhill.

The Itchy Pig opened its doors in July 2016, taking

over a unit formerly occupied by a gift shop, and in the first year of business owner Ted Finlay and his team have developed a reputation for serving excellent ales in a friendly and relaxing environment. There are five hand-pumps, featuring a range of

beers from local breweries such as Abbeydale, Blue Bee and Brew Foundation. Earlier this year, they teamed up with Exit 33 Brewing to produce their very own real ale, *StyPA*. Ciders and craft keg, canned and bottled beers are also available.

Pub regular Andrew Senior, who nominated the Itchy Pig for the award, said: "I used to work very close to the pub and so I started popping in after work. Despite the landlord, Ted, being a southerner and preferring Rugby Union to League, he is a very welcoming and friendly host."

"The beer is always well kept, there's a good range of pig-based bar snacks, and now even pig-themed board games (Pass the Pigs and backgammon). All in all it makes it a very enjoyable place to have a pint."

We are heading to the Itchy Pig to present Ted and the team with their certificate on Tuesday 10 October from 8pm onwards, and everyone is welcome to come and join us for a celebratory pint. The pub can be found at 495 Glossop Road, Sheffield, S10 2QE. Buses 10, 10a and 120 all stop on Glossop Road, and buses 51 and 52 also call nearby.

CAMRA members, don't forget to vote for your next pub of the month! This can be done either through our website at or at any branch meeting.

Dominic Nelson

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

Hassop (bus 275)

Head of Steam

City Centre (buses 1, 3, 7, 8, 20, 32, 75, 76, 83, 88)

Sentinel Brewhouse

Shoreham Street (buses 1, 24, 25, 51, 56)

Sheaf View

Heeley (buses 18, 56, 252)

Strines Inn

Bradfield Dale (buses 273, 274, 275 to Moscar or Moscar Lodge then about an hour's walk)

Vote
online
now!

sheffieldcamra.org.uk/potm



District Pub of the Season Summer 2017

The competition was a two-horse race between the Eyre Arms, Hassop and the Olde Nags Head, Castleton.

Following a hard-fought campaign, in which both made concerted efforts to win more votes by publicising their nominations on social media, we can now reveal that the **Olde Nags Head** pipped their opponents to the post by just three votes!

Congratulations to our winners, who will receive their certificate in due course. We are hoping to arrange the presentation in the next couple of months.

Our District Pub of the Season award recognises pubs outside the Sheffield city limits.

The autumn nominees are...

Angel
Spinkhill

Eyre Arms
Hassop

Monsal Head Hotel
Little Longstone

Old Hall Hotel
Hope

Rambler Inn
Edale

[/pots](http://sheffieldcamra.org.uk/pots)



Issue 479
October 2017

Awards 29



Yorkshire Pub of the Year 2017

Sheffield's **Kelham Island Tavern** has been announced as joint winner of CAMRA's Yorkshire Pub of the Year competition for 2017.

The Tavern was entered into the contest having won Sheffield & District CAMRA's Pub of the Year award a few months ago, and was up

against all the other pubs put forward by CAMRA branches in the Yorkshire region. The voting subsequently saw our entry share the top spot with CAMRA's National Pub of the Year for 2017, the George & Dragon at Hudswell, near Richmond. To be in such esteemed company is quite an achievement! Meanwhile, the runner-up prize was awarded to the Whalebone in Hull.

Presentations to each of the three prizewinners will be made on Saturday afternoons in late October or early November, so keep an eye out for the dates on our website as soon as they are released.

Dominic Nelson



Pub of the Month September 2017

Shakespeare's showed just why they had been chosen for the September Pub of the Month award when members headed there for the presentation on 12 September, with nine real ales on offer, plus real ciders, and a range of craft keg and bottled beers. The regular

ales, *Stancill Barnsley Bitter* and *Abbeydale Deception* were joined by specials from breweries such as Titanic, Mallinsons, Neepsend and others.

Our social secretary Patrick Johnson, who nominated the pub for the award, was on

hand to make the presentation to manager Chris Wadsworth and his team, who had very kindly provided a complimentary buffet of bar snacks and made everyone feel very welcome.

Congratulations once again to everyone at Shakespeares!

Heritage Pubs in Sheffield

Tuesday 10th October 2017, 19:30

- St. Paul's Vestry, Norton Lees Lane, Sheffield
(round the back of the church)

- Dave Pickersgill

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A Grand Bank Holiday Day Out

Being a Bank Holiday weekend, a more local day out was planned with the intention of doing a few pubs around the Chesterfield area and then stopping off in Mosborough on the way home. With the exception of the last port of call, all were visited by using a Stagecoach Explorer ticket costing £6.30 from the driver of the first bus caught.

Catching the service 70 from near the Halfway Supertram terminus there followed a quite enjoyable journey through Eckington, Renishaw, Staveley and Brimington before arriving in Chesterfield at about 10.45. A quick change of buses was needed for the 20-or-so minute ride to the **Arkwright Arms** at Sutton-cum-Duckmanton (a *CAMRA Good Beer Guide 2017* entry). Here, all 18 hand pumps were in use for their Bank Holiday Beer Festival, which this year was featuring Derbyshire breweries. I sampled halves from Dancing Duck, Whim, Amber Ales and Landlocked breweries, but the pick was a very black, smooth and easy drinking Ashover Brewery *10th Anniversary Raspberry*

Stout at 8.5%. Buses to and from this large and imposing Tudor-fronted free house are frequent and convenient.

Back in Chesterfield and a walk through the Market Place to the somewhat smaller micro bar by the name of the **Chesterfield Alehouse** (*GBG 2017* entry). This weekend the 6 hand pumps were dispensing beers from Brinkburn Street and Three Kings breweries. I sample *Canny Sculler 11* (3.8%) from the former and *Billy Mill* (4.0%) and *Silver Darling* (5.6%) from the latter. A short journey then, courtesy of service 50, to Whittington Moor and The **Beer Parlour** (another *GBG 2017* entry). Although only just having opened at 4pm, there was already a steady trade and from the 8 cask ales available I sampled *King Clipstone King John EPA* (4.4%) and *Jolly Collier Porter* (5.0%). The porter was another good example of the style with dark beers certainly taking the edge so far today.

Just around the corner is the **Derby Tup**, now operated by

Pigeon Fishers Brewery and I sampled their own *House Pale* at 3.8%, which was a nice contrast to the previous porter, before getting on board another service 50 to Mosborough. First stop was the **George & Dragon** which offered three ales, from which I chose Timothy Taylor's *Golden Best* (3.5%). Next up was the **Alma**. They offer one cask ale which recently was *Bombardier*, but today it was *Sharp's Doom Bar* (4.0%). The third Mosborough pub visited was the **Queens**, whose sole cask offering was Marston's *EPA* (3.6%). Last up in Mosborough was the **British Oak**, which is now a True North Brewery run pub. My choice was *Dark Star American Pale Ale* (4.7%).

Another journey on Service 50 followed by a short tram ride and a short walk took me to the **New Inn** in Gleadless. From a range of 8 cask ales I chose Welbeck Abbey's *Sleeping Beauty* (5.3%), which was clean, crisp and dry and a fitting way to end the day.

Andrew Morton

THANKSGIVING DINNER



Thursday 23rd November 2017

American style shared table feast
Four courses with matched beers
7.30pm, £35 per person



BOOKINGS & ENQUIRIES

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Beer Adventures in the Far East

I've just returned from 6 weeks travelling around East Asia. After landing in Tokyo I travelled the west of Japan for two weeks before flying to Busan in South Korea to continue my exploring. After a strenuous start climbing Mount Fuji I dedicated the rest of my holiday to sampling all the local delights and of course the beers.

One of the first stops on my adventure was the Japanese city of Matsumoto - famous for its five-tiered castle (and being home to the best Indian restaurant in Japan!). A highlight of the city was a visit to their local brewery. The range of beers at the Matsumoto Brewery were not too dissimilar to what I would expect to see in any Yorkshire pub! Their range included a *Castle Stout*, *Pure Blonde*, *Smart Wheat* and a *Traditional Bitter*. I opted for their *Awesome Pale Ale*, and was pleasantly

surprised with how hoppy it was in comparison to British pales.



After travelling to South Korea, I ventured up the west coast to Daegu where I attended the Chimac festival, the national festival of chicken and beer. It was here I discovered Somaek. Somaek was lethal. It involved using the national lagers *Cass* and *Hite* as mixers for Soju, a strong rice wine. Rarely drunk for its taste and well known for getting you intoxicated quickly there's no more explanation needed as to how this evening progressed!

Venturing further north I eventually reached Seoul, the final destination in my travels. Seoul had a surprisingly vibrant beer drinking culture. Upon recommendations from other travellers I visited Itaewon an area of town that housed what the locals refer to as craft beer valley. I was surprised by not only the range of beers but also the range of establishments: pubs, microbreweries, tap houses and bars. Also notable was the balance struck between local and import beers. I found myself jumping between Korean brewed IPAs and bottles of Brewdog and Thornbridge. The craft beer valley was a definite highlight in terms of beer and I happily spent a day meandering in and out of the bars sampling over 12 different beers as well as local street food.

Toby Hayhurst



3
HAND
PUMPS

4
KEG
TAPS

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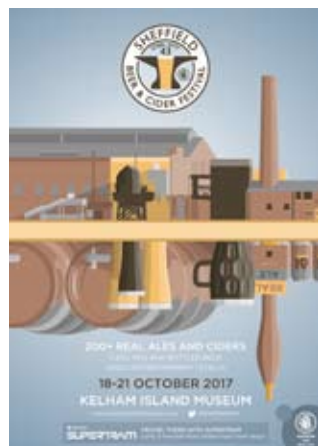
Steel City 43 Festival Prize Quiz

Minimum £1 to enter. Any greater donations gratefully received.

Prize will be 10% of total proceeds with the remaining 90% to Scope.

The questions are cryptic clues, most of which refer to breweries and their beers.

1. If you were to hand seal milk around at this venue CAMRA members may be surprised. (6,6)
2. A brat spawned by these East-Enders siblings. (9/6)
3. The home for more siblings under vows of poverty and chastity located in a valley. However be aware of trickery with this product. (9/9)
4. SW stone used the International Organisation for Standardisation to settle gripes in order to discover her favourite porcine. (7/6,3)
5. Low leaden fall confused by drinker of this whilst howling at the moon. (9/4)
6. Oriental egg layer off target could lead you to a Southern English unit of local administration. (10/7,6)
7. Sobs, I am ill on the Western Region loco on the way to sample a cardinal number of those long necked mammals. (8,4/5,8)
8. The smallest particle which produced a bewildered label? Done! (4/6,3)
9. Disturbed rest includes access to a lower level when afloat. Men of straw who crushed fruit. (9)
10. Do you fancy a cup of tea? I'll make it before applying my 'lippy' whilst watching fledgling initially doing this once it's left the nest. (4,10/5,6)
11. The composition of clan list resulted in this musical by Rodgers and Hammerstein. (8/5,7)
12. An ancient road barrier at which you had to pay to proceed to discover an aged 'Russian love machine'? (8/3,8)
13. By worker produced a former bamboo eater. (4,4/1-5)
14. Unmanned aircraft heading towards a glen in which a hardy cereal (not necessarily in that order) was cultivated. (5,6/3,5)
15. Initially South African grey cells confronted this man of the cloth who carried on cinematically with Sid to achieve the ultimate prize. (1,1,6/3,5,4)
16. Trapped but run away with the help of US magic charm. (6/4)
17. Debased city of gold. (3,4/2,6)
18. Don't know much about its abilities but may be able to hone non-drinker. (4,5/6)
19. The fruit of a tree betrays the Netherlands registered tribe. (5/8,6)
20. Shipshape city ale production plant with its river in retreat. (7,4,7/4)



Scope

About disability

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Find out more at scope.org.uk.

Enter online

Go to sheffieldcamra.org.uk/quiz (PayPal, including credit cards)

Enter offline

Send your answers to **Scope Quiz, c/o 80 Kendal Road, Sheffield S6 4QH** or hand them in to the **Hillsborough Hotel** (cash or cheques, payable to **Scope**)

Closing date:
31 October 2017
Good luck!

Festival guide

September

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.

Cross Scythes

Thu 28 Sep – Sun 1 Oct

The Cross Scythes on Derbyshire Lane, Norton Lees, is celebrating Cask Ale Week with their very own beer festival. The weekend will see new beers from Thornbridge, alongside guest ales from Dark Star, Marble, Titanic, Brew York and the Wild Beer Co. There will also be plenty of food available,

with pizzas from the Nether Edge Pizza Company on Thursday, gourmet hot dogs on Friday, PizzaaMano on Saturday and a beer and cheese tasting on Sunday. A beer quiz on Sunday evening rounds off the evening nicely.

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 ciders & perries. The festival also features a variety of street food vendors, products stalls and entertainment.

We're still looking for volunteer staff and sponsors. steelcitybeerfestival.co.uk

Miners Arms Cider

Mon 23 – Mon 30 Oct

Head to the Miners Arms, Hundall, S18 4BS, for their

annual cider festival to celebrate CAMRA's cider month of October, with over 20 real ciders available and special offers throughout the week.

Chesterfield Market

Fri 27 – Sat 28 Oct

Chesterfield CAMRA are holding their annual beer festival in Chesterfield Market Hall. Featuring Battle of the Beers, 35 real ales, 6 ciders, fruit wines and Simon's ploughman's stall. Open 11am to 11pm. Entry £1 before / £3 after 5pm.

November

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

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

11:25am Sat 30 Sep

The sixth RambAle of the year 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.

Branch meeting

8pm Tue 3 Oct

The usual monthly formal members get together to

discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. Venue this month is the Old Queen's Head, Pond Hill.

'Heritage Pubs in Sheffield' talk

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.

October PotM presentation

8:30pm Tue 10 Oct

This month we will be off to the Itchy Pig in Broomhill to hand over the Pub of the Month award. Arrive from 8.30pm for a presentation around 9pm.

Branch meeting

8pm Tue 7 Nov

The usual monthly formal members get together to discuss branch business; share pub, club and brewery news and catch up on what is happening in the campaign. Venue this month is the Forest (Toolmakers Brewery), Rutland Street.

Committee

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Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

Beer Festival Organiser

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BREWERY SHOP

Open Monday to Friday (except bank holidays), 9am-4.30pm and during Brewery Socials. A great range of beers and Thornbridge merchandise.

SHOP ONLINE

A great range of bottled beers, mini casks, t-shirts, hoodies, glasses and gifts. Delivered to your door free of charge.
thornbridgebrewery.co.uk/shop

BREWERY SOCIAL

Join us for brewery fresh beers, pre-booked tours and street food at the brewery every last Wednesday and Saturday of the month (except December). Free entry - see website for details.



Riverside Brewery, Buxton Road, Bakewell DE45 1GS
T: 01629 815 999 www.thornbridge.co.uk



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