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The free magazine of CAMRA Sheffield & District Issue 494 March 2019

News 5
Fancy joining the committee?
Heritage Walk
Sheffield Beer Census
BM national award nomination
Sheffield Beer Week
We need BLOs!



Opinion 10 Dom's Casks of the Month



Pubs 1 Railway Hotel, Bramall Lane Ale Club. Ecclesall Road

Heritage Pubs: Royal Standard



Breweries
Bradfield
Welbeck Abbey
Crosspool Ale Makers
Kelham Island
Sheffield Brewery Co.
Abbeydale



Awards
Pub of the Month
Blake Hotel presentation



estivals 24

Diary 26

Committee 26





Fancy joining the committee?

Our branch AGM takes place at Shakespeares on **Tuesday 2 April** at 8pm and one of the main items on the agenda is electing the committee that runs the branch for the year ahead. A number of long-standing members are unfortunately having to scale down their involvement, but this means we have some great opportunities for some new faces to get involved and give the branch a bit of new energy and enthusiasm.

Fancy a voluntary role on the committee? Here are the jobs we will possibly have available:

Beer Matters and Web Editor

Responsible for the content of our branch magazine and website and building a working relationship with local breweries and publicans that supply news and adverts.

Press and Social Media Officer

Spreads the word and ensures coverage of our events and campaigning themes, makes sure our viewpoint is reported when issues of our interest are topical, participates in media

interviews, builds and maintains relationships with local journalists and influencers.

Social Secretary

Organises and hosts various social events for members throughout the year including guided pub crawls, brewery tours, beer tastings and more.

Young Members' Contact

Acts as a local contact for the wider network of young members (aged 18-30) and takes the initiative to get more of our younger members actively involved in the branch by organising specific young members socials and liaising with the universities' real ale societies.

Members are also welcome to put their names forward for other committee positions if they are interested. In the event that there are multiple candidates for a role then an election will be held at the AGM. If you have any questions about what being on the committee entails, please come along to a branch meeting or contact the branch by email or Facebook.



As part of Sheffield Beer Week 2019, our branch's Pub Heritage Officer will be leading a walk around Kelham Island and Neepsend on Tuesday 12 March. The tour starts at 2pm at the Millowners Arms at the Kelham Island Industrial Museum, a gallery celebrating Sheffield's brewing heritage, complete with its own traditional bar. After a short talk, the event will follow a 1.2 mile route passing the oldest working brewery in Sheffield, a myriad of industrial sites, more breweries and a number of pubs before finishing at the Gardeners Rest. close to the now derelict Cannon Brewery.

A limited number of copies of the Sheffield's Real Heritage Pubs will be available at a reduced price of £5.00. The book is also available to download at sheffield.camra.org.uk/rhp for free.

Places should be booked in advance. Full details, including booking information, at: tinyurl.com/yc3djsuo.

Dave Pickersgill





Beer Matters up for national award

At the end of January, we received the fabulous news that *Beer Matters* has been entered into the national CAMRA Magazine of the Year competition.

Every year, Regional Directors choose the best magazines from their area to go forward to the national contest and this year we have been chosen by the Regional Director for Yorkshire. Kevin Keaveny. Explaining the process, Kevin said: "As Regional Director I and my colleagues receive copies of every magazine produced in our regions. One of our tasks throughout the year is to choose two contenders to go forward to the national judging. For Yorkshire this is extremely hard with ten branches producing a magazine on a regular basis.

"For this year's competition this magazine has gone forward as one of our entries. How do we choose? Well, that's the hard bit. There are certain features that all CAMRA magazines must include, then I look at the editorial – is it understandable by non members and does it contain a element of campaigning? This magazine ticks all the boxes across the year. The final thing I look at is readability – by that, I mean is the font size reasonable with no magnifying glasses required?"

"I would like to thank all the magazine editors and their helpers, who are all volunteers, for the time they spend putting the magazine copy together, selling the advertising, delivering to pubs etc. Without this band of dedicated people you would not be reading this!"

The overall winner will be announced at the CAMRA AGM and Members' Weekend taking place in Dundee in April, so we'll be keeping our fingers crossed until then! Thanks once again to all our contributors, sponsors and distributors for making the magazine possible.

Dominic Nelson



Sheffield Beer Census 2019

As mentioned in last month's Beer Matters, Saturday 30 March will see the return of the Sheffield Beer Census for 2019.

This city-wide survey is organised in order to collect information on which beers are available in the city on a particular day. We have been doing this for a few years now, and we are pleased to say that despite various claims from other cities such as Norwich, Derby and Nottingham, the information on the number of beers on sale usually shows that Sheffield can rightly claim to be Beer Capital of the UK.

This year we are looking for more keen volunteers to help collect the information. There are several routes you can join, or if you live in an area not listed you can help by simply visiting one or two of your local pubs. Each route will be led by a designated leader who will have the survey forms and a plan for visiting the various pubs. Many routes will involve public transport at some point, but your route leader will have details and can advise on costs and timings.

Daytime crawls will start at 12 noon, and eventually arrive at

the Red Deer on Pitt Street by early evening to hand in the completed forms. Evening crawls then start from the Red Deer moving through the city centre before regrouping in the Kelham Island area.

If you would like to join on one of the crawls simply be at the start point for midday and look out for someone carrying survey forms or a copy of *Beer Matters*. If you are unable to join on a crawl, but would still like to help with collecting information, you can enter information directly onto our survey website, track.beer/survey.

We will need the name of the pub, and then for each cask ale on sale that day we need the name of the beer; the brewery;

Walkley, Crookes, Broomhill Walkley Cottage Paul Crofts 31, 95

Ecclesall Rd Sheaf Island Glyn Mansell 65, 81, 82, 83, 88, 215, 272

Lodge Moor, Nether Green, Ranmoor Three Merry Lads John Beardshaw 51

Dore, Totley, Abbeydale Rd Hare & Hounds, Dore Andy Cullen 81, 82, 181, M17 % strength; and price of a pint. There will be a Notes section where you can add if the pub serves real cider and keg

Chapeltown
Wagon & Horses
Robert Douglas
1, 1a, 2, 29, 86, train

beer. Please note only submissions made on 30 March will be counted towards the final totals.

Check the map below for this year's routes, which pubs they start at (at midday except the evening N, O and P routes), who's leading them and the public transport that will get you there.

Meadowhall, Carbrook, Attercliffe Steel Foundry Vacant 3, 3a, 18, 18a, 35, 36, 38, X1, X17, tram. train

Hillsborough, Loxley, Bradfield, Stannington
Hillsborough Tap
Vacant
31, 35, 52, 52a, 61, 62, 97, 98, Blue/Yellow tram

N City Centres Kelham Island Form

K City Centre (midday)
Sheffield Tap
Various

C London Rd, Cultural Industries Quarter Railway Hotel, Bramall Ln Poppy Hayhurst 18, 19, 252

> Woodseats, Norton Lees, Heeley Woodseats Palace Dom Nelson 24, 25, 43, 44, 75, 76, X17

Mosborough, Beighton, Crystal Peaks, Birley British Oak Vacant 50, 53, 71



We need your help on Saturday 30 March! Pick a route and get to the start for midday.



Sheffield Beer Week 2019

2019 sees Sheffield Beer Week celebrate its fifth year as a city-wide beer festival and umbrella beer focused event occurring in multiple venues, launching from Monday 11 March.

It is with great excitement that the first few breweries have been announced for 2019 #SheffBeerWeek events. Follow updates as they are released via our Twitter. Not only do we have great local breweries such as Neepsend, Kelham Island Brewery, Thornbridge and Abbeydale all getting involved but a list of national and international breweries including Wander Beyond, Wild Card Brewerv and Mikkeller. Brand new Sheffield brewery, Saint Mars of the Desert, will also be hosting their first Sheffield Beer Week event: adding to the vibrancy of the Sheffield beer scene.

With beer tourism alive

and kicking in Sheffield, the city's beer reputation was solidified with research after 2016's University of Sheffield commissioned Beer Report written by broadcaster Pete Brown. It is great to see traction building in Sheffield's beer scene with recent mentions of the city in the Guardian's 'Top 50 UK Pubs' featuring Shakespeares pub and The Times article 'Sheffield: the northern capital of cool'.

Sheffield Beer Week's additional strands for 2019, on top of its core beer and food, community and heritage, sees a continued celebration of women working in the beer industry, building on this to cover diversity and inclusion in beer. With a brewsters' tap takeover collaboration with Norwich based organisers Fem.Ale and award-winning beer shop Hop Hideout. As International Women's Day on 8 March precedes the beer



week, it's a timely moment to take stock of and celebrate women's contributions.

The People's Photography
Trail will build on the success
of last year's photography
exhibition trail across multiple
venues with a broader focus
on the people in the beer
industry and beer lovers
- tackling the lack of visual
representation of the diverse
range of people who work in
and drink beer. Sheffield Beer
Week will be working closely



Jaega Wise of Wild Card Brewery Credit: Nicci Peet

events. Including local historian. Sheffield CAMRA's Pub Heritage Officer and British Guild of Beer Writers' awards-shortlisted author Dave Pickersgill's popular Sheffield Pub Heritage Walk and a Mikkeller Running Club event.

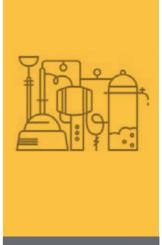
On Friday 8 March we kick off the week with Sheffield's craft beer festival, Indie Beer Feast, which has grown to two days for 2019. A celebration of great independent craft beer in the iconic Abbevdale Picture House with brewery bars and street food, the beer festival champions and supports The Everyone Welcome initiative.

Jules Gray, Sheffield Beer Week Director, said: "Sheffield Beer Week wouldn't be what it is without those involved. It shows the unity and community of the Sheffield and global beer scene. Beer tourism is a crucial cog to Sheffield's continued success and positive economic growth. The city is not only attracting engaged and inquisitive tourists to the area for beer, outdoor sports and creative arts but also new beer-focused businesses to locate here. The beer week really adds vibrancy to the city, boosts the local economy and keeps the high street buzzing with good beer chatter".

For full listings of all Sheffield Beer Week events taking place, head to sheffieldbeerweek.co.uk.

with photographers Nicci Peet (follow her project on niccipeet.co.uk/women-in-beer) and Mark Newton (his Beer Yorkshire project) to produce this photography meets beer trail around the city.

There will be a continued celebration of our Norwich City of Ale partnership and active exploration of the greener side of Sheffield - The Outdoor City, with walking, running and cycling



We need BLOs!

The Brewery Liaison Officer, or BLO, is a key part of CAMRA. They are the official link to a specific brewery and ourselves, both for passing information to and collecting information from the brewery. This includes writing a short quarterly report, keeping details of the core beer range up-to-date and writing the brewery entry for the annual CAMRA Good Beer Guide (GBG). This information is collated on a national database, the Brewery Information System (BIS), which is available to any Branch Committee member or BLO.

Sheffield currently has over 20 functioning breweries but we are a little short on BLOs, a role which is both vital and interesting! If you are interested in taking on this role for one or more local breweries, please email pubheritage@sheffield.camra.org.uk for a list of all vacancies.

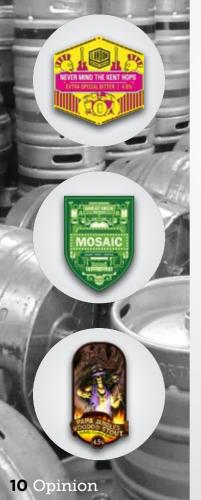
Dom's Casks of the Month

As I write this, it's a day of unseasonable warmth - a perfect day to head to the pub, you might say! The days are starting to get longer and the sun is coming out more so we'll all be looking forward to more pub trips in the weeks and months ahead. The pubs also look forward to this time of year as those who have been abstaining for Dry January realise what they've been missing and begin to ease themselves back into their old habits. That said,

it was nice to see this year that more pubs have been embracing the month, for example, by offering more alcohol-free beers, and using it as an opportunity to attract new potential customers, who will hopefully keep coming back and supporting their local.

Those who didn't give up the real ale for a month were, as always, treated to some excellent beers around the pubs and clubs of Sheffield. I used

the month to try out some pubs that I don't visit that often - some of them weren't quite to my personal taste, but in plenty of others I was rewarded with a warm welcome and the pleasing sight of a bank of handpumps offering an interesting choice of ales. Either way, you never know where you might find your new favourite watering hole, so why not get out there and try a new pub for yourself?



What: *Never Mind the Kent Hops* (5.0%) - London Brewing Co (Finchley) Where: Lescar

It's not too often I pick a bitter for this column, but this one was Extra Special(!). The beer poured a rich brown colour, with the slightest bit of haze and a small creamy head. The aroma was complex, with a slight maltiness complimented by hints of pine and berries. Upon drinking, the initial flavours of caramel and berries gave way to a dry, hoppy finish which lingered for some time and left you wanting to go back for more. A great example of the style.

What: *Mosaic* (4.5%) - Great Heck (near Goole) Where: University Arms

Using a single hop to flavour a beer can be a risky strategy, but when done right the results can be exquisite. Great Heck's range of single-hopped golden ales is consistently good, but this is the best I've had so far, with the Mosaic hops imparting a deeply fruity, tropical flavour along with a pleasant bitterness that made this beer very drinkable. It was appealing on the other senses too, with its perfectly clear golden colour in the glass and a crisp, hoppy aroma on the nose.

What: *Papa Jangles Voodoo Stout* (4.5%) – Totally Brewed (Nottingham) Where: Itchy Pig Ale House

Regular readers will know I've never made any apologies for my love of dark beers. While I understand the reasons that not all pubs offer stouts and porters on cask, it's always a highlight for me when they do. This was a nice example of a traditional stout where the dark malt is allowed to take centre stage. My pint was almost black with an attractive tan head, and upon tasting it had classic bittersweet characteristics of chocolate and roasted coffee flavours. Great stuff.

Next month, I'll be bringing three of my favourite beers from some of the Sheffield Beer Week events taking place around the city.



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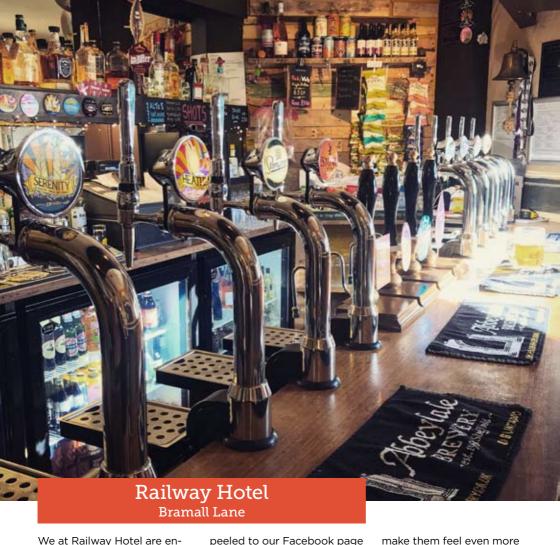


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joying an exciting 2019, which we began with some internal renovations. The place is looking fantastic inside, and we intend to continue these renovations externally as the year progresses. Moving through the year, we will be continuing our weekly themed quizzes every Tuesday. Previous incarnations have included Simpsons, Mar-

vel, Harry Potter and Doctor

Who themes. Keep your eyes

peeled to our Facebook page for the upcoming quizzes.

Thursdays at Railway are games nights with competitions on our free-to-play retro tabletop machines and an ever rotating selection of PS3, GameCube and board games on offer. All free to play, all night long.

We saw an influx of students through our doors towards the end of 2018 and want to make them feel even more welcomed in 2019 with plans to introduce a Student Rail Card, which will serve as a loyalty reward scheme for our valued student customers. With a brand new cocktail menu and even more student offers in the pipeline, we're sure everyone will find reasons new and old to spend time in our cosy little pub.

As ever, we will continue to host an eclectic mix of our



local breweries' fantastic ales that come and go with increasing frequency. The real ale scene in Sheffield is truly one of a kind, and we are blessed to be a small part of that. Long may it continue. A CAMRA discount of 30p per pint applies to every ale we tap so come and find your new favourite tipple with us.

All of us at Railway Hotel wish the very best for the people of Sheffield and look forward to meeting many more of you in 2019. For details of all of our events, opening hours, ales on offer and a whole host of miscellany: find us at facebook.com/RailwaySheff.

Dayve Traynor



Inn Brief

Signs on the windows indicate that the **Old Grindstone**, Crookes, is set to reopen as a Stancill community pub. It is understood that the licensee from the Closed Shop, Commonside, could be moving there.

Champs on Ecclesall Road has been undergoing a comprehensive refurbishment since the beginning of 2019 and is set to reopen on Friday 1 March.

Sports bar chain **Sport Shack** hope to have their new Woodseats location open by the end of March. The existing pub on Ecclesall Road serves Abbeydale Moonshine and it is hoped the new venue will offer cask ale too.

Jabeerwocky on London Road has been renamed **Jabbarwocky**. The bar offers one hand-pulled ale and has just installed a fifth craft keg line. There is also an interesting food offering and a pub quiz on Tuesdays.

Hop Hideout beer shop has been announced as one of the first resident traders at the new Kommune food hall at Castle House (former Co-op building). The new location had been a mystery since their Abbeydale Road shop closed last year.

Reflex nightclub on Holly Street is set to close on Saturday 16 March. Owners Stonegate plan to renovate and reopen the venue as a Slug & Lettuce pub at the end of April.

A planning application has been submitted to convert a retail unit at 103 Furnace Lane, Woodhouse, into a micropub.



Ey up everyone, we hope 2019 has been good to you so far. We want to start off and say a huge thank you to everyone that donated prizes, money and turned up for our first birthday party back in November.

We recently presented a cheque to Weston Park Cancer Charity where the grand total came to £4511.38 - we were overwhelmed with the amount we raised so give yourselves a pat on the back.

Sheffield Beer Week is only around the corner and we've got some cracking events lined up. Orbit Brewery from London are coming up on Sunday 10 March for a beer showcase with cheese event all day, plus meet the brewer from 1-3pm.

On Thursday 14 March we have a meet the brewer event and brewery showcase from local legends Lost Industry Brewing from 5-8pm. As well as all of this we will have special Sheffield Beer Week offers on.

We're also adding to our collection of fantastic Brew Foundation beers as we'll be brewing a new cask beer and launching it at the Ale Club during Beer Week.

Dylan Ralph

We were recently contacted regarding some etched windows at the Royal Standard on St. Mary's Road. These looked the part: three glass panels across the front of the pub, each with a distinctive 'HB' initial. The initial suggestion was that 'HB' referred to the long-lost Hoosons Brewery (1865-1914). Their Park Brewery on Cricket Inn Road, along with their 31 pubs, were taken over by Ind Coope in 1914. However, the Brewery History Society states that the Royal Standard was obtained by S. H. Wards in 1876, from William Bradley. The next thought was that 'HB' referred to a past Landlord: the only possibility was Henry Piggott, a licensee in the 1850s and 60s.

Finally, a visit to Sheffield Archives found the solution. From 1972, until it was discontinued in 1985, the Royal Standard was subject to a Compulsory Purchase Order (CPO) from Sheffield City Council concerning the development of the Inner Ring Road. The file concerned

with the CPO included a colour photo of the pub – no etched windows! Hence the windows were possibly late 20th century, not a relic of a by-gone age.

More research saw more recent photos and plans for a 2002 revamp (Ian Whitehead Contract Furnishing Limited for Enterprise Inns Limited) bringing changes leading to the present configuration of an opened out central area with wide spaces leading to what were originally the three separate rooms, 'HB' refers to The Bramwell Pub Company Limited, a subsidiary of Enterprise Inns plc. Bramwell went into administration in 2013: some pubs were sold to other operators while others. including the Royal Standard, reverted back to Enterprise Inns.

We believe the windows were installed in 2002. Thanks to Dermot Kennedy and Jamie Thompson for their assistance.

Dave Pickersgill









Bradfield

Spring is in the air! To celebrate we welcome back a fruity beer to our range of ales as *Farmers Plum Bitter* (4.4%) returns to the brewing schedule once more. This deep rich reddish-coloured beer is smooth on the palate and has tonnes of plums for a fruity finish.

Our mascot, Farmers Blonde
Bottle, has a new claim to fame
- he only gone and popped up
as poster boy for the Sheffield
Half Marathon! Sticking with
costumes and we are excited
to announce that we are
supporting elite runner Peter
Knight in his Guinness World
Record attempt for the fastest
marathon dressed as a glass!

Peter will be donning a new Bradfield Brewery costume at this year's London Marathon on 28 April, where he will attempt to beat the current record of 4 hours. As part of his training Peter will be running the Sheffield Half Marathon in the new costume, look out for it and give him a wave!

As much as this kid loves running, he's doing it for a good cause too! Peter is running for the charity Myaware which is the only charity in the UK dedicated solely to the care and support of people affected by myasthenia. Myasthenia affects all ages and genders but it is treatable and can be brought under good control with medication, however in some circumstances, it can be fatal. You can support Peter via his JustGiving page: justgiving.com/fundraising/fastglass.

For further updates and to follow the progress of Peter and the Bradfield Brewery Glass, give us a like on Facebook or follow us on Twitter and Instagram.

Jackie



Brewery Bits

The Eyam Real Ale **Company** have left their old premises and moved next door into the former Crafty Red Fox unit at the Eyam Hall Craft Centre (S32 5QW). Beers from the 1.5bbl. brewery will continue to be sold in the shop as well as at pubs and festivals around the region. The shop also stocks a range of beers all made within 25 miles of the village. The new opening hours will be 10:30-16:30 Wed-Fri, 10:30-17:00 Sat-Sun.

The Brewery of St Mars of the Desert taproom is now open every Friday afternoon between 12 noon and 8pm. There are plans to extend opening hours to three days a week in the not too distant future

The new owners of the former Sentinel Brewery on Shoreham Street have now registered the business as **Triple Point Brewing**. The first beer from the new brewers, Debut IPA (5.5%), was released on 8 February although the building still features branding from the previous incarnation.

Mitchell's Hop House

have released a statement denying rumours they had ceased brewing. No brewing took place during Dry January, but the brewery have confirmed they are set to recommence shortly. Mitchell's bottled beers will now be contract bottled at Staffordshire Brewery rather than being bottle-conditioned in-house.









Welbeck Abbey

The nights are starting to get a little bit brighter and the days (hopefully) a little bit warmer, and we've got some specials this month that will help you start feeling some Springtime vibes.

We're kicking off March with *The Loyal Duke*, named after William Cavendish (ancestor of the Welbeck dynasty). This is a 4.0% luxuriously smooth and biscuity four-grain golden ale, brewed using the very finest transcontinental hops to compliment these British malts.

Our next special is a St Patrick's Day favourite dubbed **Sligo**. At 5.4% this is a velvety smooth, chocolatey oatmeal stout, created using the finest roast British malts and rolled oats Mmm And finally, from our brand new and innovative Foraged & Found range we've got *Take It Squeezy*. At the Welbeck Farm Shop a mesmerising 'Zumex' orange chopper and squeezer instantly provides shoppers with the freshest orange juice possible. But what happens to the left over flesh? Well, we have harnessed the remaining flavour in these to create a wonderfully zingy, tangy golden ale with British hops. Its 5.6%, and zero waste!

Lastly if you're interested in attending one of our Brewery Tours make sure to grab your tickets know as half the dates are already sold out! You can grab them online at welbeckabbeybrewery.co.uk.

Jess Low

Crosspool Ale Makers Society

The change from Hopscotch is now complete. My launch night as Crosspool Ale Makers Society took place on Thu 14 Feb, so by the time the next issue of *Beer Matters* is due I'll hopefully be in full swing.

The first pubs and bars confirmed to be taking the first batch are: Boozehound @ Cutlery Works; Two Sheds Micropub, Crookes; Guzzle Micropub, Woodseats; and The Itchy Pig, Broomhill. Plus more

to be confirmed, (hopefully!). The first beer for the launch was my 4.5% Citra-hopped golden ale, *Horatio Bright*.

The plan is to do a Tap Takeover on 11 March at Two Sheds as part of Sheffield Beer Week. By then, I should have 2 more beers in the lineup; a 5.4% extra pale, *The Lost Tribe*, and a 3.6% session blonde, *Sandygate*.

Mark Booth



Kelham Island

We have two great specials for March. *Another Fine Mess* (4.0%) is a rich malty porter, brewed with the finest ale malt and a blend of four different roasted malts complimented with the sweet creamy taste of vanilla. From our retro gaming range we also have *Sonic Non Youth* (5.0%), a refreshing pale ale so amazing it will put you into a spin. Clean and fresh on the palate, with a hint of citrus.

For Sheffield Beer Week, we are doing a collaboration with Little Critters Brewery, a mango IPA (6.0%). Also, as part of the Beer Week Photography Trail we are opening the downstairs bar next to our shop – opening hours will be Monday to Friday 9am-3pm. There will be someone available to stamp a person's Photography Trail and refreshments will be available.

Jim Connolly will be down here on Saturday 9 March in the loft bar from 10am until 4pm with a selection of his artwork, plus he will be using the projector and giving a talk. Refreshments will again be available.

Michael Williams



PISS UP IN THE BREWERY #2



JOIN US ON THE 6TH & 7TH APRIL TO CELEBRATE OUR NEW SPACE

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AND OF COURSE BEER; EXPECT FIRM FAVOURITES

AND LOTS OF TASTY ONE OFFS!

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OVER 18S ONLY









Sheffield Brewery Co.

Our brand new special **New Dawn** is a vegan-friendly session IPA which comes in at 4.5% and is flavoured with real lemon zest, Cascade, Amarillo, Kazbek and Mosaic hops. It has a great taste with a refreshing kick and a perfect way to welcome in the Spring. This will be available in cask and keg from the beginning of March so please contact us to place your order. **New Dawn** will also be available in bottles from our shop on the Percy Street entrance. We're open between 10am and 4pm so you can pick up your favourites in bottle and mini-keg – best check our Facebook page to see what's in stock or pop along anyway to have a browse and meet the team led by head brewer, Marv.

Our craft lager, **Percy St.** continues to find new customers as we spread into new markets. Its light crisp flavour is proving to be a hit with customers and is available to order from us direct.

We've been busy decorating to spruce up the walls in the brewery so it's worth a visit at the next Peddler weekend when we'll be open on Saturday 2 March. We'll also be continuing our love of music and beer down in the Cellar Room Sessions: thanks to SwearBox for February's gig which went down a storm with punters and members. Don't forget if you join our Beer Club you get 10% off at the bar and in the shop.

Coming up on Saturday 2 March we have a double bill, with an excellent covers band, the Zeroes, and Irish jig band, the Peddlers – always a welcome return.

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!

Pete



Abbeydale

The celebrations for Sheffield Beer Week are taking place this month, so there will be tons going on all over the city. We're very excited to be representing at Indie Beer Feast at Abbeydale Picture House again this year, it was a brilliant day in 2018 and great to see that it's already expanded to a two-day festival. Hope to see you there on Friday 8 and Saturday 9t March!

We are also particularly looking forward to the Food & Beer Pairing evening to be held at the Devonshire Cat on Wednesday 13 March – please check the pub's website for all the ticket information. The event is being hosted by the magnificent (not to mention world famous) beer writer Melissa Cole, who we were lucky enough to collaborate with, so one of two beers we created with her will be released in time for the event. Keep those eyes peeled for the details!

We've got plenty of other new releases this month too. New to the Brewers Emporium and ready to lead us into springtime after a very long winter, we have *Reverie* (4.2%), a Citra and Cascade dry-hopped pale intended to transport your mind to a glorious daydream. Bursting with a fruity, floral flavour that blooms upon the palate.

We've also got a (name currently TBC) Farmhouse IPA coming up, brewed in collaboration with the incredible Siren Craft Brew. Look out for the barrel aged version coming



later in the year too, and if you get hold of a can then be sure to save your label as artist Lewis Ryan has come up with another mind-blowing idea for our artwork!

Our next (very) limited edition *Methuselah* (10.5%) is going into cask, keg and for the first time into can, and this iteration is a Bretted barrel aged imperial stout. Potent and robust, a quintessential impy with just a hint of a bretty twang which rounds the beer out perfectly. This one's been a long time coming and we're very excited to see it finally making its way onto bars and shelves around the country.

Staying on the dark side, the next version of *Salvation* is to be released and takes the guise of a classic Breakfast Stout (5.4%). A carefully selected malt grist (with some smoked malt for added complexity) and plenty of coffee from Sheffield based Cafeology provide a smooth and balanced bittersweet stout. We reckon it's the most important beverage of the day...

And finally, we have yet another collaboration, this time with Leeds-based Wilde Child, a brewery we've long admired. We've teamed up to make a punchy West Coast style IPA with a winning combination of hops. These guys will be showcasing a range of their beers (including this one!) at a Meet the Brewer and Tap Takeover at the Devonshire Cat in April too, so look out for all the event details coming soon.

Laura



Your pub needs your vote!

Our Pub of the Month award is a bit of positive campaigning, highlighting local pubs that consistently serve well kept real ale in friendly and comfortable surroundings.

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity.

All CAMRA branch members are welcome to vote at branch meetings or on our website.

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be PotM. If we get enough votes in time we will make the award. Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

Winners compete alongside our *Good Beer Guide* entries for branch Pub of the Year, the winner of which is entered into the national competition.

The list of nominees is below and includes which buses to take if you fancy a trip to try them out.

Pub of the Month nominees

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

Broomhall (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)

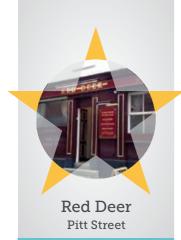
Red Lion

City Centre

Walkley Beer Co. Walkley (buses 31, 95)

Vote online now!

sheffield.camra.org.uk/potm



Pub of the Month March 2019

Hidden away behind West Street, the Red Deer on Pitt Street is definitely one of the gems of the City Centre real ale scene. Originally dating from 1825, the pub originally comprised three small rooms with a central bar area. This was opened out in the 1980s and the bar repositioned to provide the present format with an L-shaped lounge. The "gallery", a raised area towards the rear of the pub, was added in 1993 and this leads on to a beer garden.

Formerly a Tetley's pub (and Gilmours before that), for many years in the early days of Sheffield & District CAMRA, the Red Deer was the regular meeting place for the branch, as it was one of the few Sheffield pubs to retain handpumps.

Licensee Jake Nickles took over the pub in August 2010, having previously worked in pubs and bars in London and the Midlands. His focus on customer service and real ale quickly re-established the pub's reputation for showcasing quality cask beer. The bar displays an impressive range of eight real ales, with regular offerings from Blue Bee, Moorhouse's and Welbeck Abbey, along with oft-changing guest beers. There is a hand-pulled cider too, whilst a good selection of malt whiskies is also available.

The Red Deer has been a prolific winner of our Pub of the Month accolade over the years, with the most recent award coming back in August 2015. As well as real ale drinkers, it remains popular with students from the nearby University of Sheffield, and since 2016 the gable end has featured a large mural of a girl reading a book, painted by Austrian artist Frau Isa.

The pub is open from noonmidnight Monday to Thursday, noon-1am Friday and Saturday. and noon-11pm Sunday, Quality pub food is available every day, and in recent years there has been a focus on vegan and vegetarian food, so everyone is catered to. On Tuesday evenings there is a fairly challenging pub quiz, plus regular live music Saturday nights and alternate Sundays, CAMRA members can enjoy a 10% discount on pints of real ale and real cider.

We will be presenting the Red Deer with their well-deserved award on **Tuesday 12 March**, arriving from 8pm onwards. **We hope you can join us!**



Blake Hotel PotM presentation

On Tuesday 12 February, we headed to the Blake Hotel in Walkley for our first Pub of the Month award of 2019. As always, there was a good attendance from both branch members and pub regulars alike as the pub celebrated its first Pub of the Month award since August 2012.

There was a celebratory atmosphere and, as expected, a good selection of cask ales available, including a couple from Neepsend Brewery plus favourites such as Shiny and Mallinsons. There was also a first appearance for our new-look Pub of the Month certificate, which will take pride of place behind the bar.

Our vice-chairman Patrick Johnson was present to make the presentation on behalf of the branch to Dave Barber and the rest of the Blake Hotel team. Congratulations once again to everyone at the pub on their award!

Open to all CAMRA members Free to attend



Register at agm.camra.org.uk

Hosted by Scotland & Northern Ireland Branches



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

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 from ticketsource.co.uk/bbf.

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. For details, go to sheffieldbeerweek.co.uk.

Leicester

Wed 13 – Sat 16 Mar Leicester CAMRA celebrate the 50th anniversary of man setting foot on the moon with a space-themed beer festival at the Haymarket Theatre (LE1 3AF), featuring 230 real ales, plus a KeyKeg bar, real ciders and a large range of gins. Admission £1 for CAMRA members. Direct trains to Leicester run twice an hour from Sheffield.

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

Later in 2019

Oldham

Fri 5 - Sat 6 Apr

CAMRA Members' Weekend & AGM

Fri 5 - Sun 7 Apr

Hull

Thu 11 - Sat 13 Apr

Doncaster Brewery & Tap

Thu 18 - Mon 22 Apr

Barnsley

Fri 3 - Sun 5 May

Dronfield & District

Thu 30 May - Sat 1 Jun

Great British Beer Festival

Tue 6 – Sat 10 Aug

Steel City 45

Wed 16 - Sat 19 Oct

Check out the festival guide on our website for details.







Branch diary

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

Branch meeting & award presentation

8pm Tue 5 Mar

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 Commercial on Station Road, Chapeltown. After the meeting we will be presenting the pub with an award for 20 consecutive years in the Good Beer Guide.

Pub of the Month

8pm Tue 12 Mar

Join us at the Red Deer, Pitt Street (City Centre) as we present the March 2019 Pub of the Month award. Arrive from 8pm onwards for a presentation at 9pm.

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.

RambAle #1

Sat 23 Mar

Catch the 11:40 272 FirstBus from Sheffield Interchange as far as Fox House (c12:18). We shall walk through the Longshaw Estate to the Grouse Inn, then through Hay Wood to Grindleford station and Upper Padley. Anyone wishing to can then continue along the Derwent riverside path to Leadmill and Hathersage for further refreshment and buses or trains back to Sheffield.

Beer Matters Distribution and Committee Meeting

8pm Tue 26 Mar

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 Lane to collect your supply of the April issue and enjoy a beer with other distributors.

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 Street.

RambAle #2

Sat 20 Apr

Catch the 10:40 X17 Stagecoach bus from Sheffield Interchange (D4) to Chesterfield (11:21) for a belated breakfast at the Spa Lane Vaults Wetherspoons. Then we shall follow the river- and canal-side paths out to Whittington Moor for visits to the Derby Tup, Beer Parlour and Glassworks pubs. We will head back into town for further refreshment around St Mary's Gate before taking a bus back home.

Find details of future RambAles in the diary on our website.

Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

Committee

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Patrick Johnson

Vice Chair vice@sheffield.camra.org.uk

Phil Ellett

Secretary

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Malcolm Dixon RambAles Coordinator



CAMRA (National)

230 Hatfield Rd St Albans Herts AL1 4LW www.camra.org.uk 01727 867201





Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup





WHEN IT COMES TO FINE ALES ...











BRE







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