

# BEER MATTERS



Issue 502 November 2019

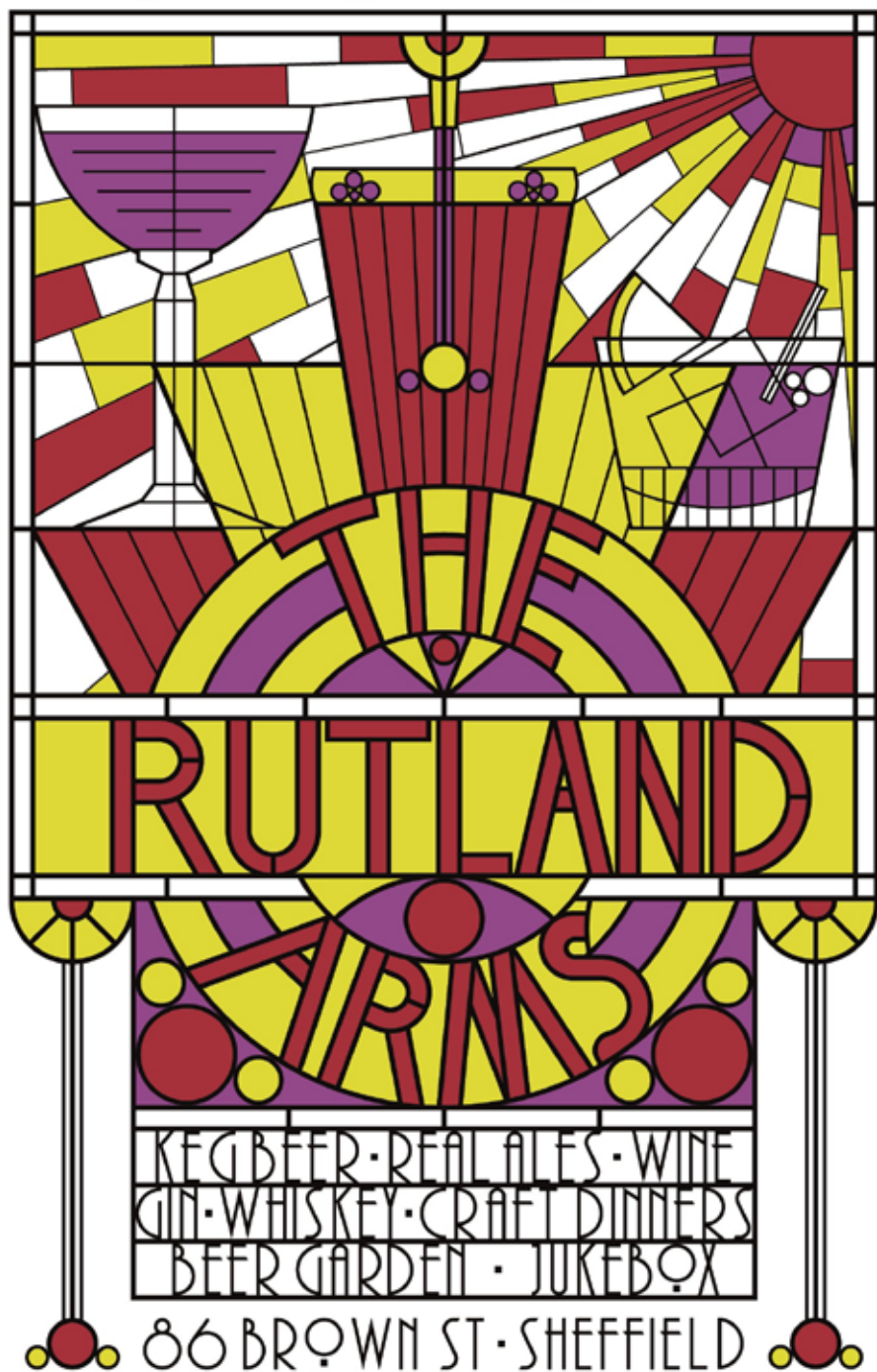
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Campaign  
for  
Real Ale





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**Quarter Page** £50+VAT

**Half Page** £70+VAT

**Full Page** £100+VAT

**Inside Front Cover** £110+VAT

**Back Cover** £120+VAT

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PDFs or high-res bitmaps  
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**Design** from £30

**Updates** from £10

Next copy deadline  
**Friday 8 November**

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Issue 502 November 2019

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# What price a pint?

Something that there seems to be a lot of noise being made about on beery social media in recent times is the price of a pint.

On the one hand many brewers are claiming that low prices being offered by the likes of JD Wetherspoon, Samuel Smiths and some others are creating an unreasonable expectation amongst consumers that is leading to them struggling to sell their beer to pubs at a price that they can make a living from.

On the other hand there are some beers on bars that are creating the great Yorkshire war cry of 'ow much?!', especially amongst the old skool drinkers.

The price being charged recently at the Indy Man Beer Con craft beer festival seemed to generate some interesting discussions. Beer was served in third pint measures only and tokens cost about £2.65 each - and about 20% of beers cost two or three tokens! Of course this is a fairly specialist festival with most beers quite expensive to source in the first place!

Closer to home, looking at the range at the Rutland Arms in Sheffield City Centre, the price of a pint at last check varied from £3.00 to £8.10.

We do have a wonderfully diverse range of beers available to us these days ranging right through from the 3.9% golden session bitter or traditional brown malty bitter right up to the 14% barrel aged imperial stouts with fruit or spices added and heavily hopped premium strength IPAs. The cost of

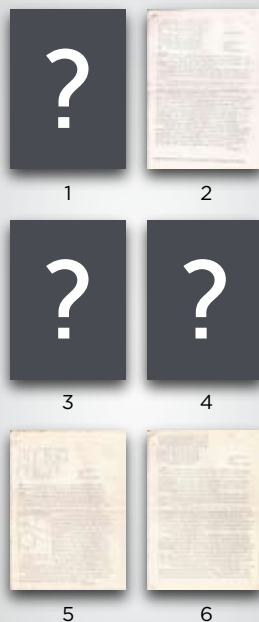
production varies wildly from one end of the spectrum to the other therefore the prices at the bar do too. You pay your money and make your choice!

Where there is a bit of a genuine consumer niggles is how much mark up a pub puts on the beer. If they operate a standard %GP mark up then if the beer is more expensive to buy in then the % translates into more £. One correspondent pointed out they found the same craft beer being sold at Tilt in Birmingham and the Crow in Sheffield with our local option being significantly cheaper.

Of course some pubs cost more to run than others - be that size, staffing levels, business rates or other factors - which has to be reflected in the prices charged.

Some have accused CAMRA of demanding cheap beer. Although some pubs do choose to offer members a discount as a marketing initiative, that isn't what we are about, however as a consumer organisation of course we want to see reasonable prices and drinkers not getting ripped off. What is reasonable for one beer isn't necessarily reasonable for the next.

At the end of the day, look at the beers you want to drink and judge whether the price is reasonable before ordering - if not choose something else or drink elsewhere.



Some of our magazines are missing!

The Sheffield Local Studies Library has an (almost) complete set of *Beer Matters*.

However, they are short of a few early editions: 1, 3, 4, 8, 9, 10, 12, 13, 15 and 16. During this period, our magazine was called *Parish Pump* and consisted of a small number of A4 sheets stapled together.

We would be very grateful if you could check your attic and see if you have any of the missing editions - we can then pass to the library and, hopefully, complete their collection.

Please email if you can assist: [pubheritage@sheffield.camra.org.uk](mailto:pubheritage@sheffield.camra.org.uk)



## Sheffield's Real Heritage Pubs

New download

The third edition of Sheffield's Real Heritage Pubs: Pub Interiors of Historic Interest, the CAMRA book about Heritage Pubs in Sheffield, is now available as a FREE DOWNLOAD: [sheffield.camra.org.uk/rhp](http://sheffield.camra.org.uk/rhp).

The download was first available in October 2017 and was updated a year later. October 2019 brings the third edition. This 114 page book includes almost 100 new images, updated text and new entries.

From October 2018, a printed version, the second edition, was available (RRP £5.99) from selected local pubs and bookshops. The vast majority of these outlets have sold their copies, although a small number may still be available.

**Dave Pickersgill**



## Pub heritage walks

Thanks to everyone who joined one of the three Pub Heritage walks which I recently led as part of Heritage Open Days and Sheffield Walking Festival. Over fifty participants took part in one of two routes, feedback was very positive and all seemed to enjoy the experience. Thanks again to Fagan's and the Fat Cat for hosting the start of the walks.

The next walks will take place during March 2020, as part of Sheffield Beer Week.

## Hallamshire House

The Hallamshire House at Commonsides is hosting a Dark Beer Week from 4 to 10 November featuring a range of popular, special and rare Stouts and Porters on both cask and keg.

The beers are a mixture of Thornbridge and guest brewers, including a rare return of Thornbridge's Cavern County.

The discount for CAMRA members on weekdays before 6pm will continue to be offered during this event as normal (30p off a pint of cask ales and 40p off a pint of other selected craft beers).

## Inn Brief

The proposed micropub in Fulwood previously mentioned is going ahead and will be the sister venue to the Ecclesall Ale Club, run by the guys from Brew Foundation. The new bar and bottle shop is the **Fulwood Ale Club**, located at 4 Brooklands Avenue and is due to open some point in November. You can follow them on Twitter @AleClubFul.

**Thor's Tipi** bar returns to the Peace Gardens for its usual Christmas season alongside the Christmas market on 22 November, staying a little longer this year, until 5th January. After having cask beer for the first couple of years, there was no ale last year which was disappointing (guess mulled wine and hot chocolate is the big sellers!). They are promising a bigger venue this year with a double tent space and extended choice on the bar, the online drinks menu shows a Thor's Pale Ale so we'll see! The food this year is pizza.

The **Green Room** will only be opening in the evening from November, which means "Butties to Banquets" will no longer be serving breakfasts and lunches from their kitchen. The outside catering will still be available, check their Facebook page for contact details. In the evenings the programme of music and other events are now back in full swing following the summer holidays and the guest ale has recently been provided by Loxley Brewery.

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# A Real Ale Guide

Sheffield City Centre, Kelham Island and Neepsend II

This month we continue with listings of the City Centre pubs not covered last month before moving onto Heeley next month.

## Bessemmer

### Leopold Street

By day and night the Bessemmer is two very different animals... in the daytime like many pubs in the Stonegate chain it serves value for money food to tables in various cosy corners and real ale is available - generally a mix of national and local brands. However Friday and Saturday night the pub is open until 2am with a DJ playing golden oldies, attracting a very mixed crowd! City Hall tram stop, buses to Leopold Street/Pinstone Street.

## Botanist

### Leopold Square

Cocktail bar & restaurant with a green fingered theme, right down to how the food is presented. Craft beer and real ale normally available, look for the taps on the back wall behind the bar set in barrel ends, the beers are advertised on hanging blackboards. City Hall tram stop or buses to West Street or Leopold Street.

## Kommune

### Angel Street

Food hall and gallery space in part of the old Co-op department store. It is a permanent home to a number of different street food traders making some great quality meals, snacks and coffee along with the "Drinks Department" which is the venue's main bar where craft beer is available, it is also home to Hop Hideout, a specialist craft beer shop offering some interesting beers on can, bottle and keg to drink in or takeaway. All the food and drink outlets share the

same communal tables. Castle Square tram stop, most City Centre buses.

## Red Deer

### Pitt Street

Classic ex Tetleys pub popular with University staff that feels like a country pub in the heart of the City. Range of real ales and fresh food served, regular events including quiz nights and music, small beer patio at rear. West Street tram stop, various buses.

## Red Lion

### Charles Street

Traditional multi room pub with snug and conservatory, pool table and lunchtime food. Get there: buses to Arundel Gate, Castle Square or Sheffield Station tram stop

## Showroom Cafe Bar

### Paternoster Row

Part of the independent cinema complex, this is a large single room with some art deco features. Sheffield Station (train and tram) and Sheffield bus Interchange is just around the corner.

## Three Cranes

### Queen Street

Two room pub of a very traditional style, unchanged in years. One of the rooms has a pool table, the other regularly hosts entertainment, usually karaoke or a disco. Atmosphere fun, friendly and very much down to earth. Real ale reintroduced relatively recently, usually a choice of two. Castle Square tram stop or buses 81, 82, 83, 83a, 88.

# Inn Brief



The **Indie Beer Feast** is back at Abbeydale Picture House on 6th and 7th March 2020.

**Shakespeares** are holding a fruit sour event from 25th to 27th October.

The **Devonshire Cat's** Black Friday, a celebration of dark beers, takes place on 29th November from 5pm.

The next **Ball Street Deli** takes place on Sunday 8th December, on a closed off Ball Street Bridge in Kelham Island. At the last event the Kelham Island Tavern provided a real ale tent.

The **Mallard** at Worksop station host their Halloween beer festival from 31st October to 3rd November featuring 20 real ales and 4 ciders.

The **Wig & Pen** has had a change on the food side of things. The restaurant partner has changed from Craft & Dough to Edo Sushi (all part of the Milestone Group).

The **Shepley Spitfire** at Totley closed for refurbishment on 14th October, plans after reopening include an open mic night and an improved food menu.



# TWO THIRDS

## BEER COMPANY

### Two Thirds Beer Company

Launching in November 2019, Two Thirds Beer Co. plan to open a new and exciting, neighbourhood craft beer bar in Sheffield; focused primarily on serving high-quality craft beers in smaller than usual two-thirds measures.

Founded by three beer-loving enthusiasts, Thirds Beer Co have taken over the old 'Steel City Cakes' vegan bake house unit on the up-and-coming bohemian stretch of Abbeydale Road, which is already home to the likes of The Broadfield, Picture

House Social, Barrowboy, and Dead Donkey.

The bar will boast a range of over 15 different rotating keg and cask offerings from local breweries and beyond, a serve yourself craft beer fridge, placing a focus on high quality service. Two Thirds Beer Co. hope to be the answer to a market that whilst rapidly growing, is still in its developmental stages in this part of Sheffield, and as passionate craft beer enthusiasts, are excited to share their love and expertise allowing customers the opportunity to discover a wide array of wonderful new drinks from across the continent and beyond.

Head to [twothirdsbeer.co](http://twothirdsbeer.co) to find out more!



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## Abbeydale

Firstly, big thanks to Sheffield CAMRA for hosting an amazing event at the 45th Steel City Beer & Cider Festival! It's always such a highlight of the year and congratulations on the sapphire anniversary.

We're kicking off the month with **Doctor Morton's Non-Stick** (4.1%), a delectably liquidy pale ale with Galaxy and Chinook hops for notes of soft fruits coupled with bitter citrus.

In our Brewers Emporium range, can you believe we're up to the 20th version of our **Voyager IPA** (5.6)?! This time we're using Eureka, Enigma, and the catchily named HBC 472 experimental hops (sister to one of new faves Sabro), for a

punchy and complex IPA with hints of red berries and a dash of coconut. And we're revisiting an early iteration of **Serenity** (3.8%), a session IPA hopped with the classic combination of Cascade and Citra.

And finally, much to the joy of many of us here (and the absolute despair of others...), it's time for the festive favourites to start being cracked out once again! We're getting started with **Doctor Morton's Christmas Hamster** (4.1%) with Dr Rudi and Wakatu hops, and **Night Before Christmas** (4.5%), so don't be a scrooge and get yourself in a merry mood with a pint or two!

Laura



## Acorn

Acorn Brewery of Barnsley have brewed a couple of seasonal beers for autumn.

**Phantasm** is a 4.5% ABV very pale yellow ale. It is well hopped with Polish Pulawski, German Barbe Rouge to give citrusy, white grape and wild berry aromas. UK Target hops are used to give a sharp bitterness.

**Powder Plot** is the bonfire night themed beer and is a 4.5% ABV light amber coloured ale with strong floral, herbal, citrus and hints of spiced berries.



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## Bradfield

It's beginning to look a lot like... **Farmers Belgian Blue** season!

Our ever popular festive ale is once again flowing through the pumps after being launched at our Brewery Pubs on 31 October. Available to purchase now in cask, bottles, 5 litre mini-kegs and 10 litre beer-in-a-box, it's never too early to enjoy a festive tippie!

Opening in time for Christmas will be our most recent acquisition the Wharnccliffe Arms at Wharnccliffe Side. We are excited to be re-opening

the doors on this popular little village pub where you can find a warm and friendly atmosphere and of course Farmers Ales at £2.50 a pint!

Our annual harvest auction took place on the 5 October and a great night was had by all! More importantly a huge stack of cash was raised for the St Lukes Sheffield Hospice, a grand total of £6,030.56 Huge thanks to everyone who took part whether you donated or bid-ded, we could not have done it without you!!

**Jackie**



## Hopjacker

**The Hopjacker Brewery, based at the Dronfield Arms S18, is available to lease/rent.**

The 5BBL Brewery was built in 2015, but has operated only sporadically since the original brewer moved on to pastures new last year.

The kit is in excellent condition and features two 5BBL fermenters and a 2.5BBL fermenter. In addition there are two 350 litre conical tanks and approximately 100 casks. Basically everything required to get brewing is in place, including all the relevant documentation.

Terms are flexible and interested parties should call Chris on 07834 950693 for more information



HAND CRAFTED X ENGLISH ALES

## Welbeck Abbey Brewery

### 2020 BREWERY TOURS

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Join one of our expert brewers for a guided tour around our microbrewery. Tours run from 7.30pm to 9.30pm and cost £10 per person. With this you will enjoy two pints of our lovingly handcrafted real ale, plus learn a little more about the ingredients and passion which go into each pint.

Tickets can be purchased at Welbeck Farm Shop or online via our website at [www.welbeckabbeybrewery.co.uk](http://www.welbeckabbeybrewery.co.uk)

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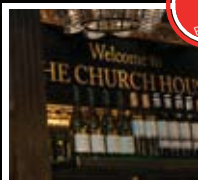
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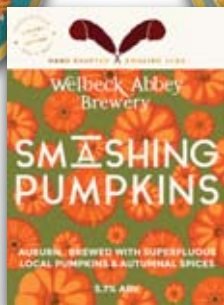
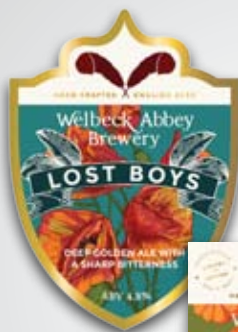


#### Opening Hours

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







## Welbeck Abbey

As the cold nights drawn in and the cool air blows fresh, we are winding down to a slower pace with these autumnal specials.

**Lost Boys** is a complex brew crafted using British Propino barley blended with Kentish Pilot, and new world hops. This robust 4.8% golden ale is a tribute the swathes of young men that were lost during The Great War. Within the Welbeck Chapel a cast bronze plaque records the names of the fallen, many of whom served in the local regiments; the Sherwood Foresters and the Nottinghamshire Yeomanry. Hearty, breadly undertones from the malt and a sharp bitterness from the Pilot hops are uplifted by tropical fruits from the American varieties.

Our second offering is **Fruit Arcade**, a juicy American ale

at 4.7%. The Fruit Arcade was a large glass house at Welbeck which famously housed a phenomenal collection of tropical fruits from all over the world. This included one of the first successful cultivations of pineapples. This recipe uses a blend of hops from three different regions to give a fresh and clean fruit punch flavour, with an overarching grapefruit flavour from Chinook.

Last but by no means least we have our next offering from our Foraged & Found range. **Smashing Pumpkins** is a 5.7% auburn pumpkin pale, brewed using over 100kg of farmer Mark's locally grown pumpkins. Displaying a high level of natural sweetness, the pumpkins have been paired with a secret mix of autumnal spice to make a deliciously warming, red beer.



## Kelham Island

November specials are:

**I'm On Fire** 4.6%, a pale ale brewed with an addition of rye malt to give a crisp dry finish. This beer is brewed entirely with Slovenian hops to bring you a floral aroma with hints of citrus fruits. It riffs on the taste buds long after the gig!

**Chasing Casks** 4.1%, an Irish style stout with a burnt roast aroma and a hint of coffee. The silky-smooth mouthfeel gives way to a clean, refreshing, slightly dry flavour. 'If I just lay here...' Sorry lads it's closing time.

Announcing the opening of the all new Kelham Island Brewery Shop! Come down and see us for brand new t-shirts, glasses and classic Kelham beers, just in time for Christmas!

Watch this space for more news on our 2020 projects...

Joe

## Loxley

Loxley Brewery's latest special is **Agden**, a 4.3% American hopped pale ale.



## Chantry

Visitors to Wentworth Woodhouse will soon be able to treat themselves to a tasty tippie after the Wentworth Woodhouse Preservation Trust teamed up with local brewers, Chantry Brewery to create a brand new beer, named in honour of the iconic stately home.

With numerous tours to explore, as well as the prospect of climbing 135 steps to soak up the panoramic views of the surrounding countryside and inspect the current roof repairs, anyone could be forgiven for thinking that a visit to Wentworth Woodhouse can be thirsty work and following a chance encounter, Chantry Brewery has developed a brand new beer, to tantalise the taste buds of visitors.

The new brew, which has been named **Palladian Pale**, is a 3.9% golden ale, which

has been carefully developed to reflect different aspects of the historic stately home. Featuring plenty of character and a crisp floral taste, even the hops featured in the beer were chosen because of their connections to the Wentworth Woodhouse story.

The mouth wateringly smooth and refreshingly light pale ale will be sold exclusively by the Wentworth Woodhouse Preservation Trust and will be available with the stately home's recently opened gift shop, with every penny generated from sales go directly towards funding restoration projects within the Grade I listed building.

Following a competition organised by the trust to design an eye-catching label

on its social media channels, the winning design was created by Wickersley-based graphic designer Richard Calise (pictured left), who was encouraged to enter the competition by his wife.

Set to go on sale in August, *Palladian Pale* will be sold exclusively at Wentworth Woodhouse, with proceeds from the beer contributing to the essential renovation works currently underway.

*Palladian Pale* was developed by Mick Warburton, co-director at Chantry Brewery following a chance discussion with a member of staff, during a visit to Wentworth Woodhouse and will be brewed from Chantry's Parkgate-based headquarters, which once formed part of the Fitzwilliam Estate.

## 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)

### Broomhilll 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)

### Portland House

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

### Three Merry Lads

Lodge Moor (bus 51)

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online  
now!

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



**Old Queen's Head**  
Pond Hill

**Pub of the Month**  
November 2019

The Old Queen's Head, next to Sheffield Interchange, is believed to be the oldest domestic building in Sheffield.

It began life as a hunting lodge for the nearby Sheffield Castle, and was built in the late 15th century for the Earl of Shrewsbury. A later Earl was the jailer of Mary, Queen of Scots, from whom the pub probably takes its name. It is now the only pub in Sheffield with Grade II\* listing by Historic England (the other was the Carbrook Hall, no longer a pub). It is known to have become a beer house by the 1840's and additions were made to the building later in that century. The pub passed through the hands of several breweries before being acquired by Thwaites in the 1990's.

The current interior format dates from a 1992 refurbishment and consists of three distinct areas. The front lounge, occupying the half-





timbered older part of the building has an original fire-place and carved bay window overlooking the outside seating area. To the rear are two further seating areas around the central bar, and there is an upstairs function room.

Mike and Suzana took on the pub seven years ago, and serve the core range of beers from the new Thwaites brewery, including Mild, Amber, Gold and IPA, together with up to three rotating guest beers usually with one from a local brewery.

The pub opens from 10am to 11pm every day and food is available 12 to 9pm (4pm Sundays). The menu covers the usual pub favourites as well as pizzas, burgers, grills and roasts together with a selection of Czech specialities reflecting Mike and Suzana's home town, Prague.

The pub offers a cosy welcoming environment for weary travellers, shoppers and after work drinkers.

We have arranged a social on Tuesday 12 November from 8.00pm to present the well-deserved award.



## October PotM Presentation

Our branch chairman Glyn presents the certificate to Bath Hotel manager Billy Christmas and his team.



Žil Verne Pub, Bratislava

## Hopping around Slovakia

Our tour around Europe has sadly now come to an end, but we've had a fantastic five-and-a-bit months traversing the continent and exploring the beer scenes old and new. Poppy and I are back in the UK for now – until we've saved up enough to go again at least! In the meantime, we've got plenty of festival volunteering to keep us busy – as I write this, Steel City Beer Festival is just a few days away and I'm sure it will be a success as always.

After the land of (admittedly rather good) lager that was the Czech Republic, the next stop on our tour was Slovakia. I had visited the capital, Bratislava, last year for a couple of nights so I knew there were a few new breweries popping up, but we wanted to see what the rest of the country had to offer too. First up was Trenčín, just over the Czech border. This was a unique stop on our trip; thanks to the

extortionate accommodation prices, we only booked a single night. Nevertheless, we were determined to explore as much as we could in our limited time.

Predictably, our bus arrived into town almost an hour late, our short sojourn already shorter. The weather was terrible too, torrential rain pouring down. Unperturbed, we dropped off our bags and headed straight out.

**Sokolovna Pub**, not far from the football stadium, was our first port of call and a good one it was too, with its varied range of local and international beers and stunning views of the 13th-century Trenčín Castle that looms over the town.

The highlight though was **Lanius**, a brewpub and restaurant on the main square. I'm not usually a fan of these brewpubs with their one light beer, one dark beer and (if you're lucky) a wheat beer,

but this one was a pleasant change. Alongside the lagers, there were various styles from around Europe: classic British-style ales, Belgian wits and German gooses, all pretty enjoyable and reasonably priced.

Our 24 hours in Trenčín at an end, we headed to the railway station and boarded the very busy train to Piešťany. The town is known more for its abundance of spas and thermal springs, but we were here for the locally brewed beers. A pleasant stroll down the River Váh brought us to **Piešťanský Pivovar**, the home of ŽiWELL brewery. We spent the evening sampling the various offerings, along with some delicious pub grub. I particularly enjoyed *Vandal* (6.1%), a classic US-style IPA packed with citrusy Cascade and piney Chinook hops. Poppy, meanwhile, was a fan of the *Black Elder Radler* (3.4%), a refreshing low-ABV beer with elderflower syrup.



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Tasting flight in Lanis Brewpub, Trenčín



Sampling the Sessler beers in Trnava

As nice a town as Piešťany was, there was precious little in the way of beer apart from the brewery, so a couple of days later we hopped back on the train to Trnava. Known as “Little Rome” for the abundance of churches within its walls, the city is also the home of Pivovar Sessler, a small brewery on the edge of town. The rains of Trenčín had been replaced by blazing sunshine and temperatures of over 30°C, so rather than walk out to the brewery itself, we decided just to visit the tap room in town instead.

At first glance, **Krym** seemed more like a pizza restaurant than a brewery tap, but it did indeed have four Sessler beers on offer. The brewery specialises in unpasteurised, unfiltered lagers and we diligently tried them all, from the light, bitter *Trnavan 10°* (3.7%) to the rich, slightly tart *Svetlý špeciál 20°* (7%). Most interesting though was the “*rezané pivo*” or “cut beer” – similar to a black and tan, but the top layer of Guinness was replaced by the brewery’s own dark lager for a striking visual effect.

Slovak beer so far had been solid if not especially exciting, so I was looking forward to getting back to Bratislava where I knew there were some great beers to be found. First though, we had to check into our hostel – this was Poppy’s first time sleeping in a shared dormitory and I don’t think it’s an experience she’s in a rush to repeat! Luckily, just a couple of minutes’ walk down the street was one of my favourite bars from my previous visit, **Kollarko**. It was exceptionally busy when we arrived, but we managed to find a table and enjoyed beers from some of Slovakia’s finest craft breweries such as JAMA and Beer Division.

However, the really good stuff was to be found in Bratislava’s Old Town. **Žil Verne**, with its walls decorated with scenes from some of Jules Verne’s most famous novels, offered 8 taps from mostly local breweries. We both chose beers from Hellstork: Poppy opted for the tart, refreshing *Miami Weisse* raspberry sour (3%), while I had the equally excellent *MicroIPA* (3.2%), which was hazy, juicy and full of flavour despite the low ABV. Directly opposite was **Be Unorthodox**,

the tap room for Unorthodox Brewery; as well as six of their own beers, there were also a handful of international beers from the likes of Omnipollo and Wild Beer.

My undisputed favourite watering hole in Bratislava though had to be **100 Pív**. It may be a tiny bottle shop with around half-a-dozen taps, but the range of local and international beers is one of the best to be found anywhere. We found room in the day’s budget for a real treat, a bottle of Omnipollo/J. Wakefield *Brush* (12%), a rich, boozy imperial stout with vanilla, hazelnut, chillis and more.

Thanks to everyone who’s checked out our blog over the last six months, your support has been very much appreciated. Now we’re back, we’re hoping to carry on adding new content from days out and beer festivals around the UK, plus we’ve still got quite a few of these *Beer Matters* articles left to write. Our website address, in case you’d forgotten, is [hoppingaround.co.uk](http://hoppingaround.co.uk) – see you next month!

**Dominic Nelson**





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## A grand day out... in Barnsley and beyond

Today's day out made use of the SYConnect+ Day ticket which is valid on buses, trains and trams in South Yorkshire and has no time restrictions (see [sytravelmaster.com](http://sytravelmaster.com) for details).

After breakfasting at the **Joseph Bramah** Wetherspoons in Barnsley the X10 towards Leeds dropped me off in Mapplewell. First stop at about noon was the **Talbot Inn** (which is in *CAMRA's 2019 Good Beer Guide*). A smart well-kept pub on the main road going out of the centre. This pub is operated by the local Nailmaker Brewing Co. and offered two of their own cask beers and two guests. I chose halves of Nailmaker's *Porter* and one from Don Valley brewery.

A short walk back towards the centre was Nailmaker's other pub, the **Wentworth Arms** (pictured). From the four beers available I had Nailmakers *Clout Stout* and one from their "Shuffle" range of changing hop beers together

with a *Rancher American Pale* from Jolly Boys. This pub appeared to be popular with those wanting lunch. The other pub I wanted to visit did not open until later so I went back into Barnsley courtesy of the X10.

The **Arcade Alehouse** (*GBG 2019* entry) is a micro pub on two levels and is now operated by Jolly Boys Brewery and is only a short walk from the bus/rail stations. Six cask ales were available – 4 from Jolly Boys and two from Revolutions. I had Jolly Boys *YPA* and Revolutions *Switch No. 16*.

Next to The Joseph Bramah that I had visited for breakfast lies Acorn's **Old No. 7** (*GBG 2019* entry). This traditional town centre boozer offered nine hand pumps featuring six Acorn beers, two guests and a cider. I selected a half of Acorn *Janus IPA*.

Tucked away behind the town hall was a pub I came across by accident, the **Tin Oyle**.

Quite a modern and open plan bar accessed down a few steps. From the two ales on offer I had Bradfield *Farmers A/e*. Next door was the **Tipsy Cow** micro pub with four hand pumps. I selected their house brew pale ale from Outstanding Brewery.

Back to Mapplewell now on the number 1 service and another micro pub - the **Old Bakery** (*GBG 2019* entry). Five beers were available from the six hand pumps and I had Brass Castle *Mini IPA*.

Another short bus ride on the X10 then took me to Darton and the **Old Co-Op** micro pub (*GBG 2019* entry). A wall unit housed a collection of old beer festival glasses. Six hand pumps offered beers from Grumpy's Ales and guests, Grumpy's being brewed by the landlord at Nailmaker. I had three of them – *Blond*, *Raspberry* and *Raven Stout (Salted Toffee Version)*. Nearby was another micro bar called the **Darton Tap**. Time was moving on now and the hourly train back to Sheffield beckoned so I finished off with a half of their house beer called *Watta* which I believe is a rebadge of *Hancock's HB*.

Back in Sheffield there was just enough time to call in the **Queens Head** for Little Critters *Mango Magic* before catching the bus home. All the pubs visited today are very close to public transport links and offer a varied range of beers in contrasting establishments both old and new.

**Andy Morton**

# Rotherham CAMRA

# BEER

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**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](http://rotherhamcamra.org.uk)





## A few days in West Flanders

We recently spent a few days in West Flanders on the 98th. Podge Belgian beer tour, experiencing the usual mix of knowledgeable guide, WWI visits, Belgian eccentricity, eclectic bars and an almost bewildering range of world-class beers. This was Dave's fifth Podge tour but Paul's first (and definitely not last). For more on this excellent operation, see [podge.co.uk](http://podge.co.uk).

There were many highlights. Beer-wise, they included visits to the new rooftop restaurant at the often underrated **St. Bernardus Brewery** (Watou), an excellent afternoon in the brewery tap at **Struise Brouwers** (Oostvleteren) and the almost-obligatory visit to the **In de Vrede** café opposite Westvleteren Abbey.

The latter brews the most sought-after of the Trappist beers. *The Blond* (5.8%), *Extra 8* (8%) and *Abt 12* (10.2%) are only (legally) available at the café or by pre-order direct from the abbey. Production is limited and world-wide, bottles are sold-on for extortion-

ate sums. We came away with six bottles each of this precious brew.

By contrast, Struise, founded in 2012, produce a bewildering range of mostly stronger, complex ales at the Oude Schoolhouse HQ. Their Saturday afternoon tap-room sessions are a must for any beer-geek. On our visit, 30 beers were available, ranging from an excellent 3% sour, *Weltzmerz*, to the wonderful collaboration beer with Tallinn-based, Põhjala. As *good as it gets*, a 17.5% imperial stout. Struise is a serious contender for the accolade, 'Best Brewery in the World'.

We also enjoyed several excellent bars including: **Molenhof** (Oostvleteren), **Paix** (Poperinge), **Bazaar** and **St. Arnoldus** (Ypres). In design terms, **De Weunwaegne** (Staden) is unusual: the inside resembles a giant C19th Wild West Wagon. It also provides a unique 8% house beer from Verstraete (brewed at Deca, the original home of Struise). Among the beers themselves, particular favourites were XXV, a 7% IPA

from De Lande, 6% *XX Bitter* from De Ranke and 8% *Viven Imperial IPA*.

However, the strangest sight was close to our hotel, in **De Engel** in Lo-Reninge. When we arrived, early on a Friday evening, three young men, dressed as monks were enjoying their beer. Over the next half-hour, their numbers grew. Finally, there were over 20 participants, some dressed as monks, but others as angels, each complete with halo. They drank copious amounts of quality beer and, before leaving, completed the proceedings with a group rendition of the Robbie Williams song, 'Angels'. Lo is also a must for fans of urban knitting, covering everything from benches to lampposts.

Visits were also made to a hop farm, **t'Hoppecruyt**, and the modern **Hop Museum** in Poperinge. The latter offered state-of-the-art museum technology while the former, in addition to freshly-cut hops, provided Belgian Blue (cows) and accordion-led local folk music.



Away from the beer, we visited a variety of WW1 sites. Our tour leader, Siobhan, is a historian with an interest in military discipline (and also in the use of concrete!). Highlights included Talbot House (Poperinge), the Trenches of Death (Diksmuide), Hooge Crater and its museum and several memorial sites and cemeteries – plus, of course, the Menin Gate in Ypres where the last post ceremony never fails to be a moving experience.

Belgium is a wonderful country and we thoroughly recommend these tours as an ideal mix of education and hedonism.

**Paul Ainsworth** and  
**Dave Pickersgill**



## Festival guide

### October

#### Mallard, Worksop

**Thu 31 Oct – Sun 3 Nov**

The Mallard on Worksop station hosts their usual Halloween beer festival with 20 real ales along with cider and snacks.

### November

#### Castleford

**Fri 1 – Sat 2 Nov**

Organised to raise money for the local heritage trust and hosted at the Queen's Mill on Alre Street, this event offers a range of 30+ Yorkshire beers plus cider, wine and gin. The venue is walkable from Castl-

eford station, served by Sheffield to Leeds via Barnsley stopping trains.

#### Sheaf View

**Fri 22 – Sat 23 Nov**

The Sheaf's inaugural Winter Ales festival with an extra 6 beers in the conservatory supplementing the usual 8 on the pub bar. Sunshine Pizzas will have a stall there in the evenings.

#### Rotherham CAMRA

**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.

### January

#### Manchester CAMRA

**Thu 23 – Sat 25 Jan**

The Manchester Central exhibition centre is filled with a huge choice of beer, cider, food and more. It is located a few minutes walk from Deansgate or Oxford Road stations.

### February

#### Magna (Rotherham)

**Thu 27 – Sat 29 Feb**

## Branch diary

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

### RambAle #8

Sat 26 Oct

This month we stay closer into the city on the 51 bus route, setting off from Arundel Gate on the 11:28 bus up to the Shiny Sheff pub at Crimicar Lane to start a walk to Redmire Dams and Lodge Moor where we will pop in the Three Merry Lads and Sportsman pubs for a beer before getting the bus back into town.

### Branch meeting

8pm Tue 5 Nov

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 TBC.

### Yorkshire Cider Pub of the Year

3pm Sat 16 Nov

An afternoon celebrating the New Barrack Tavern's regional win including the certificate presentation. The pub's regular vinyl record playing session follows.

### Festival wash up meeting

8pm Tue 19 Nov

We get together in the upstairs room at the Gardeners Rest in Neepsend to review how the festival went this year – what worked well, what less so, in a structured way inviting feedback from

those involved. We also look ahead to start planning for next year.

### Committee meeting & Beer Matters magazine distribution

8pm Tue 26 Nov

at the Dog & Partridge, Trip-pet Lane.

### Regional Meeting (Yorkshire)

Sat 30 Nov

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 Tookmakers Brewery, off Rutland Road behind the Forest pub.

Bus 7/8 stop on Neepsend Lane a short walk away.

### Branch meeting

8pm Tue 3 Dec

The usual monthly meeting where members get together to discuss branch business, share pub, club and brewery news and catch up on what is happening in the campaign.

This month's venue is TBC.

### Problem with your pint?

Contact Citizens' Advice  
Sheffield on 03444 113 111.

## Committee

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