

BEER MATTERS



Issue 483 **March 2018**

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Advertising

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Quarter Page £40+VAT

Half Page £60+VAT

Full Page £90+VAT

Inside Cover £100+VAT

Back Cover £110+VAT

Discounts for regular placements

PDFs or high-res (300 dpi)
bitmaps only please

Design from £30

Updates from £10

Next copy deadline
Friday 9th March

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The free magazine of CAMRA Sheffield & District

Issue 483 March 2018

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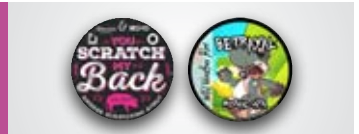
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Sheffield Beer Week 2018

Sheffield Beer Week, now in its fourth year, is a city-wide beer festival that aims to increase awareness of all things beery going on in the Steel City. Organised by Jules Gray from Hop Hideout, this week-long celebration of water, malt, yeast and hops sees pubs and breweries alike put on a range of special events, including one-off collaboration brews, meet-the-brewer evenings and tap takeovers.

This year's event runs from 12-18 March, and in previous years was scheduled to coincide with the SIBA BeerX exhibition. Although BeerX has left Sheffield, the Beer Week continues unperturbed and this year will kick off slightly differently with the new Indie Beer Feast festival at Picture House Social on Abbeydale Road on 10 March (see our festival listings for more details).

Breweries already confirmed for Sheffield Beer Week 2018 include local favourites such as Abbeydale, Neepsend and Thornbridge alongside national brewers like Beavertown and Marble, plus international representation from Richmond, Virginia's Hardywood Park Craft Brewery. There are more breweries and events yet to be announced.

An additional theme for this year's Beer Week is the role of women in the beer industry, with a brewers tap takeover event at the Rutland Arms, collaboration brews with Ashover and Welbeck Abbey breweries, plus work with consumer group the Ladies That Beer and Fem.Ale organiser Erica Horton to host beer tastings.

A full list of all that's taking place can be found on the official website at sheffieldbeerweek.co.uk.



Join us for a RambAle

Sheffield is not only blessed with a great number of innovative breweries, producing delicious beers with numerous and varied pubs to enjoy drinking them in, it also has many green spaces within its boundaries and surrounding it to the south and west. Many of these areas and villages have great pubs in them and all are worth visiting. We are also lucky to still have within the city a public transport system that will get you there and back.

Although we as a branch have organised bus trips to many of these pubs – usually on our way to present one of them with an award – these are limited. To supplement them we are continuing our RambAles; a series of roughly monthly led walks in the countryside surrounding Sheffield visiting a number of pubs for a drink whilst enjoying a not-too-strenuous walk.

We hope that people won't find the walks too long or too difficult and most will feature a number of drop-out points where people can leave and

make their own way back, by bus or train, to Sheffield if they don't fancy doing the whole walk or want to stay for another drink in a particular pub. These will also provide joining points for any latecomers. Some timings and fares will be given in the walks listing. Any late changes will also be shown on the branch website, future editions of Beer Matters or by contacting the walk leader on 07842 530128.

Everyone is welcome to join us on one of these walks but they are advised to come suitably equipped for the day's walking, which may be rough, wet and muddy in places, especially at this time of year. You should also come prepared for the possibility of changeable and inclement weather. In most cases you will also need to bring (or be able to buy) sufficient food and drink for yourself for the day.

We hope you can join us on one or more of our RambAles!

The first RambAle of the year will take place on Saturday 31 March and will be a walk of roughly 4 miles taking in Bradwell, Castleton and Hope. We are aiming to catch the 10:45 272 (FirstBus) from Sheffield Interchange as far as Bradwell (arriving around 11:40). We shall walk over to Castleton for a choice of pubs and lunch-time bites, before following field paths back to Hope, in time for the Old Hall Hotel's first Beer Festival of 2018. There is a choice of buses or trains back from there.

Malcolm Dixon



Young Members' Derby Trip

We have arranged a social trip to Derby on Saturday 14 April for the younger members of the branch. Derby is, of course, a city with a great real ale heritage, so we are going to sample some of the most highly-regarded pubs around the city centre.

CAMRA's Young Members are those aged between 18 and 39. Members from our neighbouring branches in Yorkshire and the East Midlands are very warmly invited to come along too. The more the merrier! There are good public transport links between Sheffield and Derby, with around three direct trains running every hour.

We are aiming to arrive at the first pub at around 1:30pm, but don't worry if you can't make the start of the trip. Members are most welcome to join or leave the tour at any time; the planned itinerary (kindly suggested by James Lymer) is as follows:

13:30: Meet at the Exeter Arms (13 Exeter Pl, Derby DE1 2EU) – you may also want to eat here beforehand or elsewhere such as the Tap next door.

14:00: Tap (1 Derwent St, Derby, DE1 2ED)

15:00: Dog and Moon (16 Sadler Gate, Derby, DE1 3NF)

16:00: Last Post (1 Uttoxeter Old Rd, Derby, DE1 1GA)

17:00: Greyhound (75-76 Friar Gate, Derby, DE1 1FN)

Anyone interested can join the Facebook event where we will also include any updates about changes to timings that might occur during the day. Those not on social media can confirm their place by emailing Dom at beermatters@sheffield.camra.org.uk. Hope to see you there!



LocAle

In a recent issue of *Beer Matters*, we ran a piece about CAMRA's LocAle scheme, which aims to promote the availability of locally-brewed real ales in pubs. The initiative's objectives also include enabling local breweries to expand, creating local jobs, promoting tourism and building a sense of regional distinctiveness.

Whether a given real ale qualifies as locally-brewed is determined by the distance from the pub to the brewery. The Sheffield & District branch has chosen a distance of 20 miles. Of course, which breweries count as local depends on a pub's location and the breweries local to a

pub in the south of Sheffield might be different to those of a pub in, say, Stocksbridge. A list of breweries located within 20 miles of Sheffield city centre can be found in the Breweries section of our website.

We have recently undergone a comprehensive review of all the pubs in the Sheffield & District branch area and there are now 205 pubs with LocAle accreditation. These pubs consistently serve well-kept, local beer, with at least one locally-brewed real ale available at most times. The full list of accredited pubs can be found in the Pubs section of our website.

Member discounts

At the time of going to print, there are currently 45 pubs in the Sheffield & District branch offering discounts on real ales for card-carrying CAMRA members.

Discounts are usually done either as a percentage (generally either 10% or 20%) or a cash discount (usually between 10p and 30p per pint).

This list of pubs features six pubs in the CAMRA Good Beer Guide; four Stancill Brewery pubs; four Thornbridge Brewery pubs; three Ember Inns pubs; and nine Wetherspoon pubs. The full list can be found in the Pubs section of our website.

If you know of any pubs in the branch region that offer a discount we are not currently aware of, please email Andy Shaw at membership@sheffield.camra.org.uk.

Clubs with real ale

As well as pubs, CAMRA campaigns to protect and promote clubs. Private members' clubs are important community assets that promote the social wellbeing of their communities.

There are currently 109 private members' clubs within the Sheffield & District branch area which adhere to CAMRA's definition of a club, of which 15 are known to serve real ale. These are listed below:

Abbeydale Golf Club
Abbeydale Sports Club
Bradway Bowling Club
Chapelton British Legion Club
Crookes Social Club
Davy's Sporting Club
De La Salle Association Club
Dore & Totley Golf Club
Dore Club
Highcliffe Club
Interval
Lees Hall Golf Club
Nether Edge Bowling Club
Sheffield Tigers RUFC
Stocksbridge Rugby Union Football Club



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Dom's Casks of the Month

After just about making it through Dry January, it's been good to get back into the swing of things. The real ales on offer around Sheffield seem to have gone all exotic during my month off; since I've started drinking again, I've had beers with mint, salted caramel, mangoes, pork scratchings, raspberries and more. Some of them have turned out to be surprisingly delicious, while others were not quite to my taste. Nevertheless, it's good to see so many interesting beers on offer alongside some of the more traditional fare. Anyway, here are my three favourite beers from the past few weeks:

What: You Scratch My Back (5.5%) – Abbeydale

Where: Railway Hotel, Bramall Lane

Brewed using pork scratchings from Sheffield-based pub snack producers SmoFo, this love-it-or-hate-it stout has certainly divided opinion since its release. Such strong flavours can easily overpower a beer but I was firmly in the love-it camp; the smokiness and saltiness perfectly complimented the rich, roasted stout flavours. The beer was visually pleasing too with its deep black colour and tan-coloured head.

What: Betrayal (4.0%) – Wild Weather Ales (Reading)

Where: Sheaf View

This was the first beer I'd had from Wild Weather but if the quality of this one is anything to go by it certainly won't be the last. A slightly cloudy-looking American pale ale (I presume it was unfiltered), the aroma was packed with tropical fruit. Upon drinking, mango and pineapple immediately came to the fore, before making way for more citrus-like Mosaic hop flavours. One I will definitely be looking out for again in future.

What: Dry Minted Mojito Sour (5.3%) – Lost Industry/Steel City

Where: Shakespeares

Another offering in the long list of collaborations between these two Sheffield microbreweries, this was one of the rare and interesting beers available at Shakespeares' recent Stupidly Delicious Beers event. A traditional sour beer with fresh mint added at the end, the result was a hugely refreshing drink which, as the name suggests, was very reminiscent of a certain Cuban cocktail. Surprisingly good!

Have you tried any interesting beers around Sheffield in the last few weeks? Get in touch with your three favourites (and a few words about each of them) and you could have your selections featured in next month's Beer Matters.

Dominic Nelson



Hop Hideout

Nether Edge

Hop Hideout on Abbeydale Road has been named the UK's Independent Beer Retailer of the Year at the Drinks Retailing Awards 2018, which took place at the Dorchester Hotel in London on 7 February.

The specialist beer shop, which opened in November 2013, is run by Jules Gray and Will Linford and is dedicated to showcasing local breweries from Yorkshire and beyond.

As well as a selection of more than 450 bottled and canned beers (plus a hand-picked range of quality ciders), the shop contains a small bar with 6 taps, at least one of which always features a CAMRA-approved key keg.

You can expect to find local favourites such as Bradford and Thornbridge alongside rarer and more experimental breweries from further afield.

Congratulations to Jules and Will on their award.



Norfolk Arms

Grenoside

Change is afoot at the Norfolk Arms, where the weekly What's On offering has been expanded to ensure fun, food and family is at the heart of this community pub.

As well as making slight changes to their popular

weekly events, the Norfolk Arms is hoping to showcase some of the most promising live music acts after confirming a series of acts taking place throughout February and March. The pub will host a diverse range of performers every Saturday.

The new weekly schedule is:

Monday

Gin & Jam night from 8pm

Tuesday

The Quiz from 9pm

Wednesday

Pizza, Pints and Prosecco from 4pm to 9pm

Thursday

Cocktails from 4pm

Friday & Saturday

Nibbles at the Norfolk and Live Music from 8pm

Sunday

Dog Walkers Social (all day)

Also taking place at the Norfolk Arms on 3 March is live music from Alex and Phil (8pm) followed by food from Tacoporium, serving gourmet and classic tacos, street food style.



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Heritage Pubs Update

It's great to see that Chris and Debbie Askew, the new mangers of the **Silver Fox** in Stocksbridge, have brought the upstairs dining room back into use. This room still has the original 1963 bar, alcove seats, oak panelling and associated woodwork. In addition, the upstairs kitchen has a functioning set of in-out doors. For a number of years, the room was used as a rubbish depository. The photos show the situation last summer and the newly refurbished room.

The Silver Fox is featured in *Sheffield's Real Heritage Pubs* (sheffield.camra.org.uk/rhp) – the book continues to surprise us by the number of downloads, which is now

past 37,000. Work is currently happening regarding updates and new entries. In central Sheffield, the **Royal Victoria Hotel** is proving an interesting challenge. The bar is open to the public and the building was opened over 150 years ago. Initial research indicates minimal change to the internal lay-out. The image is of proposed changes from 1952.

As part of the forthcoming Sheffield Beer Week, we will be running a guided Pub Heritage walk encompassing a number of entries in the book. This will take place on Tuesday 13 March (17:30 start) – please book your place at tinyurl.com/yder3a6e.

Dave Pickersgill

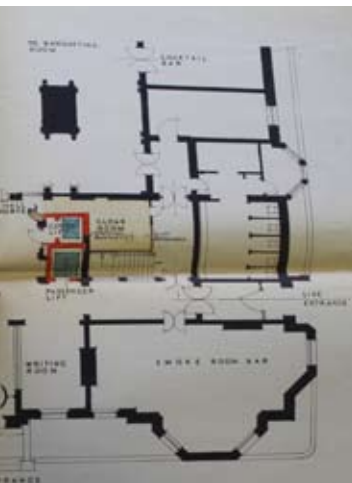
The refurbished servery at the Silver Fox, January 2018
(Credit: Mick Slaughter)



Plan of the Royal Victorial Hotel, 1952



The Silver Fox servery, Summer 2017 (Credit: Dave Pickersgill)



Inn Brief

The **Farfield Inn** on Neepsend Lane recently sold at auction for £250,000 – more than two-and-a-half-times its guide price. The buyer is reported to be an individual with experience of pub ownership in Sheffield.

The site of the former **Botanical** pub on Ecclesall Road is currently being refurbished and is set to re-open as a late-bar named the **Three Monkeys**.

The **Blind Monkey** in Walkley, formerly the Firwood Cottage, has announced that it intends to be open in time for the Easter weekend.

The **Mason's Arms** in Crookes has closed following the departure of the landlord. The future of the building remains unclear.

New landlords have taken over the **Three Merry Lads** on Redmires Road, Lodge Moor. An offer of £2.95 per pint on all cask ales has been introduced for CAMRA members.

The **Dog & Partridge** on Trippet Lane has a new guest kitchen and is now open 7 days a week. Olu from the Wing Kings will be serving up a selection of chicken wings, waffles, traditional pub food and desserts.

The owners of the **Iberico Cafe** in Crookes have submitted a planning application to convert the business into a micropub. A decision is due by 23 March.

Prices at the Bradfield Brewery tap at the **Nags Head**, Stacey Bank, are set to increase from £2 per pint to £2.30 on all cask ales.

A new Marston's pub has opened on Chaucer Road, S5, under the Generous George brand. The **Eight Foot Way** will serve a selection of five rotating real ales and has an extensive food menu.

The **Bull's Head** in Ranmoor is currently closed. There are plans to reopen the venue as a gastropub.

A planning application has been submitted to the council to build a new microbrewery in a unit in the **Old Dairy** on Broadfield Road.

The **Church House** on St James Street is opening a fully soundproofed rehearsal and recording space upstairs at the end of February. The pub, which hosts live music every weekend, has also expanded its range of real ales and now features three regular beers from national breweries plus one local guest ale.

The **Tap & Tankard** on Cambridge Street closed its doors for the last time on 3 February.

The new **Loxley Brewery**, based at the **Wisewood Inn**, has had its brewing vessels delivered and hopes to start production in the near future. The brewery also now has a logo, an Instagram account and a Facebook page.



Bradfield

After a cold start to 2018, we're pleased to see that spring is in the air and down on the farm we are excited for the imminent arrival of baby lambs over the next few weeks!

Back to beer matters and there's a treat for the St Patrick's Day supporters this month with the return of **Farmers Irish Dexter** – a deep red ale with sweet malty flavours, a taste bud tickler at 4.8% ABV.

It's back to the trees for our next seasonal ale – one for the fruity beer fans! **Farmers Plum Bitter** is returning from 19 March, a 4.4% smooth bitter with plum fruit tones.

Jackie



Stancill

In February's *Beer Matters*, we announced Stancill Brewery was in the midst of producing a new range of premium beers consisting of twelve "memorable, challenging and unusual" brews scheduled for release throughout 2018.

The Full of Dank range is a brand-new range of beers, designed to explore different brewing techniques. The first beer, released in mid-February, is a full-bodied brown ale. Combining rich, malty flavours including a selection of chocolate malts and Brewer's Gold hops, **Charlie Brown** (4.5%) uses a US yeast strain, resulting in a clean, crisp and refreshing taste.

Charlie Brown and the rest of the Full of Dank range will be available in cask and keg variations from all Stancill pubs plus selected pubs around the region. The beers are also available in cans which can be purchased from all Stancill Brewery pubs.

The second beer in the range is also currently in production. This best bitter will feature five different malts, balanced by Styrian Golding

and Mittelfruh hops, typically used in lager-style beers.

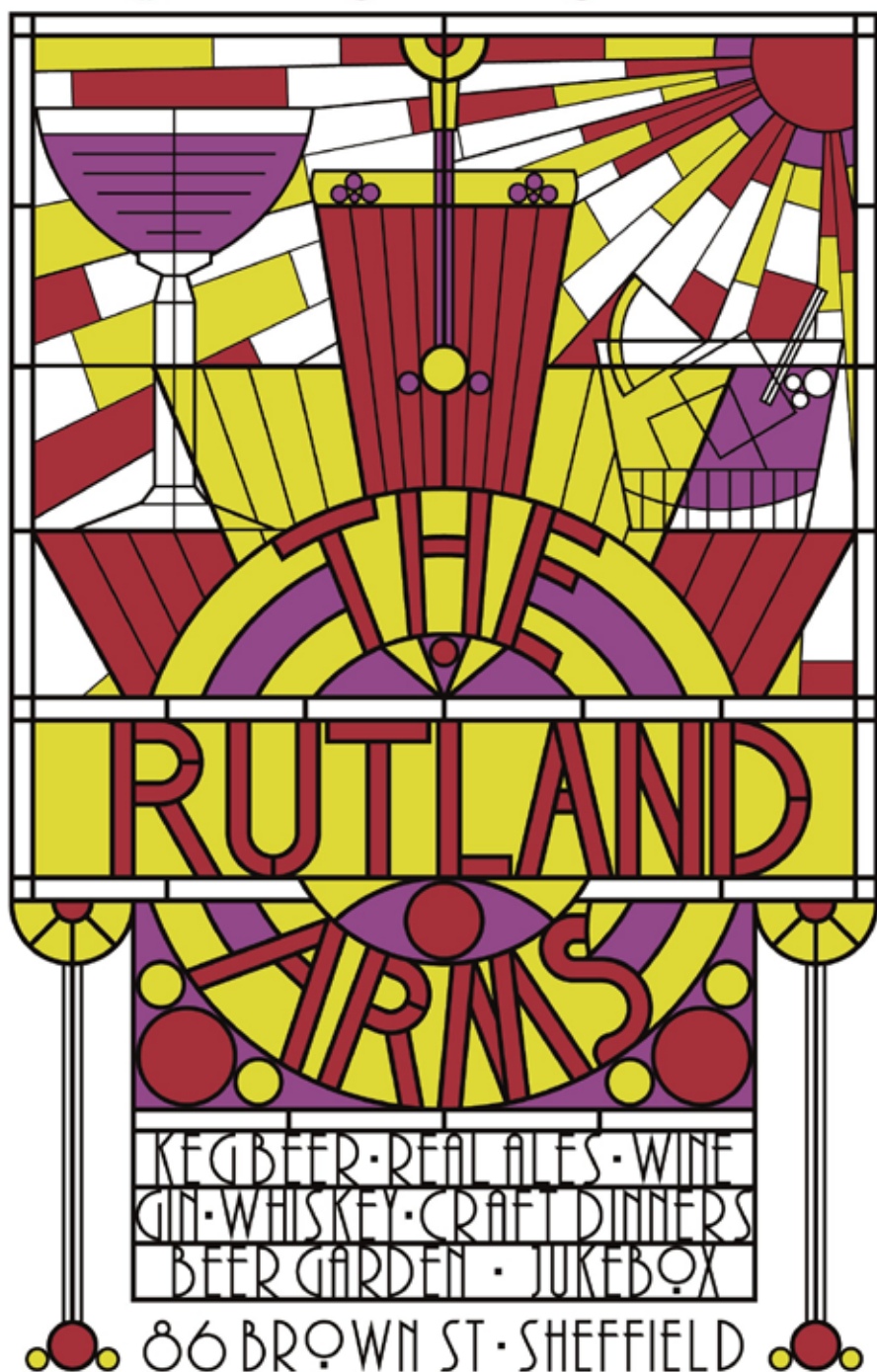
Thomas Gill, Stancill Brewery Managing Director said:

"We're thrilled to be able to announce the first beer from the Full of Dank range. We felt the dark US craft ales are something that has been overlooked and we wanted to develop a beer which combined all the hallmarks of a good dark ale, whilst also adding the hoppy characteristics of a typical American beer. The result is a fully flavoured drink featuring a strong body and plenty of taste."

"Our brewers were keen to explore a number of different beer ranges and techniques which are not currently produced by the brewery and we felt the new range would provide a golden opportunity for each brewer to add their own twist to their favourite styles of beers. The result is a special selection of brews which offer a very different taste experience."

"We hope everyone will enjoy the first instalment from the range and we look forward to announcing the remaining eleven beers throughout the year in *Beer Matters*."

Stancill Brewery is also currently developing a new blonde special (4.1%) which will be released under the Stancill brand. The as-yet-unnamed beer will feature three different hop varieties and will be released at the beginning of March.



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Abbeydale

The last few weeks have been rather busy for Team Abbeydale, with tap takeovers and Meet the Brewer events taking place all around the country, from Edinburgh to Norwich with York and Leek in between! This month though, we're definitely making the most of being back on home turf as we celebrate Sheffield Beer Week!

We're ridiculously excited to be joining in with the Indie Beer Feast which kicks off the week on Saturday 10 March. Our full beer list is to be confirmed at the time of writing, but we can tell you that we will be bringing along our inaugural DIPA, **Deliverance** (9.0%), for its first pour.

Sheffield Beer Week also sees us launching barrel aged **1868**, a strong Scotch Ale weighing in at 10% - some of you may remember the younger version of this beer from Steel City Beer Festival back in October. It's aged beautifully and renowned beer historian Ron Pattinson,

whose work inspired this brew and led to the collaboration, will be joining us at the Devonshire Cat on Monday 12 March to lead a tasting. The Devonshire Cat is also hosting a Sourpuss event on Thursday 15 March, which will see our Funk Dungeon brewer Jim pitting three of his creations against three from Chorlton Brewery.

And finally, our brewer Christie has teamed up with the Rutland Arms to put together a Beers & Brunch event on Saturday 17 March. Each of the beers has had input from women from both the pub (thanks to Heather and Emma from the Rutland for joining us!) and here at the brewery to tie in with the Women in Beer theme which the Rutland are promoting throughout the week. Check our social media for ticket details for all of the above.

We also have plenty more new beers for you coming out this month! **Soundtrack** your day with a 4.2% fruity

American hopped delight, with Amarillo for floral and citrus notes backed up by a selection of other hops from the US of A. **Soundtrack** is the next in our film inspired series so make sure you check the QR code at the bar!

We're teaming up with our good friend Stu from North Riding Brewery in Scarborough for a long overdue collaboration, to create **Hazelnut Coffee Baby Stout** (3.8%) - a sessionable dark beer which is smooth and sweet with a rounded nutty flavour and lactose for a silky finish. We also have **Prophecy** (4.5%), a Summit-hopped golden ale with pine and tangerine flavours and a bitter backbone. And finally, it's a return for **Doctor Morton's Safety Beer** (4.1%), a delectable pale beer brewed with a delicious combination of Australian hops. Bursting with grapefruit, pineapple and passionfruit flavours, no helmet required!

Laura



Emmanuales

Beer is our passion. We love to express ourselves creatively through all kinds of weird and wonderful beers, in a variety of styles. For example, this month we'll be releasing ***As The Deer Pants For Cherry Porter***, a chocolate and black cherry porter.

However, as I spend more time in the beer industry, I'm starting to realise that as fun as it is throwing pancakes, marshmallows, squid ink, or even sacrificial lambs into the mash tun and kettle, most of the beer drinking public want consistent, familiar products, and most publicans and retailers want products that sell.

They say that anyone can brew a beer, but a master brewer can take the raw ingredients that are ever changing with the seasons, and can consistently produce quality time and again. We also want to take our beers further afield. Given we're a small outfit, our beers have hit Leeds, Manchester, Norwich and as far south as London.

So, with the limited capacity

we have, our primary focus this year will be dialing into our core range and seasonals to deliver beers that will endure. Yes, we have some fun beers lined up - such as our World Cup Helles Lager, ***Jesus Saves*** (Ronaldo Scores!) - and we certainly don't want to throw the Baby Jesus out with the bathwater. But we're going to build on the success we have and spread the Good News one beer at a time, to more people, to new places; to brew good and to do good!

Keep an eye out for the newest addition to our core range, a reimagined ***Beer Thou My Vision***: still 3.8%, but reworked as a West Coast Session IPA*, heavily dry hopped with Mosaic, Citra and Simcoe. In addition, we'll be releasing more ***Oh Hoppy Day*** 6.1% - our flagship IPA - and bottling our Easter special, ***Nothing But The Blood Orange*** 7.0% orange IPA. Check out www.emmanuales.co.uk for further details.

*That's West Coast of America, not West Coast Blackpool!

Nick Law

Steel City

Steel City's Stout Wars launch at the Rutland with Lost Industry and Emperor's was an epic success, the pub was packed all night, three Imperial Stouts were demolished along with most of the wine-barrel-aged beers. A similar event is planned for May featuring three barrel-aged Imperial Stouts. A single keg of ***Rogue One*** will be available at Brewdog during Sheffield Beer Week.

Dave has already brewed under his own license as many times in 2018 as in 2017, not bad for February! The first brew of the year was a dry hop sour in collaboration with Lost Industry and Neepsend. Named ***Medusa*** to fit both Neepsend's mythology theme and Steel City's music theme (being the name of a Paradise Lost album, as I'm sure you all knew), it has an ABV of 5.0% and a pH somewhere in the 3s. Citra and Rakau hops were used in both the copper and the fermenter, and combined with the acidity of the beer give a sharp grapefruit tang. Most of it has been released into the wild already, but a couple of hundred litres are currently sitting in a white wine barrel for a few months with some grapes.

The second brew of the year is an ultra-small batch of a ***Flemish Oud Bruin***. Brewed with a selection of Belgian malts and a Flemish yeast, a single keg of unblended Bruin was drawn off before the rest of the batch was blended with a sour blonde.

Dave Unpronounceable



Issue 483
March 2018

Breweries 15



STANCILL

BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection. We believe our new look and range of pump clips amplify these core qualities, so look out for these wherever good beers are sold.



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Neepsend

We've had a busy few weeks at Neepsend Brew Co. with a number of exciting things to update you on.

Neepsend are getting involved in Sheffield Beer Week in a big way this year and celebrating the collaborative and friendly nature of the beer industry by joining forces with a number of other breweries to produce some special beers.

We're collaborating with some of our local friends to brew a dry hopped sour with Steel City and Lost Industry breweries, a grapefruit pale ale with Blue Bee, the latest iteration in our **Breakfast IPA** series brewed with Hopjacker and finally getting round to hosting the return collaboration brew with Sheffield's smallest brewery, Regather.

We're also brewing a beer to celebrate the connections between two of our finest beery cities - Sheffield and Norwich - with a Sheffield Beer Week and Norwich City of Ale collaborative beer, which will be made with Norfolk malt and a Sheffield ingredient.

If that doesn't keep us busy enough we're also hosting some of our very favourite brewers from a little further afield in North Riding, Hopcraft and Waen breweries. Expect hops!

All these beers will be showcased at the opening of our new onsite tap room for the closing party of Sheffield Beer Week on Saturday 17 March and you can keep up with details by finding us on Facebook, Twitter or Instagram.

We have also, of course, kept the beers coming over the last few weeks. Our latest brews have included: **Pax** (5.7%), a transpacific IPA hopped with US, NZ and Aussie hops; **Djanggalgul** (4.6%), an Australian pale hopped with Galaxy, Vic Secret and Enigma; Ottokar (4.1%), a Styrian amber ale; **Raki** (4.3%), a pale hopped with Nelson Sauvin and Rakau; **Summit IPA** (5.5%), the latest in our series of single-hopped IPAs; **Lacuna** (3.8%), a Mosaic and Ekuantot session pale and **Zipa** (4.7%), a Citra and El Dorado pale.

Heading to the Sheaf View, Wellington or Blake Hotel is - as ever - your best bet if you want to try some of these new brews locally.

Gavin Martin



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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

Barnford (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)

Wellington

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

Vote
online
now!

sheffieldcamra.org.uk/potm



Pub of the Month January 2018

On Saturday 27 January, a minibus-load of members headed out into the Peak District for the first of the two presentations. After visiting a few other excellent pubs along the way, we arrived at the **Old Eyre Arms** in Hassop to hand over the January award.

This was actually the first time in almost three years that a pub in the Derbyshire part of our branch had been voted Pub of the Month, so the accolade was even more notable.

Our social secretary, Patrick Johnson, was on hand to present the certificate to pub owner Sam Smith, who expressed his delight and especially thanked the CAMRA members for their votes.

Pictured above, Patrick Johnson presents Eyre Arms landlord Sam Smith with the January Pub of the Month award (Credit: John Beardshaw)

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Pub of the Month March 2018

This month's Pub of the Month winner, as voted for by our members, is a pub well-known around the Sheffield real ale scene. The **Rutland Arms** on Brown Street is a city-centre haven for beer drinkers, with seven cask ales on offer (including regulars from local brewery Blue Bee), plus up to two real ciders, seven craft keg lines and a range of lagers. To top it all off, there's also a legendary food menu.

The Rutland is a small, traditional pub with the tiled exterior and windows (most of them) saved from its days as a multi-room Gilmour's pub. There is also a comfortable, heated beer garden out the back. Despite the classic characteristics, the atmosphere is helped by a changing exhibition of art on the walls and a jukebox

with a list of banned songs to be ignored at your peril! There's a fairly young, fun and friendly team behind the bar, and a great team in the kitchen too. Food is served until 9pm every day except Sunday, when the kitchen closes at 6pm.

The pub hosts regular events, such as tap takeovers and Christmas parties, and has a very active social media presence to keep its punters up-to-date on the latest goings-on.

We'll be presenting the Pub of the Month winner's certificate to the Rutland team on the evening of Tuesday 13 March. Everyone is welcome to join us on the night; we'll be arriving from around 8ish for a presentation at about 9pm.



Pub of the Month February 2018

On 13 February, we visited one of Sheffield's more well-known real ale pubs for the February award. The **Sheaf View** was filled with CAMRA members and pub regulars alike for an evening of celebration, where all were kindly treated to complimentary chilli and crusty bread.

Beers on offer included the usual selection of regular and seasonal beers from Neepsend Brew Co, plus four guest ales. Branch chairman Mick Saxton presented Josh Hayton and his staff with the certificate, which will join the sizeable collection from the pub's previous wins.

Pictured above, branch chairman Mick Saxton hands over the February Pub of the Month award to the Sheaf View's Josh Hayton (Credit: John Beardshaw)

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A Grand Day Out in Lichfield and Beyond

The first weekday train on which a Derbyshire Wayfarer is valid gets to Derby just before 10am. There was a short wait for a ten-minute ride to Burton and then a walk in to town for the hourly Midland Classic service X12 to Sutton Coldfield. An Allday+ ticket costs £5.30 for unlimited travel on Midland Classic buses.

An hour's bus ride later we arrive in Sutton Coldfield town centre. A short walk through the pedestrianised area brings you to the **Brewhouse & Kitchen** brewpub on Birmingham Road. From the four own-brewed beers that were available I selected the *Cup Session Bitter* (3.6%) and a very refreshing *Festive Fury Cask Pilsner* (5%). Virtually next door is a Wetherspoons called the **Bottle of Sack** (above). Amongst the hand pulls three Beowulf Brewery beers were available and I chose their *Double Decade* (4.3%) at a very reasonable £1 a half.

Back to the bus stop now for the hourly X12 service to Lichfield, midway between Sutton Coldfield and Burton. Alighting at the bus station, the Guildhall is only a few minutes walk away and this was the location for the **Guildhall Arts Winter Beer Festival**. A small, cosy affair with about 30 beers on gravity and 5

traditional ciders, situated in this Grade II listed property. When I arrived the festival was already well attended. Four halves were sampled from Tamworth Brewing Company, Box Steam, Backyard and Falstaff breweries.

Lichfield is quite a compact place and there are several pubs within easy walking distance. First up was the **Angel Inn**, with plenty of wood panelling and partitions. It is in the long and narrow style nestled between shops on Market Street. Joule's Brewery beers and guests were available and a choice of hot and cold snacks. I selected Joule's *Old No. 6 Winter Warmer* (4.8%), Stockport *Yuletide Blonde* (4.2%) and a hot sausage roll.

Close by are two more pubs next to each other on Tamworth Street. The **Beerbohm** (CAMRA *Good Beer Guide* 2018 - top right) had six tables upstairs and a similar number downstairs. From the four beers available I chose Ossett *Evolution* (4.0%). Next door is the smaller **Whippet Inn** (GBG 2018 entry), again with four hand pumps. I selected Fixed Wheel *Domestique* (4.5%), an Australian pale.

A visit to another Wetherspoons pub followed, being The **Acorn Inn** where Slaters *Ultra* (3.7%) was imbibed. In

Bird Street, the second **Brewhouse & Kitchen** brewpub of the day provided their Lunatic *Red Rye Ale* (4.7%). The Staffordshire Camra Pub of the Year 2017 is the **Horse & Jockey** (GBG 2018 entry - centre right) on Sandford Street. A bustling and popular place with 8 handpumps - my selection being one from Dancing Duck Brewery.

My last stop in Lichfield was the **Bitter Suite** (bottom right), a fairly new micro pub on St. John Street, near the bus station. This offered table service with ales sold on gravity. Mallinsons *Sorachi Noir* (4.0%) was chosen. There are other pubs in Lichfield not visited today and with many so close together, it is certainly worthy of another trip.

Onto the penultimate X12 back to Burton and just time for a quick Brecon *Red Beacons* (5.0%) in the **Lord Burton** Wetherspoons before the train back to Sheffield, changing in Derby. The regular visit to the **Old Queen's Head** en route to the bus provided a half of Thwaites *Dark Nights* (3.0%). With still a few minutes to spare and the **Bankers Draft** nearby, a quick half of Peerless *Lottie Dod Sporting Hero* (4.2%) amber ale rounded off the day.

Andy Morton



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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

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.

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, with a range of beer-related events taking place all over the city.

Gardeners Rest

Fri 23 – Sun 25 Mar

The Gardeners Rest are holding a beer festival to celebrate one year since becoming a community-owned pub. The festival will feature 25 additional beers, all from Welsh breweries. Entry is free and there will also be live music throughout the weekend.

Sheffield Folk Sessions

Fri 30 Mar – Sun 1 Apr

Sheffield Folk Sessions Festival will take place in its usual spot over the Easter weekend. Real ale pubs involved include Shakespeares, Bar Stewards, Kelham Island Tavern, Wellington, Ship, Hillsborough Hotel, Dog and Partridge and Fagans. Music will be on offer at these venues throughout the weekend. Blue Bee Brewery will also bring back the annual festival special "Oh Good Pale".

Old Hall Hotel Easter

Fri 30 Mar – Mon 2 Apr

The first of the Old Hall Hotel in Hope's three beer festivals in 2018. Held over the Easter weekend, the festival will feature around 50 real ales and ciders from around the Peak District.

May

Sheffield University

Fri 4 – Sun 6 May

The University of Sheffield's Real Ale Society are holding their annual May Bank Holiday festival at the Students' Union. As in previous years, there will be more than 100 ales and ciders, street food stalls, meet the brewer events, live music and free entry all day. Non-students welcome.

Elsecar Heritage Railway (Barnsley CAMRA)

Fri 4 – Mon 7 May

The annual beer festival at the Elsecar Heritage Railway, organised in conjunction with Barnsley CAMRA and held at the Elsecar Heritage Centre

on Wath Road (S74 8HJ). Steam trains will be running on Saturday, Sunday and Monday.

Barrow Hill Rail Ale

Thu 17 – Sat 19 May

Held at the Barrow Hill Roundhouse in Chesterfield (S43 2PR), this festival features more than 350 real ales, plus ciders, craft & international beers and a prosecco bar. The popular Rail Ale train will be running on Friday and Saturday afternoons. Advance tickets cost £5 (Thursday) or £7 (Friday and Saturday). A free shuttle bus will run from Chesterfield railway station to the festival.

Old Hall Hotel Spring Back

Fri 25 – Mon 28 May

New for 2018, the Old Hall

Hotel in Hope are holding an additional beer festival over the Spring Bank Holiday weekend. As usual, there will be a range of real ales and ciders from around the Peak District, plus food and live entertainment.

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

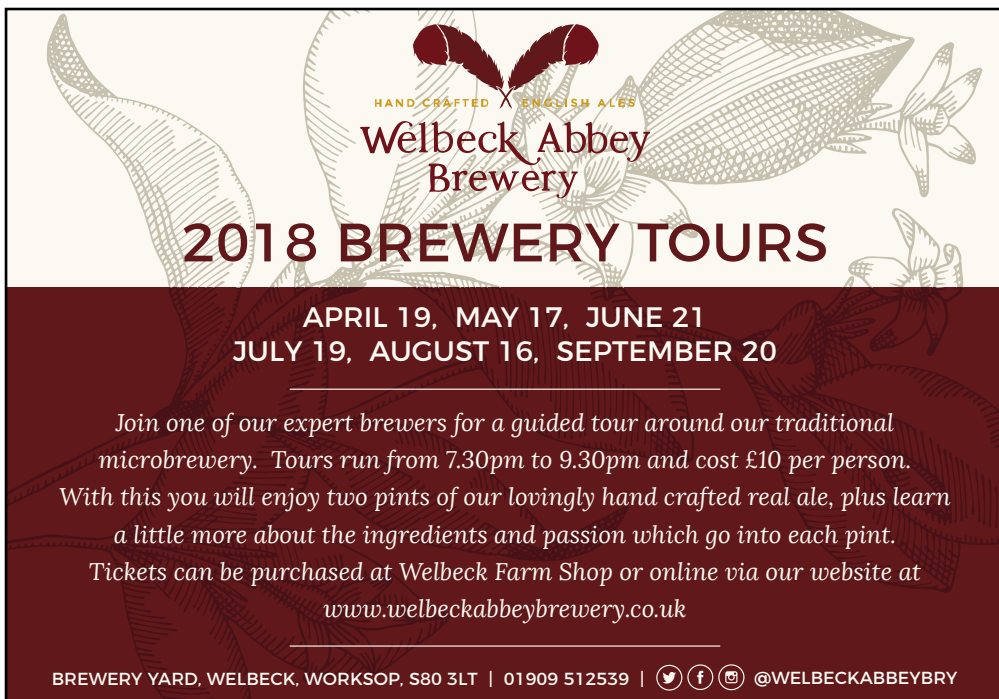
The 27th edition of the Doncaster & District CAMRA festival will take place at the Doncaster Dome on Bawtry Road and is set to feature more than 100 real ales and ciders. Opening times are Thursday 5pm-11pm, Friday and Saturday 11am-11pm. CAMRA members enjoy free entry to all sessions.

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 barley. At the top, two red feathers are crossed, with the text 'HAND CRAFTED ENGLISH ALES' in small letters above them. Below this, 'Welbeck Abbey Brewery' is written in a stylized font. The main title '2018 BREWERY TOURS' is in large, bold, dark red letters. Below the title, the dates 'APRIL 19, MAY 17, JUNE 21' and 'JULY 19, AUGUST 16, SEPTEMBER 20' are listed. A paragraph of text describes the tours, and a line of text provides information on where to purchase tickets. At the bottom, the brewery's address, phone number, and social media handles are listed.




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Branch diary

Info and bookings:
social@sheffieldcamra.org.uk

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. Andy Shaw will also be providing a briefing on the CAMRA Revitalisation proposals. 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.

Pub of the Month

8pm Tue 13 Mar

Join us at the Rutland Arms, Brown Street, as we hand over the certificate for the March 2018 Pub of the Month award. We will be arriving from around 8pm for a presentation about 9pm.

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 Street.

Young Members' Derby Trip

Sat 14 Apr

Sheffield & District CAMRA's Young Members are organising a trip to Derby to visit some of the fantastic pubs the city has to offer. All CAMRA members from Sheffield and surrounding branches aged 18-39 are invited to attend. More details to follow.

Festival planning meeting

8pm Tue 17 Apr

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.

Committee

Mick Saxton

Chair

chair@sheffieldcamra.org.uk

Louise Singleton

Vice Chair

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Andy Cullen

Secretary

secretary@sheffieldcamra.org.uk

Paul Crofts

Treasurer

Festival Organiser

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