



BEER MATTERS



Issue 486 **June 2018**

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Issue 486 June 2018

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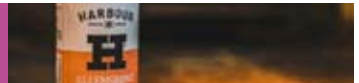
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Young Members

This month, we are having a special focus on CAMRA's Young Members in Sheffield. All CAMRA members aged between 18 and 30 are automatically part of the Young Members' Group and this group makes up 11% of the total national membership. Although this is a relatively small proportion, these members are crucial to CAMRA's future. At a time when the average age of a CAMRA member is increasing by one year every year, it is vital that we engage younger real ale drinkers in the campaign.

Here in Sheffield, the fact that there are two universities means we have a great opportunity to attract younger members. Both universities have very active real ale societies who run a number of events throughout the year. For example, the recent festival at the University of Sheffield Students' Union was a great success. It was also combined with the presentation of our Club of the Year award to the Interval Café Bar, which recognised the quality of real ale available there and its popularity with students and non-students

alike. Our branch is already one of the most active in the country, but strong links with societies like these could make us even better.

In Sheffield & District we currently have two Young Members on our branch committee, but there is a vacancy for a Branch Young Members' Contact (BYMC). The BYMC would be responsible for working with the social secretary to organise events for younger members and would be a first point of contact for all Young Members in the branch. We recently ran a Young Members' trip to Derby which was reasonably well-attended, and we hope to put on more similar events in the future so this is something you could get involved with.

The BYMC would also report to the Regional Young Members' Coordinator and get involved with events on a regional level. If this is something you think you might be interested, get in touch on any of our social media channels or by emailing any of the committee (details at the back of the magazine).

Interview

A number of CAMRA Young Members, some from Sheffield and some from the Potteries branch, visited the Nantwich Jazz Festival over the Easter weekend. There was a pop-up real ale bar in one tent featuring brews from Wrexham-based Sandstone Brewery. Their *Dragon's Blood*, a one-off Extra Special Bitter, proved very popular. They also had a nice range of bottled real ales, including their amaretto porter, *Wynter's Night*, a lovely, smooth dark beer.

At the festival, I spoke to Stacey Coupland, a CAMRA member from Stoke-on-Trent, to get her thoughts on being a Young Member:

What inspired you to become a CAMRA member?

I've always drunk real ale. It's the only thing I tend to drink when I go out, so it just made sense to join CAMRA and explore everything they do.

In your opinion, what is the best part of being a CAMRA member?

Since I've become a member I've found myself searching for pubs that are a part of it so I'm discovering new places that I didn't even know existed.

What is your favourite real ale and why?

I don't really have a favourite beer, it depends on what pub I'm visiting and what the weather is like. In winter I'll tend to go for a dark ale, in summer I'll go for a golden.

What do you think are the biggest issues facing real ale in 2018?

I think the way real ale is perceived is the biggest issue. It is always seen as more of an older man's drink so young people tend to steer away from it. I personally have had strange looks and comments when I order an ale in a pub but I always encourage my friends to try it. There are so many different choices you are bound to find something you like.

Have you ever got involved in campaigning or volunteering (for example at a festival)? If not, what has stopped you and would you consider doing it in the future?

I have only recently joined so I haven't had the opportunity to get involved, but I will definitely be volunteering at my next local beer festival!

What would you say to other potential young members who are thinking of joining CAMRA?

100% join. There are so many great benefits and you will find so many amazing pubs and beers that you have never tried. Plus, you get discounts!



Derby Trip

Our first official Sheffield & District Young Members' trip of 2018 saw us visit Derby, a city well known for its fantastic real ale culture. The itinerary for the day, kindly suggested by James Lymer, ensured that we would get to try a large variety of quality ales at a range of pubs across the city.

With the sun shining there was no better place to begin the day than the beer garden of the Exeter Arms, where we sampled a selection of Dancing Duck beers including 22, Dark Drake and Duck à l'Orange. From there it was only a two minute walk up the road to our next destination, the Tap, for a half of Dashingly Dark.

With the sun shining and the Grand National on, there was a real buzz around Derby as we headed back towards the city centre for our next stop, the Dog and Moon. Rather unassuming from the street, the pub opened up into a contemporary modern interior where we sat under a glass ceiling discussing our travels and our home towns. The cask selection in the pub was rather unusual, including Scottish beers from Belhaven Brewery.

Heading back out of the city centre the next stop, The Last Post, was the perfect place for a well-needed snack break! As well as a variety of interesting ales on the pumps, including Sheffield's own Little Critters, we were also excited to see the pub had its own collection of Beer Matters for people to enjoy.

Our last scheduled pub of the trip was another Derby Brewery tap, the Greyhound, where we spent an hour or two on the sun patio talking about the most important part of the Steel City festival – the food stalls! With the sun still out and nobody ready to head home, we decided to visit the Flowerpot, where we enjoyed Ashover's Victorian Ruby Mild, which at 7% is possibly the strongest mild in the world!

Eventually we had to head back towards the station but there was still time to call in Derby CAMRA's Pub of the Year 2016 and 2017, the Brunswick, to try some of the pub's own brews. The Railway Porter was especially tasty. We also met the landlord, Alan Pickersgill, and inevitably ended up discussing all things CAMRA.

Thanks to everyone who came on the trip and made it such an enjoyable day. We are hoping to arrange more trips like this in the not-too-distant future, so keep your eyes peeled!

**Dominic Nelson and
Poppy Hayhurst**



Glyn Mansell

Chair

Hello! I joined CAMRA in 2010 and have attended Branch Meetings for 3+ years. I was elected Chair of Sheffield Branch in April 2018. I am really passionate about Sheffield's pubs and real ale. My motivation is to promote pubs in Sheffield and the surrounding areas. This means listening to CAMRA members and working with the branch committee. In Sheffield & District we are fortunate to have a variety of Pubs often within a short walk and Real Ale Trails have been produced.

Pubs have various attractions, whether you're looking for a quiet place with small rooms, lively pubs with music or good pub food. Pubs might have changed and evolved over the years but some still often retain historical features and fittings. I have enjoyed RambAles, minibus trips and pub award presentations. My other interests are walking, cycling and conservation projects. I have five grandchildren of various ages who also help to keep me grounded.

Meet your new committee!

We mentioned last month that following the recent branch AGM, there have been a few changes to the Sheffield & District CAMRA committee. Some people have changed roles, we have a few new faces and others have left. We would like to say thank you to Mick Saxton, Louise Singleton and Mark Boardley for their time and effort on the committee. Here is your new branch committee for 2018/19...



Patrick Johnson

Vice Chair

Patrick moved to Sheffield from Newcastle several years ago straight into the Kelham Island area to partake of its many glorious pubs and myriad pale ales. He has been a CAMRA member for more than 10 years and this will be his third year on the committee, having previously served as social secretary. You'll more than likely see him making presentations at our Pub of the Month evenings.



Paul Crofts

Treasurer
Festival Organiser

I have been a committee member for 3 years now, as

well as being on the festival committee. I have enjoyed all the various roles I have played in that time, particularly my functions at last year's festival, and I was delighted to be press-ganged into being the Festival Organiser for this year (thanks Louise!). As well as being fond of 'lowering a couple for the tonsils', I'm also a big music fan, particularly live music. Feel free to stop me for a chat anytime you see me in the pub (particularly if you want to sponsor something at the festival).



Phil Ellett

Secretary

A relatively recent convert to Real Ale, Phil joined CAMRA two years ago. Since then he has worked as a volunteer at several beer festivals and visited numerous breweries. He is also on the Steel City Beer Festival organising committee as the IT and website manager, and one of the cellar deputies.



Poppy Hayhurst

Minutes Secretary
Press Officer
Social Media Coordinator

2017 was a bit of a whirlwind for me in terms of Sheffield & District CAMRA. My first ever meeting was the AGM where I found myself taking responsibility for the branch's social media activity. The past year has seen us gain over 400 new

followers, as well increase engagement with our content month by month. Our campaigns have been key to this, especially the 43rd Steel City Beer & Cider Festival and the 2018 AGM roundup.

I love that through this position I am contacted daily by pubs, breweries, clubs and individuals across the city sharing their events and news with me! This year my responsibilities have grown to include managing press enquiries for the branch and the festival, and I have also become the minutes secretary. I'm really excited to see what challenges, celebrations and changes this year will bring for the branch.



Dom Nelson

Magazine Editor

I'm still relatively new to Sheffield & District CAMRA, having joined the committee last year. The past 12 months have been really enjoyable for me, editing *Beer Matters*

and getting involved at various events, particularly last year's Steel City festival. There's been some major improvements to the magazine recently and I believe we have one of the finest CAMRA publications in the country (and many people seem to agree!). I especially enjoy getting to know the latest news from Sheffield's pubs and breweries.

This year I'm also going to be the Stalls Manager at SCBF44 too so I'm sure you'll see me around somewhere, most likely with a pint in hand!

Alan Gibbons

Pub of the Year and
Good Beer Guide coordinator

Alan has been a CAMRA member since the early days of the campaign in the 1970s. He has been on the Sheffield & District committee for many years, holding almost every position at one time or another. He is currently serving as the coordinator of our Pub of the Year and Pub of the Month competitions, as well as the branch's entries in the *Good Beer Guide*. He will also be the Products Manager at SCBF44.



Andy Cullen

Social Secretary

Andy has been actively involved in CAMRA for over 15 years after being recruited to sit on a national younger members task group. Since then he has held roles on the branch committee including secretary, membership secretary, magazine editor, chairman and now social secretary. Andy has also been involved with the Steel City Beer & Cider Festival almost every year since becoming active in the branch and this year he is coordinating the beer tasting events.



Andy Shaw

**Membership Secretary
Clubs Officer and others**

A CAMRA member since 1977, Andy has served on branch committees around the country, national committees and CAMRA's National Executive since 2012. He has been on the Sheffield & District committee since last year, when he stepped in to fill a few vacant positions. Visitors to SCBF44 will see Andy manning the membership stall, where last year he recruited 93 new members, a Steel City festival record.



Sarah Mills

Cider Champion

I have been a member of CAMRA for about eight years. I was encouraged to join because I wanted to get involved with the beer festival. I joined at the time when cider was a small sideline and since I have been joint cider bar manager I have seen it go from strength to strength. I enjoy talking about the ciders we sell and like to encourage customers to try the new things we have on offer.



Dave Pickersgill

Pub Heritage Officer

I've been a CAMRA member since the 1970's and SCBF44 will be the 36th

Sheffield CAMRA festival at which I have worked. Brewery Liaison officer for Blue Bee, Bradfield and Loxley. I lead on Pub Heritage issues, including leading a national CAMRA Project on making Regional Pub Heritage Guides easily available.

I also edited the Sheffield Pub Heritage book, for which downloads have vastly exceeded expectations. A hard copy is anticipated for October. The digital version is available on our website.

Malcolm Dixon

RambAles Coordinator

Malcolm is a long time CAMRA member. Following retirement after a lengthy railway career, latterly in York, he and his wife, Jenny, moved back to Sheffield a couple of years ago. Since then they have enjoyed various branch activities. They currently help devise and lead the RambAles along with Dave Pickersgill. Malcolm is also this year's Festival Staffing Manager.



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Carbrook Hall arson attack

Carbrook Hall, one of only two Grade II* listed pubs in Sheffield, was recently damaged by an arson attack. Petrol or oil was deliberately thrown through a window causing fire and smoke damage inside the building. At the time of writing, the full extent of damage to the 17th-century Jacobean panelled room was not known.

The pub gained Asset of Community Value (ACV) status in early 2017. It was subsequently bought by West Street Leisure from Punch Taverns in February 2017 and has been closed since. West Street Leisure director, Sean Fogg, said: "I am devastated at the damage. The wood panelling and interiors are irreplaceable. We want it

restored so that the whole of Sheffield can benefit and appreciate the splendour of the building again."

Brian Holmshaw, of Sheaf Valley Heritage, who cam-

paigned for the building to become an ACV, expressed his dismay at the arson attack: "We tried to keep it open as a pub because if you keep buildings like this open the likelihood of this sort of thing happening is far less likely. This is what happens when you board up historic buildings and leave them."

We hope that Carbrook Hall, situated in an up-and-coming area, will soon reopen to the public. In the interim, we believe that Historic England need to send a team in to assess the damage as there are areas inside where the heritage value is enormous. It would also be useful if the owners could clean-up the areas around the pub, thus lessening the likelihood of further arson attacks.

More information on the heritage aspects of Carbrook Hall is available in the downloadable Sheffield Pub Heritage book on our website.

Dave Pickersgill





Volunteers' Week

Volunteers' Week (1-7 June) is an annual national event run by the National Council for Voluntary Organisations. CAMRA relies on volunteers to take on a huge range of essential roles, from serving on committees to working at beer festivals and lobbying politicians. It is estimated that some 7,000 CAMRA members around the country actively volunteer their time.

Here in Sheffield, there are many ways you can assist CAMRA. For example, we always need volunteers for the Steel City Beer & Festival, which this year takes place from 10-13 October. There are dozens of varied roles: serving the beer is the obvious job, but there are many others: van driving, building (and demolishing) bars, glass washing, selling tokens and counting money. There are opportunities for anybody, regardless of age, ability or experience. There's sure to be something you can enjoy, plus it's good for your CV!

On a day-to-day basis volunteering opportunities include supplying updates for What-Pub, scoring beers, becoming a Brewery Liaison Officer, distributing Beer Matters, and many others. If you're interested, why not come along to the next branch or festival planning meeting to find out more?



Dom's Casks of the Month

In last month's *Beer Matters*, I promised to make a special effort to break with tradition and try some of the paler offerings on Sheffield's handpumps. The recent spell of decent weather has made it easier to do just that, with the golden ales, IPAs and wheat beers perfectly complimenting the longer, warmer days. How long either the British summer or my new-found affection for pale ales will last, who can say? Anyway, I'll enjoy them both while they last! Here are three of my favourites from the last few weeks:

What: Ellessberg (4.3%) – Harbour (Cornwall)

Where: Ale House, Fraser Road

This was my first visit to this community-owned pub which is somewhat off the beaten track, between Millhouses and Woodseats. I was pleasantly surprised with the great range of real ales on offer, but the best of the bunch was this session IPA. The beer poured a clear amber colour with a thin head and had a fantastic citrus aroma. Oranges were the predominant flavour rather than the usual hoppy bitterness of stronger IPAs. A great, smooth, drinkable beer that justified the decision to leave the car at home!

What: Hildur (4.8%) – Neepsend (Sheffield)

Where: Dorothy Pax, Victoria Quays

A fleeting spell of good weather in the middle of April presented the perfect opportunity to head down to Victoria Quays. This rhubarb wheat beer provided some much-needed refreshment on a blisteringly hot day. I've always been a fan of Bavarian-style wheat beers and while this perhaps wasn't quite in their league, it was a great homage with a Yorkshire twist. The beer had the traditional cloudy appearance, and the tartness of rhubarb was a great foil for the wheat beer yeast. The fact it was served at the perfect temperature was a bonus too!

What: Ryed Like the Wind (4.0%) – Hopjacker (Dronfield)

Where: White Lion, Heeley

This makes two months in a row that a beer from the White Lion has made it into my Casks of the Month, a testament to the fantastic range of guest ales available there. This rye pale ale brewed with Chinook hops was unfined, giving it a distinctive hazy, golden look with a foamy, white head. On tasting, this was full of hop character with a slightly savoury flavour from the rye. A really nice sessionable pale.

I'll see you next month with three more of my favourite cask beers from the last few weeks (beer styles weather-dependent)!

Dominic Nelson



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Opinion 11



Miners Arms Chapeltown

The UK is now home to over 120 community-owned and community-run pubs and three of these are in the Sheffield CAMRA Branch area. Two – the Anglers Rest, Bamford and the Gardeners Rest, Neepsend – have attracted much publicity, but the third – the Miners Arms in Chapeltown – is less well known.

The pub occupies what were once three 18th-century cottages, converted to a pub in 1885. For many years it was tied to Tennents brewery but later passed to the Tom Cobleigh group and most of the attractive fittings date from that time. When that company sold up in 2003, the Blackburn brewer Thwaites took over, though the pub never prospered under their stewardship. Next door was another pub, the Thorncliffe Arms, owned by Enterprise Inns. Over the next ten years, both had their ups and downs, with the custom-ary story of under-investment,

regular changes of licensee and periods of closure.

The Thorncliffe shut in 2013, was bought by developers and subsequently demolished. Then, Thwaites put the Miners on the market. Faced with the possibility of losing both their pubs, the community leapt into action. Thirteen locals formed a community interest company with the aim of buying the pub. Thwaites didn't make it easy, giving them less than a month to raise the money and threatening to strip the building if they missed the deadline – but they managed it with twelve hours to spare and took over in October 2014.

Since then, the kitchen and bar areas have been re-floored and a new central heating boiler installed, along with other improvements like external lighting and kitchen upgrades. On a day-to-day basis, the pub is

run by tenants Caroline and Julian. The interior has long been opened out but retains distinct areas – a small bar, a large dining room and a games room. On the two pumps, Bradfield Farmers Blonde is the regular ale, with a changing guest, often from another local brewery, on the other.

Eighteen months ago, food arrived courtesy of Sam's Kitchen. Sammie is a classically-trained chef and it shows. I've eaten there a couple of times and can vouch for the excellence of the grub. Dishes are a mix of pub favourites and more unusual offerings and prices are very reasonable. Food is served 5-9 Wed-Sat and Sunday lunchtimes. There's generally a theme night the last Friday of the month – Thai, Italian and Mexican have all featured.

As you'd expect with a community-owned pub, this is very much a hub for local people as evidenced by the various events which take place – most recently a monthly coffee morning raising money for charity. Its location in Warren Lane on the edge of town means passing trade is minimal but it really does deserve to be better known. Why not give it a try – you'll be assured of a warm welcome.



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King & Miller

Deepcar

Bradfield Brewery have taken ownership of the King & Miller in Deepcar. Formerly owned by Admiral Taverns, an opportunity knocked for Bradfield when they saw the establishment had been placed on the market for sale. With contracts now exchanged, the brewery are keen to get the doors open and give a warm welcome to customers old and new.

Shortly to become a Bradfield Brewery tap, the King & Miller will feature at least six cask ales from the brewery's Farmers Ales range, as well as a selection of fine wines, spirits and soft drinks. With open fires, a pool table and a spacious, enclosed beer garden – the pub will endeavour to offer a warm and friendly atmosphere where everyone will be welcome.

Operating a public house venue is not something new for Bradfield who have enjoyed a decade of success at their existing brewery tap, The Nags Head at Loxley. John Gill, Director at Bradfield Brewery, said of the acquisition: "We are excited at the opportunity to serve another local community with a traditional style public house which will offer great products in a friendly atmosphere. A traditional pub is something we believe should remain a part of our society and we are pleased to be bringing this offering to the local community of Deepcar and Stocksbridge".

An exact date of reopening is yet to be confirmed but should be sometime during the summer. Further updates will be made available as we get them.

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Albion and Horse & Jockey

Stancill pubs get new managers

Two Stancill Brewery-owned pubs, the Albion on London Road and the Horse & Jockey in Wadsley, have recently seen changes of management.

The new man at the helm of the Albion is Dan Herbert. Bringing with him nearly a decade of experience of the pubs industry, Dan previously worked as a Greene King relief manager at the Devonshire Arms and the Museum, before relocating to Barnsley to manage the Acorn Brewery tap, the Old No.7.

Dan said: "I've worked in the pubs industry for much of my career and feel very honoured to have been given the chance to make my mark on The Albion. It's a pub which is packed with character and since joining the Stancill team in April, I've been made to feel really welcome."

Since taking over, Dan has organised a number of events including the Funk and Soul-themed garden party which took place at the beginning of May. The Albion has also recently launched a new quiz night, which takes place every Tuesday evening, and regular music events are currently being planned. The pub's happy hours have been extended to 2pm-7pm every day, and all day on Friday. During these times, all Stancill real ales are

£2.00 per pint.

Over in Wadsley, Joanne Young has been promoted to pub manager having worked at the Horse & Jockey since it reopened in 2016.

Prior to joining the Stancill team at the Horse & Jockey, Joanne was assistant manager at an amusements arcade and briefly spent time producing surgical blades, before deciding to try her hand at working in the pubs industry. Now responsible for overseeing the running of the pub, she is also currently busy planning the return of Jock Fest – a special weekend of live entertainment which is due to take place in July.

Joanne said: "If someone told me when I first joined the Horse & Jockey that I would one day become the manager of the venue, I'd never have believed them. I've enjoyed seeing the pub grow and develop over the past two years, but I don't just want to rest on my laurels and I'm looking forward to the challenge of running the pub."

The Horse & Jockey runs a happy hour every day from 4pm-7pm where all real ales are only £2.00 per pint. As with all Stancill Brewery pubs, CAMRA members receive a 20% discount on all Stancill beers.

Inn Brief

The **Blind Monkey** at Walkley had its grand opening on 27 April and has proved popular so far. The pub will be the venue for our branch meeting on 3 July.

Huttons Bar on West Street is to become Molly Malone's, an Irish-themed bar, opening in September in time for the new University year.

The **Drink Inn** on Commercial Street has been closed for some time, and although there has been no definite announcement either way it appears the pub is no longer trading.

The **Green Room** on Devonshire Street now has a comedy club run in conjunction with Last Laugh in the newly built function room; the first one took place on 2 May. The **Lescar** on Sharrow Vale Road still has its weekly Last Laugh comedy night every Thursday.

There is a new film night at the **New Barrack Tavern**, starting with *Quadrophenia* on 15 May.

The **Walkley** (formerly the Walkley Club) on Lark Street has now closed.

Planning permission has been submitted for a new micropub at Arch 2A, Ecclesfield Road, Chapeltown.

The **Cross Scythes** at Totley reopened on 11 May under new management following a refurbishment.

On Bank Holiday Monday, 7 May, old regulars of the still-closed **Old Mother Redcap** in Bradway gathered in the pub's beer garden with drinks and snacks to demonstrate that they still miss the pub. Samuel Smith's continue to look for a management couple to run the pub.

The **Old Club**, situated in the former Polish Club on Ecclesall Road, opened for business on 6 May.

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Emmanuel

I started Emmanuel in 2014 with big dreams. I wanted to own a microbrewery, to join the great beer reformation. Whilst brewing on my kitchen stovetop with friends on warm summer evenings, I would explain the grand vision: to be a brewery with a difference; a brewery that brewed beers of biblical proportions in every aspect, where every beer is something special; to employ people who are as passionate and as dedicated to it as we were, who were more than employees but a family on a mission to spread the Good News one beer at a time, whilst never forcing religion down people's throats - just beer.

Having partnered with The Sheffield Brewery Company, where I am now the Head Brewer (and most other things!), I hoped the role would allow me opportunity to develop and grow the Emmanuel brand to a wider audience on a larger scale, finding a niche within the highly competitive and creative craft beer market. While the founders of the brewery have been supportive in allowing me to continue to brew Emmanuel under their roof, trying to effectively balance and operate two business models with separate visions has proven

extremely challenging and unsustainable.

Rather than being able to develop the products and ideas I've had for the brand, I quickly came to the realisation that I only had the personal and brewhouse capacity to focus on upscaling the Emmanuel core range - albeit irregularly - at a scale that I felt would satisfy both the cask, keg and small pack market. Although the long term dream was to run Emmanuel as an autonomous brewing business, without significant financial backing, going solo and entering the craft beer market would carry huge risks.

After long deliberation, seeking wise counsel from trusted individuals, and many dark hours soul searching, I have drawn the conclusion that it is within the interests of the Emmanuel brand, The Sheffield Brewery Company business, and my own personal and family's well-being to call last orders on Emmanuel.

Although I still wholeheartedly believe in Emmanuel as a brand, an ideology, and the beers I've produced - which have been enjoyed by many over the several years I've been brewing them - the significant financial, time and personal investment required to grow the brand needs a laser-like focus which I simply do not have the capacity to give. Death is not the end, merely a new beginning. One day, Emmanuel will be resurrected. There will be a Second Coming, different and more glorious than

the first. But for now, we're laying it in the tomb and offering it up!

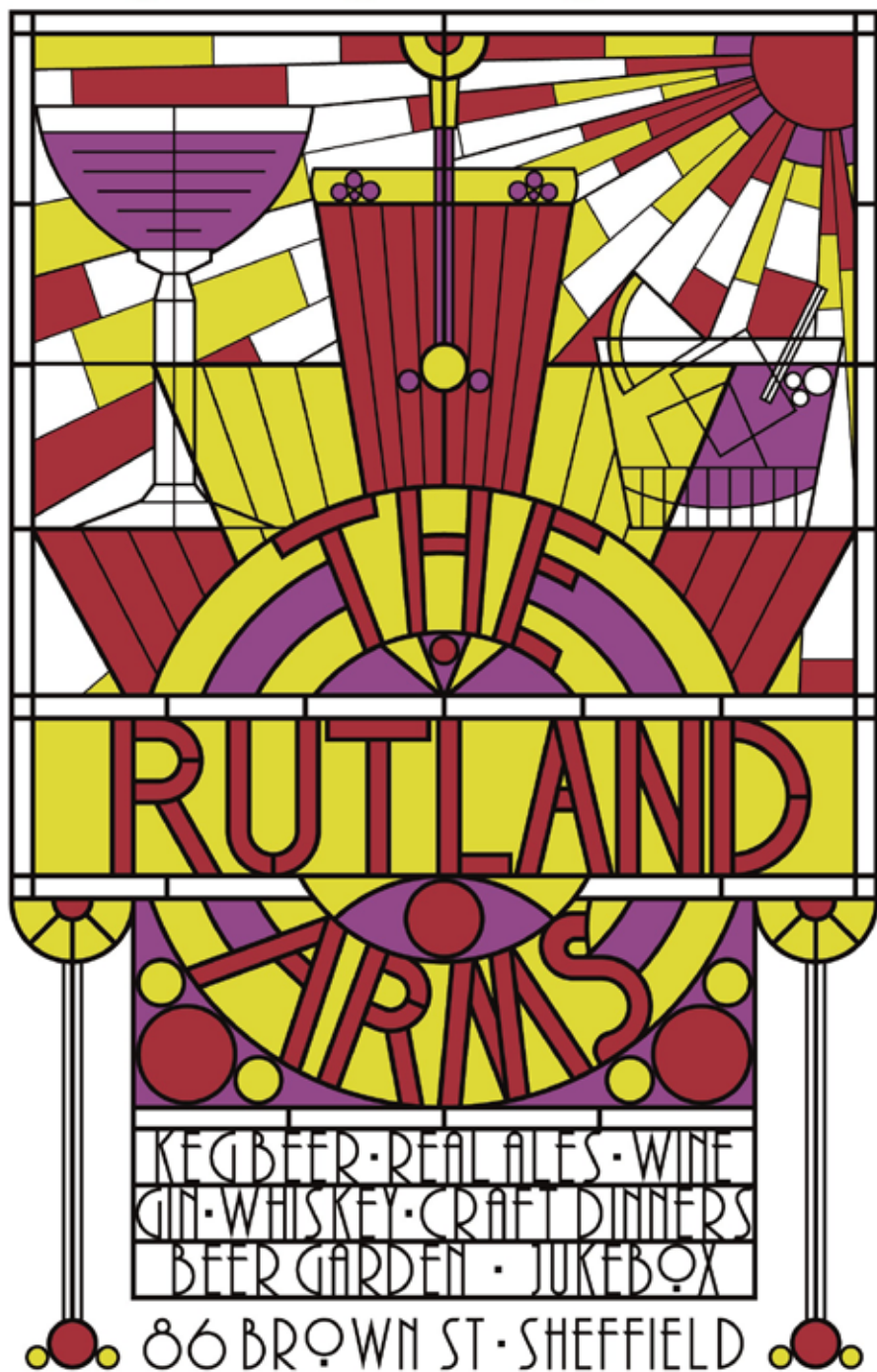
Of course, it wouldn't be the perfect ending to this gospel without releasing one final beer. **The Last Supper** (10%) is a worthy, divine, Holy Trinity of Hops, Double IPA, hopped with Loral, Citra, Amarillo, Falconer's Flight, Simcoe, Mosaic, Palisade, and Brewer's Gold. It's a small batch beer, like we used to produce in the early days, and will be available soon in limited quantities from a few outlets in and around Sheffield.

I'd like to thank all my good friends who have helped and encouraged me on the journey so far, and all the customers who have supported the brand over the years we've been going. And finally, I want to thank you - our craft beer devotees.

Without you, this never would have become a reality. You came to the events, you purchased the beer, and you *believed* in it. It made you smile. You chatted with your mates over it. You enjoyed a film whilst drinking it. It spurted out over your kitchen floor. For one small moment in your life, it brought you joy - the kind of joy and deep breathing out after a hard day at work that nothing else in God's green creation can except a cool beer.

Thank you, and see you on the other side.

Nick Law





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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**FULL
BOFF
DANK**



Steel City

Steel City, along with Lost Industry and Emperor's, presented the second Stout Wars tap takeover on Star Wars Day, this time at the Shakespeare. The beers sold unbelievably fast, with **Episode IV: A Tiramisu Hope** was gone by 8pm and **Episode VI: Return of the Cake** was not far behind. We suspect a few people may have suffered the Revenge of the Fifth the next day... OK we'll stop now.

An ultra-rare beer to look for in the Rutland is **Ancient Rites**, a Flemish Oude Bruin (Ancient Rites being a Flemish metal band). Starting out with a complex mix of malts

including Special and Abbey, minimal hopping(!) and a Flemish yeast, initially the beer was like a smooth chocolate, but was then blended with a sour blonde to give an even more complex flavour.

The next brew is a megacollab involving up to eight breweries, and is a similar concept to Stout Wars in that one mash will be split into several fermenters to have different adjuncts added. The base is a white stout, variants will include inspiration from Crunchie (cacao, honey and cinder toffee) and Old J (cherry spiced rum).

Dave Unpronounceable



Exit 33

June sees the return of two old favourites into our range: **Triple Hop** (4.3%) and **Hopnotised** (4.0%). Both are pale session ales brewed with combinations of our favourite American hop varieties.

In pub news, the Harlequin now has a dedicated cask ale pump serving vegan-friendly ales. The unfinned beers will rotate through the Exit 33 range as well as guest ales.

Pete Roberts

Brewery Bits

The first beer from the new **Dead Parrot Beer Company** has been spotted on Sheffield's handpumps. The brewery is owned by Mark Simmonite, formerly the owner of Henry's Bar in the city centre. Another new Sheffield brewery, **Hopscotch**, was granted its Alcohol Wholesaler license on 8 May.

Loxley Brewery recently released their third beer, **Wisewood Three**, a traditional Yorkshire bitter (3.9%).

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

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SUNDAYS
of the month



All details can be found
on our Facebook page

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Welbeck Abbey

Ah finally, warm weather! The sunshine (albeit fleeting) has been making us a bit jolly over here at the brewery and we are whistling while we work. And work we are doing! We're having our busiest season yet and our new fermentation tanks couldn't come soon enough.

As always we've got three fabulous specials this month starting with an old favourite, **Ayrshire** (4.6%). Brewed using English Bramling Cross hops, this timeless British auburn ale offers subtle hints of hedgerow berry fruits.

Our next special, **Nightingale**, is named after a beautiful mature woodland spot right in the heart of the Welbeck estate. This IPA is as British as they come, packed full of herbaceous notes from English Goldings and UK Cascade hops. The balance in this golden brew comes from

honey-sweet caramel. At 5.5% it's dangerously drinkable.

Lastly from our Brewer's Choice range we have a brand new brew that is seriously delicious. **Jess' Canadian Summer** (4.5%) pays tribute to our Creative Director (and Canadian native) Jess. Summer time makes Jess dream of lazy days at the lake house, drinking a 'Gin Smash' (we didn't know either), wearing over-sized sunglasses and reading a book. Super-hip Mosaic and Simcoe hops give truly tropical flavours making this a 'totally stellar' blonde with bodacious vibes, man.

Lastly, there are only a few spaces remaining on our summer brewery tours so if you're interested in attending you can grab tickets via our website. Tickets cost £10 per person and include a guided tour and two free pints!



Stancill

Stancill's latest offering is a brand new triple-hopped IPA golden ale. Simply called **IPA** (6.0%), the beer will be launched under the brewery's 'Full of Dank' range.

Featuring a triple hop combination of Mosaic, Galaxy and Simcoe hops, introduced to the brew at different times, the hop characteristics are carefully layered resulting in an aromatic, full-flavoured beer. **IPA** is a beer designed with summer in mind – the perfect accompaniment to barbecues or simply enjoyed whilst soaking up the summer rays in your nearest beer garden.

In an unusual twist on traditional IPAs, Stancill's **Dank IPA** is unfiltered. Not only does this make the beer vegan-friendly, but according to head brewer Dean Pleasant, the removal of finings also allows the subtle hop flavours to develop and mature in the drink:

"There's a long held view amongst many drinkers that a cloudy pint is a bad pint. Clear beer is typically produced by adding agents such as isinglass to the beer. This process can help to improve the clarity of

the drink, making it look more appealing, however one of the downsides of this process can be that it removes some of the delicate subtle hop characteristics. We wanted those subtle and delicate flavours to come out in our IPA and I'm really pleased with the end result."

IPA is available in keg and cask, and a limited number of cans have been produced.

Meanwhile, Stancill has unveiled a truly patriotic pint to commemorate the latest addition to the Royal Family. Promising to be a drink fit for any prince, **King Louis** (4.0%) is an easy drinking golden ale. Brewed using Maris Otter malt and summit hops, managing director Thomas Gill decided to name the beer in honour of the newborn prince after realising that the chances of Prince Louis actually succeeding the throne were likely to be slim:

"Louis is fifth in line to the throne and so we decided to welcome him into the world with a new beer named in his honour. *King Louis* is our second beer to be brewed in honour of the next generation of the royal family. Our first, Charlotte, proved to be an instant hit when we first produced it in 2015, but we wanted to revisit the recipe and I'm sure that our latest offering will be every bit as popular as its earlier incarnation."

King Louis is currently available at The Albion (London Road), The Closed Shop (Commonside), Horse & Jockey (Wadswell) and the Norfolk Arms (Grenoside).



Bradfield

Farmers World Cup Ale, a light pale hoppy beer with a kick of fruit, is available throughout June (and into July if the England team make it that far!) in cask and five-litre mini kegs. Here's hoping the England players have their kicks on form for the World Cup!

Sticking with sport and **Farmers Wim-Bull-don** has had a pump clip facelift to celebrate its 12th year appearance on the brewing schedule. A pale, fruity and refreshing ale, it will flow down nicely with your strawberries and cream, and will be available from 25 June.

Work has now started on the revamp of newly acquired King & Miller in Deepcar. We are aiming for a summer opening of what will be a family friendly Bradfield Brewery Tap with a range of Farmers Ales on the bar, in both cask and keg.

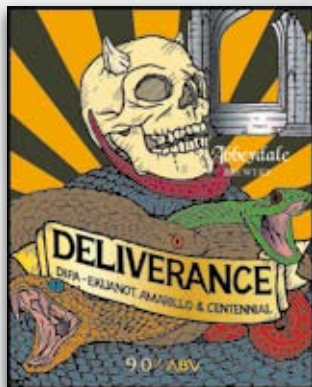
Jackie



Kelham Island

We've currently got a few special ales out at the moment for you to enjoy. First up is **Kelham Islander** (4.0%). This refreshingly smooth, slightly malty, single hop pale ale is brewed entirely with Centennial hops to give a subtle fruity, herbal aroma and a crisp dry finish. Our last batch sold out in record time, so there will be plenty more of this appearing in the not-too-distant future!

Next, we have **Mod Mild** (3.7%), a mild ale that is easy drinking with a smooth, somewhat sweet palate, beautifully balanced with a pleasant bitterness from our addition of the choicest English hops. It's a real flavour of the swinging sixties. Last but certainly not least is **Wild Rider** (5.5%). This strong, full-flavoured, IPA is brewed with a renegade band of hops from around the world, making for a massive, explosive hop aroma. Wickedly juicy, this beer is mouth watering and satisfyingly aromatic.



lost
industry
BREWING

Lost Industry

We've had a kinda busy month. We spent a little time representing Sheffield at the Molde Olfestival in Norway, where we served a number of our beers (and local collabs) including: *Off Your Coconut* (a collab with Brewdog Sheffield), *Emmeline* (Sheffield Beer Week collab with Hop Hideout, Neepsend and the Devonshire Cat), *Dirty Bassett* (collab with Heist Craft) and *Rad Beets* (collab with Shake-spears).

Abbeydale

A certain international football tournament kicks off in June (like what I did there?!), but if you're already fed up of listening to people talking about bags of wind being flung around a big field, we're on hand to help with the release of **Ball Relief** (4.0%). Expect a sessionable, grassy pale with a bitter finish... let's just hope that's not a premonition for any last minute goal disasters!

We're also absolutely delighted to be rebrewing **Birdhouse Tea Beer** (4.2%), our original collaboration with the lovely team at Birdhouse using a bespoke blend created just for us. With flavours of jasmine, summer fruits and hibiscus coming through, it's absolutely perfect for summer and for the first time this year will also be available in cans! Look out on our social media for details of a special launch event too.

Moving on to look at what's new in the Brewers Emporium and we have three new beers which we are all very excited to share with you. Our first DIPA, *Deliverance*, went down an absolute treat, so we've gone and made **Deliverance 2!** We're keeping the ABV at a weighty 9.0%, but have mixed up the hop grist which this time will showcase Ekuanot, Amarillo and Centennial for a gorgeously vibrant, fruity DIPA.

We're also creating a tasty hybrid sour IPA which is to be the next of the **Unbeliever** series, the first of the range to be available in cask on general release, so we look forward to hearing your thoughts! And finally, we'll be launching our next **Salvation** stout, influenced by one of our very favourite cocktails, the Espresso Martini!

Laura

Much beer was enjoyed and a huge amount of pizza was devoured, Norwegians really like pizza! We came fourth overall in terms of beers sold which wasn't bad in a festival that included Haandbryggeriet, Nogne, O/O, Lervig and many other incredible brewers.

As a result of all this our stock is a little depleted so we have several upcoming brews. We brewed a Fruit Tea Brag-got with our friend Drew at Boutelliers, **1 Mutual Friend** (7.4% mango and bergamot with raw Yorkshire honey). **Zeste de Sariette** (6.0% lemon and bay saison) is making a return and we've just brewed a **Cinnamon Mochacino Stout** (approx. 6.2%). We've also started another batch of **Mojito Sour** (5.3%) and we'll be brewing more **Shades of Pale** (4.6%) and **10 Grain** (6% stout), when we have some fermenter space.

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BBQ

Sat, 1 -5pm

Sun, 1 - 5pm



Sheffield District
CAMRA
Pub of the Year
2017

BAMFORD . THE HOPE VALLEY. DERBYSHIRE

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 w.

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)

Bessemer

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

Devonshire Cat

City Centre

Doctor's Orders

Broomhall (buses 6, 120)

Harlequin

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

Ship

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

Vote
online
now!

sheffield.camra.org.uk/potm

Pub of the

June

On the 29th July 1981 Dave Wickett and his then business partner bought a pub called the "Alma" from Stones and re-opened it as the **Fat Cat** on the 21st August the same year. The intention from the outset was to provide an alternative to the pubs owned by the big breweries who dominated the city at that time.

It introduced such rarities as Fullers, Boddingtons, Marstons, Theakstons and Timothy Taylor to the drinking public of Sheffield and has never looked back, continuing to provide a changing range of well-kept cask ales from the ever increasing range of British breweries, alongside its regular Kelham Island

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://pots)

Brewery beers. Much is owed to Dave's foresight in making Sheffield the real ale mecca it is today.

The introduction of a no-smoking room and a vegetarian menu was rare in the early days and this traditional theme has been enhanced by having no electric gaming machines, background music nor televisions, instead the emphasis is on conversation and cask conditioned ale.

Within a year of it opening it became Sheffield & District CAMRA's Pub of the Year in 1982 and its popularity and charm continues to be recognised 36 years later. In the intervening years it has been named Pub of the Month and Pub of the Year on numerous occasions and has also picked up awards from the Morning Advertiser, the Good Pub Guide, The Times weekend supplement and The Daily Telegraph and has featured regularly in CAMRA's National Good Beer Guide. The building was also given listed status in 2000.

Much of its continuing and successful longevity is down to three members of staff who have been in attendance since the very early days of Dave's tenure, namely Diane, Alison and the late Stephen Fearn. Following Dave's death, his son Ed took over and the change was seamless, just as it was when Duncan Shaw took over as licensee in



2008. Much thanks is due to all of these and to all the staff who have worked there over the years, for maintaining the standards and principals of this pioneering pub since 1981.

Please join us on Tuesday 12 June as we present the Fat Cat with their latest award. We will be arriving around 8pm for a presentation about an hour later.

Andy Morton



Club of the Year 2018 Presentation

A busy week of presentations kicked off with the presentation of our the Sheffield & District CAMRA Club of the Year award to the **Interval Café Bar** on Saturday 5 May. The handover of the certificate had been timed to coincide with the annual University of Sheffield Students' Union Beer Festival which took place over the May Day bank holiday weekend, and festival-goers were treated to some fabulously sunny weather along with an excellent range of beers and ciders.

From the selection of bars located in the Students' Union, Interval is the one with the most focus on real ale, with seven handpumps available. It is open to non-students during the day and also offers a good range of food.

Our Clubs Officer, Andy Shaw, made the presentation to Interval manager Richard Jourdain on behalf of the branch. In his speech, Andy recognised the contribution that Interval makes in promoting quality real ale to the student community and congratulated Richard and his team on their well-deserved award. We would like to say well done once again to everyone at Interval for their success!

Andy Shaw (left) hands over the Club of the Year award to Interval manager Richard Jourdain. Credit: John Beardshaw.

Vice-chairman Patrick Johnson (left) presents the May Pub of the Month award to the White Lion staff. Credit: John Beardshaw.



Pub of the Month May 2018 Presentation

Nestled in the middle of our week of presentations for the branch's annual awards was our regular Pub of the Month presentation. A host of Sheffield & District CAMRA members made their way to the **White Lion**, London Road, on Tuesday 8 May to see licensees Jon Terry and Mandy Billings presented with the award for May 2018.

There was a great atmosphere around the place, with visitors for the presentation

joined by both pub regulars and music fans attending the regular Tuesday evening live session. As always, there was a great selection of real ales available, particularly the range of guest beers on offer. Following the award, a selection of nibbles was also provided and very much appreciated.

Congratulations once more to Jon, Mandy and all the staff at the White Lion on their award. Keep up the good work!



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A Grand Day Out in Oakengates

It had been ten years since my last visit to this small town near Telford in Shropshire so another visit was planned to coincide with the 44th Beer Festival in the Crown. No cheap advance bookings were available on morning departures from Sheffield to Birmingham, so I opted to travel via Stockport instead. The hourly Arriva Trains Wales service between Stockport and Shrewsbury takes about an hour. The short walk to Shrewsbury bus station allowed me to catch the X4 limited stop Arriva service from Shrewsbury to Telford via Wellington and took 45 minutes, followed by another shorter bus ride to Oakengates.

Crown Inn, Oakengates

I was the first customer to walk into the Crown Inn (*CAMRA Good Beer Guide 2018* entry) when it opened at noon. It is a bright yellow painted building on Market Street and the layout was as I remembered it. Both front and back bars were adorned with hand pumps, as was the temporary bar in the back room, making 34 in total. My visit was on the first day of their 5 day festival and 26 pumps were in use. I sampled halves from Castle Rock, Lan-

caster, Glastonbury, Coastal, Pitchfork and Green Duck breweries, the pick of which being Castle Rock *Songbird* (4.2%) which was very light and refreshing.

Directly across the road from the Crown is the **Station Hotel** (*GBG 2018*). Like the Crown, plenty of hand pumps were in evidence on both front and back bars. I sampled a 5% beer from Mallinsons to commemorate their 10 years of brewing, together with beers from Fernandes, Fixed Wheel and to make me feel at home, Abbeydale *Carousel*.

Elephant and Castle, Dawley Two doors up from the Station Hotel is the **Old Fighting Cocks** (*GBG 2018*). This is a regular outlet for Hop & Stagger Brewery beers and I sampled their *Golden Wander* and *Shropshire Pale Ale*. The landlord of the Crown also runs another pub in the village of Dawley so using the West Midlands Day Saver ticket again which I had purchased in Shrewsbury I took the short bus ride back into Telford and then another short ride to Dawley to visit the **Elephant & Castle**, a grade 2 listed building at the head

of the High Street. I only had time for a couple of halves here from the 12 hand pumps as time was pushing on and the last bus back to Shrewsbury was at 18.10. My choices were from Rudgate and Joule's.

Then it was back to Telford bus station and the X5 back to Shrewsbury. I was not due to leave Stockport until the 21.28 train so I could spend an hour in either Shrewsbury or Stockport and I chose the latter so boarded the next train from Shrewsbury to Stockport. I decided on a quick visit to the Stockport Slope and called in the **Magnet** (*GBG 2018*) where I had a beer from the in-house Magnet Brewery with the catchy name of *Brian/Alan/Steve/Sarah Bitter* at 5%, named after the people for whom it was brewed, together with one from Ossett Brewery. The nearby **Railway** (*GBG 2018*) provided a very drinkable Brightside *Amarillo* at 4.4%. Back to Sheffield now and the last drink of the day was Bad Seed *Become The Legend* in the **Sheffield Tap** (*GBG 2018*) followed by a brisk walk for the bus.

Andy Morton

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Pub Quizzes

Here's a little pub quiz from a little pub (**Three Tuns**, behind the cathedral).

There's a new secretly themed quiz (plus bonus rounds) every **Thursday at 7pm** so if you fancy the challenge, head on down (20p off a pint for CAMRA members).

Doug also presents his long-running general knowledge quiz every Wednesday at 6pm.

There's an appropriate theme linking all the answers.

1 and 2. Anagram: UM, ME BASH METAL RELIABLY AS SKILLED HUMAN... DUDE, A TIN! Clue: two former Sheffield steel works, now public attractions.

1

2

3. After an influential 1980s documentary predicting the microcomputer revolution led to questions being asked in parliament, a rival broadcaster decided to launch a computer literacy programme and sell a machine to accompany it. Which company eventually won the contract to produce it?

3

4a. What was invented by accident (by someone unknown!) in the late 1960s that, despite being harmless if consumed, had a certain colouring added in order to put children off eating it? Around 100 tonnes of it is manufactured a week, 70 miles south of Sheffield.

4b. In chemistry, what symbol is related to the title of a French film that featured a similar flying chase scene to one in a Star Wars prequel, five years later?

4a

4b

5a. A UN-led global registry of *what* that were involved in nearly 100 near misses in the Britain last year, received international backing in April this year?

5b. Anagram: FLOG P, SKY GILT, YET HEAVEN? Clue: African tourist destination visited by thousands every day, and the country it's in.

5a

5b

6a. According to the Oxford English Dictionary, what term, added in 2016, was coined by the founder of British think tank in 2012 in an article where he predicted we could be heading towards it?

6b. In mathematics, what is the sum of the first four positive factorials?

6a

6b

7a. What is the alliterative name of a subculture and art movement, especially associated with music, that originated in the late 1970s and it's claimed came from someone scat singing the sound of marching soldiers to mock a friend who had just joined the army?

7b. What children's television series ran from the 1960s to the 1990s with its last run featuring Alan Bennett? It has been revived since, most recently ten years ago for CBeebies and has also inspired an adult version shown on Dave.

7a

7b

8. What name links: 1) a British comedian who has been in every episode of three different panel show series about lying; 2) a family in *EastEnders*, one of whose members lied about Ricky fathering her child; 3) a musician whose work was heavily sampled in a Janet Jackson song that also features a rapper stating that the sampled artist “never lies”?

8

9. Anagram: SHEEP INSTANTIATED... GAGS. Clue: national dish and its traditional accompaniment.

9

10. Anagram: P MINISTERS' COED RADIX... ORGY OFF? Clue: university town and a phrase it's known by.

10

11a. What name links: 1) half a comedy duo from Lancashire who starred in nearly 200 films; 2) a comic-book writer from New York who's created nearly 400 characters; 3) an animated TV character from Colorado who's appeared in nearly 300 episodes?

11b. What product is advertised around the world with similar adverts demonstrating its effectiveness although the Canadian version includes a disclaimer from the Royal Mint?

11a	11b
-----	-----

12a. According to the Bible, the creation of what are one the punishments for the original sin of Adam and Eve, and are later used to form one of the Instruments of the Passion?

12b. What former film star and animal rights activist has been fined five times for inciting racial hatred and recently called women in the film industry complaining about sexual harassment “hypocritical”?

12a	12b
-----	-----

13a. What word links: 1) a 1960s novel that recounts a woman's quest, years earlier, for retribution following her father's murder that has twice been adapted for film, most recently by the Coen brothers; 2) a television series, the first season of which involved two former cops recounting a murder investigation years before; 3) another television series where a waitress starts a relationship with someone who was technically killed many years ago?

13b. What film did its director jokingly suggest should be titled “The Man in Lincoln's Nose”? The screenwriter has stated the actual title comes from the plan to have the action start in New York and climax in Alaska (although this was changed to South Dakota).

13a	13b
-----	-----



Name the Sheffield pubs...

A
B
C
D
E
F
G
H
I
J



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

May

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.

Commercial, Chapeltown

Thu 24 – Mon 28 May

The annual Chapeltown beer festival will take place at the Commercial on Station Road. This year's event will feature more than 30 real ales and ciders, all of them new to the festival.

Lees Hall Golf Club

Brews & Blues

Fri 25 – Sun 27 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. Open from 6pm on Friday and 12 noon Saturday and Sunday. Buses 18 and 20 both stop nearby.

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.

Stockport CAMRA

Thu 31 May – Sat 2 Jun

Over 150 cask beers plus ciders, perries and bottle-conditioned beers from across Europe. 'Bar Nouveau' with up to a dozen cask beers which have never been seen before, including prize winning home brewer/professional brewer collaborations. Open Thursday 3:30-11, Friday and Saturday 12-11. CAMRA members get free entry at all times except Friday evening after 7pm (£3).

June

3 Valleys

Sat 2 Jun

Back for another year, a day full of great food, entertainment and – of course – 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.

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).

Aireborough

Fri 15 – Sat 16 Jun

More than 40 real ales and ciders on offer at this festival held at the Guiseley Theatre, plus a prosecco bar. Open from 12pm-11pm each day, entry is £5 at all times but CAMRA members will receive a free beer token on production of a valid membership card. Travelling by train (with a change at Leeds) is the best public transport option.

Cowshed

Fri 22 – Sat 23 Jun

Peak Ales will be among the brewers providing the beers for this festival at the Agricultural Business Centre in Bakewell. There will also be cider available, plus a prosecco bar. Advance tickets are £5 and can be purchased from derbyshiredales.gov.uk/cowshed.

Anglers Rest, Bamford

Sat 23 – Sun 24 Jun

This festival at our 2017 District Pub of the Year is set to feature a large selection of locally-brewed real ales, along with a BBQ, live music and other entertainment. World Cup football will be screened on the Sunday afternoon.



July

Sunfest

Thu 5 – Sun 8 Jul

The much-loved annual festival at Abbeydale Brewery's Rising Sun pub in Fulwood is back for 2018. Over 100 beers will be featured across cask and keg, plus a wide selection of ciders. There will also be a range of food stalls and an eclectic mix of entertainment.

Wortley Mens Club

Fri 6 – Sun 8 Jul

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

Worrall Festival

Sat 7 Jul

Worrall Festival is back for another year. Previous years have seen a wide range of beers from local breweries including Bradfield, Blue Bee, Kelham Island, Little Critters and Fuggle Bunny. The festi-

val is held in the grounds of Worrall Memorial Hall, Towngate Road, Worrall, S35 0AR. The number 57 bus from the city centre runs through Worrall; alight at the Blue Ball pub and head left up Towngate Road.

August

Old Hall Hotel

Fri 24 – Mon 27 Aug

The annual August Bank Holiday beer festival at the Old Hall Hotel in Hope. Featuring beers from around the Peak District, plus food and live entertainment.

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

3 Valleys social

Sat 2 Jun

We will be running a branch social to the 3 Valleys festival around Dronfield. The plan is to meet at the Fuggle Bunny Brew House around midday and then take one of the free festival buses to other venues; several members are aiming to catch the 11:23 tram from Castle Square to Halfway.

Branch meeting

8pm Tue 5 Jun

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 is the Wisewood Inn, Loxley (S6 6RR).

Festival planning meeting

8pm Tue 19 Jun

The monthly festival planning meeting at the Harlequin. Anybody interested in volunteering at Steel City 44 is encouraged to attend.

RambAle 4:

Oughtibridge and Worrall

11:30am Sat 23 Jun

12:30 start in the Cock Inn, Oughtibridge (11:30 yellow tram from Castle Square to Middlewood then SL1 bus to Oughtibridge). 5.5 mile walk, mostly on well-defined paths but with the occasional

stile and some steep and/or muddy sections. We'll pause in Worrall to visit two pubs which are on the CAMRA Local Inventory of Pub Interiors. From Oughtibridge, you may wish to take a bus and visit the Wharnccliffe Arms and Blue Ball at Wharnccliffe Side.

Beer Matters Distribution and Committee Meeting

8pm Tue 26 Jun

The monthly committee meeting coincides with the arrival of the new issue of Beer Matters. If you have signed up for a magazine delivery run, come along to the Dog and Partridge on Trippet Lane to collect your supply of the July issue and enjoy a beer with other distributors.

Branch meeting

8pm Tue 3 Jul

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 is the Blind Monkey, Walkley (S6 2WA).

Festival planning meeting

8pm Tue 17 Jul

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

Branch meeting

8pm Tue 7 Aug

Venue is the Norfolk Arms, Grenoside (S35 8QG).

Committee

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FRIDAY 20 & SATURDAY 21 JULY 2018

ONE MORE WALTZ IN THE COURTYARD

FREE ENTRY

FRIDAY 20 JULY

Highway Child - 9pm

James Taplin
& Mick Holmes

- 7.30pm

SATURDAY 21 JULY

The Gamsu Rhythm
& Blues Revue - 10 pm

Do\$ch - 8.45pm

Green Bullet - 7.30pm

The 88's - 6.15pm

Black Thunder Revue - 5pm

The Tombstone Buzzards - 3.30pm

M&J Blues - 2.15pm

Blind Papa Stumblin' - 1pm

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