

BEER MATTERS

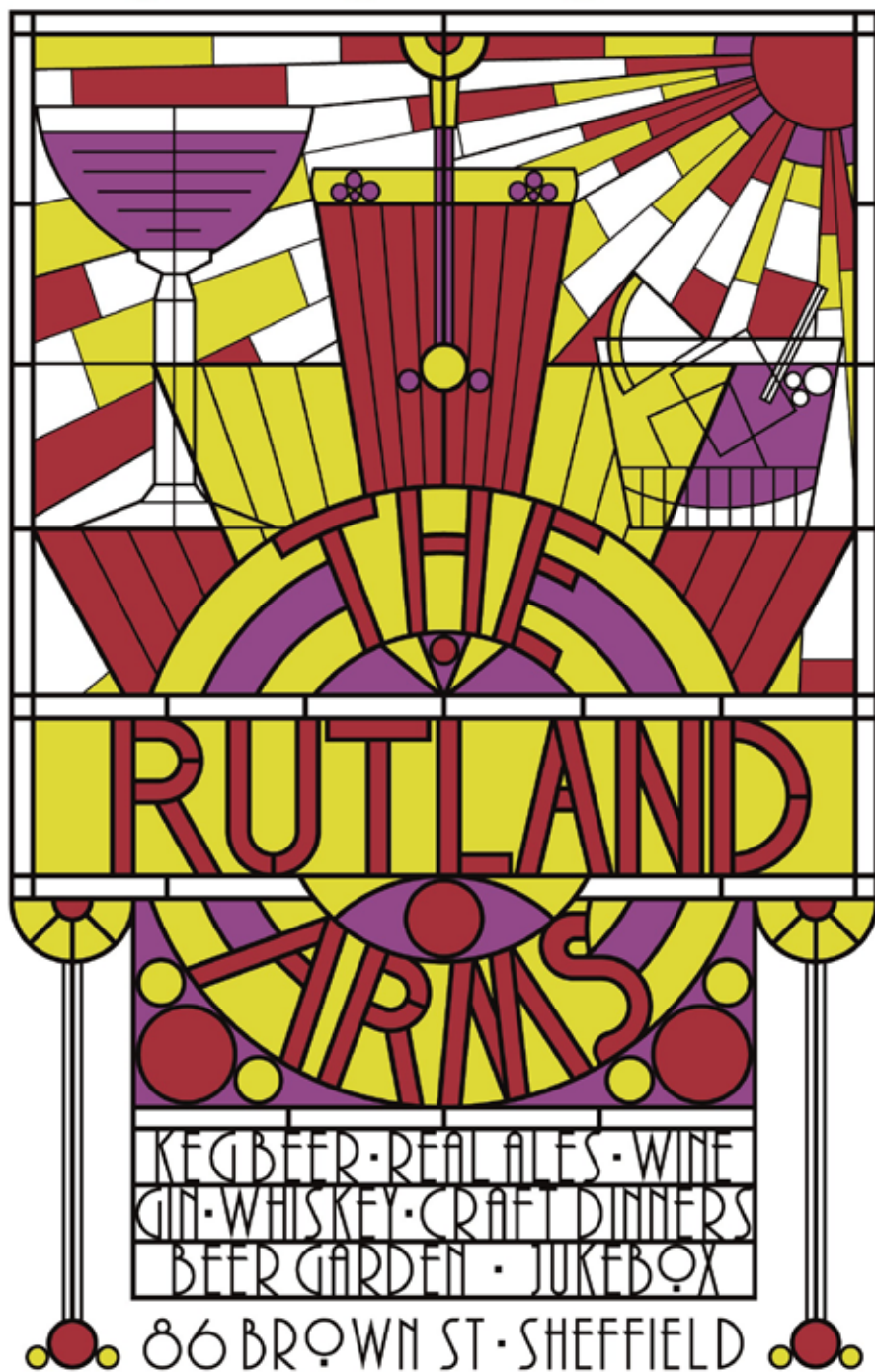


Issue 488 August 2018

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REAL ALE



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Sheffield Hopcast

We all love talking about beer, right? Well, a group of beer lovers have taken that a step further by starting a podcast dedicated to the industry, with a strong slant towards Sheffield.

The Sheffield Hopcast was started by friends Adam Nicholson and James Marriott at the start of the year. Sean Clarke from Beer Central at the Moor Market, and beer blogger Laura Rangeley, who works at Abbeydale Brewery, came on board to complete their line-up.

Each month the group get together in a different venue in Sheffield and taste test four beers on a particular theme. In each episode they also Meet The Brewer – a feature where they interview someone from one of the breweries in Sheffield. They have also run special features from local events, such as Indie Beer Feast and the Sheffield University Students' Union Beer Festival, and had a go at their own Beer World Cup in June's episode.

The July episode was recorded at the offices of Tramlines, where they helped to launch this

year's Tramlines Ale (brewed by Abbeydale), looked forward to the event and reflected on the sad news of the death of co-founder and director Sarah Nulty just a few days before.

July also saw the launch of a second monthly podcast, the Hopcast Half-Pint, where Adam and James get together to try a couple of new beers and review the latest news in the Sheffield beer scene, upcoming events, and discuss any big happenings in the beer industry.

The team are making plans for a special episode recorded at Kelham Island Museum on the eve of the Sheffield Beer Festival in October this year.

Anyone who would like publicity for any local beer events, or to invite them to record an episode at their venue, should email beer@sheffieldhopcast.co.uk or DM on Twitter @SheffHopcast.

James said: "The four of us have a great dynamic and we really enjoy recording the Hopcast every month. It's genuinely four people who love beer coming together for a chat and to have

a few drinks. We try to cover all styles of beer, from traditional ales, right through to fancy double dry hopped DIPAs and sours – everything really. Hopefully anyone who enjoys beer will find it an interesting listen."

To find out more or listen, visit www.sheffieldhopcast.co.uk, or search for Sheffield Hopcast in your phone's podcast app.

Sheffield's Real Heritage Pubs

Following the huge success of the free download, a limited-edition hard copy of the Sheffield's Real Heritage Pubs book is set to be printed.

The A5-sized, 96-page book will be limited to 1000 copies will go to print mid-September and should be released well in time for Christmas at a cover price of £5.99.

Anyone interested in purchasing multiple copies at the trade price is asked to contact the editor, Dave Pickersgill, directly at pubheritage@sheffield.camra.org.uk.



Dom's Casks of the Month

I almost feel bad for saying it but I'm not the greatest fan of this hot weather we've been having recently. The fan has become a permanent fixture in our flat and we've had the air conditioning on every day at work. One good thing about it, however, is that it's a great excuse to get out and try some cool, refreshing beers, although I will admit I've recently taken to having a glass of water alongside my pint - after all, it's important to stay hydrated!

There have been some great pale ales on around Sheffield over the last few weeks, perfect for the summer weather. Sunfest was a great success as always and had some fantastic beers on offer: Five Towns' Always Crashing in the Same Car (rhubarb belgian tripel) and Steel City's MPHIBUDDHNZNEIPA (mango and passionfruit IPA "soup"!) were two highlights for me. However, for this column I've stuck with tradition and gone for three hand-pulled beers from around the pubs of Sheffield, rather than festival beers. Here they are in no particular order:

What: Nelson Sauvin Pale – Brewsmith (Ramsbottom)

Where: Beer House, Ecclesall Road

Nelson Sauvin is definitely a love-it-or-hate-it hop, but I have to say that I'm a fan of it. This pale wasn't single-hopped (Gelana and Cascade also featured) but its presence was certainly notable, with hints of tropical fruits and grapefruit coming through alongside a more astringent vinous flavour. In the glass, this had the appearance of a classic pale ale, with a straw-coloured body and small but fairly creamy white head. On drinking, the light carbonation made it very pleasant and refreshing on a balmy evening.

What: Rising Tide – Turning Point (Kirkbymoorside)

Where: Cremorne, London Road

This wasn't the first time that I'd tried this sessionable pale ale, but this was the best condition I've had it in so far. Poured a slightly hazy light amber colour with a very thin head. The aroma was packed with citrus fruits and on tasting there was a nice level of bitterness balanced out by the biscuit-like flavours from the malt which were more prominent than I had expected. Very nice pint from this North Yorkshire brewery.

What: Red Lion – Ashover Brewery (Ashover)

Where: Railway Hotel, Bramall Lane

This beer from the ever-reliable Ashover Brewery has been around before but this was the first time I'd seen it in a while and I think it's been improved. This was a very interesting American red ale, with a vivid copper colour in the glass and a nice foamy head. An aroma of toffee and blackberries and floral hops delivered exactly what it promised on drinking, with a nice balance between the sweet caramel of the malt and the bitterness of the hops.

Dominic Nelson



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Beers in Bradwell

Dave Dunford at English Wikipedia

The pretty little village of Bradwell lies on the edge of the Hope Valley, a short detour off the road to Hope and Castleton.

The community holds a carnival every year, with this year's taking place on 4 August. To coincide with this we have put together this short guide to the pubs of Bradwell.

Despite its small size, Bradwell is home to a number of good pubs serving quality real ale.

Intrepid Brewing is also based in the neighbouring hamlet of Brough so there is certainly a fine beer heritage in the area.

Bradwell is well-known for its ice cream company too, so if the weather's as warm as

it's been recently why not try a scoop or two with your pint?

The village is well served by buses from Sheffield, with the 271 and 272 calling several times a day into the late evening, even on Sundays. Hope railway station is also a walkable distance away and is served by regular direct services from the city.



Samuel Fox

Stretfield Road

Completely renovated a few years ago, this light and airy inn formerly known as the New Bath Hotel is now named for one of Bradwell's most successful sons, a 19th-century industrialist who invented a new type of umbrella frame. The attached restaurant features good home cooked food to 2-star AA rosette standard and has an extensive wine list. On the bar you will find three handpumps; two featuring guest ales from local breweries and another offering a traditional cider.



Olde Bowling Green

Smalldale

Currently one of our District Pub of the Season nominees, this historic inn dating back to 1577 is full of character with its maze-like interior, low wooden beams, brass ornaments and real fires. The pub is very popular with ramblers and welcomes dogs, and there is also a large beer garden which is perfect for summer. You will find up to four real ales on offer here - the regular, Tetley's Bitter, plus a selection of guest ales. There is a pub quiz with free food and a cash prize on Tuesday evening.



White Hart

Towngate

Exposed low beams and stone walls lend a rustic feel to this quiet relaxed village local, dating from 1676 and just uphill from the village green. A popular community pub offering a very diverse range of entertainments, complemented by a choice of three locally brewed real ales and excellent food. Like the other pubs in the village, it is popular with walkers and their dogs alike. The pub holds a pub quiz on Wednesday evenings, when all cask ales are priced at a very reasonable £3.00 per pint.

Bradwell

Hope Valley, Derbyshire

Population 1,416 (2011)

Samuel Fox

Olde
Bowling
Green



Shoulder of Mutton

Church Street

Like many of the pubs in the area, the Shoulder of Mutton is food-led nowadays but is still very welcoming to drinkers. There are three handpumps; Tetley's Bitter and Sharp's Doom Bar are the regulars, plus a changing guest ale. A spacious interior includes two large open plan areas either side of the bar, one area a comfortable lounge, and the other a tap room including a dartboard and pool table. The food on offer is traditional pub fare, with a roast dinner on Sundays, all at reasonable prices. On Sunday evening there is a pub quiz with free supper and bingo.



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August 2018

White Hart

Shoulder
of Mutton

Inn Brief

The **Stag's Head** on Psalter Lane recently underwent a bar upgrade and now has eight handpumps installed. These are mostly Thornbridge beers but on our last visit there was also a guest ale from Tiny Rebel.

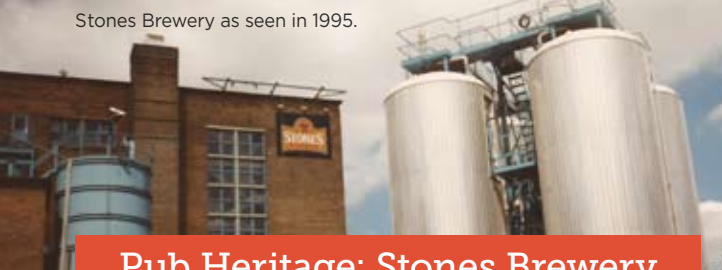
The **Bar Stewards** on Gibraltar Street is set to celebrate its first birthday on 28 July with a party including street food, music and a range of special beers.

The **Church House** on St James Street is hoping to reopen on 20 August following refurbishment and building repairs.

Church - Temple of Fun on Rutland Way is the latest addition to the Kelham Island beer scene. The new venture from Bring Me the Horizon frontman Oli Sykes features a 100% vegan bar, including an unfined cask ale and a range of craft keg and cans. There is also vegan food from Make No Bones and a range of classic video arcade games.

A new café bar is heading to Nether Edge, with a grand opening on 28 July. **Brewer & Hop** (40 Wostenholm Road) will feature craft beers, ales, gins and cocktails and is part of the Dalbury Hotel complex.

The **Old Queens Head** on Pond Hill has introduced a new weekday lunchtime menu, with all dishes priced at £3.50 between noon and 3pm.



Pub Heritage: Stones Brewery

William Stones started brewing in 1847. In 1868 he purchased the lease of the Neepsend Brewery, renamed it the Cannon Brewery, and continued to brew there until his death in 1894. Stones' success saw him die as one of the richest men in Sheffield. William Stones Ltd. was purchased by Bass Brewery in 1968.

Stones Bitter was brewed at the Cannon Brewery from 1948. It was originally available across South Yorkshire, Derbyshire and Nottinghamshire, with distribution extended to the rest of the north of England in 1977, and nationwide from 1979, accompanied by a considerable marketing push.

Popularity reached a peak in 1992 when it was the highest-selling bitter in the country. Following the brewery's closure in

1999, Stones Bitter has continued to be produced at various sites by the Molson Coors Brewing Company.



Since 1999, the brewery site has become derelict. Although planning permission exists for demolition, we await redevelopments. The image below, dating from the 1980s, is of particular interest. It belongs to Duncan Shaw, manager of the Fat Cat, and appears to show a car suspended in mid-air – we would be grateful if anyone can provide more information about this photo.

Dave Pickersgill



Inn Brief

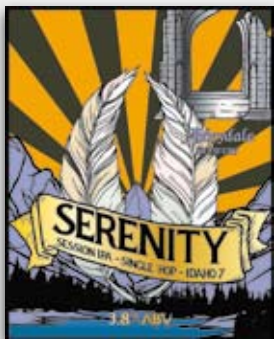
Hathersage Social Club is hosting a "Praise Be to Beer" supper night on 3 August in collaboration with Abbeydale Brewery. The four-course meal will be served with matched beers and costs £32.50 for food only, or £45 with the tasting flight.

Stancill Brewery have submitted a planning application to Sheffield City Council to transform the former HSBC building in Chapeltown into a pub. This could be the second new pub to open in Chapeltown in the near future, along with the proposed new micropub in the former Marie's Tea Rooms.

Residents have put in a number of complaints against Hawthorn Leisure's application for a late license for the former **Edward's** pub on Glossop Road. The bar is currently being transformed into the Swinging Sinatra's bar and was proposed to open until 2am on weekdays and 3am on weekends.

A new bar from the Marston's-owned **Pitcher & Piano** chain is set to open on Holly Street in September this year. It is assumed that real ale will be available as it is in most of the existing pubs in the chain in other cities.

Hop Hideout on Abbeydale Road is holding a celebration of sour beer over the August bank holiday weekend.



Abbeydale

Firstly, a huge thank you for everyone who joined us at the Rising Sun for our 12th annual Sunfest festival. It was the biggest one yet and we had such a great weekend!

We've got a brand new festival coming up later this month which we're holding in the brewery itself... Funk Fest is taking place over the Bank Holiday weekend (25 and 26 August) and we can't wait! Expect a celebration of all things sour and mixed fermentation, with 30 beers on offer from our Funk Dungeon project as well as our friends around the country, with street food and funk and soul sounds in keeping with the theme. Of course, we'll have tank beer in abundance too to keep the palate refreshed (or for those who just fancy an afternoon in the brewery with the freshest Moonshine possible). Head online to bit.ly/funkfest18 for tickets.

Amidst all these festivities we do of course have plenty of new beer coming out too. **Voyager 11** is beginning its journey, this time with a cargo of Ekuanot, Cashmere

and Huell Melon hops for a veritably fruity and vibrant 5.6% IPA. Also new to the Brewers Emporium, our first single-hopped session IPA **Serenity** (3.8%) makes its debut, jam-packed with the newly released Idaho 7, promising big notes of resinous pine and a full bodied tropical flavour punch.

From Dr Morton's archives we're reviving the original cure-all **Snake Oil** (4.1%), an English hopped pale with an earthy, grassy flavour. And finally... returning just after the Bank Holiday is a bit of a nostalgia for you all as we bring back **Matins** as a special release. This was our first ever beer way back in 1996 so we're pretty excited about bringing it back. For those of you who don't remember, it's a 3.6% pale ale with a pleasant and grassy flavour and plenty of body for the ABV.

Have a good one folks and hope to see you at the brewery over bank holiday weekend for some funky fun!

Laura



Blue Bee

We have been so busy recently we haven't had time to write updates for Beer Matters, so here's the first for a while.

Back in May we celebrated our 500th brew with **Enigma 500** (5.5%) - you should still be able to get some if you are quick. But if you've missed that then here's what should be making its way on to bars over the next few weeks...

First up is (unusually for us) an all-English-hopped pale: **Jester Pale** (3.8%), brewed with the relatively new Jester hop which will produce a punchy grapefruit and tropical flavour. Our single-hopped IPA for August will be **Mandarina IPA** (5.0%), brewed with the German Mandarina Bavaria hop which produces tangerine and light citrus flavours and aromas.

On to some more off-the-wall specials, the first of which is a **Mango & Citra Milkshake IPA**. Around 4.5%, this will be packed full of Citra hops and fresh mangoes with the addition of lactose and oats will result in deliciously smooth tropical fruity pale ale.

As well as this our next big 6.0% IPA was brewed to celebrate The Bar Stewards first birthday, with Charlie and Alan coming down to brew with us. The IPA was brewed using generous amounts the guys' favourite hop, Mosaic, along with New England yeast and oats - expect bags of tropical fruit Mosaiciness.



Dead Parrot

I was recently invited by Mark Simmonite down to his new venture, Dead Parrot Brewery, to have a look around, learn about their plans and try the beer.

The brewery is located on Garden Street, not far from Fagan's, the Three Tuns and Butlers Balti. It is surrounded by construction sites with new blocks of student apartments going up in a complex that was previously home to Sheffield City Council Parking Services.

Dead Parrot's brewing kit is mostly what was installed at Mark's previous venture, The Brewhouse and Henry's, which never quite got up and running as Aardvark Brewery. However, there are also some long defunct bits from the cellar of the Frog & Parrot on Division Street (managed by Mark's brother Nick), which used to be infamous for its very strong malt extract brew Roger & Out. When Greene King bought the pub they closed the brewery on health and safety grounds.

The brewery building is a long thin one with two

rooms: the main brewing room and a cold room where the cask store and conditioning tanks are located. For the first year or so Dead Parrot will be concentrating on brewing and selling beer. Once that core function is on a solid foundation then phase two is to refurbish their other building in the complex and open a brewery tap room. The idea is that bar will be open every weekend to come and enjoy the beer at source plus about four times a year they will hold special events such as beer festivals with music in the courtyard.

The first beer to appear on the bars of Sheffield – including the Green Room and Frog & Parrot, amongst others – was **Aurornis Xui**, named after a bird-like dinosaur which is obviously long since extinct. It is a 4.6% ABV ale brewed with Citra, Simcoe and Pearle hops bringing plenty of flavor but balanced with a strong malt character that you'd expect in a traditional best bitter, I guess kind of like an American red ale.

Also tried at the brewery was **Bohemia** at a very sessionable 3.7% ABV, described as a Pilsen Blonde brewed with Mosaic and Pearle hops, designed to be easy drinking and refreshing like a lager but with enough flavour and bitterness from the hops to keep an ale drinker happy.

Still in the fermenter at the time of my visit was the third beer to be brewed, a stout. Currently they are building up a portfolio of core beers that sell well before then having a little more fun brewing an ongoing series of interesting one-off specials – they are very keen to have a go at brewing a sour at some point!

It looks like Dead Parrot will be one to keep an eye on and they have some quite exciting plans. If you spot one of their beers at a pub or festival give it a try and see what you think, you can follow their developments on Instagram and Twitter @DeadParrotBeer.

Andy Cullen



How do peeps, warm innit! Don't worry, we've got a few brews coming up to cool you down.

Firstly, to mark the visit of the great 'orange one' we have **Impeach Me** (6.4%) a hazy peach IPA. I'm sure he'd love it if he wasn't banned from Sheffield! We also have a summer refresher in the form of **Mojito Pale** (5.7%) a lightly soured version of our Mojito Sour. We're releasing a very limited run from our barrel ageing project: **I'll Give It 6 Months** (6.5%) an orange and lemon sour aged for 6 months in whisky barrels, in collaboration with Heist Craft. We also hosted the lovely lads from Bar Stewards and brewed a juicy and hazy New England IPA, yet to be named.

We also had a joint brew day at Sentinel Brewing with Heist Craft, Sheffield Brewery and Brew Foundation to brew a charity pale ale, **Bangers and Clash of the Tight Uns** (approx. 4.5%) in aid of Roundabout. Finally, we've had the Turning Point crew over to brew a **Mango & Mint Sour** (should be interesting).

That pretty much sums it all up. Keep safe and don't get sunburnt!



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**FULL
DOFF
DANK**



Steel City

Steel City have had a busy spring, or at least the bits of it for which Dave was in the country. The dry-hopped sour **Medusa** (5.0%) went down well, and she has now been joined by her two sisters.

Euryale has been aged four months in a white wine barrel with grapes, while **Stheno** was also aged in the wine barrel but was then brettet. Euryale (5.5%) is doing the rounds now while Stheno (5.5%) will be out later in the year. Also on the sour side, a 6.66% Flemish-style Oude Bruin named **Danse Macabre** (after the Flemish metal band, but you all knew that) is out now.

June saw the 'Den of Iniquity' megacollab take place, featuring 9 breweries and 2 pubs. It was an excellent brewday, apart from the brewing! A stuck mash AND a stuck transfer made for a long day, but fun was still had by all, with beer, a barbeque and some cricket – this was possibly the first time

the brew process has been delayed because the brewer was batting and wouldn't go in to sort the brew until he was out (clean-bowled by Dale from Imperial).

The brew is a parti-gyled white stout, the versions being Chocolate & Honeycomb, Rum-Barrel aged Cherry & Vanilla, and a green(!) stout featuring matcha tea. The coalition of chaos was Steel City, Lost Industry, Neepsend, Twisted Angel, James & Kirkman, Mill Valley, Beer Ink, Imperial and Raw plus the Rutland Arms and Shakespeare's.

At long last some bottling has taken place, so look out for the special **Stout Wars** 3-packs (two different sets) as well as bottles of **Demons Are Back**, **Medusa**, **Euryale**, **My Wine In Silence**, **The Blood The Wine The Roses**, **HIBUDDHNZNEIPA** and **Danse Macabre**.

Dave Unpronounceable



Brad

The Nags Head at Loxley is celebrating 10 years of showcasing Bradfield Brewery's cask range of Farmers Ales. Since opening its doors as the brewery's tap in 2008, the pub has enjoyed continued success as both a friendly local and a brewery tap.

Offering the range of Farmers Cask Ales from just £2.50 a pint and homemade pub grub, the pub has remained a traditional public house venue with a welcoming environment to customers old and new.

As we say Happy Birthday to one brewery tap – we look forward to the opening of another. The King & Miller in Deepcar will be reopening soon!

Bradfield Brewery are proud to announce their third year as main sponsor of Stocksbridge Rugby Club and are looking forward to cheering on the team at this year's Bradfield Brewery Cup on Saturday 18th August. For further details please visit their website.



field

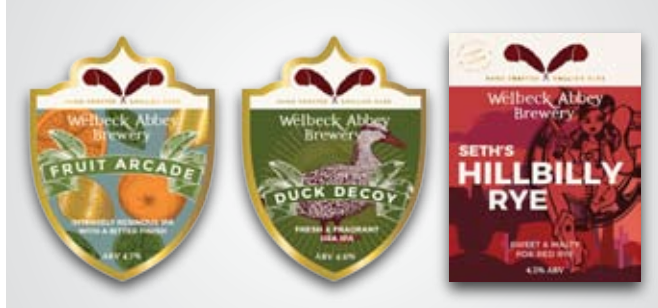
We are also looking forward to crossing the border over to Derbyshire for August Bank Holiday – joining the line up for this year's Hope Show event – a great family friendly agricultural show set in the countryside of Hope Valley. For further details please visit the website: hopeshow.co.uk.

Jackie

Hopscotch

Hopscotch cask beers are now available at the Springvale on Commonsides, Guzzle Micropub in Woodseats, the Fat Cat in Kelham Island and the Royal British Legion Club in Chapeltown. We will hopefully soon be appearing in the Rutland Arms on Brown Street too.

We are also currently awaiting the delivery and installation of a shiny new 4 BBL brewing kit so watch this space!



Welbeck Abbey

Our brand new fermentation tanks were installed last month and they look fantastic! Our brewers are well chuffed with them and it means we can brew even more fantastic beer for all you thirsty folks!

We've got three old favourites back this month as well, including one of our most popular specials, **Fruit Arcade** (4.7%). This fruity pale ale uses a blend of hops from three different regions to give a fresh and clean fruit punch flavour, with an overarching grapefruit flavour from Chinook.

Duck Decoy (4.6%) is our next special and it's absolutely "quacking" (see what we did there). Named after a quiet and secluded mixed broadleaf woodland spot on the Welbeck estate, this USA pale beer is filled with the mouth-wateringly fresh aromas of pear, orange and passion fruit, however at a low strength it's a pleasantly light indulgence.

Lastly from our Brewers Choice range we have **Seth's Hillbilly Rye** (4.5%). Named after one of our previous assistant brewers who had a love for vintage cars and kitsch tattoos, this classically

American red rye beer pays homage to his beloved Western cowgirl tattoo.

This style of beer sees the addition of crystal rye malt in the mash for spice and heaps of delicious American hops to keep it punchy and fresh.

We have also collaborated with The Welbeck Farm Shop on a brand-new, limited edition brew. Earlier this year the brewery was asked to create a beer that was the perfect accompaniment to the shop's butchery counter, and this 4.9% American-hopped craft pilsner is just that. **The Crafty Butcher**, a super fresh, lightly citrus pilsner-style beer is recommended to be served alongside grilled meat or veg (preferably outside, with music and people you love). Available from mid-July, it will only be available from the Harley Café in Worksop and The Welbeck Farm Shop.

Lastly, if you're interested in one of our brewery tours we've only got tickets left online for our September date! Grab 'em while you can by visiting our website at welbeckabbeybrewery.co.uk.

Jess Low

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.

Bessemer

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



Pub of the Month

August 2018

Our Pub of the Month award for August 2018, voted for as always by Sheffield & District CAMRA members, goes to the **Beer Engine** on Cemetery Road. The pub may only have opened in March 2015 but this is the second time it has been voted our branch's Pub of the Month, having previously won the honour in August 2016.

The man who created the Beer Engine in its current guise (it was formerly a music bar called Delaney's, amongst other things) is Tom Harrington, who previously worked at Thornbridge and the Hillsborough Hotel. This was his first pub venture, although he is now also involved with the Old Workshop on Hicks Street too.

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)

The Beer Engine is in essence a traditional pub with a focus on serving high-quality real ales in a relaxing environment, but there is a modern twist in the form of ever-changing craft keg beers and an interesting range of spirits. The pub is furnished and decorated simply but is laid out to appeal to all – a main open area around the bar and a couple of smaller, cozier rooms. There's a nice beer garden out the back which has been extremely popular during the recent hot weather.

The bar features six hand-pumps, one of which dispenses the ever-available Neepsend *Blonde*. The remaining five feature a changing range of ales from breweries such as Exit 33, Bad Seed and North Riding, and sometimes a real cider. The staff are friendly and knowledgeable and are happy to offer tasters and advice.

No article about the Beer Engine would be complete without a mention of the pub's food offerings. Monday to Saturday is pub tapas, with a selection of around 8 dishes on a menu which changes weekly. On a Sunday, the Beer Engine offers home-cooked roast dinners with a choice of meat of the week, vegetarian and vegan options.

We will be presenting the award certificate at the Beer Engine on Tuesday 14 August. Join us from 8pm onwards for a presentation at 9pm. For those travelling by public transport, the 3/3a, 4/4a, 20, 43, 44, 75, 76, 86, 97, 98 and 218 all stop nearby. We hope to see you there!



Pub of the Month

July 2018

Sheffield & District CAMRA members headed to the **Wellington**, Shalesmoor, on 10 July for the presentation of the July 2018 Pub of the Month award. Competition from the first of the World Cup semi-finals meant attendance was perhaps a little lower than it might otherwise have been, but there was still a great atmosphere in the pub as branch vice-chairman Patrick Johnson handed over the certificate to manager Niall Byrne, owner James Birckett and all the staff.

It should come as no surprise that there was a great selection of real ales available on the evening. Four of the seven handpumps showcased beers from Neepsend Brewery, including the fantastic *Comosus* (4.6%), a very tasty pineapple pale ale. The other three featured guest ales from Atom, Anarchy and Imperial. There

were also some great craft keg beers from Steel City and Wylam.

The Wellington continued the recent tradition of putting on a buffet for everyone who made it down for the presentation, with a nice selection of sandwiches, cocktail sausages, pork pies and something I had never tried before - cold black pudding!

Congratulations once again to everyone at the Wellington on their award! CAMRA members, don't forget to vote for your next Pub of the Month. Or if your favourite isn't on the list, you can nominate it on the website or at any branch meeting.

Pictured above, Patrick Johnson (left) presenting the certificate to pub manager Niall Byrne.



A Grand Day Out in West Yorkshire

A mid-morning arrival at Huddersfield station (via Wakefield) allowed plenty of time for a cooked breakfast and a half of Clarks (now brewed at Castle Eden) *English Pale Ale* in **The Vulcan** before boarding the hourly train for the short ride to the attractive village of Marsden.

Sitting outside the **Riverhead Brewery Tap** (*CAMRA Good Beer Guide 2018* - photo above) in the sunshine waiting for their festival to open at noon was very pleasant indeed. The festival was a small affair with all available ales being served through ten hand pumps on the bar. From the eight Riverhead beers and two guest that were available I sampled halves of *Riverhead Montage* (5%), *Tour De Marsden* (4.2%) and *Pomegranate Pale* (4%), plus a *Mad Squirrel De La Crème Milk Stout* (4.5%). Six traditional ciders were also available although I didn't partake of any of these.

There was then a short walk back up the hill to the station for a train back through Huddersfield to Mirfield and the festival at the **Navigation Tavern** (*GBG 2018* - photo below) which was already in full swing by the time I arrived. A separate festival bar with 24 hand pumps had been set up inside, from which I sampled beers from Bridge Brewery, 3D (Pitchfork), Ascot and Lords.



With basically an hourly service back to Wakefield Kirkgate, I allowed myself time for the short walk back past Mirfield station to the festival which had been advertised as taking place at the nearby **Flowerpot** (*GBG 2018*), which is an Ossett brewery pub. Arriving at just

after 3pm I was disappointed to find that the outside festival bar did not open until 4pm. On a glorious sunny and warm Friday, with plenty of potential customers about, I thought it a little short-sighted not to capitalise by opening at lunchtime. I did not partake of a drink but instead returned to the Navigation for a very enjoyable Abbeydale *Voyager IPA* (number ten in the series), before getting a train to Wakefield Kirkgate.

First stop in Wakefield was **Fernandes Brewery Tap** (*GBG 2018*) and half of their *Blue Lady* (3.8%) together with complimentary sausage rolls and pork pies. A walk through town brought me to the **Beer Exchange** for some Aire Heads *Grain Disorder* (4.6%) and a limited edition Revolutions gin-infused *Clash Porter* (4.5%). Across the road to the **Black Rock** (*GBG 2018* - photo below) and from the five beers available I chose *Blue Bee Enigma 500* (5.5%).



The final pub of the day was **The Hop** in Wakefield (*GBG 2018*), which by now was very busy, but a very pleasant half of Wilde Child *The Expatriate* (4.5%) was consumed before catching a quick train from Westgate to Sheffield, followed by a bus home.

Andy Morton

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Issue 488
August 2018



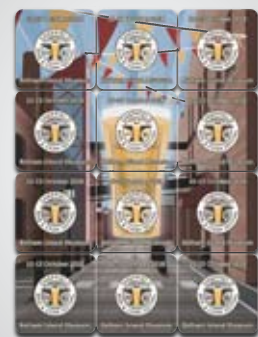
Steel City 44 incoming

The countdown to the annual Steel City Beer and Cider Festival is getting ever closer, with the final few arrangements now being made. Posters, leaflets and beer mats are now making their way into the pubs of Sheffield and beyond, the festival website has gone live and you can now add your name to the Facebook event.

Our beer and cider orderers are starting to get their wish-lists together, and as always there's sure to be a great selection. We will have almost 250 real ales and around 50 ciders across the upper hall and the marquee, plus a range of KeyKeg craft beers downstairs. We will also be offering hot drinks for the first time from a local coffee van after listening to feedback from visitors. On the food front, we've changed things up a bit so keep an eye out for more updates nearer the time, but there will still be a range of hot and cold food to enjoy.

As always, there will also be a great selection of live music and other entertainment on offer during the festival, including old favourites such as Highway Child and the Loxley Silver Band. The Kelham Island Rap- per will be performing their sword dancing on Saturday afternoon - not to be missed! Look out for the traditional pub games in the marquee too.

Of course, none of this could be possible without the volunteers who give up their time to do everything at the festival from serving drinks to selling tokens and washing glasses. If you're interested in helping out, keep an eye out on our website and social media pages, which should have details of the staffing form. All volunteers are greatly appreciated and you will get free entry and free cask ale or cider on the day(s) of your shifts!



Beer mat mania!

Beer mat collectors take note - the Steel City 44 festival beer mats have now been released and should soon start appearing in your local pubs and bars. Like last year, the mats will feature a sponsor's logo on one side and a section of the official festival poster on the reverse. To get the full poster, you'll have to find the full set but you're very unlikely to ever find all of them in the same place so you will have to do some searching!

We would like to say thank you to the 12 sponsors who have kindly agreed to sponsor a beer mat: **Abbeydale, Acorn, Blue Bee, Bradfield, JD Wetherspoon, Little Critics, Lost Industry, Loxley, O'Hara's Rum, Sentinel, Sheffield Brewery Co, True North.**

The mats are currently being distributed around the city but please note that Wetherspoon's mats will only be available in their own pubs. There will also be some sets reserved for charity auctions as there have been in previous years. More details about these will become available in the coming weeks.

Festival guide

July

Mallard, Worksop

Thu 26 – Sun 29 Jul

The Mallard pub in Worksop railway station is holding a Summer Beer Festival, with up to 16 real ales, three real ciders and fruit wines from Lyme Bay.

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

Dukeries Brewery

Thu 2 – Sat 4 Aug

20 locally-brewed real ales on offer at this festival at the Dukeries Brewery Tap in Worksop. Opening times Thursday 17:30-22:00, Friday 17:00-23:00 and Saturday 12:00-23:00.

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 for ticket details.

Peakender

Fri 17 – Sun 19 Aug

Thornbridge Brewery's annual festival returns to the Bakewell Showground. Guest breweries this year include Abbeydale, Cloudwater, Northern Monk, Magic Rock and many more. Tickets available from peakender.co.uk.

Blackhill

Fri 24 – Mon 27 Aug

Visit the Miners Arms in Hunsall (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.

Abbey, Woodseats

Fri 24 – Mon 27 Aug

A wide range of cask beers will be available, mainly from microbreweries including some from Sheffield, Derbyshire, Nottingham and further afield, and they hope to have about 10 beers on at any one time. There will also be folk and country and western music.

Abbeydale Funk Fest

Sat 25 – Sun 26 Aug

A celebration of sour and mixed-fermentation beers held at Abbeydale Brewery, showcasing more than 30 beers including a selection

Cask sponsorship

Cask sponsorship is now available for the 44th Steel City Beer and Cider Festival, taking place at the Kelham Island Museum from 10-13 October 2018.

Why not show your support for this fantastic local event while promoting your name to more than 6,000 visitors by sponsoring a cask? For only £60+VAT per cask, sponsors will receive an A4 poster on the cask of their choice (subject to availability), two free tickets to the festival (any session except Friday evening) including a free glass and two free pints, plus mentions in the festival programme, on the website and on sponsors' posters around the venue.

To book your sponsorship, or for more information, please contact sponsorship@sheffield.camra.org.uk and we will get back to you as soon as possible.

from Abbeydale's own Funk Dungeon range. Tickets available online.

September

Cleethorpes Rail Ale & Blues

Fri 14 – Sun 16 Sep

The Rail Ale and Blues Festival returns to Cleethorpes Coast Light Railway for its fourth year. Featuring over 50 real ales and 30-40 ciders, plus live music and of course steam trains.

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.

Old Hall, Chinley

Fri 21 – Sun 23 Sep

The pub's annual beer and cider festival, with over 200 beers and ciders, barbecue, live music and a great atmosphere. There are direct trains to Chinley from Sheffield for those travelling by public transport.

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.

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.

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

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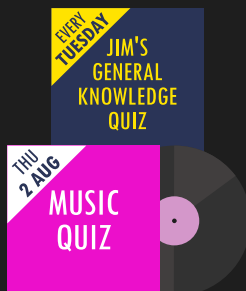


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details



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Branch diary

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

Branch meeting

8pm Tue 7 Aug

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 Norfolk Arms, Grenoside (S35 8QG).

Pub of the Month

8pm Tue 14 Aug

Join us at the Beer Engine on Cemetery Road for the presentation of the August 2018 Pub of the Month award, arriving from 8pm for a presentation at 9pm. Buses 3, 4, 20, 43, 44, 75, 76, 86, 97, 98 and 218 all stop nearby.

RambAle 6: Monyash, Bakewell, Thornbridge Peakender

10:30am Sat 18 Aug

Catch the 10:30 218 TM Travel Bus from Sheffield Interchange (B4) to Bakewell where we will transfer to the 11:51 178 bus to Monyash. From there we shall walk down the beautiful Lathkill Dale to Over Haddon and then onto the Bakewell Showground to join the Thornbridge Peakender Festival (OS OL 24 map). Short walk back into Bakewell for 218 buses home.

Festival planning meeting

8pm Tue 21 Aug

The monthly festival planning meeting at the Harlequin on Nursery Street. Please note this is the final planning meeting before the start of the festival.

Beer Matters Distribution and Committee Meeting

8pm Tue 28 Aug

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 September issue and enjoy a beer with other distributors.

Branch meeting

8pm Tue 4 Sep

Venue TBC.

Pub Heritage Walk

Fri 14 Sep

Dave Pickersgill's legendary Pub Heritage Walk from Fagan's to the Bath Hotel returns as part of the Sheffield Heritage Open Days event. There will be two walks: one at 14:30 and a second at 17:30. Places can be booked via Eventbrite but are very limited.

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

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Patrick Johnson

Vice Chair

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Phil Ellett

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Malcolm Dixon

RambAles Coordinator



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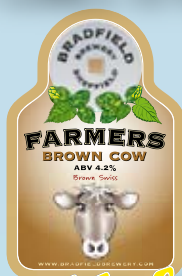
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