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Good Beer Guide 2019

CAMRA's Good Beer Guide 2019 is set to be released on 13 September and the 46th edition of the beer-lovers' bible will include more than 4,500 of Britain's finest pubs.

This figure includes 36 from the Sheffield & District CAMRA branch region, and although we cannot yet reveal any names, it's fair to say there are a few new venues on the list - a great testament to the great things that are happening in the Sheffield real ale scene at the moment. There is also information on every brewery currently

operating in the country, along with tasting notes on their core beers

The selection process for *GBG 2019* began back in late 2017, when branch members were invited to vote for up to 30 of their favourite pubs from within the Sheffield city boundaries, plus up to six from the surrounding Derbyshire villages that are also part of the branch. The 36 establishments with the most votes were then visited by a team of volunteers to confirm the pubs' eligibility and obtain up-to-date details for inclusion in the final book

The book is available to preorder now from the CAMRA bookshop, priced at £11 + p&p for members (£13 + p&p for non-members). Alternatively, it will also be on sale from the book stall at the Steel City Beer & Cider Festival, 10-13 October.

Pub Heritage talks

The Millowners Arms, part of the Kelham Island Industrial Museum, will be hosting a free Pub Heritage talk on Sunday 16 September as part of Heritage Open Days.

The afternoon talk (14:30 to 16:00) with Dave Pickersgill, Pub Heritage Officer for Sheffield & District CAMRA, will take listeners on a tour of some of the many heritage pubs in the city of Sheffield.

Along the way, mention will be made of some of the many influential brewers who have made their mark in the city. The Millowners Arms explains the growth of Sheffield's brewing industry and the role that pubs played in quenching the thirst of hot and dusty steelworkers. Victorian Sheffield is reported to have had over 1400 licensed premises at its peak. Refreshments will be available before and during the talk. Places can be booked in advance by visiting tinyurl. com/y8hac4dj.

Dave will also be presenting a similar talk following the October branch meeting at the New Barrack Tavern on Tuesday 2 October.



2018 Beer Census rescheduled

The 2018 Sheffield Beer Census which was due to take place on Saturday 22 September has been rescheduled and will now provisionally take place on Saturday 30 March 2019.

The Beer Census is a one-day event where volunteers visit as many pubs in the city as possible and take details of the range of real ales and ciders available. The committee has made the decision to reschedule the event to give more time to recruit route leaders, allowing us to visit the maximum number of pubs possible and yield more meaningful results.

Route leaders will volunteer to lead a small group around 10-15 pubs, usually focussing on a particular area of the city. If this is something you think you would like to be involved in, come along to a branch meeting for more information. If you would like to lead a route that we haven't covered in previous censuses, even better!

If you would still like to help out in September, members are encouraged to visit pubs and submit updates to the WhatPub website, including details of opening times, pub features and beer range.







Poppy's Casks of the Month

In August, I was lucky enough to receive a press pass for CAMRA's Great British Beer Festival at the Kensington Olympia. Myself and Beer Matters editor Dom travelled down to London on Tuesday morning for the opening session of the festival.

We had a great day and saw plenty of members from Sheffield & District branch as well as meeting new people from all around the country. As a keen tegestologist (beer mat collector!) it was great to meet people with similar interests, as well as handing out plenty of Steel City Festival beer mats. The day also saw the birth of a new family member for me, Georgie, so it was a great day all round.

At the festival I tried many wonderful beers, so I thought I would have a go at writing Casks of the Month. Breaking with Dom's tradition of choosing beers from around Sheffield, here are my top three from GBBF:

Raspberry Citra IPA (4.2%) Lacada (Portrush)

This beer from Northern Ireland was a first for me from this brewery. The beer itself was hazy and had a slight pinkish tinge. It tasted distinctly of raspberries but had a good hoppy flavour similar

to a double IPA. This hoppy and fruity offering was arguably my favourite beer of the festival - my biggest regret was not having a full pint of it!

Phoenix Cherry Mild (4.5%) Lenton Lane (Nottingham)

Somewhat controversially, one of my favourite styles of beer is the mild. There were quite a few on offer at GBBF but the best for me was this cherry mild from Nottingham. The beer was extremely drinkable and had so much cherry flavour it almost tasted like fruit juice. As a fan of Belgian kriek beers, this was great and I could definitely see myself spending an evening drinking

Blueberry & Vanilla Stout (5.0%) Tarn Hows (Ambleside)

I went to stand B11 hoping to find Dave Pickersgill [he was on B101, however I was served by a lady who recommended this interesting-looking stout. I think one of the great things about festivals is that volunteers who genuinely love beer can share their passion. Stouts are not a style I typically go for, but this had a beautiful combination of flavours. Although I actually bought this for Dom. I ended up drinking it all myself!

Poppy



The Bull's Head on Fulwood Road is now under new management, after landlady Heather Gamwells moved from the Springvale on Commonside earlier this year.

A number of new events have been introduced, with band nights and DJ nights taking place every Friday and Saturday respectively. Also starting on 4 September from 12-3pm is a series of friendship lunches which will feature a set two course meal for £6 with a live singer. These will be held every two weeks.

Heather's famous Sunday lunches are back too and are bigger and better than ever. while there are also fish and chip Fridays and a new-look menu set to be introduced in September alongside the current pizza offerings.

On the bar you will find Abbeydale Moonshine, Bradfield Farmers Blonde, Timothy Taylor Landlord and Sharp's Doom Bar, plus a quest ale. The pub is open from 11am every day and closes at 11pm Sunday to Thursday, midnight on Fridays and Saturdays.



THE GARDENERS REST COMMUNITY SOCIETY PRESENTS

THE GARDENERS REST



FRIDAY SEPTEMBER 21ST - SUNDAY 23RD
MIDDAY UNTIL LATE

THE GARDENERS REST, 105 NEEPSEND LANE, SHEFFIELD, S3 8AT



The micropub revolution continues to change the face of beer drinking across the country, and Sheffield is no exception. Since the city's first micropub - the Beer House on Ecclesall Road - opened in December 2014, a number of new venues have now joined the scene. In the last month alone there have been two micropubs opened in the Steel City, both of which serve real ale.

Brewer & Hop (40 Wostenholm Road, S7 1LJ) is a classic micropub with a one-room layout dominated by the bar. Owned by husband and wife team, Lauren and Dom Seigies, the pub is located within the Dalbury & Palmer hotel complex. On our first visit there were three real ales on the bar: Sheffield Brewery's Seven Hills and Five Rivers, as well as Sentinel SG. There was also a selection of traditional bottled ales, plus a lager and keg cider. According to the owners, there are plans to introduce a craft keg line in future. During the recent warm weather there has also

been a number of outdoor tables to allow drinkers to enjoy their pints outdoors.

Just a 10-minute walk away, the Garden Room (287 Ecclesall Road, S11 8NX, pictured above) is a café cum wine bar cum micropub located in the former Captain's Cup coffee shop, opposite the Portland House. This is another husband and wife operation. with new owners Gary and Julie undertaking their first independent venture having previously been in charge at the Cock & Magpie in Chesterfield. On our visit. Thornbridge Jaipur and Castle Rock Harvest Pale were available on handpump, alongside a selection of keg beers.

Meanwhile, just as we were going to print we received news that the keys had been handed over for the **Chapeltown Tap House**, a new micropub located in a railway arch opposite Chapeltown station. We look forward to visiting soon!

Dominic Nelson

Inn Brief

Hop Hideout on Abbeydale Road have a couple of interesting events coming up. The last weekend in October sees a tap takeover from New Mills' Torrside Brewery, while the second weekend in November will be the shop's 5th birthday celebration, featuring 5 Bill Murray-inspired beers and a Bill Murray fancy dress party.

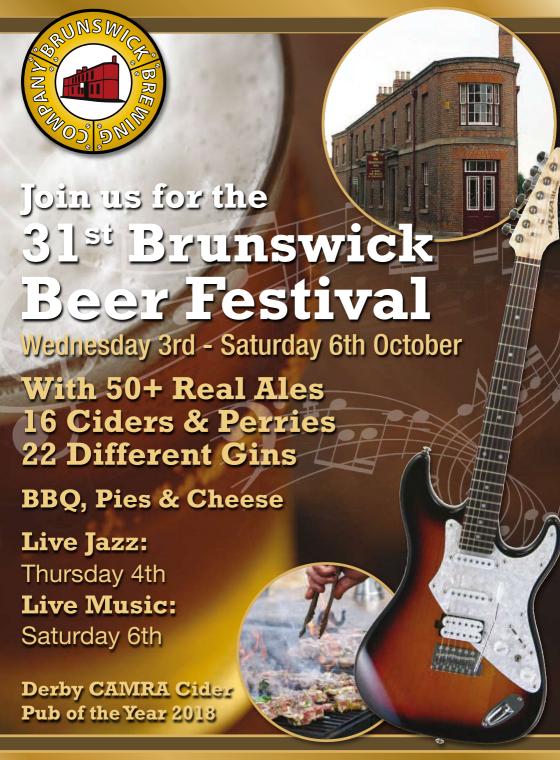
DinoSours returns to the **Rutland Arms** on Brown Street from 12-15 September following the success of last year's event. Two cask and six keg sours will be available.

The **Sentinel Brew-house** has reverted to its previous opening hours and as such is no longer open on Mondays or Tuesdays.

Barrowboy on Abbeydale Road is set to open before the end of August. So far it is unclear where real ale will be available.

The new **Pitcher & Piano** on Holly Street now has an official opening date of Friday 19 October.







A couple of issues ago, we brought you the pubs of the Cultural Industries Quarter, and this month we have the comprehensive round-up of all the pubs in another of the city centre's 11 quarters.

As you have probably gathered from the name, the Cathedral Quarter is centred around the Cathedral Church



Church House

St James Street

Well-known among Sheffield's live music fans as a premier rock venue, this Star-owned pub is currently run by Andrew Delemere. The pub has recently undergone a complete refurbishment. including a new recording studio upstairs, and is set to re-open at the end of August. In recent times, there has been a definite move towards real ale with up to four now available at any time, a rotating local beer (often from Kelham Island Brewery) joining the three regulars from national brands.

of St Peter and St Paul, often simply known as Sheffield Cathedral. Previously just a parish church, it was elevated to cathedral status in 1914 and is one of only five Grade I listed buildings in the city.

The real ale venues around this area are a microcosm of the pubs around Sheffield, with traditional locals sitting side-by-side with large chain pubs, restaurants and café bars. There is plenty of choice for discerning and casual drinkers alike, with beers to suit all tastes and budgets.



Craft & Dough

Campo Lane

As the name suggests, this restaurant specialises in pizza and craft beer and is popular with drinkers as well as diners. There are three changing real ales available alongside an extensive range of craft cans and bottles. As an added bonus, there is a very pleasant seating area in Paradise Square in which to enjoy them.





Three Tuns

Silver Street Head

This peculiarly-shaped pub is full of character, with its myriad wooden and brass features and mixture of seating areas. Loved by real ale fans and nearby office workers alike, the Three Tuns offers up to six cask ales, often including a local brewery such as Blue Bee. The meals are also popular here - think traditional pub fare such as sandwiches, burgers and fish and chips.





Bankers Draft

Market Place

This large Wetherspoon pub is housed in a converted bank building and offers the chain's popular combination of cheap beer and reasonably-priced food. On the real ale front, the three standard Wetherspoon regulars are joined by up to seven guest casks, although it is often fewer than this apart from during festival times. Look out for the Steel City Festival beer mats with this pub's name on them!



Three Cranes

St James Street

This traditional pub with guest rooms has recently seen a change of management and unfortunately we have not been able to check in since the handover. Presumably the layout of the pub has not changed; the central horseshoe bar is the main feature, with a number of surrounding seating areas. On our last visit to the pub there were four working hand pumps.



Dove & Rainbow

Hartshead Square

Like the Church House, this pub is known for rock and alternative music and has live music or DJ sets most evenings. However, this is a cosier, one-room affair and has a wider selection of real ales, with as many as six available. Kelham Island Easy Rider and Wychwood Hobgoblin are the regulars. There are also two Weston's real ciders on offer, plus 10% discount for CAMRA members on real ales.



Cavell's Cafe Bar

High Street

If you're looking for a relaxed venue that takes great pride in both its food and drink offerings, Cavell's offers both to a good standard. Two changing real ales are usually available at this family-run café bar, alongside a range of draught lagers and an extensive food menu which caters to all tastes.



Sheffield Brewery Co.

As many of you know, Nick Law - brewer of Emmanuales - joined The Sheffield Brewery Company two years ago to help develop the business. the beers and the brand. After making the tough decision to put Emmanuales on hold for a season in March this year, Nick has decided to step back from The Sheffield Brewery Company and hand the reigns onto a new brewer, who will steer the ship through the next exciting phase of the company's life. Nick will be launching a podcast and website for the beer industry in the coming months called Hop Forward: Getting You Ahead in the Brewing and Beer Business at hopforward.beer.

As of September, Marv White will be joining the brewery as Head Brewer, bringing with him several years of experience with Thornbridge as well as a GCB (General Certificate in Brewing) and his skills as a semi-professional musician, all of which will be a huge

asset to both the production brewery and the Brewery Tap Room.

As they say, the show must go on and – as ever – our Brewery Tap Room events are increasing in popularity, with more people discovering the brewery for the first time or making it a part of their regular jaunt during the Peddler Night Market weekends. The Brewery Tap Room how has several keg lines and serves a wide range of gins, wines and spirits.

Don't forget to check out our new bottled beers, which include *Get Thi'Sen Outdooerz* (4.0% American Pale Ale) – available in bottle for the first time – and *Sunburn* (5.2% Raspberry Wheat Ice Cream Pale Ale), all of which are available from our usual stockists, including Beer Central, The Dram Shop and Beeches of Walkley.

Nick Law



Exit 33

The Brewers Cooperative had two great days at the Folk Forest Festival in Endcliffe Park in July, serving an average of 185 pints an hour over the two days! It just shows what an appetite for local ales there is.

Following a successful charity quiz night at the Harlequin in support of the Multiple Sclerosis Society. Exit 33 have released a beer donating money from the profits to the charity. After suffering a sclerotic attack Pete Roberts of Exit 33 decided to help raise much needed funds. Pete said: "Attacks come without warning and can be very debilitating and frightening leaving the sufferer with long term issues. The MS Society does great work and it's an honour to support this".

Surprise Attack, a 4.8% ABV pale ale, was brewed with the help of raffle prize winners from the Harlequin charity quiz night. Our next charity night will take place on 20 September.

Once again, the Harlequin has been nominated for the national cider awards by the *Morning Advertiser*. We await the result when we attend the award ceremony on 6 September. Fingers crossed!

Pete Roberts





Abbeydale

CAMPAIGN FOR REAL ALE

Bronze

Golden Ale Category

2018

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PALE ALE



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Welbeck Abbey

Welbeck Abbey Brewery won an astounding six accolades in the recent Great Taste 2018 awards. Great Taste is one of the world's most coveted food and drink awards, and over 12,600 products were entered this year. Our award winners included five 1-star accolades for bottled *Portland Black* and *Henrietta*, as well as for the mini-keg versions of *Red Feather*, *Harley*, and *Cavendish*. *Red Feather* in bottles was given a 2-star accolade.

"It was our first year ever entering the awards and we

were completely overwhelmed with our results," Welbeck Abbey Brewery explained. "We are incredibly proud to have our products recognised in these prestigious awards and grateful for the feedback we received from the judges".

Welbeck Abbey's award-winning products can always be found at the Welbeck Farmshop, as well as a large number of pubs, restaurants, and independent bottle shops in the local area. Follow the brewery on social media or visit their website for more.



Abbe

We're in celebration mode this month - our beloved flagship beer *Moonshine* has won 3rd place in the Golden Ales category of this year's Champion Beer of Britain competition! This is the first time in our history that we have received such a prestigious national award, so we're immensely proud of this achievement.

This month also sees Team Abbeydale embark on something a little different to our norm, as ten of the brewery team swap their steel toe caps for running shoes! We've set ourselves the challenge of completing the Sheffield Run For All 10k, raising money for the wonderful local cause of Cavendish Cancer Care, a charity which many of the team have a personal connection to.

Should anyone wish to support us, please visit bit.ly/teamabbeydale, or if you are around the city centre on Sunday 23 September, please come down and cheer us on through the miles!

After all that exercise we'll definitely be in need of some liquid refreshment, so here's what we've got coming out throughout September.

Kelham Island

Kelham Island Brewery's head brewer, Nigel Turnbull, has retired after a career spanning more than 45 years.

Nigel had been working for breweries around Sheffield since 1971, when he joined the Hope Brewery on Claywheels Lane as a lab technician straight from school at the age of 16. He moved to the Stones Brewery on Rutland Road in 1993, which was followed by a spell in Tadcaster, North Yorkshire, after production moved there.

In 2009, Nigel joined Kelham Island as head brewer, where he worked until his retirement. The brewery itself was built in 1990 next door to the Fat Cat on Alma Street by the late Dave Wickett, whose son Ed now runs the operation.

Sheffield & District CAMRA would like to wish Nigel a happy retirement.



vdale

A couple of beers are returning from the archives - firstly. **Doctor Morton's Perfect Number** (4.8%), a pale ale with a combination of American and New Zealand hops, creating a piney aroma and a peppery flavour with a citrus hit. And after a two year hiatus, we're resurrecting Iced Tea Dead People, a 4.6% peach iced tea inspired pale ale using Birdhouse Tea Co's Princess Peach blend and El Dorado hops. This was a firm favourite of many in 2016 so we can't wait to see it back on the bar!

Finally, we're hugely excited to be brewing up a brand new collaboration with Haandbryggeriet, who are joining us in Sheffield all the way from Norway. We're getting together to produce an as-yet-unnamed Brut IPA (6.5%), which promises to be crisp, hoppy, and dry on the palate. Following on from last month's collaboration with Yeastie Boys, the artwork for this is being created by Barnsley artist Lewis Ryan and will be the second element of a six piece beery jigsaw puzzle!

Laura



Bradfield

Farmers Cherry Beer is returning to the brewing schedule for the sixth year running. Back by popular demand, this 4.2% ale is light on the palate with a hint of cherry and will be available in cask and 5litre mini kegs from Monday 3 September

The Bradfield Brewery Tap. the Nags Head at Loxley will be holding the annual harvest auction on Saturday 29 September, From 7:30pm onwards there will be a live performance from Bolsterstone Male Voice Choir followed by a charity auction with all proceeds being donated to Weston Park Cancer Charity.

Bradfield Brewery are once again proud title sponsors of Sheffield Steeldogs ice hockev team for the 2018/2019 season. This will be the fifth year of title sponsorship for the brewery and the club are looking forward to an exciting and successful season.

Staying with sponsorship and sport and we are also pleased to announce a further season as title sponsors for Stocksbridge Rugby Club. A preseason friendly tournament marked the occasion, where teams competed in the tournament for the chance to be crowned Bradfield Brewery Cup Winners.

Jackie



STANCI

BREWERY

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















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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.

Pub of the Month September 2018

If it's Abbeydale beer you're after then the brewery's second tap pub, the **Devonshire Cat**, is probably a good place to start.

This city centre venue, first opened in 2001 and bought by the brewery back in 2013 following the retirement of the previous landlord, had been a long-term fixture in CAM-RA's Good Beer Guide and has continued to be included every year since the change of ownership. Sheffield & District branch members clearly agree on its merits, having voted the Devonshire Cat our Pub of the Month for September 2018.

The pub underwent a complete renovation a couple of years

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

The summer nominees are...

Bar Stewards

Bessemer

City Centre

Roebuck Tavern

City Centre

Sentinel **Brewhouse** City Centre

Vote online now!

sheffield.camra.org.uk/potm

Bull's Head

Monsal Head Hotel

Old Hall Hotel

Olde Bowling Green Inn

/pots





ago and the new-look pub features a central horseshoeshaped bar with three distinct seating areas surrounding it. On the bar there are 12 handpumps, half of which serve Abbeydale's own range of core and seasonal brews, while the other half feature interesting guest casks from local and national breweries.

For those of a craftier persuasion, there is also an excellent range of keg beers from microbreweries near and far, as well as a selection of more than 100 bottles and cans. Tap takeovers are a regular occurrence at the Devonshire Cat, and recent breweries featured have included Scotland's Fyne Ales, Leeds' Ridgeside and London's Brick Brewery.

Of course, no article about the "Dev Cat" would be complete without mention of the excellent food menu on offer which is well worth a try, and they are happy to recommend beers to match the food. For music fans, the Honey Bee Blues Club takes place on the last Friday of every month and features the best of contemporary local blues music.

Come and join us at the Devonshire Cat (49 Wellington Street, S1 4HG) for the Pub of the Month presentation on Tuesday 11 September, arriving from 8pm for a presentation at 9pm. Hope to see you there!



Pub of the Month

August marked the twelfth month in a row we have been able to present our Pub of the Month award to a deserving pub in the Sheffield & District branch region, so thank you to all who continue to nominate and vote for their favourite venues. Long may it continue!

This month's presentation took us to the **Beer Engine** on Cemetery Road, which had last won the accolade exactly two years earlier. Around a dozen branch members made their way down to see vice-chairman Patrick Johnson present the certifi-

cate to the Beer Engine team.

There was an excellent selection of six real ales available on the night, although this was down to four by the end of the evening. Particular highlights of mine included Almasty *DDH Nelson Waimea Pale* and Summer Wine *Vic Secret*, two very tasty pale ales showcasing Antipodean hops. The Beer Engine is also known for its great food and the complimentary tapas were very much appreciated.

A huge congratulations once again to Tom and everyone at the Beer Engine!





District awards trip

On Saturday 14 July, a handful of branch members headed out to the Peak District to celebrate a couple of our more rural pubs, with the Spring 2018 District Pub of the Season and the District Pub of the Year 2018 presentations both on the agenda.

We were unable to secure a minibus for the trip this time, so we kicked off with a short hop on the number 65 bus to Stoney Middleton for the first presentation at the **Moon Inn**. The pub was very quiet when

we arrived but the staff were friendly and the ale was well kept. Stancill *India* was the pick of the three beers on offer. Branch chairman Glyn Mansell presented the certificate to manager Kevin Bite and his team.

The next stop on our route was this year's District Pub of the Year, the **Red Lion** at Litton. It was back on the 65 for the second leg of the journey, which again handily dropped us right outside the door of the pub. The Red Lion was a complete

contrast to the Moon, full of customers enjoying their lunch on a hot summer's day. There were four real ales available here, including one of the first beers I ever tried growing up in East Lancashire, Moorhouse's *Pride of Pendle*. Chairman Glyn made a rare outdoors presentation to landlady Jeanne, who was delighted with her award.

Well done once again to both pubs on their awards!

Dominic Nelson



Yorkshire Pub of the Year 2018

It's good news once again for Sheffield's **Kelham Island Tavern**, which has been named joint runner-up in the Yorkshire CAMRA Pub of the Year 2018 competition.

The pub, which has been voted Sheffield & District CAMRA's Pub of the Year 14 out of the last 15 years, was up against the winners from all of Yorkshire's branches. With up to 12 real ales available at any time, always including a mild, a porter and a stout, the Kelham Island Tavern is famous among real ale fans nationwide and continues to uphold excellent standards.

For the third year running, the winning establishment was the **George & Dragon** at Hudswell, near Richmond. The pub, which also won the national CAMRA Pub of the Year award in 2016, was the first community pub in the county and is now a thriving venue serving five cask ales on rotation.

George & Dragon, Hudswell Joining the Kelham Island Tavern in joint second place was the Victorian Craft Beer Café in Halifax. Opened in 2014, this trendy pub serves 10 hand-pulled real ales and ciders, along with up to 12 craft keg lines and a wide range of continental bottled beers.

Meanwhile, the winner of the Yorkshire Club of the Year award was the **Wortley Men's Club** from Barnsley branch, which has now won the accolade five years in a row. The **Oakworth Social Club** near Keighley was named runnerup.

We would like to extend our congratulations to all the winners. Presentations are set to be arranged for Saturday afternoons during the autumn and we will release details for these online and in Beer Matters as soon as they are known.





A South Yorkshire Day Connect ticket costs £6.60 from the driver for one day's bus, tram and train travel throughout the area. Getting to Rotherham mid-morning allowed plenty of time for the short journey to Broom, arriving there just after 11am.

The **Stag** (CAMRA *Good Beer Guide 2018*) adjacent to the roundabout of the same name, opens at 10am and has four hand pumps. A roomy pub with several drinking areas served by the central bar and plenty of outdoor seating made for a pleasant start to the day. Halves of Black Sheep/My Generation Beer Co.'s *My Generation Session Pale Ale* and Bath Ales *Summer's Hare* were enjoyed.

Just a few yards away is the **Dragon's Tap**, with six tables inside and a few outside at the front. A bright and airy micropub with a selection of 6 hand pulled ales (and 3 traditional ciders), from which I chose Chantry Citra Pale. Chantry ales appeared fairly regularly in the pubs I visited today.

Back into Rotherham and another short bus ride past the Parkgate shopping complex to the **Little Haven**, another micropub serving 3 hand-pulled beers, one cider and containing five tables indoors. I selected Drone Valley *No. 43*. It was such a balanced and refreshing drink on this hot summer's day that I had a second half

I then decided to walk up Rawmarsh Hill to the **Something Brew Inn**, which had seating inside and out. A bus ride of a couple of stops would have been more sensible. Anyway, a pleasant half of Chantry *Two Magpies Porter* was consumed from the range of six real ales available.

Continuing away from Rawmarsh a bus took me to Wath-upon-Dearne and the **Wath Tap** (*GBG 2018* entry and Rotherham CAMRA Pub of the Year 2018), which was slightly larger and also had pavement seating at the front. North Riding *Pecan Pie Porter* and Rat *Splinter Black IPA* were sampled from the six available beers. Traditional cider was also served.

A further bus ride in to Barnslev this time and the **Arcade** Alehouse (GBG 2018 entry and Barnsley CAMRA Pub of the Year 2018) in the town centre. Nightjar Haka Pale was enjoyed before then catching the number 66 to Hovland for the Knave and Kestrel, probably the smallest micropub visited todav. Elland Nettle Thrasher and Stancill Blonde were sampled before catching another 66 back towards Hovland Common and the Tap & Brew for some Small World Secret and Raw Jester Pale and some complimentary peas in the pod to accompany the beer.

From here it was but a short walk to catch the number 2 service back to Sheffield, which gave plenty of time for a half of one of the Brew York *X Panda Session IPA* series in the **Head of Steam** and a final Adnams *Anti-Hipstermin* in the **Bankers Draft** before the bus home. I had hoped to visit some of the newly opened pubs around the Barnsley, Mapplewell and Darton areas, but these will have to wait for another day.

Andy Morton





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Can you help out between Monday 8th and Sunday 14th October with setting up/taking down or staffing the Sheffield Steel City Beer & Cider Festival in any way?



Volunteer now at

steelcitybeerfestival.co.uk



By the time this magazine hits the pubs, our annual Steel City Beer & Cider Festival will be less than six weeks away, and we are on the lookout for more volunteers to help make the festival even better than before. If you have a day or two (or more, or just half a day even) you could spare between 8-14 October and fancy the idea of being part of our team, please get in touch. Staffing forms are now up on our website.

If you can't or don't want to apply online you can also contact the staffing officer, Malcolm Dixon, on the official staffing telephone number (07923 416865) or at his home address (27 Longford Drive, Sheffield, S17 4LN). He can then send you a paper form to fill in.

On the form you need to fill in your details and the hours you wish to work. Our staffing officer will then register you and allocate you a job and reserve you a free staff t-shirt (note only a limited stock of t-shirts have been provided by our sponsors so these are first come first served).

There are a variety of roles available depending on your experience and availability, and all volunteers receive a free entry and free beer tokens as well as their t-shirt. Of course, the biggest reward is the satisfaction of being part of an enthusiastic team that makes the festival such a highlight of the Sheffield calendar!

The most obvious roles include serving beer and cider at the bar but we also need staff at the entrance dealing with admissions, glasses, programmes and customer service; staff on the various stalls including merchandise, membership, beer tokens and games; staff in the office for various admin duties and of course members of the cellar team looking after the beer behind the scenes!

We also really need volunteers to help on the site team setting everything up in the days before we open and taking everything down on the Sunday – we move in to an empty site on the Monday and build all the bars etc and have to leave an empty site with everything back in storage on the Sunday!

We are always especially short of helpers taking down and packing away on the Sunday - we do close a little earlier on Saturday where some of the take-down jobs will begin before the staff social, but there will still be plenty to do on Sunday including van runs to our storage location. There's no beer to be drunk but we do provide some refreshments, for example last year there were bacon sandwiches and coffee.

Working a beer festival is generally enjoyed by all - some roles can be hard work, of course, but it's also fun and if you have a passion for good beer or cider then a successful event makes it all worthwhile!





Beer mats on eBay

Four limited edition sets of 12 mint-condition beer mats advertising the 44th annual Steel City Beer Festival (SCBF44) will be auctioned on eBay. On one side of each mat is the SCBF44 logo, with the reverse printed for the sponsor. The logo side, when arranged, produces a large image of the festival poster (see above).

In total there are about 100,000 beermats available. Over the next few months, these will be distributed over Sheffield, the surrounding area and wider afield. However, a full set is very unlikely to be seen in one place at any one time!

Thanks to our sponsors: Abbeydale, Acorn, Blue Bee, Bradfield, Little Critters, Lost Industry, Loxley, O'Hara's Rum, Sentinel, Sheffield, Wetherspoon (Bankers Draft) and True North.

All profits from these eBay sales will go the official SCBF 2018
Charity, Roundabout - Sheffield's youth homeless charity providing shelter, support and life skills to young people aged 16-24 who are homeless or at risk of homelessness.

Dave Pickersgill

Festival guide

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. KevKea & 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.

Gardeners Rest Scottish Beer

Fri 21 – Sun 23 Sep
The Gardeners Rest on
Neepsend Lane is holding
a celebration of Scottish
breweries, featuring a selection of real ales from north of
the border, plus food and live
music.

Old Hall & Paper Mill, Chinley

Fri 21 – Sun 23 Sep The Old Hall's annual beer and cider festival, with over 200 beers and ciders, barbecue, live music and a great atmosphere. This year the nearby Paper Mill Inn is also involved. 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.

Wetherspoons

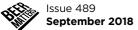
Wed 10 – Sun 21 Oct A twelve-day celebration of real ale and traditional cider across Wetherspoon pubs nationwide, set to feature more than 30 UK-based brewers plus five cider producers.

Nottingham CAMRA

Wed 17 – Sat 20 Oct Held at the Motorpoint Arena due to ongoing work at Nottingham Castle, this year's festival is set to be as big as ever. Tickets start at £10.80 including a glass and nine beer tokens.







Branch diary

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

Branch meeting

8pm Tue 4 Sep

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 Sheaf View, Heeley.

Pub of the Month

8pm Tue 11 Sep

Join us at the Devonshire Cat on Wellington Street (City Centre) for the presentation of the September 2018 Pub of the Month award, arriving from 8pm for a presentation at 9pm.

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 (limited spaces left via Eventbrite) and a second at 17:30 (fully booked).

Pub Heritage talk

2:30pm Sun 16 Sep
Free Pub Heritage talk by
Dave Pickersgill held in the
Millowners Arms at the Kelham Island Industrial Museum.
Places can be booked at
tinyurl.com/y8hac4di.

Beer Matters Distribution and Committee Meeting

8pm Tue 25 Sep

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 October issue and enjoy a beer with other distributors.

RambAle 7:

Foolow – Eyam – Grindleford

10:30am Sat 29 Sep

Catch the 65 High Peak bus from the Sheffield Interchange (B4) as far as Foolow (11:19). From there we walk to Eyam, with a break at the Miners Arms, then down to Froggatt Bridge for a riverside walk to Grindleford and the Sir William Inn. You can then either catch a 65 bus back from there to Sheffield or continue walking alongside the Derwent to Hathersage to sample a pub or two there. 272 bus or train back. Walk is about 5 miles long with an extra 2 miles if extended to Hathersage.

Branch meeting

8pm Tue 2 Oct

Following the meeting, Pubs Heritage officer Dave Pickersgill will also be presenting a talk about the Sheffield's Real Heritage Pubs book. Venue is the New Barrack Tavern, Hillsborough.

Sheffield Trading Standards Floor 5, Howden House, 1, Union Street, Sheffield S1 2SH 0114 2736290

Committee

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Patrick Johnson

Vice Chair

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Malcolm Dixon RambAles Coordinator



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Join up, join in, join the campaign



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





WHEN IT COMES TO FINE ALES ...













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

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







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