

BEER MATTERS



Issue 481 December 2017/January 2018

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CAMPAIGN
FOR
REAL ALE

THE BEER ENGINE

**CRAFT BEERS
SPIRITS
FOOD**

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3,500 monthly
circulation

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

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Good Beer Guide Voting

The recent release of the **Good Beer Guide 2018** (an ideal Christmas present if you're struggling for ideas, by the way) means it's that time of year again when we have to decide our entries for next year's edition. For the 2019 guide, we are expecting to be given the same number of entries again; 30 pubs within the Sheffield city boundaries and a further 6 from the Derbyshire part of the branch.

All CAMRA members are able to take part in voting by selecting the allowed number of pubs on the form on our website.

Alternatively, you may download the form and hand it in at any branch event or post it to the address given.

All forms must be received by 31 December 2017 to allow the selection committee time to visit the nominated pubs to confirm they are eligible.

select your
top pubs on
our website



Sheffield's Real Heritage Pubs

Sheffield and District Campaign for Real Ale (CAMRA) have recently made available a free downloadable book about local Heritage Pubs, the first attempt to create a snapshot of the Sheffield Pub Heritage picture.

Included in the 81 pages are over 30,000 words, more than 300 images and detailed comment on all the 22 Sheffield pubs listed on the CAMRA Pub Heritage website. Also documented are both local pubs with some historical interest and many fragments of our historical brewery and pub heritage. The pubs included range from the well-known to the unusual. The cover features the White Lion with its impressive interior tilework while the Wyvern is included as it is virtually un-

changed from 1961 and still uses a separate off-licence and shop. This retains both the original glass fronted low counter and back shelving.

The book became available during the recent highly successful 43rd Steel City Beer Festival and within three weeks had over 500 downloads. We are very pleased both with this high number and, more importantly, the overwhelmingly positive feedback we have received.

We would also like to thank all who have informed us of typos, errors, etc. These are now all corrected. We aim to produce an updated version around the time of SCBF44, next October.

Dave Pickersgill



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Dom's Casks of the Month

As promised, this month I am bringing you three of my favourite cask ales from the recent Steel City Beer & Cider festival. I'm sure anybody who managed to make it down to Kelham Island will agree that it was a fantastic event, and the beer choice available was first-class, as ever. Here are my top three:

Black Jesus (6.5%)

Great Heck (Goole)

This black IPA, a style not too common in cask, was a great example of the genre. A mahogany-coloured beer with a thin white head, the aroma was unmistakably filled with masses of hops and roasted coffee. On drinking, the citrusy hops were perfectly balanced with the sweetness of the malt and the deep, roasted coffee flavour.

Double Century IPA (7.2%) **Neepsend (Sheffield)**

Beers of this strength can often be a little overwhelming, but this double IPA celebrating Neepsend's 200th gyle was surprisingly easy to drink. Brewed with no fewer than six hop varieties, the beer poured an amber colour with very little head. Despite the powerful scent of hops dominating the aroma, the taste was more balanced, with a hint of sweetness to prevent the hops from being too bitter. A very good beer.

Dark Masquerade (3.6%) **Half Moon (Ellerton, near York)**

In my opinion, milds are an often underrated beer style. This was a fine example of a dark mild, and proved

that a beer doesn't need to be packed full of hops and alcohol to be enjoyable. A dark ruby colour with a delicate sweet aroma, with some smokiness in the background. On drinking, flavours of dark chocolate and liquorice dominated the palate.

Next month, I'll be back to writing about my favourite cask ales found in pubs and bars around Sheffield. As always, you are invited to write in with your beers of the month too.

Dominic Nelson

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BREW?**



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Gardeners Rest

Neepsend

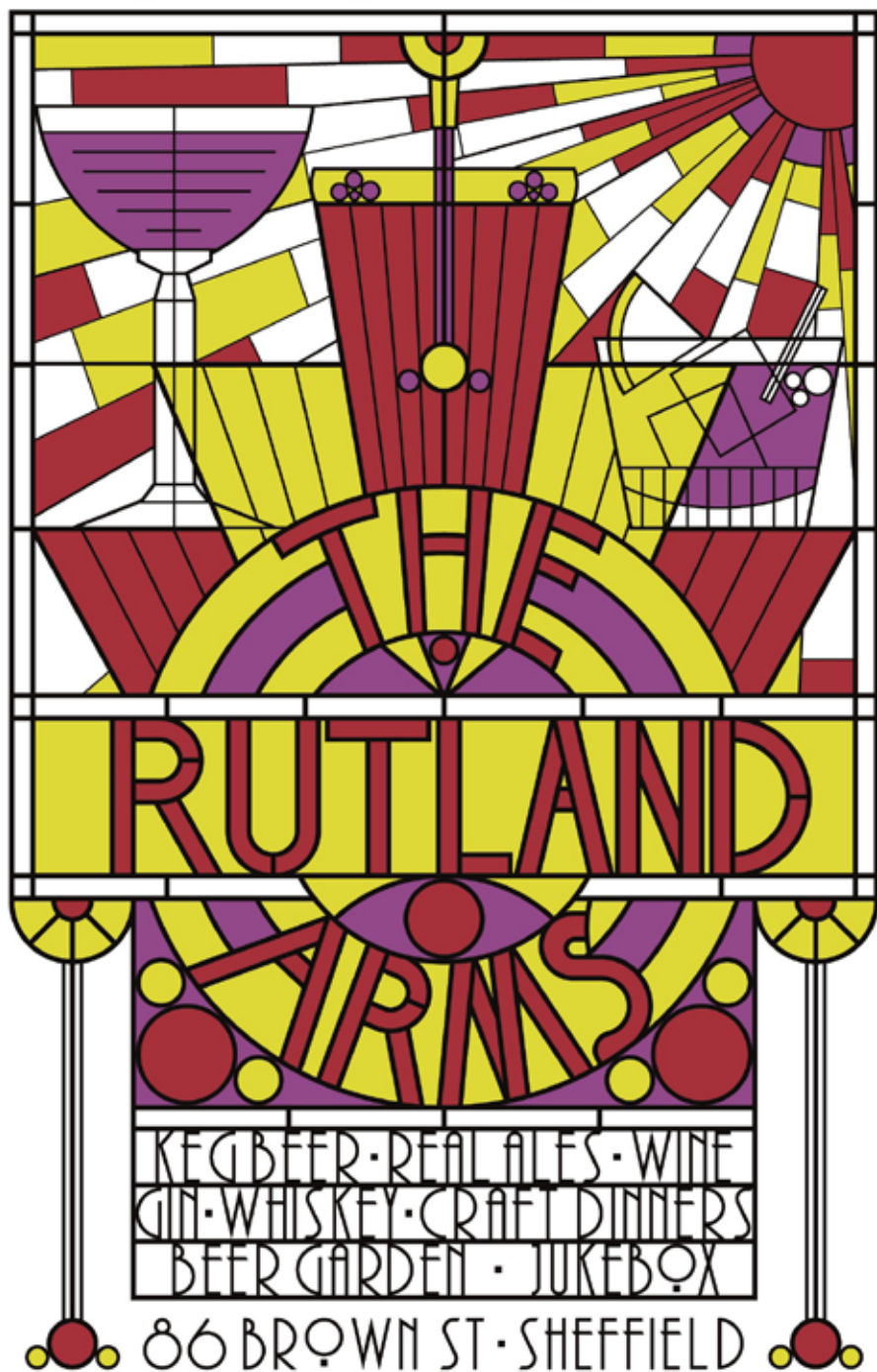
The Gardeners Rest in Neepsend is set to continue serving Sheffield's drinkers for the foreseeable future after the Gardeners Rest Community Society raised more than £237,000 to complete the purchase of the pub and preserve its identity.

The society was formed last October after it was announced that former landlords Eddy Munnelly and Pat Wilson planned to retire. Several parties were interested in buying the pub, but amidst fears that

developers might close it and convert the building into flats, a group of regulars banded together to try and save it. By November 2016, more than £100,000 had already been raised, and the remainder needed to complete the purchase has now been achieved. More than 400 investors, who each donated between £100 and £5,000, have bought community shares, and the group received a grant of £50,000 from the More Than A Pub foundation.

The future of the Gardeners Rest looks bright, with the society planning to evolve the pub into a community hub. Alongside the current offerings of live music events, an activity centre and a place for local artists to exhibit their works, there are plans to provide facilities for people with mental health issues and learning disabilities. Of course, the pub will also continue to serve a fine selection of real ales from the Sheffield Brewery Co and guests.

Congratulations to everyone involved!





Plough Sandygate

There has been yet another twist in the saga surrounding the future of the Plough on Sandygate. It was previously reported in local press and in the September edition of Beer Matters that the Plough Community Campaign's fight to save the pub had come to an end after its owners, Enterprise Inns, turned down their £435,000 bid and accepted an offer from an unknown bidder who planned to reopen the pub.

However, it is now understood that Enterprise subsequently accepted a higher bid from another unknown source whose intentions are less clear. Enterprise have refused to reveal the identity of the new buyer, and so it remains unclear whether their plans involve reopening the

pub or redeveloping the site.

The chairman of the Plough Community Campaign, Peter Duff, has reiterated that the group are happy to work with anybody intent on reopening, but that any development that would take the pub away will meet with considerable resistance from the local community.

The pub is currently protected by Sheffield City Council as an Asset of Community Value, an initiative which Sheffield & District CAMRA supported, meaning that it cannot be demolished or its use changed without planning permission.

We will continue to keep you updated as more information becomes available.

Inn Brief

The former Firwood Cottage in Walkley is currently undergoing renovation and is set to reopen as the **Blind Monkey**, a speakeasy-themed gastropub, in the new year.

The **Ecclesall Ale Club**, located in the former Eccy Booze shop on Ecclesall Road, opened on 17 November and is serving five cask ales from the Brew Foundation and guests. There are also eight keg lines and an extensive range of bottles and cans. The micropub is open 11:30am-11pm seven days a week.

A new pub quiz has started at the **Bar Stewards** on Thursday nights. The first quizmaster was our very own social secretary, Patrick.

The **Rutland Arms** on Brown Street is set to undergo a bar refit with all the handpumps being replaced with new ones, and extra keg and cider lines added.

The new **Public** bar, located in the former public toilets underneath the Town Hall, is set to open on 24 November.

Bungalows & Bears on Division Street is set to reopen on 30 November following refurbishment.

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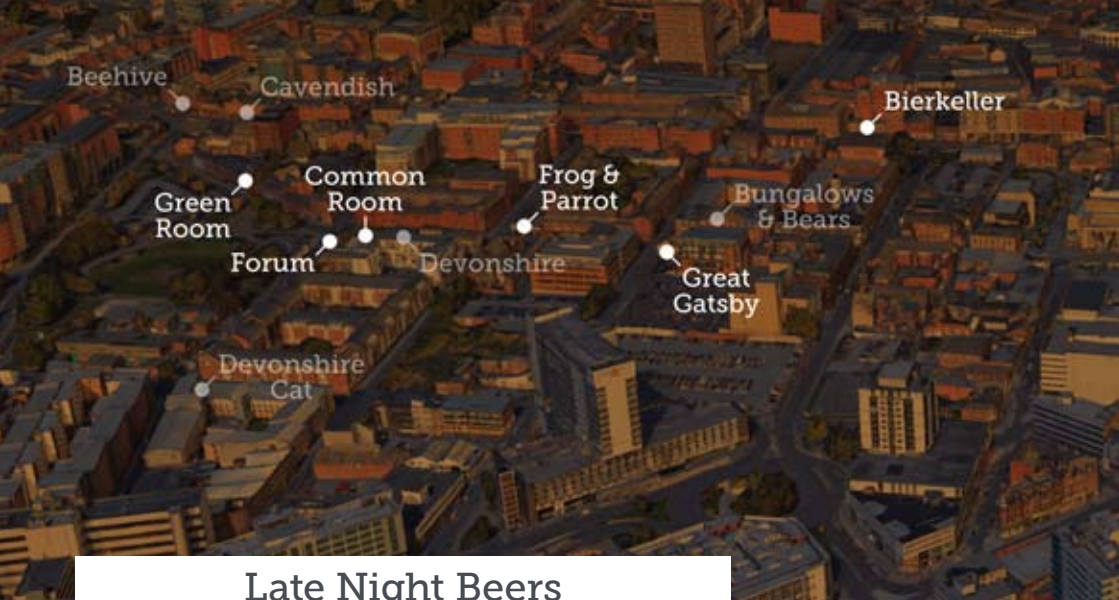


Real3TunsShef



Real3TunsShef

See Facebook for opening times



Late Night Beers

Part Two

Last month we brought to you the first batch of pubs, clubs and bars serving real ale until the early hours around Sheffield city centre. The current scene for beer-loving night owls is thriving, and here we have another eight locations where real ale connoisseurs can partake in a late night pint.



Bierkeller

A German-themed party bar with two-pint steins of beer, sausages and pretzels, cheesy music, dancing on tables and more. For the real ale drinker there is normally a beer from Stancill on handpump. Open until 3am most nights.



Common Room

Owned by True North Brewery and offering their own real ales plus Abbeydale Moonshine, this sports-themed bar offers 12 American pool tables, numerous TVs, a DJ most nights and food based on the American Deep South. Open until 1:30am Friday and Saturday, 12:30am the rest of the week.

Frog & Parrot

Recently refurbished, this Greene King pub is decorated with a local music scene theme and has a small outdoor drinking area at the rear. A range of real ales are

available from Greene King plus local guests. Open until 1am on Thursday, Friday and Saturday nights.



Forum

Another modern, recently refurbished bar. It has two rooms, one open-plan hall with music, the other a cosier L-shaped room with a relaxed atmosphere. As well as the main bar servicing both rooms, there is the 'Slice Bar' open from 4pm until late serving pizza by the slice as well as drinks. The bar is open until 1am on a Thursday, 2am on Fridays and 3am on Saturdays.



Graduate

Part of the same family of pubs as the Cavendish on West Street and the Bloomery in Broomhill, the Graduate is a favourite with students of the nearby Sheffield Hallam University. Offering up to three real ales, the pub is open until 1am on Fridays and Saturdays.

Great Gatsby

A fairly small venue but with a nice atmosphere and a range of beers and cocktails, open until 3am on Friday and Saturday nights and 2am the rest of the week.



Green Room

Known for its live music and with a recently refurbished kitchen, this bar overlooks Devonshire Green and attracts a varied crowd. There are two changing real ales on the pumps. Open until 1am on Fridays and Saturdays.



Mulberry Tavern

A twin scene venue with the

upstairs run as a fairly traditional pub and downstairs a music venue although live music does feature upstairs from time to time. A real ale is available on and off at the upstairs bar. On a Friday and Saturday night the Mulberry is now open until 6am with upstairs being rather cheesy featuring karaoke, and downstairs a more alternative playlist.

Check back for the final round of late night beers in the next *Beer Matters*.

**Andy Cullen and
Dominic Nelson**



Dorothy Pax Victoria Quays

If you haven't heard a new bar has opened on the canal at Victoria Quays. The Dorothy Pax has been operating on temporary event notices throughout the summer but at the end of October received its permanent license, which means the bar is now open from 12pm until 11pm Wednesday to Saturday and 12pm until 6pm on Sundays, and is going from strength to strength.

The name comes from the last ever Sheffield Keel that used to work on the Sheffield navigation, scuppered in the 1950s, which has been rescued to create the bar top. You can find the bar just a short walk from the city centre or Kelham Island in Arch 17 on the Quays. With great views of the city and the canal it is the perfect spot for an afternoon beer or two.

So far the three cask lines have mainly come from Blue Bee Brewery and Neepsend

Brewery, but have also included the Sheffield debut of Three Sods Brewery from London – but brewed by a Sheffield lad!

There are three keg lines showcasing craft beers from both the UK and Europe along with stiff gins and fine wine available. They currently have Tripel Karmeliet on their revolving Belgian line, Berliner Pilsner on the other and Magic Rock soon to make an appearance. There's also a real cider on hand pull.

Follow the Dorothy Pax page on Facebook for information about their various food options which so far have included wood fired pizza and jerk chicken. They have yet to build a kitchen, so everything they cook is on oak and ash. Live music also features some weekends and the venue can be hired for private functions and events.

Josh Jepson

Inn Brief

A new bar called **Café To-tem** has opened on the site of the former Rocking Chair on Furnival Gate. According to their website, they are hoping to have real ale available again soon.

The **Psalter** on Psalter Lane has been purchased by a Chinese investor, who apparently plans to renovate the building before leasing the ground floor as a bar and restaurant and converting the former hotel rooms into residential accommodation.

Linzi Talbot and her partner Paul are the new licensees at the **Chantry Arms** in Woodseats, having previously run the Hollin Bush in Intake. The current real ales are Tetley's and Abbeydale Moonshine, but they are hoping to extend the range soon.

The **Guzzle** micropub in Woodseats is now open and proving very popular. Owned by Jason Thompson and Craig Singleton, the bar offers five regularly changing real ales. Opening hours are 3pm-11pm Monday to Thursday, 12pm-11pm Friday to Sunday.

The former landlord of the **Wharnccliffe Arms**, Dave Briggs, has moved just up the road to take over at the **Blue Ball**.

Ed has taken on a five year lease at the **Three Tuns**.



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Tasting Events

hosted by the brewery

- 5th September -

Whisky Tasting

Cat to look at with the whisky for more details

Bar Open

Sunday - Thursday

12-11pm

Friday & Saturday

12-1130pm

Food Served

Monday - Saturday

12-10pm

Sunday 12-8pm



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Exit 33

Exit 33 have launched a beer called **Yellow Ribbon** (4.0%) to help raise funds and awareness for the **Sheffield Tree Action Group** (STAG). Ten pence from every pint is donated to the group.

The Harlequin pub held a launch night for the beer with John Shuttleworth singing a special song. The comedy actor pulled the first pint and presented it to STAG campaigner Calvin Payne who faced the courts. The Everly Pregnant Brothers also supported the event with a short set.

Our December specials are **Centennial IPA** (5.0%), an India pale ale showcasing Centennial hops, and **Mocha Coffee Milk Stout** (6.5%) brewed using coffee we roasted and ground ourselves at Smith Street Coffee Roasters.

Pete Roberts

Harlequin

Live music for December

1st
**Jammie Malender's
Swearbox**

2nd
Bad Penny

8th
Mahogany Newt

9th
Slingshots (farewell gig)

15th
Rocket 88

16th
Outside The Box

23rd
Blaze
(late afternoon/early evening gig with DJ later)





Steel City

After a relatively quiet 2017, lots of action at Steel City in recent weeks! The rum barrel that was filled with Mayhem stout back in April was broached last month, and six months have certainly had an effect on the beer. Big rum aroma, then roasty and chocolatey flavour with a big rum aftertaste. 200 litres went into the barrel, only 190 litres came out... in whisky they call the 10 litres the 'angel's share', perhaps in Steel City's case 'the demon's share' would be more appropriate. Four firkins of **Scraping the Barrel** went to Sheffield Beer Festival, the Rutland, the Shakespeare and Notyorkshire, while 72 bottles went to the usual outlets (Dave resisted the temptation to wax seal them to make them ~~cost more~~ look pretty). Another batch of Mayhem is currently maturing in a Bordeaux red wine barrel with roses and will surface in the winter as **The Blood, The Wine, The Roses**.

Meanwhile in collaboration land at Imperial there has been **Get In The C** (Transatlantic Pale Ale with C-Hops), **Drop The C Bomb** (as above, with added dry-hops) and **International Man of Misery** (Dunkelhopfenweissbier featuring a traditional weissbier malt grist and yeast, with untraditional citrus hops), while at the North Riding 'factory' near Scarborough there is **Raspberry Citra** (we'll give you one guess...). More collaborative fun with barrels at Lost Industry, with the creation of an Old Bruin and a Flemish-style red to be aged in barrels for a wedding next year. The Weird Beard collab **God of the Cold White Silence** was launched at Sheffield Beer Festival, and is a white stout with cacao, tonka and vanilla. Many people also commented on the huge coconut flavour, however there is no coconut in the brew, the flavour comes purely from the tonka beans

and the Styrian Wolf hops. As well as doing the rounds in the autumn, some of the brew is tucked away in a rum barrel and will emerge in time for Sheffield Beer Week in March.

Finally, the big news, after a long hiatus Steel City are finally back brewing under their own license. The first brew at the new home, Lost Industry, was **Demons Are Back**, a 5% Transatlantic Pale Ale. Flavour comes from Rakau hops in the copper and a liberal dry-hopping with Simcoe. Yet another barrel was pressed into use for another variant, this time a white wine barrel, along with 10kg of grapes, copious grape juice and a kilo of Hallertauer Blanc hops. Following on the My Dying Bride theme from *The Blood, The Wine, The Roses*, this will be named **My Wine In Silence**.

Dave Unpronounceable



Neepsend

It's been a great year for us at Neepsend Brew Co. and we'd like to take the opportunity to say thanks to everyone who has enjoyed our beer over the last twelve months and for the lovely feedback we get, which is always very much appreciated. We've got big plans for 2018, including installing a cold liquor tank and extra fermenting vessel in the brewery, expanding the malt store, a mini-kit for trial, experimental and strong brews and hopefully putting a bar in at the brewery so we can host monthly tap sessions. There are also some exciting collaboration brews in the pipeline. Should keep us busy!

Of course there will be plenty of new and returning beers appearing on bars over the next few weeks. We've managed to get in a re-brew of **Mosaic IPA** (5.5%), showcasing one of our favourite hops. **Maru** (4.7%) is a brand new NZ Pale hopped with Waimea, Motueka and Rakau for lime, citrus and passion-fruit notes. **Breakfast IPA MkV** (5.1%) is the latest in our ongoing series of breakfast-themed collaboration brews with our pals at Hopjacker

Brewery. This iteration is a Bucks Fizz IPA brewed with champagne yeast, bucket loads of Amarillo hops and multiple orange additions for an orange zest-fest of an IPA.

We're teaming up with the good people at **Rain Rescue Animal Shelter** to brew a red ale called **Raining Cats & Dogs**, which will see 10p per pint donated to Rain Rescue. **Klikitat** (4.2%) will be an American Pale brewed with Citra, Simcoe and Mosaic - some of the juiciest US hops around - and a coconut stout may well be making an appearance soon too. The brew plan only goes as far as the end of November at the time of writing so you can expect several other new beers too, though anyone hoping for a Christmas beer or anything involving cinnamon may be disappointed.

2017 was a busy and exciting year for us and we're hoping for more of the same for 2018 as well as the chance to enjoy some of the many great independent pubs and breweries Sheffield has to offer over the festive period.

Gavin Martin



Welbeck

The Christmas countdown is on and we've got some amazing special brews this season to fill you with that festive cheer! All three of our specials this Christmas are brand-spanking new and we are really excited to share them with you. We start December with **Virgin's Wing**. This lightly hopped festive brew uses the German Mandarina Bavaria variety, giving a suitably seasonal hint of clementines. With a lower ABV of just 3.8% this beer is dangerously drinkable.

Our next special is **The Rink**, named after an ice and roller rink built by the 5th Duck of Portland this stout was inspired by one of Big Brewer Tom's home-brews. At a healthy 5.2% ABV this ale is brewed using a carefully chosen blend of roasted barleys and malted oats to create a sumptuously smooth, velvety stout this winter.



Welbeck Abbey

Finally from our Brewers Choice range we have **Jacob's Jazzy Jumpers**. Jacob is the first brewery child, the progeny of brewer Tom and manager Claire, and is famous for his array of Auntie Jean's spectacular hand-knitted jumpers. He enjoys spending time at the local pub with the team, a pint (of milk), and a bowl of strawberries. This tremendously fruity IPA is made with Citra and Summit hops and boasts a spectacular 5.8% ABV.

And lastly as always don't forget to pick up some tickets for our 2018 brewery tour dates. Great as a Christmas gift for a friend (and of course for yourself), it's the gift that keeps on giving! For details on how to book see our ad on page 9.

A very happy holidays from all of us here at the brewery!



Blue Bee

First of all, we were really pleased that our **Ginger Beer** (4.5%) came second overall at Sheffield Beer Festival back in October, it was a great event as ever. *Ginger Beer* will be available throughout the Christmas period, with its fiery ginger kick it is perfect to warm you up during these cold, dark winter months.

On to the new beers we are brewing over next couple of months... after not brewing a Christmas beer last year, we have caved and decided to brew something with a slight Christmas theme. **It's Mine** (4.8%) is a chocolate orange flavoured stout inspired by the classic stocking filler.

On top of this our next single-

hopped IPA will be **Simcoe IPA** (5.0%) showcasing this great American hop which imparts big flavours of citrus and grapefruit. We are also really excited about using US Eureka hops for the first time, brewing **Eureka Pale** (4.7%) an American pale that should let this relatively new hop shine through with its citrus, peach, stone fruit and pine-like flavours. Also keep an eye out for **Azacca Pale** (3.8%) and **American 5 Hop Version 25** (4.3%) which should be making an appearance in December and January.

Finally we would like to wish everyone a happy Christmas and all the best for 2018.

Josh Jepson



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GRENOSIDE



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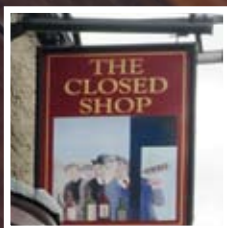
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Kelham Island

Merry Christmas and Happy New Year to all customers! Our two Christmas specials will be available from mid November. **Good for Your Elf** (4.7%) is a cracker of a pale ale brewed with a selection of hops from around the world. As a contrast we have the ever popular **Fairytale of New York** (4.2%) - dark and full bodied, sweet & spicy notes with a hint of dark chocolate.

Arriving in January we have the first of our 'Comics' series with **Bring Me Sunshine** (3.7%). A great golden ale which at under 4% must be OK even for believers in dry January. Our second January offering is the ever-popular **Vincent Black Lightning** (4.8%).

If you are planning for Christmas don't forget the Kelham Island Brewery Shop for your Xmas gift packs, bottle packs, t-shirts and much more, including beer in bottles and nine-pint cans. Also available to pre-order are 18-pint and 36-pint boxes for your Christmas and New Year parties.

Our shop on Alma Street is open 7:15am to 3:30pm Monday to Friday. In December we will be open on Saturdays from 10am until 3.30pm. We have a late night opening on Saturday 2 December until 7pm and a Sunday opening on 3 December, 10am until 5pm.

Mick



Sheffield B

Ho ho ho, Merry Christmas from all of us at The Sheffield Brewery Company. What a year it's been, with awards under our belt, increasing footfall at our tap room events, and the growth of our brewery. We want to thank all our customers for drinking our beers, so we thought we'd go out of 2017 with a bang by brewing up luscious beers just in time for Christmas.

Since discovering a box of original polishes in the brewery from the Victorian era, we've been inspired to call our beers by these names, such as *Razor Paste* and *Knife Power* (although we decided that Furniture Polish didn't quite give off the right connotations for a beer).

However, there was one that we always felt needed to be reserved for a big, bold stout: **The Don**. With more oranges and cocoa nibs than you'll find in a stocking full of Terry's Chocolate Orange, *The Don* is a hefty, hearty stout reserved for those cold winter nights.



Brewery Co

Come and taste it at the Brewery Tap Room, along with our other beers, on Friday 1 and Saturday 2 December during our monthly opening. On the Saturday, we'll be serving up a Bacon and Beer breakfast as part of the Hopinions (Beer O'Clock Show podcast) pre-Christmas crawl from 10am.

Finally, share the love this Christmas with one of our Christmas gift packs, containing a selection of our newly bottled core range of beers. Available directly from the brewery, pick up a gift pack for £10.

Thanks for supporting The Sheffield Brewery Company this year. We hope to move to dizzy new heights in 2018 with new beers, bigger events in the Tap Room, a homebrew competition, and a rebooted Beer Club. Keep an eye out at sheffieldbrewery.com for details.

Hoppy Christmas everybody!

Nick Law



Abbeydale
BREWERY
— est. 1996, Sheffield —

Abbeydale

Well, what a year! I think it's fair to say that 2017 has been one of the best yet for us here at Abbeydale... we've undergone the first rebrand of our core beers in the brewery's 21 year history, launched our magnificent Brewers Emporium range, had the BEST DAY hosting our first ever event in the brewery itself, embarked upon the beginnings of an exciting barrel aging programme and have even made the move into packaging our beer in cans!

Next up we'd like to introduce a new series, with artwork created by Adam Cooper, who has designed a film inspired collection for us. **Space Opera** (4.3%) is being released just in time to coincide with a certain space themed epic franchise hitting the big screen! The pump clip will feature (in what we believe to be a first for beer!) a QR code which will lead you on to a little animated surprise once scanned, so be sure to give it a go!

The merriment of the season is undoubtedly upon us, and so we have a couple of tasty

festive beers to get you in the holiday spirit - **Advent** (4.6%) features Mount Hood and Liberty hops for spicy and herbal notes with a floral finish, and Doctor Morton's **Santa's Helper** (4.1%) - we hear the big guy prefers this to sherry so get on his nice list with this quaffable pale brew.

Resolution (4.2%) will take us nicely through into 2018 with an orange peel aroma, citrus and bubblegum notes and a peachy finish. January will also witness the return of Doctor Morton's ever popular **Duck Baffler** (4.1%), a pale beer with shedloads of magnificent Citra hops, for a wonderfully fresh and fragrant aroma, citrusy on the palate with a refreshing bitter finish. And finally we will have Bootlegger (4.4%) ready to take you on a swashbuckling adventure with flavours of grapefruit and citrus, balanced by a fresh piney character.

We're so excited to see what 2018 brings... we have a feeling it's gonna be a good 'un!

Laura





Emmanuales

It's Christmas! And there's no better way to celebrate the true meaning of Christmas than to come along to our spectacular Beer & Carols events, *It Came Upon The Midnight Beer*, on Friday 8 December, down at the Sheffield Brewery Company.

We'll be serving up a collection of beers including *It Came Upon The Midnight Beer* (4.7% Spiced Winter Ale), *Ex Nihilo* on keg (7.8% Almighty Stout), *Glory*, *Glory Aleluia* (4.6% American Amber Ale), *Gloria* (5.2% Chocolate and Raspberry White Stout) and *Adore* (5.1% American IPA).

Leading the funky-up festival carols is our good friend Tom Read. Tom is an international singer-songwriter and producer, based in Oxford, who has written and collaborated with many Western and Asian artists, as well as performing and releasing his own music.

Wood-fired pizzas will be served from 4pm onwards with The Al Fresco Pizza

Company, a mobile wood-fired pizzeria that create fresh, authentic, Neapolitan pizzas in their converted Land Rover Defender, using the highest quality ingredients. Families are welcome, with activities for small ones between 4-6pm, and festivities (for the grown ups) lasts until midnight.

In other Christmassy news, we have a shiny new website. Visit itemmanuales.co.uk and our new web shop for some great gift ideas, including t-shirts, bottle openers and gift packs.

Keep your eyes peeled for our limited edition Raspberry Baltic Porter, infused with cinnamon. *God Rest Ye Berry Gentlemen* (4.3%) is crisp, sharp and dark, and available in small quantities from both the brewery and local bottle shops.

Finally, from all of us at Emmanuales and The Sheffield Brewery Company, we wish you a Merry Christmas and a Hoppy New Year!

Nick Law

Bradfield

Farmers Belgian Blue, the unique Christmas brew, has burst back onto the scene at fast pace! The launch at the Bradfield Brewery Tap saw more than 430 pints pass over the bar in 7.5 hours – that's very nearly a pint every minute! Look out for the new Belgian Blue Silly Moo nose hanger beer mats – hang the mat to your nose, take a selfie and share with fellow Silly Moos on social media!

Bradfield Brewery are kick starting 2018 with a new brew! Adding to the seasonal ale range will be *Farmers Cold Start* (3.8%), a smooth dark beer. This new ale will be created using Arctic hops to create a bitter sweet ale with winter floral tones. It will be available to pubs in cask from 29 January.

Jackie

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District Pub of the Season Spring 2017

The last Saturday in October saw 12 hardy souls from Sheffield & District CAMRA brave the wet autumn weather to head off into the Peak District to (finally!) award the Spring District Pub of the Season award to the **Cheshire Cheese** Inn in Hope, via a few other pubs along the way of course.

After a slightly delayed start, we departed for our first stop of the day, the Maynard in Grindleford. Although nowadays the pub is more food-focused, there was still a modest selection of real ales available including Peak Ales Bakewell Best Bitter and Abbeydale Moonshine. From there we headed to the Bull's Head Inn at Foolow, a real old-fashioned country pub with a good selection of ales

from local breweries such as Kelham Island, Stancill and Bradfield.

The heavens opened as we made our way to the third stop of the afternoon, a little detour out to Ye Olde Cheshire Cheese in Castleton that actually took us past our final two destinations. It was standing room only, as people came in to shelter from the rain outside. Real ales on offer came from Abbeydale, Peak Ales and Storm Brewery, among others.

A short hop back down the A6187 took us to our penultimate destination, the Old Hall in Hope. Here we enjoyed a range of mostly Theakston's beers, including some very well-kept Old Peculier.

Finally, we were back on the minibus for the brief drive round the corner to the winning pub, the Cheshire Cheese Inn. A nice selection of real ales were on offer, including Abbeydale Moonshine and Thornbridge Wild Swan, as well as more interesting examples such as Intrepid's New World Amber. Our branch secretary, Andy Cullen, was on hand to present the certificate to Becky Hill, the pub's head chef and deputy manager, before we headed back to Sheffield.

Congratulations again to the Cheshire Cheese Inn on their accolade! Our next District Pub of the Season takes place on 2 December, when we are visiting our Summer winner, the Olde Nags Head in Castleton.





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Tuesday
Wednesday

20th Members Preview 17:30 - 22:30
21st - Saturday 24th 12:00 - 22:30

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GBBFWinter



GreatBritishBeerFestivalWinter



CAMPAIGN
FOR
REAL ALE

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.

Ale House

Millhouses (bus 86)

Broomhill Tavern

Broomhill (buses 10, 10a, 120)

Doctors Orders

Glossop Road (buses 6, 120, 271)

Fat Cat

Kelham Island (buses 35, 57, 61, 62, 81, 82, 85, 86)

Lescar

Hunters Bar (buses 65, 81, 82, 83, 88, 215, 272 stop nearby on Ecclesall Road)

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)

White Lion

Heeley (buses 10, 20, 24, 25, 43, 44)

Vote
online
now!

sheffieldcamra.org.uk/potm



Pub of the Month

Our Pub of the Month presentation evening proved popular once again as CAMRA members and pub

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://pots)



November 2017

regulars alike turned out in their numbers at the **Railway Hotel** on Bramall Lane to see a very proud Jack Cater and his team presented with the November award.

Since taking over the pub about two years ago, Jack has worked tirelessly to promote real ale at the Railway and a fine selection was on offer throughout the evening, with breweries such as Brew Foundation, Dukeries and Neepsend all featuring on the pumps. The recent trend (hopefully one that's here to stay!) of winning pubs providing complimentary food for the occasion was continued, with a selection of chilli, garlic bread, samosas and bhajis, all very much appreciated.

Congratulations again to Jack and all the team at the Railway Hotel on your success.



Pub of the Month December 2017

Every month (votes permitting), we try to recognise one pub in the Sheffield & District CAMRA branch area that consistently serves high-quality real ale in a pleasant environment. We are pleased to reveal that our Pub of the Month award for December 2017 goes to one of the newer pubs in the city centre, the **Head of Steam** on Norfolk Street.

In a building that started out life as a bank before becoming a pub (previous incarnations include the Fraternity House and the Old Monk), the Head of Steam is part of a chain of similarly branded pubs owned by the Hartlepool-based Camerons Brewery and was opened in its current guise on 14 April 2016.

With up to 10 real ales and ciders, generally a mixture of

the brewery's own offerings plus guest beers from around Yorkshire, there's plenty of choice for drinkers. CAMRA members enjoy a discount of 20p per pint on all cask ales. The pub also offers a wide selection of craft keg beers and an extensive range of bottled continental brews and there's plenty of food available, with modern takes on pub classics alongside a few more exotic choices.

You can join us for the award presentation at the Head of Steam on Tuesday 12 December, arriving from around 8pm for a presentation about an hour later. With the Arundel Gate bus interchange just around the corner, there are plenty of options for public transport, and it is also the last social before Christmas so we are hoping for a good turnout. See you there!



Pub of the Month January 2018

We are delighted to announce that our first Pub of the Month award for 2018 goes to one of the more remote pubs in our branch area, the **Eyre Arms** in Has-sop. In reaching the required 10 votes, it has become the first of our Derbyshire pubs to win the award since the

Angler's Rest in Bamford did so back in April 2015.

This 300-year-old ale house has hardly changed over the centuries, and still features the impressive arms of the Eyre family above an open fireplace. It is a true country pub, with a cosy interior,

immaculate beer garden and high-quality, home-cooked food - not forgetting the real ale on offer.

The bar features regular cask beers from Derby's Brunswick Brewery and the Peak District's own Peak Ales alongside up to two guest beers, which often include Sheffield breweries such as Bradfield and Kelham Island.



At the time of going to print, the date of the presentation is yet to be arranged although owing to the pub's rural location it is likely we will arrange a minibus for one Saturday in January, weather permitting. Keep an eye out on our website and social media channels for more information.

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& DAVE YOUNG

SUN
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18 DEC

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A Grand Day Out in Amber Valley

A planned busy day out using the Derbyshire Wayfarer ticket started with a train to Derby and a bus into Derby Bus Station. A Trent Barton service 6.3 took me to Belper in time for the noon opening of the 8th Amber Valley Beer Festival at Strutts, a former school, now a community facility. Numerous rooms and corridors are available for seating and the beer is racked in a separate marquee outside. A pleasant couple of hours was spent here sampling cask ales from Raw, Twisted Barrel, Marble, White Horse, Pentrich and the very tasty and naturally very cloudy Vale of Glamorgan *Miami Weiss* at 4.5%.

The hourly Trent Barton 7.1 service took me to Holbrook to visit the three pubs there. On alighting from the bus the nearest pub was the **Spotted Cow** where Littleover *Gold* at 3.8% and Falstaff *Halifax Slasher* (4%) were tried from the six hand pulled beers available. This pub combined an old world feel with some alcove

seating but with modern overtones. A Macmillan Coffee Morning was still in progress so a nice slice of homemade lemon drizzle cake accompanied the beer.

A short walk then to the **Dead Poets Inn**, with its stone floors, low beams and more alcove seating. Six hand pulled beers were available and three from the barrel. I sampled a half of Welbeck Abbey *Duck Decoy* (4.6%). Another short walk to the **Wheel Inn** where one could relax in some lounge style seating while enjoying an Oakham *Citra* (4.2%) from the range available. The Yourbus 138 and Trent Barton 7.1 services took me to Openwoodgate and the **Black Bull's Head** (CAMRA Good Beer Guide 2018 entry) for some Leatherbritches Lemongrass & Ginger (3.8%) from the nine hand pulls available. Wooden floors and panelling abounded around the central island bar serving two distinct areas. At weekends another 4 beers were available on gravity as well as 5 traditional

ciders in the outside converted stables known as the Bedlam Bar. I had a half of Timothy Taylor's *Boltmaker* (4.0%).

Back on the 7.1 into Belper and the **Angels Micro Pub** (GBG 2018) at the top of the Market Place. A small split-level micro with half a dozen tables and offering eight beers on gravity. Brunswick *White Feather* (3.6%) was sampled. Back down the hill towards the station and the nearby **Arkwright's Real Ale Bar** (GBG 2018), a slightly larger micro-bar. I had the Market Harbourough *Super-hop Mosaic* (4.3%) and Slater's *Maravilla* (4.5%). A short walk to the Trent Barton bus garage for a somewhat delayed service back to Derby and the train home. Walking passed the **Old Queens Head** in Sheffield allowed for a half of Abbeydale *Salvation No.5 Coffee & Doughnut Stout* (5.8%) to finish the day off nicely, and all on a Derbyshire Wayfarer ticket.

Andy Morton



CAMPAIGN
FOR
REAL ALE

**Chesterfield &
District CAMRA 2018**

BEER FESTIVAL

**@THEWINDINGWHEEL
Fri 2nd & Sat 3rd Feb**

Lunchtime sessions 11am - 4pm £5.50

Evening sessions 6.30pm - 11pm £6.50

entry includes free glass

Entertainment-Friday Night - Amelia Carter Band

Saturday Night - Synner



Tickets available from:-

● Chesterfield Tourist Information Centre (01246 345777) Arkwright Arms, Sutton cum Duckmanton (01246 232053),

Chesterfield Arms, Newbold Road (01246 236634) Derby Tap, Sheffield Road (01246 454316),

The Market Inn, New Square (01246 273641) Old Poets' Corner, Ashover (01246 590888),

The Fat Cat, Sheffield (0114 249 4801) Hops in a Bottle, Mansfield (01623 626302),

Real Ale Corner, Chatsworth Road (01246 202111) MoCa Bar, Dale Road, Matlock (01629 258084),

The Beer Parlour, King Street (07870 693411) The Peacock, Bampton (01246 275115)

Stanleys, Smedley Street Matlock (01629 583350)

design by Hippographics 07773 141433





Best of the Fest

The recent Steel City Beer & Cider Festival, which for the fourth year in a row was held at the Kelham Island Museum, proved as popular as ever. More than 6,100 visitors attended over the four days, between them drinking over 14,500 pints of cask ale, 2,300 pints of cider and perry, 1,400 pints of cask-conditioned key keg beer (a complete sell-out) and 566 bottles and cans from the international section. Our membership stand saw 93 new members join CAMRA, a record for the Steel City Festival.

As always, the festival was completely organised and staffed by volunteers, who

very kindly gave up their time to ensure that the festival went as smoothly as possible. As a thank-you, a day trip to York was arranged for the volunteers; photos from this will appear in the next issue of Beer Matters.

The volunteers' work began on the Monday of festival week, with two days of frantically constructing stillages, bars and stalls and then positioning, venting and tapping all of the beers and ciders. This year, we had 227 cask ales, 46 ciders and perries, 36 key keg beers and 22 different cans and bottles.

Wednesday evening, the opening night of the festival,



was a real who's who of the Sheffield beer scene, as representatives from many of our local breweries and pubs paid us a visit. The evening also saw the judging panels select their beers of the festival; the overall gold award was bestowed on Weird Beard's **Curse of the Ryclops** (7.5% rye IPA), with silver and bronze going to Blue Bee's **Ginger Beer** (4.5% pale ale with added ginger) and North Riding Brew Pub's **Doomguy** (6.2% chocolate orange porter) respectively. Seven local brewers won awards in the categories, including Sheffield Brewery's **Crucible Best** (3.8%), which took gold in the Bitter category.

The Friday evening session is traditionally fancy-dress night, and this year a number of volunteers got into the spirit of things, working their shifts in an array of Victorian attire.

Drinkers were treated to plenty of entertainment, if not the best of weather, with live music provided by **Do\$ch, J&M Select, The Beat Merchants, Highway Child, Vegas 6** and the traditional Saturday afternoon performance from the **Loxley Silver Band**. Visitors could also experience the immense River Don Steam Engine in operation at various times during the festival.

Our chosen charity this year was the **Weston Park Cancer Charity**, and proceeds from the quiz, collection buckets and donations of unused

beer tokens added up to a total of £1,300, which has now been donated and very gratefully received.

We must say thank-you, of course, to all of our sponsors who made the festival possible, especially to our main sponsors; **Bradfield Brewery**, who again sponsored the pint glasses and the Millowners Arms; **SkyBet** for sponsoring the half-pint glasses and **Neepsend Brewery** and **Wetherspoons** for sponsoring the volunteers' t-shirts.

We hope that everyone who came to the festival had a great time, and whether you made it or not we hope to see you all next year!

Tombola Thanks

The organisers of the recent Steel City Beer & Cider Festival would like to thank the following for donating items to the festival tombola and to sell for Weston Park Cancer Charity: Tom & Brigitte (Hillsborough Hotel), Steve Cook, Josh (Blue Bee Brewery), Duncan & Diane (Fat Cat), Andy Stephens, Hazel & Rodney Sprigg, Andy & Julie Lee, Trevor & Lewis (Kelham Island Tavern), HB Clark & Co., Kate Major, Alan Gibbons, Nigel & Emlyn Tasker, Terry Palmer, Alan Stobbs (RIP), Abbeydale Brewery and everyone who donated anonymously. Apologies if we have missed anyone.

Andy Morton



Despite being a regular at many CAMRA festivals up and down the country, this year was my first time at the Steel City Beer and Cider Festival. As the branch social media coordinator, I had been getting "festival ready" since the summer. In encouraging our Facebook followers to volunteer I felt inspired to take part in my first festival as a volunteer rather than a visitor. Probably not too dissimilar to many of the others who gave up their time, the promise of free beer was a more than acceptable form of payment!

Working 16 hours over the four days, I was mainly based on the token desk upstairs, which proved the ideal spot for chatting to everyone and sharing beer recommendations. It was a thoroughly enjoyable experience and I would definitely recommend volunteering to anyone who is considering it.

If you're interested in helping out at next year's festival, be sure to come along to the first planning meeting for Steel City 44, which will take place at Shakespeares, Gibraltar Street, on Tuesday 16 January at 8pm.

Poppy

Charity Quiz Answers

1. Kelham Island
2. Mitchells/Dennis
3. Abbeydale/Deception
4. Weston's/Rosie's Pig
5. Allendale/Wolf
6. Nethergate/Suffolk County
7. Williams Bros/Seven Giraffes
8. Atom/Blonde Ale
9. Thatcher's
10. Brew Foundation/First Flight
11. Stancill/South Pacific
12. Tollgate/Old Rasputin
13. Brew York/X-Panda
14. Drone Valley/Oat Stout
15. S. A. Brains/Rev James Gold
16. Tapped/Mojo
17. Bad Seed/El Dorado
18. Dark Horse/Hetton
19. Acorn/Barnsley Bitter
20. Bristol Beer Factory/Nova

The winner was Graham Hulse of Sheffield, who scored a very impressive 36/38 points. The total proceeds were £80 of which Graham was entitled to receive his prize of £8. However, he donated his prize to Scope who will now receive the total amount of the proceeds.

Eddie Klos

Festival guide

January

Manchester Beer & Cider

Wed 24 – Sat 27 Jan

The nine Greater Manchester branches of CAMRA team up to stage this huge festival at Manchester Central, M2 3DX, which in 2017 showcased more than 750 beers and ciders. Tickets for the Thursday (£7), Friday and Saturday (both £10) sessions are on sale now at mancheerfest.uk. CAMRA members can also attend the preview session on Wednesday evening (free entry).

February

Chesterfield & District CAMRA

Fri 2 – Sat 3 Feb

Chesterfield & District CAMRA are hosting a beer festival at the Winding Wheel, 13 Holywell St, S41 7SA. Sessions are 11am-4pm and 6:30pm-11pm on both days and the evening sessions will feature live music. Entry to the lunch-time sessions is £5.50 and evenings £6.50; both include the price of a glass.

CAMRA Great British Beer Festival Winter

Tue 20 – Sat 24 Feb

Rebranded and relaunched for 2018, CAMRA's winter edition of the Great British Beer Festival will again take place at the Blackfriars Hall in Norwich. Ticket details will be announced soon.

Derby CAMRA Winter Ale

Wed 21 – Sat 24 Feb

The 14th annual winter ale festival from Derby CAMRA branch will take place at the Roundhouse.

CAMRA members gain free entry at all times, OAPs are free at lunch times and people under-26 receive half-price entry throughout the festival.

Open 5pm-11pm Wednesday, 12pm-11pm Thursday and Friday, and 11am-11pm Saturday. Regular direct trains from Sheffield to Derby run throughout the day and take around 35 minutes.

Bradford CAMRA

Thu 22 – Sat 24 Feb

The annual beer festival from Bradford CAMRA will again take place at Victoria Hall in Saltaire in 2018.

Opening times are Thursday 2pm-11pm (entry £3); Friday 11:30am-5pm (CAMRA free/£3) and 6pm-11pm (£5); Saturday 11:30am-5pm and 6pm-11pm (both £5).

CAMRA members receive a free beer token for all sessions except Friday afternoon, when free entry is offered instead. Regular trains, changing at Leeds, take just over an hour.




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Branch diary

Info and bookings:
social@sheffieldcamra.org.uk

District Pub of the Season trip 1pm Sat 2 Dec

Join us as we head to the Olde Nag's Head in Castleton to present the District Pub of the Season award for Summer 2017. Contact our social secretary, Patrick, to book a place on the minibus.

Branch meeting

8pm Tue 5 Dec

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 Bankers Draft, Market Place.

Branch meeting

8pm Tue 2 Jan

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 Edward's on Glossop Road.

Festival planning meeting

8pm Tue 16 Jan

The first planning meeting for the 44th Steel City Beer & Cider Festival. All members welcome. The meeting will take place in the upstairs room at Shakespeares on Gibraltar Street.



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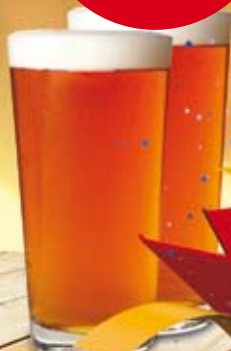


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Gift Membership + Good Beer Guide 2018

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for fantastic Christmas gift ideas**

*Joint & concessionary prices are also available – please visit www.camra.org.uk/membership-rates
or call 01727 337855 for more information.



Thornbridge B R E W E R Y

BREWERY TOURS

Wednesday and Friday at 3pm, booking essential. Adults £7.50, £3 (10-17 years), under 10s free. Price includes tour, three half pints of our award winning beers and a branded glass.
(Sorry under 5s not permitted in the brew house).

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



tripadvisor

