

BEER MATTERS

Sheffield Hallam University
Woolfson Social Museum
Get Pack
Tickets / Show
Tickets

Discovery STEM Education



Issue 491 **November 2018**

@shfcamra
/sheffieldcamra
sheffield.camra.org.uk



CAMPAIGN
FOR
REAL ALE





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 2nd November

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 491 November 2018

News 5
Christmas Dinner
Sheffield's Real Heritage Pubs
Local area walkabouts
New beer styles: Milkshake Pale



Opinion 8
Dom's Casks of the Month



Pubs 10
Three Tuns
Carbrook Hall
Hop Hideout
PUBLIC Transport: tram-train



Breweries 16
Welbeck Abbey, Loxley, Exit
33, Hop Jacker, Bradfield,
Fuggle Bunny, Abbeydale



Awards 20
Pubs of the Month



Travel 22
Oktoberfest



Festivals 24
Steel City 44
Festival guide



Diary 26

Committee 26



LOXLEY BREWERY
@ WISEWOOD INN

GREAT FOOD

539 Loxley Road
Sheffield



wisewoodinn.co.uk
loxleybrewery.co.uk



Sheffield CAMRA Christmas Dinner

All Sheffield & District CAMRA members are invited to join us for Christmas dinner at the Old Hall Hotel in Hope on Saturday 1 December. This will be a great opportunity to spend the evening in the company of fellow real ale lovers, while enjoying some great food and not having to worry about branch business!

We have chosen the venue as it is easily accessible by public transport, allowing people to stay as long as they please after dinner to enjoy the range of well-kept ales the pub has to offer. The 272 bus stops just over the road and

runs into the late evening, or for those travelling by train, Hope railway station is a 10-15 minute walk away. The plan is to arrive at around 6pm, giving plenty of time for those watching the football earlier in the day.

Prices are yet to be confirmed as we are still awaiting the final menu. Once we have these, places will need to be booked in advance through our social secretary, Andy Cullen; this can be done at any branch meeting or by sending an email to social@sheffield.camra.org.uk.



Sheffield's Real Heritage Pubs

Following the success of the first edition, the second edition of this book is now available: an increase in pages from 81 to 96 with more entries, text and images. The second edition is again available as a free download (sheffield.camra.org.uk/rhp) but also includes a limited edition print run of 1,000 copies (A5, cover price £5.99).

The book, released at the beginning of October, was available at the recent successful 44th Steel City Beer & Cider Festival and is also available in a number of local outlets (look out for the posters).

Thanks again to our three sponsors for making this happen: Abbeydale Brewery, the Rutland Arms and the White Lion.

Dave Pickersgill

Get your advert in Beer Matters!



Beer Matters is read by thousands across Sheffield and beyond every month.

Let local beer and cider lovers know about what you have to offer from just £50+VAT (or less for regular placements).

Email advertising@sheffield.camra.org.uk or visit our website to place your ad now!



Issue 491
November 2018

Local area walkabouts

As the wintry weather returns and the days get shorter our RambAles, which take in some of the wonderful countryside we have surrounding Sheffield along with the characterful rural pubs, draw to a close for another year. We would like to say thanks to Malcolm for coordinating these for us over the past few months.

To replace the RambAles during the colder and wetter months, our social secretary Andy Cullen has reintroduced our Local Area Walkabouts after few years' hiatus. These informal walks take in one small area of the city where the pubs are a little closer together, meaning more opportunity to take shelter if the weather takes a turn for the worse!

In the past, the walkabouts traditionally took place on Friday evenings, but the new incarnation will see the day of the week and time of the month move around, allowing for more flexibility.

The first three are already in the diary:

Heeley

Tue 30 Oct

City Centre

Tue 18 Dec

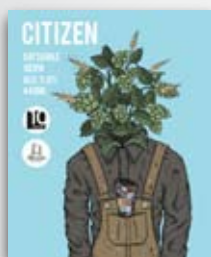
**Kelham Island
and Neepsend**

Fri 11 Jan

**Join
us!**

Those wanting to join us for the first outing to Heeley are invited to meet at the Devonshire Cat on Wellington Street in the city centre at 7:30pm, from where the group will travel together by bus to Heeley. Alternatively, if you would like to head straight there then we will be at the Sheaf View from around 8:20pm.

Happy walking!



New beer styles: Milkshake Pale

Adding lactose sugar to beer is by no means a new idea - for more than 100 years, brewers have been adding lactose to stouts to create "milk stout". The lactose is unfermentable by beer yeast, so it survives the brewing process and adds body to the final beer, along with sweetness rather than the roasted flavours often associated with dark beers.

Recently, however, imaginative brewers have started to use the qualities of lactose in pale ales. These are usually heavily hopped and strong (often IPAs), so when the fruitiness of the hops combines with the sweetness and viscosity of the lactose the result is not too dissimilar to a normal milkshake! They are often served hazy too, which adds to the effect.

The first Milkshake IPA was actually created back in March 2015, a collaboration between American brewery Tired Hands and Swedish innovators Omnipollo. However, it is only really this year that the style has started to gain traction in the UK and now we are even starting to see cask-conditioned milkshake pales.

Some of Sheffield's own breweries are now getting in on the trend; at the recent Steel City Beer & Cider Festival, we had beers from Abbeydale (*Citizen*, 5.8%) and Blue Bee (*Mango Milkshake Pale*, 4.8%), as well as examples from further afield breweries such as Hopcraft, Torrsdale and Wilde Child.

So keep an eye out and if you spot a milkshake pale next time you're at the bar, give it a try!

Dominic Nelson

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
t @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

01433 620160

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
t @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

01433 620247

INFO@THEPEAKHOTEL.CO.UK



Dom's Casks of the Month

I got a little bit ahead of myself at the end of last month's article when I promised to bring you three of my favourite beers from the Steel City Beer & Cider Festival; printing deadlines mean that as I write this the festival is still a couple of days away and we are all waiting with bated breath for the delights that this year is sure to have in store.

So for this month you'll have to make do with my usual selection of three excellent cask ales from around the handpumps of Sheffield. The shorter nights have started to come in and already we're starting to see darker and stronger beers appearing in pubs, so for the first time in a while there's a stout among the choices below. Without further ado, here are my top three:

What: Mentha (5.0%) – Neepsend (Sheffield)

Where: Beer Engine

Mint and chocolate is a classic flavour combination and while putting the two together in beer form is not entirely novel, this was an excellent example of the craft. This mint-laden milk stout was described as a Mint Aero in a glass, but I would say it was closer to an After Eight, the slight bitterness coming through reminding me more of dark chocolate. A lovely deep brown colour with an ephemeral tan head, this was incredibly smooth to drink and a second pint was almost too tempting. Great stuff.

What: Planet Rock Honeydew Melon (4.5%) – Thornbridge (Ashford in the Water)

Where: Stag's Head

It's almost unheard of that I choose beers from the same brewery two months in a row, but after trying this one it would have been hard not to. Like the Melba from last month, this beer had a touch of a certain well-known wood staining product about it - exactly what it said on the tin. I can imagine that this one would split opinions, but for me the refreshing character of the melon was well balanced with the light hoppiness, making for an immensely drinkable pint.

What: Border Town (4.2%) – Bad Seed (Malton)

Where: Devonshire

Bad Seed Brewery are usually a good bet for an above-average beer and this was no exception. This unfiltered rye pale ale was slightly hazy on pouring but settled to a pleasant golden colour after a few seconds. On drinking, the subtle peppery spiciness of the rye was complimented well by tropical fruit and citrus flavours from the Cascade hops. Rye beers will never be for everybody, but this one would definitely be a good introduction for those who haven't tried the style yet.

Next time out we will definitely be featuring some of the top beers from the Steel City festival, and I've enlisted the help of Poppy, whose GBBF-themed Casks of the Month from a couple of months ago proved very popular! Who knows, there might even be more than three beers...

Dominic Nelson

BREWERS' EMPORIUM



Now available to buy online

ABBEYDALEBREWERY.CO.UK

Our full range of cans are now available online along with all of our amazing merchandise

THE CHURCH HOUSE

LEGENDS OF ROCK

Phone - 0114 453 7714

Email - info@churchhousesheffield.co.uk

Website - www.thechurchhousesheffield.co.uk

YOUR LOCAL IN THE HEART OF THE CITY

- Live Music Every Friday And Saturday
- Venue Hire For All Occasions
- Rehearsal Space And Recording Studio Hire Available
- Fresh Food Daily
- Extensive Range Of Premium Gins, Whiskies And Rums



Opening Hours

Tuesday - Thursday Midday - 12am
Friday - Saturday Midday - 2am



Up To
4
Real Ales



Three Tuns

Last month we brought the news that the Three Tuns had closed yet again. This time round we have much better news: the pub is open for business once more.

The new licensees are Janine Dalley and Red McKay, a Sheffield couple who also run the Three Merry Lads at Lodge Moor. Janine explained the decision to take on a second pub: "We love the heritage of the Three Tuns; it's truly an iconic, beautiful building and we feel really proud to be able to bring it back to life! We've tried to stay true to the legacy of the Three Tuns with a cask ale offering and craft beer, but also an extensive gin, wine and cocktail offer to appeal to a wider customer base. Our cask will change regularly, we've started with Fuller's *Red Fox*, *Abbeydale Moonshine* and Robinson's *Light Brigade* and a couple of old favourites which are getting a thumbs up from customers already!"

The Three Merry Lads was

recently commended by Cask Marque and the new couple are aiming to bring those high standards to the Three Tuns: "In terms of the passion for beer quality and good cellar management, the Three Tuns offers us the opportunity to further extend our real ales and cask ales which is very exciting for our senior bar staff, Oliver, who is looking after the cellar at the Three Tuns, and Billy, the bar manager who have both come from the Three Merry Lads."

As Janine explains, it's not only the beer they will be focusing on as there will also be entertainment provided: "We will be getting the Wednesday quiz and games night re-established and would love to set up an open mic night and get live music in there."

Drinkers who enjoyed the food offerings that previous incarnations of the Three Tuns have provided will also be happy. Janine and Red will be bringing back the chip butty that

everyone loves, alongside a selection of paninis, homemade vegan soup and doorstep sandwiches, all available to eat in or takeaway. The menu will be developed with the help of Amy, the head chef at the Three Merry Lads - look out for her homemade steak and ale pie with mushy peas and a splash of Hendo's relish!

The couple are also hoping to expand outside of lunchtimes: "We will eventually have a dinner menu for after work socials and would love to experiment with a traditional roast dinner on Sundays, see how that goes. We'll have a premium coffee and tea offer with free wi-fi and working spaces with our all day opening 12-11pm, later at weekends. Longer term we'd like to open for brunch as we build up the coffee and cake side of the business."

For more information, follow the Three Tuns on Twitter, Facebook and Instagram @ThreeTunsSheff.

Carbrook Hall

Since the last edition of *Beer Matters* went to print, a planning application to alter Carbrook Hall into a drive-through Starbucks has been submitted to Sheffield City Council (ref: 18/03366/LBC - tinyurl.com/y979vlhd).

We are pleased to note that:

(i) over 18 months after Carbrook Hall was closed as a Public House, a detailed planning application has finally been submitted.

(ii) the Jacobean-panelled old oak room is planned to become "a seating area with minimal refurbishment other than the removal of modern additions".

Therefore, we assume that no change to the historic interior will occur. Hence, we also assume that the building will remain listed as an extremely significant Grade II*. However, if this planning application is approved, including the change in use class, it will mean the removal of Carbrook Hall from any/all inventories of historic pub interiors.

For this reason we have objected to the application and propose instead a change to A4/A3 mixed use class, with the retention of a small bar and bar area for drinkers/non-diners. This would ensure continued inclusion on pub listings. It would also allow more flexibility for the owner and managers of the building as use of the site continues to evolve.

Dave Pickersgill



Hop Hideout Abbeydale Road

Hop Hideout beer shop and tasting room celebrate their 5th birthday on 10 November 2018 and have taken inspiration from one of their idols, Bill Murray, to theme their weekend celebrations under the banner 'Happy Murray Birthday'.

From Friday 9 November the first pour of all their five birthday collaborations will be on tap featuring beer from friends and breweries across the UK – Mad Hatter Brewing, Turning Point Brew Co, Lost Industry, Black Iris, Elusive and Blackjack Brewery. Jules and Will (pictured, credit: Nicci Peet) of Hop Hideout will be on-hand throughout the weekend to talk beer and welcome friends and customers at the shop to join the celebrations.

There will be Cards Against Humanity championships on the Friday and a Bill Murray-themed fancy dress party on Saturday, where coming as your favourite Bill Murray film character is positively encouraged (prizes to be won!). Jules shares, "It's about welcoming everyone to our business and having fun, it's the best way to discover great craft beer. We don't take ourselves too seriously. It's all about good beer, good times and dressing up as your fav Bill Murray film character – life's too short and we like to fit as many laughs in as possible!"

Inn Brief

Black Friday returns to the **Devonshire Cat** on 23 November. This celebration of dark beer will feature a range of high ABV stouts and porters.

The new **Brass Monkey** micropub on Middlewood Road now has an online presence, which says the pub is "coming soon".

The **Two Sheds** micropub, located in the former Iberico Cafe in Crookes, opened for business on Friday 28 September. It offers four cask and four keg lines, plus a bottle shop.

The **Chapeltown Tap House & Gin Bar** is now open for business. The pub has five cask lines and is offering a 50p per pint discount for CAMRA members on Mondays.

Mitchell's Hop House are not currently brewing, but the wine shop is still open.

Refurbishments are still underway at the **Masons Arms** in Crookes, although a reopening date does appear to be ever closer.

The **New Inn** on Hemsworth Road is currently closed and Star Pubs are advertising for a new licensee.

The infamous Roger & Out beer is set to return to the **Frog & Parrot** on Division Street and will be brewed by Dead Parrot. It is not yet known how much of a resemblance it will have to its previous incarnation.

The **Pointing Dog** on Eccle-sall Road is set to reopen as a Victorian-themed cocktail bar.

PUBLIC transport: tram-train

The long-awaited but much-delayed tram-train connecting Sheffield with Rotherham finally comes into operation on Thursday 25 October, so it seemed like the logical choice for this month's PUBLIC transport article.

Running between Sheffield Cathedral and the Parkgate shopping centre in Rotherham, the tram-train is the first of its kind in the UK. Conveniently for us, it also opens up a new route for exploring some of the real ale pubs that Rotherham has to offer!



Starting off in the city centre, we have a number of pubs featured in the recent Cathedral Quarter article: the **Church House**, **Dove & Rainbow** and **Bankers Draft** are among the selection of pubs offering real ale close to both Cathedral and Castle Square tram stops.

As we head out of town on the existing tram line towards Meadowhall, the first real ale stop we come across is the **Carlton** (563 Attercliffe Road, S9 3RA). Roughly equidistant from both Woodbourn Road and Attercliffe tram stops, this is a lively traditional pub with two changing guest beers, mainly from local and regional breweries.

Just a couple of stops further along, alighting at Valley Entertainment will bring you to two pubs offering cask beer. The **Wentworth House Hotel** (26 Milford Street, S9 2LD) is a former Ward's pub which was renovated and reopened in 2015, serving up to three real ales from local breweries. Just over the road is the

Eighteen Ten (3 Arena Court, S9 2LF), a Marston's food-led pub offering Pedigree and the occasional guest beer.

At Meadowhall South/Tinsley you can find the **Steel Foundry**, a Wetherspoon pub located in the Meadowhall centre offering the typical range of cask ales and reasonably-priced food. After this stop, the tram-train deviates from the usual tram route and begins the "train" part of its journey.

The train line brings us to Rotherham Central, which has a nice selection of real ale pubs nearby, including the **Angel**, the **Rhinoceros** (Wetherspoon's) and the **Bridge Inn**, the original home of the Rotherham branch of CAMRA. This pub offers five hand-pulled beers, with regulars from Old Mill Brewery and Timothy Taylor's along with a couple of changing guests.

Our last port of call on the journey is a newly-constructed terminus

at the Parkgate shopping centre. The **Little Haven** micropub is the pick of the real ale outlets here. Rotherham's fourth micropub, which opened in June this year, offers four cask beers with Chantry and Exit 33 often featuring.

Join us!

We are running a branch social to Rotherham on Sunday 18 November to explore some of the pubs on the tram-train route and further afield. We will be meeting at the Devonshire Cat at midday, then taking the tram to Valley Entertainment for the Wentworth House Hotel. From there we will take the tram-train to Rotherham Parkgate and the Little Haven micropub. We will then go by bus to the Something Brew Inn at Rawmarsh, the Wath Tap at Wath-upon-Dearne and the Arcade Alehouse in Barnsley before getting the train back to Sheffield. It would be great if you could join us!

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
1 NOV

MUSIC QUIZ

FOLK MUSIC

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



All details can be found
on our Facebook page



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



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

📘 facebook.com/stancillbrewery 🐦 twitter.com/stancillbrewery

**FULL
DOFF
DANK**



Welbeck Abbey

The countdown to Christmas has started here at the brewery and we are busy brewing up a storm in festive preparation. Our specials this month are sure to get you geared up for the holiday season.

Let's kick off with a brand new special, **Lost Boys**. Brewed in honour of those who fought for us during the Great War, this complex brew is crafted using British Pilsno barley blended with Kentish Pilot and new world hops. Hearty breadly undertones from the malt and a sharp bitterness from the Pilot hops are uplifted by tropical fruits from the American varieties.

Mistress of the Robe is our next brew this month and she's an old favourite. This honeyed blonde beer is brewed with sweet malt and juicy New Zealand hops, giving it a luxuriously silky taste. Lastly from our Brewers Choice range we have a super-stellar collaboration with Ashover Brewery, bringing you **Smashing Pumpkins**. This spiced pumpkin beer is a North American favourite, and with an abundance available from the farm manager at Welbeck, we have decided to use their natural sweetness to make a deliciously warming, cinnamon-spiced red beer (I mean seriously, yum right?).

Lastly, don't wait last minute this Christmas and pick up some of our Brewery Tour - its the perfect gift for the real ale lover in your life (and you can always get one for yourself too!). Tickets can be purchased via our website or at the Welbeck Farm Shop.

Jess Low



Loxley

Just a quick update from us this time... Our latest beer is now available - yes, you guessed it: Wisewood Six is our American pale ale (4.2%).

In other news, our new beer van is now out and about at events and the next big event here at the **Wisewood Inn** is our firework display and BBQ on Saturday 3 November.



Exit 33

We found ourselves increasingly mindful as we brewed a special to be released in time for Armistice day. We wanted to reach through the fog of time to remember those brave men, women and children that have paid the ultimate price for defending the freedom we all enjoy today.

Therefore, our special for November is **11th Hour** (4.3%), a pale ale brewed with Citra, Columbus and El Dorado hops.



Hop Jacker

Edd Entwistle, Brewer at Hop-jacker Brewery, is opening a bar called Pour at Heeley Bottom, next door to the White Lion. As a result he is looking to sell his 50% interest in Hopjacker. The brewery would be available either to purchase or lease, and all options would be considered.

The brewery is a 5BB/800 litres plant and is located at the Dronfield Arms, S18 2XE. Interested parties are encouraged to contact Chris Sinclair on 07834 950693 or Edd Entwistle on 07841 487247.



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 NEEPSEND LANE | SHEFFIELD | S3 8AT

0114 272 4978 | WWW.THEGARDENERSREST.COM



/gardenerscomsoc



@GardenersComSoc



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



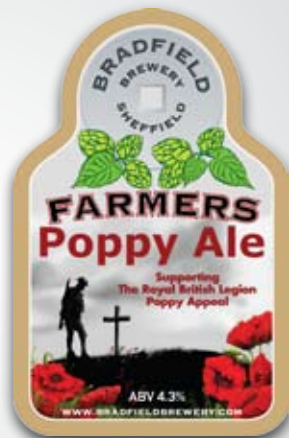
risingsunshf



facebook.com/RisingSun.471.FulwoodRoad



Risingsunshf



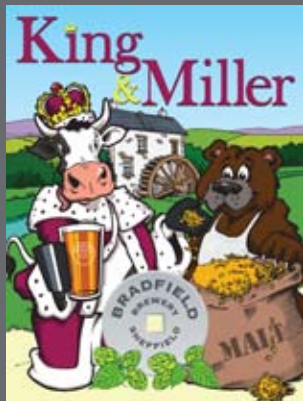
Bradfield

The Christmas season has officially been launched with the return of **Farmers Belgian Blue** (4.9%)! Launched at Bradfield Brewery's two pubs on the 25 October, this much awaited, well loved seasonal ale is now available in cask, bottles and 5litre mini kegs. Happy Belgian Blue season to all!

Farmers Poppy Ale (4.3%) is returning to the brewing schedule for 2018 in time for Remembrance Day. This pale fruity ale is a must try, and with 10 pence from every pint donated to the Royal British Legion, what better reason to sample a good pint of ale when it also raises money for a well worthy cause!

After celebrating 10 years of success at our Brewery Tap The Nags Head this year, we are delighted to have opened the doors on the newly renovated King & Miller in Deepcar. A traditional pub venue, The King

& Miller will be featuring up to eight *Farmers* ales on the bar from just £2.50 a pint, as well as a selection of fine wines and spirits.



Managers Natalie and Tom have a wealth of pub trade experience and are in full swing with welcoming Farmers Ales fans through the doors. For further updates, follow us on Facebook @kingandmiller.

Jackie



We have just celebrated our first birthday with our latest venture into the pub industry. Our little ale house, Fuggle's Chapter ONE in Worksop has turned out to be the best decision ever. At the start of the year we were thrilled to have received some amazing news. Our little ale house had been awarded Best Pub of the Winter and Spring season by North Notts CAMRA.

How proud and thrilled we were, yet whilst still celebrating we were given yet more great news, having learned that we had made it into the *Good Beer Guide 2019* which we are so made up with, especially after hearing there are 50,000 pubs across Britain yet only 4,500 make the cut into the guide. Therefore if you haven't been to Fuggle's Chapter ONE yet... then hop to it!

Not only have we had a successful year with our pub, but the brewery continues to grow from strength to strength. We continue to win more awards for our beers and we have just launched this summer our first keg beer. We created this because of the lovely long hot summer, this light and re-

gle's
r ONE

Bunny

freshening pale ale called **Latest Squeeze** (4.0%) is bursting with lemon and elderflower.



By the time you read this, we will have been at this year's 44th Steel City Beer & Cider Festival where we showcased our new limited edition **Dizzy Disaronno** (5.0%), a dark and delicious stout with chocolate, plum & frangipane aromas. We also had Latest Squeeze along with our limited edition **Deadly Nightshade**, a 4.9% amber bitter with malt and toffee aromas.

So good luck to everyone in the beer industry and long may real ale continue to prosper.

Wendy Steeple



Issue 491
November 2018



Abbeydale

Firstly, we'd like to say a big thank you to Sheffield CAMRA for yet another fantastic weekend at the Steel City beer festival down at Kelham Island, always such a highlight of the year. We had a real variety of our beers on across cask and KeyKeg and it's great to see such choice and inclusivity on the bar.

This month, we're adding a new style to our Brewers Emporium range... introducing **Indulgence**, our "treat in a glass" series of pales! Think cakey, fruity, and a little bit naughty, and you're there. The inaugural Indulgence release is to be a raspberry macaroon white stout at 4.6%, oozing with raspberry, vanilla, coconut and cacao nibs.

In collaboration with our good pals at Brew York, we've teamed up to create

You May As Well Pass, a massively hopped IPA at 6.5% showcasing what we believe we both do best. A powerful combination of Nelson Sauvin, Enigma, Galaxy & Citra hops have been selected for a flavour that's packed with grapefruit & citrus, a sharp bitter edge, and a piney backbone for balance.

And it might be only early November but we're already getting our **Wish List** (4.4%) ready! Expect a refreshingly quaffable pale with delicate citrus notes. We know exactly what's top of our list... getting those new tanks we mentioned last week up and running! There's some **Heresy** underway as we make a start on producing our very own lager... watch this space for more details coming soon!

Laura

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

Bessemer

City Centre

Blake Hotel

Walkley (bus 31)

Dog & Partridge

City Centre

New Barrack Tavern

Hillsborough (buses 7, 8, 86)

Roebuck Tavern

City Centre

Vote
online
now!

sheffield.camra.org.uk/potm



Pub of the Month November

Ever since I visited The Rat Race Ale House on the platform of Hartlepool Railway Station I have been enamoured with micropubs. I find that, by consequence of their size, people end up enjoying an evening with folks that they would never have encountered had the building afforded them the luxury of space to sit several tables apart. They therefore make for convivial places, and our November 2018 PotM winner

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

District Pub of the Season

Anchor

Tideswell (buses 65, 66, 173)

Horse & Jockey

Tideswell (buses 65, 66, 173)

Miners Arms

Eyam (buses 65, 66)

Olde Bowling Green

Bradwell (buses 173, 272)

[/pots](http://pots)



Pub of the Month

October 2018

is, as a micropub itself, no exception.

The Autumn of 2016 saw long-time friends, Al and Charlie, open the **Bar Stewards** as a 'pop-up pub' in the already beer-dense area of Kelham Island. Temporary events licenses meant they could open on a limited number of weekends while they awaited the paperwork that would transform their enterprise into a permanent addition to the area's public houses; a noble aim that was to become a reality in July 2017.

The idea was always simple. Serve excellent beer and, in the words of Bill and Ted while on their trans-dimensional peregrinations, be excellent to each other. The popularity of this approach has seen a provision of four hand-pulls plus cider boxes expand to include six keg beer lines, and more recently, voluminous fridge space for on/off-sale cans and bottles. It is far from uncommon to see cask appearances made by the likes of Arbor, Tiny Rebel, Bristol Beer Factory, Great Heck, Abbeydale and North Riding, while keg beers are frequently seen from, inter

alia, Verdant, Cloudwater, Northern Monk, Deya, Garage, Unity, Loka Polly, Magic Rock and Howling Hops.

It is also clear that so much more lies in store for this successful micro. Indeed, just this summer saw the opening up of their outdoor space at the rear of the pub, an area which has been used to provide yet more sumptuous beers by setting up their mobile bar for special events.

So here's to another thoroughly deserving PotM

winner. I have been an ardent supporter of this pub from day one and eagerly look forward to seeing The Bar Stewards continue to grow from strength to strength. Truly, these are fine years for a beer enthusiast to be alive.

Patrick Johnson

Join us at the Bar Stewards on Tuesday 13 November for the presentation of the award (and, of course, to enjoy a fine ale or two). We will be arriving from around 8pm onwards for a presentation at 9pm.



Pub of the Month

October 2018

On the eve of the 44th Steel City Beer & Cider Festival, we kicked off the week of festivities with our October 2018 Pub of the Month presentation at the **Harlequin**.

Branch members, some of whom had made the short walk from Kelham Island Museum where they'd been setting up the festival, joined pub regulars to enjoy the excellent range of Exit 33 beers and the famous cider selection.

Vice-chairman Patrick Johnson handed over the certificate, which will take pride of place alongside the pub's host of previous Pub of the Month and Cider Pub of the Year awards, to licensee Liz Aspden and Exit 33 brewer Pete Roberts.

Congratulations once again to everyone at the Harlequin on their award!



Oktoberfest

A visit to Munich's annual Oktoberfest is on the bucket list of many beer lovers around the world and this year we were lucky enough to be able to make the pilgrimage. This is the world's largest beer festival, with more than six million people attending every year and around 13.5 million pints of beer being consumed over the 16 days it is open. Munich's biggest breweries each create their own special festival beer called Märzen, which at around 6% ABV is somewhat stronger than the usual lager-style beers Bavaria is known for.

We set off early on Saturday morning to Manchester Airport for our first flight of the day to Düsseldorf (direct flights to Munich are extortionately expensive during Oktoberfest), where we enjoyed a couple of hours with a nice wheat beer before heading on to Munich. Once in the city, we quickly dropped our belongings off at our hotel and caught one of Munich's very efficient local trains for the 20-minute ride to the festival grounds.

Alighting at Hackerbrücke station, the short walk to the Theresienwiese gave us a good idea of what was to come, as we passed revellers in various stages of horizontalness having presumably been drinking since early morning. It was quite a spectacle with locals and visitors alike sporting lederhosen, dirndls and

other local garb. Once we arrived once we arrived the sheer scale of the festival struck us - even though we had heard and read how big it was, it's impossible to comprehend without seeing it for yourself.

At Oktoberfest there are no bars and no drinking outdoors, so in order to get some beer you have to make your way into one of the 14 large (some of them seating up to 9,000 people at a time) and 21 small tents in order to get a seat and be attended to. With so many tents to choose from, we'd naively assumed that we would have little problem finding five seats. How wrong we were though, as every tent we passed had queues trailing out of the doors, a one-in-one-out system firmly in place.

After a short confabulation, we resolved to abandon the festival grounds for the evening. The new plan was to head into the city centre and come back first thing on Sunday morning. We headed to the Hofbräu beer house, but on finding that to also be full we settled for some of the smaller bars nearby and sampled local beers from breweries such as Ayinger and Tegernsee, traditional Bavarian wheat beers and dark lagers the order of the day. The local food too is exactly what you would expect, with sausages, pretzels and schnitzels abounding. There's a reason these are so popular though - they're delicious!

Sunday morning came around and we arose bright and early to make sure we arrived at Oktoberfest in time for the opening at 9 am. We were by no means the first people there, but our plan to get in line early enough to secure seats was successful and within 20 minutes we had taken root in the Löwenbräu tent. The tent was wonderfully decorated in traditional Bavarian style, with long wooden benches and a bandstand in the middle. Less traditional was the 15-foot high animatronic lion statue which sporadically raised a stein to its roaring mouth.

Soon enough, our waitress for the day took our first order and within minutes she returned, impressively carrying nine one-litre steins filled to the brim without spilling a drop. It makes you wonder how much training it must take before the festival, and it really is a sight to behold! The beer itself was very good too - not cask beer of course, but like all proper German beer it was

clean and crisp and extremely refreshing, with a nice malty sweetness.

The festival organisers have done a great job of keeping the atmosphere of the festival intact; during the day only brass bands are allowed to play (some tents do have electronic music later in the evening) and the doormen are very quick to spot and deal with any unruly behaviour. Standing and dancing on the benches is allowed and even encouraged, but taking that second step up onto the table will see you out the door before you can say auf wiedersehen.

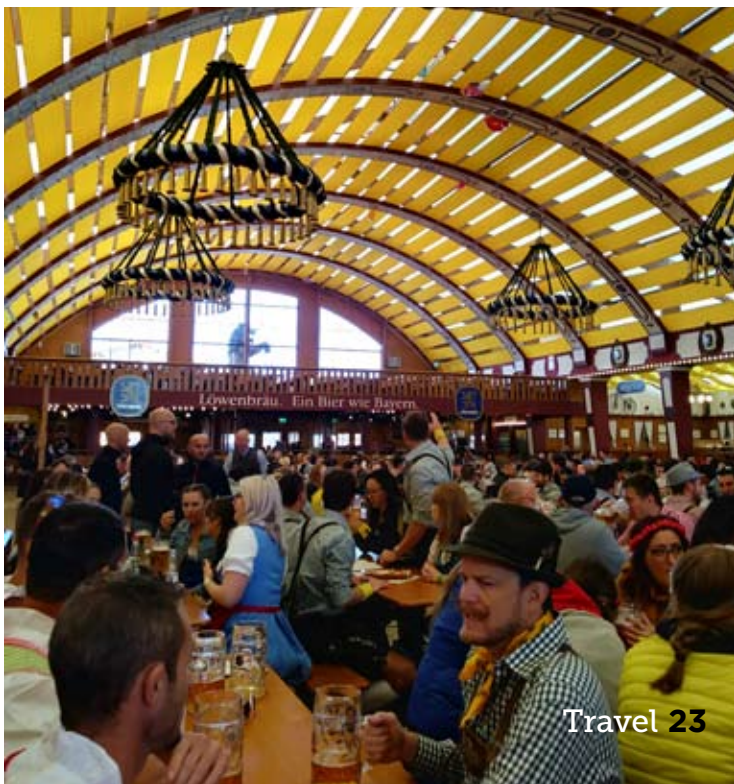
After spending a few hours in the Löwenbrau tent, we decided to head just next door to Hacker-Pschorr. There were none of the brewery's distinctive swing-top bottles to be seen today; the beer came instead from a huge hose hanging from the ceiling. Again, this was a really enjoyable, slightly hoppier beer than the last - the perfect tonic for an increasingly warm day. We found a friendly German couple with some spare seats on their table and tried our best to converse in the local language - a couple of beers always helps in that regard!

Eventually though it was time to head back to our hotel and get some rest before the journey home began on Monday morning. The famous purity of German beer meant there were no sore heads and we all agreed that we would definitely return in the future. Our one tip for anyone visiting would definitely be to get there early, especially on the busier days.

Dominic Nelson



Issue 491
November 2018



Travel 23



Steel City 44

As we were going to press, festival volunteers were busily putting the last few pieces into place ready for the opening of the 44th Steel City Beer and Cider Festival. The stillages were up, the beers were conditioning and marquees were appearing around the courtyard.

As you will all know, the festival is organised and staffed entirely by volunteers. We would like to take this opportunity to once again thank all those who have given up their time, whether they have been involved since the first planning meeting back in

January or just came along to help out for a few hours. The festival wouldn't be possible without you!

We would also like to thank all of you who came down to the Kelham Island Museum to support us by drinking our beer and cider! We hope you had a great time and are looking forward to coming back next year.

There will be plenty of news and photos from the festival in the next issue of *Beer Matters*, but for now - thanks for coming!

Festival guide

October

Didsbury

Thu 25 – Sat 27 Oct

The 11th annual Didsbury Beer Festival will have more than 100 beers, ciders and perries, plus great food and live music. Venue is St Catherine's Social Club, School Lane, Didsbury, Manchester, M20 6HS.

Catoberfest

Fri 26 Oct

The annual mini Oktoberfest at the Fat Cat on Alma Street, Kelham Island, featuring a range of German beers, food and music.

November

Chesterfield CAMRA

Fri 2 – Sat 3 Nov

Chesterfield & District CAMRA present a special edition of their Market Beer Festival to commemorate the 100th anniversary of the end of WW1. Open from 11am to 11pm each day in the Market Hall, entry is £1 before 5pm and £3 after.

Grimsby & NE Lincs CAMRA

Thu 15 – Sat 17 Nov

The 5th annual beer festival from CAMRA's Grimsby and North East Lincolnshire branch, held at the Matrix Bar, Bethlehem Street, Grimsby, DN31 1JN, a two-minute walk from Grimsby Town train station.

Penistone

Fri 16 – Sun 18 Nov

The White Heart is again the venue for the annual Penistone Beer Festival, which will feature approximately 30 cask-conditioned beers and 15 craft ciders. There will also be hot food and live music. The festival opens at 4pm on Friday, and from noon on Saturday and Sunday.

Andy Morton's 60th Birthday

Sat 17 Nov

The Fat Cat, Alma Street, will be hosting a mini-beer festival to celebrate the birthday of long-time CAMRA member and pub regular Andy Morton. There will be around 15 cask ales, some of them with a Morton theme!

Otley

Fri 23 – Sat 24 Nov

The Otley Beer Festival returns for another year and there's set to be approximately 60 real ales on offer over the two days. As always, the festival will be held at Otley Rugby Club, LS21 1HE, and will be open from 12pm until 11pm each day.

Shakespeares

Thu 29 Nov – Sat 1 Dec

30 rare cask beers alongside some of the pub's favourites, including some one-off specials from across the UK from their favourite breweries of the year.

2019

Manchester

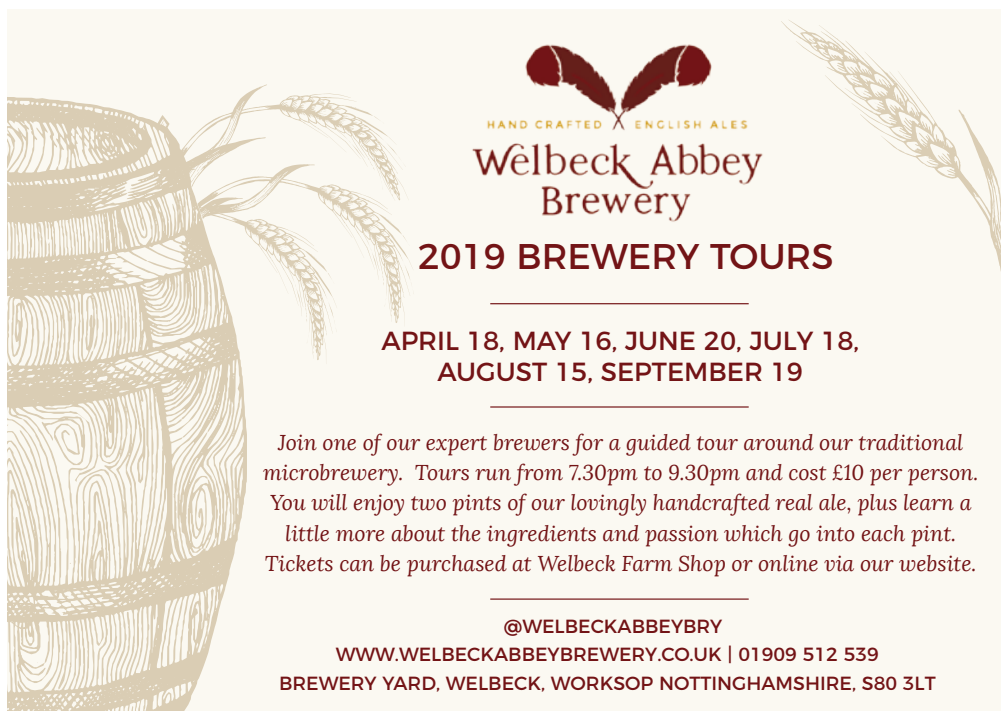
Wed 23 – Sat 26 Jan

Manchester Beer and Cider Festival returns to Manchester Central for another year. One of the biggest festivals of the year, 2018 saw around 750 beers and more than 15,000 visitors. Advance tickets available from mancheerfest.uk/tickets.

Indie Beer Feast

Fri 8 – Sat 9 Mar

The Indie Beer Feast returns to the Abbeydale Picture House and after a hugely successful first year, 2019 will be a two-day event. Tickets on sale via Eventbrite.



The advertisement features a light beige background with a large, detailed illustration of a wooden beer barrel on the left and a stalk of barley on the right. In the center, two dark red feathers are positioned above the text 'HAND CRAFTED ENGLISH ALES' in a small, gold, sans-serif font. Below this, 'Welbeck Abbey Brewery' is written in a large, elegant, dark red serif font. Underneath the brewery name, '2019 BREWERY TOURS' is displayed in a bold, dark red, sans-serif font. A horizontal line separates this from the tour dates: 'APRIL 18, MAY 16, JUNE 20, JULY 18, AUGUST 15, SEPTEMBER 19', which are also in a bold, dark red, sans-serif font. Another horizontal line follows. The descriptive text, 'Join one of our expert brewers for a guided tour around our traditional microbrewery. Tours run from 7.30pm to 9.30pm and cost £10 per person. You will enjoy two pints of our lovingly handcrafted real ale, plus learn a little more about the ingredients and passion which go into each pint. Tickets can be purchased at Welbeck Farm Shop or online via our website.', is written in a dark red, italicized serif font. At the bottom, the social media handle '@WELBECKABBEYBRY' is in a bold, dark red, sans-serif font, followed by the website 'WWW.WELBECKABBEYBREWERY.CO.UK | 01909 512 539' and the address 'BREWERY YARD, WELBECK, WORKSOP NOTTINGHAMSHIRE, S80 3LT' in a bold, dark red, sans-serif font.

Welbeck Abbey Brewery

2019 BREWERY TOURS

**APRIL 18, MAY 16, JUNE 20, JULY 18,
AUGUST 15, SEPTEMBER 19**

Join one of our expert brewers for a guided tour around our traditional microbrewery. Tours run from 7.30pm to 9.30pm and cost £10 per person. You will enjoy two pints of our lovingly handcrafted real ale, plus learn a little more about the ingredients and passion which go into each pint. Tickets can be purchased at Welbeck Farm Shop or online via our website.

@WELBECKABBEYBRY

WWW.WELBECKABBEYBREWERY.CO.UK | 01909 512 539

BREWERY YARD, WELBECK, WORKSOP NOTTINGHAMSHIRE, S80 3LT

Branch diary

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

RambAle 8: Oughtibridge and Grenoside

11:23am Sat 27 Oct

The final RambAle of the year will take in the countryside and pubs around two of Sheffield's northern suburbs, Oughtibridge and Grenoside. Catch the 11:23 Yellow tram from Castle Square to Middlewood to connect with the tram link bus, or meet at midday at the Cock Inn, Oughtibridge.

Local area walkabout

7:30pm Tue 30 Oct

The return of our local walkabouts will see us visit the pubs of the Heeley Triangle. Meet at the Devonshire Cat at 7:30pm or at the Sheaf View at 8:20pm.

Branch meeting

8pm Tue 6 Nov

Monthly meeting for members to discuss branch business, pub and brewery news and the campaign. This month's venue is Toolmakers Brewery (behind the Forest on Rutland St). After the meeting there will be a talk about the brewery from head brewer Ollie.

Festival volunteers' trip

Sat 10 Nov

Coach trip to Hull for Steel City Festival volunteers.

Pub of the Month

8pm Tue 13 Nov

Join us at Bar Stewards for the

Pub of the Month presentation. Arriving from 8pm for a presentation at 9pm.

Rotherham micropubs

12pm Sun 18 Nov

We will be taking the new tram-train over to Rotherham (with a stop at Carbrook) to sample some of the micropubs around Rotherham town centre, Parkgate, Rawmarsh and Wath-on-Dearne.

Festival wash-up meeting

8pm Tue 20 Nov

A chance to give feedback on this year's event and discuss suggestions for next year. Harlequin, Nursery Street.

Beer Matters Distribution and Committee Meeting

8pm Tue 27 Nov

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 & Partridge to collect your supply of the Dec/Jan issue and enjoy a beer with other distributors.

Christmas meal

6:15pm Sat 1 Dec

Christmas meal for branch members at the Old Hall Hotel in Hope, making our own way to the pub by bus or train. Places must be booked in advance by the end of October. Contact social secretary Andy Cullen for more details.

Branch meeting

8pm Tue 4 Dec

Bankers Draft, Market Place.

Committee

Glyn Mansell

Chair

chair@sheffield.camra.org.uk

Patrick Johnson

Vice Chair

vice@sheffield.camra.org.uk

Phil Ellett

Secretary

secretary@sheffield.camra.org.uk

Paul Crofts

Treasurer

Festival Organiser

treasurer@sheffield.camra.org.uk

Dave Pickersgill

Pub Heritage Officer

pubheritage@sheffield.camra.org.uk

Andy Cullen

Social Secretary

social@sheffield.camra.org.uk

Dominic Nelson

Beer Matters Editor

beermatters@sheffield.camra.org.uk

Poppy Hayhurst

Minutes Secretary

Press Officer

Social Media Coordinator

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

Andy Shaw

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

membership@sheffield.camra.org.uk

Malcolm Dixon

RambAles Coordinator



CAMRA (National)

230 Hatfield Rd

St Albans

Herts AL1 4LW

www.camra.org.uk

01727 867201



Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

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

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**



TRY A TASTE *of* TRADITION



FARMERS ALES FROM BRADFIELD BREWERY

HAVE YOU TRIED
FARMERS
BELGIAN BLUE
The Christmas Ale

ABV 4.9%

Available in 9 gallon casks,
5 litre mini kegs & 500ml bottles



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



LATE NIGHT OPENINGS & SAMPLING WEEKENDS DURING DECEMBER, PLEASE SEE OUR WEBSITE FOR FURTHER DETAILS

On-Site Brewery Shop open: Mon-Fri, 8am-4pm and Saturday 10am-4pm.

info@bradfieldbrewery.com • 0114 2851118 • www.bradfieldbrewery.com

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