

# BEER MATTERS



Issue 493 February 2019

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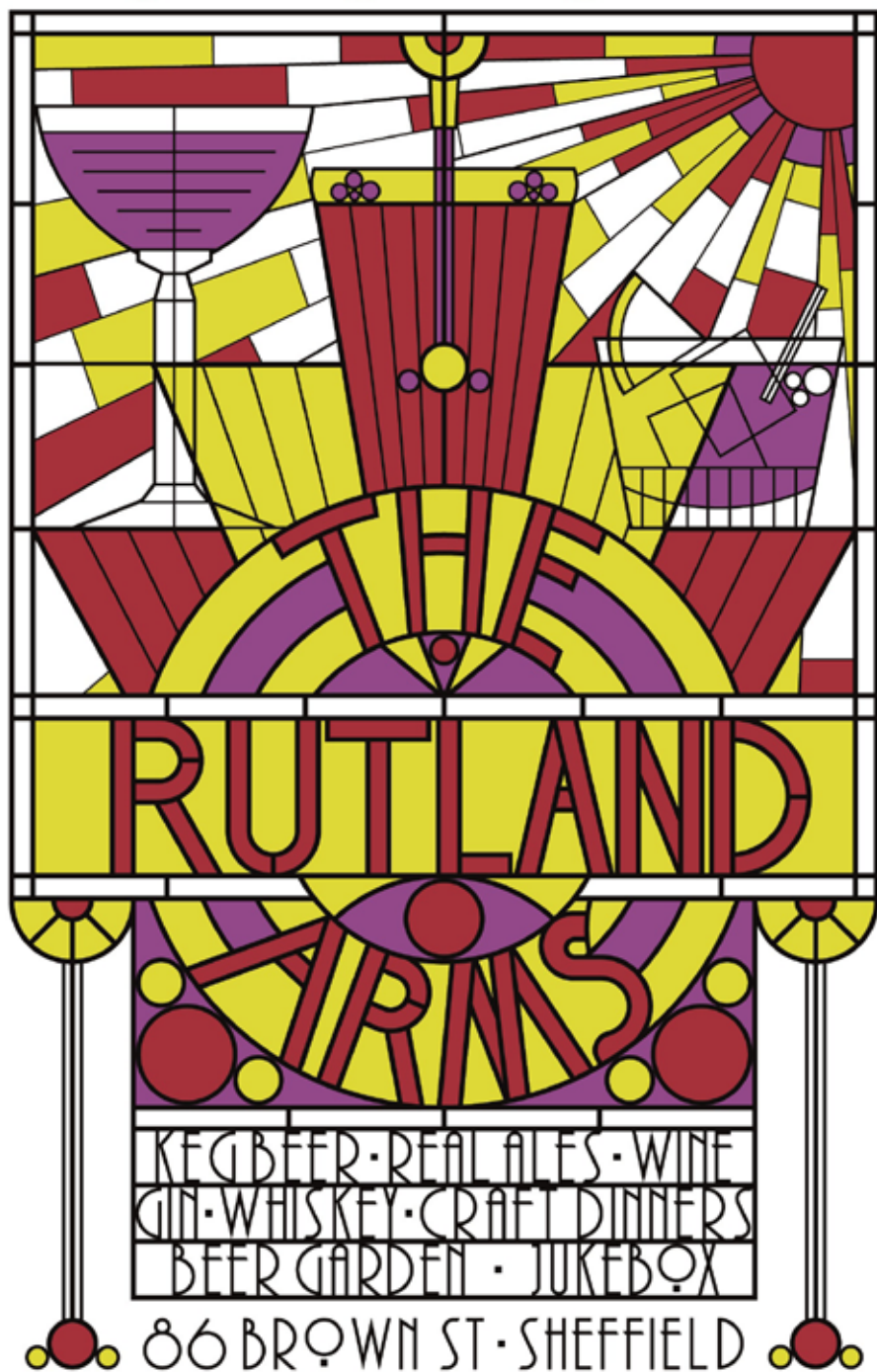
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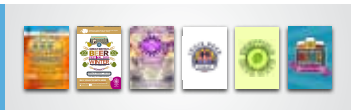
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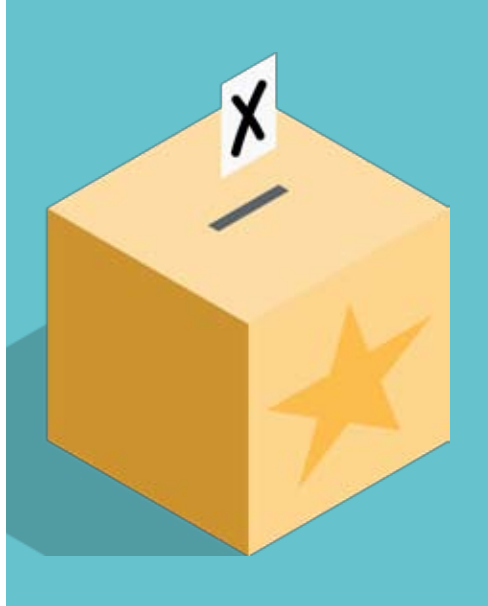
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## Pub of the Year voting

Voting is now underway for the 2019 Pub of the Year competition and all Sheffield & District CAMRA members are able to vote for their favourites from the shortlist of eligible pubs from the Steel City and surrounding parts of Derbyshire.

There are 39 in the running this year, comprising those in this year's Good Beer Guide, alongside the pubs which have won branch awards in the last 12 months.

The voting process remains the same as in previous years, with members ranking up to ten pubs from the list. However, this year we will be making a change to the final awards.

As well as the traditional Pub of the Year and District Pub of the Year accolades, we will also be announcing the winning pubs in each area of Sheffield (Central, North, South, West and Kelham Island) meaning more of our fantastic real ale venues will be recognised with awards. The winning pubs will be announced during our AGM at Shakespeares on Tuesday 2 April.

Please vote using the form on our website before the deadline of **10 February 2019**.



## Sheffield Beer Census

**Saturday 30 March** will see the return of the Sheffield Beer Census after a break in 2018.

For those who haven't taken part in the census before, Sheffield & District CAMRA organises this city-wide survey to try and get an idea of the full range of real ales and ciders available around the Steel City on a particular day. Volunteers take an area of the city each and visit as many pubs as possible, noting the name, brewery, ABV and price of every real ale available in each one.

Other cities such as Derby, Manchester and Norwich also undertake similar surveys as we compete for the coveted title of Beer Capital of the UK.

At the February branch meeting we are hoping to recruit volunteers to lead each route. If this is something you might be interested in, please come along for more information. Those wanting to lead routes in suburbs we don't often get to, particularly in the north and east of the city, are especially welcome. The meeting will take place at the Old Queens Head, Pond Hill on Tuesday 5 February (8pm start).

Look out in next month's *Beer Matters* for full details of all routes and route leaders.





## Sheffield's Real Heritage Pubs

Apart from reserved copies for 2019 Pub Heritage walks and a small number of selected 2019 CAMRA Beer Festivals, we have no paper copies left – the book, all 1250 copies, is now effectively a sell-out. Thanks again to all who have purchased a copy.

There may be a few copies available at some of the retail outlets. Grateful thanks to: All Good Stuff, the Bath Hotel, Beer Central, Biblioteka, Bradford Brewery Shop, Church House, the Dog and Partridge, the Fat Cat, the Friendship (Stocksbridge), Hillsborough Hotel, Hop Hideout, Kelham Island Book and Music Shop, Kelham Island Industrial Museum, Made In Sheffield, Maison du Biere (Elsecar), the Millennium Galleries, Rhyme & Reason, the Rising Sun (Nether Green), the Rutland Arms, Sheffield Scene and the White Lion. Copies may also be available online from Abbeydale Brewery, BeerInnPrint and CAMRA books.

We would again like to thank our three sponsors, Abbeydale Brewery, the Rutland Arms and the White Lion. The aim is to produce an updated online third edition for the 2019 Sheffield Beer Festival

and a second paper copy in March 2021 ready for the subsequent CAMRA Members' Weekend.

The free download is online: [sheffield.camra.org.uk/rhp](http://sheffield.camra.org.uk/rhp).

As part of both Sheffield Beer Week in March 2019 and Sheffield Heritage Open Days in September, Sheffield Pub Heritage walks will take place. Places may be booked, via Eventbrite:

**Sheffield Beer Week**  
**17:30 Friday 15 March**  
[tinyurl.com/yaqlhqad](http://tinyurl.com/yaqlhqad)

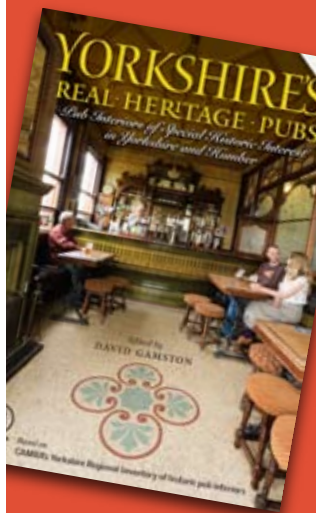
**Heritage Open Days**  
**14:30 Friday 20 September**  
[tinyurl.com/yb56htxt](http://tinyurl.com/yb56htxt)

**Heritage Open Days**  
**17:30 Friday 20 September**  
[tinyurl.com/y8jawlu9](http://tinyurl.com/y8jawlu9)

In addition, I was (unexpectedly) shortlisted for the Citizen Communicator Award as part of the 2018 British Guild of Beer Writers Awards. I didn't win, but it was good to see Sheffield up there.

Thanks again for your support,

**Dave Pickersgill**  
 Pub Heritage Officer



## Yorkshire's Real Heritage Pubs

A new update sheet has been released for the *Yorkshire's Real Heritage Pubs* book (originally published in 2015) and it is good news for Sheffield's historic pubs with no fewer than 13 pubs from our branch area being added to the listings.

Among them are some of Sheffield's best known real ale pubs, including the Fat Cat and the Wellington, both of which won Pub of the Month awards in 2018. A special mention goes to the Sportsman in Hackenthorpe, which has been upgraded to National Inventory status as one of the county's finest examples of a little-altered 1950s pub.

The full update sheet can be downloaded from our website, while the book itself can be purchased from the CAMRA online bookshop (£4.99 + P&P).





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## Dom's Casks of the Month

It's a hard life writing about beer! No sooner had I recovered from the festival than Christmas and New Year appeared on the horizon, bringing with them the usual raft of pub trips, from after-work outings to family catch-ups. Luckily most of the pubs I visited over the festive period had some great quality ales on offer – a perfectly kept pint of

*London Pride* down in deepest Berkshire sticks in my memory. As much as I enjoy trying new beers and breweries, sometimes the classic ales can be just as satisfying when treated with respect.

As I sit and write this column with two months' worth of cask ale check-ins to try and whittle down to a top three, I can't help but wonder what

2019 will have in store. Will we see the continued dominance of pale and hoppy beers, or will porters, stouts or even milds start to see a comeback? And as hops get more expensive, who knows what kind of weird and wonderful flavours will end up in our nonik glasses this year. Whatever we end up with, I'm sure we'll all have fun trying it.



What: **Plump Penguin** (5.0%) – Little Critters (Sheffield)

Where: Bankers Draft

Plum porter, hasn't that been done before? Well of course, it's by no means a new idea but this seasonal brew from Sheffield's own Little Critters is one of the best takes on the concept I have tasted. The juicy, fruity flavour of the plums was perfectly balanced with the bitterness of the roasted malt, and the smooth, rich mouthfeel was reminiscent of the Titanic Brewery original. The perfect beer for those cold winter nights, it's a shame it's only available two months of the year!



What: **Fakir** (3.7%) – Empire (Slaitwhaite)

Where: Fat Cat

Session beers can sometimes get a bit of a bad reputation, and often I can't argue with that, but done properly they can be just as enjoyable as their more robust siblings. This low-ABV pale from was on the pumps at the Fat Cat, so I had reason to trust that it might be one of the better ones and I was not left disappointed. The beer poured a lovely straw colour and the aroma of the American hops was evident straight away. On tasting, the lower strength allowed the hops to come to the fore, without being overwhelmingly bitter. Definitely one you could stick with for the evening.



What: **Storm** (6.0%) – Ramsbury (Marlborough)

Where: Gardeners Rest

When I arrive at the bar to find a brewery I've not tried before, I don't usually need much encouragement to rectify that. Wiltshire's Ramsbury Brewery don't make it up this way too often, but on this showing they're more than welcome to make a return. This American pale ale, brewed using hops grown locally to the brewery was a nice amber colour in the glass with a slight hint of haze. Bursting with hop aroma on the nose, upon tasting the hop flavours balanced nicely with a slight boozy sweetness. Will certainly be looking out for this brewery again in the future.



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## Kelham Island Tavern

A few weeks before Christmas it was announced that Trevor Wraith, landlord of the Kelham Island Tavern, was to retire after 17 years in charge of the multi award-winning pub.

Mexborough-born Trevor's pub career began as a barman before he and friend Philip McKenna took over the Rutland Arms on Brown Street in the early 1990s. After building up a positive reputation over his ten years in charge there, he left when an opportunity to renovate and reopen the somewhat dilapidated Kelham Island Tavern on Russell Street arose in 2001.

Trevor and business partner Lewis Gonda fully refurbished the pub and once reopened it soon became well-known around Sheffield and beyond for the variety and quality of its cask ale offering and its friendly, welcoming ambience.

It wasn't long before the awards began to roll in and the Tavern was named Sheffield & District CAMRA's Pub of the Year in 2004. It has gone on to win the accolade almost every year since, with the exception of 2013 when it was narrowly beaten by Shakespeares. The local awards led to more widespread recognition, and since 2004 the pub has also been named Yorkshire CAMRA Pub of the Year seven times, most recently in 2015.

But the reputation of the Kelham Island Tavern is not only confined to Yorkshire. In 2008 and 2009, the pub won CAMRA's highest honour, the national Pub of the Year award. To this day it remains the only place ever to have won the award two consecutive years, and it continues to attract real ale enthusiasts from around the country.

Speaking to the Sheffield Star just after his retirement,

Trevor (centre) being presented with one of the Kelham Island Tavern's many awards.

Trevor explained: "We put a lot of work into it. We doubled in size with the extension at the back which made it more viable as a business because we could get more staff and had more space."

"It was very intense for a few years, in 2009 it got very busy. I would spend time behind the bar a lot, and always made sure to be prominent. Up until last week I was still doing 60 to 80 hours a week, and was always involved."

The news had been circulating for quite some time that Trevor was considering calling time on his career behind the bar, with various rumours abounding regarding who might be taking over the mantle. Once the confirmation was finally received and the identity of the new owners emerged, the changeover happened very quickly.



Those new licencees are Josh Jepson and Louise Singleton. Josh and Louise are both well-known in the Sheffield real ale scene; they own the nearby Blue Bee Brewery, where Josh is head brewer, and in recent years have been involved with the Steel City Beer & Cider Festival, Louise as festival organiser and Josh as beer orderer.

Speaking to the new management couple on their opening night, Josh explained that there are no plans at present to make major changes at the Kelham Island Tavern. There will still be 13 real ales on offer, always including a mild and either a porter or a stout, but we might perhaps expect to see one or two more Blue Bee brews appearing on the guest pumps! Many of the staff will be remaining too, including Lewis, who will still be providing a familiar face behind the bar.

Since Christmas, the pub has re-launched its lunchtime food menu with homemade hot specials, sandwiches and chips being joined by locally produced pies and breads. Food is served from noon to 3pm, Monday to Saturday.

Sheffield & District CAMRA would like to congratulate Trevor on his well-deserved retirement and we hope to make a presentation to him in the near future to recognise his outstanding contributions to real ale in Sheffield. All the details will be in *Beer Matters* and on our website once arranged.

**Dominic Nelson**



Issue 493  
February 2019

## Inn Brief

Planning permission has been applied for to convert the former **Travellers Rest** in Holmesfield into a domestic dwelling. The pub was notable for being the location of the first ever branch meeting of Sheffield & District CAMRA.

The **Old Grindstone** at Crookes is under new management again and the incoming management pair have also brought two dogs with them. Just up the road, the **Punchbowl** is also under new management, having been taken over by Pub People.

Licensee Alan Ward has left the **Walkley Cottage**, having been the landlord since 2011. He had been in the pub trade for more than 40 years, having previously run the Freedom House on South Road.

The **Penny Black** on Pond Hill has undergone a full refurbishment, including the installation of three hand pumps. Two beers from the Greene King range feature alongside Black Sheep Best Bitter.

Sticking with the theme of refurbishments, the **Hare & Hounds** at Dore and the **Nursery Tavern** on Ecclesall Road both closed briefly before Christmas for renovations, while the **Milton Arms** in Elsecar reopened on 8 December after an extensive refurb.

The long-anticipated **Brass Monkey** micropub has now opened on Middlewood Road, Hillsborough. There are three real ales on offer, often featuring local breweries such as Bradfield, Loxley and Kelham Island. Owner Stacy Reed and his business partners also have plans for another bar in the city centre.

Rumour has it that the Sleep Hotel on Scotland Street (formerly the **Crown Inn**) is turning back into a real ale and craft beer pub at the hands of well-known local publicans, licensing permitted.

The Pointing Dog on Ecclesall Road has been renamed the **Lost & Found**. Meanwhile, the former Champs sports bar in Malin Bridge is now known as the **Loxley**. It remains a sports-themed venue with three real ales available.

The **Dore Moor Inn** is no longer a pub after Mediterranean restaurant chain Ego purchased it from previous owners Vintage Inns. Set to reopen in March, it is rumoured that Bradfield cask beers will still be available.

**St Michael's Social Club** on Hunter Road is set to be sold at auction on 29 January. The building includes a bar, cellar, beer garden and living quarters.

The **Riverside** on Mowbray Street (owned by True North) reopened on 12 January following a bar refit. There is now a wider range of craft keg beers alongside the seven handpumps.

The **Devonshire Cat** is holding a Meet the Brewer evening with Manchester's Marble Brewery on Thursday 21 February, with a number of Marble beers appearing on cask and keg.

**Shakespeares** on Gibraltar Street will be hosting a Meet the Brewer and tap takeover event featuring Ridgeside Brewery from Leeds on Friday 8 February from 6pm.

Over in Dronfield, the **Beer Stop** has expanded its range of craft lines to 4, including permanent lines from Northern Monk and Cloudwater.

Another new craft beer bar is heading to Abbeydale Road. The **Dead Donkey** is set to open later this year in the former Mr Pickles' Yorkshire Food Emporium unit.

The **Cross Keys** at Handsworth closed before Christmas and is currently boarded up. The Everest, also in Handsworth, is undergoing refurbishment.

Someone must have been swearing at the **Cow & Calf**, the Sam Smiths pub at Grenoside, because the gates are closed and there are massive boulders behind the gates.

The **Prince of Wales**, Ecclesall Road South, will reopen on 26 January after refurbishment. The beers usually on are Abbeydale Moonshine and Old Speckled Hen; these will remain but there will be a greater range of keg beers and food.

Well done to the **Gardeners Rest** on Neepsend Lane and the **Hallamshire House** on Commonsode, which have just been granted Cask Marque accreditation.



# CROSSPOOL ALEMAKERS SOCIETY

## Hopscotch/Crosspool Ale Makers Society

Hopscotch in its current form closed at the beginning of January – at the time of writing we had just distributed the last of our stock to Two Sheds, Guzzle Micropub, The Fat Cat, Boozehound@Cutlery Works and the Itchy Pig Ale House, five places that have given us amazing support over the last eight months, amongst others!

Joe has decided to take a step back from the brewery; he has a younger family than I do and did not have the time to push on to the next stage as planned. Rather than take Hopscotch on as a solo project, I've decided to rebrand. It didn't feel right to carry on by myself as it was something we'd created together!

I'm re-registering the relevant licenses and certificates as Crosspool Ale Makers Society and hope to be trading again by the end of January. I'm pretty excited, I've had some equipment upgrades and renovated the brewery a little (although it currently looks a bit like a building site). I've also been 'back in the kitchen' working on recipes, both tweaking the old and coming up with the new.

The initial beer line-up is likely to be:

**Horatio Bright** – 4.5% bitter orange golden ale  
**Sandygate** – 3.6% session blonde  
**The Lost Tribe** – 5.2% extra pale ale

There are a few more waiting in the wings too:

**51** – 4.2% red ale  
**Mount Zion** – 4% smoky treacle stout  
**Delph House** – 7% DDH Imperial IPA

Mark

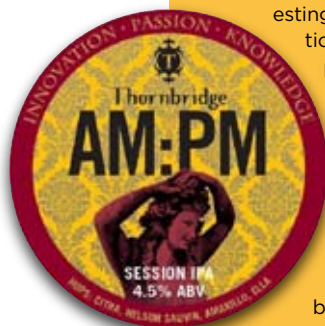
## Brewery Bits

*Saint Mars<sup>th</sup> in the Desert*

The brewery of **St Mars of the Desert** is the latest brewery on the Sheffield beer scene. Based at 90 Stevenson Road, Attercliffe, this small brewery and tap room currently only has a small range of beers on offer but more are being planned in the near future.

**Sentinel Brewery** and Brewhouse on Shoreham Street has reopened under new management. The tap room is currently open every Wednesday, Friday and Saturday, plus Sheffield United home match days.

**Thornbridge** have re-released long-time favourite **AM:PM** in cask. The beer will be available in all of the brewery's tap pubs in Sheffield from 23 January. The brewery has also re-released its 2019 Year of Beer line-up, which as always features a number of interesting looking creations, including a pink grapefruit IPA (April), a summery tangerine wheat beer (July) and a Christmas pudding porter (December).







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## Welbeck Abbey

We hope you all had a wonderful Christmas and New Year, and are getting back in the swing of things. Whether you partook in Dry January or Tryanuary, we've got a range of specials this month that are sure to get you excited!

We starting with an old favourite that we haven't see in a while, **Admiral Keppel** (4.3%). This golden English ale is brewed with Admiral hops which brings a pithy bitterness and the delicate aroma of spiced oranges.

Our next special, **Nightingale**, we have you thinking of Springtime. This IPA is as British as they come and is packed full of herbaceous notes from

English Goldings and UK Cascade hops. The balance in this golden brew comes from honey-sweet caramel and boasts a generous 5.5% ABV.

2019 will see more changes for the brewery, including a brand new range entitled Foraged & Found, which goes hand in hand with our new initiative "Go Green for 2019". In addition to their 6 core real ales and kegged lager-style beer, "Pivo", we also brew 3 unique specials each month, designed to offer something different in terms of taste and style and to pick up on developing trends. This year we have developed a bold new range of specials centred around sustainable production. Each ale within the

Foraged & Found range will be brewed with a food by-product from food producers, eateries, and community groups local to the brewery.

The range showcases the brewery's efforts to have a positive impact on environment and local community, and highlights their commitment to reducing unnecessary waste. A variety of typical beer styles from across the world will be brewed, chosen to enhance and highlight the key flavour notes of the foods utilised.

First up from this new range we introduce **Out of the Blue**. This experimental 5.8% Stilton porter is brewed with whey from the award-winning Stichelton Dairy. They produce a world class unpasteurised blue cheese following an original Stilton recipe. The whey is a by-product of generating curds for cheesemaking and it's full of water, protein and sweet lactose. Using this as a proportion of our brewing water gives this porter a full-bodied, rounded sweetness. If you want to learn more about our innovative new range check out the blog on our website.

**Jess Low**







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Wednesday 20<sup>th</sup> - Saturday 23<sup>rd</sup> 12:00 - 22:30

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## Steel City Brewing

Steel City started the year with a collab, a 'home' three-way with Lost Industry and Boutilliers. The base beer is ***Burn the Kirsch***, a cherry-smoked pale with cherries and cherry blossom. Cherry-smoked malt gives a sweet fruity smoke flavour, rather than the unpleasant phenolic flavours of beechwood or peat. There will also be a wine-barrel aged version later in the year, as well as a braggot (beer/mead hybrid).

The launch of the special Stout Wars box sets of bottles went incredibly well, with Hop Hideout and Beer Central selling out before the beers even went on the shelf, and the online launch through Hoptimism selling out in under two minutes.

The barrel aging of the third Stout Wars trilogy is almost complete, and there will be a launch event in the spring. The main brew started at 12%, some of the barrels

have fermented quite a bit further! The trilogy is in fact a Douglas Adams-esque trilogy of four:

***Episode VII: The Brett Awakens*** – aged in a red wine barrel with raisins and *brettanomyces*. Thanks to the brett this episode has fully fermented out so is 15.8%.

***Episode VIII: The Last Berry*** – aged in a bourbon barrel with blackberries and blackcurrants.

***Episode IX*** – aged in a sherry barrel with damsons.

***Solo*** – second runnings, soured and brettet in a red wine barrel with cherries. All four will be available at the launch, the Solo will be on keg and the other three will all be cask. The exact date is still TBC, as it depends on the opening of the venue...

**Dave Unpronounceable**



## Bradfield

After a great finish to a busy 2018, we spent January recuperating and preparing for another busy year ahead. The brewing schedule is complete and it was full steam ahead for the seasonal ales kick-starting with ***Farmers Cold Start*** (3.8%) in January.

Sticking with seasonal ales, back for 2019 (and its 13th outing since first being brewed in 2006), ***Farmers Irish Dexter*** returns to our seasonal calendar. Available in cask from 25 February and up to St Patrick's Day, this deep red-coloured ale at 4.8% ABV has a sweet malty flavour with a dry finish.

Plans are underway on further developing our second Brewery Tap, the King & Miller in Deepcar. The next stage of works include a full refurbishment of the kitchen facilities as well as the upgrading of a further seating area and function room. Keep an eye out for the food served date coming soon!

**Jackie**



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Register at [agm.camra.org.uk](http://agm.camra.org.uk)

Hosted by Scotland &  
Northern Ireland Branches







## Sheffield Brewery Co.

Happy New Year! Welcome to 2019 – now in our 13th year, we continue to brew award winning ales in cask and keg and provide a consistent high quality great tasting range of styles.

Our brewery shop on Percy Street is now well-established and folk are welcome to pop in anytime during the week between 10am–4pm to pick up their favourites in bottle and mini-keg – best check our Facebook page to see what's in stock or pop along anyway and have a browse and meet the team led by head brewer, Marv.

All the hard work invested by the community owners at the Gardeners Rest has certainly paid off for this fantastic gem of a pub on the Don. Revellers visiting the Kelham

and Neepsend area as well as regulars are attracted by the fab atmosphere and also the pub's eclectic range of music and alternative events – see their Facebook page for details. The Sheffield Brewery Co. is very proud to continue to support the Gardeners Rest as its brewery tap and looks forward to meeting more customers when we arrange another meet the brewer event.

As part of our love of music and beer the brewery is opening the Cellar Room Sessions: a series of gigs and DJ nights deep down in the completely unique and atmospheric cellar conditioning room! We're featuring blues, jazz, soul and anything else which sounds good and takes

our fancy. We'll be kicking off on Saturday 2 February with Swear Box Acoustic at their very best playing some mean tunes from their repertoire of blues rock and soul classics. Keep your eyes on social media for details of our Friday forays underground and in the warmer climes in brewery yard with funk, soul and rock 'n' roll nights too.

On the brewing front we have brewed a craft pilsner lager with the name **Percy St.** At 5%, very crisp and using Bavarian hops for a classic hoppy finish, it has gone down a storm with customers and is available to order from us direct.

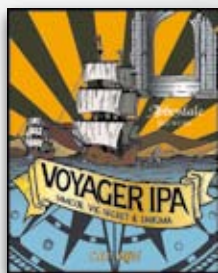
Our favourites: **Five Rivers**, **Blanco Blonde**, **Crucible Best** and **Razor Paste** have been joined recently by SIBA award winner **Get Thi' Sen Outdoor-erz** which is also now part of the core range. **Sheffield Porter** and our new stout, **Ruskin**, have headed up our excellent darker side of life with **Renovator** (black IPA) and the infamous **Berlin Black**. We will be releasing monthly specials again and will highlight details through the usual social media channels.



Our heartfelt and sincere thanks to those pubs and kind folk who continue to support our brewery as we continue to deliver great tasting beers for your enjoyment!

**Paddy Spencer**





## Abbeydale

It's not too late to wish you all a happy new year, is it?! After our biggest production month EVER in December 2018, we've not given ourselves very much of a rest as we dive straight in to yet another exciting year for us here at Abbeydale.

Firstly, we are very pleased to announce that by the time you read this we will have brewed the first batch of our new lager, **Heresy!** Whether it will be the final recipe or if it will need a little more tweaking is yet to be discovered, but do keep a look out as we'll be sure to keep you updated on our progress.

In terms of releases for this month, we've got the return of **Doctor Morton's Safety Beer**. A 4.1% Australian hopped pale, this fruity and refreshing beer is one of our favourites within the series. You might notice that we've given the range a little bit of an artwork refresh to bring it more in keeping with our other beers... spot the cheeky little cameo of Doctor Morton himself!

We've got another returning beer this month which we are very excited to welcome back... it's **Brimstone!** We know

it's been missed by many of you since we had to make the difficult decision to take it out of our core range due to difficulties in sourcing Amarillo, the key hop in this 3.9% American style take on the classic English bitter. Luckily, we've managed to get hold of just enough to bring Brimstone back as a seasonal special. So keep your eyes peeled for it as it won't be around for long!

There's an all new **Voyager IPA** (5.6%) on the horizon too, this time hopped with Simcoe, Vic Secret and Enigma. Expect strong, citrus aromas and an upfront bitterness balanced by a punchy fruit-driven flavour packed with notes of grapefruit and dried peaches.

And finally, we'll be releasing our (at the time of writing, unnamed) collaboration with the absolutely superb Siren Craft Brew. We've got together to create a DDH Farmhouse IPA, focusing on the interaction and bio-transformation between Brettanomyces and hops, an area we haven't looked at in detail before. A barrel fermented version is coming later in the year too.

Laura

## Blue Bee

We are back into the swing of things after the New Year here at Blue Bee and it's been a busy start. The first brew of the year was the re-turning **Amarillo IPA** (5.0%), this single hopped IPA showcases the American hop's floral, citrus and orange characteristics beautifully.

On the brand new beer front, following on from our range of single hopped session beers this month we have **Mosaic Session** (3.5%), a low ABV oat pale showcasing the fantastic Mosaic hop and its tropical and grapefruit flavours, expect bags of flavour despite the strength. Also on the cards is the return of **Ginger Beer** (4.5%) and we are now brewing the thirty fifth version of **American 5 Hop** (4.3%) this time combining Columbus, Eureka, Amarillo, Mosaic and Chinook.

On top of this we'd like to let everyone know that all our core beers: **Reet Pale** (4.0%), **Hillfoot Best Bitter** (4.0%), **Triple Hop** (4.3%) and **Tempest Stout** (4.8%) are all vegan.

Josh Jepson



# 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 take them out.



**Blake Hotel**  
Walkley

## Pub of the Month February 2019

We first visited the Blake during the Sheffield Beer Census in June 2017 and were so impressed with it that we make a point of calling in whenever we are visiting friends in Walkley. Although we are neither local or regulars we are always made welcome.

## Pub of the Month

### Ale Club

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

### Broomhill Tavern

Broomhill (buses 10, 10a, 120)

### Crown Inn

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

### Doctors Orders

Broomhill (buses 6, 120, 181, 271, 779, 781, 952)

### Dog & Partridge

City Centre

### Forest

Neepsend (buses 7, 8, 8a)

### Hillsborough Hotel

Hillsborough (buses 35, 57, 81, 82, 135, 135a)

### New Barrack Tavern

Hillsborough (buses 7, 8, 86)

### Red Deer

City Centre

### Red Lion

City Centre

### Walkley Beer Co.

Walkley (buses 31, 95)

**Vote  
online  
now!**

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







Formerly part of the Stones brewery estate, the Blake is now owned by James Birkett, who also runs the Sheaf View & Wellington pubs along with Neepsend Brewery. It's a street corner pub with a central bar and three comfortable rooms, including one with a log burning stove for the cold nights. There's also an outside sitting area for when it gets warmer.

On the bar you'll find Neepsend Blonde plus 5 rotating guest ales, usually from small independent brewers. There's also a good choice of international beers either on keg or in bottle and a scrumpy for cider lovers. On the shelves behind are over 180 different whiskies, plus a range of rums and gins. Pork pies are usually available as well as the usual snacks.

A major attraction of the Blake and the other pubs in this group is that they don't have TVs or background music. You go there for the company and conversation. It's surprising how many dog walkers find their way there too, and quiz lovers are welcome on a Wednesday.

It's a great local – I wish it was nearer to where I live! You'll find it open between 12 noon and 11.30pm seven days a week but it's either uphill or downhill if you're walking to this pub on Blake Street. A choice of either the 95 (Fulton Rd stop) or 31 buses will help get you there.

### Malcolm Dixon

We will be presenting the Blake Hotel with their award on **Tuesday 12 February**, as usual arriving from around 8pm onwards for a presentation at 9pm. We hope you can join us!



Issue 493  
**February 2019**



Left to right: Duncan Shaw, Ed Wickett and Glyn Mansell

## Fat Cat presentation

On Tuesday 8 January, we took a quick break from our monthly branch meeting to make a very special presentation to the Fat Cat on Alma Street to mark 30 continuous years of inclusion in *CAMRA's Good Beer Guide*.

The pub was opened in 1981 by the late Dave Wickett, with the first pint being pulled by legendary footballer Derek Dooley. Also working behind the bar on opening night was Diane Johnson, who is still assistant manager to this day.

The decision to import beers from small independent breweries outside Sheffield saw it quickly gain a dedicated following of real ale enthusiasts, and since entering the *Good Beer Guide* in 1989 there has been no looking back. It was also the first pub in Sheffield to introduce a no smoking room, and live music and games machines have always been eschewed.

Sadly Dave is no longer with us, but his son Ed and the Fat Cat's manager Duncan Shaw, who has looked after the pub for around ten years now, were both present to receive the 30-year certificate from branch chairman Glyn Mansell.

Handing over the award, Glyn said: "I first visited the Fat Cat soon after it opened. A few years later I attended union meetings on Sundays and after the meeting I would have a few pints and lunch with my brother. I have visited the Fat Cat over the years and still enjoy the atmosphere and of course the beer. As branch chairman I'm not supposed to have favourites, but I like the Fat Cat!"

Congratulations once again to Duncan, Diane, Ed and everyone involved with the Fat Cat over the years on their magnificent achievement. Here's to a few more years!

**Dominic Nelson**





## Popping to Glasgow

Having spent Christmas at different ends of the country, myself and Dom decided a few nights away before New Year would be the perfect opportunity to visit a city we had both heard great things about, but never properly visited. Although admittedly a little far for a day trip, our pre-booked returns from Crewe to Glasgow were £30, and the hotel not much more so it was a perfectly affordable couple of days away.

Less than a five minute walk from the station, **Shilling Brewing Company** provided a warm welcome to a rather nippy Glasgow. The brewpub sits in an imposing building on the corner of West George Street. Alongside an excellent range of guest beers, four of the brewery's beers were

on the pumps, all brewed a couple of meters away. The full series could be purchased in a stylish flight deck and included *Brew Tang Clan* (5% coffee porter), *Unicorn IPA* (5.2% IPA) and *Glasgow Red* (4.4% red ale).

Throughout the evening we also visited a number of pubs and bars down Argyle Street on our walk into the city centre, sampling Magic Rock *Dairyfreak* (5.2% ice cream porter) in the **Taphouse**, Drygate *Chimera* (5.9% India pale lager) and ending in the CAMRA award-winning **Bon Accord** drinking Black Iris *Snake Eyes* (3.8% pale) and a couple of single malts. A highlight of the evening was being served Leffe on ice in a champagne bucket at a local Indian restaurant.

The following morning spent at the Kelvingrove Art Gallery and Museum listening to the free Organ Concert and learning a little more about Scottish History, before setting off for the West End. The first stop was at **BrewDog** directly opposite the Museum, where my drink of choice was admittedly something mulled in an attempt to combat the chill.

Lunch was enjoyed at the Kimchi Cult, a TripAdvisor recommendation that certainly didn't disappoint, and after that a five minute walk up Byres Road led us to the **Curlers Rest** where we enjoyed a pint of 2018's Champion Beer of Britain, Siren *Broken Dream*.

Following this we headed to an unassuming little lane



Hillhead

● Curlers Rest

Innis & Gunn ●● Brel

BrewDog ●

Kelvinhaugh

● Bon Accord

eston

Anderston

Shilling Brewing Company ●

# Glasgow



which all the locals kept telling us was a must visit on our trip. Ashton Lane had whisky bars, Belgian beer bars an Irish pub and everything in-between. Our first stop was the **Innis & Gunn Beer Kitchen** where we settled in for a couple of hours, with Dom trying most of their tap beers and a couple of bottles (*Blood Red Sky*, a 6.8% rum-barrel aged red ale, and *Don's Choice*, a 6.2% coconut and rhubarb black IPA, stand out as highlights), and me repeatedly ordering Magic Rock *Stiggy Pop* (7.3%), a brilliant example of the NEIPA style.

Popping over the road our next stop was **Brel**, famed for its impressive beer menu incorporating everything from Belgian to Scottish

beers, and its beautiful beer garden. Favourites sampled here were the classics including *Leffe*, *St Bernardus*, *Boon*, and a wee *Drambuie* too! A notice in the beer garden did make me smile noting no hill climbing or head dives – a subtle nod to the 45% angle that the tables were perched upon. By this time we decided to have a break from beer and try some more whiskies in the wonderfully-named *Ubiquitous Chip* – we were in Scotland after all.

A full Scottish breakfast and surprisingly clear heads rounded off

a much-enjoyed weekend in Glasgow, a trip we will definitely be making again.

**Poppy**





## Christmas Quiz Child's Play

The quiz has now closed. The answers are below.

Donations can still be made at [bluebellwood.org](http://bluebellwood.org).

Cryptic clues which refer to either characters in a **nursery rhyme** or **children's story**...

1. A female rabbit hunter who went with a car hoist both in search of liquid refreshment. (4,3,4)
2. Did they do one better than The Beatles whilst on their adventures? (3,6,4)
3. Distressed people bite Lt. Why? Here Shep went astray. (6,2,4)
4. Who'd have thought that if you insure incorrectly and name it after a station you'd make a fortune. (1,4,6,10)
5. Confused? Ask Eric Unmade. He'll tell you the location of these monsters. (5,3,4,6,3)
6. He never recovered after his fall. (6,6)
7. A starving but very cheerful lava which went through a metamorphosis before taking to the wing. (3,4,6,11)
8. A capital river crossing in a state of disrepair. Tried a variety of materials to repair it but unfortunately these were washed away whilst these would only bend and bow. (4,4 & 4,5)
9. Frog fault he designed to protect a clever mouse from predators in the woods. (3,8)
10. Unseeing trio of rodents mutilated by her. (7,4)
11. Source of lazy boy who only earns 1p daily perhaps because he spends too much time going up and down on this park equipment before playing Dr Mary Wage. (3,3,7,3)
12. Hi! Entwine with retreating hoop for 'hunny' lover. (6,3,4)
13. What has the lad Harold got to do with a boy's confectionery dream? Well, everything. (5,4)
14. Animal repeatedly crying as a result of bringing disgrace on the family. (3,3,5,5)
15. After rewrite of 'Harty Report' he went in search of Socrates perhaps and the weight he was attached to. (5,6,3,3,12,5)
16. A seasonal visitor who inevitably melts away. With a bit of luck we should see him again this year. (3,7)
17. The farmer named his dog after a game during which you hope that your numbers come up. (5)
18. He wasn't allowed to eat at the table because of his bad eating habits which involved using his thumb. (6,4,6)
19. He sets out from the County on an epic journey in the company of dwarves, a wizard and meets many others on their quest. (3,6)
20. A T A L H E A. Initially, the perfect (and perhaps optimistic ) fairy tale ending. (3,4,3,5,7,4,5)

## And the winner is...

There were 24 correct entries and the winner drawn at random at the Hillsborough Hotel on 27th November was **Duncan Froggatt**, Sheffield S17.

Total proceeds were £310 with, after 10% awarded for the prize, **£279 raised for Bluebell Wood**.

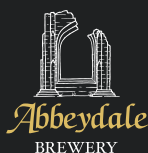
Thanks to everyone who entered and the Hillsborough Hotel for their support.

- |                                |  |
|--------------------------------|--|
| 11. See Saw Margery Daw        | 12. Wrinie the Pooh                          |
| 10. Farmer's Wife              | 13. Roald Dahl                               |
| 9. The Gruffalo                | 14. Baa Baa Black Sheep                      |
| 8. Wood, clay & iron, steel    | 15. Harry Potter and the Philosopher's Stone |
| 7. The Very Hungry Caterpillar | 16. The Snowman                              |
| 6. Humpty Dumpty               | 17. Bingo                                    |
| 5. Where the Wild Things Are   | 18. Little Jack Horner                       |
| 4. A Bear Called Paddington    | 19. The Hobbit                               |
| 3. Little Bo Peep              | 20. And they all lived happily ever after    |
| 2. The Famous Five             |  |
| 1. Jack and Jill               |  |

ANSWERS:



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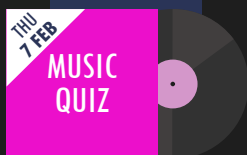
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KNOWLEDGE  
QUIZ**



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of the month

  
All details can be found  
on our Facebook page



## Steel City 45

It has been confirmed that the 45th Steel City Beer and Cider Festival will take place from **16-19 October 2019**. The festival will again take place at the historic Kelham Island Industrial Museum for the sixth year running.

Festival planning is already underway; we had our first planning meeting in January where many of the committee positions were filled, with a large number of volunteers taking up the same positions as last year's hugely successful festival. However, a number of roles, particularly deputy positions, still remain. Don't worry if you haven't been involved in organising a beer festival before, new faces are always welcome!

We hope to have the festival website and staffing form live as soon as possible. In the meantime you can register your interest in either volunteering at or sponsoring the festival by completing the form to be found on our website (under the Festivals tab).

Anyone interested in volunteering is invited to come along to our festival planning meetings. These will be held in the upstairs room at the Gardeners Rest (105 Neepsend Lane) every third Tuesday of the month at 8pm from now until September. Hope to see you there!



## Festival guide

### 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 £5.50 lunchtimes and £6.50 evenings, both including glass and programme.

#### South Normanton

**Thu 7 – Sun 10 Feb**

Mansfield & Ashfield CAMRA present their 6th annual beer festival, featuring more than 60 real ales, plus ciders, fruit wines, live music and hot food. Venue is the Post Mill, Market Street, South Normanton, DE55 2EJ.

#### 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. We will be running a branch social to this festival (see diary).



## Bradford

Thu 28 Feb – Sat 2 Mar

Bradford Beer Festival will be returning to the Victoria Hall, Saltaire, BD18 3JS, for the 22nd successive year, where there will be over 130 beers, 20 ciders, perries & fruit wines plus a wide selection of draught and bottled international beer. Advance tickets available [here](#).

## March

### Scarborough

Thu 7 – Sat 9 Mar

Scarborough CAMRA's real ale, cider and arts festival heads to the Ocean Room, Scarborough Spa, YO11 2HD, showcasing more than 80 real ales and 20 real ciders.

### 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.

### 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.

### Gardeners Rest Seaside Festival

Fri 29 – Sun 31 Mar

This year's theme is the seaside, with 18 real ales from coastal breweries available alongside the pub's usual offering. Hot food and live music will also feature throughout the weekend.

## August

### Great British Beer Festival

Tue 6 – Sat 10 Aug

CAMRA's flagship national beer festival returns to the Olympia in London and this year promises more ales than ever before.

Ticket and volunteering information should be released in the coming weeks.

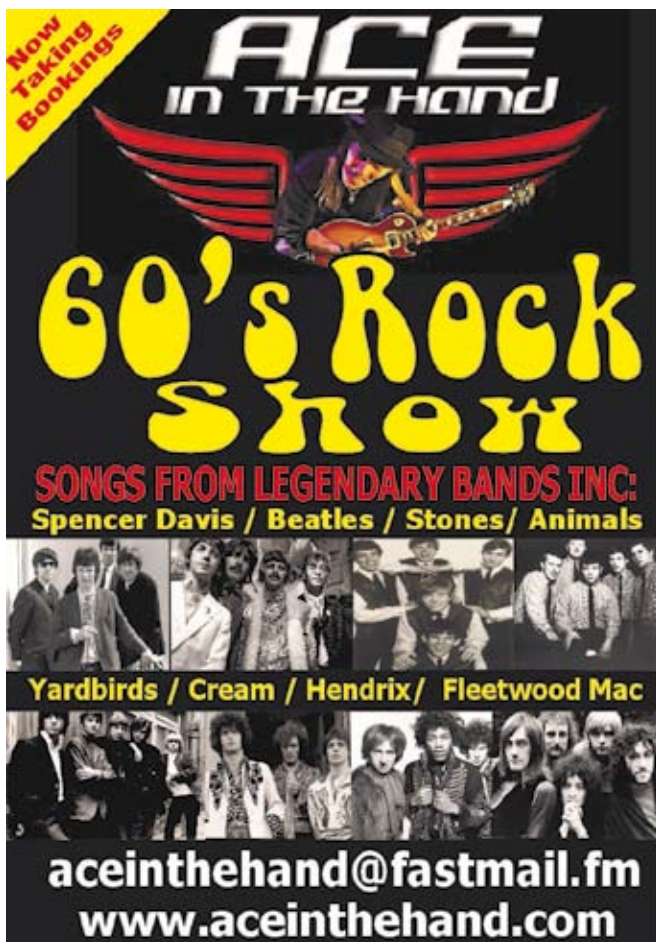
## October

### Steel City 45

Wed 16 – Sat 19 Oct

Sheffield & District CAMRA's annual beer and cider festival returns to the iconic Kelham Island Industrial Museum for another year.

More details to be released nearer the time.



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## Branch diary

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

### Branch meeting

**8pm Tue 5 Feb**

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 Old Queens Head, Pond Hill.

### Pub of the Month

**8pm Tue 12 Feb**

Join us at the Blake Hotel, Blake Street, Walkley, as we present the February 2019 Pub of the Month award. Arrive from 8pm onwards. Buses 31 and 95 stop nearby.

### Festival planning meeting

**8pm Tue 19 Feb**

Planning meeting for the 45th Steel City Beer and Cider Festival. Venue is the Gardeners Rest, Neepsend Ln.

### Derby festival and pubs

**11:29am Sat 23 Feb**

We are running a social to Derby CAMRA's Winter Beer Festival, followed by a walk around some of the city's best real ale pubs. We are aiming to catch the 11:29 train from Sheffield to arrive in Derby for midday. An off-peak day return to Derby costs £12.30 (£8.10 with a railcard) and festival entry is free for card-carrying CAMRA members.

### Beer Matters Distribution and Committee Meeting

**8pm Tue 26 Feb**

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 on Trippet Ln to collect your supply of the March issue and enjoy a beer with other distributors.

### Branch meeting and award presentation

**8pm Tue 5 Mar**

This month's venue is the Commercial on Station Road, Chapeltown. After the usual meeting we will be presenting the pub with an award for 20 consecutive years in the *Good Beer Guide*.

### Festival planning meeting

**8pm Tue 19 Mar**

Planning meeting for the 45th Steel City Beer and Cider Festival. Venue is the Gardeners Rest, Neepsend Ln.

### Beer Matters Distribution and Committee Meeting

**8pm Tue 26 Mar**

Dog & Partridge on Trippet Ln.

### Sheffield Beer Census

**12pm Sat 30 Mar**

The 2019 Beer Census when we attempt to visit as many pubs as possible in one day to get a full picture of the beers available around Sheffield. Come along to any branch meeting for more details.

### Annual General Meeting

**8pm Tue 2 Apr**

Sheffield & District CAMRA's AGM where we appoint a new committee, discuss new motions and approve the accounts for the year. The regular branch meeting will follow. Held in the upstairs room at Shakespeares, Gibraltar St.

## Committee

### Glyn Mansell

Chair

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

### Patrick Johnson

Vice Chair

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### Phil Ellett

Secretary

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### Paul Crofts

Treasurer

Festival Organiser

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### Dave Pickersgill

Pub Heritage Officer

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### Andy Cullen

Social Secretary

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### Dominic Nelson

Beer Matters Editor

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### Poppy Hayhurst

Minutes Secretary

Press Officer

Social Media Coordinator

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

### Sarah Mills

Real Cider Champion

### Alan Gibbons

Pub of the Year and Good Beer

Guide Coordinator

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

### Andy Shaw

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

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

### Malcolm Dixon

Rambles Coordinator



CAMRA (National)

230 Hatfield Rd

St Albans

Herts AL1 4LW

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

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