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BEER MATTERS



Issue 482 **February 2018**

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FOR
REAL ALE

THE BEER ENGINE

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Editor

Dominic Nelson

beermatters@sheffieldcamra.org.uk

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Dominic Nelson

advertising@sheffieldcamra.org.uk

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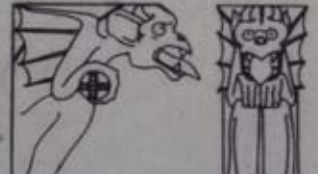
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Pubs attacked

In the weeks before Christmas, a number of Sheffield's pubs and micropubs were the target of vandalism and break-ins. We are now aware of at least six venues that have been affected.

The **Beer House** on Ecclesall Road was broken into by thieves who stole a collection tin for St. Luke's Hospice. Just down the road, the **Ecclesall Ale Club** had its front door vandalised just two weeks after opening, with the repair bill coming in at around £600. The **Itchy Pig** on Glossop Road in Broomhill also had its front door targeted by vandals who threw a slab of concrete through the glass.

Meanwhile, the **Bar Stewards** on Gibraltar Street was broken into twice in the space of 48 hours, resulting in beer, cash and music equipment all being stolen and considerable damage to the shop front. A number of city centre pubs, including the **Bath Hotel**, the **Three Tuns** and the **Three Cranes**, have also been targeted.

Anyone with information on any of these incidents should contact South Yorkshire Police on 101.



Sheffield's Real Heritage Pubs update

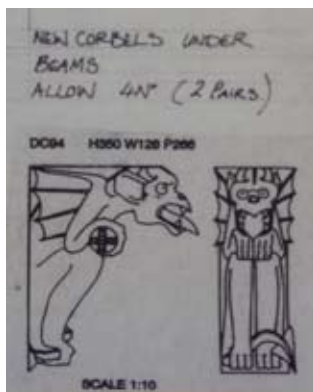
Downloads of the **Sheffield's Real Heritage Pubs** book have exceeded all our predictions: as 2018 dawned, downloads had passed 22,000. There are far more (electronic) copies of this heritage book in existence than the hard copies of any of the previous Pub Heritage books produced by CAMRA.

We want to formally thank everyone who has assisted in publicity: social media comments, displaying post-

ers and written mentions. In addition to *Beer Matters*, the latter include *The Bar*, *What's Brewing*, *Now Then* and the Sheffield newspapers.

The aim is to produce a second edition to coincide with SCBF44 in October. Research is happening and more photos and text will be included. Suggestions of pubs to include are more than welcome.

Dave Pickersgill



1996 architectural drawing of a corbel (a structural piece of stone, wood or metal jutting from a wall to carry a weight) at the Church House.



Plasterwork at the Norton, illustrating the insignia of long-lost Sheffield Brewery, Tennants.



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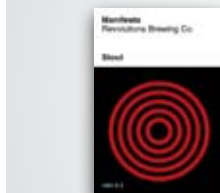
Marco Pierre White
launches new beer
in Sheffield

Celebrity chef Marco Pierre White chose the real ale capital of the UK as the venue for the relaunch of his signature amber ale, **The Governor**.

Brewed in collaboration with Manchester-based brewers J.W. Lees, the all-malt beer crafted solely with British ingredients was designed by the Michelin-starred restaurateur to perfectly accompany traditional favourite dishes such as shepherd's pie, sausage and mash and fish and chips. Having previously enjoyed limited releases, the beer will now be brewed full time for at least the next five years.

As well as being available in bottles at all Marco Pierre White restaurants and in selected supermarkets, the ale will also be available on cask at 3.8% and has already been offered in the Steel City at the Sheffield Tap and other pubs.

Dominic Nelson



Dom's Casks of the Month

It seems like a long time since I last wrote this column; Beer Matters' hiatus for Christmas has given me twice as long as usual to find the finest cask ales on offer around the pubs of Sheffield. As always, there was a fantastic variety on offer and it was especially difficult to narrow it down to just three, but here they are:

What: Manifesto (6.0%) – Revolutions (Castleford)

Where: Rutland Arms

I have tried a few beers from this Castleford-based brewery in the past but this was their first offering that truly impressed me. A lovely, smooth stout with a deep black colour; creamy, full-bodied mouthfeel and a lasting tan-coloured head. Coffee dominated the aroma but was balanced out in drinking by the complex dark malt flavours and a final flourish of hoppy bitterness. Very moreish.

What: Breakfast IPA Mk5 - Buck's Fizz (5.1%) – Neepsend (Sheffield)/HopJacker (Dronfield)

Where: Shakespeares

The fifth offering in Neepsend Brewery's Breakfast IPA series, this Buck's Fizz IPA (brewed in collaboration with Dronfield's Hop-Jacker) was one of the delights on offer at Shakespeares' Autumn Beer Festival. Made with champagne yeast, lots of Amarillo hops and plenty of Valencian oranges in the mash, this zesty and refreshing pale poured a pale straw colour, slightly hazy, and the aroma was packed with citrus notes. The taste was exactly as promised, a hit of oranges and slight champagne dryness making for a surprisingly enjoyable drink.

What: #32 Create Those Moments (4.2%) – Sonnet 43 (Coxhoe, County Durham)

Where: Stew & Oyster

This was my first visit to this new Kelham Island bar, and feeling very much in the Christmas spirit I couldn't resist this unique spiced pear and brandy porter. The beer poured a nice brown colour, perhaps slightly paler than expected, with a foamy white head. The unmistakable smells of Christmas spices such as cinnamon, cloves and nutmeg dominated the aroma, but on tasting these were well balanced with hints of malt, fruit and brandy. It even gave me the courage to try my first oyster (highly recommended)!

Look out next month for three more of the most interesting beers on the pumps of Sheffield's pubs.



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Last Chance Saloons

Over the last few years we've seen pub companies such as Punch Taverns and Enterprise Inns as well as large pub-owning breweries such as Greene King and Marstons disposing of swathes of properties, mainly pubs of the more traditional design.

The reasons are of course sensible business decisions – in the case of Punch and Enterprise they have had debts to pay off and income from selling poorly performing pubs provided useful cash in the bank. Greene King had bought out other breweries to gain a whole pub estate and then wanted to get rid of the ones that didn't 'fit'. Marstons appear to have been shifting their focus to more food-led venues in locations outside of town and city centres.

Going back to the pub companies, the model is that

all the pubs are leased out to individual operators and generally in the terms of the lease they are tied to buying wet stock, insurance and more through the pub company and cannot shop around to suppliers/brewers offering the best deal. It is argued that in return for higher beer prices they get charged a more reasonable rent and get the support of a regional manager.

There are of course many such pubs proving a great success, yet there are also plenty of examples where the tied arrangements prevent the publican offering what their customers want, be that interesting guest ales or affordable beer prices. These pubs end up closing down despite the best efforts of the publican running it and the pub company may declare them a failed pub and put them on the disposal list.

Of course there are some pubs that genuinely aren't viable, perhaps due to the location – maybe an area where very few drinkers live, that is difficult to access or has a lot of competition. However most do have potential if the right format is found by the right person.

The buyer of such pubs may be a local brewery wanting to open their own tap, for example the **Nags Head** (above) between Loxley and Bradfield was sold by Greene King to Bradfield Brewery who run it very successfully as a rural community pub with reasonably priced beer and simple home cooking. They may be a property investor who buy the pub then rent it out to an operator – such as to some extent the **Rutland Arms** in Sheffield City Centre where the top floor was converted into a flat and the owner rents out pub and flat separately.

We also have a number of examples of individuals or small businesses that established pub operators buying it to run as a pub and successfully do so – examples including **Shakespeare's** on Gibraltar Street in Sheffield or the **Victoria** in Dronfield – as well as successful pubs that are bought by property men who have seen potential in the pub as a going concern and employ a manager to run it for them or as a joint venture, such as the **Dronfield Arms**.

There are also cases where the only intention is to demolish the pub to release the land to build something else on – for example the **Bradway Hotel** was sold to Sainsburys who built one of their local stores on the site and the **Horns** in Holmesfield now has a housing development where the pub once stood.

The final category is the one currently of most interest though. This is where a pub is bought with a long term idea of either converting the pub to another use or redeveloping the site, but choose to give it chance as a pub first but have

a plan B if it fails. In some cases they run the pub themselves, in others it is rented out to a pub operator.

There have been a few recent examples around the Dronfield area. The **Hearts of Oak** at Dronfield Woodhouse was bought and rebranded as the **Hearty Oak**, the pub had three rooms which were run in a different style – tap room, dining room and function room and it was run as a family business. The success of this venture was somewhat mixed and the pub has since been demolished with housing built on the site.

The **Three Tuns** (below) at Hallowes, just outside Dronfield town centre was bought by the owners of Ayeshas restaurant and leased out, it was run as a community pub with lots of real ales and home cooked food, it also acted as a bit of a brewery tap – first for Spire Brewery under its initial ownership, more recently for the Drone Valley Community Brewery. The quiz nights, music sessions, charity events and Sunday lunches have always attracted a good following, however it has recently closed



Inn Brief

Enterprise Inns have withdrawn their appeal against the ACV listing of the **Cherry Tree** on Carter Knowle Road ahead of a planned hearing in late February. The withdrawal of the appeal means that the pub's status as a community asset will stand for the next five years.

The **Beehive** on West Street is to close for a couple of weeks in early February for a refurbishment.

The **Washington** on Fitzwilliam Street has introduced early evening (until 9pm) drinks promotions on weekdays including house ale for £2.50 a pint. During January this is extended to the full opening hours (6pm to 2am) Monday to Thursday. Live music and DJs continue to be a regular feature, especially at the weekend and a new special event is a video games tournament. They continue to offer 5 real ales.

The **Blue Ball** at Wharncliffe Side recently received perfect scores from Cask Marque on all three of its cask lines. A further two real ales are set to be installed in the near future.

The **Fox & Duck** in Broomhill has expanded its food offerings, with a selection of traditional pub meals available in addition to burgers.



Inn Brief

Last Chance Saloons (continued)

and is expected to be converted into an Indian restaurant.

This takes us to the final example. The **Butchers Arms** (above) at Marsh Lane (near Eckington, Ridgeway and Ap-perknowle on bus routes 15A, 50A, 50B and 252) which was sold to a private investor who has applied for planning permission to convert the property into a shop on the ground floor and residential use upstairs. However it is currently leased out to the Hop & Hook Pub Company, a joint venture between Ade Cole of Pigeon Fishers Brewery and Dave Hemstock of RAW Brewery. If they make a success of it as a pub it will stay as a pub, should it fail and close then it gets converted to a shop and or housing and is lost as a pub.

The Butchers Arms is a comfortable pub with a range of real ales – many of them local – along with wines and spirits plus coffee. There is also a simple food offering on certain days (for example pie night, fish & chip night, Sunday roast) which is due to be developed into a full menu in the new year. It also has an outdoor area for when the weather improves – until then it is about the fire and cosy corners inside!

Although it is on a main road and has a regular daytime bus service, there is no public transport in the evening – and little prospect of that improving given the funding cuts from Derbyshire County Council. However there are buses to Eckington or trams to White Lane, both just a short taxi ride away. The pub also has a car park if you can recruit a designated driver!

The Butchers Arms opens Tuesday to Friday at 4pm and at midday on Saturday and Sunday, closing at 11pm every day (11:30pm Fri/Sat). You can find out more on their Facebook page (search for Hop and Hook).

So here is a bit of a deal from a pub campaigning perspective. The manager there under the guidance of Ade and Dave is making an effort to provide a nice pub with attractions including good beer, food and music, for it to survive as a pub it needs more customers, so please make the effort to get up there (and to other similar pubs too), enjoy it and spend some money!

Andy Cullen

Shakespeares on Gibraltar Street is holding a “Stupidly Delicious Beers” event on Friday 2 February. Cask ales include a Toblerone stout from Beer Ink and a raspberry and salted caramel milk stout from Fallen Brewing.

New landlords are set to take over at the **Bull's Head** on Fulwood Road. Half of the pub will concentrate on food but the other half will remain dedicated to drinkers.

The **Crosspool Tavern** on Manchester Road and the **Moorlands** at Owl Bar, both formerly Crown Carveries, have now reopened under new Stonehouse Pizza & Carvery branding.

Old Hall Brewery in Snaith, near Goole, have appointed Ryan Truswell as their new head brewer. He has previously worked at Elland Brewery and Heineken UK.

It has come to our attention that in the article ‘PUBLIC transport – the Barnsley train’ we omitted the **Crown Inn** from the list of pubs serving real ale in Elsecar. We would like to apologise to the landlord, Mick Cobb, for this oversight.



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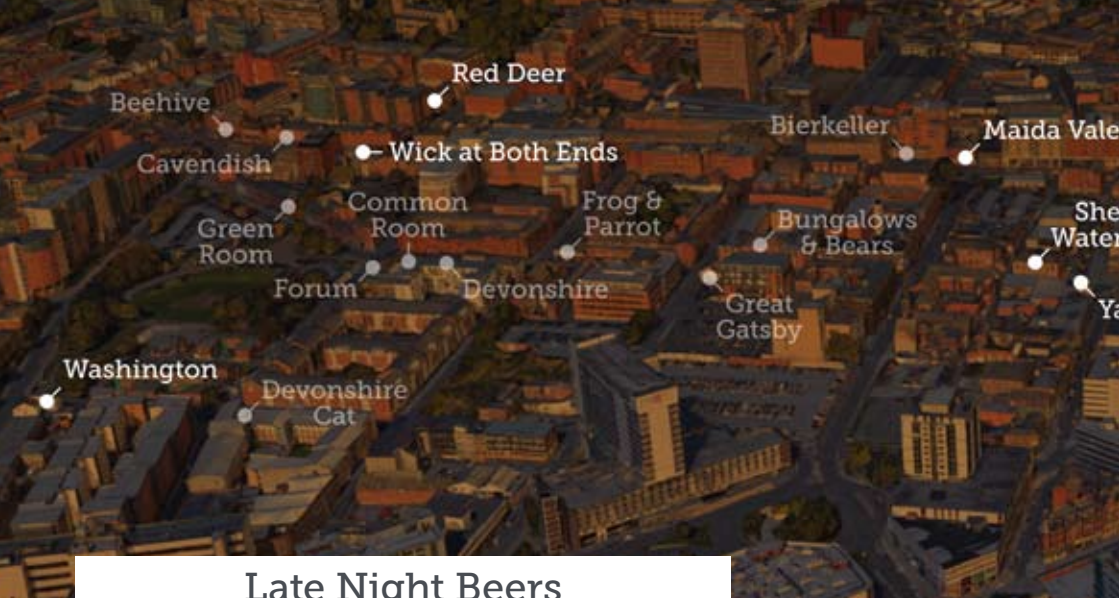
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Late Night Beers

Part Three

Over the last couple of editions of Beer Matters, we've brought you the first two parts of our guide to those pubs and bars serving real ale well into the early hours in Sheffield city centre. Here we have the third and final instalment in the Late Night Beers series:

Maida Vale

This is a lively and often busy bar with a dancefloor. It hosts live music from time to time but at the weekend there is a DJ playing indie and classic tunes. Two real ales on the bar, usually Sharp's Doom Bar and something from Clark's of Wakefield, plus a bottled selection. Open until 2am on Tuesday and Wednesday and 4am Friday and Saturday nights.



Red Deer

A cosy, traditional pub with a range of real ales and real cider, including up to eight cask offerings. Regular ales include Blue Bee's Reet Pale, Kelham Island Easy Rider, Moorhouse's Pride of Pendle and Welbeck Abbey's Portland Black. Open until 1am on Friday and Saturday nights.

Sheffield Water Works

A former Lloyds No1 Bar in the Wetherspoons chain offering what you come to expect from a "Spoons", with a range of ales including national brands and local guests at reasonable prices.

Open until 1am on Friday and Saturday nights.



Washington

The Washington is a more traditional pub layout although it does have a dance floor/stage area and DJ box reflecting the fact it is a music-led venue. Earlier in the evening there is often live music, at night on a weekend there is a DJ playing quality music. The pub has two rooms, the other being a lounge with a piano. One central bar serves both rooms. There is also a large beer garden with an indoor section, the music is piped outside so those getting some fresh



air don't miss out on the atmosphere! Real ales include Abbeydale Moonshine, Exit 33 Mosaic, Black Sheep Bitter and others from Black Iris. Open until 1am on Tuesdays, 2am Wednesday and Thursday, and 3am on Friday and Saturday nights.



Yates

A chain that really needs no introduction although some things have changed in the old days of the Wine Lodge when it was proper cheesy. Nevertheless, there is still a DJ playing pop music at night, drinks offers during the week and cheap food during the day. Opens until 2am on Friday and Saturday nights (midnight Mon-Thu and 11pm Sunday). There are four handpumps on the bar dispensing the likes of Greene King IPA, Sharp's Doom Bar, Robinson's Dizzy Blonde and Thornbridge Jaipur.



Yorkshireman

This little pub is a serious rock bar with a DJ playing rock and metal tracks to an appreciative crowd until the early hours. Two real ales are normally on the bar, including Wychwood Hobgoblin, Sharp's Doom Bar or Robinson's Trooper.

Andy Cullen



Wick at Both Ends

Wick at Both Ends, West Street: A quirky L-shaped bar, known best for its cocktails and the Lemon Drizzle flaming shots, however a selection of real ales are available on the bar too. Can get very busy at the weekend, when it opens until 3am (2am the rest of the week).



Abbeydale

Welcome to 2018, everyone! After a hugely exciting and very busy 2017 we've got big plans for the coming year and we're kicking off by getting involved in collaborations galore.

First up, after last year's Don't Go Bacon My Heart went down so well, we're revisiting the piggy theme with our friends from leading Sheffield beer snack producers SmoFo to create **You Scratch My Back**, a 5.5% smoked pork scratching porter. It's a rich, smoky, salty sensation!

We are also super excited to be teaming up with Malton-based legends Bad Seed Brewery. Seeing as we're both breweries who are well known for our hoppy pale ales, we've gone double hopped for this collaboration! Final details are still to be confirmed but we can promise an outrageously hoppy, juicy, hazy delight. And finally, in time for Sheffield Beer Week we're heading out into the peaks to create a

brand new beer with none other than the mighty Thornbridge! Keep your eyes peeled for more details, including behind the scenes insights on the brewday on 9 February. This one will be launching across all Thornbridge venues in March.

Obviously we're also making plenty of delicious beers all by ourselves and Voyager 7, hopped with Sorachi Ace, El Dorado and Enigma, will be triumphantly setting sail from the brewery in cask, keg and can. Also coming up in our Brewers Emporium range we have the next iteration of our Salvation stout, which this time will be packed with the flavours of Rocky Road. Expect a full biscuity body, a rich, sweet mouthfeel and a marshmallow finish.

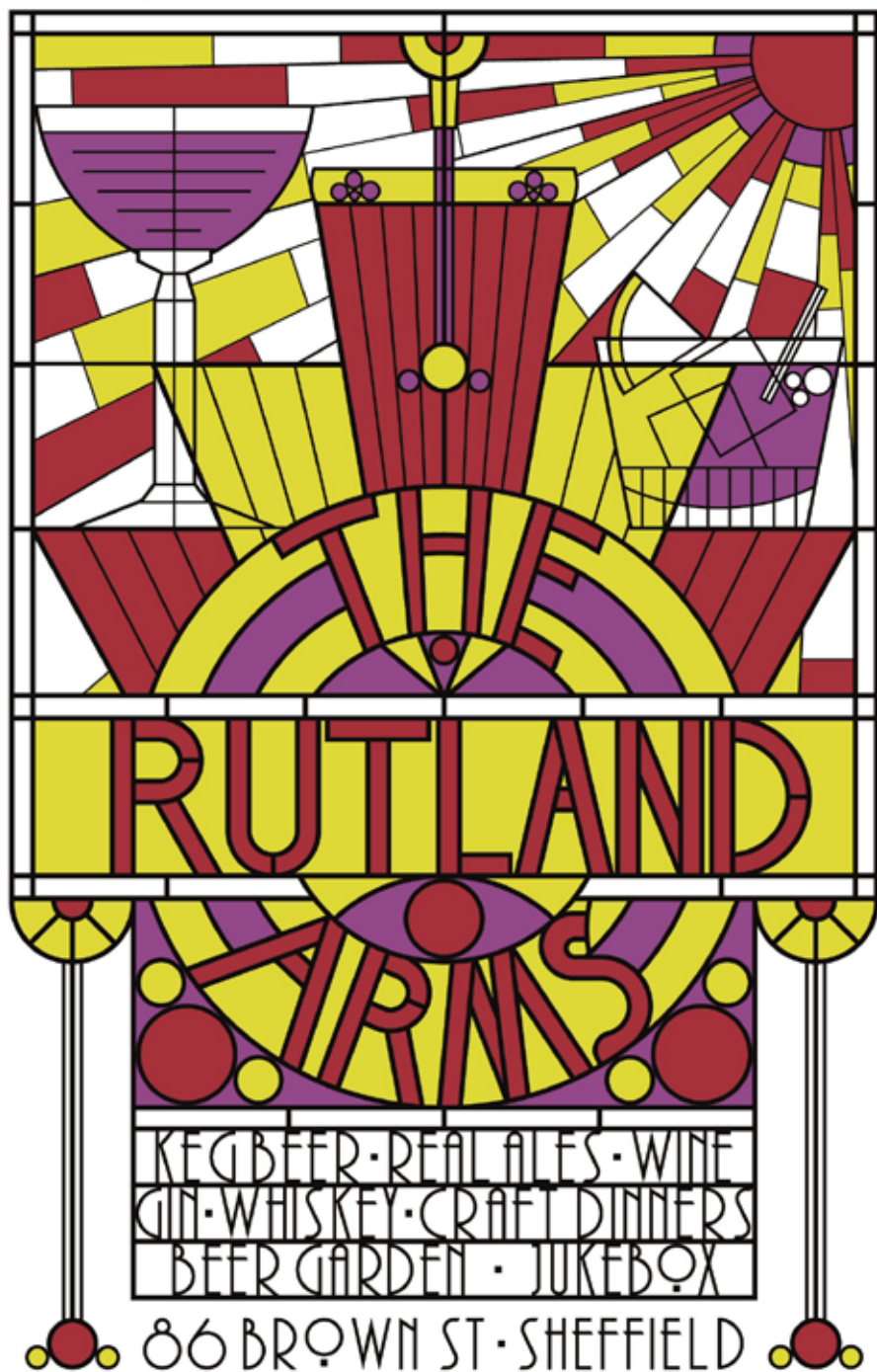
In our Doctor Morton's series we have the return of **Morton's Caesar** (4.1%), a pale ale with a combination of US and New Zealand hops for a bold citrusy character and inviting herbal aromas.

To round off the month we will be releasing the first in a new fairground inspired series designed by the wonderful Carl Flint: **Waltzer** (3.9%). An easy drinking, well-balanced blonde beer with a delicate fruitiness and a clean bitter finish.

Coming up next month we have LOADS planned for Sheffield Beer Week including a bar at the Indie Beer Feast held at Abbeydale Picture House, tickets available online now!

Laura

P.S. I've picked my favourite Untappd comment from last year. This dubious accolade goes to Sam K, whose *Moonshine* at Bungalows and Bears "tastes like Sheffield". Keep a look out on our Twitter for my favourite comments each week and check in your pints for your chance to be featured!



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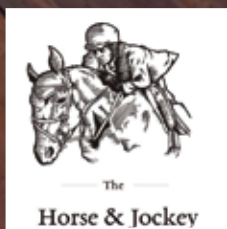
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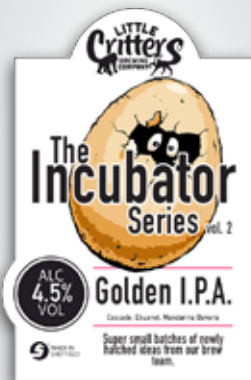


Exit 33

Exit 33 will be releasing three new beers at the beginning of February. The first is **Hoppy Hour** (4.0%), a pale session ale generously hopped with Sorachi Ace, Zeus and Simcoe hops.

Next up is Plan B (3.9%), a golden ale showcasing Bravo hops. Finally, we have **Smooth Hoperator** (4.2%) a session IPA with all the flavour profile of an India Pale Ale but a lower ABV. This one is hopped with Columbus and Citra.

Pete Roberts



Little Critters

Happy New Year from all at Little Critters!

2017 was an exciting year with additions to the core range including **King Crow** (Imperial Espresso Stout, 7.2%) and **Nutty Ambassador** (Hazelnut Milk Stout, 6.0%) which were previously limited-batch runs (and therefore not truly inducted into the critter zoo!) in 2016. The **Nutty Ambassador** can also be found in bottles, along with **C-Monster**, available from the Fox & Duck and several local stockists. The Chameleon Series single hop pale has continued to be popular with six varieties now in revolving production. Furthermore, the last weeks of 2017 saw a new critter, the **Great Weisse** witbier entering the menagerie, make sure to catch a bite in 2018!

Little Critters has also been well represented locally with

five beers present at the 43rd Steel City Beer Festival this October and **White Wolf** winning the bronze medal in Rotherham CAMRA's Champion Beer of Yorkshire competition.

Changes also occurred at the brewery with two new fermenters and an extra chiller being installed at the end of October, greatly expanding the production capacity. Preparations for this expansion evolved throughout the year with head brewer Richard ably assisted by trainee Joe. The end of December saw Joe develop his first solo-brew, the aptly named Incubator Series. Similar to the Chameleon series, this will be a revolving project, with changing styles and ABV.



Looking ahead, 2018 looks set to hold yet more expansion with ales being distributed locally and nationally, both on cask and key keg. Little Critters hope to welcome you to the Fox & Duck or the Doctor's Orders soon.

Allan Shaw



Steel City

Steel City are back at the collaboration game, and this time it's big. Any time Steel City and Lost Industry collaborate it's like a nuclear arms race of mad ideas, but this time the brand new Emperor's Brewery was also involved. Damian of Emperor's is an accomplished home-brewer who has just acquired his brewing license, and he doesn't believe in beers being less than double digit ABV! One beer quickly escalated into six beers, all from the same mash. Damian is a big fan of a certain series of films (now owned by a mouse) and names and labels his beers accordingly. The Stout Wars collabs draw inspiration from the same source. The shopping trip the day before the brew may raise a few eyebrows among the more traditional drinkers, with a couple of hundred pounds spent on ingredients that were not malt, hops, yeast or water!

The main brew is a big Imperial Stout, with 377kg of grain and 735 litres of water crammed into a 1000 litre mash tun, physics be damned! This was then split into three separate fermenters each with different adjuncts, with the main fermenter then being further split into barrels for ageing. With such a huge mash, there was still plenty of fermentable sugar left in the grain after the copper was filled, so the second runnings were soured overnight, fermented and then put in a red wine barrel with a mixed *Brettanomyces* culture (courtesy of the Abbeydale Funk Dungeon!) for a few months. The variants are:

Episode I: The Phunky Menace – red wine barrel aged brettet sour stout;

Episode II: Attack of the Nibs – a solitary cask and ultra-limited bottle release, imperial chocolate stout;

Episode III: Revenge of the Pith – imperial stout with lemon and orange peel;

Episode IV: A Tiramisu Hope – rum barrel aged coffee and rum infused imperial stout;

Episode V: The Cookie Strikes Black – maple & pecan cookie imperial stout;

Episode VI: Return of the Cake – red wine barrel aged version of Cake, the chocolate cherry cheesecake stout

Episodes II, III and V will be released at a launch event at the Rutland on Friday 9th February, while *Episodes I, IV and VI* will be released simultaneously at the Shakespeare on Star Wars Day (May the Fourth be with you...). The only places to get casks will be the Rutland and the Shakespeare, while kegs will be released into the wild, and bottles will be available from Beer Central, Hop Hideout, Cotteridge Wines and Hop-timism.

Also around during February will be the My Wine In Silence white wine barrel aged grape IPA, while The Blood, The Wine, The Roses red wine barrel aged stout will be launched at Sheffield Beer Week in March. The 2018 brew schedule is far from finalised, but will mostly consist of Dave clearing his 'collab debt'! The next known brew is a home three-way with Lost Industry and Neepsend, a dry-hopped sour in time for Sheffield Beer Week.

Dave Unpronounceable



Stancill

A new line of premium beers is currently in development by Stancill Brewery with a unique range of twelve memorable, challenging and unusual brews set to be unveiled during 2018.

Named the Brewer's Range, each beer will explore different brewing styles and characteristics, each one having been developed under the watchful eyes of Jonathan Brown and head brewer Dean Pleasant. A new beer will be unveiled each month under the Brewer's Range brand and following the success of Stancill's first canned beer in 2017, the range will become the first to sold directly to the public in cans.

The first (unnamed at the time of going to press) beer will be unveiled at the beginning of February, marking a subtle change in direction to Stancill's beer offering. Managing Director Thomas Gill said:

"Over the past few years, Stancill has built a solid reputation for its range of traditionally styled beers - from our award-winning Barnsley Bitter to timeless classics such as our **Blond** and **Porter**.

The Brewers range is a new assortment of complementing, but very different, beers.

"We wanted to give our brewers a completely free hand when it came to developing and trialling the new beers, with a brand new beer planned to be launched every month throughout 2018."

In addition to developing its new Brewer's Range, Stancill is also planning to make some minor revisions to its core beer range, with an additional special brew adding a new twist to some of its popular beers.

Stancill is currently looking for experienced managers and bar staff to support the brewery's current venues and future growth plans within Sheffield.

To find out more about the current opportunities, send your CV and a cover letter to adam@stancillbrewery.co.uk. The brewery currently operates four venues within Sheffield, and if you share a passion for real ale and think you've got what it takes to build a successful career in the pubs industry, please get in touch.



Sheffield Brewery Co

Hoppy New Year everybody (it never gets old... well, at least for us!). Things are looking up at the Sheffield Brewery Company this year with some exciting things on the horizon. This month, we'll be releasing our first collaboration beer...

Based in Leeds, Eyes Brewing is the UK's first and only wheat brewery and quite possibly the first wheat-focused brewery to open anywhere in the World since the mid 20th century. With a vision to create exciting and innovative range of wheat forward beers inspired by tradition, modern concepts and long-forgotten ale styles, The Sheffield Brewery Company and Eyes Brewing joined forces on a cold, wintry Tuesday morning to brew a Toasted Wheat New England IPA. Dry

hopped within an inch of its life, look out for this exciting, hazy, hoppy beer available in limited edition cask and keg.

We are also excited to announce that we'll be celebrating Sheffield Beer Week with our own Sheffield Homebrewers Competition. As a brewery, we've always supported new talent and brewers passionate about making beer in the comfort of their own home (from little acorns, and all that!). Whether its friendly advice or inviting brewers to come in for the day and brew with us, we are taking it to the next step and launching a competition to showcase some of the best beers as brewed by you, the people.

The winner of the competition will be invited to come and brew their beer with us, which will be made available commercially. Details at sheffieldbrewery.com/competition on how to enter.

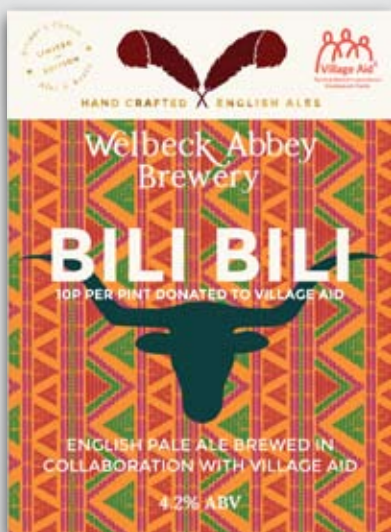
Whilst we're on the theme of competitions, March also sees The Sheffield Brewery Company go to BeerX in Liverpool as a finalist in the SIBA Independent Beer Awards with our Gold-winning porter, **Brunswick Black**. Make sure you pick up a bottle or two from them brewery or your local stockist (see website for a comprehensive list).

Keep an eye out on our website for more details about our forthcoming events and various new beers we'll be producing this year.

Nick Law



Issue 482
February 2018



Welbeck Abbey

Keep your eyes peeled in the month of February for limited-edition ale **Bili Bili**, a collaboration between Worksop-based microbrewery Welbeck Abbey Brewery and Bakewell-based international development charity Village Aid. Hand-crafted on the Welbeck estate, this fruity pale ale is packed with hints of zesty orange, reminiscent of the fruits of West Africa where Village Aid works.

Bili Bili takes its name from a popular traditional alcoholic beverage brewed in rural communities in Cameroon. The drink is brewed at home, primarily using sorghum malt and is thought to have many health benefits. Village Aid works in partnership with human-rights based organisation MBOSCUA in North-West Cameroon. They work to build peace between farming and grazing communities

by increasing equitable access to natural resources such as land and clean water and working with the communities to resolve violent conflict peacefully. Find out more about this and Village Aid's other life-changing projects in West Africa by visiting their website: villageaid.org.

This charity cask ale will feature in local pubs throughout South Yorkshire, Derbyshire and Nottinghamshire. The design is bright and colourful and features the silhouette of the African long-horned cow, an animal central to the livelihoods of grazing communities in this region of Cameroon.

10 pence from the sale of every pint of *Bili Bili* will go directly to Village Aid's projects in West Africa, enabling their life-changing work to continue into 2018.



Blue Bee

It's been a busy start to 2018! Firstly, **Triple Hop** (4.3%) has proven so popular we have added it to our core range. Starting with a personal favorite brew of ours, **Born in the USA** (6.0%), we dropped the ABV to create this session IPA. Combining three great American hops (Citra, Mosaic and Ekuanot) to give a big tropical and citrus hop kick, along with additions of both Vienna and Munich malts to give a slight sweetness to counteract the dry hop finish this is a great addition to our core range. If you are yet to try *Triple Hop*, it can be found on the bar at the Kelham Island Tavern as well as on the guest pumps of other great pubs throughout the city and beyond.

February also sees a couple of specials leaving the brewery. First up is a rebrew from

a similar time last year, **Land of the Long White Cloud** (3.5%). Slightly tweaked from the previous brew, this time this session pale is packed with Motueka, Dr Rudi and Waimea hops, all from New Zealand, to give resinous hop flavours with hints of lime and tangerine.

Secondly we have **Planet Caravan** (6.0%) a black IPA named after a lesser-known Black Sabbath song. This black IPA combines Eureka, Columbus, Ekuanot and Simcoe to give the citrus hop flavours you come to expect from a conventual IPA but is balanced by a slight roasted malt flavour in the background. Both this beers should be hitting bars of Sheffield throughout February.

Josh Jepson



Thornbridge

Thornbridge are once again running their Year of Beer campaign in 2018, with a special beer being released every month both in cask and on keg. The first cask offering, **Predjama** (5.0%), a Slovenian-hopped IPA, is already hitting the handpumps in Thornbridge pubs around Sheffield. Other highlights from the list include **Coco Cocoa** (5.5%) coconut chocolate porter (April), **Beerkeepers** (5.3%) a summer ale with honey (June), **Woodlands** (5.5%) pumpkin ale (October) and **Tapit** (6.0%) chocolate orange stout (November).

The Peakender festival also returns this year from 17-19 August. Once again, the festival will feature beers, food, music, live entertainment and family activities, as well as the option to camp over the whole weekend. Breweries confirmed so far include Magic Rock, Beavertown, Cloudwater and Hawkshead. Tickets are available now - see peakender.co.uk for more details.

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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.

Anglers Rest

Bamford (buses 271, 272, 274, 275)

Beer Engine

Sharrow (buses 3, 4, 20, 43, 44, 75, 76, 86, 97, 98, 218)

Broomhill Tavern

Broomhill (buses 10, 10a, 120)

Devonshire Cat

City Centre

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)

Ship

Shalesmoor (buses 35, 57, 61, 62, 81, 82, 85, 86 or Blue/Yellow tram)

Vote
online
now!

sheffieldcamra.org.uk/potm



District Pub of the Season Autumn 2017

We are pleased to announce that the award for District Pub of the Season for Autumn 2017, voted for by branch members, has gone to the **Rambler Country House Hotel** in Edale.

This large country pub, situated right next to Edale railway station, is ever-popular with Peak District walkers, with dogs and muddy boots welcome. Five real ales are available here, with regular offerings Otter Ale and Wychwood Hobgoblin joined by three guest ales, which often include beers from local breweries such as Bradfield. The pub also features a children's animal area with ponies, goats and chickens.

Sheffield & District CAMRA will be running a minibus trip to the Rambler for the award presentation on 17 February; the full itinerary will be announced soon. Places can be booked through our social secretary, Patrick Johnson.

Congratulations to Steve and everyone at the Rambler on their award!



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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



Pub of the Month February 2018

Our Pub of the Month winner for February 2018, voted for as always by CAMRA members, is a pub that needs little introduction. Since being refurbished and reopened as a freehouse in 2000 by James Birkett (who also owns the Wellington at Shalesmoor and the Blake Hotel in Walkley), the **Sheaf View** in Heeley has won our monthly award several times, most recently back in June 2015.

Anyone who has visited the Sheaf View will know that the priority here is the provision of high-quality drinks, especially real ales. Kelham Island's Easy Rider is always available, as well as a seasonal beer from Neepsend Brewery and a selection of up to six guests from around Yorkshire (and further afield) on offer at any time. The pub is decorated with a fantastic range of brewing memorabilia and the layout, including the conservatory to the rear, provides the ideal setting to drink and relax. As well

as cask ales, there is an extensive selection of bottled beers available, including several Belgian beers, at least one real cider and a good selection of Scotch malt whiskies.

A regular entry in CAMRA's Good Beer Guide, the Sheaf View attracts real ale aficionados from all over the country and is popular with Sheffield United fans, so it can get quite busy on match days. There is also a well-attended pub quiz which takes place every Wednesday evening.

The award celebration will take place on Tuesday 13 February, with the presentation of the certificate around 9pm. For those travelling by public transport, the pub is 200 yards from Gleadless Road bus stop on London Road (routes 10, 20, 25, 43 and 44), or about the same distance from Richards Road stop (routes 18, 19 and 56). We look forward to seeing you there.



Pub of the Month December 2017

On 12 December 2017, around 15 members from Sheffield & District CAMRA visited the **Head of Steam** on Norfolk Street for the presentation of the December Pub of the Month award.

Branch chairman Mick Saxton made the presentation to the pub's general manager, Mark Connor. There were 10 real ales available on the night, and with a 20p per pint discount on offer for CAMRA members, an enjoyable pre-Christmas pint was enjoyed by all.

Congratulations once again to Mark and all the staff at the Head of Steam on their award.

Tom, Brigitte and the team welcome you to...

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SUN
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SUN
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Steel City 44

It has been confirmed that the 44th Steel City Beer and Cider Festival will take place from 10-13 October 2018. The festival will again take place at the historic Kelham Island Industrial Museum.

This year's festival has been moved forward a week, mainly to avoid clashing with the larger Nottingham CAMRA festival, which has had to be put back following a change of venue from Nottingham Castle to the Motorpoint Arena. The dates should return to normal for 2019.

Anybody who is interested in volunteering at this year's festival is encouraged to come along to the festival planning meetings that take place on the third Tuesday of every month at the Harlequin on Nursery Street; see the branch diary for more details.

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).

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.

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 lunchtime sessions is £5.50 and evenings £6.50; both include the price of a glass.

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.

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.

March

Rotherham Magna Festival

Thu 1 – Sat 3 Mar

The annual Real Ale & Music festival at Magna returns for 2018. Last year saw more than 300 casks of real ale and 100 boxes of cider consumed, and this year is set to be just as big. More information and tickets at magnarealale.uk.

Derby CAMRA Winter Ale

Wed 21 – Sat 24 Feb

The 14th annual winter ale

Indie Beer Feast

Sat 10 Mar

A couple of days before Sheffield Beer Week officially begins, this one-day celebration of beer from independent breweries will take place at the Abbeydale Picture House. Brewers confirmed so far include Magic Rock, Fourpure, Thornbridge, Abbeydale, and Mad Hatter, and there will also be a selection of street food vendors to accompany the beers. Tickets are £6.50 per session.

Sheffield Beer Week

Mon 12 – Sun 18 Mar

Sheffield Beer Week celebrates its fourth year. More information to be announced shortly.

June

3 Valleys

Sat 2 Jun

Back for another year, this day full of great food, entertainment and an extensive range of drinks across the three valleys of Dronfield. A free regular bus service will serve all participating venues throughout the day.

Doncaster CAMRA

Thu 7 – Sat 9 Jun

The 27th edition of the Doncaster & District CAMRA festival will take place at the Doncaster Dome on Bawtry Road and is set to feature more than 100 real ales and ciders. Opening times are Thursday 5pm-11pm, Friday and Saturday 11am-11pm. CAMRA members enjoy free entry to all sessions.

July

Wortley Mens Club

Fri 6 – Sun 8 Jul

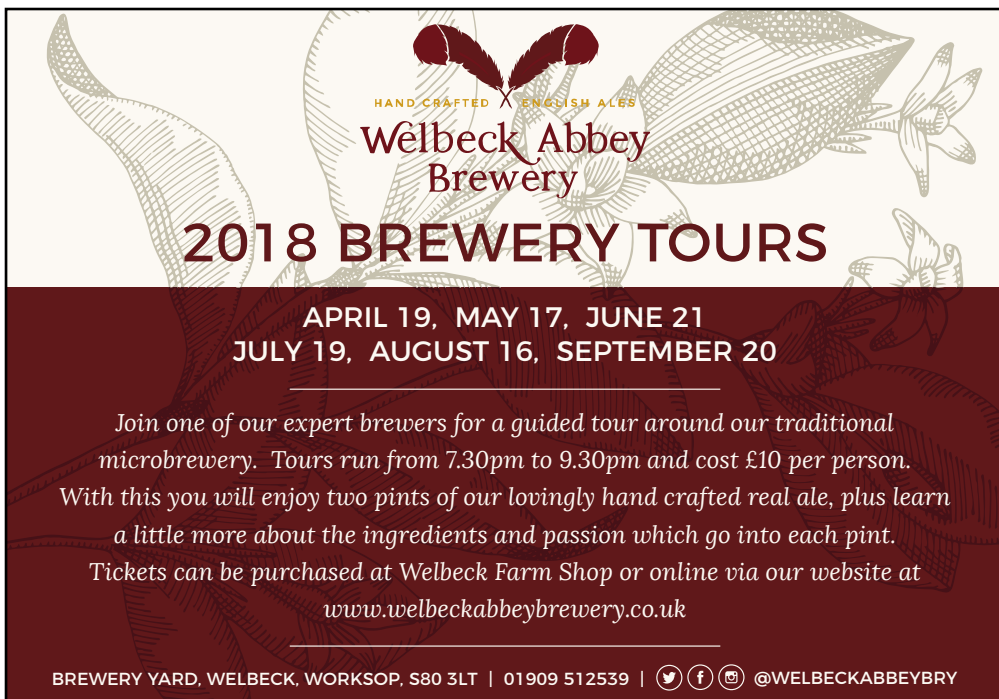
The annual beer festival at Wortley Mens Club is set to return for another year. The club is located on Halifax Road, Wortley, S35 7DB.

October

Steel City 44

Wed 10 – Sat 13 Oct

Sheffield & District CAMRA's Steel City festival returns for its 44th year and will again be held at the Kelham Island Museum. More details to follow nearer the time.



The advertisement features a background illustration of hops and wheat. At the top, two red feathers are crossed, with the text 'HAND-CRAFTED ENGLISH ALES' in small capital letters. Below this, 'Welbeck Abbey Brewery' is written in a stylized, dark red font. The main title '2018 BREWERY TOURS' is in large, bold, dark red capital letters. Below the title, the tour dates are listed: 'APRIL 19, MAY 17, JUNE 21' and 'JULY 19, AUGUST 16, SEPTEMBER 20'. A paragraph of text describes the tours: 'Join one of our expert brewers for a guided tour around our traditional microbrewery. Tours run from 7.30pm to 9.30pm and cost £10 per person. With this you will enjoy two pints of our lovingly hand crafted real ale, plus learn a little more about the ingredients and passion which go into each pint. Tickets can be purchased at Welbeck Farm Shop or online via our website at www.welbeckabbeybrewery.co.uk'. At the bottom, the address and contact information are provided: 'BREWERY YARD, WELBECK, WORKSOP, S80 3LT | 01909 512539 | [Twitter icon] [Facebook icon] [Instagram icon] @WELBECKABBEBRY'.

HAND-CRAFTED ENGLISH ALES

Welbeck Abbey Brewery

2018 BREWERY TOURS

APRIL 19, MAY 17, JUNE 21
JULY 19, AUGUST 16, SEPTEMBER 20

Join one of our expert brewers for a guided tour around our traditional microbrewery. Tours run from 7.30pm to 9.30pm and cost £10 per person. With this you will enjoy two pints of our lovingly hand crafted real ale, plus learn a little more about the ingredients and passion which go into each pint. Tickets can be purchased at Welbeck Farm Shop or online via our website at www.welbeckabbeybrewery.co.uk

BREWERY YARD, WELBECK, WORKSOP, S80 3LT | 01909 512539 | [Twitter icon] [Facebook icon] [Instagram icon] @WELBECKABBEBRY

Branch diary

Info and bookings:
social@sheffieldcamra.org.uk

January Pub of the Month presentation

1pm Sat 27 Jan

We are heading off into Derbyshire to present our January Pub of the Month award to the Eyre Arms at Hassop. This is being combined with our regular minibus trip, which still has a few places remaining – contact Patrick Johnson for details. For those joining us at the pub, the presentation will take place around 5:30pm.

Branch meeting

8pm Tue 6 Feb

The usual monthly meeting where members get together to discuss branch business, share pub, club and brewery news and catch up on what is happening in the campaign. The venue this month is the Gardener's Rest, Neepsend Ln.

District Pub of the Season presentation

1pm Sat 17 Feb

Our regular minibus trip will take us to the Rambler Country House Hotel in Edale for the Autumn 2017 District Pub of the Season award. The minibus will depart from the Old Queen's Head, Pond Hill at 1pm. Full itinerary to be released shortly; contact Patrick Johnson to book a place on the trip.

Festival planning meeting

8pm Tue 20 Feb

The monthly festival planning meeting will again take place at the Harlequin on Nursery Street. Anybody interested

in volunteering at SCBF44 is encouraged to attend.

Branch meeting

8pm Tue 6 Mar

The usual monthly meeting where members get together to discuss branch business, share pub, club and brewery news and catch up on what is happening in the campaign. The venue this month is the Rutland Arms, Brown Street.

Pub Heritage Walk

5:30pm Tue 13 Mar

Dave Pickersgill's famous Pub Heritage Walk returns as part of Sheffield Beer Week 2018. This is a short walking tour around some of the pubs included in the recent Sheffield's Real Heritage Pubs book, including Fagan's, Dog & Partridge, Grapes, Red Deer, the Bath Hotel and others. Places are available to book from Eventbrite.

Festival planning meeting

8pm Tue 20 Mar

The monthly festival planning meeting will again take place at the Harlequin on Nursery Street. Anybody interested in volunteering at SCBF44 is encouraged to attend.

Branch meeting & AGM

8pm Tue 3 Apr

The usual monthly meeting for April will be combined with the formal annual general meeting where we debate any motions submitted, elect a new committee for the year ahead, inspect the branch accounts and announce the branch Pub of the Year winner. All Sheffield & District CAMRA members are invited to attend. Venue is Shakespeares on Gibraltar St.

Committee

Mick Saxton

Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

vice@sheffieldcamra.org.uk

Andy Cullen

Secretary

secretary@sheffieldcamra.org.uk

Paul Crofts

Treasurer

Festival Organiser

treasurer@sheffieldcamra.org.uk

Dave Pickersgill

Pub Heritage Officer

pubheritage@sheffieldcamra.org.uk

Patrick Johnson

Social Secretary

social@sheffieldcamra.org.uk

Dominic Nelson

Beer Matters Editor

beermatters@sheffieldcamra.org.uk

Poppy Hayhurst

Press Officer

Social Media Coordinator

press@sheffieldcamra.org.uk

Sarah Mills

Real Cider Champion

Alan Gibbons

Pub of the Year and Good Beer

Guide Coordinator

potm@sheffieldcamra.org.uk

Mark Boardley

Pub Campaign Coordinator

pubscampaign@sheffieldcamra.org.uk

Andy Shaw

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

membership@sheffieldcamra.org.uk

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