

# BEER MATTERS



Issue 487 July 2018

@shfcamra  
/sheffieldcamra  
sheffield.camra.org.uk



CAMPAIGN  
FOR  
REAL ALE

**The Folk Forest**

**MUSIC**

Portico Quartet  
Nubiyan Twist ft. KOG  
Soweto Kinch  
Sam Amindon  
Anchorsong  
John Smith  
Pictish Trail  
and many more

**SAT 21** **SUN 22**  
**JULY 2018**  
**Endcliffe Park**  
**TICKETS**  
[www.thefolkforest.net](http://www.thefolkforest.net)

**LOCAL BEER**

Blue Bee  
THE SHEFFIELD BREWERY CO. LTD  
NEEPSSEND BREW CO  
THIRTY 3 EXIT 33 BREWING



## Get your advert in Beer Matters!

Thousands of copies of *Beer Matters* are distributed to pubs, clubs and shops across Sheffield and beyond every month with even more being downloaded online.

Let local beer and cider lovers know about your business, product or event from just £50+VAT (or less for regular placements).

Email [advertising@sheffield.camra.org.uk](mailto:advertising@sheffield.camra.org.uk)  
or visit our website to place your ad now!



## Editor

Dominic Nelson

beermatters@sheffield.camra.org.uk

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

## Advertising

Dominic Nelson

advertising@sheffield.camra.org.uk

**Quarter Page** £50+VAT

**Half Page** £70+VAT

**Full Page** £100+VAT

**Inside Front Cover** £110+VAT

**Back Cover** £120+VAT

Discounts for regular placements

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

**Design** from £30

**Updates** from £10

Next copy deadline  
**Friday 6th July**

Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor.  
*Beer Matters* is © CAMRA Ltd.

\*For legal reasons a full name and address must be provided with all contributions.

# The free magazine of CAMRA Sheffield & District

Issue 487 July 2018

## News

4

Pub Design Awards  
Book review: *Good Beer Guide Belgium*



## Opinion

5

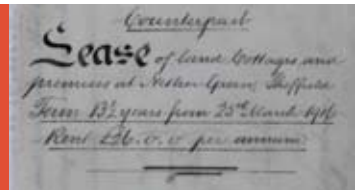
Dom's Casks of the Month



## Pubs

6

Pubs of the Cultural Industries Quarter  
The Sheffield & District Public House Trust  
Inn Brief



## Breweries

10

Exit 33, Hopscotch, Welbeck Abbey, Abbeydale, Sheffield Brewery Co, Neepsend, Bradfield



## Awards

18

Pub of the Month  
District Pub of the Season  
Presentations



## Travel

22

The Ales Way



## Festivals

24

Heeley City Farm home-brew competition  
Steel City 44 official charity



## Diary

30

## Committee

30



## Pub Design Awards

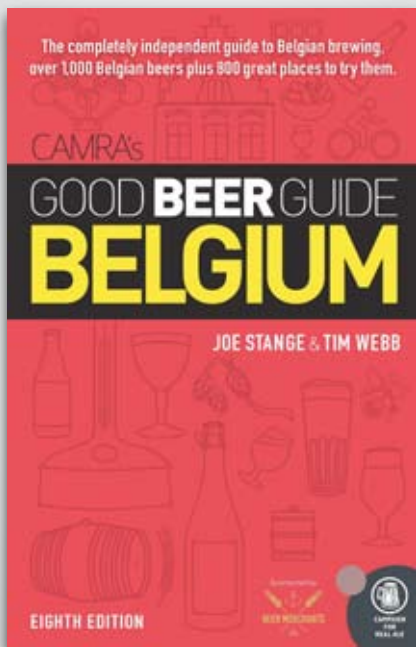
The Campaign for Real Ale is looking for the most stunningly designed pubs to enter its Pub Design Awards, held in conjunction with Historic England.

The annual award recognises the highest standards of architecture in the refurbishment and conservation of existing pubs as well as in the construction of new ones. The last Sheffield pub to feature was the Ship at Shalesmoor, which received a commendation in the 2016 awards for its refurbishment. Sheffield Tap won the Best Conversion award in 2010.

The Pub Design Awards competition is open to all pubs in the UK and buildings can be nominated by anyone. Entrants may be required to provide additional photographs and plans of the building, so the pub licensee should always be made aware of and approve the entry. Works (building or refurbishment) on any pubs entered should have been completed between 1 Jan 2017 and 31 Dec 2017 inclusive.

Sean Murphy, CAMRA's Pub Design Awards coordinator said: "The Pub Design Awards showcase the best designed pubs in the country. Every pub in the competition tells a story of huge potential and dedication. Whether that pub is a new build or a much-loved heritage pub restored to its former glory, we want to hear from you."

Closing date for entries is 31 Aug. To enter a pub into the competition, simply visit [www.camra.org](http://www.camra.org).



## Book review: Good Beer Guide Belgium

We all know that Belgium is a country renowned for its beer culture, from ales brewed for centuries by Trappist monks to certain well-known lagers and everything in between. The CAMRA *Good Beer Guide Belgium* (now in its eighth edition) aims to give tourists, ex-pats and Belgians alike a comprehensive guide to the plethora of breweries and the crème de la crème of the nation's bars and beer cafés. A recent trip to Brussels seemed like the perfect opportunity to put the new book to the test.

The opening few pages tell of the proliferation of new breweries in the four years since the last version, and it seems that the Belgian beer scene shares many parallels

with our own: people go out less often and drink less when they do, yet the choice available is improving as drinkers become more discerning. A general introduction to what makes Belgian beer so special follows, with some fascinating information on the myriad beer styles and the unique methods employed in the making of beers such as saisons and lambics. This not only helps to set the scene, but truly whets the appetite and leaves you longing to get trying some beers.

Almost 250 breweries - from huge household names to tiny brew-pubs - are included, along with a comprehensive guide to each brewery's core range. Every beer is given a star rating out of



five, although I couldn't find anything less than two given even for beers that definitely deserve it! Around 90% of the beers I encountered in Brussels were included in these listings, which were extremely useful when many bars have several pages of beers to choose from.

The second half of the book is devoted to a city-by-city guide to the best beer cafés and places to stay. I would guess that this is probably the bit that most people buying the book are really interested in; with so much choice available then knowing where to get the best beer really is essential if you have limited time. In Brussels city centre alone there are around 30 recommendations, with about half of these given a full write-up, telling us how many beers are available on tap and in bottles, along with a general description of the venue. I wasn't disappointed with any of the places I visited from the book, and will definitely be taking it on my next trip to Belgium.

For those who can't make the journey, the last chapter features a guide to where to find the best Belgian beers in the UK (and many other countries for foreign readers). Unfortunately, the Steel City doesn't get a mention, but we've got enough good beer of our own anyway! The Good Beer Guide Belgium is currently available from the CAMRA bookshop ([shop.camra.org.uk/books.html](http://shop.camra.org.uk/books.html)), with a £3 discount for CAMRA members.



## Dom's Casks of the Month

Nearly every month I offer the chance for somebody else to write in with their three favourite beers from the last month. Nobody has been in touch yet so I'm assuming people are happy to keep reading about mine – either that or nobody is reading at all! If you do fancy writing your own column for a month, get in touch at [beermatters@sheffield.camra.org.uk](mailto:beermatters@sheffield.camra.org.uk).

Anyway, I've not had too many opportunities this month to get out and about so I've not had too many beers to choose from. That said, whenever I have made it to the pub there's been the usual high standard of real ales on offer. Here are my top three, as always in no particular order:

**What: Reaper #3 Rhubarb and Rosemary (5.4%) – Abbeydale (Sheffield)**

**Where: Heeley City Farm Festival**

The latest offering in the Reaper series of wheat beers from Abbeydale's Brewers Emporium range, this one featured the intriguing combination of tart rhubarb and herby rosemary. In the glass, this had a traditional wheat beer appearance with a hazy golden body and a very thin white head. Both the rhubarb and rosemary came through on the nose, but the latter dominated slightly on tasting. This might not be a beer you could drink all night, but you'd probably have fun trying.

**What: Liquorice Lads Stout (4.3%) – Great Newsome (Hull)**

**Where: Dog & Partridge, Trippet Lane**

As promised, I didn't include any dark beers in my top three last month but old habits die hard. The Dog & Partridge doesn't have the largest selection of ales, but what's there is almost always top quality. This liquorice stout was no exception; with its deep black colour and creamy off-white head, it looked picture-perfect served in its pint tankard. The aroma of liquorice allsorts promised much and the beer certainly did not fail to deliver.

**What: Wisewood Four (5.0%) – Loxley (Sheffield)**

**Where: Wisewood Inn, Loxley**

This was the first time I'd been able to get up to the Wisewood Inn to try a beer from the new Loxley Brewery at its source. This Citra-hopped IPA offered classic notes of grapefruit and hop bitterness and looked the part too with slightly hazy amber colour. This was a good example of a traditional style done well, and the fact I got to look round the brewery where it was made as I was drinking it was definitely a bonus!

**Dominic Nelson**



## Globe

54 Howard St, S1 2LX

Very popular with students from Sheffield Hallam University next door, the Globe definitely isn't known as a real ale pub but does nevertheless offer three cask beers, which often include something local from either Bradfield or Thornbridge. Sports lovers will find a big screen showing all the big matches, plus there's a food range full of standard pub fare.



## Lord Nelson

166 Arundel St, S1 4RE

A long-time favourite of Sheffield United fans on their way to Bramall Lane, if it's a quiet pint you're after then it's probably wise to check the Blades' fixture list beforehand. Featuring a simple layout with three seating areas surrounding a central bar, this small corner pub offers up to four real ales.



## Rutland Arms

86 Brown St, S1 2BS

A pub that needs little introduction to Sheffield's beer fanatics, the Rutland is known for its excellent range of cask and keg beers, delicious food, distinctive exterior and vibrant atmosphere.

# Pubs of the Cultural Industries Quarter

Sheffield's Cultural Industries Quarter is one of 11 designated city centre quarters designated by Sheffield City Council, each with its own distinctive characteristics.

A roughly triangular area just to the southwest of the city centre bounded by Eyre Street, Howard Street, Suffolk Road and St Mary's Road, its name was chosen in 1981 as part of a council initiative to attract new businesses to the run-down former factories that typified these streets.

Nowadays the area has a new lease of life, with over 300 companies based there, plus a host of shops, cafés, flats and of course, pubs.

There are currently seven venues within the Cultural Industries Quarter offering real ale, some more well-known than others. From beer-lovers' meccas to cheap student favourites, the diverse pubs in the area offer something for everyone.

Following a recent bar upgrade, there are now seven handpumps installed; Blue Bee *Reet Pale* is the only regular, and guest ales usually include an interesting mix of smaller breweries from the local region and further afield. The keg lines offer an eclectic mix of big-name craft brewers and some rarer beers, with tap takeovers and themed evenings a regular occurrence.

It can sometimes feel a little cramped inside (some might say cosy!) but fortunately there's a lovely beer garden out the back, weather permitting of course.



## Howard

57 Howard St, S1 2LW

This Marston's-owned pub with its distinctive mock-Tudor frontage underwent extensive refurbishment a couple of years ago, giving the pub a more modern look and feel inside and out.



## Red Lion

109 Charles St, S1 2ND

A 19th century inn, once a 'Palace of Varieties' (with evidence on the walls) that retains some rare historical features. It now draws a varied crowd, including the more discerning students and staff from the nearby university.

Reasonably priced traditional pub and Thai food menu (including popular Sunday roasts). There's a good sized pool table, conservatory, modest but well-tended beer garden, and a Monday quiz with bingo and chips.

On the bar you will find up to four real ales: Abbeydale *Moonshine* and Stancill *Barnsley Bitter* are regulars, with something from Sheffield Brewery often making an appearance too.

And if you pop out the back there's a striking mural by Faunagraphic.



## Sentinel Brewhouse

178 Shoreham St, S1 4SQ

This carpet showroom turned brewhouse opened in June 2016 and has been offering a range of cask ale and craft keg beers ever since. On our last visit, there were six handpumps in use, half featuring the brewery's own beers and half guests from mainly Yorkshire breweries.

There has to be something said for drinking fresh beer in the same building it was brewed in, and the clean and comfortable surroundings offer some shelter from the busy road outside. As well as the ale, there's also a decent food offering and regular themed nights with food and beer pairings.



## Showroom

15 Paternoster Row, S1 2BX

This bar attached to the Showroom Cinema offers a much better pre-film drinking experience than many cinemas, with a good range of locally-produced drinks available. There are up to two real ales on offer at any time, the regular Buxton Axe Edge plus a guest. The bar is also open to the non-film-watching public.

*Dated 31<sup>st</sup> August 1916*

*The Sheffield Town Trustees*

*to*

*The Sheffield & District Public  
House Trust Company Limited*

*Counterpart*

*Lease of land cottages and  
premises at Nether Green, Sheffield.*

*Term 13½ years from 25<sup>th</sup> March 1916*

*Rent £26.0.0 per annum*

## The Sheffield & District Public House Trust

The Sheffield & District Public House Trust Co. Ltd. held the lease for the Rising Sun at Nether Green from 1908 until 1968. The company was acquired by Courage Barclay and Simonds in 1966, transferring to Newark-based James Hole & Co. Ltd. until 1968 when John Smith's took over.

The Trust (registered office, 7 Paradise Square) appears in Kelly's Directory of Sheffield, 72nd edition (1968), as running the Rising Sun, the George IV on Langsett Road, the Wagon and Horses Tea Room on Abbeydale Road South, and the Atlas Hotel at Brinsworth.

As for the Rising Sun, documents held in the Sheffield Archives show how the cost of the lease from the Sheffield Town Trustees slowly rose throughout the 20th century - £175 pa in 1908 rises to £210 in 1929, £350 in 1950 and a final lease in 1964 for £800.

We would be interested in more information regarding the Trust - please contact: [pubheritage@sheffield.camra.org.uk](mailto:pubheritage@sheffield.camra.org.uk)

**Dave Pickersgill**

## Inn Brief

The **Old Mother Redcap** in Bradway is now closed again after the new management couple were ousted by Sam Smith's brewery.

An application has been made to Sheffield City Council by Hawthorn Leisure for extended opening hours at **Edward's** bar on Glossop Road. The venue, which has seen several reincarnations in recent times, would also be re-branded as Sinatra's under the plans.

The **Shakey** in Hillsborough reopened on 7 June following a comprehensive refurbishment.

**Woody's** bar on West Street offered cask Abbeydale Moonshine over the recent Spring Bank Holiday Weekend. It isn't clear whether there are plans to continue serving real ale.

The **Church House** on St James Street is set to close for a few weeks after Tramlines weekend for essential building maintenance. The interior will also be given a full renovation.

Plans have been submitted for a new micropub in a former children's craft café at 185 Middlewood Road, S6 4HD. It is hoped the pub will be open in time for Tramlines weekend.

The proposed new micropub in the former Iberico Café in Crookes has hit a setback after objections were raised over disabled accessibility.

**Walkley Beer Co.** is hosting a takeover from Leeds-based North Brewery on Friday 6 July, with cask, keg and canned beers on offer.





**Abbeydale**  
BREWERY  
— est. 1996, Sheffield —

**ABBEYDALEBREWERY.CO.UK**

T: 0114 281 2712 (BREWERY)  
T: 0114 265 8917 (SALES)  
UNIT 8 AIZLEWOOD ROAD, SHEFFIELD, S8 0YX

find us on...



*There's nothing more social than beer.*



FINE ART REAL ALE BAR BILLIARDS LIVE MUSIC

## THE GARDENERS REST

THE FINEST COMMUNITY OWNED PUB IN SHEFFIELD

MON - THURS: 3-11PM FRI-SAT: 12-12AM SUN: 12-11PM

- Up to eight real ales and two handpulled ciders
- Draft continental lagers and fruit beer
- Conservatory and beer garden
- Quiz night every Sunday
- Live music and events

### THE GARDENERS REST

105 NEEPSSEND LANE | SHEFFIELD | S3 8AT  
0114 272 4978 | WWW.THEGARDENERSREST.COM

 /gardenerscomsoc  
 @GardenersComSoc



## Exit 33

On 15 July we will be 10 years old! We sold our first cask to the Riverside pub, followed by the Harlequin, and we're still here millions of pints later!

To celebrate, we are brewing a special one off beer called **Time Flies** (5.0%), with 10 different dry-hopped versions rotating through the pumps at our tap, the Harlequin.

Our special for July is **Double Citra** (4.3%), a refreshing pale hopped with Citra from the American Pacific Northwest. Dry-hopped during fermentation, it exudes delicate fruity characteristics including wonderful tropical citrus aromas.

July's quiz night at the Harlequin will be supporting the Multiple Sclerosis Society, everyone is welcome and all proceeds will go to the charity.

Meanwhile, Sheffield Pride Festival returns to Endcliffe Park on Saturday 28 July. The guys from the Itchy Pig Ale House are providing the bar service and we have been asked to brew the festival beer. We'll be brewing **Out Out** (4.5%), a pale hoppy ale with our favourite American hops.

**Pete Roberts**

## Hopscotch



## Hopscotch

We have been up and running since March; as far as I know we're Sheffield's newest and smallest brewery. We brew each batch by hand and currently brew between 50-80 litres per run. We're planning on upscaling shortly and are on the look out for a 2.5bbl or 5bbl system as we're getting more orders than we can currently fulfil!

There are only 2 of us working in the brewery at Crosspool, myself and Joe. We've been

friends for 30 years and thought it would be a good idea to open the brewery after trialling our range as hobby home-brewers. We brew and condition all our beers within our own premises.

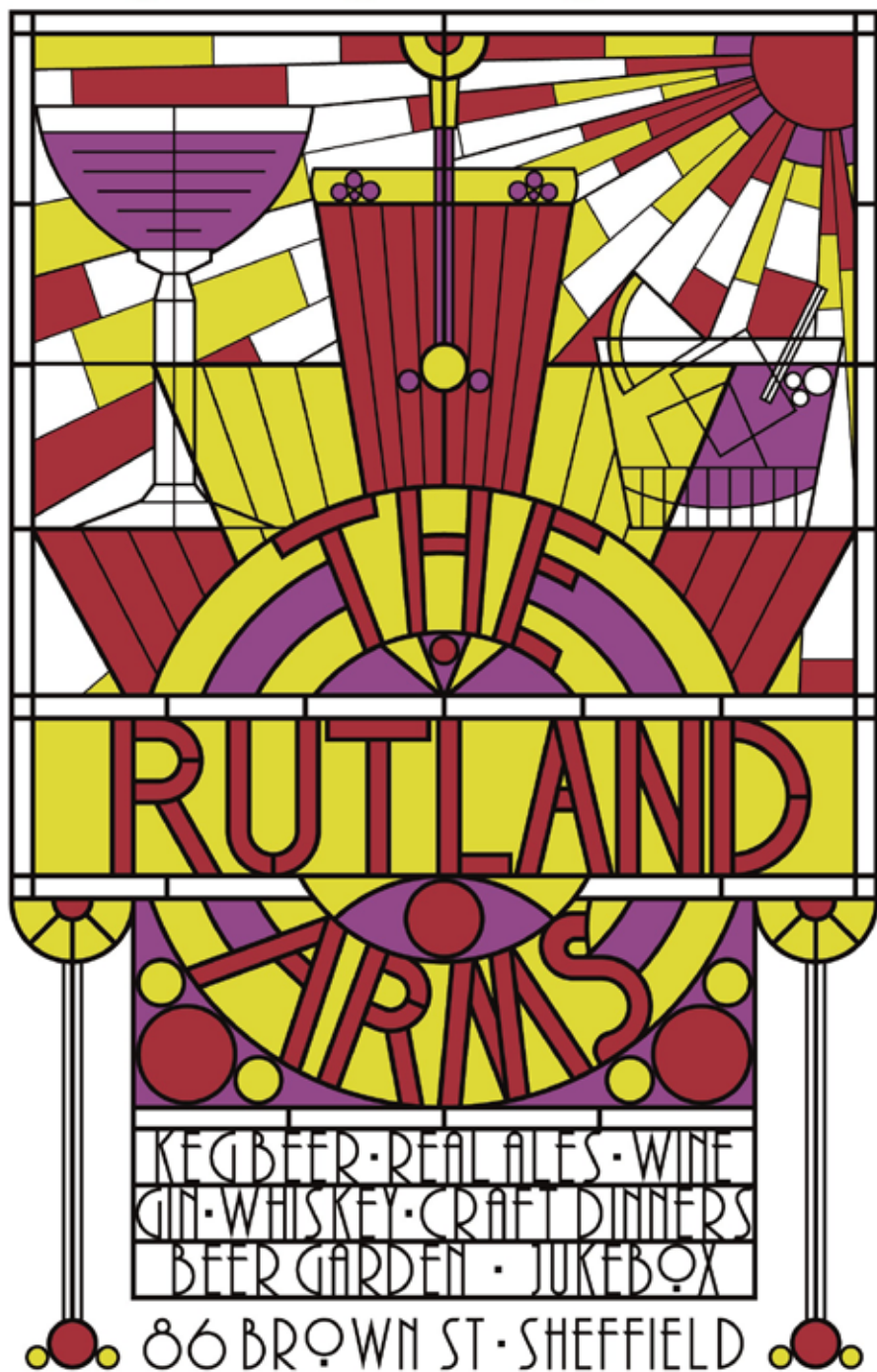
We hold quarterly tasting events to showcase the core range and our occasional/seasonal brews. The first one was on June and there will be another one at the end August/early September. Details will be announced on [drinkhopscotch.co.uk](http://drinkhopscotch.co.uk).

We are currently available on the bar at the Springvale Tavern, Commonsides and Guzzle Micropub in Woodseats. The beers they serve change but generally rotate through our core range of **Pale Ale**,

**IPA, New England IPA, Brown Ale** and **Stout** with the odd seasonal or occasional brew thrown in for special occasions! We're talking to a few people about supplying bottles but we're planning on sticking mainly to cask in the short-term. As well as our regular brews for outlets, we also brew to order for events such as weddings and festivals.

Our occasional ones include a double IPA, a pilsner and a dunkelweiss. We've also got some more exciting experiments planned for the next year! All our beer is unfiltered and with the exception of the **IPA** (which contains honey) they are all vegan-friendly.

**Mark Booth**



86 BROWN ST • SHEFFIELD

0114 272 9003 [therutlandarmssheffield.co.uk](http://therutlandarmssheffield.co.uk)



## Welbeck Abbey

Happy summer! We're looking forward to July as the installation of our new fermentation tanks will be complete and it's our annual team break to the amazing Moonbeams festival hosted by our pals at Wold Top Brewery! We've also got 3 new specials to share with you this month.

We'll start with and old favourite, **Cathedral Beeches** (3.7%). This bitter is full of heady herbal aromas from British Phoenix hops, making it surprisingly delicious and certainly more interesting than many of its counterparts.

Our next special is one of our favourites, **Pineapple Lodge** (4.8%), named after a grade II Listed building in the heart of the Welbeck village. The balance of malt with American and New Zealand hops make this IPA satisfyingly full flavoured. Notes of tropical fruits are balanced with a rich and deep malt backbone from specialty Vienna Malt,

giving an almost pineapple-like flavour.

Lastly from our Brewers Choice range we have **Mark's Lager & Lime** (4.4%). Whilst Mark is a valued member of the brewery team, it quickly came to our attention that he drinks lager. His tippie is a carefully chosen pint of mainstream lager, pepped up with either a twist of lime cordial or perhaps preceded by a dash of 'R White's'. The brewers have decided this has to stop. They have brewed Mark his very own 'Lager & Lime' using the finest quality British lager malt and fresh zest and juice from Brazilian limes.

Don't forget to grab your brewery tour tickets! July has already sold out so grab your August or September tickets before they go too! If you're interested grab tickets at [welbeckabbeybrewery.co.uk](http://welbeckabbeybrewery.co.uk). Tickets cost £10 per person and include a guided tour and 2 free pints!

**Jess Low**



## Abbey

Isn't this year just flying by?! Here at Abbeydale we can't quite believe it's already Sunfest time again, and for the 12th year the Rising Sun will be hosting an epic weekend showcasing 72 cask and 30 keg beers from ourselves and many of our beery pals. Hope to see (or have seen... depending on when you've picked this up!) you there between 5-8 July.

As usual we will be launching our annual charity beer at Sunfest, this year in support of Bluebell Wood Children's Hospice. **Brewbell Wood** (like what we did there?!) will be a 4.1% classic Abbeydale pale with Rakau and Motueka hops for a fruity body with hints of pine.

We've got a couple of other new beers out this month brewed in collaboration with real Sheffield institutions. You might have spotted our deliciously light and easy drinking **Tramlines Session IPA** (3.8%) out and about after its release last month – Tramlines itself takes place from 20-22 July





ydale

(the tenth time the festival has taken over our fair city!) and we can't wait!

We're also releasing a big and bold IPA in collaboration with our friends at Peddler Market, exact details still to be confirmed as I write but guaranteed to be perfect to accompany all that tasty street food.

From the Brewers Emporium we have **Wanderer 4** (4.5%), this time a re-imagining of our Japanese Citrus Pale previously released in 2016 - a light and crisp pale ale with ride added to the malt bill and infused with oranges, lemons and yuzu fruit.

And finally from the Doctor Morton's range we will be releasing **Myar Skitt**, a 4.1% pale with a bitter finish. Originally named as a brewer's apology following a brew that went awry, but went down well enough to warrant us making it again!

Laura



## Sheffield Brewery Co.

It's been all systems go so far this summer at the Sheffield Brewery Co. Our Brewery Tap Room events are growing in popularity, our bottling rig is in full swing, and our new limited-edition releases are flying out of the door. Following the success and fantastic feedback we had with **Liquid Metal** - a 3.7% small IPA, now available in 330ml bottles - we have some fantastic new beers available and coming up this month.

In June, we collaborated with Frazer's Coffee Roasters to produce **Berlin Black** (5.7%): everything you'd want in your breakfast (oats, cereal, cold brewed coffee, milk, and sausages... well, smoked malt!) but in a stout.

In celebration of this year's Tramlines festival and headline act, Noel Gallagher's High Flying Birds, we'll be releasing a beer aptly named after a classic Oasis song. It's also the name of a polish that Joseph Pickering and Sons produced in the Albyn Works, which is on display if you come to our tap

room. **Morning Glory** (3.6%) features some of the newer English varieties (Jester, Olicana and Ernest) and we added over 10 kg of dried elderflowers to the brew kettle, giving off the most amazing aroma!

We'll also be releasing our first DIPA, **Renovator** (8.0%), in keg and bottle, hopped with ample amounts of your favourite American hops. All will be available in 330 ml bottles from various places around the city.

Don't forget to join us on the first weekend of every month for our Brewery Tap Room opening, where you can try these beers and many more, including music and street food. We're glad to see more and more of you turning out to our events and your positive feedback.

As ever, check out our website, [sheffieldbrewery.com](http://sheffieldbrewery.com), for more details on our beers, events and happenings in and around the brewery.

Nick Law



Issue 487  
July 2018

Breweries 13



# NEEPSSEND

## BREW CO

### Neepsend

It's been a while since we've contributed to *Beer Matters* but that owes more to my lack of organisation than a lack of news as we've certainly been busy.

We've brewed plenty of new beers and brought a few old favourites back in recent weeks and months. Just a few of these include: **Godgiftu** (4.5%), an experimental English Pale Ale brewed with new hop varieties from the Charles Faram hop breeding program; **Idaho 7 IPA** (5.5%), our latest single hopped IPA brewed with a new US hop variety; **Babayaga** (4.4%), a Mosaic and Ekuanot red rye ale; **Demeter**, an American hopped IPA brewed with wheat, oats and spelt; **Jambhala** (3.9%), a six-hop pale ale; (pause for breath...) **Masasa** (5.1%), a marzipan stout; **Hildur** (4.8%), a wheat beer with rhubarb; **Lubin** (5.2%), an oak-smoked wheat stout; and **Brizo** (4.2%), a Columbus, Citra and Nelson Sauvignon hopped pale. Alongside these we have our usual myriad pale ales jammed full of interesting hops.

We have also been opening up our new brewery bar for

tap room sessions once a month (usually the first Saturday of the month, but keep an eye on our Facebook and Twitter accounts for specifics) and had a blast for each session so far. They have got busier each time and we've had loads of lovely feedback and kind words from customers, so thank you very much to everyone who has come along to one. If you haven't been yet but drinking beer direct from the source in a relaxed, friendly environment sounds like your cup of tea we would love to see you at the next one.

The next outside event we'll be involved in will be running the beer tent at the Folk Forest in Endcliffe Park alongside fellow Sheffield brewers Blue Bee, Exit 33 and the Sheffield Brewery Company. The festival takes place on 21-22 July and is organised by the excellent folks at Regather. We'll be nestled among the trees serving Sheffield-made beer alongside a host of independent food stalls and producers and a stellar line-up of music for what promises to be a great weekend.

Gavin Martin



### Bradfield

**Farmers Blueberry Ale** (4.4%) is returning to the brewing schedule for July. Commonly referred to as a summer version of the much-loved Belgian Blue, it's a malty session ale with fruity, spicy overtones and a not-too-unfamiliar blue tint to the head.

Bradfield Brewery's Unimog (pictured below) will once again be taking part in the annual Bradfield Tractor Rally, this year raising money for Bluebell Wood Children's Hospice, the Rally will see over 100 tractors travelling a route covering Storrs, Dungworth, Stanington, Bradfield and Oughtibridge, before finishing at The Nags Head, Loxley.

Making a guest appearance will be **Farmers Red Diesel Ale** - on offer at £2 a pint! The event will see tractors arrive at the Nags Head from 2:30pm onwards and there will be a BBQ, family entertainment, charity auction and tractor display. Further information can be found on Facebook @TractorRally2018.



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

# THE HILLSBOROUGH HOTEL

54-58 Langsett Road, Sheffield S6 2UB 0114 232 2100



## 6 REAL ALES

locally and nationally sourced

TUE-SUN  
home-cooked  
locally sourced

## FOOD

TUE PIE NIGHT

THU STEAK NIGHT

## QUIZZES

EVERY  
TUESDAY  
JIM'S  
GENERAL  
KNOWLEDGE  
QUIZ

THU  
5 JUL  
MUSIC  
QUIZ

## FOLK MUSIC

1st, 2nd and 3rd  
SUNDAYS  
of the month



All details can be found  
on our Facebook page



HAND CRAFTED ENGLISH ALES

## Welbeck Abbey Brewery

*Distinguished brews inspired by tales from the Welbeck estate*



AWARD WINNING HAND CRAFTED ALES AVAILABLE IN CASK, KEG,  
BOTTLE, MINIKEG, AND POLYPINS

BREWERY YARD, WELBECK, WORKSOP, S80 3LT | 01909 512539 | SALES@WELBECKABBEYBREWERY.CO.UK



# 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.



☎ Beer Line 0114 275 2788 / 07809 427716 🌐 [www.stancillbrewery.co.uk](http://www.stancillbrewery.co.uk)

📘 [facebook.com/stancillbrewery](https://facebook.com/stancillbrewery) 🐦 [twitter.com/stancillbrewery](https://twitter.com/stancillbrewery)



**FULL  
DOFF  
DANK**

# 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)

## Bessemer

City Centre

## Devonshire Cat

City Centre

## Doctor's Orders

Broomhall (buses 6, 120)

## Harlequin

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

## Sentinel Brewhouse

City Centre

## Ship

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

Vote  
online  
now!

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



## Pub of the July

If travelling by tram for a pub crawl in the Kelham Island area, first call will usually be the **Wellington** on the corner of Henry Street and Infirmary

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

The summer nominees are...

## Bull's Head

Foolow

## Monsal Head Hotel

Little Longstone

## Old Hall Hotel

Hope

## Olde Bowling Green Inn

Bradwell

[/pots](http://pots)



## Pub of the Month

2018

Road, which is almost adjacent to the Shalesmoor (for Kelham Island) tram stop. The pub was built around 1840 for A. H. Smith's Don Brewery, which was nearby. Following the usual sequence of takeovers, from the 1960's the Wellington was part of the Whitbread estate.

As a result of the Beer Orders of the early nineties, Whitbread began to reduce their pub holdings, and the Wellington was sold 'free of tie' in 1992. For some 20 years it flourished as a free house, winning Sheffield CAMRA Pub of the Year 2001 as the Cask & Cutler, but suffering from a lack of investment it eventually became a bit tired. In 2016 it was acquired by James Birkett's Sheaf Inns and after a much-needed yet sympathetic refurbishment it reopened on 19 October 2016.

Niall Byrne moved from the Sheaf View to become the new manager, and the Wellington became the brewery tap for the Neepsend Brewery (formerly Little Ale Cart), which had also been taken over by James Birkett. As a result the pub's eight handpumps usually dispense three or four Neepsend beers, always including Neepsend *Blonde*, and three or four guest beers mostly from small breweries, together with a changing real cider.

Brewers often featured include Bad Seed, North Riding, Pictish and Saltaire, and there is a decent range of gins and malt whiskies available. Opening hours are 3-11pm in the week, 12-12 Friday and Saturday and 12-10.30 Sunday. Food is limited to the usual bar snacks together with pork pies.

The pub still retains two separate rooms, one opened out into the corridor bar area, and several features survive from an inter war redevelopment, including some leaded windows. The walls throughout are decorated with an eclectic collection of breweriana, including mirrors and advertising placards.

The rooms are comfortably furnished and welcoming, and with no TV, gaming machines or music, at weekends the Wellington is a welcome refuge from the noisier pubs in the area. All in all a well deserved winner of the Pub of the Month for July. As well as the tram, there is a nearby bus stop served by routes 57, 81, 82, 86 and 135.

**Alan Gibbons**



## District Pub of the Season

### Spring 2018

With so many great pubs in Sheffield itself, it is sometimes easy to forget about the fantastic hosteleries serving the towns and villages in the Derbyshire part of our branch. Unfortunately, due to a lack of votes we were unable to award the District Pub of the Season award for Winter 2017, but we are delighted to announce that the winner of the Spring 2018 competition is the **Moon Inn**, Stoney Middleton.



Located on the main road just as you enter Stoney Middleton from Sheffield, the Moon is the last remaining pub in this quaint and historic village and provides the locals with some high-quality real ale in a relaxing and welcoming environment. It is also popular with dog-walkers, hikers and

climbers looking for some respite and refreshment. A traditional L-shaped pub with an open fire, the interior is a mixture of old and new following a refurbishment around three years ago.

On the beer front, there are up to three real ales on offer at any time. Thwaites' Wainwright is a regular on the handpumps, and is joined by two guest beers which often feature local breweries, typically Abbeydale, Bradfield or Stancill. Open every day from noon, the Moon is served by the number 65 bus from Sheffield for those travelling by public transport.

We are hoping to arrange a minibus trip to make the presentation on Saturday 14 July. Ideally, this will be combined with the presentation of the 2018 District Pub of the Year award at the Red Lion in Litton. For more details, come along to the branch meeting at the Blind Monkey on 3 July, or email Andy Cullen at [social@sheffield.camra.org.uk](mailto:social@sheffield.camra.org.uk).



Pub of the  
20

Our busy week of awards back in May culminated with the Pub of the Year presentation at the **Kelham Island Tavern**. As might be expected on a swelteringly hot Saturday afternoon, there was a large attendance, with Sheffield & District CAMRA members joined by a number of pub regulars. Treasurer Paul Crofts made the presentation to pub owners Trevor Wraith and Lewis Gonda on behalf of the branch.

The Kelham Island Tavern has been voted Pub of the Year by our branch members 14 out of the last 15 years, and on presentation day the pub proved exactly why it has remained so popular throughout the years. There was the usual fantastic range of real ales available, with North Riding's excellent *Fudge Brownie* Stout a particular highlight, and a great atmosphere. We were also generously provided with a complimentary buffet, which was very much appreciated.

Congratulations once more to Trevor, Lewis and all the staff and regulars at the Kelham Island Tavern on their award!





## Pub of the Year

2018



## Cider Pub of the Year

2018



## Pub of the Month

June 2018

Sheffield & District CAMRA members headed to the **Fat Cat** on Tuesday 12 June to celebrate the Pub of the Month award for June 2018. With its huge range of real ales (although you would expect nothing less from the pub where Sheffield's real ale revolution started!) and convivial atmosphere, the pub was a worthy winner.

The Fat Cat last won Pub of the Month in September 2010 and will add this latest award to the long list of accolades they have won over the years.

Pictured above are branch Vice Chairman Patrick Johnson (second from right) presenting licensee Duncan Shaw (left) and his staff with the certificate, which we are sure will take pride of place.

CAMRA isn't just all about real ale; we also support those pubs offering quality real cider and perry, made by traditional methods. Every year, Sheffield & District CAMRA chooses one pub in our branch region that has made a particular contribution to the cider scene around the city.

On Thursday 10 May, we headed down to the **Clubhouse** on London Road to hand over the Cider Pub of the Year certificate. Branch cider champion Sarah Mills made the presentation to manager Rachel Waite. There were three ciders and a perry on the handpumps on the evening, proving just why the pub won the accolade.

Pictured above are Cider Champion Sarah Mills (left) with Clubhouse manager Rachel Waite.

Well done once again to Rachel and all the staff at the Clubhouse on their award.



## The Ales Way

It had been quite a few years since my last visit to Ilkley, a picturesque little town very popular with walkers, situated at the southern end of the Dales Way route from West Yorkshire to the Lake District. I was treated to a day in Ilkley for my birthday, with real ale rather than rambling on the menu on this occasion.



After some delay due to a leaky boiler at home, we eventually got the train from Sheffield just after noon on a sunny Saturday. Usually you would only have to change once, at Leeds, but a landslip on the Wharfedale line meant an extra stop in Shipley. Once we finally arrived, we headed straight across the road from Ilkley station to the **Friends of Ham**, a delightful little place with a good range of cask and keg beers, plus a huge selection of pork-based bar snacks. Brass Castle's *Death By Toffee* (4.8%) was the pick of the bunch.



We had hoped to visit **Bar T'At** after reading good things about it, but were disappointed to find it closed when we arrived, so we headed down the hill to the **Flying Duck**, home of Wharfedale Brewery. Here, we sampled the *Best* (4.0%) and *Black* (3.7%), and were pleasantly surprised to see *Coffee and Hazelnut Baby Stout* (3.6%), Abbeydale's recent collaboration brew with North Riding, making an appearance on the handpumps.



Walking back towards the town centre, we stopped off at the **Dalesway Hotel**. Having stayed there before, I can vouch for the comfort of the rooms above the pub. It was slightly disappointing that only one handpump was in use at the

time of our visit, but the fact it was Timothy Taylor's *Landlord* (4.3%) was some consolation. We had more luck across the road at the **Crescent Inn**, a cosy pub offering six real ales; Kirkstall Brewery's *Dissolution IPA* (5.0%) was the highlight for me.



Just down the road we stumbled across **Fuggle & Golding**, a well-stocked bottle shop with a good selection of KeyKeg ales featuring a couple from Ilkley Brewery. Unfortunately, the brewery doesn't yet allow access to the public, although there were rumours of a taproom opening in the future. Heading back to the station, we decided to go back into the Friends of Ham for a half having been so impressed earlier, before catching the train back home.

**Dominic Nelson**

WHEN IT COMES TO FINE ALES ...



*... you'll find us  
outstanding in our field*



## TRY A TASTE of TRADITION

On-Site Brewery Shop open: Monday to Friday  
8am - 4pm & Saturdays 10am-4pm.

info@bradfieldbrewery.com • 0114 2851118

[www.bradfieldbrewery.com](http://www.bradfieldbrewery.com)

Bradfield Brewery Limited, Watt House Farm,  
High Bradfield, Sheffield, S6 6LG



Visit our page on Facebook or follow us  
on Twitter for the latest news and offers.





## Heeley City Farm home-brew competition

Early May saw the first ever beer festival at the Heeley City Farm, a fantastic couple of days with a decent selection of real ale. Myself, Poppy and Andy Cullen were kindly invited to judge the home-brew competition on the first evening - an offer not to be refused! Around 20 beers had been entered into the competition, which was split into three categories: under 5%, 5.1% and over, and speciality beers (not forgetting one raspberry wine). All the bottles were blind taste-tested, with the brewers' identities not revealed until the end.

The first category might have seen the fewest entries (apparently home-brewers like their beers on the stronger side!), but the quality on offer was very high. First prize in this category went to Farmhouse IPA, brewed by Jim Scotson. Jim is studying for a PhD in chemistry and brews in his spare time under the name Dr TankNStein ([www.drtanknstein.com](http://www.drtanknstein.com)). He maintains active Twitter and

YouTube profiles, featuring interesting science-inspired home-brew videos and recipe break-downs.

Next up, we had the most popular category, 5.1% and over. There was a really diverse range of beers entered, from imperial stouts to IPAs and red ales. First place went to friends David Stephenson and Gary Wood with their exquisite Double IPA. David said: "I have been brewing for a while now and won first place at last year's Autumn show. Gary and I have only collaborated on our brewing for just under a year since we were both made redundant from the National Blood Service, we have found our beer is a lot better working together. For me personally I find the whole process of brewing fascinating and it ties in very nicely to the degree in food technology that I am currently studying towards."

Last but definitely not least was the speciality category, where we were treated to



some fascinating brews, including sours, Belgian-style saisons and even a gruit, an ancient style of beer bittered without hops. Our winner was a Grapefruit and Sichuan Sour brewed by Edward Thatcher, a.k.a. Big Ed. A former professional brewer, he now creates recipe kits that allow you to brew craft beer in the comfort of your own home. He currently has ten styles to choose from, available online





**Gary Wood (left) and  
David Stephenson**

[www.craftalekits.com](http://www.craftalekits.com)

**Thatcher**

at [www.craftalekits.com](http://www.craftalekits.com) or from Turner's bottle shop on Abbeydale Road.

Congratulations to all three of our winners, who all received free beer (what else!?) as their prize, and thank you once again to the organisers at Heeley City Farm for inviting us along. We're already looking forward to the next festival!



Issue 487  
**July 2018**



**roundabout**  
YOUR LOCAL YOUTH HOUSING CHARITY

## Steel City 44 official charity

Sheffield & District CAMRA are pleased to announce that the official charity of the 44th Steel City Beer and Cider Festival will be local charity, **Roundabout.**

Roundabout is Sheffield's youth housing charity, which celebrated its 40th anniversary last year. The charity provides shelter, support and life skills to young people aged 16-24 who are homeless or at risk of homelessness. Every day, Roundabout helps around 155 young people living in accommodation either provided by, or supported by, the charity, giving them the chance to develop long term independent living skills and avoid homelessness. The charity is also strongly committed to homeless prevention and delivers highly effective mediation sessions and drop-in advice services, as well as homeless education in schools.

Each year, we select a local charity to support during the festival. Proceeds from the quiz, collection buckets and unused beer tokens are all donated to the chosen charity.

Last year the official festival charity was Weston Park Cancer Charity, and we were delighted to be able to donate a total of £1,300.

Paul Crofts, festival organiser, said: "Sheffield Beer Festival always has a strong local emphasis so we are delighted to be working with Roundabout as this year's festival charity, and helping to raise funds for the valuable help and support they give to the homeless young people of the city."

Ben Keegan, Roundabout Chief Executive: "We're thrilled that the Sheffield Beer Festival has chosen to support our charity this year. As an increasing amount of young people in the city are turning to us for help, we rely heavily on the generosity of local people and organisations to ensure that we can continue to be there for those who need us. This event will not only help us to raise vital funds, but will also allow us to raise awareness of youth homelessness and the work we do in the city."

**Poppy Hayhurst**



## 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

### June

#### Navigation Beer Festival

**Thu 28 Jun – Sun 1 Jul**

Held at the Navigation Tavern (Station Rd, Mirfield, WF14 8NL) this festival showcases 30+ real ales from microbreweries, half from Yorkshire and half from London. Travelling by train with a change at Wakefield Westgate is the best option from Sheffield.

### 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 Fuggie Bunny.

The festival 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.

#### Hawaiian Shirt Day

**Sat 7 Jul**

Head to the Arkwright Arms (Chesterfield Road, Chesterfield, S44 5JG) for the annual 'Roy Shorrock Hawaiian Shirt Appreciation Day'. With outside bars serving cask, keg, cider and soft drinks, plus at least 10 cask ales on the indoor bar and live music it's sure to be an enjoyable day.

#### Chorlton

**Thu 12 – Sat 14 Jul**

Organised by St Clement's Church in association with Trafford & Hulme CAMRA, the grounds and buildings of the Edge Lane church (M21 9AE) will be filled with over 200 different real ales, craft beers, world beers, ciders and perries. By public transport, catch any train to Manchester Piccadilly, followed by the number 6 tram to Chorlton.

#### Derby Pubs

**Thu 12 – Sat 14 Jul**

This festival at the Brunswick Inn (1 Railway Terrace, DE1 2RU) and Alexandra Hotel (203 Siddals Road, DE1 2QE) pubs near Derby train station will have 50+ real ales, plus real ciders and a gin bar. There will also be locally sourced BBQ, cheeses and pork pies. Direct trains from Sheffield to Derby run twice an hour.



**the  
RISING SUN**

**Traditional Pub & Dining Room**

Showcasing 13 cask ales, craft kegs,  
locally curated wines & spirits and a locally  
sourced menu featuring modern twists  
on classic British dishes

- Children welcome until 7pm -

- Dogs very welcome in the bar area -



**Bar Open**

Sun - Thurs 12-11pm  
Fri - Sat 12-11:30pm

**Food Served**

12 - 9pm  
Monday - Sunday



risingsunshf



facebook.com/RisingSun.471.FulwoodRoad



Risingsunshf

471 Fulwood Road, Sheffield, S10 3QA - 0114 230 3855 - info@risingsunsheffield.co.uk



DEVONSHIRE CAT

# DEVONSHIRE CAT

*Open until 2am every day*

**Biggest draught beer range in Sheffield**  
**20 Keg Lines - 12 Handpulls - 200 Bottled Beers**  
**Dedicated Gluten Free Cask Line**  
**Boutique Wines - Innovative Cocktails**  
**Locally Sourced, Freshly Prepared Menu**



10% cask discount for CAMRA members

Join us between 4-9pm Mon-Fri for  
25% off all bottled beers  
A large wine for the price of a small  
£2 off cocktails



Regular Events

See our website for more  
details



Open Daily 12pm - 2am

Food Served  
Monday - Saturday 12-9pm  
Sunday 12-8pm



devonshirecat



facebook.com/devcat



thedevonshirecat

Find us at 49 Wellington Street, S1 4HG - (0114) 279 6700 - info@devonshirecat.co.uk

## Tramlines

**Fri 20 – Sun 22 Jul**

Sheffield's biggest music festival returns for another year in its new home at Hillsborough Park. Aside from the main festival, there will be plenty of events in pubs around the city, with many featuring as official Fringe venues.

## Folk Forest

**Sat 21 – Sun 22 Jul**

This folk music festival at Endcliffe Park will include a beer tent featuring Neepsend, Exit 33, Blue Bee and Sheffield breweries.

## Sheffield Pride

**Sat 28 Jul**

The Itchy Pig Ale House are providing the bar service at this year's Sheffield Pride Festival at Endcliffe Park, with Exit 33 supplying the official festival beer.

## August



## Great British Beer Festival

**Tue 7 – Sat 11 Aug**

Britain's biggest beer festival will be returning this summer

from 7-11 August to Olympia in London. A paradise for beer lovers, CAMRA's Great British Beer Festival is an event not to be missed with hundreds of beers available to suit all tastes. See [gbbf.org.uk](http://gbbf.org.uk) for ticket details.

## Blackhill

**Fri 24 – Mon 27 Aug**

Visit the Miners Arms in Huddall (near Dronfield) for the annual Blackhill Beer Festival in conjunction with Peak & Dukeries Land Rover Club. Land Rover trials are held over the bank holiday weekend on the Black Hills, just a short stroll along the lane.

## 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.

## September

## York CAMRA

**Wed 19 – Sat 22 Sep**

Probably Yorkshire's largest beer festival, with more than 500 beers. Wednesday session for CAMRA members only starting at 3pm, then open from 12:00 to 23:00 the rest of the week. KeyKeg & international beer bars, plus many ciders to choose from, a variety of food stalls to help soak it up and an eclectic mix of live music. It will be held again at the Knavesmire Racecourse (Knavesmire Road, YO23 1EX) in the newly-refurbished Clocktower Enclosure opposite the

Grandstand. It is a 25 minute walk from the Station and buses will also be available.

## Amber Valley CAMRA

**Thu 27 – Sun 30 Sep**

The 9th Amber Valley CAMRA festival will be held at Strutts on Derby Road, Belper, and is set to feature 65 real ales. The festival will launch on Thursday with a special preview session from 4-6pm with free entry to all including non-members. This will be followed at 7.30pm by a free-to-enter quiz with prizes, where table-service will be provided for participants. Friday and Saturday nights will have live music, while the Sunday session (12-2pm) is free entry with any remaining beers selling at £2 a pint.

## 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.



Real Ale, Real Food & Real Fires

## The Old Hall Hotel

A Traditional 16th Century Coaching Inn  
Market Place, Hope, Hope Valley, Derbyshire S33 6RH



f /TheOldHallHotel

@oldhallhope

Homemade Food Served All Day | 6 Cask Marque Ales  
Outstanding B&B | Roaring Open Fires  
Muddy Boots & Dogs Welcome | Friendly Atmosphere



[www.oldhallhotelhope.com](http://www.oldhallhotelhope.com)

01433 620160

[info@oldhallhotelhope.com](mailto:info@oldhallhotelhope.com)

A Pub Done Different

## THE PEAK HOTEL

The Peak Districts' Eccentric Alehouse  
How Lane, Castleton, Hope Valley, Derbyshire S33 8WJ



f /ThePeakHotelCastleton

Find us on TripAdvisor

@peakcastleton

Homemade Food Served All Day | Outstanding B&B  
5 Cask Marque Ales & Large Selection of Craft Bottles  
Muddy Boots & Dogs Welcome | Roaring Open Fires



[WWW.THEPEAKHOTEL.CO.UK](http://WWW.THEPEAKHOTEL.CO.UK)

01433 620247

[INFO@THEPEAKHOTEL.CO.UK](mailto:INFO@THEPEAKHOTEL.CO.UK)

## Branch diary

Info and bookings:  
[social@sheffield.camra.org.uk](mailto:social@sheffield.camra.org.uk)

### 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).

### RambAle 5: Penistone to Wortley

**Sat 7 Jul**

From Sheffield, catch the 10:35 Northern train service to Huddersfield via Barnsley as far as Penistone (11:19). We shall then walk along the Trans Pennine Trail towards Wortley with possible diversions off to visit pubs in Oxspring and Thurgoland, then on to Wortley for the annual beer festival at the Working Men's Club, plus a possible visit to the Wortley Arms. The initial walk is between 5-6 miles, with another mile's walking afterwards to catch the bus back to Sheffield from Deepcar. We hope you can join us.

### Pub of the Month

**8pm Tue 10 Jul**

Our Pub of the Month award for July 2018 will be presented to the Wellington, Shalesmoor. Come and join us from 8pm for a presentation around 9pm. The yellow and blue trams and bus routes 57, 81, 82, 86 and 135 all stop nearby.

### District minibus trip

**Sat 14 Jul**

We are hoping to run a minibus to the Derbyshire part of the branch to make the presentations for District Pub of the Year 2018 and District Pub of the Season Spring 2018. More details should be available by the time of the branch meeting on 3 July.

### Festival planning meeting

**8pm Tue 17 Jul**

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

### Beer Matters Distribution and Committee Meeting

**8pm Tue 24 Jul**

The 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 and enjoy a beer with other distributors.

### Branch meeting

**8pm Tue 7 Aug**

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

### Sheffield Beer Census

**Sat 22 Sep**

The annual Beer Census when we visit as many pubs in Sheffield in one day as possible to get an idea of the variety and price of real ales available in the Steel City. More details to follow nearer the time.

## Committee

**Glyn Mansell**

Chair

[chair@sheffield.camra.org.uk](mailto:chair@sheffield.camra.org.uk)

**Patrick Johnson**

Vice Chair

[vice@sheffield.camra.org.uk](mailto:vice@sheffield.camra.org.uk)

**Phil Ellett**

Secretary

[secretary@sheffield.camra.org.uk](mailto:secretary@sheffield.camra.org.uk)

**Paul Crofts**

Treasurer

Festival Organiser

[treasurer@sheffield.camra.org.uk](mailto:treasurer@sheffield.camra.org.uk)

**Dave Pickersgill**

Pub Heritage Officer

[pubheritage@sheffield.camra.org.uk](mailto:pubheritage@sheffield.camra.org.uk)

**Andy Cullen**

Social Secretary

[social@sheffield.camra.org.uk](mailto:social@sheffield.camra.org.uk)

**Dominic Nelson**

Beer Matters Editor

[beermatters@sheffield.camra.org.uk](mailto:beermatters@sheffield.camra.org.uk)

**Poppy Hayhurst**

Minutes Secretary

Press Officer

Social Media Coordinator

[press@sheffield.camra.org.uk](mailto:press@sheffield.camra.org.uk)

**Sarah Mills**

Real Cider Champion

**Alan Gibbons**

Pub of the Year and Good Beer

Guide Coordinator

[potm@sheffield.camra.org.uk](mailto:potm@sheffield.camra.org.uk)

**Andy Shaw**

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

[membership@sheffield.camra.org.uk](mailto:membership@sheffield.camra.org.uk)

**Malcolm Dixon**

RambAles Coordinator



**CAMRA (National)**

230 Hatfield Rd

St Albans

Herts AL1 4LW

[www.camra.org.uk](http://www.camra.org.uk)

01727 867201



Sheffield Trading Standards

Floor 5, Howden House, 1, Union Street, Sheffield S1 2SH

0114 2736290

# Join up, join in, join the campaign



From  
as little as  
**£25\***

a year. That's less  
than a pint a  
month!

Discover  
why we joined.  
[camra.org.uk/  
members](http://camra.org.uk/members)



**Join us, and together we can protect the traditions of great  
British pubs and everything that goes with them.**

Become part of the CAMRA community today – enjoy  
discounted entry to beer festivals and exclusive member  
offers. Learn about brewing and beer and join like-minded  
people supporting our campaigns to save pubs, clubs,  
your pint and more.

Join the campaign today at  
**[www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)**

\*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available.  
Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates)



**CAMPAIGN  
FOR  
REAL ALE**

**SAXBOB**



**PRESENTS**

# **BLUES & ALE STAGE @ CADS**

**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

**REAL ALE, CIDER, WINES & FOOD AVAILABLE**

