

BEER MATTERS



Issue 496 May 2019

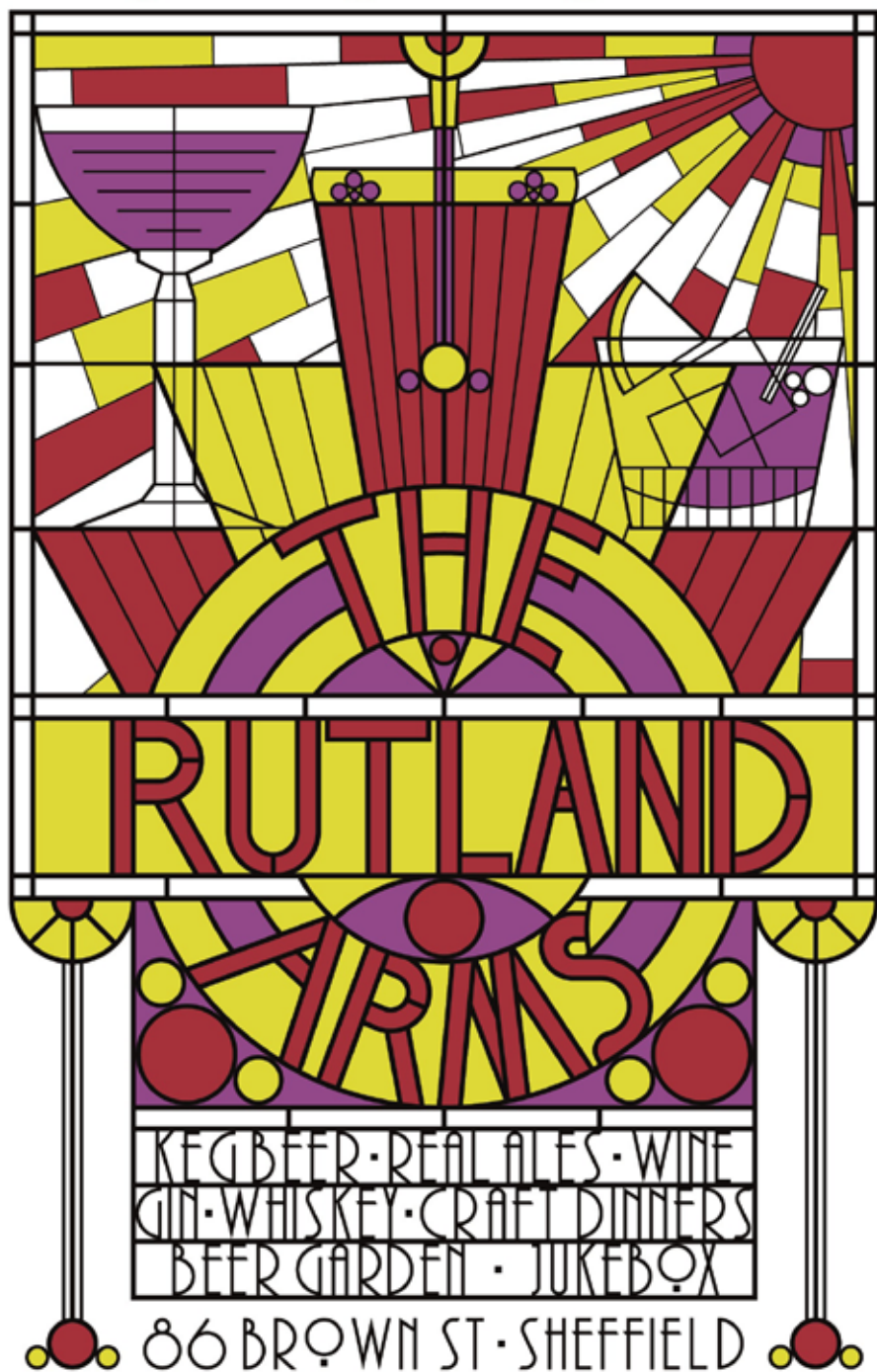
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Articles, comments and suggestions are most welcome so please send them in*

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The free magazine of CAMRA Sheffield & District

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May is Real Cider Month

Real cider is a long established traditional drink, but most of the cold fizzy products we are used to seeing are far from the real thing.

Real cider is produced naturally from apples and is neither carbonated or pasteurised, while real perry is made from pears. Many of the well-known ciders sold in the UK are not produced naturally from apples but have been produced artificially using syrup.

The popularity of real cider is rising as more people discover how deliciously mellow and aromatic the flavours of naturally-produced cider can be. A glass of real cider or perry represents generations of production dating back hundreds of years. The basics of cider production have remained the same the whole time – simply pick and press the fruit, allow to ferment and enjoy.

To raise awareness of cider and perry production, CAMRA runs two awareness months each year for cider and perry. These are in October and May, during which time our local branches organise cider and perry events across the country.

Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe and is tied to a natural cycle of the apple and pear trees found in orchards around the country.

May was chosen because it is when the orchards bloom and begin producing fruit which will then be harvested. It is also when cider and perry production in the previous year reaches maturity and can start being enjoyed.

October is also a very active time for cider makers when production is in full flow and most cider producers are harvesting the fruit.

At the end of May, why not visit the cider bar at Dronfield CAMRA's beer & cider festival where a choice of about a dozen ciders and perry will be available, including some locally produced examples. Additionally why not pop down Drone Valley Brewery in Unstone one Saturday and sample their Treeshikker Cider, hand made from a mixed variety of wind fall apples.



Andy's Casks of the Month

What: Blue Bee/Neepsend collaboration *Brut IPA*

Where: Old Queens Head

Since UK brewers started trying their hand at Brut beers (which involve adding an enzyme to the fermentation process which ensures all the sugar turns to alcohol leaving a dry beer) I've generally been quite disappointed by the results.

This version brewed jointly by local brewers Blue Bee & Neepsend was the first I really enjoyed with the booziness of the 7.4% ABV, the bitter sweetness of the hops and the dryness of the Brut style all coming together nicely to deliver a delicious punch to the taste buds!

What: Bad Seed *The Wanderer*

Where: Dog & Partridge

For many years I've enjoyed pale ales that have offered a combination of pleasant refreshment and that natural grapefruit/citrus hit from the hops – normally a good dose of Nelson Sauvin does it.

Such beers seem to have become rarer, possibly down to those hops being harder to get hold of these days or possibly a change in tastes of either consumers or brewers, I'm not sure. However when I do find a good one such as this, I enjoy it and am likely to go back and order another pint!

What: True North *Giants*

Where: Wagon & Horses, Millhouses

You may recall reading in the last issue of *Beer Matters* of this beer brewed to celebrate the Phlegm "Mausoleum of the Giants" exhibition. It is a 6% ABV fairly straight forward traditional stout.

Having recently drunk a lot of stouts with comedy flavours such as Neapolitan ice cream it seemed a refreshing and enjoyable change to enjoy a basic, simple stout (albeit heading towards premium strength!) done well!



Carbrook Hall

As previously reported in *Beer Matters*, Carbrook Hall, the pub, closed two years ago, stood empty for 18 months and, late last year, planning permission was granted to change the building into a drive-through Starbucks. Since then, much building work has occurred.



So far, the owners claim to have spent £735k: roof work, removal of debris round the building, removal of layers of tarmac... most importantly, the preservation and partial restoration of the Grade II* listed interior. The 'Old Oak Room' is now ready for a careful repainting of the ceiling. In addition, the upstairs room with its C17/18th. fireplace will be brought into public use when the building reopens.

The Old Oak Room is a C17th. panelled ground floor room with vine trail plaster frieze and enriched cross beam ceiling, also with vine trail. There is also an elaborate early C17th. oak chimneypiece with Corinthian columns and allegorical figures and Latin inscription on the over mantel. The motif represents "Wisdom trampling upon Ignorance".

The building will be handed over to Starbucks in late April, another £250k will be spent and, at some point in August, the Jacobean panelling will be again available to view. It would have been good for the building to remain as a pub. However, the interior is retained and the building will shortly be back in use.

Dave Pickersgill

Inn Brief



The **Dorothy Pax** bar at Victoria Quays is holding their 'Canal Lines' music festival on the 20 and 21 July (yes the same weekend as Tramlines – see what they've done there?!) with the Honey Bee Blues Club curating a days entertainment. The event starts at midday both days with entertainment currently scheduled from 3:30pm on Saturday and 4pm Sunday.

The **Dog & Partridge** on Trippet Lane continues to host "Wing Kings" in the kitchen Monday to Saturday who also do a monthly "Soul Food Sunday" menu for which bookings are advised. The weekly "Wing King Wednesday" offering all you can eat chicken wings and sides for £10 is also now proving quite popular!

The **Devonshire Cat** in Sheffield City Centre is hosting a meet the brewer event with Wilde Child on 25 April.

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Sport Shack

Woodseats

Thursday 11 April saw the third bar in the local Sport Shack chain open in Woodseats, in the former Greggs unit at 706 Chesterfield Road which has been transformed!

Sport Shack shares some values with micropubs in that it is small, simple, friendly and value for money; however it also has sports bar features

such as six 4K Ultra HD TV screens, sporting memorabilia and bar snacks. On the bar will be mainstream lagers, keg & cask ale, and a gin selection of over 20 flavours.

The previous openings were on Ecclesall Road and Hillsborough Corner. All three venues run drink offers on Sundays and Thursdays.

Dove & Rainbow

Dawn and the team at the Dove & Rainbow – who have been running it as a rock/alternative pub with live music for the last 13 years – have announced they are leaving the pub this June following the pubs company that owns it, Punch Taverns, terminating Dawn's lease after new terms proposed by Punch were not considered viable.

A new lease is advertised on the Punch Taverns website which involves refurbishing

the venue to turn it from the current dive bar into a smart pub that serves food. The stage, DJ box and games areas are all to go in order that the new look pub can seat 60 diners.

The last day of trading in the Dove's traditional style will be Saturday 29 June and the previous weekend (21-23 June) will see their annual Dove Stock weekend of live music take place as usual.

Inn Brief



The **Rutland Arms** is celebrating Star Wars Day (May the 4th be with you – geddit) by hosting the latest Stout Wars Trilogy of beers from Steel City Brewing (and collaborative partners!)

The **Washington** on Fitzwilliam Street in Sheffield City Centre is hosting a music festival on Sunday 5 May with live music inside and (weather permitting) DJs in the beer garden. The event is organised jointly by Violet Gang and Musicians Against Homlessness, doors open at 2pm and entry is free. The Washington normally has a range of six ales on the bar.

The **Three Cranes** on Queen Street in Sheffield City Centre has two real ales available, at last visit these were from Kelham Island Brewery. Saturday night are generally party nights with a DJ on, check their Facebook page for event details, whilst on Sundays they are serving roast dinners.

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New in town



Kommune Food Hall on Angel Street (part of the old Co-Op department store building) is now open for business with a range of street food kitchens, coffee counter bakery and bar all with shared communal seating. It is also the new home of the Hop Hideout beer shop. Neither the main 'Drinks Department' bar or Hop Hideout are serving cask beer, however both have some decent craft beers available on keg and of course Hop Hideout have an impressive bottle selection!



Sheffield Beer Week saw the launch of **Out & About**, a new LGBT+ social group for those that enjoy craft beer, their mission to create a safe space within the Sheffield beer community. Their launch party was at the Devonshire Cat with a second social taking place in April at the Rutland Arms. If you'd like to join them you can find out a bit more via Facebook /outandaboutsheff.



The **Dead Donkey** bar opened at 240 Abbeydale Road (the former Mr Pickles shop) on 12 April offering craft beer, wines, spirits, cocktails and grilled cheese sandwiches.

Coming soon

Work continues on renovations, refurbishment and fitting out at the **Crow Inn** on Scotland Street, a craft beer bar and boutique hotel being opened by Chris and Kate from the Rutland Arms. At the time of going to press an opening date hadn't been announced but the current target is mid to late May.

A special collaboration beer has been brewed with Steel City Brewing for the opening of the Crow Inn. It is a 7.2% ABV dry hopped sour Brut IPA called *Corvus Corone*, which is the scientific name for the Carrion Crow, which according to the RSPB is a species that can be quite fearless yet wary of man. Make of that what you will.

Closures

The **Harley Hotel** on Glossop Road, near the University of Sheffield tram stop, closed suddenly at the beginning of April. This hotel and bar was also home to the Twisted Burger Company, live music and club nights and is leased from a pub company. The statement on their Facebook page, which has now been deleted, talked about them like many others struggling to keep a live music venue financially viable. It apparently won't be the end of Twisted Burgers and we are advised to look out for an announcement on that subject,

A new micropub is opening soon in Bakewell in a former newsagent shop located by the area all the buses, including the 218 from Sheffield, stop. The pub is to be called the **Joiners Arms**, a reference to the fact the guy opening the pub also owns a joinery business (as well as owning the Dronfield Arms and a co-owning the Beer House micropub on Ecclesall Road). The planned opening is 3 May with six cask lines and six keg lines.

A licence application has been made for the former off licence unit at 8 Middlewood Road (just up from Hillsborough corner), this could see another micropub join the Brass Monkey and Sports Shack in the area.

The **Punchbowl** at Crookes has reportedly been sold by Greene King to a local brewery.

the same management also run the Wick at Both Ends bar on West Street which has recently been refurbished and is home to their Twisted Pizza operation. They are also involved with organising Tramlines festival.

JD Wetherspoon, you've probably noticed, regularly review their locations with new openings as well as closures. The latest round of closures around the country have been announced with the only one in South Yorkshire being the **Rhinoceros** in Rotherham, where customers will of course have an alternative branch – the Blue Coats – that is bigger and nicer just up the hill!

Inn Brief

Their first beer festival will be held at the **Wisewood Inn** from 21-23 June. There will be over 20 cask ales, can/bottle bar, cider and craft. Food and live music throughout. Fri-Sat 12-11pm, Sun 12-10pm. Free admission at all times. Bus 31 from Sheffield City Centre (Angel Street) stops right outside.

A local member has reported the **Chapeltown Tap-house** has extended their CAMRA members discount to be available all week subject to some terms and conditions while offers on a Monday have been opened up to all customers. Keep up with their latest news by liking their Facebook page!

Sheffield's annual folk music sessions festival was held over the Easter weekend at the **Dog & Partridge, Kelham Island Tavern, Shakespeares, Hillsborough Hotel, Gardeners Rest, Bar Stewards, Ship Inn, Three Tuns** and **Church House**.

The **King & Miller** at Deepcar (Bradfield Brewery's second pub after the Nags Head near Loxley) have been recruiting staff for their newly refurbished kitchen and are to introduce food.

Sheffield Brewery are supplying beer for a Mayday bank holiday weekend tap takeover at the **Chesterfield Alehouse** micropub.

Local branch pub awards

Rotherham

Rotherham CAMRA branch have announced their Pub of the Year winners. Their overall winner was the **Wath Tap** micropub – a wonderful friendly little community orientated bar with good ale just a couple of minutes from Wath bus station (buses 22a/22c/22x run there regularly from Rotherham Interchange via Parkgate, if you are going from Sheffield there are plenty of buses, trams and trains connecting to Rotherham). They also presented a 'most improved pub' award to the **Church House** Wetherspoon, also in Wath upon Dearne and a Rotherham town centre pub of the Year to the **Blue Coats** Wetherspoon. Check Rotherham branch's Facebook page for the latest.

Dronfield

Dronfield & District branch, another of our neighbours, have also presented their awards with the Pub of the Year going to the **Miners Arms** in Hundall, Cider Pub going to the **Travellers Rest** in Apperknowle and Club of the Year going to the **Pioneer Club** in Dronfield. Their Winter Pub of the Season was the **Cross Daggers** in Coal Aston. More details can be found in their *Peel Ale* magazine or on their website.



Barlow

Glyn Sanderson founded Barlow Brewery back in January 2010, initially on a rather Heath Robinson esque 2.5 BBL kit, later expanded up to 5BBL. It was located in converted buildings on a working farm in the village of Barlow (the building was previously a cow shed and pig sty!). All the beers brewed at Barlow have received a great reception from drinkers with particular favourites here at *Beer Matters* being *Carnival Ale*, *3 Valleys IPA* and *Anastasia Imperial Russian Stout*.

Barlow Brewery also hosted a number of beer & music festivals in the farmyard which were enjoyable affairs!

When Barlow first started brewing they were the only brewery in S18. Since then Collyfobble has launched in the village with a rather impressive set up whilst over in Unstone the Drone Valley

Community Brewery has set up with lower operating costs.

Glyn has decided to close and sell Barlow Brewery, partly because he's had enough of the manual labour and wants to enjoy semi-retirement! Their taphouse pub in Chesterfield will continue to operate as a free house.

Meanwhile the new owner of the brewery premises is Ade Cole of Pigeon Fishers who will be locating his gin distillery there and also opening a tap room selling his gin along with craft beer, tea & coffee. Gin production is expected to begin in May with the tap room & shop following in June.

Pigeon Fishers ales were being cuckoo brewed at Barlow Brewery and a decision on the future of the beer has yet to be announced.

Brewery Bits

Triple Point Brewhouse & Bar on Shoreham Street (the premises that used to be Sentinel Brewery) have racked their first full brew of **Debut IPA** following a couple of test brews to gain feedback. They have also supplied a beer to the bar at the Crucible Theatre that tied in with the *Standing at the Sky's Edge* show being performed there, the beer is **Sky's Edge Gold**.

Thornbridge Brewery in Bakewell have commenced the 2019 dates for their brewery tap room socials. As before every month there is a Wednesday and Saturday where the bar in the visitors centre is open alongside the brewery shop, offering a range of their current beers with a street food trader and the ability to book brewery tours. The next couple of Saturday events (open 12-8pm) are 27 Apr and 25 May with the Wednesday events (5-9pm) on the 24 Apr and 29 May.

Northern Monk of Leeds has brewed a Henderson's Relish beer! It's first appearance on tap was a keg in Brewdog on 10 April with cask appearing in the Rutland Arms and others whilst in cans it appeared in various outlets including Hop Hidout, Beer Central and Archer Road Beer Stop. The beer is a Bloody Mary Porter, which seems like a fairly traditional porter on initial taste but with a Bloody Mary style after taste and a bit of gentle spice burn that builds up on the throat!



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Bradfield

In time for the bank holidays and the flutter of activity on the beer festival scene, **Farmers Peach Ale** makes a return to the seasonal calendar. Available in cask from the

beginning of May, this light rosey ale is a firm favourite with the fruity ale fans.

Speaking of Festivals, we were proud to be named main sponsor for the Ridge-way Beer Festival, taking place on 18 May – look out for a selection of Farmers Ales at the festival!

We are also excited to have secured a cask ale stand at this year's Great British Beer Festival – it will be great to showcase some of our ales in that there big city!!

Jackie



Abbeydale

Arguably the most popular Doctor Morton's beer of all time, this month witnesses the return of **Duck Baffler** (4.1%), a Citra hopped pale ale. As with all of the recent releases within the range, it's coming back with a bit of a new look, but don't worry, it's still approved by 9 mallards out of 10.

We've got a couple more exciting collaborations coming up, including a Black IPA brewed with our pals at Thornbridge. A much underrated beer style, we reckon, so we're on a little mission to raise it's profile! And on a much less local level we have Amor Artis joining us all the way from South Carolina. We'll be using one brewday to whip up two distinct beers – the first a grisette coming soon, and secondly a barrel fermented spiced saison which will follow later in the year.

And finally, we're very pleased to be bringing back our beautiful **Birdhouse Tea Beer** (4.2%) made using our very own bespoke blend including green tea, jasmine and hibiscus. This one always flies out so do keep your eyes peeled!

Laura

Brewery Bits

At the time of writing, **On the Edge** Brewery have announced the first three of the nine beers brewed for their 9 Pin event at Regather Works on 27 April. These are **White Magnum**, a 3.8% pale ale brewed with Magnum hops. The second is **White Feathers**, also 3.8%, a wheat beer brewed with traditional Czech hops and a wheat beer yeast. The third beer is **Summit Gold**, a hoppy session ale at 3.9% ABV.

Drone Valley Brewery are now opening up for a tap session in the brewery every Saturday from 11am to 5pm. You can grab a pint to drink on site or buy bottles to take home. The brewery is in Unstone, just south of Dronfield, buses 43 and 44 from Sheffield stop at the end of the drive. On Saturday 1 June this tap session will be expanded to form part of the fringe festival alongside the CAMRA beer festival in Dronfield with a full beer range, music, food and gin!

Neepsend Brewery are now back in the routine of opening their brewery bar once a month for drinkers to come in and try their latest beers at source. This event coincides with Peddlers Market on the Saturday of the first weekend of the month.

Abbeydale

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Kelham Island

A big warm hello Sheffield from Kelham Island Brewery! Sheffield's original independent brewers. We are excited to launch our new logo and artwork this month. Brand new Kelham, with the same great taste.

We also want to welcome our newest member of the team Joe, who can't wait to meet you and get to know the people of this great beer city.



Now onto the good stuff, this month's new beers. We are launching **Steel Rider**,

a full flavoured dry hopped 5.4% pale ale. Its massive juicy palate will light up your taste buds as if they were struck by the lord of thunder and the mighty Mjolnir.



For those of you who enjoy the dark roasts we have something for you too. **Night Shift**, a 4.6% Coffee Porter. Hints of Toffee and Chocolate among the blend of dark roasts, with a hit of ground coffee. Perfect for dark nights on the town.

Ed Wickett



St Mars of

It's been a mad first few weeks at the brewery of SMOD. We've enjoyed meeting so many of you during Sheffield beer week, at the brilliant Indie Beer Feast and in our own taproom. If you haven't made the trip out to Attercliffe yet, we hope to meet you soon.

Right now we have both of our Attercliffe Industrial Hop Series beers available. Both being of the hazy "New England" variety – a DIPa with Rakau and Citra and a Grapefruit Pale with Amarillo and Chinook hops along with the zest of 200 grapefruits added in our coolship.

What's up and coming you ask? Well, hopefully along with warmer weather will be more opening hours in the taproom. Check social media for that as times do change.



the Desert

Google also has our correct hours.

This week we're brewing a brown stout that'll be the first beer resting in our new 1200 litre reconditioned oak foudre. Thank you to parliament for delaying Brexit, allowing this vessel to be delivered to us on time (hopefully this week as well)!

Lastly, our new "paasbier" should be coming out very shortly for the Easter season. Look out for this Belgian inspired dual-strain beer at 6.3% called **Springtime on Mars** soon.

Whatever your plans, join us for a beer in our friendly tap-room sometime this spring and join our burgeoning "smodsquad"!

Dann & Martha



Issue 496
May 2019

Brewery Bits

Loxley Brewery will be supplying some of their beers to the 'Eats, Beats and Treats' tent located at the top of Fargate at Sheffield Food festival this year, which runs from 24 to 27 May. This may or may not include one of their most recent beers, **Wisewood Eight**, a very pale and refreshing 3.8% ABV session beer brewed with Motueka and Amarillo hops.

Heist Brew Co in Clowne has released a collab brew with Alphabet Brewing. It is a white stout in a black forest gateaux style with the flavour delivering mountains of chocolate with cherry and a thick mouthfeel.

Vadum Brewery, a cuckoo working out of Hill Top brewery in Conisborough have started supplying their beers to pubs in Sheffield and have been spotted in the Fat Cat amongst others. Their range is mainly very traditional, for example the **Centurion** Best Bitter – a 4% malty brew – however they have already broken those shackles with a West Coast IPA!

Magic Rock of Huddersfield is now an internationally owned brewery having been bought by Lion, an Australian headquartered company that has also bought a number of other craft brewers around the world including Fourpure

and Little Creatures as well as a number of mainstream brands. Magic Rock will see the new owners invest in expansion of the brewery which is currently struggling to meet demand. News of the new owners hasn't proved popular amongst some fans of independent craft brewers however and a number of pubs and bars including the Rutland Arms and Bar Stewards in Sheffield have decided to replace their regular Magic Rock line with a different brewer, in the case of the Rutland the keg High Wire is being replaced by beers from the Kernel on a rotating basis.

Mr Humphrey Smith of **Samuel Smiths** Brewery has issued one of his now famous memos to his pub managers and now use of electronic devices such as mobile phones and tablets are banned from his pubs in order to preserve the pub as a place for personal social interaction. If a customer needs to take a phone call they will be asked to do that outside with the smokers. This ban joins the strict rule of no swearing at Sam Smiths pubs, which includes the Brown Bear in Sheffield City Centre. The Old Mother Redcap at Bradway, another of their pubs, remains closed, seemingly due to difficulties recruiting a management couple to run it.



Sheffield Brewery Co.

Let's be clear about vegan beer

This spring we have launched our very first vegan beer, **New Dawn**. Full of fruity hops, *New Dawn* has a juicy and fresh taste with a hint of citrus. It's a refreshing burst of flavour, perfect for spring and summer-time drinking.

As readers will know, traditionally, the quality of a good beer is often judged by its clarity. To achieve a clear beer, 'finings' are used towards the end of the brewing process, substances that are commonly made from an animal product, such as gelatine or isinglass.

So, in deciding to develop our first vegan friendly beer, we faced a quandary: how can we achieve the same clarity

without using the very product that would make it vegan unfriendly?

Instead we took a bold decision. We decided to focus all our efforts on creating a vegan beer that tastes magnificent. We accepted that by using a different process, we would create a different product, because change is a good thing!

New Dawn is unfinned, naturally hazy and totally vegan. When you see a pint of New Dawn poured, don't be put off by its cloudiness – be intrigued. You can take our word for it, it tastes great and it is available to buy now from our brewery shop in Neepsend, in bottles and kegs.



Berlin Black bags gold

We were delighted to bag a gold award from SIBA Beer X last month, for our **Berlin Black** in the Best British Strong Dark Beer category. We've been busy brewing up a dark storm of *Berlin Black*, made with Weyermann smoked malt and topped off with cold brewed coffee from our friends over at Frazers Coffee. It will be available at the end of April in bottles and kegs from our brewery shop, keep an eye out.

Sheffield Brewery Co. on tour

We took real ale to the masses this month, delivering a beer masterclass and revealing some of the secrets of running a microbrewery. This was part of Meadowhall's new programme of 'Sessions', designed to give an insight into the many different industries and crafts that are prominent in Sheffield.

Our Beer Session went well, and we had very happy punters at the end of it who had not only tasted great beer but had learnt about what makes a great beer. We'll be running more sessions with Meadowhall over the next few months, keep an eye on our Twitter and Facebook pages for details.

Claire



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32-20's - 8.00pm

the 88s - 6.00pm

The Bearcats - 4.00pm

Andy P Davison - 2pm

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STOUT WARS



Steel City (and friends)

A long time ago in a galaxy far... No, wait, we've done that bit. Erm. Skip a bit, brother... wait, wrong film. I'll come in again.

It is a dark time for the lunatic brewing alliance as the Stout Wars rage on. Although the six stouts have been destroyed, Imperial stout troops have driven the lunatic forces from their hidden base and pursued them across the galaxy. The alliance has established a new secret base on the ice planet of Sheffield. So secret that if we told you we'd have to kill you. Sorry, drifting off again...

Anyway, the secret is out, it's at the fantastic Rutland Arms, who put on a great

night for the first trilogy, and will of course be on May the Fourth (be with you. Let's hope there's no Revenge of the Fifth. OK I'll stop now)

The lunatic alliance of Steel City, Emperor's and Lost Industry brings forth a new trilogy of imperial stouts, bigger and imperialier than ever. Except they got their space franchises mixed up and made a Douglas Adams-esque trilogy of four, or maybe five... the new episodes are:

Stout Wars

Episode VII The Brett Awakens

16.0% - brettet wine barrel aged raisin imperial stout (cask)

Episode VIII The Last Berry

16.0% - brettet bourbon barrel aged imperial blackberry & blackcurrant stout (cask)

Episode IX Rise of Stout Drinker

12.0% - sherry barrel-aged imperial damson stout (cask)
Solo 7.4% Bordeaux barrel aged brettet soured cherry stout (keg)

Other Steel City beers available on the night

Burn the Kirsch Skjold

5.7% - cherrywood-smoked pale rauchbier (cask)

Black Cascade

6.66% - single hop black IPA brewed with Kate from the Rutland (keg)

Corvus Corone

7.2% - dry-hop sour brut IPA brewed with the Crow owners and manager (keg)

Danse Macabre Cherry

6.0% - flemishish oude bruin with cherries (keg)

There will be bottles of the ultra-rare **Eisbock Planet of Hoth** being opened for tasting, small measures as it weighs in at 27.2%! It's a freeze concentrated sherry barrel aged imperial stout.

Just in case all that beer in liquid form isn't enough, the pub's talented chefs will be incorporating the beers into food for the occasion, and the brewers will be bringing Beer Jelly. Yes, that's exactly what it sounds like, beer in jelly form, specifically **Medusa Sour IPA**.

Dave Unpronounceable

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Your pub needs your vote!

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

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

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

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be PotM. If

we get enough votes in time we will make the award. Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

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

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

Pub of the Month nominees

Broomhill Tavern

Broomhill (buses 10, 10a, 120)

Commercial

Chapelton (bus 2 or train)

Crown Inn

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

Doctors Orders

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

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

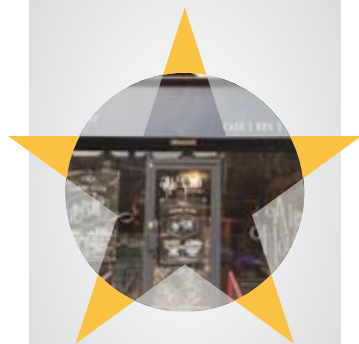
City Centre

Walkley Beer Co.

Walkley (buses 31, 95)

Vote
online
now!

sheffield.camra.org.uk/potm



Ale Club
Ecclesall Road

Pub of the Month
May 2019

The Ale Club on Ecclesall Road is a relative newcomer to the Sheffield beer scene having only opened its doors in November 2017. However, over the last 18 months this micropub and bottle shop has gained a healthy reputation for its varied selection of real ales and craft beers and is a worthy winner of this month's Pub of the Month award.

For those who haven't visited before, the Ale Club acts as the brewery tap for Sheffield-owned cuckoo brewery The Brew Foundation (the brewing is actually done at Wincle in Cheshire). Brewer James Eardley opened the bar in order to showcase some of the brewery's offerings such as *Little Bitter That* (3.8% English bitter), *Laughing Water* (4.3% hoppy pale), *Janet's Treat* (4.8% chocolate cherry porter), *Wheat Your Heart Out* (6.0% white IPA) and *Free Beer* (4.4% APA which is both gluten free and vegan!).

There are five well-kept real ales on offer, always including at least one from the Brew Foundation range. Guest beers include inter-

esting choices from well-known independent breweries such as Hawkshead and Blackjack, as well smaller local brewers including Lost Industry, Crosspool Ale Makers Society and Holmfirth's Three Fiends Brewhouse.

If you're in search of craft beer you won't be disappointed either with eight keg lines and more than 130 bottles and cans, ranging from the more traditional styles to juicy IPAs, big imperial stouts and funky Belgian gueuzes. Some of the UK's biggest craft names such as Verdant, Cloudwater, Kernel and Northern Monk feature regularly.

As well as having a great range of ales and beers, the Ale Club is a really interesting place to sit and enjoy them. Step through the door and you're transported from the noise and bustle of Ecclesall Road into a world inspired by old-school private members' clubs where the lighting is low and the walls and bookcases are adorned with knick-knacks and curiosities from around the globe. If the weather's nice (and you get there early!) there are also a couple of tables out the front for those who prefer to imbibe al fresco.

Congratulations to James and all the staff at the Ale Club on their award, which we hope will be the first of many. We will be handing over the certificate on Tuesday 14 May, as usual arriving from around 8pm for a presentation at 9pm. The pub is located at 429 Ecclesall Road, S11 8PG and is well served by local buses (65, 81, 82, 83, 88 and 272). Hope to see you there!

Sheffield Pubs of the Year

Following suggestions that followed a motion at our branch AGM last year, we've made some changes to our Pub of the Year competition for this year in order to give a better chance of recognition to pubs outside the most visited locations (ie the City Centre and Kelham Island).

As always, the qualifying pubs are those that have either been awarded a place in the current Good Beer Guide or received a Pub of the Month award over the past year (which is nominated and voted for by our members).

All CAMRA members in Sheffield & District were invited

to vote for which pubs they thought were best in order to come up with winners for the different regions of Sheffield & District. The winner from each area was then put forward to judging to pick the overall winner using objective criteria. Our overall Sheffield winner then goes forward into the Yorkshire round of the national competition whilst our District winner goes forward into the North Derbyshire round of the national competition.

Running alongside our main Pub of the Year, we also make an award for Cider Pub of the Year and Club of the Year which is selected by members at a branch meeting.

City Centre

Rutland Arms Brown Street

The Rutland was once a failed, boarded up Punch Taverns pub until that pub company sold the building to a local property businessman who converted the former B&B accommodation upstairs into a student flat and kept the pub part of the building to rent out to a local independent operator. That at the time was Andy Stephens' Reet Ale Pub Company that set the pub going in its current direction – a classic pub with a slightly punk twist, real ale, fresh food, beer garden and juke box.

Two years ago Chris Bamford and Kate Major took over the Rutland along with the existing

staff and manager Heather. The bar has been refitted and has a wider selection of craft beers on keg alongside the reorganised handpumps that feature a couple of house beers from Blue Bee along with numerous guest ales on cask. Regular special beer events take place with themed nights, tap takeovers and beer tastings often in the diary.

On the food front, good quality fresh cooking continues to feature with the printed menu offering a selection of bar snacks and the specials board offering bistro standard small plates, main meals and sandwiches. One of the more recent developments is the expansion of the choice of vegan dishes.

As for that juke box? – well you are still warned to pay attention to the forbidden music board...

South Sheffield

Sheaf View

Heeley

The Sheaf View was closed and boarded up when James Birkett bought it in the year 2000. When he reopened it the pub was a hit straight away with a variety of real ales and reasonable prices plus European beers on keg, simple clean interior decorated with breweriana, beer garden and friendly service. In the last 19 years little has changed – sandwiches are now available to buy at the bar and a number of Neepsend Brewery beers are always available due to being under the same ownership – but otherwise the winning formula has been kept and the pub is as popular as ever!

West Sheffield

Itchy Pig Ale House

Broomhill

Although a relatively new addition to the Sheffield beer scene, it is one that has established itself pretty well! The founder of this micropub, Ted, is from Kent originally but now lives in Sheffield with his wife. The bar features a range of craft beers on both cask and keg, friendly staff and pork scratchings. As well as the popular micropub in Broomhill they have an outside bar, which currently serves the drinks at Sheffield Eagles rugby fixtures at the Olympic Legacy Park.

Kelham Island

Kelham Island Tavern

Russell Street

A pub that needs no introduction having won many awards over the years!

When Trevor Wraith bought the pub in 2002 it was closed, boarded up and in the red light district although a number of other real ale pubs had been established in the area at the time.

Right from the word go, the formula and standards to expect was clear – the pub is clean, comfortable and friendly; a large range of real ales with all the main beer styles covered (so yes always a dark beer and a mild available!), reasonable prices, simple lunchtime food and a lovingly maintained beer garden.

Although the formula and traditional standards have remained unchanged over the years, there has been some innovation including the back room being built as an extension and the introduction of a regularly changing UK craft keg line.

At the end of last year Trevor retired and the management of the pub has been taken over by Josh and Louise – who also run Blue Bee Brewery and have been involved in Sheffield's Steel City Beer & Cider Festival in the last few years. Josh is also no stranger to the Kelham, having worked behind the bar when he was at University.

Only subtle changes have been made under the new management – the lunchtime food menu

has been overhauled and cask beer from some of the more fashionable brewers such as Cloudwater and Buxton has appeared on the bar for example whilst Bradfield Farmers Blonde has also given way to Blue Bee Reynt Blonde.

District (Derbyshire)

Three Stags Heads

Wardlow Mires

The Three Stags Heads is something of a legendary rural pub. It is featured in CAMRA's national inventory of unspoilt pub interiors and run very much with a no nonsense attitude! There are two small rooms, one containing the bar and both have a real fire, usually with dogs in front of them (therefore you are asked to take care opening the front door which opens onto a main road!) The pub hit the headlines in the Sheffield Star in the 1990s with their sign above the bar asking patrons to refrain from asking for draught lager as a smack in the gob often offends.

The beer choice is a number of handpumps dispensing beer from Abbeydale Brewery, including their strong and dark house ale, Black Lurcher, named after the dogs that used to be resident in the pub.

The food and decor reflect the pubs place in a countryside community, also look out for the plates made in the ceramic workshop on site. Regular music sessions also take place.

Note as the pub is small minibuses can only be accommodated with advance arrangement.



**North Sheffield
and Overall**

Gardeners Rest Neepsend

The Gardeners Rest has been a Sheffield real ale institution for many years now under the management of Pat and Eddy, although it was nearly lost to the Sheffield flood of 2007. It featured a range of ales including many new ones, cider, folk music, art, bar billiards and a riverside beer garden. Latterly it became the tap for the Sheffield Brewery Company.

Pat and Eddy retired in October 2016 and put the pub up for sale. The Gardeners Rest Community Society took over the running of the pub and the following year bought the pub outright having raised funds through the combination of a community share issue and finance from the Plunkett Foundation & Key Fund.

The Gardeners continues to offer beer from Sheffield Brewery along with a selection of guest ales on its hand-pumps, there is still music performed in the lounge, a

quiz night and art on the walls; the bar billiards table has been moved into the snug, sandwiches and pork pies are now available to buy at the bar and the slightly eccentric riverside beer garden has been improved. A function room is now available upstairs for meetings and community events.

Less visible is the pub's community participation ethos and as well as hosting local meetings/events for local groups they get involved with taking on volunteers wishing to learn skills, gain confidence and improve their ability to get a job among other initiatives.

For us it is just a great classic pub with nice beer in the hands of people who care.

Cider

New Barrack Tavern Hillsborough

The New Barrack Tavern on Penistone Road is owned by Castle Rock Brewery of Nottingham and has been run by Kev and Steph ever since the brewery bought it. Initially they were employed as managers, now they lease the pub and run it as their own business.

Investment in the pub over the last few years has included the entertainment stage in the front room which hosts live music and comedy clubs; upgrades to the beer garden and the extension that contains a function/meeting room with its own bar.

More recently it was decided that food wasn't the focus of the pub so the latest change has been to remove the kitchen and replace it with a new area not only featuring an extended bottled beer choice but also a cider bar enabling the pub to offer a much extended choice of traditional ciders.

Our Cider Pub of the Year award reflects the investment, work and effort to offer and promote an improved choice of cider & perry in a City where the choice of real cider is still quite limited.

Club

Royal British Legion Chapeltown

The Legion is a members club located near Chapeltown railway station with a good selection of guest ales, and many forms of entertainment. The club organises an annual BBQ & Beer Festival in July. Three handpumps offer Abbeydale Moonshine, one changing dark beer, and one other changing beer from a wide variety of local brewers, including Acorn, Chantry, Pennine, Sheffield, Stancill, and Toolmakers. During 2016 they had 124 different real ales from 14 different local breweries. The club organises race nights, Chase the Ace and occasional live music. There is a full-size snooker table, darts, and Sky & BT Sports for the big match.

Our Club of the Year award recognises a club making the effort to serve good real ale.



Special Award

Outstanding Contribution to the Appreciation of Real Ale

This is one of those awards we decide to give out now and again when we want to recognise people or businesses that have made a difference in the real ale scene that don't qualify for one of our regular pub, club or brewery awards!

Trevor Wraith retired just before Christmas having owned the Kelham Island Tavern since 2001, when he bought it the pub was boarded up and the wider area was a little less fashionable than now! After getting the place spick and span it opened for business in March 2002 and ran it with partner Lewis up until his retirement.

Trevor first arrived on the pub scene behind the bar of the Three Tuns before taking on the Rutland Arms as landlord for 10 years,

he ended his lease there when he bought the Kelham Island Tavern.

Something both the Rutland and Kelham had in common under Trevor's management were fantastic beer gardens, something Trevor has a passion for, winning a number of Sheffield In Bloom awards. Also in common was a range of well kept real ales.

A number of Sheffield & District CAMRA members and pub regulars joined Trevor and Lewis at the Kelham Island Tavern to present the award and wish Trevor a happy retirement whilst new hosts Louise and Josh kept up the established standards of serving us good beer in a clean pub with a friendly atmosphere as well as putting some sandwiches on for everyone to enjoy!



A quiet one around Kelham

Planned pub crawl finally happens one Sunday in march!

Usually when we get the tram to Shalesmoor it is a week in mid-October, 8 o'clock in the morning and the tram is packed like a sardine tin. At Shalesmoor tram stop we turn left and walk to Kelham Island Museum and spend the week as slaves at some beer festival, sorry slip of the fingers should read, "happily working an average of 12 hours a day at a great beer festival".

This time we turned right and found our way the **Wellington**. Great to see a pub although having had a lick of paint still had character. The brewery mirrors would look good in my collection. The Neepsend stout went down rather well.

Then on to the **Ship**, a pub we have passed many times but hadn't had the opportunity to try. The building has always tugged at the heart strings, not so much since the top part was painted grey. The pork pie was nice if not a little over priced I thought, and the heating was rather pleasant. A *Guinness*

was our choice of drink as nothing else enthused the taste buds.

As we left the Ship, we were getting hungry. The only place I knew that might do food was the **Riverside**. As we walked past the Fat Cat, we managed to over ride the autopilot and not turn left to the museum, something in the sub-conscious must have realised there wasn't a beer festival on.

Our only previous visit to The Riverside was on a Friday night when it very busy and the noise level high. How nice it was to go in when it was so much quieter. Food wise, we can recommend the burger and chips and the cauliburger.

Having satisfied the belly

monsters, it was off to the **Fat Cat**. Is there anything I can say about the Fat Cat which hasn't been said? No, although I'll let you know when I come up with something. As with The Riverside it was nice to go in when it was quiet. And at last I found a brown beer to drink, an old favourite in Timothy Taylor's *Landlord*. Despite the vast choice of beers, Kay couldn't find anything which took her fancy and plumped for a slimline tonic.

Like with the Wellington, the mirrors would look good in my collection. Our last port of call was the **Kelham Island Tavern**. Again, we had a glass of stout each, can't remember which one, at this point we had been out for more than 7 hours. If only we had good enough

singing voices to join the group in the back room having a sing-a-long. To have been arrested for abuse to singing would have been embarrassing.

We caught the 10:50 tram back home having thoroughly enjoyed our outing. It was nice seeing what pubs look like on the inside without having to look round masses of other drinkers. One of the pubs we visited wasn't to our liking. None of the décor matched and from too many eras and wasn't in keeping with the outside.

There are still a few pubs to visit around Kelham Island, we'll leave those for another day.

Steve Cook & Kay Firth

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of the month**



All details can be found
on our Facebook page

DUNDEE WELCOMES CAMRA AGM & CONFERENCE 2019

Two days in Dundee with CAMRA

A year since the much-discussed revitalisation vote and the formal approval of 'good beer,' the annual CAMRA Members weekend took place recently. Held in Cairns Hall, Dundee, this was the first AGM since the new beginning.

Following the Friday social evening, the event commenced with Jackie Parker chairing her first, and last, AGM. Nik Antona will be taking over for 2020. Later in the day, the recently appointed Chief Executive, Tom Stainer, provided an upbeat presentation, using football analogies and praising 'Team CAMRA'. It was good to hear the Sheffield Pub Heritage Book held up as an excellent example of local campaigning.

As for debates: the most contentious were two concerning the definition of cider. Included were a vote which involved the tellers, mentions of pasteurisation, and more. No doubt, these definitions will be revised for 2020. There was also a return of the cask breather debate, described by one speaker as 'the topic what is to CAMRA what Brexit is to the Conservative Party.' There remain elements in CAMRA who still take the attitude that 'all

keg is crap' – agreed, much keg is such – think Carling however, much packaged beer is high quality and often real ale. Nationally, some branches are well ahead of the game while others still seem to be stuck in a 1980's time-warped. For example, the CAMRA Steel City Beer Festival in Sheffield, the best beer city in the world, has had a 'keg bar' since 2016. Manchester Beer and Cider Festival, Nottingham Beer Festival and Derby Winter Beer Festival have followed. 'Gin bars' have also been seen.

On the ground, high quality beer, not necessarily cask-conditioned is embraced. This is illustrated by the high level of discussion attracted by a number of (usually, but not always) small breweries who are doing 'something different,' even if this does not always involve 'cask.' Examples include Dundee-based 71 Brewing and Sheffield-based Abbeydale, Lost Industry and St.Mars of the Desert (SMOD). In addition, a number of highly regarded breweries have recently returned to cask: for example, Brewdog and Cloudwater. The latter continue to cite quality concerns and will only allow their cask to go to specific outlets. Locally these include

both the Rutland and Shakespeare's.

Abbeydale, the largest brewery in Sheffield, continue to provide an excellent cask selection (an award winner at CAMRA GBBF 2018) while simultaneously developing their 'funk dungeon' project (barrel aged sours) and producing a new beer on an almost weekly basis. Recent expansion will see the installation of a canning line. Summer 2018 Barnsley Pub of the Season, Maison du Biere (Elsecar) has no hand-pumps and no traditional cask-conditioned beer. However, it has a vast range of packaged beer, plus a range of 'keg' offerings.

It will all happen again in York next year and, for the 50th anniversary of CAMRA in 2021, Sheffield City Hall is booked.

Dave Pickersgill



As well as the formal business of the AGM and the policy making process of the conference that CAMRA members are invited to attend and participate in, the "Members Weekend" is also about socialising with other people from near and far that enjoy real ale, cider & perry.

The conference venue as always featured a Members Bar – a small beer festival exclusive to CAMRA members showcasing local cask beers plus a selection of traditional ciders to enjoy on the lunch break and in the evening, this proved a great place to meet up before going out and exploring Dundee. A map showing all the pubs with good beer was included in the *Members Weekend Handbook* that came in your conference bag.

Some of the more traditional pubs had clearly made an effort to cater for the extra demand for real ale, with the Pillars bar – which only has one handpump on the bar – setting up a mini bar in the corner with two extra beers and customers invited to pull their own pint and pay the bar man! There was also evidence of the modern craft beer scene being present in Dundee and CAMRA members were also made welcome in these venues such as the St. Andrews Brewery bar – a smart modern venue with a large number of interesting beers on tap as well as food; 71 Brewery also had a bar as did Innis & Gunn.

Dundee also of course features the usual chains such as Wetherspoons and Brewdog. Organised trips to breweries were arranged for those that planned ahead and book, however of course in between the beers you could opt to have a look around the non-boozey attractions of Dundee including the new V&A gallery and the various little nods to the fact the publishers of the classic Beano and Dandy comics is based in the City!

Andy Cullen



Debating in Dundee

Abigail Newton, known for steering the organisation's Volunteer Committee, was elected CAMRA's vice-chairman. She will be joining new national chairman Nik Antona in steering the direction of the campaign, with Jackie Parker and Ian Packham officially stepping down as chairman and vice-chairman, respectively, at the close of Conference.

In her address to members, Jackie reflected on CAMRA's achievements under her tenure as chairman over the past year, including appointing a new chief executive and deputy chief executive, producing an equality and diversity policy and developing CAMRA's Information, Education and Training programme. She also paid tribute to the Games and Collectables Committee, which has donated more than £1.3 million since 1991.

Jackie told members: "Let's not forget that the name of our organisation is CAMRA: the Campaign for Real Ale, and let's continue to do just that – campaign for pubs, real ale, cider and perry. It's what we do best!"

Joining the national executive are four new members:

Gary Timmins, Catherine Tonry, Hubert Gieschen and Jonathan Kemp. Nick Boley and Ian Garner were re-elected for a second term.

This was also the first CAMRA Members' Weekend for Chief Executive Tom Stainer since beginning his new role in January 2019. Giving his first Campaigns Report, Tom looked towards the future of the organisation, saying: "Just as the beer landscape has changed, so has CAMRA, and so must it continue. Nowhere is this better reflected than in our campaigning."

"We should not be afraid of welcoming bold new thinking and new ideas. Your ideas are welcomed and they are encouraged. If you think CAMRA needs to change, it will only change with people like you involved."

Members also debated a number of motions over the weekend, on topics including campaigning against large pub-owning companies converting pubs from tenanted to managed, campaigning for the introduction of Minimum Unit Pricing for England, and reducing the amount of single-use plastics used within CAMRA – all of which were carried.

Festival guide

April

Skipton

Thu 25 – Sat 27 Apr

Keighley and Craven CAMRA return to Ermysted's Grammar School in Skipton for the 13th year. 60+ real ales, and a good selection of real ciders and perries plus international bottled beers and hot food at all sessions. CAMRA members get free entry to all sessions.

Malard, Workstop

Thu 25 – Sun 28 Apr

Their annual St George's Day weekend beer festival. As usual extra real ales and ciders will be available downstairs on the cellar bar with snacks also available. The pub is located at the railway station with regular Northern trains from Sheffield that take about half an hour to get there.

9 Pin

Sat 27 Apr

On the Edge Brewery present their semi-regular 9 Pin event, featuring nine unique real ales. Held at Regather on Club Garden Road (S11 8BU) and open from 6pm until the beer runs out.

May

Barnsley

Fri 3 – Sun 5 May

Barnsley CAMRA's annual beer and cider festival returns to the Elsecar Heritage Railway over the May Day Bank Holiday weekend.

Sheffield Students' Union

Fri 3 – Sun 5 May

The annual beer festival at Sheffield Students' Union on Glossop Road returns over the May Bank Holiday weekend. Wide range of real ales plus craft beers and cider. Entry is free and the festival is open from 2pm-midnight every day.

Peddler Night Market

Fri 3 – Sat 4 May

Held in an old industrial warehouse in the Kelham Island/Neepsend district at 92 Burton Road, this monthly event features cask beer from a local brewer, craft keg beer from a guest brewer, cocktails, street food traders, makers stalls and music. Free entry. Open 5pm-11pm Friday and 2pm-11pm Saturday. Buses 7/8 run past the venue or Shalesmoor tram stop is a short walk away. On the Saturday there are also normally tap room sessions nearby at Sheffield Brewery and Neepsend Brewery.

Hill Top Sports & Social Club

Fri 3 – Mon 6 May

The annual event at this club in the Hill Top district of Dronfield is open to the public with a range of beers to try. Open from 4pm to midnight Friday with food available until 7pm and entertainment from 8pm. Saturday open 3pm to midnight for a family friendly session. Sunday open from 11:30am with football on TV, classic car display outside with bingo and quiz in the evening. Monday sees any festival beers left available sold at reduced prices.

Barrow Hill Rail Ale

Thu 16 – Sat 18 May

Beer and music festival held in the surroundings of the unique Barrow Hill Roundhouse. More than 300 real ales plus cider, gin, wines and hot food. The Rail Ale steam train will be running from 12-5 Friday and Saturday. A free bus service will operate between Chesterfield railway station and the Roundhouse on all three days of the festival.

Heeley City Farm

Fri 17 – Sat 18 May

This is Heeley City Farm's second local ales festival following the success of the inaugural event last year, although relocated slightly to the Iron Age roundhouse area of the farm this time. Held to raise funds, it is open from 5:30pm to 9pm Friday and 2pm to 9pm Saturday. Food and music also features and entry is free.

Veg Out at Peddlers

Sat 18 May

This is like the normal Peddlers Night Market, held at 92 Burton Road, but with the street food traders and bars serving food and drink that is all veggie or vegan. The usual art and music also features. Open 2pm-11pm.

Ridgeway Village

Sat 18 May

This annual festival involves beer, entertainment, charity fundraising and more across a number of pubs in the village, which can be reached from Sheffield on the 252 bus operated by TM Travel (or a bit of a walk from Birley Lane tram stop).



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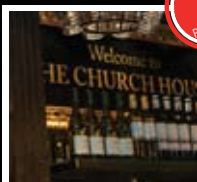
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Opening Hours

Tuesday - Thursday
Friday - Saturday

Midday - 12am
Midday - 2am



Lees Hall Golf Club

Fri 24 – Sun 26 May

10 cask ales plus craft beer, cider and 12 gins. Live entertainment on Saturday night and Sunday afternoon. Free entry at all times.

Dronfield & District

Thu 30 May – Sat 1 Jun

Dronfield & District Campaign for Real Ale presents their first ever beer & cider festival in the town with a range of around 50 different real ales from the cask along with other craft beer in cans and bottles plus a bar serving traditional cider & perry. Venue is the Pioneer Club, Stonelow Road, S18 2FY.

June

1 Valley

Sat 1 Jun

A number of pubs, bars and shops in Dronfield will be hosting their own events on Saturday 1 June alongside the new CAMRA beer festival at the Pioneer Club. Jointly promoted under the One Valley banner, the venues are Coach & Horses, Dronfield Beer Stop, Wine World, Smiffy's, Dronfield Arms, White Swan, Manor House Hotel, Blue Stoops, Victoria, Jolly Farmer and Hyde Park Inn. The majority are walkable from the station, the rest are on bus route 43.

Miners Arms, Hundall

Sat 1 Jun

Running the same weekend as the Dronfield CAMRA beer festival is the annual Miners Arms beer festival, which was previously held as part of the old 3 Valleys festival. Expect a great range of ales and ciders, live

music and food – plus a fantastic view over the valley! Bus 14 provides a limited service from Dronfield Civic Centre via the station and Pioneer Club.

Doncaster

Thu 6 – Sat 8 Jun

Doncaster CAMRA host their annual festival at the Dome (DN4 7ND). Open 5-11 Thursday, 11-11 Friday and Saturday.

Leeds

Thu 6 – Sat 8 Jun

Leeds CAMRA festival held at Leeds Beckett University Students' Union (LS1 3HE), 15 minutes' walk from Leeds railway station. Over 100 real ales, plus cider and perry, hot and cold food and live music. Open 11-11 every day; free entry for CAMRA members all day on Thu, £2 on Fri and Sat.

Peddler Night Market

Fri 7 – Sat 8 Jun

Held in an old industrial warehouse in the Kelham Island/ Neepsend district at 92 Burton Road, this monthly event features cask beer from a local brewer, craft keg beer from a guest brewer, cocktails, street food traders, makers stalls and music. Free entry. Open 5pm-11pm Friday and 2pm-11pm Saturday. Buses 7/8 run past the venue or Shalesmoor tram stop is a short walk away.

Derbyshire beer & bus running

Sat 15 Jun

A brand new event centred on Peak Rail's Rowsley South station with a fleet of heritage buses, preserved and driven by volunteer enthusiasts, linking a load of Peak District pubs around Bakewell, Matlock and the countryside inbetween.

Loxley

Fri 21 – Sun 23 Jun

Pleasley Pit

Sat 22 Jun

Outcrop

Fri 28 – Sat 29 Jun

Wortley Men's Club

Fri 28 – Sun 30 Jun

July

Peddler Night Market

Fri 5 – Sat 6 Jul

Blues & Ale Stage

Fri 19 – Sat 20 Jul

August

Great British Beer Festival

Tue 6 – Sat 10 Aug

September

Cleethorpes Rail Ale & Blues

Fri 13 – Sun 15 Sep

Grenoside

Sat 14 Sep

York

Wed 18 – Sat 21 Sep

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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FRI 24TH MAY - FROM 6PM

SAT 25TH & SUN 26TH MAY - FROM 12 NOON'

FREE ENTRY TO OUR 7TH ANNUAL BEER FESTIVAL

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LIVE MUSIC LINE UP

SATURDAY NIGHT - FLATFOOT SAM - UPBEAT RHYTHM & BLUES

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PLUS SPECIAL GUEST SINGER FROM 4PM.

Terms and conditions apply - see website for full details

FOR REGULAR UPDATES ON BEER LINE UP & OTHER INFORMATION, FOLLOW US ON

 Leeshallgolfclub

 @Leeshallgolfclub

Branch diary

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

Heritage Pub presentation

Sun 28 Apr

Our pub heritage Officer Dave Pickersgill will be presenting a certificate at the Eyre Arms in Hassop at 15:30hrs to celebrate the pub being added to the *CAMRA National Inventory of Historical Pub Interiors*.

Branch meeting

8pm Tue 7 May

The usual monthly meeting where members get to-gether 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 Blind Monkey, Walkley. Bus 31 passes the front door or bus 95 is 5 minutes walk away.

Nottingham Mild Trail

11am Sat 11 May

We join or friends from the Dronfield CAMRA branch for a train trip to Nottingham for a pub crawl, starting at the Beer Headz micropub at the station then heading to a number of venues participating in the Mild Month trail, as published in their *Nottingham Drinker* magazine.

The train departs Sheffield at 11:05 or Dronfield 11:15 and is operated by Northern. Trains return to Sheffield every half hour.

Pub of the Month

8pm Tue 14 May

The winner of our May Pub of the Month award, as voted for by local CAMRA members, is the Ecclesall Ale Club on Ecclesall Road. Join us for a pint as we present their certificate and celebrate another great real ale venue.

CAMRA AGM 2021 planning

2pm Tue 21 May

Members interested in joining the planning committee for the national CAMRA Members' Weekend and AGM in 2021 are invited to the City Hall for a look around the venue.

Festival planning meeting

8pm Tue 21 May

Planning meeting for the 45th Steel City Beer and Cider Festival. Venue is the Gardeners Rest, Neepsend Lane (upstairs). Bus 7/8 stops outside, Infirmary Road tram stop is 5 minutes walk away.

RambAle #3

Mon 27 May

A chance to visit the Hope Valley Beer Festival at the Old Hall Hotel in Hope, then walk to Hathersage, stopping for lunch at the Little John Hotel before heading back to Hope.

Catch the 271 10:40 (Hulley's) bus from Sheffield Interchange (D2) to Hope Post Office (arriving 11:46am) OR 11:14 Train (Platform 2C) from Sheffield Station to Hope station (10 minutes walk from the Old Hall Hotel).

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