

BEER MATTERS

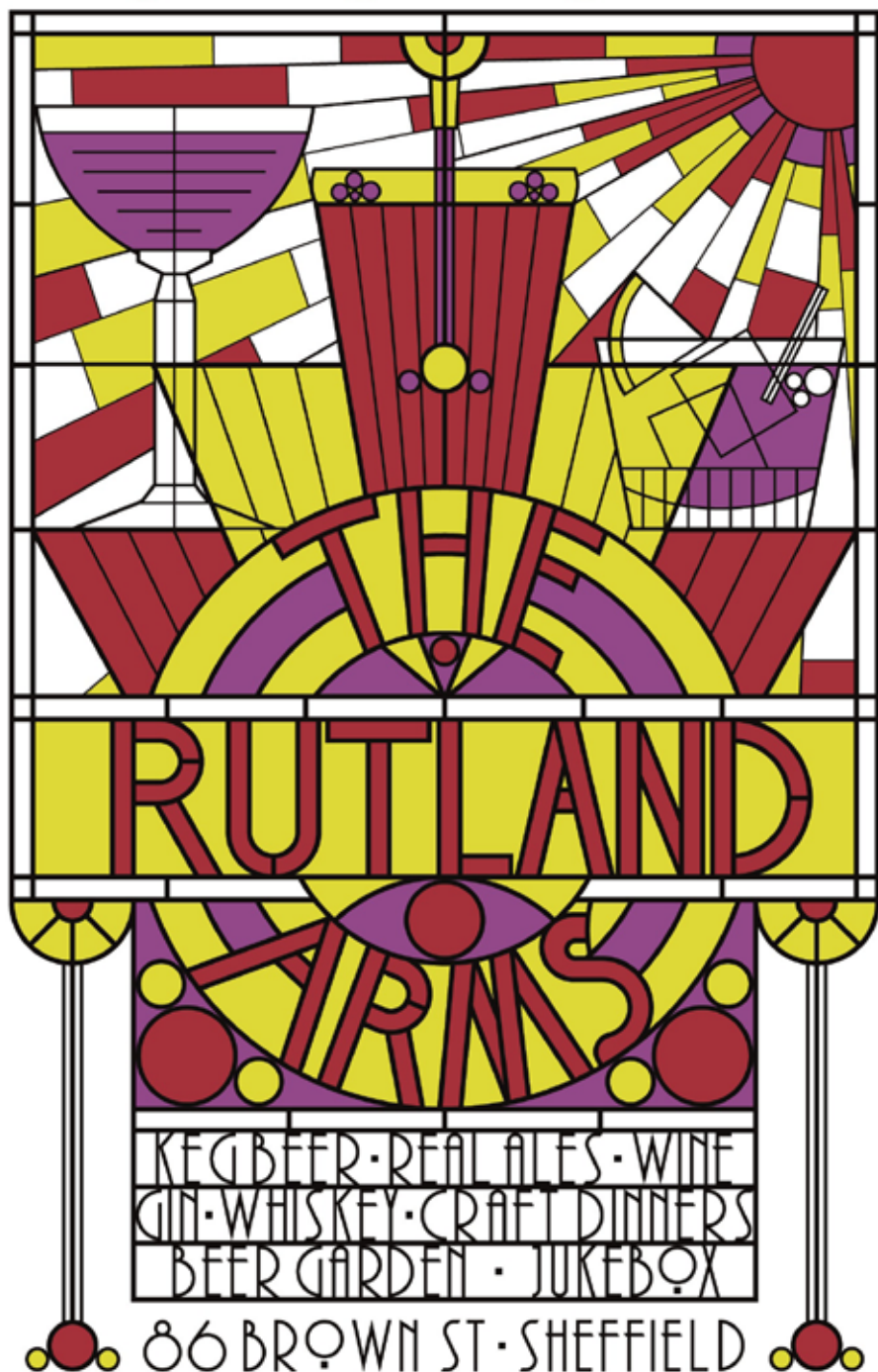


Issue 492 Dec 2018/Jan 2019

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CAMPAIGN
FOR
REAL ALE





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

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The free magazine of CAMRA Sheffield & District

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Pubs book shortlisted for award

The *Sheffield's Real Heritage Pubs* book has been receiving excellent feedback since its release during the 2017 Steel City Beer & Cider Festival, and the positivity has continued with the announcement that editor, our very own Dave Pickersgill, has been shortlisted for the Best Citizen Beer Communicator Award at the British Guild of Beer Writers' Annual Awards 2018.

Reviews of the book have been very positive; Beer Imbiber said it was "well-worth going to the trouble of getting the printed version: kudos to all involved." Roger Protz described it as a "superb book", while What's Brewing wrote: "Welded from love, knowledge and respect for Steel City, it's no surprise that the first edition of this book has placed its editor Dave Pickersgill on the shortlist of the British Guild of Beer Writers' 2018 award for Best Citizen Beer Communicator."

The nomination is for the e-book version released last year, which has been down-

loaded more than 96,000 times to date. There was also, of course, a physical version of the book brought out in October this year with an initial print run of 1,000 copies, and there is set to be a second batch of 250 copies printed in time for Christmas.

The British Guild of Beer Writers was founded in 1988 and currently has more than 350 members. Formed to "improve the standards of beer writing and improve the public knowledge of beer and pubs," members include big names such as Roger Protz, Ray Bailey and Pete Brown.

Dave is up against four other writers and editors in his category. The award ceremony takes place in London on Thursday 22 November, so by the time this magazine hits the pubs we will know the winner – keep an eye on our website and social media for further announcements.

Congratulations and good luck to Dave!

Dominic Nelson

Mike Hensman 1950-2018

We are sorry to learn of the recent death of former Sheffield & District CAMRA chairman, Mike Hensman.

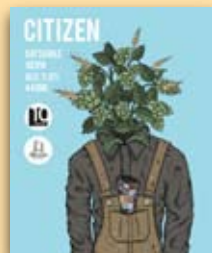
Mike was Branch Chairman from 1983 to 1986 having previously served as treasurer, and later went on to edit *Beer Matters* from 1990 to 1994.

Mike died aged 67 in St Luke's Hospice at the end of October after a short illness. Our deepest sympathy to wife Lis and family.

Editor's note

I would like to apologise to Abbeydale Brewery for the confusion caused in last month's New Beer Styles article about milkshake pales.

In the article, it was implied that their oatshake IPA, *Citizen*, contained lactose. However, *Citizen* is a vegan-friendly beer made using oat milk and does not contain any dairy.





Members' Weekend 2019

Registration is now open for the CAMRA Members' Weekend and AGM 2019, which takes place from Friday 5 to Sunday 7 April at the Caird Hall in Dundee. Returning to Scotland after several years away, the weekend is already proving popular, with more than 750 members already registered.

As a general idea of what to expect over the weekend, the Friday evening is when registration begins and the Members' Bar opens. After a presentation for first time attendees, there will be a number of beer-themed trips available around the Dundee area from about 6pm onwards.

The real business begins on Saturday morning with the AGM, followed by various activities in the afternoon and more trips in the evening as well as the Members' Bar. On Sunday morning there will be a conference until 12:30pm, and then it's time to head back to the bar to drink it dry!

Train is the only real public transport option from Sheffield - an off-peak one-month return ticket costs £131.70 (£86.95 with a railcard). Closer to the time, cheaper advance tickets may also become available if booked online. The journey takes around 5 hours in each direction, with a change at either York or Edinburgh.

More details on the Members' Weekend can be found online at agm.camra.org.uk.



Good Beer Guide awards

Two pubs in our branch region are celebrating reaching significant milestones in terms of consecutive years included in CAMRA's *Good Beer Guide*. The annual book aims to guide drinkers to those pubs serving the finest beer available, and the Fat Cat on Alma Street and the Commercial in Chapel-town have now been included for the last 30 and 20 years respectively.


The **Fat Cat** is well-known to real ale drinkers from Sheffield and afar, and was the first pub in the city to introduce cask beers from different parts of the country. This was back in the early 1980s, when real ale was still very much a very affair. Under the stewardship of the late Dave Wickett, followed by his son Ed, the pub has gone from strength to strength, showcasing beers from the Kelham Island Brewery next door, along with a carefully curated selection of guest ales. The presentation of their 30-year award will be made following the branch meeting there on 8 January (meeting begins at 8pm).

Meanwhile, the **Commercial** is a well-established free house, long thought of as one of the best pubs in north Sheffield. Under licensee Paul Menzies, it has now appeared in every edition of the *Good Beer Guide* since 1999. There are six real ales on offer at the Commie - Abbeydale *Moonshine* is always available, alongside five local and



regional guest beers, one of which is usually a porter or stout. Real cider is also available. Regular beer festivals are held where beers new to the pub feature on a usually expanded number of handpumps. We hope to arrange the presentation of their award early in the New Year; more details will be announced once the arrangements have been finalised.

Congratulations to both pubs, and we wish them continued success! The process for selecting our entrants for the *Good Beer Guide 2020* should begin in the next few weeks, so keep an eye on our website and social media or come along to a branch meeting to find out more.




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Up To
4
Real Ales



Poppy & Dom's Casks of the Month

With well over 200 cask beers to try during the Steel City Beer & Cider Festival, it's impossible to try them all even with four days to do it so it usually requires some planning beforehand to make sure you get to sample all the interesting ones. But the best made plans often go astray and we definitely ended up trying a few that weren't on our original lists! However, with such a great selection on offer as always, it was difficult to go far wrong whatever we chose.

Here are three each of Poppy and Dom's favourite beers from the festival, in no particular order:

Poppy

Imperial/Lost Industry/Raw *Let's Get Ready to Crumble*: I often find white stouts a bit sweet, especially when they are dessert-flavoured, but this one was evenly balanced and very palatable. It was my drink of choice behind the bar, and it seemed pretty popular with the people I recommended it to as well, especially our chairman Glyn!

Fat Cat *Bitter*: Anyone who knows me knows I'm a bitter girl, and I'm a firm believer you can test the quality of a brewery by the drinkability of their bitter. I "sampled" this beer quite a few times during the festival, and thought it was a good transition between a traditional bitter and a red ale.

HopJacker *Phoenix*: I know, it's another beer from upstairs (the marquee was a long way away, OK!). APA was a style I was first introduced to at the Potteries Beer Festival a few years ago and I quite enjoy the mellower flavour compared to an IPA. This one was a good example of the style and it was a nice introduction for visitors I spoke to who hadn't tried APAs before.

Dom

Kirkstall *Black Band Porter*: After a bit of a tumble (if you were anywhere near the cider bar on Saturday afternoon, you'll know what I mean!) I needed something to calm my nerves and this porter did just the trick. Flavours of chocolate and caramel came to the fore in this wonderfully smooth and tasty dark ale.



Steel City *Black Cascade*: I've always been a fan of black IPAs and I thought this one was a great example. The style has gone out of fashion a bit lately, but personally I have always enjoyed the combination of hop bitterness and the slightly sweet, roasted flavours of the dark malt. If I didn't have a rule not to drink the same beer twice, I would have gone back for a second pint!

Anthology *Dry Hopped Pale Citra/Mosaic*: Luckily there was some of this beer for the staff take down on Saturday evening as I had somehow missed it during the week. This unfiltered beer had a rather milky appearance and a fantastically fruity hop aroma. The Citra and Mosaic hops both offered distinctive flavours and combined well to make a wonderfully drinkable beer.

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Pub Heritage Eyre Arms

The Eyre Arms at Hassop is now on the CAMRA National Inventory of Pub Interiors. The building was originally a farmstead, built in 1632. By 1753, 'Eyre Arms as a Public House at Hassop.' In 1814, the name changed to 'Newburg Arms Inn' and in 1902 it returned to the Eyre Arms. The creeper covered sandstone building was subject to a good quality refit in the mid 1950s and is virtually unchanged since.

A plan (Derbyshire Record Office, Matlock) dated 1952 shows a very different interior - the front entrance led into a hall and on the left was the Tap Room (now the public bar), while to the right are steps (up) and a Smoke Room. Ahead was a passage with a servery at the rear and a sitting room on the rear right. The pub was sold by the Stevensons, owners of Hassop Hall, to Stones Brewery of Sheffield in the mid 1950s who carried out a significant refurbishment creating the centrally placed servery for all three rooms.

Nowadays the front door leads to a small entrance lobby with 1950s tiled floor. An oak latched door to the left has 'Public Bar' painted in gold and on the frame above is painted the Roman numeral 'I'. An oak latched door on the right has gold painted lettering 'Saloon Room' over which a metal sign 'Lounge' and on the frame above is the Roman numeral 'II'. The left small Public Bar has a carpet, stone Tudor arch-style fireplace found in pre-war pubs but appears also have been added in the 1950s, and quality high-backed fitted seating on two sides of the room.

There is a quarter circle bar with a counter of wooden tongue and groove of high quality including a small linen-fold section, and the bar back is of a 1950s style with adzed wood on the frame and no loss of lower shelving. The walls are of rough stone and painted white and a door at the rear leads to a short passage. There is a Roman numeral 'I' on the back of the door, a door on



the left of the passage has the Roman numeral 'IV' and 'Cellar' painted in gold. Another door has 'Private' on it. Alongside is a door with 'Gentlemen' on it. A door on the right of the passage has the gold painted wording 'Snug' and 'III'.

The right hand carpeted Lounge Bar being two rooms prior to the mid 1950s has two

different ceilings – higher plain one at the front and lower ‘beamed’ one in rear part. In the front part is a curved 1950s bar counter with a small linenfold section and the bar back is 1950s style with adzed wood frame. On the front right is a different style of stone fireplace to the public bar one and seen in pre-war pubs, but appears also have been added in the 1950s, and above it is a massive plaster Coat of Arms with a dull yellow-coloured ceramic (?) decorative border. The arms belong to Rowland



Eyre, a Royalist officer in the Civil War. The Eyres raised a regiment in Derbyshire and fought at the Battle of Marston Moor in 1644.

There is more adzed wood above the change in ceiling height. On the front wall side is more of the high backed fitted seating, a long case clock, and the walls are of bare stone. In

the rear part are more of the high backed fitted seating on the left and right and low backed bench seating on the rear wall. An oak latched door on the front right hand side leads to the kitchen and one on the rear right leads to the ladies’ toilet.

An oak latched door leads from the rear left part of the lounge to the snug at the middle rear and has the Roman numeral ‘II’ painted on it in gold. Formerly the site of the servery it is a small room with a modest counter, almost a hatch, having a 1950s frontage. There is more of the high-backed fitted seating, one low backed bench and a door leads to the passage situated at the rear left.

The gents’ toilet has a red tiled floor and inter-war style cream tiled walls to picture-frame height throughout with a row of light green tiles along the bottom and top and retains the 1950s urinal with the only change being a wooden WC door added in 2016. Added in the mid-1950s it replaced the outside gents situated on the front left of the building as detailed in the 1952 plan, which also shows the ladies was also outside on the right. The ladies are situated where the 1952 plan shows was the larder and also has inter-war style cream tiled walls to picture-frame height throughout with a row of light green tiles along the bottom and top. Again, the only changes are the wooden WC doors added in 2016.

Dave Pickersgill & Mick Slaughter



Masons Arms Crookes

The Masons Arms (Carson Road, Crookes, S10 1UR) has finally reopened after months of closure. The right hand room has been fully refurbished, and although the pool table and dartboard have gone there will be live music on the new stage at weekends.

Tony Brown, formerly at the Blue Ball, Worrall, is now running the pub and has added table football to the larger room on the left which will be refurbished soon as well as a new a beer garden. The Tuesday quiz night will also be returning.



Bradfield *Farmers Blonde* and *Belgian Blue* are on the pumps, with rotating guest beers including *Abbeydale Moonshine* then *Timothy Taylor’s Boltmaker*. A good selection of bar snacks is also available.

John Beardshaw

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Sport Shack

Following on from the successful launch of Sport Shack on Ecclesall Road earlier this year, owners Danny Grayson and James Dobson have submitted plans to open two new Sport Shack venues in Woodseats and Hillsborough. The current bar was Sheffield's first micro pub dedicated to sports and offers Abbeydale *Moonshine* for cask drinkers, alongside a range of lagers and spirits.

A planning application has already been submitted to Sheffield City Council for the conversion of 12 Holme Lane, Hillsborough, into a micro pub. According to the a recent press release, the location has been chosen due to the close proximity of the Sheffield Wednesday ground and is intended to provide an excellent pre- and post-

match drinking environment. Meanwhile, the pair hope to open the Woodseats venue in a former charity shop.

The two businessmen said: "All too often other areas of Sheffield are neglected when it comes to new bars, it's not all about Ecclesall Road and Kelham Island. We would just like to say thank you to all the customers for the fantastic reception to Sport Shack. It has been truly amazing. We look forward to bringing the same atmosphere and fantastic deals to the new locations. We are an independent business looking to create great venues, providing new jobs for each area and we thank you for all your support."

Both bars are looking to open in early 2019.



Harlequin

During 2018, The Harlequin has raised money for many charities with our charity quiz nights. The organisations supported were Multiple Sclerosis Society, Parkinson Disease Society, Sheffield Real Junk Food Project, Pitsmoor Adventure Playground, RSPCA, Refuge womens charity, Black & Blue for victims of violence, Sheffield Tent City & Sheffield Tree Action Group.

Pete Roberts



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Ale Club Ecclesall Road

The Ecclesall Ale Club celebrated its first birthday on 15 November 2018. The micro pub is owned and run by Sheffield-based cuckoo brewer The Brew Foundation, which in turn was celebrating its third birthday in November. The double celebration called for a party... so one was indeed thrown! The evening was a great success with much fun, and beer, had by all. Most importantly it was all for a great cause, with over £3,500 raised for Weston Park Cancer Charity - well done Sheffield, you generous and thirsty lot!



The Ale Club and The Brew Foundation would like to thank all their customers for their genuine support over the last year. As some of you will know, James from The Brew Foundation has had to have treatment at Weston Park last year and the support and well wishes from everyone made it a lot more bearable. Thank you.

James Eardley

Inn Brief

The **Gardeners Rest** on Neepsend Lane now has a function room seating up to 40 people. The room can be booked free of charge by community groups but is not available for private parties.

Just next door, the new **Cutlery Works** is now open and serves a range of cask (six handpumps) and keg alongside a plethora of culinary choices.

Beer Central in the Moor Market recently celebrated their fifth birthday with a rebrand. They also collaborated on a special birthday brew, *Candidiate Breakfast Stout*, with Five Towns Brewery which should be available soon.

The **Archer Road Beer Stop** has changed ownership, with Dave Daykin selling after 24 years at the helm, to new owner Richard Hattersley. Cask beer is still available to take away and recent breweries featured include Abbeydale and Dancing Duck.

Jabeerwocky is the latest addition to the London Road/Abbeydale Road beer scene after opening in the former Bar Ambasadá PL unit. The new bar offers UK craft beer (including cask), Polish lagers and spirits, plus dumplings. There will also be a pub quiz on Monday nights.

Meanwhile, the folks at **Hop Hideout** have announced they are set to leave their Abbeydale Road shop in order to relocate to the city centre. While the old shop is closed, there will be pop-up stalls at the Sheffield Christmas Market on Fargate (until 5 December), the Ball Street Deli on 2 December and the Nether Edge Farmers Market on 9 December. More details on the new venue should be announced shortly.

The **Old Grindstone** on Crookes has a new licensee, who has indicated that the kitchen is set to be refurbished in the near future.

Pour, the new dog-friendly vegan beer and pizza bar next door to the White Lion in Heeley, opened for business at 4pm on Friday 16 November - a couple of days too late to get an article in Beer Matters! Our correspondents are hoping to write something in time for the next magazine.

To Øl will be taking over the guest taps at **Brew-Dog** on Division Street on Thursday 13 December, with four beers from the Danish brewery available.

The **New Bridge Inn** at Wadsley Bridge offers two changing cask ales, and has recently started stocking Purity *UBU* and *Mad Goose*. Bradfield ales sometimes feature as a guest.



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Neepsend

Firstly, we were delighted to pick up two awards at the Steel City Beer Festival: **Mentha** (5% mint choc milk stout), got bronze in the People's Choice Award and **Appaloosa** (6% New England IPA), claimed Silver Champion Beer of Sheffield. A huge vote of thanks goes to the amazing volunteers who make the festival possible.

We are taking a big step and investing significantly in upgrading our brew kit. We've commissioned two brand new pressure-rated unitanks, which means maximising our brewing capacity, a bit more flexibility in our brew schedule and the opportunity to brew new beers specifically to package into key kegs as well as cask. We've been brewing at capacity for some time now so are looking forward to the freedom to experiment the new tanks will give us. We are also installing a new glycol cooling system and have invested in more casks. Exciting times!

Our monthly tap room sessions will be taking a break

for the winter over January and February but will return in March (hopefully with some heating installed in the brewery!). Thanks to everyone who has visited us this year and for the lovely feedback we get when we are open. We look forward to seeing you again in the spring.

And last but obviously not least we have been busy brewing new beers including: **Persica** (5.7% peach IPA), **Cinnabar** (4.6% red- & blackcurrant porter), **Tiamat** (4.1% five-hop pale), **Ladon** (4.6% hoppy red ale), **Wendigo** (5.0% cryo-hopped West Coast pale), **Garuda** (4.6% Citra, Mosaic and Loral-hopped pale), **Tonquin** (tonka milk stout), **Scherbius** (4.2% Chinook and Enigma-hopped pale) and **Horus** (3.9% session pale brewed with Falconers Flight, Citra and Cascade). All this alongside recent returns for old favourites *Callisto*, *Atlantis*, *Triton*, *Litchi*, *Solaris*, *Lacuna* and *Amarillo* IPA.

Gavin Martin



Stancill

This November, Stancill will be opening its doors to host a gig in the brewery. Best of all the event is FREE! Come down to Stancill Brewery on Friday November 30 from 7pm until 11pm. Expect good music, great vibes, delicious food and of course... great beer.

Christmas only comes once a year, and to celebrate Stancill Brewery is releasing not one, not two, but three festive beers this winter season.

Red Velvet is a classic festive brew, guaranteed to fill you with Christmas spirit. Providing winter berry notes and spice with cocoa and milk chocolate, it brings all the Christmas scents into one! Rich, fully flavoured and full bodied. With an ABV of 6.0% it's guaranteed to keep you in a jolly mood this season.

Blizzard perfectly provides a smooth, sweet and malty pale ale – everything great about a Stancill brew. Complimented with a white head and golden colour, this brew is guaranteed to keep you warm against the snow this Christmas.

Welcome to a Winter Wonderland, or shall we say **Lapland**! Indulge in this winter session ale for a smooth and tasty flavour. With an ABV of only 4% it's sure to keep you going throughout this party season!

Lauren Barker



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Blue Bee

First up we have **Citra Session** (3.4%), a vegan, single-hopped session oat pale showcasing American Citra hops which impart big flavours of mango and lychee. Oats are added to the mash to give body to this low-ABV beer. On top of this we have brewed a second milkshake beer, this time a **Peach Milkshake Pale** (5.0%). This beer has been brewed using lactose and oats to give a creamy body. It has generous amounts of peaches and is hopped with peachy, American El Dorado hops.

We have also brewed an extra-special Eureka session, **Archimedes' Principle** pale in collaboration with the Independent Salford Beer

Festival which is taking place on Thursday 29 November to Saturday 1 December 2018. This beer showcases the fairly new Eureka variety of hop with its very strong bittering qualities and complex, robust flavour and aroma. It is said to impart flavours of citrus, resin, tropical and dark fruit along with aromas of grapefruit rind, citrus and tangerine.

Of course, it wouldn't be Christmas without a tasty Christmas special beer so returning for a second year is **It's Mine** (4.8%). This chocolate orange stout is our take on the famous Christmas treat.

Pete

Brewery Bits



Exit 33's special will be **Winter Warrior**: a dark, strong winter warmer full of tradition with a big malt presence and additional flavour complexity from black treacle.

Huge thanks to Mark at **Dead Parrot Brewing Company** for giving us a tour of his brewery back in October. The visit was organised to welcome new branch members who joined CAMRA during our recent festival and was well attended. The free beer and pork pies were very much appreciated!

The **Thornbridge Brewery** tap room now has extended opening hours: 12-6 Wednesday and Thursday, 12-8 Friday and Saturday. Brewery Socials for December will take place on Wednesday 12 and Saturday 15.



Little Critters have expanded their core range with the addition of **Sultanas of Swing** chocolate and raisin stout (6.0%) - this was previously part of the Incubator series.

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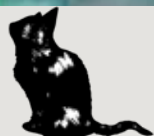
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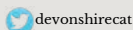
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Sheffield Brewery Co.

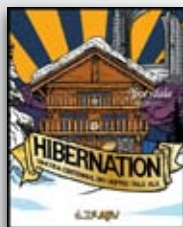
The nights have definitely drawn in, so here at the brewery we have got our seasonal dark beer offering well stocked.

Sheffield Porter (4.4%) has made a welcome comeback along with two new friends: **Renovator**, a 5.3% Smoky but hoppy mind bending black IPA and **Ruskin**, a thick and warming 5% stout named after one of Sheffield's great philanthropists of old, John Ruskin. Both will be found at the Gardeners Rest and at our monthly brewery tap opening nights on 7 and 8 December.

We have even more exciting news to give you as this month our brewery shop will be opening. As of Saturday 1 December we will be open in the week and on selected Saturdays for you to grab a bottle, a case or one of our brand new 9-pint mini kegs. We will be putting all of your favourites and a few new specials into mini keg this Christmas; something for you to put under the tree or on the Christmas dinner table. Keep an eye on our social media for opening times.

In case we don't see you, everyone at The Sheffield Brewery Company would like to wish you a merry Christmas and a happy new year.

Paddy Spencer



Abbeydale

Tis the season to be jolly, and we have many a good tiding to bring you! Our big news this winter is that we are absolutely thrilled to have taken ownership of some additional units adjoining our existing brewery site. As well as some much needed new office space, we're also going to be able to increase our capacity, expand our cold store and open up our first dedicated on site event space! Look out for details of a launch party coming soon in the New Year...

Over the next couple of months we have a great selection of new beers coming to our Brewers Emporium range. First up, a real sumptuous treat is coming your way, with **Salvation Chocolate Gateau Stout** (4.8%) making an appearance. We've also got an all-new **Voyager IPA** (5.6%) sailing in for supping, our first to be single-hopped – with oodles of Galaxy hops (one of the favourites of the team here) promising notes of peach and passionfruit. We also have a welcome seasonal return for **Hibernation** (4.2%), a deliciously drinkable dry hopped fruity pale.

Our recent series of beers with artwork from Barnsley based artist Lewy draws to a close this month, with our collaboration with Blackjack Brewery of Manchester and possibly my favourite beer name to date - **Chai Tea Chai Tea Bang Bang** (6.4%), a Chai Latte stout. Be sure to send us your photos of all your can labels for this series, we're sure you're going to love the completed "jigsaw" just as much as we do!

Obviously we've got to have some festive themed beers in the mix and we've got **Snow Globe** (3.9%) and that Christmas classic, **Doctor Morton's Damn Good Stuffing** (4.1% and totally turkey free). Rounding off 2018 we have **Reveller** (3.9%), an American hopped session IPA perfect to bring in the new year with.

As always we've got some big plans for the year ahead (the new units are just the start!) and can't wait to see what 2019 brings us.

Laura

Open to all CAMRA members
Free to attend

DUNDEE

**CAMRA
Members'
Weekend,
AGM &
Conference**

Caird Hall
5th – 7th
April 2019



Register at agm.camra.org.uk

Hosted by Scotland &
Northern Ireland Branches





Welbeck Abbey

We're kicking off Christmas with **The Rink** (5.2%). This ice-smooth oatmeal stout is brewed using a carefully chosen blend of roasted barleys and malted oats, creating a sumptuously smooth and velvety finish.

Virgins Wing is our next brew this month. This lightly hopped festive brew uses the German Mandarina Bavaria variety, giving a suitably seasonal hint of clementines and is easy drinking at 3.8%.

From our Brewers Choice

range, we have **Jacob's Jazzy Jumpers**. Jacob (progeny of brewer Tom and manager Claire) is famous for his array of Aunty Jean's spectacular hand-knitted jumpers, and he and the brewery team are proud to present a Christmas-jumper inspired, tremendously fruity IPA. At 5.8%, it's sure to get you feeling festive!

You may have also seen our limited edition bottles of **Cocoa Noël** (5.5%) around and about at your favourite bottle shops. We're excited to announce that we've also

done a limited-edition run of 20 casks of this sumptuous chocolate stout. Check out our social media to see where you can grab a pint of this festive favourite.

Lastly, don't wait until the last minute this Christmas to pick up some of our brewery tour tickets - it's 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



Bradfield

With **Belgian Blue** flowing through the tanks, a busy December marks the end of a successful year for Bradfield Brewery! Offering late night openings and sampling weekends at the on-site Brewery shop during December, there's even more opportunity for customers to pop in and fill their Christmas stockings with their favourite Farmers Ales fans! The new year will see a food offering introduced into the pub and further works to its spacious function room and outdoor garden areas.

Our new brewery tap, The King & Miller in Deepcar has seen a successful reopening and is being well received by the local community and Farmers Ales fans! The new year will see a food offering introduced into the pub and further works to its spacious function room and outdoor garden areas.



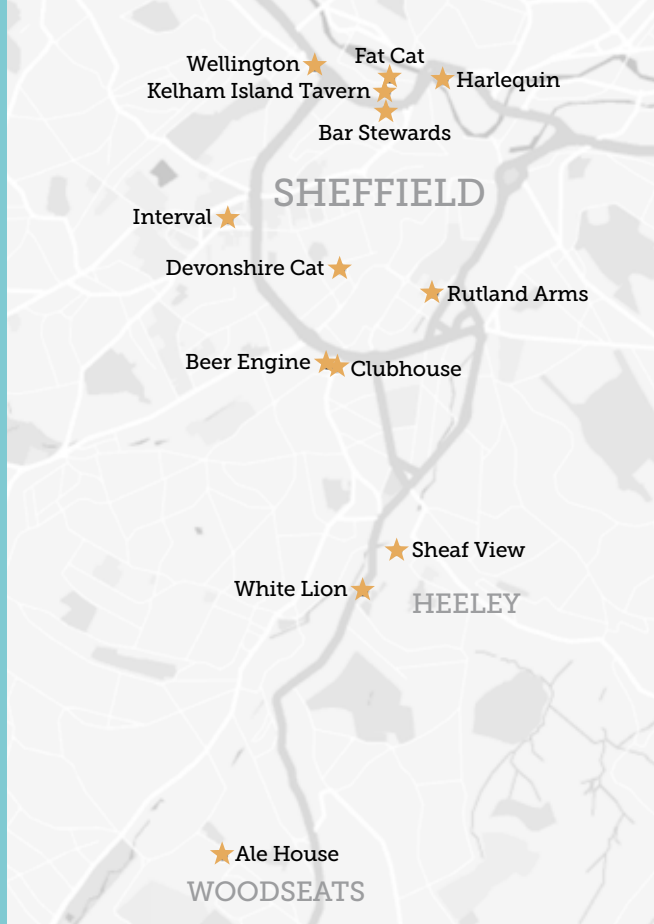
Our original brewery tap, The Nags Head, received a pat on the back from their nominated charity Weston Park Cancer Charity for their fundraising efforts raising a whopping £17,361.33 over the last 3 years.



In support of #tryanuary 2019, look out for our seasonal ale **Farmers Cold Start** – available to pubs from 21 January. A smooth dark beer, using arctic hops to create a bitter sweet flavour with winter floral tones, at a sessionable ABV of 3.8%.

We would like to take this opportunity to thank all of our customers, wishing everyone and all of you a Very Merry Christmas and a Happy New Year!

Jackie



2018 Awards Roundup

Unfortunately we don't have a Pub of the Month for December or January as none of the nominated pubs had reached enough votes by the time *Beer Matters* went to print. However, 2018 has been a great year for awards for Sheffield & District CAMRA, as we have managed to present 11 Pub of the Month awards, as well as our District Pub of the Season certificates and our Pub, District Pub, Cider Pub and Club of the Year awards earlier in the year.

We're taking this opportunity to have a look back over our winning pubs from the last twelve months, starting with the **Eyre Arms** at Hassop, which was our first winner of the year back in January. The first pub from the Derbyshire part of our branch to win a Pub of the Month award since April 2015, it has recently gained further recognition with its addition to CAMRA's National Inventory of Historic Pub Interiors.

February brought us back into Sheffield, when we sheltered from the wintry weather with a bowl of chilli in the warm surroundings of the **Sheaf View**, Heeley. The usual excellent selection of Neepsend Brewery ales helped too! A few days later, we headed off into the Peak District for the belated presentation of the Autumn 2017 to present the **Rambler Inn** at Edale with their certificate.

Just as we were thawing out from the Beast from the East, it was time to visit one of our more familiar haunts, the **Rutland Arms** for the March award - it was surprisingly the pub's first win since April 2013. April 2018's winner was a little less well-known; for many of us it was a first trip to the **Ale House** on Fraser Road, but we were made to feel very welcome and quite a few have made return visits in the months since thanks to the hospitality and the excellent range of cask beer.

Our AGM in April also saw the announcement of our big awards for the year. The **Kelham Island Tavern** continued to prove popular with voters, taking the Pub of the Year accolade for a sixth year in a row. The Clubhouse on London Road was named our Cider Pub of the Year, while Club of the Year was the **Interval Café Bar** in the Sheffield Students' Union.

In May we were back to our regular awards and back to Heeley, this time to hand over the certificate to the **White Lion**. This was the pub's sec-

and win in less than two years - quite an achievement! One of the biggest names in the Sheffield real ale scene, the **Fat Cat** on Alma Street, took our June award - the latest in a very large collection of branch awards the pub has won over the years.

A lovely summer's day in mid-July saw us back out in the Peaks, this time by public transport. First stop was District Pub of the Season for Spring 2018, the **Moon Inn** at Stoney Middleton, followed by a trip to our District Pub of the Year, the **Red Lion** at Litton, an excellent country inn with a great range of food and cask ale. Our decision to trust rural buses to get us home proved unwise but we made it home eventually! The same month also saw us head down to Shalesmoor for the Pub of the Month presentation at the **Wellington**, where we were treated to a buffet and some more great Neepsend beers.

August and September's awards took us to two pubs who were very excited to be recognised, with complimentary tapas on offer at the **Beer Engine** in August followed by the chance to try Abbeydale's latest Voyager IPA for free at the **Devonshire Cat** the following month - both very much appreciated!

Transport problems again plagued our District Pub of the Season trip in October, with the minibus breaking down the day before the presentation was due to be made. Unperturbed, a hardy

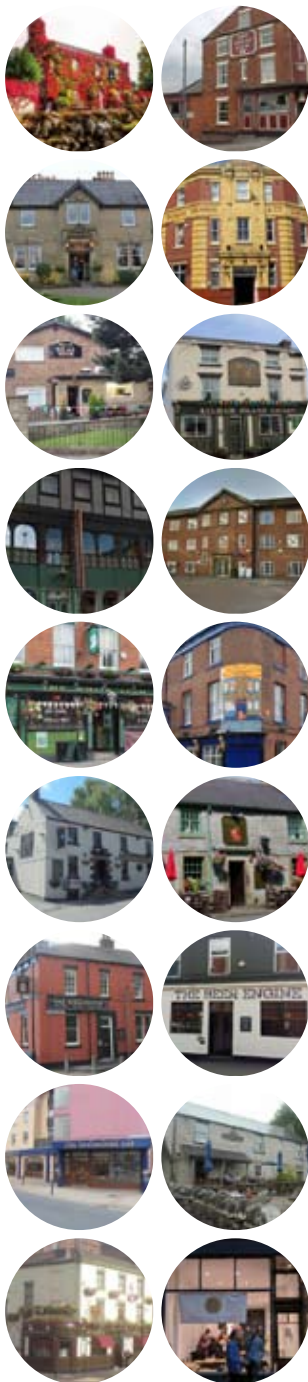
group of branch members still managed to make it to the **Monsal Head Hotel** to hand over the Summer 2018 award.

The **Harlequin** on Nursery Street was our destination for the October Pub of the Month presentation on the eve of our festival opening - a great way to start the festivities with some Exit 33 ales. A short walk round the ring road a month later led us to our final award winner of the year, the **Bar Stewards** on Gibraltar Street. This micro pub recently celebrated the first anniversary of its full-time opening and took no time at all to reach the 10 votes required thanks to their great selection of cask and keg beer, along with fridges full of craft bottles and cans.

Well done once again to all our winners from this year. Pub of the Month winners will now go forward for consideration for Sheffield & District Pub of the Year 2019, joining the 36 pubs from our branch region featured in the latest *Good Beer Guide*.

Thanks to everyone who has got involved in 2018 whether by nominating a pub for an award or by voting. If you haven't voted before, it's easy to have your say - the list of all the current nominees can be found on the next page and you can vote online or at any branch meeting. Let's try and make sure we have an award ready for February!

Dominic Nelson



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

Ale Club

Ecclesall Road (buses 65, 81, 82, 83, 88, 215, 272)

Blake Hotel

Walkley (bus 31)

Crown Inn

Heeley (buses 10, 10a, 20, 24, 25, 43, 44, X17)

Dog & Partridge

City Centre

Forest

Neepsend (buses 7, 8, 8a)

New Barrack Tavern

Hillsborough (buses 7, 8, 86)

Red Deer

City Centre

Red Lion

City Centre

Roebuck Tavern

City Centre

Vote
online
now!

sheffield.camra.org.uk/potm



District Pub of the Season

The **Monsal Head Hotel** has an outstanding hilltop location with stunning views of Monsal Dale. With the opening of the tunnels and the magnificent viaduct, the original railway is now the Monsal Dale Trail, well used by cyclists and walkers.

This friendly inn has a cosy Stables Bar with stripped

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)

[/potm](http://potm)



Pub of the Season Summer 2018

timber horse-stalls, harnesses and brassware, cushioned oak pews, farmhouse chairs and benches on flagstones and a big open fire. The bar has a good selection of mainly local ales. A small group of Sheffield & District CAMRA branch members presented Mandy and Maria Fowler with a certificate awarding the Monsal Head Hotel our District Pub of the Season for Summer 2018.

The Stables Bar was very busy also with children and dogs, but we managed to present the award to Mandy during a brief few minutes to an appreciative audience. Congratulations once again to Mandy and Maria.

Our dedicated group had a short walk to the Nags Head, then flagged down a bus to Bakewell where we visited two more pubs, and then finally caught the bus to Sheffield to end a good day out.

Glyn Mansell



Yorkshire Pub of the Year Runners-up 2018

This one somehow managed to slip through the net for inclusion in last month's magazine, but back in mid-September, a group of Sheffield & District CAMRA members headed to the **Kelham Island Tavern** for the presentation of the Yorkshire CAMRA Pub of the Year 2018 joint runners-up award. The pub was in contention for the accolade having being announced our branch Pub of the Year back in April.

As would be expected on a Saturday afternoon, there was a good number of punters in attendance to see pub landlord Trevor Wraith (left) presented with the certificate by Regional Director for Yorkshire, Kevin Keaveny.

Congratulations to Trevor, Lewis and all the Kelham Island Tavern's staff and customers on their continued success.



Pub of the Month November 2018

Our final Pub of the Month presentation of 2018 took us to one of Sheffield's newer drinking establishments, the **Bar Stewards** on Gibraltar Street. This micro pub was as vibrant as ever for our visit, as the room was filled with both CAMRA members and pub regulars.

The Bar Stewards recently celebrated their first inclusion in the Good Beer Guide for 2019 and the beer line-up this evening showed just why the pub has become so popular over the last couple of years, with cask ales on offer from

national breweries such as Siren, Moor and Hawkshead alongside an excellent range of KeyKeg beers, bottles and cans. Free food – always appreciated! – was on offer too, with locally made pork pies and onion bhajis.

Sheffield & District CAMRA vice-chairman and Bar Stewards' resident quizmaster, Patrick Johnson (a.k.a. Captain Space Maths), was on hand to make the presentation to owners Alan Quinlen and Charlie Mullen and their staff. Congratulations again to everyone involved!

The Pub, Todmorden



Polished Knob, Todmorden



Turks Head, Sowerby Bridge



Hebden Bridge



Fox & Goose, Hebden Bridge

Todmorden

Sowerby Bridge

Grand Day Out in Calder Valley

I arrived in Leeds with the intention of having breakfast in the Wetherspoons at Leeds Station before getting an onward train. However, as the pub was heaving I decided to forego breakfast and take the train to Todmorden and have a pizza at the Wetherspoons adjacent to the station.

This was much quieter even though it was now gone midday. Unfortunately pizzas were off the menu today and as the beer selection was somewhat mundane I opted for a sandwich and pasty from a nearby bakers. My first drink in Todmorden was at **The Pub** (*Good Beer Guide 2019*) near the indoor market. Quite a small affair with four tables and

six hand pumps, and I selected a half of Northern Whisper *Soft Mick*.

Not far away was the wonderfully named **Polished Knob**. On entering you are greeted with an abundance of colour from the walls, furniture and stage - in fact, everywhere you looked. Many rugby league shirts adorned the walls. There were six hand pumps but only three were in action and I chose Three Valleys *EPA*. Next up was the **Alehouse**. More modern in appearance, this micro pub has four tables of varying shapes and sizes and there was some patio seating outside at the front. There were six beers on hand pump and one cider. I chose beers from

Doghouse and Rossendale breweries

A short train ride on the line back towards Leeds is Hebden Bridge. It was a few minutes' walk from the station into the town centre and the first pub that I visited was **Nightjar**, which is the tap for Nightjar Brewery. Three of their beers were available on hand pump and I chose *Picture House* at 3.9%. From here it is a short walk to the **Old Gate Bar & Restaurant** (*GBG 2019*). This is a larger establishment combining gastro dining with nine hand-pulled ales and one cider. I chose Oakham *ABV* and Kirkstall Brewery *De Abdij & The Mill* which was a very rich oatmeal stout at 6%. I could

have stayed for another in here but there was still a lot to do.

Next, a walk up the hill to the **Fox & Goose** (*GBG 2019*), a community-run pub with an old-world feel and several different seating areas including a garden perched above the road. I chose halves of Bingley *Korito* and Serious *Russet*. Back down the hill now to **Drink?** (*GBG 2019*) where Northern Whisper *Yammer-house* was sampled. Two beers were available on the small bar to the rear but this is also a bottle shop with an extensive range of both cans and bottles.

Heading back towards the station I called in **Vocation & Co**, another brewery tap offering four cask beers and 16

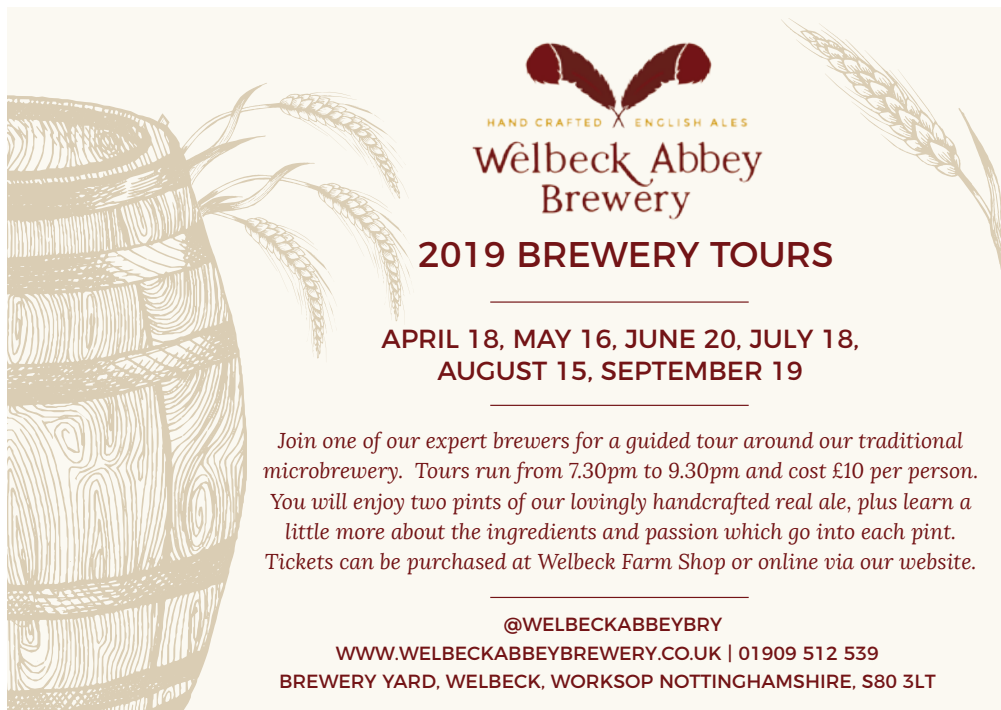
keg. All the beers were served from taps behind the bar. From the cask list I chose *Vocation Vermont Table IPA* at 2.5%. This was quite a modern looking bar and was getting quite busy now. The train beckoned but there was just time for a quick half of *Nightjar Klondike* back in the *Nightjar* tap.

Another short train ride to Sowerby Bridge and the **Turks Head**. More of a local feel to this pub which had six hand pumps with four in operation and I chose Newby Wyke *Orsino*. A short walk away is the **Hogs Head Brew House** (*GBG 2019*) which offered six of their own beers and two guests. From their own range I had 6 to 8 *Weeks* bitter, *White Hog* pale ale and *Smash*

Mosaic, all at 4%. This seemed to be a very popular destination for people and was a hive of activity.

Back to Leeds now and the **Scarborough Hotel** (*GBG 2019*), just down the steps from the station. There were nine hand pumps and I had Black Sheep *Choc & Orange Stout* and Siren *Suspended In Mosaic*. On arrival back in Sheffield there was just time for a swift half of Roosters *Parts & Labour* American Pale Ale in the **Sheffield Tap** (*GBG 2019*). There were other pubs I could have visited but those chosen certainly made for a Grand Day Out!

Andy Morton



The advertisement features a light beige background with a large, detailed illustration of a wooden barrel on the left and a stalk of wheat on the right. In the center, the Welbeck Abbey Brewery logo is displayed, consisting of two dark red hops above the text 'HAND CRAFTED ENGLISH ALES' and 'Welbeck Abbey Brewery'. Below the logo, the text '2019 BREWERY TOURS' is written in a bold, dark red font. Underneath this, the tour dates 'APRIL 18, MAY 16, JUNE 20, JULY 18, AUGUST 15, SEPTEMBER 19' are listed in a dark red font. A paragraph of text describes the tours, mentioning expert brewers, guided tours, and the cost of £10 per person. It also states that tickets can be purchased at the Welbeck Farm Shop or online via the website. At the bottom, the social media handle '@WELBECKABBEYBRY' and the website 'WWW.WELBECKABBEYBREWERY.CO.UK' are provided, along with the phone number '01909 512 539' and the address 'BREWERY YARD, WELBECK, WORKSOP NOTTINGHAMSHIRE, S80 3LT'.

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



Steel City 44 roaring success

The 44th Steel City Beer & Cider Festival, held a little earlier than usual over the second weekend of October, was a huge success with more than 6,000 discerning drinkers descending on the Kelham Island Museum over the four days.

Between them, visitors drank their way through more than 15,000 pints of cask ale; 1,600 pints of KeyKeg beer, 2,400 pints of cider and perry; and 437 bottled and canned international beers. We also signed up 96 new members, surpassing last year's 93.

Our fifth year at Kelham Island continued to be successful with punters, with steady crowds turning up from around the

country to experience the historic venue. The weather was definitely on our side too, with dry weather throughout apart from a few showers early on Friday afternoon.

We began the festival with 222 different cask ales, 41 KeyKeg beers, a range of 48 ciders and perries and 22 varieties of international beers. Credit must go to the orderers, who once again ordered a superb selection of beers and ciders across the whole range of styles. The KeyKeg bar was completely sold out by Friday evening, and come the close of the festival at 10pm on Saturday there were only a handful of casks with anything left in them!

After a few days spent setting everything up, the festival was officially opened on Wednesday evening by Ben and Tracey from this year's official charity, Roundabout, who help Sheffield's homeless young people. With our collection buckets and donated tokens throughout the weekend, we are hoping to have raised around £1,500 for the charity - to be confirmed in the next edition.

Entertainment throughout the week was provided by the Steve French Band, James Taplin & Mick Holmes, Highway Child and rounded off on the Saturday night by Gamsu. The ever-popular Loxley Silver Band played their usual Saturday afternoon slot, and the Kel-

ham Island Rapper roused the crowds with their nimble sword dancing routine. Of course, we shouldn't forget Mike's pub games in the marquee throughout the week too.

This year's food went down well with vendors from previous years such as Sunshine Pizza Oven and Yuley's Bratwurst joined by popular new stalls the Dilla Deli and Sheffield's own South Street Food. Upstairs, Oddfellows provided the chocolate once again, while Cowley's Fine Foods added something a little different with his range of meat and vegan jerkies. Kevin's Pies had a very successful first festival, so much so that he completely sold out - we'll make sure he bakes a few more next year!

One of the major events at our festival is the beer judging which takes place on the Wednesday. We did things a little differently this year, with each of the breweries from our branch region submitting a beer for consideration as the Champion Beer of Sheffield. We also had Visitors' Choice awards for the favourite ales and ciders over the four days, which were announced on Saturday afternoon.

Champion Beer of Sheffield

- 1 **Little Critters**
Nutty Ambassador
- 2 **Neepsend**
Appaloosa IPA
- 3 **Eyam**
Mompesson's Calling

Visitors' Choice Beer

- 1 **Thornbridge**
Strawberry Lucaria
- 2 **Little Critters**
Nutty Ambassador
- 3 **Neepsend**
Mentha

Visitors' Choice Cider

- 1 **Snails Bank** *Rhubarb*
- 2 **Thistly Cross** *Traditional*
- 3 **Thistly Cross** *Elderflower*

Thanks to everybody who came down and supported us during the week: the brewers who provided the most important ingredient, beer; the customers who came and drank most of it; the local businesses who sponsored glasses,

Tombola thanks!

We would like to thank the following for donating items to the festival tombola and to sell for the Roundabout charity:

The Fat Cat
Kelham Island Tavern
The Harlequin
Gardeners Rest
Hopscotch Brewery
Abbeydale Brewery
Kelham Island Brewery
Sentinel Brewery
Don Valley Brewery
Brian Moore
Hazel & Rodney Sprigg
Sarah Mills
John Silburn
Malcolm Dixon
Dave Pickersgill
Paul Crofts
Alan Gibbons
Nigel & Emlyn Tasker

...and everyone who donated anonymously. Apologies if we have missed anyone.

bars, programmes and more; and of course, the volunteers who made it possible. We'll be announcing the dates of the next festival early in the New Year, so keep your eyes peeled!

Dominic Nelson





What's it like to volunteer?

Just like every year, the 44th Steel City Beer & Cider Festival was organised and staffed entirely by volunteers who kindly donate their time to make it such a success. As well as the organising committee who started planning in earnest back in January, we had more than 160 volunteers who helped out on at least one

day during the festival while we were open. Thanks so much to everyone who gave up their time, whether it was a few hours or a whole week - we couldn't have done it without you!

We asked a couple of volunteers to share their experience of working at the festival.

The experienced hands

The 44th Sheffield Beer & Cider festival has gone into the archives. There may be a used beer token or two which has been missed by the team who tidied on Sunday blowing around the museum. They may be the only visual signs left of the festival. That said, myself Steve (Millowners bar manager) and Kay (tokens manager, based in the marquee) have plenty of memories.

We arrived at the Museum on the Monday morning to a relaxed atmosphere. It felt a little strange as at previous festivals there was a bit tension in the air. Our job for the day was to take delivery of the beer. A job more than just making sure the deliveries were right. Are the allergens listed? Very important these days, even more so with what has been in the press of late. Have we got pump clips? Have the casks been sent to the right bar? Out of over 200 casks only three initially went to the wrong bar.

Tuesday was a far different day, making up the tokens. Everybody's favourite job! Tearing up and stapling tokens into £10 and £5 strips, there must be an easier way of doing them. Yes there is, rewind to two years ago when it was a case of rip up and fold. So much easier!

Wednesday tea time the gates opened, the beer was flowing and food munched. One concern was the weather on Friday, rain was forecast all day. Around 1pm the rain started. This was supposed to be the busiest day of the festival! Would people turn out as they had in previous years? The rain lasted about half an hour. Barring a couple of short showers that was it and any worries disappeared with the showers. The KeyKeg bar all but disappeared on the Friday night, with only about a gallon of beer left at the close. Prior to the festival starting me and Kay had gone through the beer list looking for beers to try, we found around 35. If we managed to try 10 of those, we

did well due to our work loads and responsibilities.

On the Saturday night, as the beers ran out, the taking down began (a brilliant idea as it takes a lot of the work load out the Sunday take down). As the last of the festival goers left the venue, take down continued until after midnight. Eventually, those involved were forced to stop. Time to sit down, relax and enjoy beer and pizza.

Take down continued on Sunday morning, pleasantly interrupted by a bacon butty and coffee. Somebody must have held back the rain which had been forecast for Friday, as it came down by the barrel load. The last of the equipment was returned to storage towards the end of the afternoon.

Between the two of us we put in the best part of 140 hours during the week. Why? Because we love doing it. I was talking with a couple about CAMRA and beer festivals; he asked me why I put so much time in to the festival. "So people like you can enjoy beer", I replied. He thought for a few seconds and said, "I feel appreciated and appreciate you for putting in so much time." Throughout the festival the senior festival and branch managers got their hands dirty, nothing seem to be below them. Previous fests have run well, but this one seemed to have run even better.

A big thank you to all who worked the fest no matter how little or much you put in, whether you were volunteers, security, stall holders, museum staff or sponsors, and to those of you who enjoyed the festival.

Steve Cook & Kay Firth

Steel City 45

It may be almost a year until our next festival, but the planning meetings start just after Christmas, and even by then some planning will have already begun! If you want to know more about how our beer festival is organised, come and join us. Check the Sheffield CAMRA website, our social media and the diary section in Beer Matters for the dates, times and locations of the planning meetings.

The first-timers

We are a British and Spanish couple in our thirties who have been living in Sheffield for more than two years now. Neither of us are from the Steel City, but it is definitely a welcoming city, especially for beer lovers. This was our first time volunteering at the Steel City Beer Festival. We had previously attended the event, having a good time and wondered about the experience of working behind the bar in such a great setting as the Kelham Island Museum. We regularly checked the CAMRA website for announcements requesting volunteers to work at the festival and as soon as we had the opportunity, we signed up. There are lots of jobs and times to choose from depending on your availability.

When we arrived we went to the staff area where we registered and collected our T-shirt/glass. The people at the registration were very friendly and explained everything about working behind the bar as we had limited experience. When we got to the bar we started serving straight away and it was quite exciting. We were both very busy throughout our shifts, although we still managed to find time to try some beers, which made it a really good experience that didn't feel like working. Everybody we served and worked with were having a great time and the atmosphere was very good.

Overall, we had a really enjoyable time and will definitely volunteer again next year. We would both recommend giving it a try to those who like beer/cider and chatting with people across the bar.

Christopher Whiteoak

Festival guide

November

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.

January

Manchester

Wed 23 – Sat 26 Jan

Manchester Beer & 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.

February

Chesterfield CAMRA

Fri 1 – Sat 2 Feb

Chesterfield & District CAMRA are hosting a beer festival at the Winding Wheel, 13 Holywell St, S41 7SA. Sessions are 11am-4pm and 6:30pm-11pm on both days and the evening sessions will feature live music. Entry prices TBC.

Great British Beer Festival Winter

Tue 19 – Sat 23 Feb

CAMRA's national winter ale festival is to be held in The Halls in Norwich (NR3 1AU) for the last time before a new city takes over in 2020. Popular summer golden and light ales to ruby and dark ales, foreign beers and ciders, all served in magnificent medieval friary halls in the heart of Norwich. Free entry for CAMRA members on the door, or advance packages can be booked on Eventbrite.

Derby Winter Ale

Wed 20 – Sat 23 Feb

The 15th Derby winter beer festival will take place at the Roundhouse in Derby, featuring real ales from the Derbyshire region and further afield.

March

Indie Beer Feast

Fri 8 – Sat 9 Mar

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

Sheffield Beer Week

Mon 11 – Sun 17 Mar

The city-wide week of beer returns for another year and there's sure to be plenty of events taking over the pubs of the Steel City. More details to come as they are released.

Branch diary

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

Christmas meal

6:15pm Sat 1 Dec

We have arranged a 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

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. This month's venue is the Bankers Draft, Market Place.

Local area walkabout

7:30pm Tue 18 Dec

Our last branch social before Christmas. Meet at the Devonshire Cat at 7:30pm then various City Centre pubs.

Branch meeting and award presentation

8pm Tue 8 Jan

Starting with 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. This month's venue is the Fat Cat on Alma Street. After the meeting we will be presenting the pub with an award for 30 consecutive years in the *Good Beer Guide*.

Local area walkabout

8pm Fri 11 Jan

Meet at the Devonshire Cat at 8pm. We then get the tram from West Street down to Shalesmoor to visit a few pubs in the Neepsend/Kelham Island area.

Festival planning meeting

8pm Tue 15 Jan

The first planning meeting for the 45th Steel City Beer and Cider Festival. Venue TBC.

Beer Matters distribution and committee meeting

8pm Tue 29 Jan

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 February issue and enjoy a beer with other distributors.

Merry Christmas and Happy New Year
from Sheffield CAMRA

Beer Matters will be back in February

Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

Committee

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

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