

BEER MATTERS



Issue 484 April 2018

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Articles, comments and
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RambAles 2018

In last month's Beer Matters, we brought you a short introduction to our regular RambAles, a series of walks of between roughly four and seven miles, with a few pub stops along the way. We can now reveal that there will be eight RambAles taking place throughout 2018. Dates and routes (where available) are as follows:

RambAle 1: Saturday 31 March
Bradwell – Castleton – Hope

RambAle 2: Saturday 21 April
Elsecar – Wentworth Woodhouse

RambAle 3: Saturday 19 May
Two Valleys (Ford – Apperknowle – Hundall – Unstone)

RambAle 4: Saturday 23 June
Oughtibridge – Worrall

RambAle 5: Saturday 7 July
TBC (probably Wortley)

RambAle 6: Saturday 18 August
Monyash – Bakewell – Thornbridge Peakender

RambAle 7: Saturday 29 September
TBC

RambAle 8: Saturday 27 October
Oughtibridge – Grenoside

More details will be available in the Diary section of the magazine, on our website and from the walk leader, Malcolm Dixon, on 07842 530128 or m.s.dixon@talktalk.net.

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 & 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!



Sheffield br Rotherha

A number of Sheffield's brewers were among the winners in the Champion Beer of Yorkshire awards which took place during the recent Baas, Bands and Beers festival at Magna in Rotherham. To mark the 25th anniversary of the Rotherham CAMRA festival, each of the previous Gold medal winners was invited back and entered into the blind taste test.

Abbeydale's well-known **Moonshine**, invited back as the overall winner from 2012, won Gold in the Best Bitter category and was awarded Silver in the overall Champion of Champions competition. The Gold award was taken by Rotherham brewery Chantry, with their **Two Magpies** porter.

Fuggle Bunny Brew House, based at Halfway, picked up two awards, with their **Chapter 4 - 24 Carrot** taking Gold in the Golden Ale category, while **Chapter 8 - Jammy Dodger** came second in Best Bitter.

Meanwhile, Bradfield took Gold in the Stout category with **Farmers Stout**, which has been a longstanding



ewers enjoy
m awards

feature in their core range.
Finally, the top prize in the
Speciality category was won
by relative newcomers Little
Critters, with their chocolate
and hazelnut milk stout **Nutty
Ambassador** (also a recent
entry in my Casks of the
Month column!).

Congratulations to all the
winners on their success.

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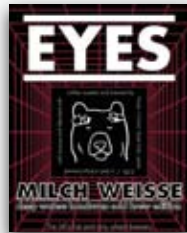
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Dom's Casks of the Month

The last few weeks have been especially busy for me, so I've not had as much time as usual to explore the pubs of Sheffield and try out all the delicious cask beers on offer. That said, when I have had the chance to sample an ale or two, they have all been up to the fantastic standard I have come to expect from the pubs of the Steel City. The recent spell of Siberian weather also didn't help things, but did mean that whenever I could make it to the pub I was in the mood for something dark and comforting, so you might spot a running theme in this month's selections. Here are three of my favourites from the last few weeks:

What: Salvation 7 - Rocky Road (5.2%) – Abbeydale (Sheffield)

Where: Devonshire Cat

The latest addition to the consistently good Salvation stouts, this one has been my favourite in the series so far. Brewed with raisins, cranberries, marshmallows and cacao nibs, this rather sweet stout was extremely smooth and easy to drink. A deep brown colour, with little head and an aroma of chocolate and malt, this was one of those beers that suited being served a little warmer from the cask to allow the flavours to fully reveal themselves. Looking forward to Salvation 8!

What: Equinox (4.0%) - Dark Star (Horsham)

Where: Rutland Arms

I've noticed this Sussex-based brewery, recently bought out by London giants Fuller's, popping up more frequently on the handpumps of Sheffield's pubs lately. This particular beer was a great example of a dark mild, and proved that you don't need masses of hops to make an excellent ale. The beer looked appealing in the glass, brown with a creamy pale head. On drinking, the taste was well-balanced, with the dark malt flavours complimented by hints of liquorice and a very slight hop bitterness.

What: Milch Weisse (5.0%) – Eyes (Leeds)

Where: Gardeners Rest

An example of the now rare schöps style of beer (I have to admit, I'd never heard of it before coming across this), this is brewed to an old Polish recipe from more than 300 years ago. Eyes are the UK's only wheat-focused brewery, and this ale contains no fewer than six types of wheat malts. The aroma was packed with the scent of roasted coffee and tobacco, with a slight discernible sweetness from the lactose sugars. Rich and creamy, this beer was very moreish - unfortunately I only had time for one! I will definitely be looking out for more brews from this Leeds-based outfit.

I'll be back next month, to bring you three more examples of the excellent beers on offer in Sheffield. By then we will have enjoyed Sheffield Beer Week, which should also give me a great opportunity (and excuse!) to sample a good range of beers from a little further afield.

Dominic Nelson



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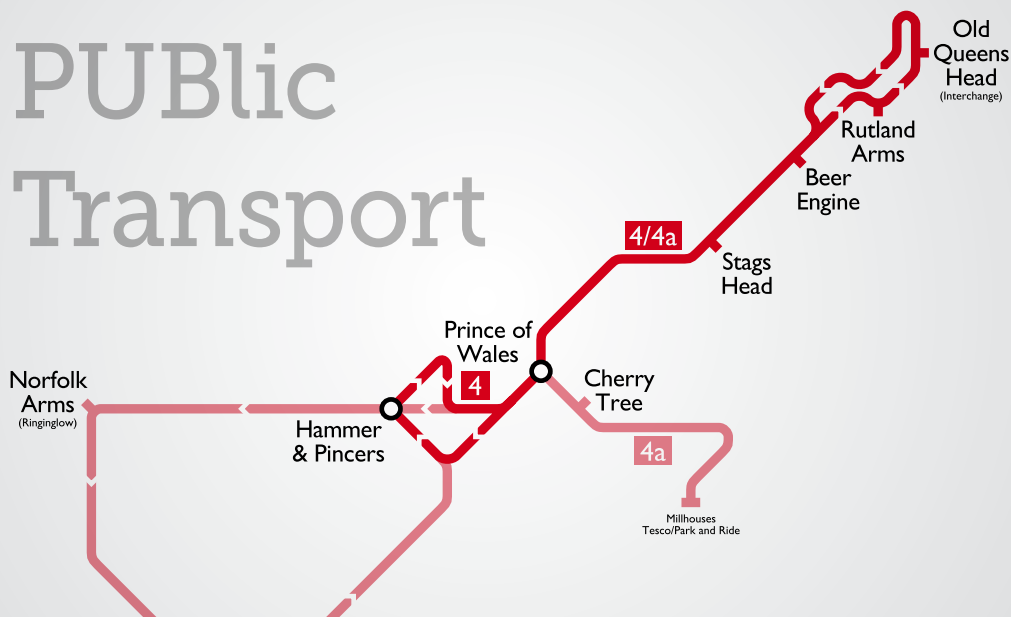


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PUBLIC Transport



PUBLIC Transport

Bus 4/4a

The number 4 bus, operated by TM Travel, serves a number of Sheffield's south-western suburbs, heading out from the city centre, through Sharrow, Brincliffe and Ecclesall and on towards Bents Green and eventually Ringlinglow. The twin service 4a takes an alternative route from Ecclesall Road, heading down Carter Knowle Road before terminating at Millhouses Tesco.

Although these buses only run once per hour, services run on weekends, continue until around 11pm and pass by a number of excellent real ale pubs, making it ideal for visiting a few pubs that are a little further out of the way.



The route begins at the Sheffield Interchange, so if you arrive early you can call into the **Old Queen's Head** to get refreshments ahead of the journey. The three regular Thwaites beers are nowadays joined by a number of guest offerings, which often feature local breweries such as Abbeydale and Little Critters. The pub also offers an interesting range of Czech food on its menu, which is well worth a try.



On departing the bus station, the service meanders through the city centre, heading past the Moor Market towards London Road before turning right up Cemetery Road. Here you will find the **Beer Engine**, where there are up to six real ales plus a selection of craft keg and tapas.



A little further up the road, just past the roundabout, the bus stops almost outside the door of the **Stag's Head** on Psalter Lane. This Thornbridge pub serves a range of core and seasonal beers and has a pleasant beer garden.



As mentioned earlier, the 4a service takes an alternative route here, heading down Carter Knowle Road past the **Cherry Tree** and on towards Tesco. The Cherry Tree is a community pub which recently won an appeal to retain its status as an Asset of Community Value, and has Black Sheep Best Bitter on cask.



The route continues out as far as Ringinglow, with a stop just outside the **Norfolk Arms** Hotel, before heading back towards the city. The Norfolk Arms has up to six cask beers on offer, with regular beers from Abbeydale, Bradfield and Exit 33 joined by three guests. All real ales are priced at £2 per pint on Mondays and Tuesdays.



The bus continues on Psalter Lane, past the currently closed Psalter Tavern, and onto Ecclesall Road South before reaching the **Prince of Wales** pub on the left-hand side. Today, this pub is mainly food-focused but real ale is still on offer, with Timothy Taylor's Landlord and Tetley Bitter regularly available.



Meanwhile, the number 4 takes a right turn onto Bents Road and up towards the **Hammer & Pincers** at Bents Green, where there are four real ales available including local favourite Abbeydale Moonshine. There are also two weekly pub quizzes, on Tuesdays and Sundays.



On the way back into town the bus follows much the same route, but just in case you want to try one more pub, the approach to the Interchange from the opposite direction means that the bus stops directly outside our Pub of the Month from March 2018, the **Rutland Arms**. Here, there are up to seven real ales, with the regulars provided by Blue Bee.

Dominic Nelson



Norfolk Arms

Grenoside

Joe Pearson has been appointed as the new interim manager of the Norfolk Arms. No stranger to the pub, Joe has been a regular visitor to the pub since his teens and after joining the Stancill team in June 2017, he has quickly risen through the ranks, working as assistant manager alongside Hayley McPhie, before taking the hot seat earlier this month.

Prior to joining Stancill Brewery, Joe began his career as a tree surgeon, before successfully completing an NVQ in cellar management. Since joining the Norfolk Arms, Joe has been responsible for developing the live music offering at the popular venue.

Joe said: "Growing up in Grenoside, the Norfolk Arms was a pub I spent a lot of time in, and since joining the Norfolk Arms I've been given a very warm welcome and I'm really enjoying my time at the pub."



Horse & Jockey

Wadsley

The Horse & Jockey has added a regular poker evening and salsa to its weekly events programme.

From 8pm, pub-goers can put on their best poker face and play the hand they're dealt by a professional croupier. The Horse & Jockey welcomes Texas Hold'em experts and new players alike, with table service and happy hour drinks prices all night.

For those who are less quick with cards but fast on their feet, the Wadsley-based pub has also added special Salsa and Bachata classes which take place every Sunday between 6pm and 8pm. This is followed by a party evening, enabling pub-goers to put their newly learned steps into practice.

Throughout the week, the Horse & Jockey hosts regular entertainment including:

Monday

Poker Night from 8pm

Tuesday

the Weekly Quiz from 9pm

Thursday

Pizza, Pints & Prosecco from 6pm

Friday

after-work drinks offers

Sunday

Salsa 6pm to 8pm

CAMRA members can receive a 20% discount on all Stancill Brewery beers available in the pub on production of a membership card.

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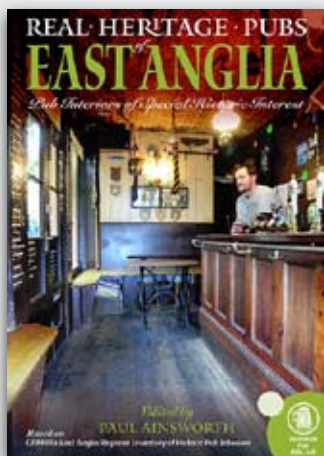
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Real Heritage Pubs - East Anglia

Many of our readers will by now have seen the Sheffield's Real Heritage Pubs e-book, which was released during the Steel City Beer and Cider Festival last October and at the time of writing, is on the cusp of reaching 50,000 downloads! Talks with local sponsors and publishers regarding a physical copy of the book are still ongoing.

Following on from the success of this book, the next instalment in the series of Real Heritage Pubs books has been released. East Anglia's Real Heritage Pubs: Pub Interiors of Historic Interest is now available as a free download from camra.org.uk (there's a direct link on our website).

Edited by Paul Ainsworth, chair of the CAMRA National Pub Heritage Group, this ground-breaking publication aims to create an up-to-date snapshot of the East Anglian Pub Heritage picture.

Paul said: "Over the past 25 years, CAMRA has developed its national and regional inventories of historic pub interiors. These highlight the crème de la crème of interiors which have either escaped much alteration for many years or contain features of exceptional interest."

For example, the Cock in Broom is one of only ten remaining examples in the country of pubs with no bar counter.

Included are over 60 images and detailed comment on the 120 East Anglian pubs listed on the CAMRA Pub Heritage website. The guide is freely available from the CAMRA Pub Heritage website.

Grateful thanks are given to numerous individuals, the National CAMRA Pub Heritage Group and local Archives, the latter for providing access to unique historic documentation.

Inn Brief

The **Norfolk Arms** on Dixon Lane now sells real ale at weekends. Two casks are available from Thursday and are available until sold out.

The **Queens Ground** in Hillsborough has installed a fourth hand pump.

Edward's on Glossop Road remains closed but there are indications it could reopen in the near future under a new guise.

The **Brown Bear** on Norfolk Street closed suddenly last month but has since reopened under new management.

Work has begun and licenses have been agreed for a disused public toilet block on Blonk Street to be converted into a cafe and micropub serving real ales.

The new owners of the Farfield Inn on Neepsend Lane have confirmed their intention to return the building to its former usage as a pub, although not in the immediate future.

The **Masons Arms** in Crookes and the **Old Crown** on London Road both remain closed at the time of writing, with no news on the future of either.

The **Tramshed** at Meersbrook has expanded into the neighbouring unit and is now serving a range of craft beers.

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Fuggle Bunny

A Fuggle Bunny hat-trick!

It is with great pleasure I can announce that our **Chapter 8 - Jammy Dodger** won SILVER in the Best Bitter category at the Rotherham Real Ale Festival at Magna. But wait... drum roll... **Chapter 4 - 24 Carrot IPA** won GOLD in the Golden Ale category at the same festival. Now if that wasn't enough excitement for one morning, I then received a phone call from North Notts CAMRA to say that our Fuggle's Chapter One real ale pub in Worksop was voted the branch's Winter Pub of the Season award, so big thank you to all who have voted.

Therefore, after four years of trading, our award-winning

brewery continues to go from strength to strength, creating excellent award winning ales, expanding and selling regionally and nationally. Then after dipping our toe into the pub scene, our little ale bar in Worksop has far exceeded anything we could have imagined with the icing on the cake after just six months of trading by winning the award. So despite the horrendous weather causing all kinds of chaos, it has been an excellent and rewarding time for all at Team Fuggle. Don't forget that this year Fuggle Bunny Brew House will be playing host to the 3 Valleys Beer Festival on 2 June, so come and join us for fun, fuggle, food and much more.

Wendy Steeple



Exit 33

There's not too much to report on the specials front this month at Exit 33, but there is one new offering. **Spring Fever** (4.4%) is a light session pale ale with a mixture of fruity hops including Citra, El Dorado and Mosaic.

Meanwhile, there will also be the usual live music at the Harlequin on Friday and Saturday evenings. Bands for April include The Band With No Name, Gav Coulson Group, The Paddy Maguire Band, Ace in the Hand, Mahogany Newt and Searching for Sylvia.

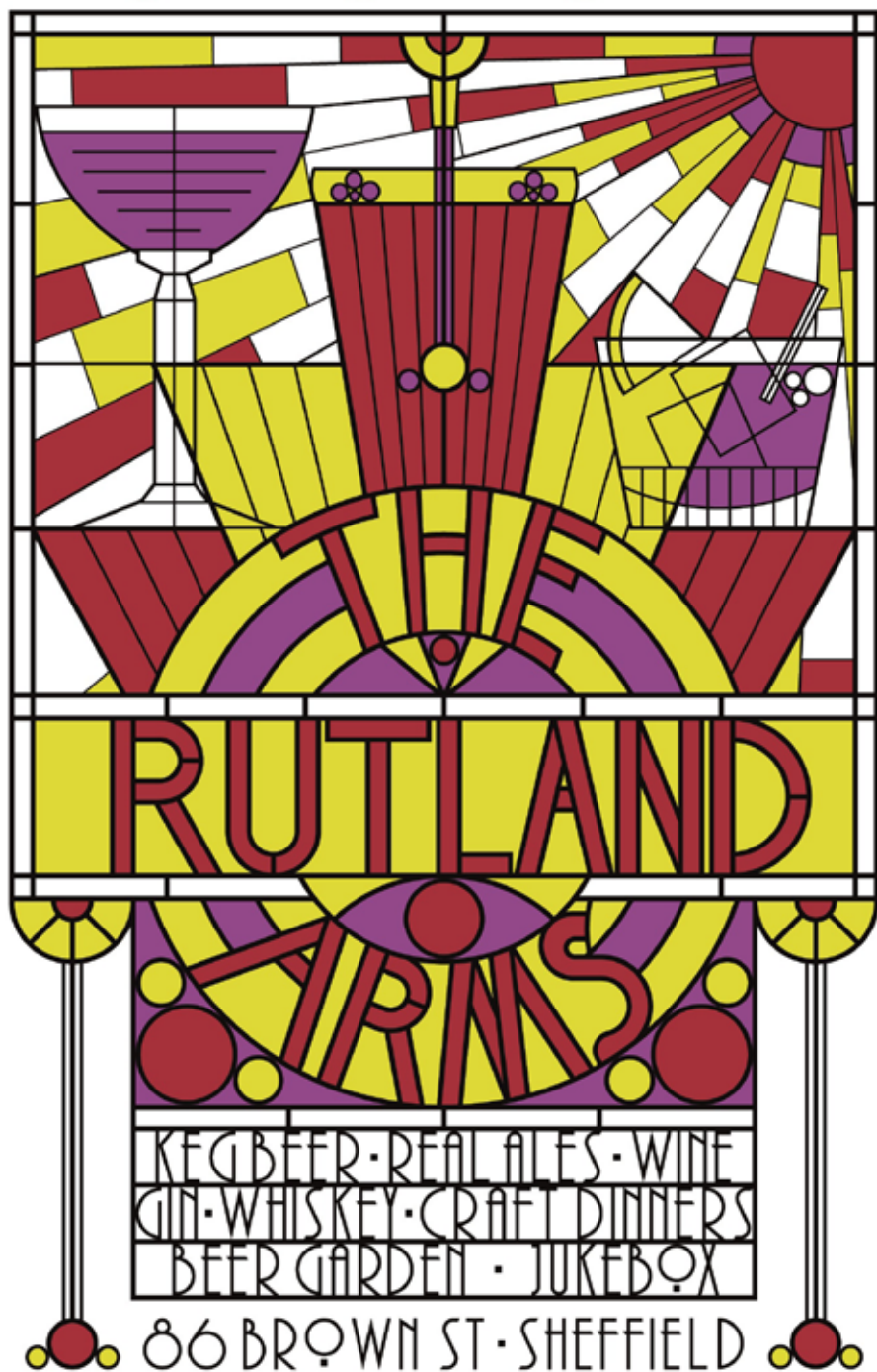
Pete Roberts



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Mick Warburton (left) and Kevin Warburton, co-directors of Chantry Brewery, with their award-winning porter.

Chantry

Chantry Brewery's porter, **Two Magpies**, has been crowned the Champion Beer of Yorkshire 2018 after winning a blind tasting competition organised as part of the 25th anniversary celebrations of the Rotherham Real Ale & Music Festival.

The Parkgate Brewery performed well in a number of categories, with **New York Pale** (3.9%) and **Two Magpies** (4.5%) winning the Bitter and Porter categories respectively, while **Special Reserve** (6.3%) and **Diamond Black** (4.5%) were awarded silver in the strong bitter and stout categories.

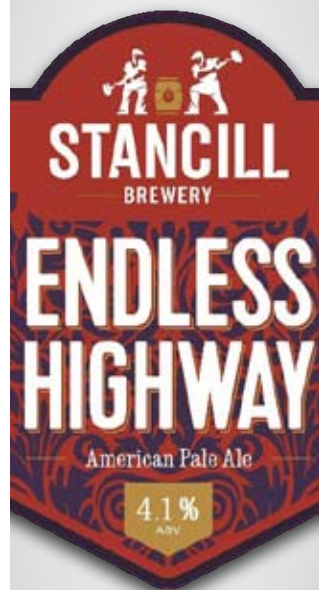
The tasting panel saw more than 150 different beers brewed from across the region entered into the competition including the previous 24 winners of the event.

First launched in 2016 as a one off special, **Two Magpies Porter**, the recipe has been carefully refined and redeveloped,

resulting in a beer which packed with flavour from first sip to last. It has strong chocolate and coffee notes, topped with a creamy head.

Mick Warburton, co-director of Chantry Brewery said: "The beer tasting competition held at the Rotherham Real Ale and Music Festival is unusual because it brings together beers which are currently being produced by almost every brewery in Yorkshire. There were some great beers on offer this year and I feel very humbled that our beers performed so well during the blind tasting. Since winning the competition we've noticed the demand for the porter has been incredibly high and we are planning to launch a limited edition bottled version of the beer."

Two Magpies Porter is currently available in the Cutlers Arms and New York Tavern in Rotherham, as well as selected pubs throughout South Yorkshire.



Stancill

If you're getting a little tired of the cold weather, Stancill Brewery has developed a brand new special designed to take your tastebuds on a journey. **Endless Highway** (4.1%) is a new brew which brings together three US hop varieties, resulting in a refreshing light American-style pale ale.

The unique flavours created within the beer are a result of the way in which hops are added during the brewing process. Each hop variety is added at different times in during the brew, allowing the different flavours to infuse and blend together to create a beer with a tropical flavour burst, citrus aromas and a zesty lime finish.

The beer is currently available in selected pubs across South Yorkshire – including Stancill's quartet of brewery taps. CAMRA members can benefit from a 20% discount on all Stancill ales at any of the pubs mentioned above.

Meanwhile, last month we introduced you to **Charlie Brown**; the first instalment from Stancill's new Full of Dank range. The first batch of cans arrived in the brewery in mid-March, but never one to rest on his laurels, head brewer Dean Pleasant has been carefully developing the next beer in the range – a 4.1% brew, which he describes as "*Barnsley Bitter* with attitude".

Based upon a Vienna style beer, **ESB** (or **Extra Session Bitter**; 4.1%) is created using a secret hop combination, creating a nutty aroma and sweet malty taste, which is offset with a powerful hoppy kick.

Managing Director, Thomas Gill, said: "*Barnsley Bitter* is one of our best known and most recognisable brews, but we began thinking about what the recipe might have been like if the brewers who first developed the beer had access to modern ingredients and brewing techniques. **ESB** is a contemporary take on a timeless classic and, like all the beers in this range, features plenty of dank!"

ESB is currently available in cask and keg and will soon be available in cans.



Sheffield Brewery

After a long, snowy winter, spring has come and there's no better way to make the most of the lighter evenings than enjoying a pint of our spring seasonal American Pale Ale, **Ge'Thi'Sen Outdoor** (go on, read that aloud! Satisfying, isn't it?). Hopped with Mosaic, Columbus and Ekuanot, at 4.0% ABV, it really is highly sessionable and flavoursome.

We're also releasing **Zampo** (5.2%), a Marmalade Pale Ale made using 7.5 kg of dried orange peel. The aroma coming out of the brewery when this was made was immense! Beautifully bitter and full of fruity flavours, be sure to get down to your local and check it out.

After recently investing in some more bottling equipment, you'll be seeing a lot more bottle conditioned beers being produced by The Sheffield Brewery Company, including both our core range beers and our specials.

Don't forget, or Tap Room opens on the Peddler weekends, and will be open Friday 6 and Saturday 7 April with street food and live music, this time from the aptly-named Irish Folk band (wait for it...!) The Peddlers.

All the details you need about our beers, brewery tours and events can be found at sheffieldbrewery.com.

Nick Law



Welbeck Abbey

It's officially springtime, and after the exceptionally cold winter we've had we're seriously looking forward to some warmer weather. We're celebrating the season with some brews to match, which includes some old favourites as well as an exciting new brew to share with you (we didn't mean to rhyme).

We're kicking off April with a popular favourite, **Watermeadows** (4.7%). This Lager-style pale ale is perfect for drinking outdoors, with subtle meadow-fresh hop notes and a crisp, dry finish from Slovenian Dana hops.

Our next special is a new brew for us, a single-hopped IPA entitled **National Treasure** (5.4%). It's a rich golden ale brewed using Calypso hops which give both zesty high-

notes and a black-peppery finish.

Finally from our Brewers Choice range we have **Tink's Pixie Dust Pale** (3.8%), named after our head brewer James (but we like to call him Tink - short for Tinkerbelle the beer fairy!). He's brewed this fruity session pale from a magical blend of hops from three continents and it's the perfect springtime companion.

Our brewery tours also kick off this month and we are really excited to be running them again. Our April and May tours are already completely sold out, so if you're interested in attending we'd suggest getting your tickets asap! You can grab them at welbeckabbeybrewery.co.uk.

Jess Low



Brad

Bradfield Brewery are celebrating St George's Day with the return of **Bradfield Ye Olde English Ale**! Now in its tenth Year of production this is a 4.6% traditional ale, full bodied and light copper in colour. Available in cask from 9 April.

Snookering onto our seasonal line up for the fifth year running is the **Farmers Cruci-Bull Ale** (4.1%), a dark copper-coloured best bitter. Available in cask from 16 April - just in time for the World Snooker Championship starting in Sheffield on Saturday 21 April.



field

Farmers Stout has been a farm favourite for Bradfield Brewery since it was first brewed back when we started out in 2005. Recently winning Gold for Best in Category at Rotherham Real Ale & Music Festival has seen it get the recognition it deserves.

On the subject of stouts – a special edition **Vanilla Stout** (4.5%) is currently on trial at our Brewery Tap, The Nags Head at Loxley, and proving very popular – it may feature in other outlets, so keep your eyes peeled!

Jackie



Steel City

Steel City continue to release collaborations as Dave pays off his collab 'debt' (and not at all because it means someone else shovelling the mash tun, honest guv). The latest is with Neepsend and Lost Industry, a 5.0% Citra and Rakau dry-hopped sour named **Medusa** (thus fitting both Neepsend's mythology theme and Steel City's metal album theme). Although the beer has a slightly higher final gravity than most Steel City beers, any hint of sweetness is bludgeoned into submission by a citrus acidity somewhere between orange juice and grapefruit juice.

Gavin and Hannah seemed to enjoy their introduction to sour brewing so hopefully we

can look forward to Neepsend sours now! 200 litres of *Medusa* were transferred to a white wine barrel with grapes and will be launched at the Stout Wars event at the Shakespeare on the 4th of May. One keg will be brettet and left until the end of the year.

The next brew was an ultra-short brewlength **Flemish Oude Bruin**. The unblended *Bruin* is rarer still, six bottles to be sold by Hoptimism, the rest was blended with a sour blond. Three kegs and 30 bottles of the blend were made, one of the kegs has been brettet and will also appear at the end of the year.

Dave Unpronounceable



Loxley

The long-awaited Loxley Brewery, based at the Wise-wood Inn on Loxley Road, is now fully operational and the first pints of its beer have been sold.

The idea of brewing beer using spring water from a well discovered underneath the pub was conceived last year. Brewing equipment was eventually delivered to the pub—which was voted our July 2017 Pub of the Month—in January this year, and

brewing commenced shortly afterwards. The brewery has also invested in branded casks and pint glasses. There are also plans to sell the spring water separately, as well as using it as the main ingredient in all their beers.

Loxley's first beer, **Wisewood One** blonde (4.0%), was finally released on 15 March at a special introductory price of £2 per pint. It proved extremely popular, selling several casks in its first evening.



A second brew, a New Zealand-hopped pale ale, is also currently in production and should be available in the near future.



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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

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

Broomhill Tavern

Broomhill (buses 10, 10a, 120)

Devonshire Cat

City Centre

Doctor's Orders

Broomhall (buses 6, 120)

Fat Cat

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

Harlequin

Kelham Island (buses 3, 7, 8, 83)

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!

sheffield.camra.org.uk/potm



District Pub of the Month Autumn

Saturday 17 February saw the presentation of our Autumn 2017 District Pub of the Season award at the **Rambler Inn** in Edale. A minibus full of Sheffield & District CAMRA members headed out into the Peak District for the occasion, with stops made in Calver, Wardlow Mires and Tideswell en route to Edale.

The Rambler was a stop on one of our recent trips out to the Derbyshire part of our branch, and it subsequently saw a late run of votes to take

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

The spring nominees are...

Bull's Head

Foolow

Monsal Head Hotel

Little Longstone

Moon

Stoney Middleton

Red Lion

Litton

[/pots](http://sheffield.camra.org.uk/pots)



Left to right: Helen Metcalf, Mick Saxton and Steve Elliott.
Credit: John Beardshaw

Pub of the Season 2017

the Autumn award. The pub, which is especially popular with walkers (if the name didn't already give it away!), so dogs and muddy boots are more than welcome. There are up to five real ales on offer, with beers from local breweries sometimes available as guests.

The day we visited was especially busy, but a couple of minutes and a little space by the bar were found so that the presentation could be made. Branch chairman Mick Saxton handed over the award, which was gratefully received by landlord Steve Elliott. Congratulations again to Steve and his team on their award.

All of our awards are voted for by our branch members. However, due to a lack of votes, we have been unable to name a District Pub of the Season winner for Winter 2017. The existing nominees have therefore been carried forward to the Spring 2018 vote. As always, votes can be cast via the website or at any branch meeting.

Dominic Nelson



Pub of the Month March 2018

Our March Pub of the Month presentation took place at the **Rutland Arms** on Tuesday 13 March and was a well attended and enjoyable evening.

As always, there was an excellent range of real ales available, with a variety of styles including bitters, pales and even a mild!

As the presentation took place during Sheffield Beer Week, it coincided with a tap takeover featuring Norwegian craft brewers Haandbryggeriet for those who wanted

to try something a little different.

Outgoing social secretary Patrick Johnson made what could be his last Pub of the Month presentation to pub manager Heather Griffin, and afterwards we were treated to a range of free sandwiches, which were very much appreciated.

Congratulations once again to owners Kate and Chris, managers Heather and Pete and all the Rutland staff on their award.





Pub of the Month April 2018

Regular readers will know that each month we try to recognise one pub in our branch area that follows CAMRA's principles of serving high quality real ale and cider in welcoming and friendly surroundings. Every Pub of the Month is voted for by our branch members, and with voting having been so popular recently we have had a backlog of pubs waiting to receive their awards. Therefore, we have known for a couple of months now that our Pub of the Month winner for April 2018 would be a first-time winner of the accolade.

The **Ale House**, tucked away on Fraser Road in between Millhouses and Woodseats, is a thriving community-run pub with a consistently good range of reasonably priced real ale. There are up to six cask lines on offer at any time, the regular Saltaire Blonde plus five guest ales. These often feature small breweries from around Yorkshire and the East Midlands, such as Malton's Bad Seed and Derby's Dancing Duck.

Being a community pub there are regular events taking place, including live music and singing nights, a pub quiz

on Thursday evenings and home-cooked food available from 6pm every Friday.

We will be visiting the Ale House to present the award on Tuesday 10 April and all are welcome to join us. As usual, we will be arriving from around 8pm for a presentation around 9pm. For those travelling by public transport, the number 86 stops on Archer Road, around 150 yards from the pub. We hope to see you there!

Dominic Nelson

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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

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.

April

Dukeries Brewery Tap

Thu 5 – Sat 7 Apr

Taking place at the Dukeries Brewery Tap in Worksop, this festival will feature more than 20 real ales and ciders, plus entertainment on Friday and Saturday evening. The tap is located at 18 Newcastle Avenue, S80 1ET, roughly a 15-minute walk from Worksop train station.

Meltham

Sat 7 – Sun 8 Apr

Held in the local primary

school hall, this festival in Meltham (near Huddersfield) features beers from more than 30 breweries, many of them local. There will also be street food, live music, a pro-secco bar and a gin lounge. Take the Huddersfield train to Honley and catch the 911 bus to Meltham (last bus back to Honley on Saturday at 5pm).

Hull CAMRA

Thu 12 – Sat 14 Apr

The 40th edition of the Hull CAMRA Beer & Cider Festival at Hull Minster, where there will be over 135 real ales and more than 30 ciders and perries. CAMRA members can get in free at any time with a valid membership card (non-members £5 on Thursday and Friday, including festival guide and refundable glass cost).

Skipton CAMRA

Thu 12 – Sat 14 Apr

This year's festival is being held two weeks after Easter rather than the usual one, but will still have the usual range of more than 70 real ales, plus bottled beers, ciders and perries. Card-carrying CAMRA members enjoy free admission to all sessions (otherwise £2.50 Thursday and Friday, £3.50 Saturday). Held at Ermysted's Grammar School, about 12 minutes' walk from Skipton railway station.

Shakespeares (Spring)

Thu 26 – Sun 29 Apr

The latest festival at Shakespeares on Gibraltar Street will feature a mixture of 30 rare and favourite cask beers, including some one off specials from across the UK

from our favourite brewer-ies of the year. There will be an extra cask bar upstairs in the games room and full bar downstairs.

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 Railway 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.

Lincoln CAMRA

Thu 24 – Sat 26 May

Takes place at the Lincoln Drill Hall, Free School Lane, Lincoln LN2 1EY (5 minutes' walk from bus and rail stations). 100+ real ales plus cider, perry and international bottled beers. Food available at all times and live music every evening and Saturday lunchtime. Open Thursday 12-3 and 6-11; Fri 12-11; Sat 12-11 with free admission for card-carrying CAMRA members.

Old Hall Hotel Spring Bank

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.

Lees Hall Golf Club Brews & Blues

Sat 26 – Mon 28 May

Ten cask ales, plus craft beers and gin, and live blues are the main features at this beer and music festival taking place at the Lees Hall Golf Club on Hemsworth Road, S8 8LL. Buses 18 and 20 both stop nearby.

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.

Leeds CAMRA

Thu 7 – Sat 9 Jun

Returning to Leeds city centre after many years away, the festival has found a new home at Leeds Beckett Students' Union Bar (City Bar), Portland Way, Leeds, LS1 3HE (a 15-minute walk from Leeds train station). Expect to see well over 100 real ales, including old favourites and brand new beers, tons of LocAles plus keykeg beers and ciders and perries from around the UK.

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.

June

3 Valleys

Sat 2 Jun

Back for another year, a 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.

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.

Branch diary

Info and bookings:
social@sheffield.camra.org.uk

RambAle 1:

Bradwell–Castleton–Hope

10:45am Sat 31 Mar

Catch the 10:45 272 FirstBus from Sheffield Interchange as far as Bradwell (arriving ca. 11:40). We shall walk over to Castleton for a choice of pubs and lunchtime 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.

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 encouraged to attend. Venue is Shakespeares on Gibraltar Street.

PotM presentation

8pm Tue 10 Apr

Join us at the Ale House, Fraser Road, from 8pm for the presentation of the April Pub of the Month award. Bus 86 stops nearby on Archer Road.

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. We will be taking the 12:29 train from Sheffield, or you can meet us at the Exeter Arms in Derby at 1:30pm. See the article for more details.

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.

RambAle 2:

Elsecar–Wentworth Woodhouse

10am Sat 21 Apr

From Sheffield station, catch the 10:06 Northern train service towards Leeds as far as Elsecar (arriving 10:24). We shall walk round the Wentworth Woodhouse estate visiting the Needle's Eye folly and deer park, Wentworth village and back to Elsecar for our train back.

Branch meeting

8pm Tue 1 May

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. Venue TBC.

Committee

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Vice Chair

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