

BEER MATTERS



Issue 503 December 2019

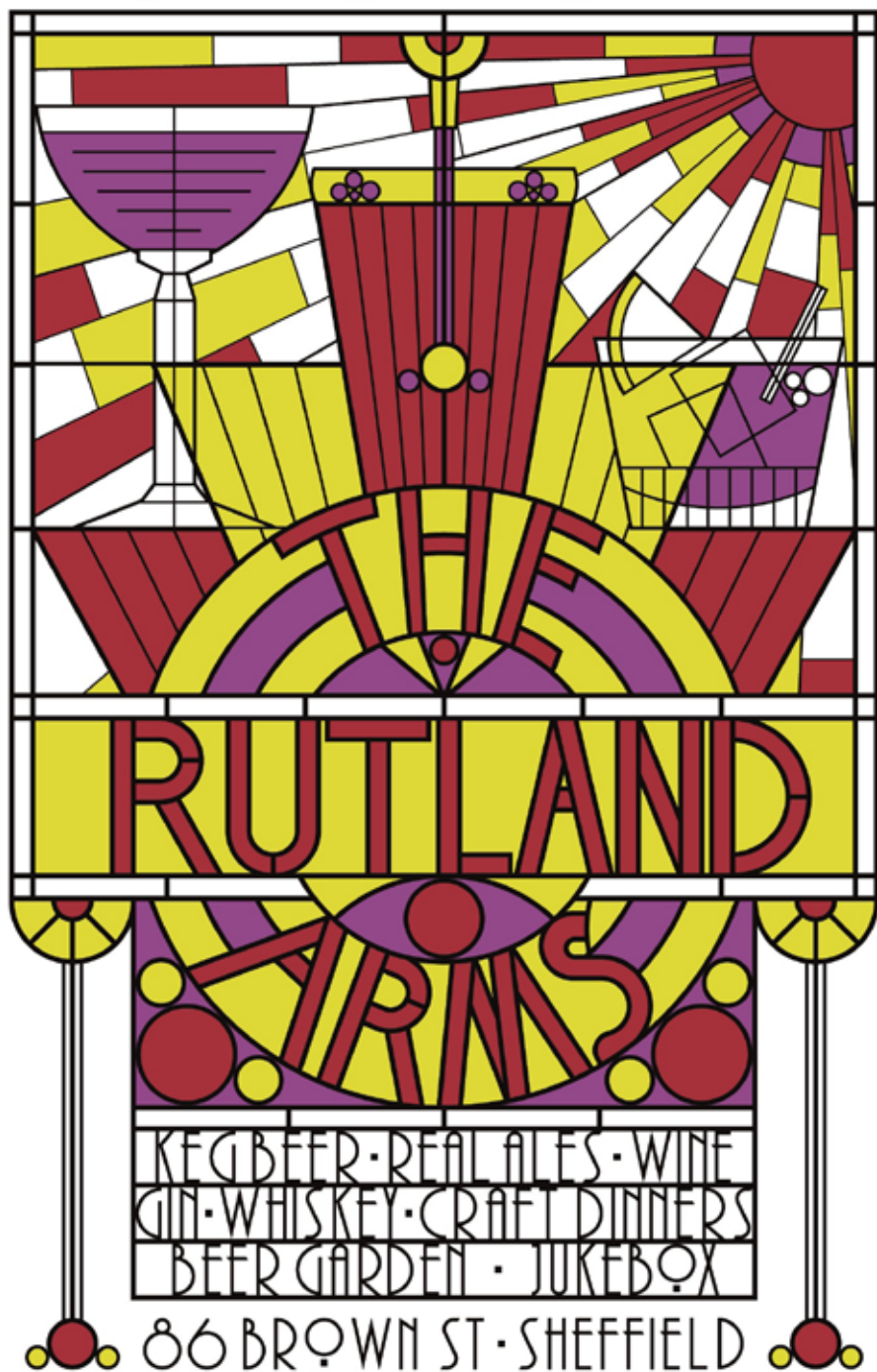
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Campaign
for
Real Ale





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

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CAMRA is asking election candidates
to #PledgeForPubs



Celebrate and promote great beer



Support action to help pubs thrive



Represent the interests of pub-goers, beer and cider drinkers

**Ask your prospective MP to
sign the Pledge for Pubs**

Pulling together to support pubs and clubs

Pubs face a huge tax burden, including VAT, excise duties, business rates, corporation tax and other pub-specific costs. In total £12.7bn in taxes are paid across the beer and pubs sector per year. Tax makes up around one third of the cost of a pint sold in a pub.

Pubs pay 2.8% of the total amount paid in business rates, but account for only 0.5% of total business turnover. Various relief schemes have been brought in, but these have been time limited and haven't affected licensees coping with the largest rates increases.

The next Government needs to undertake a full review of business rates in England to fix the unfair overpayment by the pub sector permanently. In 2016 the Government introduced a Pubs Code and Adjudicator in England and Wales to govern the relationship between large pub companies and their licensees. This followed many years of CAMRA's campaigning against the shortterm business practices of large pub companies which led to under-investment in pubs, pub closures and high prices.

The Code is currently under review, and it needs substantial changes to the legislation underpinning it to make it finally deliver for tenants. This includes fixing loopholes that allow pub companies to game the Code and making sure that tenants have access to the same levels of information as their pub companies.

The new Government needs to seize the opportunity of the review to make changes to the Pubs Code Regulations to fix the problems with the existing Code.

Pulling together to support beer and cider

Three consecutive cuts in beer duty from 2013-2015, followed by a freeze in 2016, gave the sector a huge boost. Despite a further freeze in 2018, beer duty in the UK remains much higher than other nearby brewing nations, meaning that brewers are unable to properly invest in their businesses.

Should the UK leave the EU, this will present an opportunity for the UK Government to re-balance the tax differential between the on-trade and the off-trade and demonstrate support for the vast majority of consumers who drink responsibly and in social environments.

A lower rate of duty for draught beer sold in pubs could be introduced to recognise the social benefits of alcohol being consumed in regulated, social environments.

This year the Government introduced a new duty band for cider between 6.9% abv and 7.5% abv in strength. This measure was brought in to target cheap, low cost 'white' ciders that are nothing like the natural, high quality and price point product that real cider producers make.

The existing duty band should not be widened, and the rate of duty should not be raised above any other across the board duty increases.

Good Beer Guide voting

Voting is now open for our entries into the *Good Beer Guide 2021*. As in recent years, we are hoping to nominate 30 pubs within the Sheffield city boundaries and a further 6 from the Derbyshire part of the branch.

All Sheffield & District CAMRA members are able to take part in voting at sheffield.camra.org.uk/gbg.

Forms must be submitted by 1 December 2019 to allow the selection committee time to visit the nominated pubs to confirm they are eligible.



CAMRA pub heritage update

After a lengthy absence, the CAMRA national Pub Heritage website is now back on line in a much improved format.

This is the definitive guide to the nation's most important historic pub interiors. Since the 1960s few pubs have escaped major changes but this website helps you seek out the best remaining historic examples.

This list has been compiled by CAMRA's Pub Heritage Group and is the product of over thirty years of careful research. It identifies pubs with intact traditional interiors or which have features and rooms of national importance. They range from simple unaltered village pubs to glorious late-Victorian extravaganzas.

In addition, the third edition of the Sheffield Pub Heritage book is now available as a free download. This has expanded to 113 pages and includes new entries and almost 100 new images.

pubheritage.camra.org.uk
sheffield.camra.org.uk/rhp

Inn Brief



A new pub has opened in Castleton. The **Swiss House** bar on How Lane is part of a family run bed and breakfast accommodation and open to the public, serving up to four real ales. (Photo Robin Gee).

The former Palm Tree at Walkley has reopened as the **Raven** under the same ownership as Loxley Brewery and the Wisewood Inn, following a thorough refurbishment. Six cask beers are available, a mix of Loxley and guest beers.

The **Shepley Spitfire** at Totley Rise has reopened following refurbishment.

If you enjoyed visiting the **Millowners Arms** at Kelham Island Museum during our beer festival, the good news is it is now open full time as a proper pub! It features 6 real ales on handpump along with various keg beers and canned craft beers -plus of course wines, spirits and soft drinks.

Bar Stewards on Gibraltar Street has reopened following a refurbishment which has added a second toilet and relocated the bar.

The **Wharnccliffe Arms** reopened as a Bradford Brewery pub on 21 November.

The **Dove & Rainbow** is hosting a meet the brewer event with Laine Brew Company on 27 November at 6:30pm.

The **Sheffield Tap** celebrates its 10th birthday on 28 November from 5pm with some classic beers as well as a new one brewed to celebrate ten years, there will also be cake!

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Pub sales and developments

The **Bulls Head**, Foolow received ACV (Asset of Community Value) status in August 2015. Three years later, the owner wishes to 'enter into a relevant disposal.' In other words, they intend to sell the site. As the pub has ACV status, there was an initial six week moratorium during which community interest groups could wish to signal their wish to be treated as a potential bidder. This period ended on the 31.October. As there has been no community interest, the owner is now free to sell the pub to any potential bidder. A change of use will require planning permission.



Sheffield City Council have received a request for an Environmental Impact Assessment (EIA) for the site of the **Queen's Hotel**, Scotland Street from a local company, DLP Planning.

Their aim is to demolish the pub and replace it by an eleven storey building with ground floor retail/commercial uses and 230 apartments. This is the first stage in the planning process. The EIS should ascertain if the proposed development is likely to have significant effects on the environment. Full detail is available from SCC: tinyurl.com/y4zgkeol. This building dates from 1791 when it opened as Queens Inn. It was rebuilt in 1928 and closed in April 1997. The slowly decaying remains boast some distinctive Wards sign work, similar to that at Shakespeare's.

"The Working Man's Palace"

The WEA adult learning organisation are running a course on the history of pubs and beer in Sheffield in the new year. It runs over 6 weeks starting on 6 January at a cost of £45.60.

You can enrol online at wea.org.uk with course reference C3676993. More information available by emailing local historian Brian Holmshaw at brian.holmshaw@btinternet.com.

Inn Brief

The **Ale Club** on Ecclesall Road celebrated their 2nd birthday and **Hop Hideout**, now in Kommune food hall on Angel Street, celebrated their sixth birthday over the weekend of 16 November. Hop Hideout are also extending their weekend opening hours for the duration of the Christmas shopping period.

Walkley Beer Company celebrate their 5th birthday on 29 November and the beer line up will include the launch of a collaboration brew with Neepsend.

The **Devonshire Cat's** Black Friday event this year is on 29 November, here it isn't people at a shopping mall getting stampeded in the rush for discounted goods, it is a celebration of dark beer styles with some rather interesting beers to try!

Peddler Market December event is on Friday 6 (5pm-11pm) and Saturday 7 (2pm-11pm) with the usual format of street food vendors, craft beer and other drinks, makers stalls and music inside and out the warehouse at 92 Burton Road. The guest brewery featuring on the tap wall this month is Gun Brewery.

A small new bar called **Berlin Bar** has opened in Crookes-moor, no real ale though.

The former Pa's Bar & Bistro has now reopened as **Bar Kelham**, serving food and drink starting with breakfast at 9am. No real ale however.

THE BALL

CROOKES



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A Real Ale Guide

Heeley & Broadfield Triangle

Our guide to the City Centre took us part the way out along London Road as well as to the Railway on Bramall Lane, we now continue past Highfield to Heeley where there is a great hillside pub crawl, then across to Broadfield for some more bars.

Regular buses on the Chesterfield Road corridor (20/24/25/43/44/X17) serve the Heeley side of the triangle, buses on the Abbeydale Road corridor (75/76/86/97/98) run regularly on the Broadfield side with the two linked together infrequently in the daytime by bus 10/10a (this bit can be walked in 10 minutes though).

More information on the pubs is available on CAMRA's pub database website - **whatpub.com**; bus timetables and maps are available at **travelsouthyorkshire.com**.

Jabeerwocky, London Road

Former Polish bar opposite Highfield Library on the junction of London Road and Abbeydale Road. Range of craft beers on keg and Moonshine on cask plus Polish Vodka and food. Buses 20/43/44/75/76/86/97/98



Sheaf View, Gleadless Road

Previously a failed, closed and boarded up Marstons pub, James Birkett bought the pub in 2000 and transformed it. Two rooms, both clean and simple, good range of real ales and continental beers at reasonable prices, knowledgeable staff and an outdoor drinking area. There have been few substantial changes to the winning formula in the last 19 years, the most notable is that the house beers are now from Neepsend

Brewery, which is owned by the same people. Buses 10/10a/20/24/25/43/44/X17

Brothers Arms, Well Road

Previously known as the Olde Shakespeare, this pub was taken over by a member of the Everley Pregnant Brothers ukelele parody band who's day job is a brewery rep! Inside the pub has a traditional layout with cosy corners and a dart board, there is a great choice of beers at fair prices and basic bar snacks are available. Outside the pubs hillside situation means the extensive beer garden offers views over the City. Buses 10/10a/20/24/25/43/44/X17

White Lion, London Road

One of Sheffield's Heritage pubs that still has a corridor and multiple small rooms as well as the bigger open plan rooms towards the back. The pub is also known for having live music most evenings, pretty much the only exception being when it is quiz night! The bar features around six cask ales on handpump. Buses 10/10a/20/24/25/43/44/X17

Pour, London Road

Craft beer and pizza bar. Almost all food and drink served here is vegan. No cask beer, it is possible that real ale in a keykeg may appear from time to time. Buses 10/10a/20/24/25/43/44/X17

Crown Inn, Albert Road

Traditional and comfortable two room pub with a great beer garden. A range of cask ales are available, mainly from the better known breweries. Food service is a "Pieminister" franchise. Buses 10/10a/20/24/25/43/44/X17

Tramshed, Chesterfield Road

Small neighbourhood bar with craft beer (no cask) and attached dining room. Buses 20/24/25/43/44

Hardy Pick, Broadfield Close

Part of Greene King's Hungry Horse chain with the associated food menu, family friendly, feel of a motorway service station, range of cask beers from Greene King plus a couple of guests.

Broadfield, Abbeydale Road

Pub & Restaurant owned by True North with large patio area at the rear. Always an interesting selection of real ales and other craft beers plus cocktails etc. Buses 10/10a/75/76/86/97/98

Picture House Social, Abbeydale Road

Located underneath the old Picture House, it consists of a lounge bar, pizza diner, games room and music venue. 2 or 3 real ales normally available along with a few other craft options. There is also an outdoor drinking area accessed via steps from the diner. Buses 75/76/86/97/98



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All details can be found on our Facebook page



Welbeck Abbey

It's the most wonderful time of the year, it's the most wonderful time for beer! Christmas is only a few weeks away and we have gone into festive overdrive with our three December special brews.

Santa Baby is a 5.9% South Pacific IPA that packs a punch! It may be cold outside, but this Aussie Christmas beer will warm your cockles. Packed with the freshest South Pacific and American hops this festive brew is full flavoured and deliciously juicy.

Our second Christmas offering is **Bar Humberg**, a pale session ale at 3.9%. Subtly hopped this blonde ale is lightly flavoured with fresh zesty notes, so you can enjoy

it all Christmas long. Whether or not you enjoy the festive season we shall leave up to you...

Finally, on the 12th day of Christmas our brewery sends to you... **Cocoa Noël**. The most popular brew from our Foraged & Found range, *Cocoa Noël* is a chocolate stout that comes in at 5.5%. Roasted cacao shells are a waste product generated from the artisan chocolate making process. These crisp and delicate shells hold fragments of flavoursome cocoa nibs which we include in our mashing process. This festive stout has an unctuous velvety-smooth mouthfeel, balanced with the subtle aftertaste of bittersweet dark chocolate.

Brewery Bits



Stancill have a range of 4 seasonal beers ready for Christmas. **Red Velvet** is a 5% ABV rich, full bodied stout while **Blizzard**, **Mistletoe** and **Wonderland** are all pale ales at around 4%.

Don Valley Brewery, who operate the Blind Monkey pub in Walkley, have launched a new wheat beer called **Teenage Dirtbag**.



Lost Industry brewing are holding a fourth birthday celebration at their tap bar on Sidney Street on 7 December.

The Brewery of St Mars of the Desert are opening their tap room in Attercliffe every Friday and Saturday until Christmas now, 2pm-8pm.

The **Out & About/Blue Bee** collaboration beer launched at the Kelham Island Tavern on 19 November. It is a chocolate orange stout called **Stout & About**.



Triple Point have brewed a black liquorice beer called **Hidden**, a 4.4% ABV dark beer, in support of the **Sheaf & Porter Rivers Trust** who will receive a donation for every cask and keg sold.

Drone Valley Brewery found themselves out of action as a result of flooding mid November.

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Abbeydale

After what feels like the longest autumn ever, we're feeling very ready for some seasonal merriment and thankfully our brewteam have been working hard to make sure there's plenty of beer to bring you all tidings of comfort and joy!

Before all of that though, just in time for election week we're releasing **Purgatory** (4.1%), a feeling we're probably all feeling familiar with by now! It'll be a quaffable pale ale with Citra and Delta hops. And after that I think we'll all be ready for some **Hibernation** (4.2%), a hazy pale with Centennial, Simcoe and Cascade hops.

Heading closer towards 2020 we've also got **Prophecy** 4.5% coming up, plus **Reveller**, a tasty 3.9% session pale ale to get you in the party mood.

In January, we'll have the return of the ever-popular Citra hopped **Duck Baffler**, our most requested Dr Morton's and becoming something of a new year's tradition here at Abbeydale! And joining the Brewers Emporium range we plan to release a new version of our **Serenity** session IPA, and an as-yet to be confirmed iteration of our **Wanderer** "weird & wonderful" beer! We're also really excited for one of our first brews of next year to be a collaboration with Beatnikz Republic. It's DIPA time!

And just to finish off, because apparently I didn't make this joke last year and I don't wish to waste another opportunity (sorry), may I wish you a beery Christmas, and a very hoppy New Year!

Laura



Steel City

Steel City celebrated their 10th anniversary with a 'Decade of Bitterness' event at the Crow featuring beer and cake (cheers Sue!). The anniversary brew **Hop Manifesto Reloaded** was launched at the event and is now doing the rounds in the usual suspects, and some one-off beers were also available including a tonka version of Stout Wars. *Hop Manifesto Reloaded* is brewed to the 'Transatlantic Pale Ale' style Dave and Gazza made their name with all those years ago, with a UK-style pale malt base and American-style hop additions, when IPAs still had bitterness rather than being brewed to taste like fruit juice #makeIPAbitteragain.

For winter, rather than brewing a beer for the season, Dave opened three barrels that had been maturing between six and nine months. Firstly, the final instalment of the **Burn the Kirsch** series is **Holmenkollen**. This started life in the same way as the *Fantoft Edition*, a cherrywood-smoked rauchbier with cherries, but then aged nine months in a Bordeaux red wine barrel with more cherries. The result is a deep red brew with soft fruity smokiness cut by sour cherry and wine.

Next up is **Corvus Corone** - the Crow from Bordeaux. This is the sour brut IPA brewed



with Kate, Chris and Adam from the Crow and aged in a Bordeaux wine barrel with grapes. The end result is almost like a sour wine, with the sharp acidity complimented by the tart grapes.

Finally, **The Rum Thieves** is the megacollab *Lactose the Intolerant* chocolate coconut milk stout aged in a 21-year-old [REDACTED] rum barrel, the rum going perfectly with the chocolate and coconut.

The latest brew is a collaboration, who'd have thought it, this time with one of Germany's most innovative breweries, namely Freigeist. Dave met Sebastian several years ago and a collab has been mooted ever since, and has finally happened. **Mein Herz Brennt** (German for 'My Heart Burns' but also a track by German metallers Rammstein) resurrects a near-extinct style, Berliner Braubier. As well as being darker than the better-known Berliner Weisse, the Braubier was historically more sour and had more hops (or indeed, had hops). Being Steel City, this was interpreted liberally to mean lots of Wai-iti and Lemondrop. Part of the batch had blackcurrant added, and some has been hidden away in a wine barrel with goji berries for a few months.



Kelham Island

As ever, Kelham have a couple of monthly specials brewed.

Conkers, 4.5% hazelnut stout - This sumptuous beer has the aroma of hazelnuts and dark chocolate. It holds the taste of slightly roasted light coffee laden with chocolate and nuts with a hint of vanilla and coconut. Not recommended for naughty squirrels.

Drinking in the Air, 5.5% pale ale - A full bodied malty pale ale. Crammed with a blend of US and New Zealand hops to give a floral and fruity character. A beer to melt the heart of any snowman.

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



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

Bankers Draft (Wetherspoon)

City Centre (Blue/Yellow/
Purple trams)

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)

Fox & Duck

Broomhill (buses 51, 52,
52a, 120, 273, 274)

Lescar

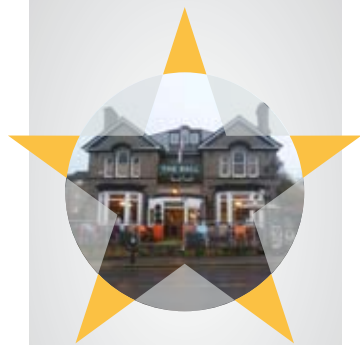
Sharrow Vale (buses 65, 81,
82, 83, 83a, 88, 272)

Portland House

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

Vote
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sheffield.camra.org.uk/potm



**The Ball
Crookes**

**Pub of the Month
December 2019**

A few years ago the Ball Inn, Crookes was refurbished and this included installing a new kitchen in the old stables at the back of the cobbled court yard. Part of the pub is a sports bar with TV screens with a large dining area at the rear but some of the original wooden panelling can still be seen and photos of bygone Crookes are on most walls. There is stylish decking and surround at the front of the



pub and at the back is a beer garden with heated smoking area.

It is a Greene King pub with 14 hand pumps and offers the normal range of Greene King beers and the guest beers are usually from Sheffield breweries and offers CAMRA members a discount.

Open from 10am for breakfasts, tea, coffee and cakes and serves meals throughout the day until 10pm weekdays and 9pm weekends. There are a range of children's and senior menus and Sunday lunches are popular with specials available all week.

Live music features on the last Friday of the month.

Pub of the Month award will be presented to the manager, Simon Howard and his team on 10 December. The pub is on the 52/52A bus route so come along and join us.

John Beardshaw



Champion Beer of Sheffield

The Champion Beer of Sheffield competition, sponsored by Beer Central, was judged at the opening night of our Steel City Beer & Cider Festival via the process of a blind tasting.

21 breweries across the Sheffield & District branch area entered a beer and the winners are:

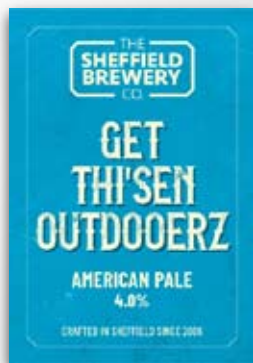


GOLD

Triple Point Brewery
Debut

SILVER

Sheffield Brewery Co.
Get Thi'sen Outdoorz



BRONZE

Bradfield Brewery
Farmers Vanilla Stout



Hedon Bazilika tap room

Hopping around Hungary

It was great to be back in Sheffield again for a few days in October for the Steel City Beer & Cider Festival. Once again, it was a really successful event and credit goes to all the volunteers who work hard throughout the year to make it so enjoyable. Poppy and I have now been back in the UK for a month, but there's still plenty of countries to tell you about, so here goes...

August Bank Holiday rolled around and we were back on the move again. Our destination this time was Budapest, the capital of Hungary and fast becoming one of Europe's foremost craft beer cities. The perfect place for two young beer bloggers to spend a long weekend.

We were staying a little way out of the city centre in Ferencváros, probably better known for its football team. However, the district is also home to **Élesztő**, one of Budapest's famous ruin pubs.

These bars aim to bring old abandoned buildings back to life, and of the 20 or so in the city, **Élesztő** has the biggest focus on quality beer from local breweries such as Monyo and Horizont. They actually opened a cask ale bar here a couple of years ago – Roger Protz was invited to the opening – but sadly it apparently didn't take off. Just around the corner, **Pepin** also had a great selection of local bottled beers, including Fehér Nyúl *White Stout* (5.2%), a collaboration with London-based Hackney Brewery.

A couple of days later, we headed into the city centre intending to spend the afternoon on a free walking tour, learning more about Budapest's history and architecture. About half an hour in though, we decided that it wasn't for us so we made our excuses and left. Coincidentally (or not), the point where we left the tour happened to be just around the corner from

the **Hedon Bazilika** brewery tap room. The beers weren't especially memorable, but the concept was; there are 32 taps lined up on the wall and you simply put some money on a card, then go up and serve yourself as much or as little as you like!

We visited some of the other brewery taps around the city too: the **Monyo** tap room next door to the Great Market Hall was a cosy affair, a small bar with only 6 beers on draught but an extensive bottle list. The décor at the **Legenda** tap room was rather retro, but the beers were reasonably priced, especially given the strengths. I tried the double IPA, *Snakebite* (8%), but Poppy was even braver with her *Bitumen* imperial stout (12%), both of which came in at around £1.40. Meanwhile, **Ogre Bácsi** a couple of blocks away presented beers from Szent András microbrewery in a comfortable cellar bar setting.

Abbeydale

BREWERY

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Ogre Bácsi



Csak a jó Sör bottle shop

If we'd had room in our backpacks, **Csak a jó Sör** ("Only Good Beer") would have been the perfect place to stock up on some of the local bottles. This huge shop in the Jewish district offered hundreds of beers from Hungary and beyond to drink in or take away, as well as a handful of taps. Sadly, with luggage space at a premium we moved on to **Hopaholic**, where I tasted probably my favourite beer from our time in Hungary, the delicious Mad Scientist *Szilvas Gombóc* plum pudding gose (10%).

Hungary was an anomaly on our travels as we actually left for a couple of weeks to visit Serbia. Serbia actually had a surprisingly thriving beer scene, but that will have to wait until the next issue. When we arrived back in Hungary, we stopped off for a few days in Szeged, a beautiful city filled with Art Nouveau architecture.

We'd planned to spend an afternoon checking out some of the craft beer bars

in the city centre. **Sörök Háza** ("House of Beers") and **Maláta** both looked promising, but unfortunately the weather wasn't on our side. As we were strolling through town a huge gust of wind appeared from nowhere, bringing down trees and flinging roofs off buildings. We arrived at the bar to find tables and chairs strewn around the beer garden; unsurprisingly they weren't open for business that day. Instead we made do with spending the evening in our accommodation with a bottle of wine from the supermarket.

As promised, I'll be back next month to tell you about our adventures around Serbia. I must admit that as we've been working at various beer festivals since getting back, we still need to write the last few articles for our blog but we're hoping to get them done in the next few days. If you'd like to check them out, head to hoppingaround.co.uk – thanks again for reading!

Dominic Nelson



Steel City festival v

On Saturday 9 November, 39 of the many festival volunteers had a day out. This year we went to Harrogate.



An initial hour long stop at the recently opened **Roosters Brewery and Taproom** was followed by a few hours in Harrogate. Roosters were founded in 1993 and quickly developed a reputation for brewing ground-breaking, hop-forward pale ales that showcased (then) new hops from the USA. Earlier this year, they relocated to Hornbeam Park in Harrogate. Their taproom is open Wednesday – Sunday and is well-worth a visit.



volunteers' day out



We then moved into Harrogate and small groups visited many of the venues on our pre-prepared list – plus a few extras. For example, the **Disappearing Chin** micropub. A good day was had by all – personal highlights include **Cold Bath Brewery Tap**, the **Harrogate Tap** and **Major Toms**. Key beers included *Silent Assassin* (Roosters), *Harbour Little Rock IPA* (Little Ale House) and *Nightjar Zolo* (Major Toms Social).



We hope to see you on the Steel City 46 day out!

Festival guide

November

Rotherham CAMRA

Thu 28 – Sat 30 Nov

Cancelled due to the venue being flood damaged.

Commercial, Chapeltown

Thu 28 Nov – Sun 1 Dec

One of the Commercial's regular beer festivals when extra handpumps appear on the bar serving beers not previously featured at the Commercial. The list runs to about 25 beers and ciders on rotation. Bus 2/X2 passes the pub or it is 5 minutes walk from Chapeltown station.

December

Shakespeares

Thu 5 – Sat 7 Dec

Shakespeare's regular beer festival which sees not only an interesting selection on the pub bar but a stillage full of extra beers upstairs as well as other goings on in the pub. Buses 57/81/82/86 stop outside.

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

GBBF Winter

Tue 4 – Sat 8 Feb

The winter edition of the Great British Beer Festival takes place at its new home, New Bingley Hall, Birmingham.

Chesterfield CAMRA

Fri 7 – Sat 8 Feb

The annual beer festival at the Winding Wheel Theatre in Chesterfield town centre featuring three rooms of real ale and other craft beers along with proper Cider & Perry. There are also food stalls and the evening sessions feature live music. The festival opens for two sessions each day, a lunchtime one from 11am to 4pm and evening from 6:30-11pm. Advance tickets are available (online sales are via chesterfieldtheatres.co.uk) and recommended for the evening sessions, otherwise pay on the door. Admission is £6.50 including glass and programme.

Derby CAMRA

Wed 19 – Sat 22 Feb

Their annual winter beer festival, held at the Derby College Roundhouse.

Bradford CAMRA

Thu 20 – Sat 22 Feb

Held at the Victoria Hall in Saltaire featuring around 130 beers plus cider and perry.

Magna (Rotherham)

Thu 27 – Sat 29 Feb

The big charity beer festival returns to Magna after a year off and on the traditional week of the year. Bus X1/X10 goes directly there from Sheffield City Centre and Meadowhall.



Steel City 45 another roaring success

Kelham Island Museum was the setting once again for the annual Steel City Beer & Cider Festival which took place over four days in October.

Over 6,000 visitors attended, drinking almost 20,000 pints of beer and 3,000 pints of cider. Thanks to help from our friends at Abbeydale Brewery we managed to keep the KeyKeg bar open for the whole festival this year, which certainly proved popular. In fact additional supplies had to be brought in on Saturday morning to ensure we kept the taps flowing.

The usual excellent range of food stalls provided a wide range of hot and cold food, and moving one of the stalls round by the Engine Room, and adding more seating made the marquee area a lot more inclusive, giving a better overall feel to the courtyard. Saturday also saw a charity cake stall run by the Seven Hills WI, featuring cakes baked using beer and cider.

Drinkers were entertained by another top quality choice of live music, featuring rock bands each night, plus the usual Saturday afternoon spot by the Loxley Silver Band, and a return appearance by the ever-lively Kelham Island Rapper,

who could be seen performing their sword dances several times on Saturday at various places around the festival.

Wednesday night sees a lot of the local trade visit, and is the night we run the Champion Beer of Sheffield Award, this year sponsored by Beer Central. Each local brewery is invited to submit one of their beers for the competition which is blind judged by teams of selected tasters.

The results were announced during the evening and were as follows. 1st place - **Debut** by Triple Point Brewery, 2nd Place - **Get Thissen Outdoorz** by Sheffield Brewery Co. 3rd place - **Farmers Vanilla Stout** by Bradfield Brewery.

There were a couple of interesting changes to the festival this year which added to the overall event.

Three water stations were set up allowing visitors to have a drink of tap water or to rinse their glass between drinks. Judging from the amount of use they were getting this was a popular addition and we will look to have more of these for next year.

We also ran a special event

featuring a talk by renowned beer writer Roger Protz. This covered the history of India Pale Ale and included six tasters of IPA's from the festival selection. 22 people attended the talk and feedback was excellent. Everyone thoroughly enjoyed it and we will be looking to add additional talks and tasting sessions to the festival in future.

This year's charity was Burton Street Foundation, who provide various support services for people with learning disabilities and their families. Through collections of cash, unused tokens and donated glass refunds, we are pleased to say that over £2,000 was raised for this excellent local charity. Thanks to everyone who donated.

And of course a final mention to our volunteers, all 200 of them! We can't thank them enough for giving up their free time to come and help make the festival the success it is. It's a lot of hard work, but everyone enjoys being part of

it and it's nice to see so many faces back again each year. Extra thanks are also due to the volunteers who helped on the last Sunday. What takes four days to build is dismantled and put back into storage in just 10 hours. It's a herculean effort and the team were rightly treated to a free buffet and free drinks at the Rutland Arms two weeks later. This is an area where we could definitely use more help next year, so if you're feeling up to it, get in touch.

Planning for next year's festival begins in January, and if you fancy being part of our team, please contact one of the committee, either via the emails listed in the back of *Beer Matters*, or in person if you see one of us out and about at any point. We'll be only too happy to let you know what we do, and to find a way you can get involved.

See you all again next year. Cheers.

Paul Crofts



Thanks from the festival tombola!

The organisers of the recent Steel City 45 would like to thank the following for donating items to the festival tombola and to sell for the Burton Street Foundation:

Fat Cat, Kelham Island Tavern, Gardeners Rest, Shakespeares, Kelham Island Brewery, Abbeydale Brewery, Triple Point Brewery, The Brew Foundation, Brian Moore, Paul & Julie Brearley, Sarah Mills, Dave Pickersgill, Paul Crofts, Alan Gibbons, Nigel & Emlyn Tasker, Terry Palmer, David Little and everyone who donated anonymously. Apologies if we have missed anyone.

Andy Morton



My Steel City Festival



Poppy Hayhurst

The festival is always one of the highlights of my year, but what you may not realise is that planning for the event begins way back in January. I have volunteered on the organising committee for the past two years and amongst other things oversee the press and trade session, press contact and social media promotion. Even being involved, it still blows my mind that such a fantastic event is solely organised, set up and staffed by volunteers.

While the organising side of the event can be a little stressful (especially in the immediate run up to the event) I think people would be surprised how easy it is to get involved and how rewarding it is. In fact, this year I have managed to complete my role while backpacking around Europe – if you have access to email and a little imagination anything is possible!

Opening night is my most stressful time as it's when all the year's planning comes together for press, trade and tasting sessions. Come Thursday the fun begins, and I get to take a step back from my formal role and become a manager, moving around the festival in a variety of roles. Most likely you'll find me on the token desk, though I've also been known to pull a few pints. However, my favourite job is glass washing as Brian, John and the team down there are fab and have the best playlists!

2020 is going to be a big one for me as I am planning on relocating out of the city, though I am hoping to remain on the organising committee and carry on all the great work that goes into the festival from afar. If you want to get involved in the organising side of the festival, we are always looking for passionate people to help out and volunteer – see you in January to kick off Steel City 46!

Polly

I'm Polly, I'm 23, and I've been a member of CAMRA for three years. This October's 45th Steel City Beer Festival was the sixth I've attended, but the first I've volunteered at. As luck would have it, a week off work coincided with the setup of the festival, so I thought I'd give it a go.

Over the course of a week I helped with everything from glass washing to stillage assembly, pulling pints to putting up bars. I even helped taste test the beer to make sure it was ready to be served!

Would I recommend it? Absolutely. Over the course of the festival I met dozens of new people, learned plenty about what it takes to set up a festival, and most importantly had a tremendous amount of fun.

If you have the time and the interest, helping out at a CAMRA event is a great way to spend a few hours, days, or even a week!



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Branch diary

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

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 Toomakers 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 The White Lion at Heeley. Buses 20/24/43/44/X17

Christmas dinner social

7pm Sat 7 Dec

We get together and enjoy a nice meal and beer. Venue is the Peak Hotel at Castle-ton, get there by 272 bus. Menu choice and deposit required in advance.

Pub of the Month

8pm Tue 10 Dec

Our members have voted the Ball Inn at Crookes as our December Pub of the

Month award winner. Join us for a few beers and the certificate presentation. Buses 52/52a pass outside.

Branch meeting

8pm Tue 7 Jan

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 (possibly Rutland Arms).

Trip to Chantry Brewery

6pm Fri 10 Jan

We catch the tram-train from Sheffield Cathedral at 6pm through to Parkgate for a visit to Chantry Brewery. After visiting the brewery there is the option of a beer at the Little Haven micropub before jumping on a bus or tram into Rotherham town centre to visit a few pubs (depending on time) before heading back to Sheffield on the tram.

Festival planning meeting

8pm Tue 21 Jan

We start work planning our 46th annual Steel City Beer & Cider Festival. If you are interested in joining the organising committee please come along and meet us! Venue TBD.

Committee meeting & Beer Matters magazine distribution

8pm Sun 26 Jan

Dog & Partridge, Trippet Ln.

Branch meeting

8pm Tue 4 Feb

Venue TBD (possibly Uni Arms).

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Patrick Johnson

Vice Chair

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