

Issue 500

BEER
MATTERS



Issue 500 September 2019

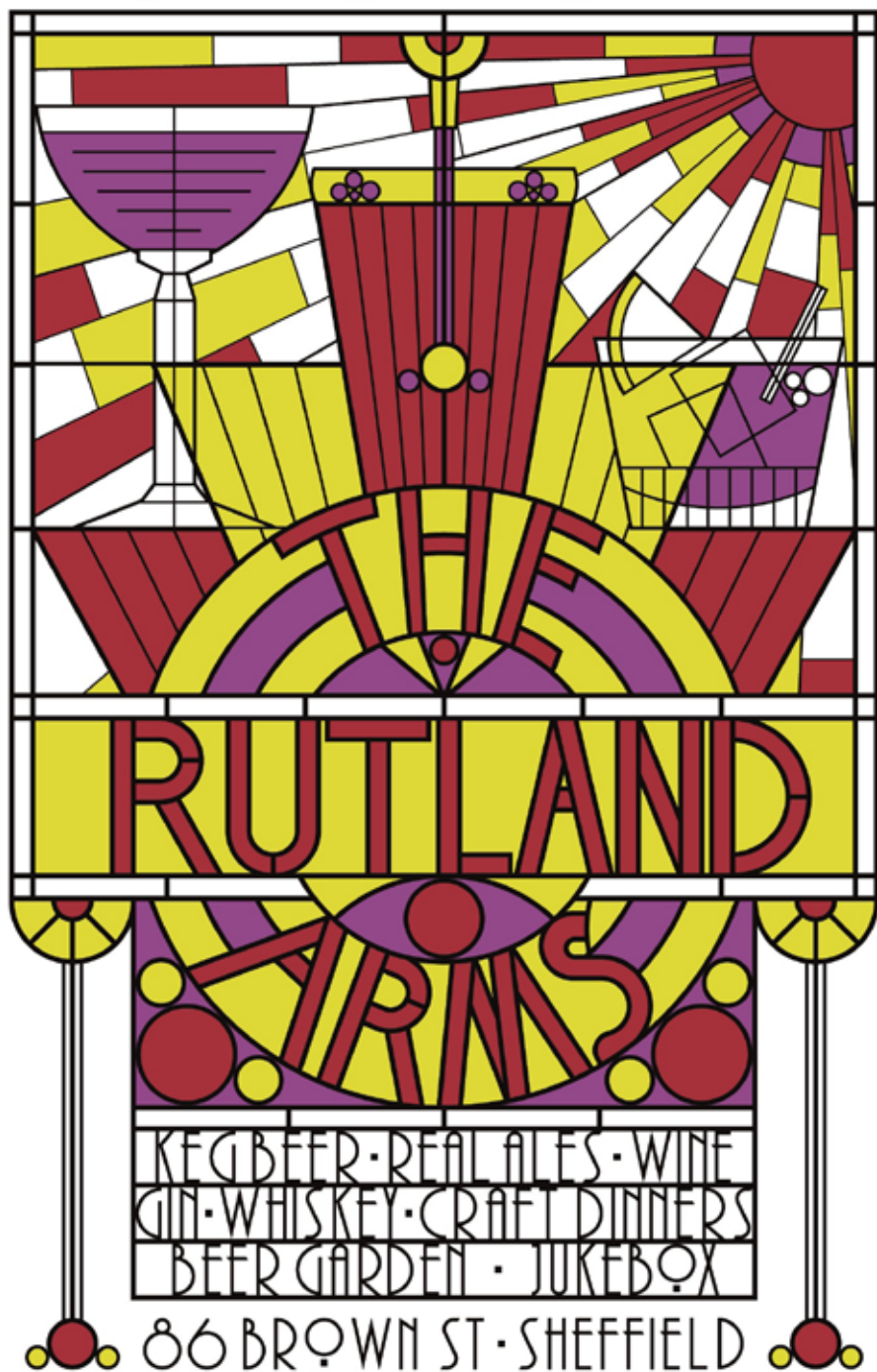
sheffield.camra.org.uk

[f /sheffieldcamra](https://www.facebook.com/sheffieldcamra)

[@shfcamra](https://twitter.com/shfcamra)



Campaign
for
Real Ale





Editor

Andy Cullen

beermatters@sheffield.camra.org.uk

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

Advertising

Vanessa

advertising@sheffield.camra.org.uk

Quarter Page £50+VAT

Half Page £70+VAT

Full Page £100+VAT

Inside Front Cover £110+VAT

Back Cover £120+VAT

Discounts for regular placements

PDFs or high-res bitmaps
(300 dpi) only please

Design from £30

Updates from £10

Next copy deadline

Friday 6 September

Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor.
Beer Matters is © CAMRA Ltd.

*For legal reasons a full name and address must be provided with all contributions.

The free magazine of CAMRA Sheffield & District

Issue 500 September 2019

Beer Matters 500 5
From Roger Protz
From printer to pub
Letter from the (acting) editor
Now and then: the beer scene and CAMRA
Letter from the (former) editor

Issue 500

Opinion 16
A way forward through diversity



Pubs 18
BM 500: A day out in 1975
Portland House
Dragon's Tap
Dove & Rainbow



Breweries 24
BM 500: Breweries we have known, Kelham Island, Abbeydale, Bradfield, Sheffield Brewery Co, Steel City, Ward & Houldsworth



Awards 30
Pub of the Month September
Yorkshire Cider PotY 2019
Pubs and Clubs of the Year



Travel 34
Beer on my travels: Morecombe
Hopping around Poland



Festivals 40
BM 500: Steel City over the years
Festival Guide
SC45 Beer Mats



Diary

46

Committee

46



LOXLEY BREWERY
@ WISEWOOD INN

GREAT FOOD

539 Loxley Road
Sheffield



wisewoodinn.co.uk
loxleybrewery.co.uk



From Roger Protz

My earliest beery memories of Sheffield are sad ones. I recall going past Whitbread's enormous Exchange Brewery which the group upgraded at a cost of £12 million then closed a couple of years later, such was the profligacy of the beer giants at the time.

There were two Bass breweries in the city and I visited one on the outskirts with views of the moors. It had open Yorkshire Square fermenters and – if memory serves me – was producing Worthington White Shield, the legendary Burton IPA that had become a beer on wheels when Bass got tired of brewing it in its native town.

Bass owned Stones, a fine beer that rivalled Boddingtons in its pallor and equally refreshing character. It was brewed elsewhere in the Bass group when the brewery closed but is never seen these days.

Closer to the centre, Wards was a Sheffield icon, producing soft, malt-driven, creamy but refreshing beers for legions of thirsty steel workers. I visited shortly before it closed, a victim of the shocking asset stripping

that destroyed the Vaux group.

And then came Dave Wickett, who started the beer revival in the city, first with the Fat Cat and then Kelham Island Brewery. I got to know Dave well as we shared a love of both beer and football – I think we spent more time discussing the mixed fortunes of Sheffield United and West Ham United than we did brewing!

Dave told me a wonderful story of how he bought the Fat Cat, refurbished it and was ready to open but he didn't have any beer. He phoned Wards, who were still brewing, and none other than the head brewer came round and asked to see the cellar.

"I'll tell you what I'll do," he told Dave. "I'll put a cellar tank in with pressure points on the bar and away you go."

"I don't want that," Dave said. "I want casks and handpumps."

"Nobody wants to drink that anymore," the man from Wards said and stormed off in a huff. In desperation Dave phoned Timothy Taylor

in Keighley and asked if he could buy an 18-gallon cask of Landlord and was told Sheffield was outside the brewery's delivery area.

So Dave drove to Keighley, put the cask in the boot of his car and took it back to the pub. Two days later he phoned Taylors who said they expected he'd been unable to sell the beer.

"No," Dave told them. "It went in two days and I want two more casks."

"In that case, we'll deliver," Taylors said and with just three cask of ale Dave Wickett helped the brewery turn Landlord into a national brand.

From small acorns...today there are over 20 breweries in the city. The choice is amazing, with superb beers in some equally superb pubs. And what better way to greet visitors to Sheffield than to offer them a pint or two in the Tap at the station. Behind the downbeat address of Platform 1B stands an architectural gem serving fine pints.

Beer Matters has been recording the ups and downs of Sheffield beer and pubs for 500 editions. It's a remarkable achievement and underscores all that is best about CAMRA – volunteers devoting many hours of their time to support good beer and good pubs on their local patch.

Many congratulations – and here's to the next 500!

Roger Protz

A NEW
HIDDEN GEM
IN
KELHAM
ISLAND

PA'S BISTRO
beautiful family food

FANTASTIC
selection of
EUROPEAN LAGERS
and ALES from
SHEFFIELD'S OWN

WEEKENDS
are amazing
with a mix of
80s MUSIC

PA's BREAKFAST
is a local favourite
with our freshly
made SAUSAGES
and BURGERS

From printer to pub

As a magazine that has been appearing in the pubs and clubs of the Sheffield area for many years, you may take it for granted that *Beer Matters* will arrive in your local each month for you to pick up a copy.

However, as we celebrate our 500th edition we thought we should shine the spotlight on the talented professionals and dedicated volunteers who make this happen.



One of our contributors
composing an article.



Our state-of-the-art desktop
publishing workstation.

Design

This is where the first of our professional colleagues gets involved. Robin collates all the website content and adverts, and turns it into the well laid-out and readable format that you see in the final magazine. *Beer Matters* recently reached the last four of the National CAMRA magazine of the year award, mainly thanks to Robin's skills.

You may also be familiar with the other work he does for us which is the poster and flyer designs for the Steel City Beer & Cider Festival. In our opinion the last few years designs have been some of the best festival posters we have ever seen.

Content

The first step is to collect up all the various content for the magazine. Items such as brewery and pub news are a combination of information being picked up by various members on their travels, plus details we are sent by our local breweries and pubs.

We also have articles written by our members, and I'm sure many of you will be familiar with regular contributors such as Andy Cullen, Andrew Morton, Dave Pickersgill and Dom Nelson. Most of this content, although not all, will be added to our website prior to inclusion in the magazine.

Beer Matters 500

Issue 500
September 2019





An early issue being printed.

Printing

In the early days this consisted of a few sheets of photocopied pages being stapled together by willing branch members. However the modern version is vastly different publication, sometimes running to 40 pages.

Once the magazine is laid out, and following collective proof-reading from the branch committee, it is sent to our printers, **221 Creative**.

A locally based company, 221 Creative have been printing *Beer Matters* for a couple of years now and provided a noticeable increase in quality as well as a quick turnaround from the final proof.

3500 copies of each issue are printed, and then delivered in to the Dog & Partridge for collection by the final and undoubtedly most important link in the chain...

Distribution

None of the above would matter if we didn't have a group of willing volunteers to distribute the finished magazine to the local pubs and clubs for drinkers to enjoy.

These dedicated branch members call in each month to pick up their allocated copies and then give up their free time to do the rounds of their area placing the magazines in over 100 local hosteleries so that you, the reader, can be kept informed on what's happening in the Sheffield beer scene.

Beer Matters is very popular in our pubs, with some taking around 100 copies each month. As you can imagine this means some distributors are collecting and distributing large numbers of magazines, and in one case 750 copies each month! This can result in multiple trips and Sheffield CAMRA are lucky to have so many dedicated members who are willing to put in the time and effort to make sure *Beer Matters* is available across the area. Some of these volunteers are quite well-known locally, such as Andy Cullen, Alan Gibbons and Andy Morton, but other less so, and we felt it was time we gave them the pat on the back they deserve. So if you see one of them bringing the magazine in to your local I'm sure they would welcome a few words of thanks to let them know you appreciate their efforts.



One of our longest serving distributors is the indefatigable John Beardshaw.

"I was born in Crookes and knew all the pubs in the area and 57 years ago started drinking in them. I usually visited two or three pubs a night so when I started delivering *Beer Matters* it was an easy thing to take a few copies for each pub out with me. A few pubs have either been converted to flats or demolished but I still deliver to most pubs in the S10 post code area.



I used to visit a few pubs in Derbyshire and the picture shows me with friends at the Old Bowling Green at Bradwell. Left to right are Edgar Blagden, Ron Nuttall, John Beardshaw and Phil Patts. Theakston's Old Peculier was served into stone-ware mugs."

If you fancy being part of our distribution team, or know of any pubs not currently receiving *Beer Matters* who would like to in future, please contact us at beermatters@sheffield.camra.org.uk.

Paul Crofts



Issue 500
September 2019

Beer Matters 500 7

BEER MATTERS

The magazine of the Campaign for Real Ale
(Sheffield & District branch)

Circulation 3500 monthly

FREE

Issue 500 September 2019

sheffield.camra.org.uk

Letter from the (acting) editor...



The first issue produced with myself in charge was May 2004 - 15 years ago! I remained in that role until Dom Nelson took over a few years ago although with him and partner Poppy heading off travelling around Europe for the summer I'm back at the helm, temporarily.

My predecessor was Paul Goddard who, while he retired from editing *Beer Matters* and an active committee role, continued until very recently producing award certificates for us!

When I took over *Beer Matters*, it was produced using some old desktop publishing software that was very basic by modern standards. A master copy was produced using the printer at work and posted to the printers. It was all black and white, except for the cover where a different colour other than black was used, this colour changed each issue so people could easily spot a new issue had appeared in pub holders!



Some contributors emailed me articles and pictures, many still gave me handwritten bits of paper and photo prints!

These days everything is done electronically of course. All the content is first posted on our website, then come the copy deadline our graphic designer, Robin, takes all the content from the website and puts it into a magazine and makes it look good! He then shares the PDF online with the printers.

Back when I took over *Beer Matters*, we used a printer based in Sheffield, basic as they were. We then moved to a printers in Leeds who offered excellent service and quality - this was very much as step up in the quality of the printing, the service was very good and proactive - they even delivered to the University Arms during the big Sheffield flood of 2007.

However another printer, then based in Doncaster, offered to do it cheaper. Following a change of ownership and relocation we started having issues with their service - late deliveries or dumping pallets of magazines early in the morning outside closed pubs - and a lack of communication. It was time to change printers again.

We now use a printer in Sheffield again, 221 Creative, who do a top quality job I'm sure you'll agree, and for a fair price too. They are based just a five minute drive from our distribution base at the Dog & Partridge so deliveries are quite reliable! Always good to work with a local business when you can!

Real Ale, Real Food & Real Fires

The Old Hall Hotel

A Traditional 16th Century Coaching Inn
Market Place, Hope, Hope Valley, Derbyshire S33 6RH

f /TheOldHallHotel
t @oldhallhope



Homemade Food Served All Day | 6 Cask Marque Ales
Outstanding B&B | Roaring Open Fires
Muddy Boots & Dogs Welcome | Friendly Atmosphere



www.oldhallhotelhope.com

01433 620160

info@oldhallhotelhope.com

A Pub Done Different

THE PEAK HOTEL

The Peak Districts' Eccentric Alehouse
How Lane, Castleton, Hope Valley, Derbyshire S33 8WJ

f /ThePeakHotelCastleton Find us on TripAdvisor
t @peakcastleton



Homemade Food Served All Day | Outstanding B&B
5 Cask Marque Ales & Large Selection of Craft Bottles
Muddy Boots & Dogs Welcome | Roaring Open Fires



WWW.THEPEAKHOTEL.CO.UK

01433 620247

INFO@THEPEAKHOTEL.CO.UK



Now and then: the beer scene and CAMRA

I first joined CAMRA at Sheffield beer festival when it was held at Hallam Student Union's Nelson Mandela Building, which has since been demolished. I was actually recruited to join a national committee before I attended any local branch event - it was a new initiative to better recruit and involve younger members in the 18-30 age group. That would have been about 20 years ago.

Like any volunteer organisations, you need new younger people coming in and getting involved in order to keep things going in the future as the old timers step down from active roles - and also to keep fresh ideas coming an ensure we are in touch with the modern scene. The thing with younger volunteers though is naturally many drift off as a result of living life - they start to get careers and families taking up time!

The additional challenge for CAMRA back then was getting younger drinkers interested in real ale in the first place - it was viewed as an old man's drink, lager was the

cool choice, although some did buy into the marketing for smoothflow keg bitters that were the new thing.

When I first started drinking, Sheffield could still be divided into quarters of bitter loyalty based on where the breweries had pubs - there were Tetley's, Stones and Wards areas, plus Whitbread still had a lot of pubs where you could get the likes of Trophy Bitter or Boddingtons on cask. Mansfield also had a notable estate of pubs in the city. Some of the classic regional/family brewers beers did appear too - so the likes of Timothy Taylors, Theakston and Black Sheep for example.

I can remember standing up at a CAMRA national AGM & Conference in Blackpool when policy on alcohol advertising was being debated and someone suggested big brewers should be banned from advertising but micros should be exempt. I disagreed - the likes of Tetleys was well marketed nationally and was considered a gateway into real ale for younger, inexperienced beer drinkers who may try that and then become a little more adventurous.

Not long after I joined CAMRA we saw Wards and Stones breweries close, leaving Kelham Island Brewery as the biggest in the city. Abbeydale was smaller and quite young back then and that was about it in Sheffield although there were one or two other small local breweries around Rotherham, Barnsley and Doncaster.

Another point to note, back then all pubs had to shut at 11pm (10:30pm on Sundays), if you wanted to drink later you had to go to a nightclub. Generally anywhere that was fun and lively around town on a Friday or Saturday night didn't have decent beer and the fall back safe, widely available option for the discerning drinker was a bottle of Becks German lager. Kind of the role Brewdog *Punk IPA* plays these days!

A few key landmarks that have changed the beer scene for me in the following years:

Beer duty

Introduction of progressive beer duty so small breweries pay less tax, giving them a chance against the big boys with big budgets. This resulted in a massive wave of new microbreweries opening. I admit some were better than others, some have stayed in business and some haven't! We now probably have the most varied choice of beers we've ever had! On the negative side, the market is crowded and not helped by restrictive beer supply ties of some big pub companies.

Moonshine

The launch, sales and promotion of Abbeydale *Moonshine*. When first introduced, this was something of a revelation - a pale ale with New Zealand hops and a citrus character.

Licencing reform

Licencing reform - pubs and bars can apply for a licence to open for whatever hours suit their business, subject to local authority approval. It hasn't led to 24 hour drinking and fighting that the media predicted, nor have we gained a European pavement cafe culture some hoped for either (probably the weather) - but you can now get a decent beer and relax in a proper pub after 11pm and there is no longer pressure on takeaways and transport when all the pubs kick out together at 11pm and the clubs kick out on mass at 2am

Craft revolution

The craft beer revolution - OK, it is an American term and a lot of the language is marketing hype and fashion. There is also no definitive explanation of what exactly 'craft' means in terms of beer. However at the end of the day it has meant beer is speaking a language that appeals to a wider audience, it has people interested in different beer styles, discussing beer and enjoying it. It means there are lots of breweries producing good quality beer across a massive spectrum of styles and more pubs and bars are stocking it - across cask, keg, can and bottle.



Now going back to my earlier comments about younger drinkers, there has been a huge cultural change and generally it is the younger drinker that is embracing trying new things.

OK the old fashioned brown, malty bitter still doesn't necessarily appeal - I remember a despairing conversation with a manager at the Varsity bar on West Street who had clearly had a memo from head office to try and be better at selling the ale but complained they were a student orientated bar and young people don't drink real ale... looking down at his three handpumps, all filled with national brands of boring brown bitter I suggested he attended the student union beer festival where they sell out of over 50 different ales over two days to see how they did it...

The thing now with the craft beer revolution, those younger drinkers we struggled to attract to real ale are now drinking and experimenting with all sorts of different beers and enjoying it. OK, not all those beers are on cask or real ale and they don't really care, but the important thing is they are choosing beers on the basis of taste and enjoyment and have the choice on the bar to do so, and that is why CAMRA was formed back in the 1970s - to keep quality, tasty beer options available on the bar. (It just happened real ale in a cask was THE quality

option back then).

So the challenge for CAMRA now - well we still need to encourage people to join up and more importantly get involved, volunteer and enjoy - and in the current "craft" scene we need to ensure our image is relevant. Meanwhile from a campaigning perspective, the priorities have changed. Whilst we can take a step back from pushing for real ale to be available on the bars and to some extent from pushing some of the consumer issues - there are big campaigning issues keeping community pubs alive, keeping the cost of beer reasonable and keeping the anti alcohol lobby at bay - amongst other things.

Still plenty of campaigning, promoting and enjoying of beer to be done for many years yet! If you aren't already a CAMRA member do consider joining. If you are a member we'd love to see you get more involved, be that coming along to socials or pub award presentations, helping deliver magazines, updating pub entries on WhatPub or ultimately joining the committee and helping make things happen.

Sheffield's beer scene is currently fantastic, vibrant and full of great people, great pubs, great beer and some fantastic initiatives -and we'd love to continue to be part of it!

Andy Cullen

BEER MATTERS

Sheffield CAMRA's
Award Winning Newspaper



45 Years of Good Beer in Sheffield

No. 500 September 2019

Letter from the (former) editor...

It was way back in 1984 when I wrote my first ever article for *Beer Matters*. The first of many I was to write over the next few years. It was an article bewailing the fact that various breweries were using low interest loans to free houses in return for their product, narrowing the choice of beers available and creating a backdoor monopoly. This was back in the days of the tied estate, now fast becoming a twentieth century relic.

The tied estate has largely been replaced by the pub-owning chain, who are at liberty to buy and supply beer from any brewer these days. Progress. Though at the time I and several others in CAMRA questioned whether this was entirely a good thing, coupled with the move by the owners of the tied estates to change from the old-style rents, to leasehold agreements, meant that many pub landlords were forced to leave the trade. Plus it sometimes meant that some old, favourite pubs suffered less than sympathetic renovations that, along with a fetish for giving pubs gimmicky and silly names, meant that the changes weren't always welcomed. Ah well, progress always comes at a price.

Continued on the next page

And it was progress. The changes within the brewing industry did lead to far greater choice for you, the drinker.

When I started to write for *Beer Matters*, Sheffield had four breweries. Four. Down from over 40 individual breweries that had served Sheffield at the beginning of the twentieth century. Whitbread, Stones, Hope & Anchor and Wards, now all gone. All that remains are the names of the beers, brewed by other brewers. Progress? I don't think so. Neither did anyone else in CAMRA.

Big is beautiful, biggest is best, that was the prevailing dogma, and sod the drinker. And they got away with it.

Breweries swallowed up by bigger breweries, which in turn were swallowed up by even bigger breweries in a feeding frenzy of eat or be eaten. Big is beautiful, biggest is best., that was the prevailing dogma, and sod the drinker. And they got away with it. Why? Drinker apathy. "I have always drunk Tennant's" was something I heard a lot from older drinkers. Well no you didn't, Tennant's brewery was swallowed up by Whitbread many years before. So long in fact that I bet you never drank Tennant's, just a beer brewed by Whitbread using a name they acquired when they bought the brewery.

I recently heard a similar sentiment expressed, "I have always drunk Stones." Well not any more you can't. Stones has gone, all that's left is the name.

Likewise, Wards, now brewed by Robinson's with different yeast, different hops, and different water. The yeast is especially important as they used both flocculating and semi-flocculating yeast; part of what made Wards distinctive, love it or hate it. A marmite beer but distinctive, unique, and now sadly vanished for good. Though truth to tell, Wards had long ceased to

be Wards, as changes in brewing and how long it was conditioned in the brewery, from two weeks to a week to three days, meant that it lost its distinctive nose and taste.

The members of CAMRA, weren't apathetic drinkers. We campaigned to halt the slide towards bland, mass-produced keg beer, we campaigned for choice, for real ale. Through *Beer Matters* and all the other local newsletters, across the country.

Getting our message into the hands of drinkers by taking copies of *Beer Matters* into pubs right across sheffield and the district. And it worked.

Over 40 breweries at the start of the twentieth century. By the late twentieth century only four. Now, at the start of the twenty-first, 24 breweries, and counting. Real progress.

The tie, originally a good thing, allowing breweries an outlet for their beers, became over time a noose, strangling choice. Not just in terms of beers but in every aspect of sales, from wines and spirits to soft drinks and crisps. I wrote about the absurdity of, pint for pint, soft drinks being far more expensive. Soft drinks. Hard prices indeed.

The big breweries used their tied pubs as milch cows, squeezing every ounce of profit from them.

CAMRA actively campaigned both locally and nationally against the tie, finally forcing the government to act, limiting the tie to 500 pubs and introducing a policy allowing publicans to buy two beers from outside the tie. A small start but a start.

Opening up the market to the microbrewery, and increasing choice.

The brewers tried to get round the break up of the tie by setting up their own pub chains; re-

member the Scream and the All Bar One chains, amongst others? Identikit pubs selling identical beers. But the genie was out of the bottle, and we saw the arrival of the Weatherspoon chain of pubs, a genuine chain of freehouses.

Finally more choice for drinkers.

And that choice has grown, but what limits choice now, is geography. Lots of choice in and around city centers but, in the suburbs and outskirts, we have seen the loss of so many local pubs.

Local pubs, so much a part of national heritage, are vanishing at an alarming rate and, if we lose them, an important part of our national identity will vanish with them. Use them or lose them.

“Beer’s rubbish in here since the new brewery took over, I don’t know about you but i will be glad when I have had enough.” A sour joke with more than a grain of truth.

I mentioned drinker apathy earlier but it was more than that, it was also loyalty to your local. The local was the hub of the community; it was where you met your friends, your family. No family celebration was complete without a trip to someone’s local. Mums, dads, aunts, uncles, cousins; weddings, christenings, funerals, birthdays; all celebrated down your local. So when the beer range changed, due to yet another takeover, you complained for a while but got used to it. The big brewers dominance was so great that they could offer the same choice offered by the infamous Hobson: it’s this or nothing. I’m reminded of the two chaps drinking in a pub, one says to the other “Beer’s rubbish in here since the new brewery took over, I don’t know about you but i will be glad when I have had enough.” A sour joke with more than a grain of truth.

Well CAMRA wasn’t willing to accept Hobson’s choice and we began campaigning for a real and greater choice of quality beer.

The reason CAMRA’s campaign was so very successful is entirely down to grassroots activism, local branches producing a local newsletter that informed the drinker about what was going on in and around their pubs.

The first thing anyone looked at when they got the latest issue of *Beer Matters* (and I, as editor, was keenly interested in knowing) was not (as I hoped) my usual rant about some topical issue, but pub news; and then who had won this month’s pub; and finally future events, which part of Sheffield and district we were visiting.

This raised awareness of the pubs that were out there. The pub at the bottom of your road that you had never visited, but had always wondered about. Above all, where to go for a drink.

So much more important than my ranting. But my rants did raise awareness... and get me in bother. Legal action was threatened on several occasions. Thankfully threats to sue came to nothing.

It was an eventful and fun few years as editor. But *Beer Matters* was never a solo effort. I was entirely dependent on my contributors, the dedicated branch members who sourced the pub news, organised walkabouts, and wrote articles. And the general public who would write in on a variety of subjects. Big thanks to them all.

Without them there would not have been a *Beer Matters*. Some months, filling eight A5 pages took some doing. Other months, just too much to include in our meager eight pages.

Special thanks must go to the late Mike Hensman and his partner Liz. Both former chairs of Sheffield CAMRA who guided my first fumbling steps as editor, patiently correcting my poor spelling and appalling grammar. They also made

material contributions with a number of excellent articles and helped in redesigning *Beer Matters* masthead.

Also thanks to Jenny Lightowler and Dave Staves, who took over typing duties and helped improve the look of *Beer Matters*. so much so that it won CAMRA's award for most improved local newsletter. Result.

Thank you also to everyone who turned up every month to staple *Beer Matters* as it came as 4 A4 sheets that needed stapling and folding. Special thanks are due to the late Jack Ware and his lovely wife Carol, they never missed a stapling night and more importantly distributed copies to pubs in their area.

Thank you everyone who, over the years, has helped distribute *Beer Matters* to the pubs around Sheffield. After all, if it's not available in pubs, it cannot be read.



... a special thank you goes to my friend John Beardshaw.

Finally a special thank you goes to my friend John Beardshaw. He has been with Sheffield CAMRA from its earliest days, helping organise its first and all subsequent beer festivals. He has

also been from the start, and continues to be, a contributor to *Beer Matters*.

All the way from back in the days (when it was called the *Parish Pump*, and was two sheets of A4, photocopied and stapled together) to the present. From such humble beginnings, great things have grown.

In truth, the current format of *Beer Matters* is a great improvement on my own humble efforts. It is now a highly polished and professional looking magazine and not just a simple newsletter.

Talking of humble beginnings, the big four breweries that dominated the brewing scene in Sheffield have gone, fallen over like ancient trees in a forest, leaving space and light for the saplings to grow. And they are growing.

From four to 24 breweries. Marvelous.

And joy of joys, an exciting new range of beer styles.

Plus the rebirth of old (and I thought long since vanished and forgotten) types of beer. In particular, oatmeal stout and milk stout. I thought milk stout had vanished in the 60s with the demise of John Smiths bottled Milk Maid Stout. Ideal for nursing mothers, invalids, and of youngsters, "but don't tell your mum and dad" as my fun uncle told me. Now a proper cask version is available. Oh joy.

We really have come a long way from days when lager was the new, hip drink, and bitter was what your dad drank. Now lager is the dad drink and cask beer is the choice of a new, more discerning generation of drinkers.

500 issues of *Beer Matters*. here's to the next 500. Cheers.

Adrian Staton
Former Editor



A way forward through diversity

According to the Long Live The Local campaign; more than 3000 pubs have closed their doors for good in the last 3 years and over the course of the next 5 years more than 1 in 10 pubs will join them, costing thousands of jobs in the process. It's long been known that the pub scene is in decline, caused by rising beer tariffs, competition from supermarkets and partially, in my opinion, a failing on our part, as a community, to evolve with the times. We, as a community could be doing so much more to encourage more people to use independent pubs and to make them feel welcome when they do.

There are many contentious subjects in beer (cask vs, keg, big money buy-outs etc.) but the key to moving forward is shifting focus from the things that divide us towards the things that bring us together, because at their core that is what pubs are about; bringing people together. Pubs are at the heart of our communities and yet so many people don't feel welcome or comfortable utilising this cornerstone of British society.

It's a sideways, judgemental look from the man sitting at the bar when a woman orders a pint instead of a half. It's a glance over the shoulder of the girl behind the bar to ask the barman behind her what beer he'd recommend. It's the shifting in the seats when a visibly queer person walks up to the bar and the audible scoff when they order a gin and tonic in a "traditional real ale" pub. This is everyday, it is pervasive, sometimes it's unconscious but for many it is the reality and it's important for everyone to remember that just because it isn't happening to you, doesn't mean that it's not happening.

So how can we move forward? A great starting point is to operate zero tolerance policies in our pubs, train staff to deal with issues regarding discrimination and make sure that customers know that if they are discriminated against that staff will have their back and remove/bar offending parties. A great example of this is the Everyone Welcome Initiative, which provides solid guidelines for businesses on how to deal with discrimination and how to make everybody feel welcome in their venue.

Another positive move is to avoid supporting businesses that use discriminatory branding; a move which was taken at the Great British Beer Festival (GBBF) this year by banning the sale of beers and ciders with discriminatory pumpclips. Both this and the choice of Stonewall as this year's chosen charity at the festival are positive moves by CAMRA and GBBF emphasise a growing movement to end discrimination and encourage diversity in beer, but the resulting backlash also highlighted the sheer amount of resistance there is to progressive moves like this from within the beer community. We're certainly seeing an increase in the number of women and queer people feeling comfortable enough to engage with the beer community at the moment, in part thanks to initiatives and organisations such as Ladies That Beer, Women on Tap, The Queer Brewing Project and Sheffield's Out and About to name just a few.

Supporting these organisations, encouraging diversity and making newcomers to the beer scene feel welcome within our community is extremely important, not just for the individuals who currently feel marginalised but it is also essential if we want to encourage new markets to help save independent pubs and see our community not just survive but thrive.

Michael Deakin



471 Fulwood Road, Sheffield, S10 3QA

**Traditional pub and dining room showcasing 13 cask ales, craft kegs,
fine wines and spirits alongside a locally sourced menu
featuring modern twists on classic dishes**

Bar open

- Sunday - Thursday 12pm-11pm
- Friday - Saturday 12pm-11.30pm

Food served

- Monday - Sunday
• 12pm - 9pm



@risingsunsheff



/RisingSun.471.FulwoodRoad



@risingsunsheff

bookings@risingsunsheffield.co.uk | 0114 230 3855



DEVONSHIRE CAT

DEVONSHIRE CAT

Open until 2am every day

**Biggest draught beer range in Sheffield
20 Keg Lines - 12 Handpulls - 200 Bottled Beers
Dedicated Gluten Free Cask Line
Boutique Wines - Innovative Cocktails
Locally Sourced, Freshly Prepared Menu**



10% cask discount for CAMRA members

Join us between 4-9pm Mon-Fri for
25% off all bottled beers
A large wine for the price of a small
£2 off cocktails



Regular Events

See our website for more
details



Open Daily 12pm-2am

Food Served
Monday - Saturday 12-8pm
Sunday 12-8pm



devonshirecat

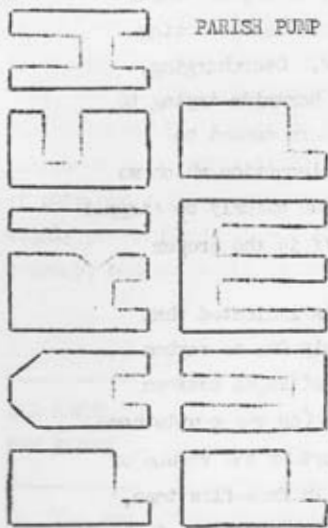


facebook.com/devcat



thedevonshirecat

Find us at 49 Wellington Street, S1 4HG - (0114) 279 6700 - info@devonshirecat.co.uk



the newsletter of CAMRA
Sheffield & District



You may have noticed that we've borrowed from the covers of some earlier issues (from 1975, 1995, and 2009) in these articles.

These and others can be found in the *Beer Matters* section of our website, along with full issues going back more than a decade.

----- A grand day out in the late Autumn of
A GRAND 1975 with the aim of drinking every cask
DAY OUT beer and Real Ale in a Bottle (RAIB) then
IN 1975 available in Sheffield is described.
----- Listings are taken from the reprint of the
first local **CAMRA Guide for Sheffield** (February
1975, reprint in July) and, of course, **Parish Pump**,
the forerunner of **Beer Matters**.
With a few fl notes and some change, start in the
city centre: the Old Red Lion, behind City Hall,
for a bottle of Worthington White Shield (OG
1051.4), then it's on the bus and up to Mosborough
to find cask Shipstones (1038) at the British Oak.
Back towards town and a transfer to the 97 and a 5p
journey to Nether Edge. The Byron House provides
Worthington E (1039.1). A short walk to a Whitbread
house, the Broadfield brings no real ale, but
bottled Guinness is available (1045 in Winter, 1042
in Summer). That's the two nationally available
RAIB ticked off. Better watch the time, lunchtime
opening hours are 11:00 until 15:00.

Return towards town and a diversion to Ecclesall
Road to visit the Pomona just before closing time
for a pint of Home Ales (1038.7). The afternoon
break suggests a walk in the Botanical Gardens
before a 60 bus to Fulwood and Bass (1039.1)
at the Bulls Head. Back towards town and up to
Commonside for electric-pumped Wards Ordinary (OG
~1034) at the Hallamshire House. Then a brisk walk
and the first handpump of the day sees a pint of
Theakstons Old Peculier (1060.3) at the University
of Sheffield Tupton Hall of Residence. A short bus
ride on the 52 finds Stones Bitter (1037.4) at
the Hannover House. Returning towards town, more
handpumps for Tetleys Bitter (1036) at the Red Deer
then the final beer of the day (just before closing
time at 22:30), Wards Best Bitter (1038.7) on
handpump at the Red House.

So that's it - at a cost of less than £3.00 (including buses), a 1975 Sheffield pub crawl which takes in ALL the real ales available: 10 cask beers (only four on handpump, the rest from electric pump) and two RAIB . Neither the **1975 CAMRA Good Beer Guide** (GBG) or the local guide lists either the original gravity (OG) or abv of any beers, hence, this information is taken from the (ten-page) brewery section of the 1976 GBG.

The next local guide (1979) shows a slight increase in variety. This was mainly due to the revamp, by Whitbread, of the Museum Hotel: Bateman's Bitter (1037), Home Bitter, Marston's Pedigree (1043) and Whitbread Castle Eden (1041) arriving on the bar. Samuel Smiths OBB (1039.9: Hallam Towers and the Old Brewery Tap), Tetley Mild (1032) and Wards Mild (1034) was also available.



Fast forward to 2019. In March, the Sheffield Beer Census counted 407 unique real ales. In addition, there are dozens of RAIB available from a multitude of retailers. A similar crawl to this 1975 example would take at least forty days and nights. In contrast to 1975, the **2020 GBG** brewery section covers around 200 pages.

As for opening hours. Following the earlier example of Scotland, all day opening was introduced in 1988 when some of the provisions of the 1914 Defence of the Realm Act (DORA) were finally overturned.

And the outlets mentioned: The Hannover House, the Old Brewery Tap, the Old Red Lion and the Red House are closed. Hallam Towers, the Pomona and Tipton Hall are demolished. The Byron House, the Bulls Head and the Museum continue to thrive. The British Oak and the Broadfield are run by True North and each have a fine selection, the Hallamshire House offers a selection of Thornbridge beers while the Red Deer has continues to use handpumps, but has a much larger selection. In addition, both the Hallamshire House and the Red Deer offer a discount to CAMRA members - a far cry from 1975!

Dave Pickersgill



Portland House Ecclesall Road

PH has a new look!

Portland House was opened in February 2015 by Welbeck Abbey Brewery. In December 2017 it was taken over by industry novice Lance Worthington. A Photographer and Designer, Lance learned the trade in a New York bar and has applied his design flare and customer service skills to transform the bar to what it is now. With a completely new look and feel and an exciting new stock and cellar, Portland House now has one of the most exciting ranges in the area.

Recently verified by Untapped, Portland House has 6 constantly rotating cask ales and 9 kegs from local and national brewers. The bar also has over 40 gins, 10 rums, 10 whiskeys and a gorgeous wine list carefully selected in collaboration with StarmoreBoss wine merchants. The Drinks menu now has well over 100 drinks all poured to perfection by its welcoming staff.

If you've not been down recently, go down and sample what's on offer, enjoy the chilled vibe and relax in the company of our many regulars. The bar has outside seating where you can enjoy the oddity of Ecclesall Road and room inside for over 50 guests. Portland House wants to be Sheffield's favourite micro bar and regularly host parties for guests that all are welcome to enjoy.

Plus, if you're in from 4 to 7pm Monday - Thursday, the Early Bird session has 20% off everything. PH is located between the Nursery Tavern and Uncle Sam's. See you down there.

Inn Brief

Lost Industry Brewing have announced they are opening a City Centre tap room on Sidney Street in the new development built on the site of the old Niche nightclub. It will offer 21 lines of beer showcasing their own and guest beers plus pizzas and panninis to eat. They are aiming to have it ready to open in the Autumn.

The former **Psalter Tavern** is due to reopen soon having been converted into a boutique hotel with a cafe bar on the ground floor offering craft beer.

The **Half Pint Marathon** initiative is back throughout September. Two special charity beers have been brewed - True North Strider and Abbeydale Threshold - which will be available in 13 participating venues - **Beer Engine, Rising Sun** (Nether Green), **Forum, Riverside** (Kelham Island), **University Arms, Broadfield, Church Temple of Fun, The York, Head of Steam, Brothers Arms, Old House, Bar Stewards** and **Devonshire Cat**. Pick up a Half Pint Marathon collectors card and get it stamped at each venue when you buy one of the two charity beers, collect a stamp from each venue and you qualify for a shirt!

Neepsend Brewery are hosting their monthly tap session on Saturday 7th September from 3pm to 10pm. This coincides with Peddlers Market.

The **Crow** on Scotland Street is hosting Steel City Brewing's 10th anniversary "a decade of bitterness" on 5 October.



Three Tuns

Last week of September is Cask Ale Week and we thought we'd make something of it...

...so we present **CAKSMASTER** (our take on TASKMASTER, please don't sue), a mix of quiz and tasks based around real ale, breweries and pubs. Possibly loosely.

FUN starts at 8 on Wed 25 Sep. But if you can't wait until then, please give us a shout on Facebook or Twitter ([threetunssheff](#)) if you want to compete or have any ideas for the fun.

THREE TUNS CASKMASTER

In no way endorsed by TASKMASTER, episodes of which are available on Dave and UKTV Play. Please don't sue.



THE COCK INN

Jenny & her team welcome you to
the newly refurbished
COCK INN BAR & KITCHEN

- Families welcome & dog friendly
 - Fine selection of cask ales
- Showing Sky Sports & BT Sports
 - New Food Menu
 - Fantastic beer garden

5 Bridge Hill, Oughtibridge

TEL: 0114 2166446



Inn Brief

The annual **Bradway Family Fun Day** takes place on Saturday 14th September from 1:30 to 4:30pm. This is organised as a community fundraiser for the Bradway Action Group. It takes place on the "Old School Field", located on the junction of Bradway Road and Twen-tywell Lane. Drone Valley Brewery will be hosting the beer tent this year whilst a Wood Fired Pizza Oven and Bradway Meats will be selling hot food, whilst the community volunteers will be selling cakes and other treats! The event features fun for all the family including games, a circus entertainer, bouncy castle and a dog show. Bus 25 and M17 will drop you close by on Bradway Road.

A planning application has been made to open a micro-pub in Fulwood on Brooklands Avenue whilst in the City Centre there is a proposal to knock three shop units on West Street through to convert into a bar.

True North Brew Co. have taken over the **Punchbowl** at Crookes and are currently refurbishing the pub before reopening it. The pub originally opened in 1920 and the brewery have run a photographic competition inviting locals to provide pictures of the pub and Crookes High Street over the years to feature on the walls when it reopens.

Molly Malones Irish theme bar on West Street has removed the handpumps

and real ale is no longer available.

Coming soon to Dronfield is the **Underdog** bar, in the premises on Chesterfield Road previously occupied by Smiffy's, who closed and sold up back in May. The new owner hasn't moved far - she was previously the manager at the Dronfield Arms! Underdog promises an extensive selection of craft beer and cask ale, an enviable gin and wine list plus sharing boards.

Talking of the **Dronfield Arms**, they now have a house beer brewed on site, it is a Mosaic hopped pale ale. The outdoor drinking area has been refurbished. Those familiar with pubs in the area may recognise the new manager, her parents run the Hyde Park Inn!

Since the Urban 52 bar at Rotherham's **Loading Bay** food hall has closed and been replaced with a pizza counter, cask beer has now been introduced on the venue's own bar. The regular beer is the ubiquitous Sharp's (Coors) Doom Bar but regional guests from breweries such as Leeds have been reported alongside it!

Newly opened in Rotherham on the High Street is the **Three Cranes Inn**.

Rotherham CAMRA have named the **New York Tavern**, run by Chantry Brewery, their town Pub of the Year.



Dragon's Tap Rotherham

Enter the Dragon's Tap

Working in a classroom can be enough to turn even the most dedicated of teachers to drink, but a former languages tutor has tapped into his love of the continent and craft beer to breathe a new lease of life into a former Rotherham-based DIY shop after tapping into help from alternative lending provider Finance For Enterprise.

After spending time working as a teacher, Simon Evans called time on life in the classroom, in favour of following a lifelong dream of running his own micropub. Simon first developed an interest in fine wines and independent breweries when he secured a job in an exclusive wine shop to pay his way as a student.

Encouraged by the success of Rotherham's first micropub, the Wath Tap, when a former DIY shop, at the Stag Roundabout became available, the aspiring entrepreneur realised he had found the perfect premises



I knew that if the micropub was going to be viable, a cash injection was vital, enabling me to transform the empty shop into my dream pub. Many banks are reluctant to lend to new businesses with no proven trading history, and so I decided to contact Finance For Enterprise. "Working with an investment manager, they have been incredibly supportive and without their

help, I suspect I'd still be wondering 'what if'. Finance For Enterprise provides a range of tailored loans, aimed at helping SMEs throughout the Sheffield City Region and North East Lincolnshire. The company acts as a fund manager for the Northern Powerhouse Investment Fund and Start Up Loans UK and provides business loans up to £250,000.

for his new venture. Within just a few weeks, the empty shop had been transformed. Modelled on a French style bistro, featuring an eclectic range of furniture and six different hand pulled beers for customers to sample, the Dragon's Tap fired into business. Such has been the popularity of the pub that it was crowned as Rotherham CAMRA's Autumn Pub of the Season and has even secured a place in the *Good Beer Guide*.

Simon has been keen not to rest on his laurels either. Since opening the Dragon's Tap he continued to invest in the premises, transforming the upstairs of the building into a live music venue, which is used regularly for private functions and he has continued to invest in expanding the range of drinks on offer to include an eye-watering selection of more than 60 gins, as well as a changing range of six real ales, four craft beers and ciders.

"Setting up the business was a leap of faith. It felt like I was on a bungee rope! But



Dove & Rainbow Hartshead Square

The Dove & Rainbow (Hartshead Square, S1 - behind the Bankers Draft), is very much alive and rocking, and still offering 10% off local ales to CAMRA members.

You may have heard various versions of the story, but the planned refurbishment by Punch is currently on hold, and it's business as usual. Thanks to the vocal support of the regulars, Dawn and her team are still there, fighting their corner, and are doing their own version of a mini refurb (including the gents!) over the coming weeks, whilst keeping the pub open. They look forward to seeing you soon, and now have a card machine to relieve you of your hard earned funds!

As with all non-chain pubs - it's very much a case of "use it or lose it".



Breweries we have known

In 1974, when the Sheffield Branch of CAMRA was founded, the City of Sheffield had four large and long-established breweries; Stones Cannon Brewery (1865), Wards Sheaf (1896), Whitbread Exchange (1851) and the often-forgotten Hope Brewery on Claywheels Lane (1939). 45 years later, none of these remain.

However, we have 23 functioning brewing companies. Each has their own brewery, except the one cuckoo, Steel City, established ten years ago, currently brewing at Lost Industry after spells at the Brew Company, Little Ale Cart and Toolmakers. Their first beer, **Hop Manifesto** (4.8% with bitterness of 81), was a clear indication of what was to follow.

The 1990's saw the closure of the large breweries. Part of the Bass empire, the Hope Brewery closed in 1992, the Exchange Brewery closed a year later with the sad demise of Wards, closely followed by Stones, in 1999. However, things were changing: as part of a nationwide Whitbread initiative, the Frog and Parrot utilised a cellar brewery from 1982. Their finest moment was when *Roger and Out* was mentioned in the 1988/89 Guinness Book of Records as the strongest beer in the world (original gravity 1125, 12.5% abv).

1990 saw the first new independent brewery to open in Sheffield for over fifty years when Dave Wickett (1947/2012) opened the **Kelham Island** Brewery in the beer garden of the Fat Cat. Demand proved to be high: in 1999, they moved 100 m to their present location, subsequently winning CAMRA Champion Beer of Britain for **Pale Rider** (5.2%) in 2004. In 1996, after five years at Kelham Island, Pat Morton established **Abbeydale** Brewery and the world welcomed the award-winning **Moonshine** (4.3%), currently the top-selling cask beer in Sheffield. Ex-Kelham Island brewers went on to play key roles in a growing number of other new breweries including, Brewdog, Thornbridge and Welbeck.



The 1990's saw three other short-lived breweries. As part of their Hollywood Bowl chain, Bass installed a brewery in the bowling alley at Centertainment (1998/1999) while Drummonds (1999/2000) are chiefly remembered for the name of one of their beers; **Drummonds Dregs** (4.7%). In addition, the Beehive (as the Foundry and Firkin) became the local brewery for the Firkin chain (1996/2001).

The twenty-first century brought more change: Crown (Wood

Sheffield now boasts an astonishing 23 breweries. Much has changed over the last half century.

Street from 2012) brewed at the Hillsborough Hotel from 2001 until 2015, while Port Mahon (from 2008, Little Ale Cart) used the 'brick shed' adjacent to the Wellington from 2002 until 2015. The first decade also saw four current key-players commence: **Bradfield** (2005),

Sheffield (2007), Brew Company (later, Sky Edge, now **Exit 33**, 2008) and **Blue Bee** (2011). The Frog and Parrot ceased brewing in 2007 while Little Ale

Cart acted as hosts to several cuckoos including **Steel City**, White Rose and Doncaster-based, Toad.

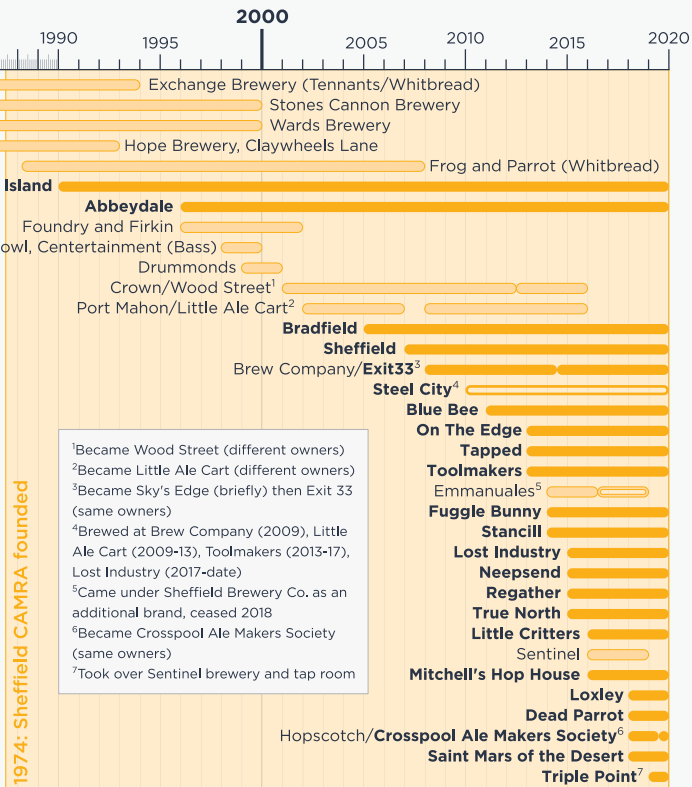
The pace of change has recently increased: **On The Edge**, **Tapped** and **Toolmakers** (2013) were followed in 2014 by Emmanuales (ceased 2018), **Fuggle Bunny** and **Stancill**. 2015 brought **Lost Industry**, **Neepsend**, **Regather** and **True North** with **Little Critters**, **Sentinel** and **Mitchell's Hop House** following in 2016. After a short, but torrid, existence Sentinel went into receivership in 2018, **Triple Point** obtaining the brewery and bar from the Receiver and opening in early 2019. 2018 saw **Loxley**, **Dead Parrot**, **Hopscotch** (renamed as the **Crosspool Alemakers Society** in 2019) and the wonderfully named **St. Mars of the Desert**: the brewery with the only koel-ship in Yorkshire.

Sheffield Breweries over the Years

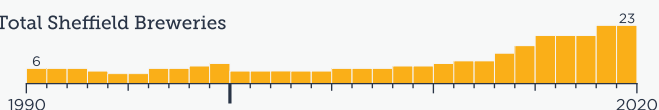
Hence in 2019, Sheffield is well-placed for breweries – some in industrial units, some in converted older premises: some use state-of-the-art kit, some are a little more rudimentary. However, overall, the quality of the product is much improved, with lots of innovation and a massive range. In 1974, all beer was fined and Saison was unknown in Sheffield while sour implied lemons, not a beer style.

The 1974 Sheffield CAMRA local guide lists only three pubs in the Sheffield One Postal District who are using handpumps: the Peacock Inn (Fitzwilliam Street, Tetley Bitter), the Red Deer (Tetleys) and the Red House (Wards). The Peacock is long closed with the Red House surviving until 2016. Hence, the Red Deer can claim to be the central Sheffield pub with the longest continuous use of handpumps.

Elsewhere in Sheffield, there are only three other pubs who have continuously used handpumps over this period: the Nottingham House (Broomhill), the Rose and Crown (Wadsley) and the White Lion (Heeley). Shakespeare's, then a Wards pub, had handpumps but these were only for use 'in case of emergency.'



Total Sheffield Breweries



Inside the Red Deer, towards the rear of the Lounge is a wall-mounted Joshua Tetley handpump. The accompanying plaque states: 'The Joshua award presented to The Red Deer by Sheffield CAMRA to mark its nomination as the branches favourite Tetley pub in the area on the occasion of CAMRA's 21st. birthday and Joshua Tetley's 200th. anniversary of brewing on their Leeds site. September 1992.' The Tetley brewery closed in 2011 and was demolished a year later.

Back in 1974, in a city which had only ten available cask beers,

no-one would have predicted that soon there would be over 400 available on a typical day: mostly on handpump. We look forward to this number exceeding 500 at the next Sheffield Beer Census: scheduled for 20/21 February 2021.

As for the best beer produced in the city since 1974, we will each have our favourites. However, I will admit to a soft spot for a 2016 Blue Bee one-off, *HEY HO 'SIX Oh'* – well, it was my birthday special!

Dave Pickersgill





Kelham Island

This September Kelham Island Brewery is celebrating its 29th anniversary. Founded in 1990, we are the longest running independent brewery in Sheffield. With many more years to come of great beer made in the heart of the Steel City.

September Specials: ***I Tried So Hard***, 4.8% Blonde. A clean refreshing blonde ale, with a smooth slightly dry flavour, a blend of Slovenian and U.S. hops gives this beer a vibrant, zesty citrus character. Made in honour of a legend of rock!

Rampant Ale, 5.8% Pale Ale An explosion of fruit characters from a trio of battling late added U.S. hops combined with a high ABV from a behemoth of a malt base for added punch! Not to be drunk whilst scaling tall buildings or during a monster dust-up.

Joe



Abbeydale

To kick off the month, we've got something big and boozy coming your way! After working with artist Lewis Ryan on all of our collaborations over the past year, we thought it was high time to get Lewy himself in the brewhouse! He's created ***Strawberry Tigers & Rooftop Jacuzzis*** with us, a smoked strawberry imperial stout weighing in at a whopping 12%.

If you're a dark beer fan but looking for something a little more on the sessionable side, we've got something for you too. ***Salvation - Cranach-an Stout*** (4.5%), inspired by the classic Scottish dessert that the team have been working hard to learn how to pronounce properly! With oats and raspberries plus lactose for a decadent creamy mouthfeel.

Also upcoming in the Brewers Emporium range is the next ***Voyager*** in the series, this time with Idaho 7, Mosaic and Cascade hops. And it's been a while since we've had a ***Reaper*** wheat beer on the roster but there's an all new one headed out this month... a Froconut Weissen (4.9%), with heaps of coconut, a hint of tasty tartness, and soft esters for balance.

If you're hungry after all of that, we've got those snack cravings sorted with ***Doctor Morton's Bag O Nuts*** (4.1%), a refreshing pale ale with Cascade and Columbus hops. And finally, returning to our line up for the first time since 2017, please join us in welcoming back ***Damnation*** (4.5%), a crisp golden ale hopped with Pacific Jade.

Laura

WHEN IT COMES TO FINE ALES ...



... you'll find us
outstanding in our field



TRY A TASTE of TRADITION

On-Site Brewery Shop open: Monday to Friday
8am - 4pm & Saturdays 10am-4pm.

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

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



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



Bradfield

Bradfield Brewery are pleased to have recently welcomed Bruce Woodcock to the brewing team. With over 10 years of experience in the brewery industry, Bruce brings a wealth of knowledge and enthusiasm to the team and has settled in well!

Farmers Cherry Beer is complimenting the fruity ale range once again this year. A light on the palate beer with hint of cherry and a dry aftertaste, it will be available from the beginning of September in cask and 5 litre mini kegs.

A range of our Farmers Ales made an appearance at this year's CAMRA GBBF – the *Farmers Blonde*, *Farmers Ale*, *Farmers Stout* and *Farmers Pale Ale* were all well received at this great CAMRA event! Bradfield Brewery's original tap has undergone works to extend the pub. Now complete with new kitchen and increased seating areas, there's more room for visitors to enjoy their homemade food offering washed down with a pint of their favourite Farmers Ale which you can still grab for £2.50 a pint. Save the Date – our annual charity Harvest Auction will be held at The Nags Head at Loxley, Saturday 5 October from 7:30pm onwards. Further details to follow.

Jackie



Sheffield Brewery Co.

Sheffield brewery is welcoming the city's student population back with a fresh addition to its craft 'Gravity' range.

Fresh Start is the brewery's annual nod to Sheffield's returning student population; a special craft ale designed to mark and celebrate new beginnings. *Fresh Start* has a brand new recipe for a 4.5% New England IPA with amarillo, sorachi ace, columbus, mosaic and double dry hopped with citra. It will be available throughout September and October, perfect for landlords wanting to welcome students who are starting or returning to one of the city's two universities.

Owner of Sheffield Brewery, Pete Rawlinson, said: "Sheffield's reputation for great beer is becoming more and more prolific and we want those who are new to Sheffield to taste the best we have to offer. We also want to make students feel welcome as they are such an important part of our economy and our city's culture, so this *Fresh Start* is dedicated to the cause!"

Of course, *Fresh Start* isn't just for students. September is the 'back to business' month for most of us after a summer break, so make the most of it and why not pay a visit to our community brew tap to enjoy a *Fresh Start* with Sheffield Brewery! We're on Percy Street and will be open during September's Peddler Market and for hire for special occasions.



Steel City

Perhaps a less impressive milestone than that of this newsletter, but this month is the tenth anniversary for Steel City Brewing. One September day in 2009 Dave and Gazza went to what was then called The Brew Company, now Exit 33, to take the first steps to becoming 'cuckoo brewing' pioneers.

With much technical guidance and advice from Pete, we were able to get our first beer out despite the minor technicality of not having a brewery – and we still don't! As many will know, Gazza left to start brewing full time at Hopcraft and since then back to cuckoo brewing as one half of Team Toxic/Mission Creep, but will hopefully be at the anniversary brew, along with Pete, and also our former partner Hannah, back then the landlady of the excellent Harlequin pub.

Looking back over that decade, it's truly impressive just how far the UK beer scene has come. The brew that day was *Hop Manifesto*, in the style for which Steel City would become best known, dubbed by us 'Transatlantic Pale Ale' as it married a British-style 4-5%ish ABV malt base of pale malt and a bit of wheat (as opposed

to 'balancing' with crystal malt, rye, etc and being 7%+ as was the style of the time Stateside) with very American hop dosage.

A sign of how the market has changed is that back then *Hop Manifesto* was seen as 'extremely' hoppy (or unbalanced, depending on viewpoint!), yet when we look back at the recipe today it would be somewhat underwhelming to today's hopheads. Therefore the tenth anniversary brew ***Manifesto Reloaded*** is a sort-of re-brew but also updated for a 2019 audience – same malt base, same bittering hops, and the same mix of flavour hops but twice the quantity!

Looking back it feels almost surreal to consider that what we wanted when we started brewing has mostly come true – it seems odd to think that it was genuinely difficult to find really hoppy beer, now that we see a new DIPA or DDH launch every five minutes. Similarly there was almost nothing in the way of sours, imperial stouts and all the other crazy stuff we now take for granted. Our pipedream was a US-style brewpub offering a wide range of styles rather than just a few very similar trad styles, at the time there really seemed to be no market for it in the UK, yet here we are just a few years later with brewpubs, taprooms and bars offering an amazing array of style.

The original *Hop Manifesto* was launched in October 2009, and *Manifesto Reloaded* will be launched at The Crow Inn on Saturday 5th October

at a 'Decade of Bitterness' event featuring other new and one-off Steel City beers along with a couple of away collabs. Provisionally this will include the only ever cask of Emperor's/Lost Industry collab ***Stout Wars: Rogue Five*** and the launch of two or three barrel-aged beers.

What will the next decade bring? Wouldn't like to even guess...!



Ward & Houldsworth

Reading elsewhere of the new brewer at Bradfield Brewery, you may well have wondered where the original head brewer, Paul Ward, has gone!

He's left Bradfield to set up his own venture, Ward & Houldsworth, launching under the 'Original Infused' brand with a range of three flavoured beers – ***Fudge Cupcake Bitter, Vanilla & Walnut Dark Ale*** and a ***Strawberry & Cream Pale Ale***. The beers are cuckoo brewed at Pheasantry brewery and available in cask, they are also getting them bottled under contract.

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.

Pub of the Month nominees

Ball Inn

Crookes (buses 52, 52a)

Bankers Draft

(Weatherspoon)
City Centre (Blue/Yellow/
Purple trams)

Bath Hotel

City Centre (Blue/Yellow
trams, buses 6, 51, 52, 95, 120)

Broomhill Tavern

Broomhill (buses 51, 52, 52a)

Crown

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

Crown & Glove

Stannington (buses 61, 62, 81)

Lescar

Sharrow Vale (buses 65, 81, 82,
83, 83a, 88, 272)

Old Queens Head

City Centre

Three Merry Lads

Lodge Moor (bus 51)

Vote
online
now!

sheffield.camra.org.uk/potm



The Commercial
Chapeltown

Pub of the Month
September 2019

My history with The Commercial runs not nearly as deep as it does for many, nor does my frequency of patronage approach anything that might offer me license to think of myself as a regular. These things notwithstanding, I felt instantly compelled to nominate this fine establishment for a PotM award when I was last leaning upon their most estimable bar, learning that they were eligible again (their last nomination was quite some time ago). The occasion of said visit is itself reason enough to justify the nomination, since I was there to present the landlord with an award to acknowledge a noteworthy achievement, namely, 20 consecutive years in *The Good Beer Guide*.

I can vividly recall my first visit to The Commercial, for 'twas a day upon which I was returning to Sheffield from Leeds. A friend offered to drive me and another down, rather than have us catch

the train. The driver was to visit his family in Chapeltown, so it seemed like a sensible marriage of objectives. Upon arriving into Sheffield's northernmost parts, it was suggested we visit The Commercial to help alleviate the symptoms of our previous night's indulgence. Walking in, it immediately became clear that the choice to have a Saturday afternoon beer in this particular spot was no accident. The bar was a forest of beer engines (at that time, serving numerous ales from the now defunct Wentworth Brewery), there was an abundance of polished wood and brass... and a dartboard! That particular afternoon slipped by in perfect contentment and it was a shame that we couldn't stay there (upright) all day. I always look forward to returning to The Commercial and take opportunities to introduce the place, wherever necessary, to those that have yet to have had the pleasure.

Of course, there are all sorts of things that recommend this pub to its patrons, chief among these being the terrifically popular monthly whisky tasting events, the hearty food, the friendly staff and the indefatigable landlord.

I find the Commercial, at once, remarkable yet unremarkable. It is a place of plain, winsome beauty that serves glorious, well-conditioned beer. In short, it is an unadulterated delight to spend time in Chapeltown's most decorated public house.

Patrick Johnson

Yorkshire Cider Pub of the Year 2019

We are pleased to announce that our branch's entry into the competition, the **New Barrack Tavern** on Penistone Road, has won and is now one of the final 16 pubs being judged for the national Cider Pub of the Year award!

We'll be arranging for an award presentation party to take place in the autumn, watch this space for details!

Pub and Clubs of the Year 2019



Pub of the Year - Overall Gardeners' Rest

CAMRA members joined pub regulars, musicians and others at the Gardeners Rest for beer, food and music on the evening of Friday 21 June as our branch chairman presented their winners certificate.



Pub of the Year - District (Derbyshire) Three Stags Head

On Saturday 6 July a number of Sheffield & District CAMRA members took a minibus trip out into the Derbyshire Peak District area of our branch to

visit a number of pubs that are harder to get to and included a visit to the Three Stags Head at Wardlow Mires to present their certificate for winning our Pub of the Year award for the Derbyshire area.

This is a classic, unspoilt rural pub that serves good ale and is listed in CAMRA's National Inventory of unspoilt pub interiors.

Photos: Patrick Johnson presenting the certificate to managers Kath and Andy. Taken by John Beardshaw and Dave Pickersgill.



Pub of the Year - City Centre Rutland Arms

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 accommoda-

Pub and Clubs of the Year 2019 (continued)

tion upstairs into a student flat and kept the pub part of the building to rent out to a local independent operator that set the pub going in its current direction – a classic pub with a slightly punk twist, real ale, fresh food, beer garden and jukebox.

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 ever changing 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.

Look out for all the random things around the pub on the walls and shelves, reflecting both the diverse community of customers and staff humour.

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



**Pub of the Year - Kelham Island
Kelham Island Tavern**

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 Reyts Blonde. The bar has recently benefited from a refit of the handpumps and taps, allowing an increased choice of beers.



**Pub of the Year - South Sheffield
Sheaf View, Heeley**

Thursday 27 June saw CAMRA members and pub regulars head down to the Sheaf View at Heeley for their South Sheffield Pub of the Year certificate presentation, some fantastic beer and a much enjoyed buffet including hot pork sandwiches.

The Sheaf View has been operating under the current ownership for 19 years now, having been bought by James Birkett in 2000 as a failed, boarded up former Marstons pub. It reopened as a real ale freehouse and was a hit from the start. You can now always find beers from Neepsend brewery on the bar as it is under the same ownership, along with some great guest beers. The pub

also hosts an impressive whiskey selection, usually has sandwiches available and there is a weekly quiz night.

Well done to Josh Hayton and team at the Sheaf View for running a great real ale pub and being voted the best in South Sheffield by CAMRA members.



Pub of the Year - West Sheffield Itchy Pig Alehouse

A number of CAMRA members and pub regulars gathered at the Itchy Pig Alehouse on Thursday 4 July for the presentation of the West Sheffield Pub of the Year certificate. They also enjoyed some great beers and tasty pasties and sausage rolls. Congratulations and thanks for the hospitality!

Pictured – Paul Crofts presenting the certificate to Ted Finley, Richard Storey and Richard Hollis. Photo by John Beardshaw.



Yorkshire Cider Pub of the Year New Barrack Tavern

On Friday 7 June the New Barrack Tavern on Penistone Road celebrated being voted our Cider

Pub of the Year with our Cider Champion Sarah Mills presenting the winners certificate, this was followed by an evening of live music and a few pints!

The New Barrack Tavern recently converted the former kitchen area into a new room of the pub that allowed the bar to be extended to accommodate an extended choice of traditional ciders. The pub has gone on to be named Yorkshire Cider Pub of the Year.



Pub of the Year - N Derbyshire Miners Arms

The Miners Arms at Hundall, near Dronfield, has been named North Derbyshire Pub of the Year. This is a great community local in a rural spot with views over the valley. A choice of well priced real ales feature on the bar along with an extensive selection of cider and gin. Food is limited to a selection of simple pub snacks including sausage rolls and pasties. There are several distinctive areas to the pub – one with a pool table, one with sports on TV and a comfortable quieter lounge area along with a conservatory and beer garden.

Club of the Year - Sheffield Royal British Legion Club

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, Stan-cill, 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 and BT Sports for the big match.

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



Club of the Year - Derbyshire Pioneer Club, Dronfield

The Pioneer Club on Stonelow Road in Dronfield (which recently hosted Dronfield CAMRA's beer festival), was named Derbyshire Club of the Year. The club is quite community focused hosting meetings and trips out as well as having a busy programme of events including quiz nights, bingo, pool league, sports teams and live music. The bar has 4 handpumps offering a mix of local and regional ales at reasonable prices.

The presentation at the Pioneer Club took place on a Friday evening in early August with a pie supper and entertainment included!



Beer on my travels: Morecambe

Morecambe a popular sea-side resort in the mid 20th century, but now it's more famous for its potted shrimps and the birthplace John Eric Bartholomew or known to millions as Eric Morecambe. A town that's always looked to its near neighbour in Lancaster for a different variety of real ales. Well times are changing with two new micropubs opening, one in Morecambe itself called Embargo craft bar and the other in the nearby village of Bare aptly named The Little Bare.

The first Micro pub we visited was **Embargo** bar which is situated on the front overlooking Morecambe Bay and the Lake district. Embargo bar was opened just before Easter 2019 and is run by Jamie Fawcett. Originally a cocktail bar Jamie and his business partner decided to give the place a lick of paint and use the skills they learnt in the industry to do something that they always wanted to do.

On our visit there was four cask beers on which were Old Mill *South Paw Golden*, a golden ale at 3.6%; Butcombe *Stumps Golden*, 3.6% another light slightly hoppy beer; Castle Rock *Black Gold*, a dark mild ale quite sweet at 3.8%; and a beer that's only available at Embargo: NJ Breweing Co. *Edens Northern Wonder Ale*, a good 4.4% session bitter. Our choice of the day was the Castle Rock. Along with four casks Embargo has seven keg beers with the ever popular Tiny Rebel *Marshmallow Porter* being our favourite on the keg side.

Our next day was a trip to the nearby village of Bare which is roughly two miles from Morecambe to the **Little Bare** micropub. This is a family affair run by Val, Nick, Julie and Ruth McCann. They decided to have a crack at their own micropub after visiting the Curfew in Hexham and decided that Bare had a real community feel to it and this was a perfect place to open

one. Originally a wine shop it took them nine months to get it up and going.

On our visit there was five real ales along with a real cider, these were Barnegates *Goodheav's Dry Stout* (a CAMRA North West winner in 2011), two beers from Roosters: *Gridiron*, a red American amber beer 4.9%; and *Twenty Four Seven* an IPA that was very hoppy; Corless *Kuiper* a pale American style ale at 4% and a local beer from Farm Yard Ales called *Morello Cherry*, a slightly sour style beer at 4.4%. The Barnegates and The Roosters *Gridiron* being the joint favourite's that day. We also thought we would try the real cider, Watergull Orchards 6.9% which was definitely a nightcap.



Whilst chatting with the owner's I mentioned that they inspired the guys from the Ashton Tap house in Ashton under Lyne to open, they said they will pay them a visit one day. Let's hope the guys from The Ashton Tap inspire likewise individuals to open their own micropub in the future.



INTRODUCING OUR NEW CRAFT KEG IPA!

Introducing 'Curious Fox', the first in our new craft keg IPA series. Big hitting American hops Summit, Simcoe & Mosaic make this 5.5% vegan-friendly IPA seriously tropical in taste.

No two IPA's in this range will be the same and the playful and fresh design are bang on trend, but show a nod to the beautiful rural setting which houses our dynamic little team.

FOR MORE INFORMATION PLEASE VISIT WWW.WELBECKABBEYBREWERY.CO.UK
 OR FOLLOW US ON SOCIAL MEDIA @WELBECKABBEYBRY.

THE CHURCH
 HOUSE

LEGENDS OF ROCK

YOUR LOCAL IN THE **H** EART OF THE CITY

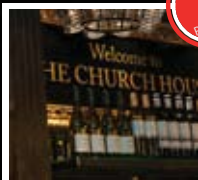
- Live Music Every Friday And Saturday
- Venue Hire For All Occasions
- Rehearsal Space And Recording Studio Hire Available
- Fresh Food Daily
- Extensive Range Of Premium Gins, Whiskies And Rums

Phone - 0114 453 7714
 Email - info@churchhousesheffield.co.uk
 Website - www.thechurchhousesheffield.co.uk



Opening Hours

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





33 Krany, Białystok

Hopping around Poland

After a couple of months hopping around the Baltics, it was time for us to head to Poland. Poland is a country we've both been to several times before and always been impressed by, so we were very excited to see what it would have to offer on the beer front. A very slow train took us from Lithuania to our first Polish stop in Białystok. While it was a pretty town with a magnificent palace and café-lined main street, it unfortunately didn't offer too much in terms of decent beer. One exception was the excellent **33 Krany**, a multi-tap craft bar featuring Polish microbreweries such as Pracownia and Łańcut.

Next, it was on to the nation's capital, Warsaw. Like any European capital there are any number of identikit bars offering craft beer from around the world. However, we decided to go a little off-piste and headed to the Nowy Świat Pavilions, a somewhat hipster complex of bars and eateries offering everything from cheap shots to Vietnamese cuisine. Easily the best place for good beer

was **Szprycer**, which had a superb selection of bottles from around Poland. My highlight was Inne Beczki Cookie Monster (7.8%), a delicious chocolate oatmeal stout.

Not for the first time during our trip, it transpired that during our time in Warsaw there was a beer festival taking place. **Lotny Festiwal Piwa** was held in the shadow of Poland's national football stadium and the beer coolers were definitely working overtime on the hottest day of our travels so far – over 40°C! Around 25 of Poland's smaller breweries defied the heat and there were some fantastic ales on offer. Polish beer at the moment resembles the UK scene a couple of years back, so there were plenty of strong stouts and sours to be found. These included the beer of the festival winner, the delightfully refreshing kiwi sour Browar Moczybroda Kiwibonga! (3.5%).

Our next stop was Łódź (pronounced "wudge"), a city once famous for its sizeable cloth

industry. We'd heard from a few people that it wasn't the most tourist-friendly of places, but we found the city to have plenty of attractions and the locals to be very amicable. Łódź's Piotrkowska Street is one of the longest pedestrian thoroughfares in Europe at over 4km, but the best beer was located just off the main drag. The **Piwoteka Narodowa** brewpub had the best and largest selection, with 15 taps offering a handful of their own beers alongside some weird and wonderful guests.

A few days later, we were on the move again. This time Czestochowa was our home for the weekend, a convenient stopping place between Łódź and Krakow. We weren't aware but it turns out that the city is a site of pilgrimage for about 5 million Catholics every year who come to worship the Black Madonna. Religion isn't our thing, but luckily there was some good beer to be found too and we spent our Friday evening exploring the many small alleyways which house the city's best bars.



HOPFORWARD

Getting You Ahead in the Brewing & Beer Business



*Brewery and branding services
for beer businesses of all shapes and sizes.*

Branding & Design 🍷 **Brewery Consultancy** 🍷 **Business Development**

🎧 🍏 📌 **TUNE INTO OUR WEEKLY PODCAST AND FIND OUT MORE AT**



www.hopforward.beer





Lotny Festiwal Piwa



Browariat, Katowice



Browar Stu Mostów

The weekend over, it was time to head down to Krakow where we met up with a special guest – Poppy's mum! We briefly braved the Old Town and its hordes of tourists, but most of our time was spent exploring some of the city's quieter quarters. One of my favourite areas was Kazimierz, the old Jewish district, which is now home to some of Krakow's best craft beer bars. **Craftownia**, **Nowy Kraftowy** and **Beer Street** all offered fantastic ranges, but for me the best was **Omerta**. This quirky Godfather-themed pub had two separate bars, each with their own selection of beers from Poland and beyond. I couldn't resist a taste of beer from back home and sampled a very nice Weird Beard Zombie (4.5% stout).

The south of Poland is famous for its mountains, so we couldn't pass up the opportunity to spend a few days escaping from city life. We stayed in Zakopane and were shocked at how busy it was, even during the week. After weeks of relentless heat, the weather turned awful during our three nights in town. There were a few bars to take shelter in when the rain got too bad, although unfortunately the beers weren't the best we'd ever had. Nev-

ertheless, in such beautiful surroundings we were happy to simply sit and admire the views.

As well as mountains, the area is home to two of Poland's biggest breweries in Żywiec and Tyskie. We booked a brewery tour at the former (which wasn't very different from any other large brewery) and opted to spend a few nights in nearby Bielsko-Biała. I'll be honest and say it wasn't a place I'd heard of before this trip, but having been there now I'd certainly recommend it! It was here, in **Pigal** bar, where I found probably my favourite beer from Poland – Les Cassis Fous/Szalone Porzeczki (5.6%). A collaboration between Browar Pinta and Belgium's Oud Beersel, this wine barrel-aged black-currant sour had the perfect balance of tart and sweet.

An hour's train ride brought us to our penultimate Polish stop, Katowice. Here we were introduced to the world of industrial tourism, with many of the city's attractions centred around the former mining and metal industries. There's plenty for beer lovers to enjoy too, with the likes of **Biała Małpa**, **Absurdalna** and **Kontynuacja** all offering excellent ranges, including a

couple of beers served from handpumps! It was **Browariat** which had the best offering though, with craft beers from around the world at very reasonable prices.

Last but not least came Wrocław, probably the most picturesque city we visited in Poland with its magnificent central square. It also has a thriving craft beer scene and we could have easily spent our four days in town just exploring the different bars! I'm always a fan of trying beer direct from the source where possible, so top of my list was a trip to the **Browar Stu Mostów** brewery and taproom (beer geeks of Sheffield may remember them from a tap takeover at the Rutland Arms a couple of years ago). Here we got to try the local speciality style, Schöps, a very lightly-hopped beer with a slightly sweet flavour.

As I'm writing this, we've just arrived in the Czech Republic – a country famous of course for its lagers. Poppy's very excited about this but it remains to be seen whether I can be convinced! As always, if you'd like to follow what we've been up to, you can follow our blog at hoppingaround.co.uk.

Dominic Nelson



FINE ART REAL ALE BAR BILLIARDS LIVE MUSIC

THE GARDENERS REST

THE FINEST COMMUNITY OWNED PUB IN SHEFFIELD

MON - THURS: 3-11PM FRI-SAT: 12-12AM SUN: 12-11PM

- Up to eight real ales and a selection of ciders
- Draft continental lagers and fruit beers
- Conservatory and beer garden
- Function room available for hire
- Quiz night every Sunday
- Live music and events



PUB OF THE YEAR 2015

THE GARDENERS REST

105 NEEPSSEND LANE | SHEFFIELD | S3 8AT

0114 272 4978 | WWW.THEGARDENERSREST.COM



/gardenerscomsoc

@GardenersComSoc

Tom, Brigitte and the team welcome you to...

THE HILLSBOROUGH HOTEL

54-58 Langsett Road, Sheffield S6 2UB 0114 232 2100  

6 REAL ALES

locally and nationally sourced

TUE-SUN
home-cooked
locally sourced

FOOD

TUE PIE NIGHT

THU STEAK NIGHT

QUIZZES

EVERY
TUESDAY

JIM'S
GENERAL
KNOWLEDGE
QUIZ

THU
1 AUG

MUSIC
QUIZ

FOLK MUSIC

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



All details can be found
on our Facebook page

Steel City over the years

As we near the 2019 Steel City Beer & Cider Festival, it seems like the 500th edition of *Beer Matters* is a good opportunity to look back over the festival's history.

1975 - 2018

The first festival was a single day affair, held in September 1975 at Sheffield University's Taptan Hall of Residence and featured around 25 beers. The following year saw a move to the University Lower Refectory and by 1981 had become a 2 day festival featuring 60 beers from 40 breweries including Hartleys, Mitchells, Oldham, Paines and West Riding. Cider and bottled beer had also been introduced, and the admission price of £1.00 included the glass and the first drink!

The 15th Festival in 1989 saw a move to the Students Union of Sheffield Polytechnic. Admission was now £2.00 and an extra day had been added. In 1993 the Festival returned to Sheffield University, but this was for one year only as the Lower Refectory was then closed for redevelopment. So 1994 saw us back at what was now the Nelson Mandela Building of Sheffield Hallam University.

There we remained until 2001 which saw the move to St Phillips Social Club, Netherthorpe. No longer tied to University vacations in 2003 we moved to October enabling us to attract the student audience.

After 6 years at St Phillips in 2007 we were again looking for new premises due to the impending closure of the Club. We eventu-

Our first festival!

John Dowd, founder member and former branch chairman, looks back at the first festival in 1975...

I well remember our branch chairman, Tim Parkin, ringing me up sometime in early 1975 and asking if I would like to organise a beer festival in Sheffield. Nothing remarkable about that, you might think, except that back in those early days of the Sheffield branch none of us had any experience in putting on such an event, although some of us had attended the CAMRA AGM in Nottingham that year where the organisers had put on a small beer exhibition. But apart from that we were definitely in our 'green and salad days' when it came to festivals and the hope was that our enthusiasm would make up for what we lacked in experience. Remember, also, that very few of the CAMRA branches in existence in 1975 had mounted a festival - Cambridge was one exception - so CAMRA HQ was not able to offer much advice.

However, a small organising committee of John Beardshaw, Tony Scholes and myself was formed and, as the pints flowed during our deliberations, we began slowly to form a plan of action. In the first couple of years of its formation the branch had adopted the Brown Cow on the Wicker as an unofficial HQ and the landlord Harold Godson gave us much useful advice.

We were fortunate in receiving help from other quarters as well. The tricky problem of finding a suitable venue was solved when we were granted the use



1981



1986



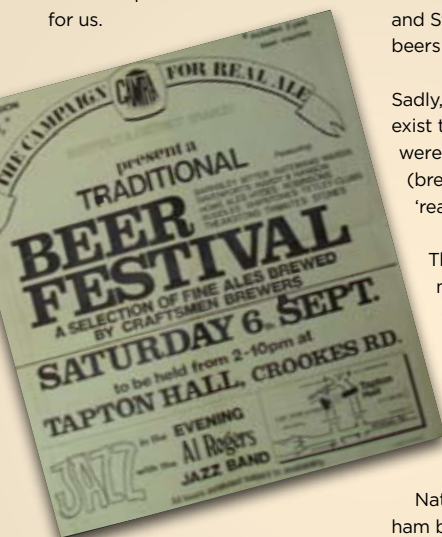
1989



2017

of Tapton Hall, one of Sheffield University's halls of residence. The premises seemed ideal as it was big enough to accommodate the barrels, serving tables, etc., was surrounded by extensive grounds and on the Crookes bus route.

I seem to remember that there were some trees close to the pavement that came in handy for stringing up a few improvised banners and posters that Pete Henshaw produced for us.



The Tapton venue meant that it would be a one-day festival but we did get a licence that allowed us to serve throughout the afternoon - something of a novelty back then - and we also put some basic food on. We even had the Al Rogers Jazz Band playing in the evening!

Not having any previous experience to rely on, we had little idea of how much beer to order but, according to the archives, we ended up ordering 32 kilderkins of beer, including milds from Yorkshire Clubs, Robinson and S.H.Ward. Remember that a

kilderkin holds 18 gallons so quite a few pints were consumed by closing time. Our crystal ball got it about right as I do not remember having too much beer left at the end of the night.

The menu included products from the following breweries: Barnsley Bitter, soon to be strangled to death by John Smith of Tadcaster, Bateman, Ward, Davenport, Hyde, Robinson, Ruddell, Tetley, Yorkshire Clubs, Theakston, Sam Smith and Stones plus the Nottingham beers mentioned below.

Sadly, very few of these breweries exist today - remember these were the days of the rise of keg (brewery conditioned) beer and 'real ale' was fighting for its life.

The branch members were not able to fill the staff rota completely but the Nottingham Branch, which came up and supported us at our inaugural meeting at the Travellers Rest, Holmesfield, in April 1974, again came to our aid.

Naturally, we put the Nottingham branch in charge of serving the Nottingham beers (Shipstones, Hardy Hanson and Home ales) which we were able to fit all together in one room.

However, we were ignorant of the subtleties of the glass deposit system. We simply issued beer in a glass as you would in a pub and, of course the inevitable happened. Instead of each drinker having just one glass, a fresh glass was issued with each pint served. By the end of the night (we stopped serving at 10pm) the bar staff, who had done sterling work washing glasses throughout the day, spent much time after 'last

orders' searching for glasses, particularly from the lawns and shrubberies, by now in the dark!

Nevertheless, everything, apart from one minor incident, went off well and we managed to break even financially, with an entrance fee of 50p, which included a two pint beer voucher! We invited both Stan Crowther, then Mayor of Rotherham (he later became MP for Rotherham), and the Lord Mayor of Sheffield along but only Stan turned up and thoroughly enjoyed himself, knowing that his chauffeur would deliver him safely home at the end of the day. Unfortunately, the Lord Mayor of Sheffield missed a seminal event in the branch's early life.

The organisers of the 45th Beer and Cider festival will have plenty of past experience to guide them and help everyone to celebrate the 44th anniversary of the Sheffield & District branch. Cheers everyone!

Footnote:

Because of the event's success at Tapton, we decided to move the 1976 Festival to the ground floor of University House, which was then a students' refectory and much bigger than Tapton. Indeed, 'the lower refec', as it was known, became the venue for many successful festivals until well into the 80s. The Al Rogers band has now morphed into the Jazz Preservation Society (JPS) but still has two musicians who played at Tapton that night: bassist Dave Green and clarinetist Trevor Barnes. The JPS play every Monday at the Norfolk Arms, Ringinglow, but Draught Bass has now been replaced by Abbeydale and Bradfield cask beers.



ally settled on Darnall Liberal Club, but this proved to be too far out of town. The festival's success was also hampered by the discovery of an unexploded WW2 bomb that delayed staff and visitors from attending! Initial plans for moving under canvas in Endcliffe Park fell through, so the first tented festival was held at Cemetery Park in 2008. After 3 successful years we were finally defeated by the weather. Whilst the punters cheerfully coped with the mud in 2010 after torrential rain the day before opening, the conditions for take down proved too much for the volunteers.

In 2011, we moved to the International Sports Hall, Ponds Forge after managing to get approval for an ambitious budget, as a substantial increase in attendance and turnover were required in order to cover the venue hire. It turned out to be unseasonably warm for the beginning of October, we struggled to keep the beer cool and the punters stayed away. Despite a substantial loss, with a modified budget we managed to obtain approval for two further years before we had to call it a day.

So 2014 saw yet another new venue for the 40th Festival. The move to Kelham Island Museum proved a huge success and continues to this day.

2019

So what does this year have in store? An excellent choice of beer of course. Over 300 beers including around 50 keg beers, over 40 real ciders and 2 bottle bars featuring continental beers. Last year we introduced the Sheffield Beer Of The Festival award and will be repeating this again on Wednesday evening. We are particularly excited that world-famous beer writer Roger Protz will be joining us at the festival and hosting a tasting session based around his new book on IPAs.

Another improvement for this year is the introduction of rinsing points where visitors can clean their glass between drinks. No more heavy stout foam remaining in your glass when you fancy a pale ale for your next beer!

We have our usual array of live acts, booked by the irrepressible Saxbob, and a great variety of food stalls, with extended vegetarian and vegan offerings this year. There is also a welcome return of the Sheffield WI who will be hosting a charity cake stall on the Saturday. In addition to this we have our ever-popular Tombola stall, traditional pub games and CAMRA merchandise desk selling books and t-shirts.

No article on the beer festival would be complete without a word of thanks to our dedicated and hard-working volunteers. Each year they arrive to set everything up, man the bars, run the various desks, do whatever needs doing to ensure the festival is the success it is, and then dismantle everything and put it back in to storage for next year. We cannot thank them enough for the time and effort they give. The festival simply would not happen without them. As a thank you, this year we are running a free staff trip to Harrogate, and as an extra reward for the Sunday take down volunteers we have a free buffet at the Rutland Arms. If you fancy joining our happy band please visit our website Sheffield.camra.org.uk/festival to get more details on volunteering. We can guarantee that you'll enjoy it more than you expected.

Finally, don't forget to look out for our festival beer mats around the locals pubs. As we have done for the last 3 years, the festival side of the mats are all different and once you collect all 12 they fit together to form an image of the festival poster. See you there.

Steel City Beer & Cider Festival, 16-19 October 2019, Kelham Island Museum, Sheffield

Paul Crofts & Alan Gibbons



this year's charity



River Don Engine will run at 1:00 and 7:30

250+ BEERS

50 CIDERS

KEYKEG BAR

VEGAN AND GF BEERS

STREET FOOD STALLS

LIVE BANDS

TOMBOLA

PUB GAMES

posters and flyers
sponsored by



16-19 October 2019
Kelham Island Museum

steelcitybeerfestival.co.uk    @sheffbeerfest

All prices include

£5 beer/cider tokens + **£2** glass deposit
tokens (up to £10) and glasses refundable

Wed 16
5-11pm

£7

£7



Thu 17
12-11pm

£9

£7

8:00-10:00

DAVID BROAD
& The Meanwood
Valley Stompers

Fri 18
12-11pm

£11

£9

6:00-7:30

*Kingfisher
Blue*

8:30-10:30



RDE 3:00, 5:30 and 8:00

Sat 19
11-10pm

£10

£8

1:30-1:40
4:00-4:10
5:00-5:10

**Kelham Island
Rapper**

2:00-3:30



6:00-8:00



RDE 1:00, 3:45 and 5:45



Please arrive early to avoid queues
or full capacity at
busy times



Accompanied
children welcome
until 8pm



Assistance
dogs only



Campaign
for
Real Ale

Discounts with proof of CAMRA membership. Join now at camra.org.uk

Festival guide

September

Tamworth

Thu 5 – Sat 7 Sep

The Tamworth CAMRA beer festival takes place at the Masonic Rooms on Lichfield Street with around 75 different beers.

Funk Fest

Sat 7 – Sun 8 Sep

Following the success of the inaugural event last year, Funk Fest is back at Abbeydale Brewery exclusively showcasing mixed fermentation and sour beers.

Dore Club Beer & Gin Festival

Sat 7 Sep

Dore Club on Townhead Road (near the bus terminus) opens its doors to the public with an extended range of real ales and gins. Free entry, open 2pm to 11pm.

Cleethorpes Rail Ale & Blues

Fri 13 – Sun 15 Sep

The annual blues music festival at Cleethorpes Light Railway's Lakeside station also featuring real ale and little steam trains.

Grenoside

Sat 14 Sep

Grenoside Beer Festival is back at the Grenoside Community Centre for 2019. A day of cask and keg beer, plus gins, wines and spirits and a selection of food from local vendors. Tickets available from Eventbrite.

Heeley City Farm Autumn Show & Mini Beer Festival

Sat 14 – Sun 15 Sep

A mini beer festival is taking place alongside the Autumn produce show to raise funds for Heeley City Farm. It will feature beers from Sheffield Brewery Co, Lost Industry, Crosspool Ale makers, Abbeydale, Triplepoint and Neepsend plus Pure North cider, O'Hara's spiced rum and Lockley Gin. Open Saturday 5pm-9pm and Sunday 12pm-8pm (subject to availability!)

York

Wed 18 – Sat 21 Sep

The annual beer and cider festival from York CAMRA, held as always at the Knavesmire racecourse. Huge range of 400 beers and 100 ciders.

Amber Valley

Thu 26 – Sat 28 Sep

Amber Valley CAMRA beer & cider festival takes place in Belper's Strutt Centre on Derby Road, a characterful former school building with beer, cider, music and food across a variety of rooms and areas.

October

Nottingham

Wed 9 – Sat 12 Oct

One of the big CAMRA beer festivals in the calendar, this is again at the Motorpoint Arena and featuring around 1,000 different real ales on cask and keykeg, choice of around 250 ciders & perries, gin bar, street food traders and entertainment spread across both indoor and outdoor areas.

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.

November

Rotherham

Thu 28 – Sat 30 Nov

Rotherham CAMRA are back with a new beer festival! The venue this time is the Trades Club on Greasborough Road next door to the Bridge Inn, which is just across the road from Rotherham Central station with plenty of trains, trams and buses from Sheffield. It is open from 6pm to 11pm Thursday and Friday, 12pm to 11pm Saturday, entry £3 on the door, advance tickets also available. CAMRA members get their first pint included. The event features beer, food, music and more.



SC45 Beermats

The limited edition set of 12 beer-mats advertises the 45th Steel City Beer Festival. One side of has the logo, the other a sponsor. The logo sides, when arranged, give an image of the festival poster.

About 100,000 mats will be distributed over Sheffield and further afield - a full set is unlikely to be seen in one place at any one time!

Four (mint condition) sets will be auctioned on eBay.

All profits will go to this year's festival charity, the Sheffield based, Burton Street Project.

Rotherham CAMRA

BEER

FESTIVAL 2019

Nov 28th to 30th

Trades Club Rotherham

Thurs & Fri 6.00- 11.00pm

Sat 12.00-11.00pm

Entry £3 on the door

Camra members get first pint FREE !

Full Festival Details at rotherhamcamra.org.uk



Branch diary

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

RambAle #6

Sat 31 Aug

Meet at the Rawson Spring at Hillsborough for a breakfast at 11:00, or join us there in time to catch the 11:55 61 bus from Hillsborough interchange to High Bradfield. We shall walk from there down to Low Bradfield, around Dam Flask towards the Royal Hotel at Dungworth. From there up Stacey Bank to the Nags Head to wait for a bus back.

Branch meeting

8pm Tue 3 Sep

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 Royal Standard on St Mary's Road. To get there: Buses 1/11/12/24/25 or Blue/Purple tram to Granville Road. We've chosen this pub as a branch meeting venue this month as part of our *Beer Matters* 500th issue celebrations, as it was our first ever Pub of the Month winner!

Regional meeting

(East Midlands)

12:30pm Sat 7 Sep

The quarterly meeting when representatives from all the branches in the region get together with the regional director to share experiences and get briefed on the latest from the campaign nationally. After the meeting a social visit to various local pubs takes place. The venue is the Pioneer Club in Dronfield, which is 10 minutes walk from Dronfield Station or bus 44 from Sheffield stops right outside.

Pub of the Month

8pm Tue 10 Sep

The winner of our September award, as voted for by local CAMRA members, is the Commercial at Chapeltown. Join us for a pint or two as we present their certificate. Our presentation coincides with their popular whisky tasting night, if you fancy taking part, advance tickets are required and limited places are available, contact the pub for details. Bus 2 stops right outside the Commercial or it is a short walk from Chapeltown station.

Festival planning meeting

8pm Tue 17 Sep

Planning for the 45th Steel City Festival. Venue is the Gardeners Rest, Neepsend Lane (upstairs). Bus 7/8 stops outside, Infirmary Road tram stop is a short walk away.

Beer Matters distribution and committee meeting

8pm Tue 24 Sep

Dog & Partridge, Trippet Lane.

Branch meeting

8pm Tue 1 Oct

Venue TBC.

RambAle #7

Sat 5 Oct

Catch the 10:40 218 TM Travel Bus from the Sheffield Interchange (B4) to the terminus in Bakewell where we will transfer to the 11:51 178 bus to Monyash. From there we shall walk down to Sheldon then to Ashford in the Water. We shall call in at the Thornbridge Brewery on the walk back into Bakewell for the 218 bus home.

RambAle #8

Sat 26 Oct

Route TBC.

Regional meeting (Yorkshire)

Sat 30 Nov

Committee

Glyn Mansell

Chair

chair@sheffield.camra.org.uk

Patrick Johnson

Vice Chair

vice@sheffield.camra.org.uk

Phil Ellett

Secretary

secretary@sheffield.camra.org.uk

Paul Crofts

Treasurer

Festival Organiser

treasurer@sheffield.camra.org.uk

Dave Pickersgill

Pub Heritage Officer

pubheritage@sheffield.camra.org.uk

Andy Cullen

Social Secretary

social@sheffield.camra.org.uk

Beer Matters Editor

beermatters@sheffield.camra.org.uk

Sarah Mills

Real Cider Champion

Alan Gibbons

Pub of the Year and Good Beer

Guide Coordinator

potm@sheffield.camra.org.uk

Andy Shaw

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

membership@sheffield.camra.org.uk

Malcolm Dixon

RambAles Coordinator



CAMRA (National)

230 Hatfield Rd

St Albans

Herts AL1 4LW

www.camra.org.uk

01727 867201



Join up, join in, join the campaign

From
as little as
£26.50*

a year. That's less
than a pint a
month!

Includes
£30
Real Ale
Cider & Perry
Vouchers

Discover
why we joined.
[camra.org.uk/
10reasons](http://camra.org.uk/10reasons)

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

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

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

*Price for paying by Direct Debit and correct at April 2019. Concessionary rates available. Please visit camra.org.uk/membership-rates



Campaign
for
Real Ale

Abbeydale

BREWERY

— est.1996. Sheffield —

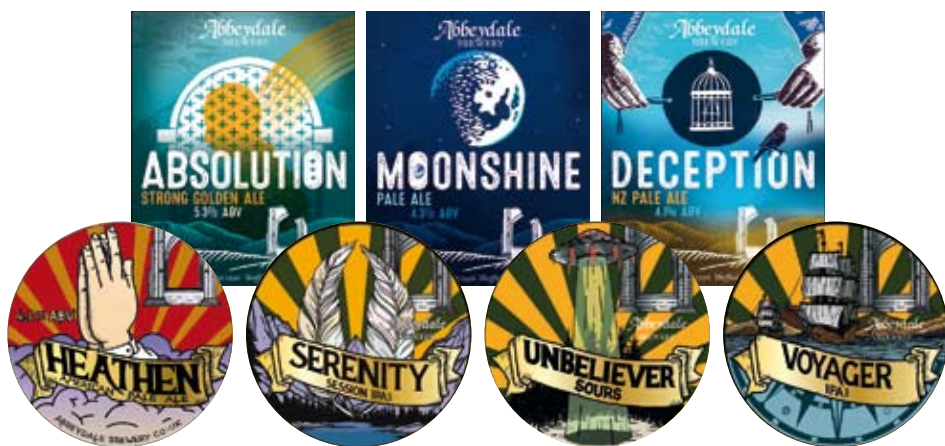
ONLINE SHOP

ABBEYDALEBREWERY.CO.UK/SHOP

OUR FULL RANGE OF CANS

PLUS BADGES, BEANIE HATS, POSTERS AND MORE

HEAD OVER TO OUR ONLINE SHOP TO KIT YOURSELF HEAD TO TOE IN ABBEYDALE GEAR!



WWW.ABBEYDALEBREWERY.CO.UK / 0114 281 2712



/ABBEYDALEBREWERY



/ABBEYDALEBEERS



/ABBEYDALEBEERS