

BEER MATTERS



Issue 504 February 2020

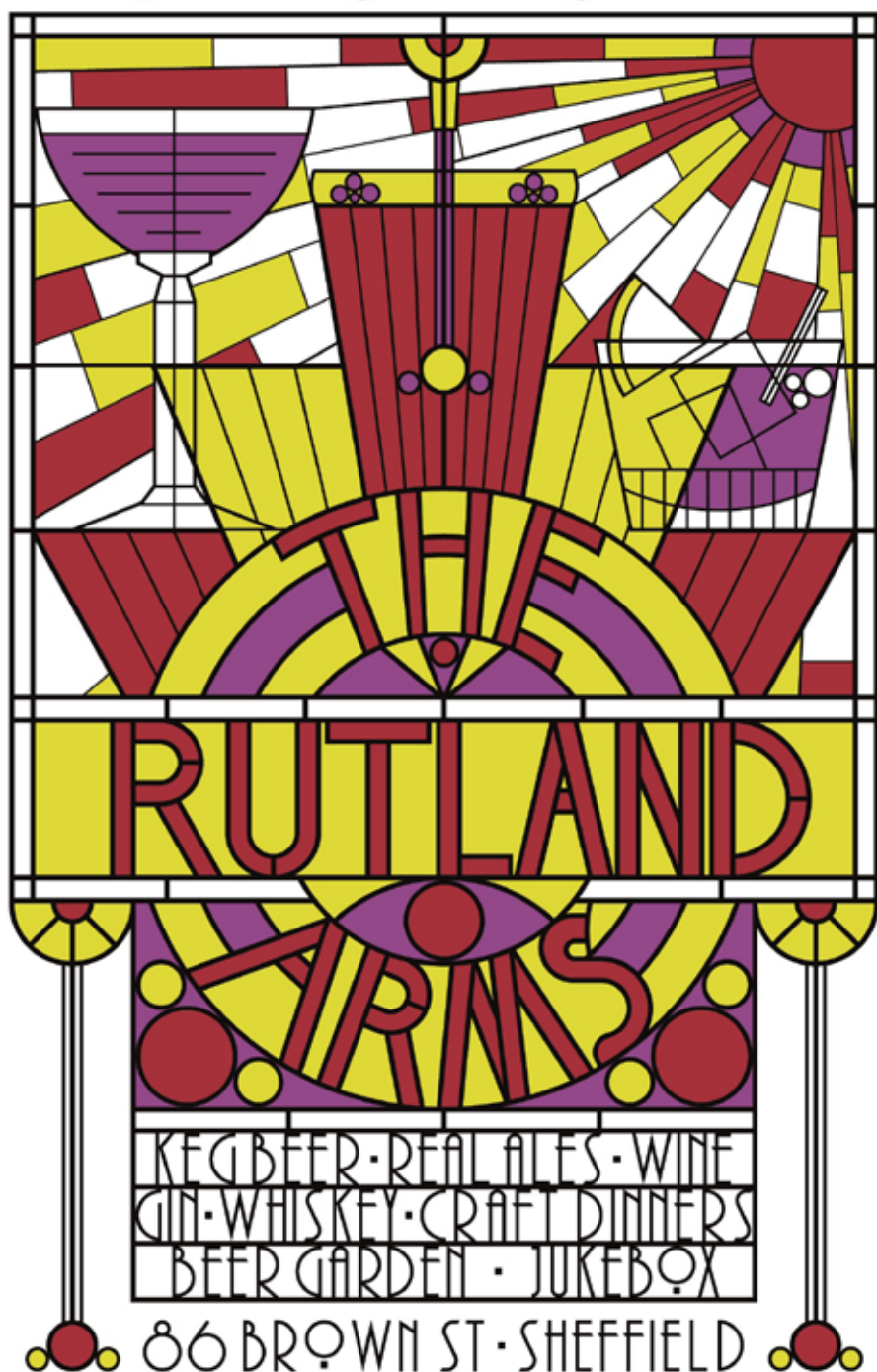
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for
Real Ale



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The free magazine of CAMRA Sheffield & District

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CAMRA's National Members' Weekend, AGM and Conference

This year's event takes place from 3 to 5 April in York at the University of York West Campus, in Central Hall.

There are several strands to the event - the legally required AGM, the conference where members debate campaigning policy, workshops to share experience running branches and the social side with a members' bar, brewery trips and pub crawls.

All CAMRA members are

entitled to attend and can register at camra.org.uk.

This year at the AGM there are four Special Resolutions that have been put forward by the National Executive for a vote, these are to approve changes to the organisation's Articles of Association to strengthen the governance of the Campaign, following a review last year. There is also a National Executive election. More information can be found in *Whats Brewing*

newspaper or online. If you are a member that cannot attend the AGM, you can register to vote for or against the special resolutions online.

In York, the event starts Friday evening with the members bar opening, this is basically a mini beer festival featuring session beers from local breweries and is open exclusively to members who are registered to attend the AGM & Conference. This is a great place to meet up with other members for a relaxed pint after conference or before going into York to visit the local pubs and bars.

There are also coach trips out to breweries on the Friday and Saturday nights, these need to be booked in advance online.

The AGM happens on Saturday morning, which is then followed by the conference for the rest of Saturday daytime and Sunday morning. The fringe events, including workshops, take place Saturday late afternoon after close of conference.

The University of York is out of town, however a very good bus service shuttles from York City Centre to the campus and York is easy to reach by train from Sheffield.

Looking ahead to next year, the 2021 event is being hosted by us in Sheffield at the City Hall and once the York event is over, we will be getting busy with our organising and will be putting a call out for volunteers to help!



Did you know...?

Loneliness is considered one of the largest health concerns we face. According to the Campaign to End Loneliness, loneliness, living alone and poor social connections are as bad for your health as smoking 15 cigarettes a day.

According to the Office for National Statistics, young people are more likely to feel lonely than any other age group. Loneliness can affect anyone at anytime in their life. If you need support, please check out resources provided by the Campaign to End Loneliness or contact your GP for information on what's available in your local area.

Make friends down at your local

Pubs play a vital role in tackling loneliness and social isolation and are one of the last few places where people can come together to socialise outside the home. Our latest campaign aims to highlight the amazing work that pubs do to foster community spirit and encourage social interaction.

Get involved!

CAMRA can help by connecting local people with events happening around them - you can play your part by telling us what you're doing down at the pub. We can feature special events in *Beer Matters*, on our website or via social media.

Also of course CAMRA members can get involved with our local volunteer run branch (who produce this magazine!), come along to socials and meetings we organise or volunteer at beer festivals.



Tryanuary

January is one of the most difficult times of year in the pub business with reduced customer levels, mainly due to people being a bit skint after Christmas with all the extra spending on gifts and everything else involved with the celebrations.

It is being made even worse for the pubs and breweries that supply them now by various campaigns to encourage people to turn their back on the pubs they love, stop drinking and give the money to charity instead!

We say instead of dry January, get the new year off to a good start with "Tryanuary" whilst still supporting the pubs, specialist beer shops and breweries that supply them.

Why not make an effort to try new beers or beer styles during January? Be that a mild, traditional bitter, blonde, IPA, stout, porter, barley wine, saison, sour or one of many others, there is plenty to choose from.

Wanting to be sensible after Christmas and new year excesses? You could still socialise at the pub and enjoy a session strength beer or a low/no alcohol alternative - or even look out for those pubs and bars with an interesting choice of soft drinks.

Another way of enjoying Tryanuary might be to visit pubs you haven't been to before, there are lots of good ones in our area!

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Heart of the City II and the Sportsman

Heart of the City II is the large mixed-use development which is currently taking place in Sheffield City Centre. The scheme aims to provide quality office space, 4/5 star hotels, flats, shops, food outlets and more (heartofcity2.com). Included in this development is the Sportsman on Cambridge Street, S1 4HP.

This pub is located in the area designated H1, a space in which some old buildings are to be retained. The Sportsman dates back to the mid 19th century, and is close to the site of the recently demolished Athol Hotel. In the *1975 CAMRA National Good Beer Guide*, it was described as, 'one of the few pleasant and comfortable city-centre pubs selling real ale.' Electric-pumped Tetley Bitter was the single choice.

From 2014, the pub was run by Kelham Island Brewery, as the Tap and Tankard. It closed early in 2018 when surrounded by scaffolding as Heart of the City II began to gather place. It is now ripe for a planned re-opening. To the rear is the Grade II* listed, 'Leah's Yard,' one of the few remaining examples of the courtyard workshops characteristic of Sheffield. The Leah family after whom the yard is named carried out drop-stamping for the silverware trade.

Ideally, we would like to see the Sportsman return to its old name as a traditional outlet. Such a departure would complement both its surroundings and other nearby food outlets. If anyone is aware of future plans for the pub, we would appreciate the detail.

Dave Pickersgill (pubheritage@sheffield.camra.org.uk)

Inn Brief



A new micropub has opened in Woodhouse Mill, at the bottom of Furnace Lane. The **Oxbow** offers a range of beers on both cask and keg.

The former **Rising Sun** near Bamford, in the Hope Valley, which has sat closed and derelict for a few years now, has had the go ahead from Peak Park Planning Board to be redeveloped with a new hotel on the site. It is to be run by an independent operator aimed at visitors to the Peak District.

The **Cavendish** on West Street, Sheffield, reopens following refurbishment on Saturday 25 January.

A new restaurant specialising in vegetarian and vegan dishes has opened in Kelham Island in an old works on Cornish Street. Named **V or V**, the bar also has real ale and other craft beers for diners to enjoy - all unfinned and vegan of course!

The **Dorothy Pax** at Victoria Quay has had a bar refit and now boasts an increased number of beer lines!

Sheffield Brewery Company's tap room is now opening to the public most weekends to serve their beer to drink in the brewery! Check their social media for opening hours.

Also one that has opened since we published our guide to the Kelham Island area is **Saw Grinders Union** in Globe Works at Shalesmoor. This smart bar has two cask ales and a variety of other craft beers available along with cocktails and food.

On Abbeydale Road, the **Two Thirds Beer Company** is now open. This bar in the unit previously occupied by Steel City Cakes, near the Broadfield, boasts 16 beer lines with a mix of cask beers on handpump and other craft beers on keg taps.

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The Plough, Sandygate

As previously stated, we believe that the Plough should be functioning as a community pub, with the added attraction of its key place in the history of world football. A small internal museum would not be inappropriate. However, the Plough continues to be under threat.

The planning saga commenced when the previous owners, Enterprise Inns (Ei), decided to deliberately run-down their historically important asset before closure in 2015. Since then, there has been no serious maintenance work. Ei and the subsequent owners, Spacepad Construction Ltd, have left the pub to rot. Planning law places

responsibility for the condition of the site with the current owner. By law, the building should have been maintained in a fit and proper condition for its current permitted use as a public house.

The site has deteriorated to such an extent that some local residents claim it is an 'eyesore.' These concerns are currently the subject of a planning enforcement enquiry regarding the unauthorised use of the site as a waste disposal facility and a storage site for unregistered vehicles. An enforcement notice has been recommended. Sheffield CC should issue a requirement for the building, and site, to be reinstated to the condition it was in at the time of purchase from Ei. At that point, an independent report, commissioned by the Plough Community Benefit Society Ltd, demonstrated that, in order for the pub to reopen, no major building work was required and that internal refitting costs were manageable within a realistic business plan. If the owners fail to reinstate the property, the council should exercise its power to compulsorily purchase in order to avoid further deterioration.



Carbrook Hall

As you are probably aware, as a pub, the ACV-rated, Carbrook Hall closed in March 2017 and over two years later reopened as 'Starbucks Carbrook Hall.' Just before Christmas, I finally visited. The Jacobean wood panelling in the 'Old Oak Room' has been retained and is in good condition. However, the ceiling has received a heavy dose of white paint. On my previous visit, in April 2019 while renovations were taking place, the ceiling was exhibiting the distinctive colourful design which had been in place for years.

This heavy use of white paint is the heritage equivalent of taking white paint to the ceiling of the Sistine Chapel (1471/81). From 1508/12, Michelangelo painted the Renaissance frescoes on the ceiling. They remain to this day. The same should have happened to the paintwork on the ceiling of the Old Oak Room.

Suffice to say, that was my last ever visit to a Starbucks.

Dave Pickersgill

The additional material recently submitted to the planning application by the applicant is essentially a remix of previously submitted documents, including correspondence concerning the marketing of the Plough and the exorbitant, and unrealistic, rental valuation of £50,000 per annum. The additional material does not demonstrate continuous marketing of the Plough at a realistic valuation as required

by widely agreed criteria such as CAMRA's Viability Test.

The recent planning history of a site is also a relevant consideration in planning decisions. In 2017, the local authority rejected Sainsbury's application for change of use based on the Plough's listing as an ACV and it accepted that there were no alternative community facilities within a reasonable distance. In 2018, following the sale of the Plough, the local authority re-listed the pub as an ACV. As there have been no material changes in the reasons why the Plough was listed as an ACV, this should remain an overriding consideration in any decision.

The closing date for comments regarding the latest planning application is 28 January 2020: sheffield.gov.uk/planning, reference: **19/02130/FUL**



The pub is adjacent to the ground of Hallam FC (the second oldest football club in the world). Hallam occupy Sandygate, the oldest football ground in the world, the site of the first football game (Hallam v Sheffield FC) as recognised by FIFA. The Plough should be allowed to return as both a community pub and a key player in the developing Sheffield Football History experience.

Dave Pickersgill
Pub Heritage Officer



Issue 504
February 2020

Inn Brief

On 30 January **Shakespeare's** are serving a range of American Sours, the Joiners Arms in Bakewell are hosting a Thornbridge tap takeover and meet-the-brewer, and the Kelham Island Tavern is hosting a ticket-only Tryanuary tutored beer tasting.

The **Devonshire Cat** are hosting a charity fundraising dinner for Cavendish Cancer Care on 6 February. In return for a generous donation you will enjoy a three-course dinner and a gin & tonic. Of course it being the bar it is there will also be an excellent choice of ales on the bar to buy too! Advance table bookings are required for this event.

The **Jolly Farmer** at Dronfield Woodhouse sees managers Karl and Ash celebrating 15 years at the helm this month and they will be celebrating at the pub on 8 February from 7:30pm. Expect live entertainment, food and beer to feature!

Tiny Rebel have brewed a range of special beers to celebrate their eighth birthday and these will be available as part of a tap takeover at the **Chesterfield Alehouse** micropub on 13 February.

A recent opening is the **Parrot Club** at Neepsend, owned by the same people as O'Hara's Spiced Rum. There isn't any cask beer, however a range of three craft beers from Triple Point is available on keg taps.

The **Fulwood Ale Club**, a micropub by the same people as the Ecclesall Ale Club, is now open on Brooklands Avenue.

Opening late January is **Matilda Bar**, an underground speakeasy style joint under the Sidney Warehouse gallery space. Access is via a door on the corner of Sidney Street and Matilda Street. A membership scheme will operate however anyone can sign in at the door. This is in addition to the existing bar in the gallery. Local craft beers will be available on keg tap. Just to add some confusion however, there is also rumour of the old **Matilda Tavern** pub that has sat boarded up for quite a few years reopening very soon!

Toolmakers Brewery (on Botsford Street, which is behind their Forest pub on Rutland Road, just up the hill from Cutlery Works and the Gardeners Rest in Neepsend) continue to host music events at weekends in their tap room. The first Saturday of the month its Trojan Explosion from 8pm to 1am featuring ska, rocksteady and early reggae music played on vinyl whilst most Sunday evenings sees live music. Check their Facebook page for details.

The **Royal Standard** has closed, Ei Group are advertising the lease so it should reopen as soon as someone new takes the pub on.



Welbeck Abbey

As we near the end of crisp winter days and optimistically head for spring we have three cracking brews to help you on your way!

Sleeping Beauty is a 5.3% Honey-sweet IPA made with enchanting English 'Beata' hops. These flowers impart subtle notes of honey, apricots and almonds. This English IPA is inspired by the ornamental plasterwork ceiling of the Titchfield Library here at Welbeck Abbey. The delicately entwined display of flora and fauna has enchanted visitors over the years, and is said to have been inspired by the Sleeping Beauty fairy-tale.

Our second offering for February is **Admiral Keppel**, a golden bitter at 4.3%. Under Admiral Keppel's command of the channel fleet in 1778, a great battle against the French ended poorly. Keppel was accused of treason by parliament and

tried by a court martial. He was acquitted in 1779. The Duke of Portland and others were made commemorative English gold anchor pins to thank them for their support to Admiral Keppel throughout. Inspired by this piece of history we have created a golden English ale brewed with Admiral hops which brings a pithy bitterness and the delicate aroma of spiced oranges.

Finally, we have our first Foraged and Found brew for this year, **Wake Up And Smell The Coffee**. Brewed using the coffee grounds from our friends at the Harley Café, this 5% Coffee Porter has a rich roasted flavour. The Harley Café keeps the estate and it's visitors well fuelled with quality coffee from Darkwoods in West Yorkshire. A huge volume of coffee grounds are generated during the process, which we have utilised to make this robust porter.

Brewery Bits

The former Hopjacker based underneath the Dronfield Arms pub has been taken on by a new business and is being launched as the **Gravity Brew Co.**

Drone Valley are back up and running following flood damage back in November, the seasonal special released before Christmas that managed to escape the devastation was named **Flood Red Ale** to reflect the determination of the people involved with this community enterprise based in Unstone, Dronfield, to recover and keep things going. The brewery is now back to hosting tap sessions every Saturday afternoon with cask beer available to enjoy on site and bottles on sale to take home. Buses 43 and 44 from Sheffield stop at the end of the drive.

A beer for the new year from **Bradfield** is **Farmers 2020**, a light 3.5% ABV beer that is medium hopped with a sharp aftertaste.

If anyone fancies a ride on the Hope Valley train to New Mills this summer, **Torrside** have announced their monthly brewery tap dates for 2020. These are 10/11 Apr, 23/24 May, 27/28 Jun, 25/26 Jul, 29/30 Aug and 26/27 Sep. On these weekends they will be open 12-8pm with 16 beers on draught, dogs and families welcome.

Thornbridge are ready to commence their monthly taproom sessions at Bakewell Riverside too. These take place towards the end of the month, the Saturday socials kick off for 2020 on 29 Feb with the tap room open 10am to 8pm and a street food trader open from midday. They also open the previous Wednesday in the evening for a Beer & Pizza night from 5pm to 9pm. TM Travel bus 218 provides a regular link from Sheffield to Bakewell.

Summer Wine has ceased trading.

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Kelham Island

Kelham Island will be kicking off the new year brewing a couple of January specials

Gauntlet is a triple hopped refreshing ale, using only hops grown in the UK. Brewed with the addition of blood orange zest and fresh grapefruit. Which gives this beer an intense delicious tropical experience.

Crimson Chaos is a full bodied American red ale will blast your taste buds with American hop flavours with a subtle pine aroma, and leaves an after taste of slight toffee and caramel.

And some February specials:

Liquid Weapon is a golden ale brewed with pale and lightly toasted malts for a golden finish with just a hint of caramel. The blend of American hops give a balance of bitter and fruity flavours with hints of pine below the surface.

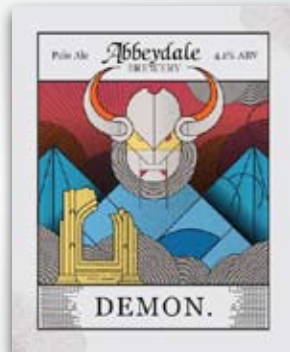
Bête Noire is a behemoth stout brewed with a trio of roasted malts to give an aroma of sumptuous dark chocolate with a sweet satisfying palate and silky-smooth finish.



Steel City

Steel City's collab with Freigeist, **Mein Herz Brennt** is doing the rounds now after a launch in cask form at the Shakespeare winter fest. Sweet malt balances sharp acidity and fruity hops in this resurrection of the extinct Berliner Braunbier style. Also currently in the wild is the Reise Reise variant with the addition of redcurrant and cranberry, while Blitzkrieg has been tucked away in a red wine barrel with cherry and redcurrant.

The first brew of 2020 was on the minikit. Following the surprise *totally* expected success of the barbecue stout *Lucienne* off of the Shakespeare was invited back along with McGregor off of the Facebooks to brew a Hoi Sin Stout. **Too Drunk to Duck** has a similar profile to the BBQ, but this time the adjuncts are plum, five spice, cardamom, chilli, and muscovado sugar.



Abbeydale

This month, we're looking forward to unveiling the first of a new artwork series for 2020, showcasing my personal favourite little piece of kit, our hop back!

Originally our very first mash tun, and now used to ensure our beers benefit as much as possible from delicate hop oils and aromas that would otherwise be boiled away and lost, it's a special part of our brewing process and we're looking forward to giving it a bit of glory on our pumpclips this year. Final details of which hops we're using in the first of the series are still to be confirmed, but we can promise a refreshing and quaffable pale ale from this one.

Doctor Morton's Ship's Biscuit (4.1%) is making a comeback after a long absence, having last been seen in 2013! An easy drinking beer, well balanced with floral notes and a gentle spiciness.

We've also got **Demon** coming up, a golden beer with a biscuity backbone from the addition of Vienna malt, and Bobek and Spalt hops for an earthy, piney character, balanced by notes of citrus.

And a classic stout (4.8%) is to be the next version of **Salvation**, we're looking forward to going a little bit back to basics with this one. Also in the Brewers' Emporium range, after 21 different versions we are having a return of the original *Voyager* recipe! Citra, Centennial and Mosaic hops get together to provide a clean and juicy body to this flavoursome, fruity IPA (5.6%).

Finally, look out for **Funk Dungeon - Chapter 3: Heavy Nettle**. A punchy, spicy saison weighing in at 6.66% and packed full of locally foraged nettles... our brewers don't half go the extra mile for these beers!

Laura

The second brew is an exciting development but patience is needed - London Beer Factory are bringing their mobile coolship giving SCB and Lost Industry an introduction to the world of spontaneous fermentation.

Two brews will be done, the first is in three wine barrels in Sheffield and the second is going back to That London to ferment in wine barrels there. The brew is part of a series by LBF where they brew a broadly similar recipe at various breweries and take the coolship out to pick up local wild yeasts. Steel City will be keeping the barrels for at least a year, and are looking at the possibility of repeating the process in 2021 and 2022, with the eventual aim being to blend the 1, 2, and 3 year old beers to make a 'Yorkshire Ersatz-Lambiek'.



Loxley

Loxley Brewery have been busy brewing over the festive period, with the new Milk Stout at 5.0% ABV being the most popular hit over the Christmas. Named **Black Dog**, this speciality ale has a heart-warming face behind it – Charlie, our black lab brew dog. The beer also has a musical twist, and those of you who love Led Zeppelin will have spotted that straight away! The owner of Loxley Brewery is a Led Zep superfan and it only felt right to include them in such a sentimental brew – check out the pump clip!

Things can only get bigger and better in 2020, with plans underway to create a popular summer ale, to go alongside the ever popular winter brew. The last series of beer commemorated local reservoirs, including *Dale Dyke* and *Dam Flask*. Who knows what the next will be?

You can find all things Loxley at the Wise-wood Inn, and now the Raven Inn – a newly opened brew tap for Loxley Brewery. It is a very cosy and modern pub serving the finest cask and keg ales which go nicely with the selection of pork pies and sausage rolls on offer. Loxley ales are £2.50 between 12pm and 4pm weekdays, and you can't get a better offer than that! CAMRA discounts are available at both venues.

2020 is looking to be an exciting year for Loxley Brewery, lots of events are planned so keep your eyes peeled to see where you can next get your hands on a pint. Happy New Year, or Happy New Beer (if you prefer!).

Hannah



Triple Point

Triple Point have brewed their first anniversary special celebration beer. Aptly enough, it's a Tripel, and if well received could be the first of many.

This one will be 'New World' rather than Belgian in that they are using wonderfully aromatic Galaxy, Wakatu & Wai-iti hops to deliver passion fruit, peach, lime & vanilla notes.

Head Brewer Alex Barlow promises that there are other tricks in store too, including some being put into Sauvignon Blanc barrels.

Acorn

A couple of limited edition brews from Acorn have hit the pubs this new year.

King Creole is a 4.2% ABV pale golden coloured bitter brewed to celebrate music albums of the 50's. USA Cascade and Crystal hops impart a floral, citrus grapefruit aroma. UK Goldings add a nice crisp bitterness.

Krpan IPA (5% ABV) is the latest in a range of single-hopped IPAs. Slovenian Krpan hops have a light grapefruit aroma.



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Your pub needs your vote!

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

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

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

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

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

Pub of the Month nominees

Broomhilll Tavern

Broomhill (buses 51, 52, 52a)

Crown

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

Fox & Duck

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

Portland House

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

Swan

Ridgeway (bus 252)

Wisewood Inn

Wisewood (buses 52a, 61, 62)

Vote
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sheffield.camra.org.uk/potm



Bankers Draft Market Place

Pub of the Month February 2020

JD Wetherspoon has come a long way since founder, Tim Martin, opened his first pub in Muswell Hill, London in 1979. More than 40 years later the estate boasts over 900 pubs spread the length and breadth of the UK. Success has been built on the provision of great value food and drink in a warm and friendly environment. From a real ale perspective this success is evidenced by the 250 pubs chosen by local branches for inclusion in the 2020 edition of the *CAMRA Good Beer Guide*.

Sheffield got its first Wetherspoon pub in 1996 when the Bankers Draft opened at 1, Market Place on the site of the old Midland Bank building. This wasn't a surprising location as the company is well-known for renovating and refurbishing old, and in many cases, historic buildings. The Bankers soon became a popular place for friends to meet up in town. However,

I believe that the pub has actually improved greatly in the last few years, especially since Jonathan Atkinson took charge. Jonathan and his partner, Terrianne McHale have been with the company for 15 years, the last eight years at the Bankers Draft. They are keen supporters of CAMRA. Local branch and nation and publications are prominently displayed in the pub. The venue has hosted branch meetings and has been a regular sponsor of the Sheffield Steel City Beer Festival.

Regular real ales on the bar are *Abbot Ale*, *Ruddles Bitter* and *Doom Bar*. Additionally there are about seven or eight guest ales available at any time. These are dispensed from the 14 banks of hand pumps on the two floors. They always try to offer a range of styles, ABVs and a mix of local and national brews. There tends to be a regular seasonal ale. Favourite local breweries are Little Critters, Bradfield, Kelham Island, Milestone and Acorn. With the addition of Alex Crowe to the team the Bankers is one of the few venues stocking Welbeck ales. In any case the pub is a go to venue for any new breweries in Sheffield.

I know that Jonathan is very keen to increase the volume of real ale sold. To this end he has extended the normal company offer to CAMRA members by allowing an unlimited discount to card-carrying members.

CAMRA is also an organisation that supports real cider. It is therefore very pleasing to find that apart from the Black Dragon on regular offer there are five guest still boxed ciders on at any time. These may include Broadoak Moonshine, Snails Bank Rhubarb and Monkey Mango.

Given the overall success of JD Wetherspoon it is perhaps surprising that of their nine pubs in Sheffield, opened at regular intervals since 1996, only one has ever been voted Pub of the Month. I am therefore delighted that the branch has chosen the Bankers Draft as the winner of this prestigious award for February 2020. I know that Jonathan is too, and he hopes that as many branch members as possible come along on Tuesday 11 February to join him and his team celebrate this success.



Recent pub awards

The **Old Queens Head** in Pond Hill is said to be haunted and CAMRA members were in good spirits when they turned up for a special evening. Patrick Johnson (above, left) from the Campaign for Real Ale presented Pub of the Month award to managers Zuzana and Michal who were delighted with the award.



The Campaign for Real Ale also support real Cider and Kev and Steph were delighted when their pub, the **New Barrack Tavern** on Penistone Road was awarded Yorkshire Cider Pub of the Year. CAMRA regional cider co-ordinator Christine Jane made the award.



CAMRA members and staff at the **Ball Inn**, Crookes, celebrated more than Christmas as the pub was awarded Pub of the Month by The Campaign for Real Ale. The pub has fourteen hand pumps and serves a fine selection of real ales. Chairman of CAMRA, Glyn Mansell (left) presented the award to Kham, the duty manager.



Razbeerbriga stall

Hopping around Serbia

It may be 2020 now but there's still a few more countries from last year's beery jaunt around Europe for me to get through yet. I hope everybody has had a relaxing festive break and is embracing the Tryanuary spirit. What better way to spend the long, dark winter nights than with a hearty stout or two?

Our journey to Serbia was an eight-hour train ride from Budapest. How they managed to make it take quite so long I'm not sure; the train crawled through the unwaveringly flat Serbian sunflower fields at a snail's pace, but eventually we arrived in Novi Sad tired yet otherwise unscathed. Neither of us really knew what to expect from Serbia, but what we found was a beautiful, charming city nestled on the banks of the River Danube.

We spent the first morning exploring the town, but exploration is of course thirsty work and soon enough it was time

to stop for a beer. My only previous experience of Serbian ale was a Dogma *Hoptopod* IPA that someone had brought to a Beer Central bottle share last year. I remember thinking it was decent enough, if nothing too exciting, so I had fairly limited expectations for the Serbian beer scene.

How wrong I was. The first place we came across was **Mazut Beer Shop**. It's an unassuming place from the outside but step in and you find a beer lover's paradise, with half a dozen taps pouring local beers, as well as a wall of shelves full of bottles and cans from all over the world, from Sweden to South Africa. One of the best local craft breweries is Kabinet, and we both opted for one of theirs. Interestingly, both were collaborations with some very big names: I went for the *Vista Milk Stout* (5.8%), a joint effort with Mikkeller, while Poppy sampled the De Molen collab *Perfectly Imperfect* (8.0%),

an intriguing dark ale brewed with dark chocolate and roasted sesame seeds.

Our hopes raised, we set off around the city in search of more excellent beer. We weren't disappointed; **Beer Store, Brick Bar, Tehnolog's, Škripa** and **Toster** (the latter also serving wonderful Serbian-style hamburgers) all offered interesting local creations from breweries such as Dogma, Salto Pivo, Crow and 3Bir. While we were in Škripa, the barmaid informed us it was the last day of a free music and beer festival at Petrovaradin Fortress on the other side of the river.

Now, the fortress itself is stunning enough, but add in a beer festival and you really have a winning combination. There were stalls from breweries of all descriptions, from the bigger names we'd tried in town to tiny local nano-breweries like Libeeri, RazBeerBriga and Premier Beer. It was a wonder-

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ful way to round off a great start to our Serbian adventure.

Soon enough, it was time to leave Novi Sad and head to the capital city, Belgrade. Eventually we figured out how to use Serbian bus stations (they have a bizarre system where you have to pay not only for a bus ticket, but for a separate token to enter the platform too) and got on our way. Belgrade is a fascinating city where old meets new; the ancient citadel on one side of the river in stark contrast to the seemingly endless tower blocks of New Belgrade on the other.

It's also a city with plenty of choice for the discerning beer drinker. There are craft bars and taprooms dotted all around the city, but we went for a different approach and decided to explore Belgrade's bottle shops. Right in the city centre, we found **300 Cuda**. Part bottle shop, part comic book shop, it offered a good range of beers from Serbia and beyond (whether the comics were much cop, I couldn't say). We picked up

a bottle of Dogma *Plutonium* (7.5%), a zingy orange milkshake Double IPA. The bar upstairs, **Samo Pivo**, was also pretty impressive, its horse-shoe-shaped bar lined with dozens of taps.

Meanwhile, in Vračar district we found **Pivodrom**, a tiny shop with a surprisingly varied selection of beers, where we sampled 3Bir *Shake* (5.0%), a tasty milk stout. Nestled down a nearby alleyway was **Pivski Zabavnik**, a growler-fill shop which also sold beer by the glass to drink on their small outdoor terrace.

By far the best bottle shops, however, were to be found in the urban sprawl of New Belgrade. Thrifty as ever, we decided to walk the 4 km journey to **Pivopija**, located in the imaginatively named Blok 21 district. Luckily, it was well worth the hike. We found a couple of beers from breweries we hadn't seen before, Dilemma *Hefeweizen* (5.9%) and Crna Ovca *Black Sheep* (6.5%) dark IPA – no relation to the Masham version! **Beerville**, situated at the bottom of a block

of flats over in Blok 67, was great too, a modern place with yet more new breweries for us to try. This time, Academia's *Dirigent Porter* (6.5%) was the takeaway of choice.

The last stop of our Serbian sojourn was Subotica, a small town in the north of the country with one of the few bus routes back to Hungary. It may be home to the third-largest synagogue in Europe (and possibly the continent's fanciest branch of McDonald's), but sadly there was precious little on the beer front. We made do with enjoying our purchases from Belgrade as our brief visit to the Balkans came to an end. We'll certainly be heading back to this part of the world in the future!

As I mentioned earlier, there's still a couple more countries to write about, starting next month with Romania.

Or as always, you're welcome to head to our website, hoppingaround.co.uk if you can't wait until then.

Dominic Nelson



Chantry Brewery trip

A group from Sheffield CAMRA jumped on the tram train to Parkgate to visit **Chantry Brewery** on Friday 10 January. We were also joined there by some of our beery friends from Rotherham and Barnsley.

As well as having a bit of a nosy and seeing their 20 Bbl brew kit and four fermenting vessels used by head brewer Mick Warburton, we were able to test drive the still under construction tap room upstairs, which they expect to have completed around Easter time with the intention of having monthly brewery tap events through the summer with a full bar open to the public. Things have been expanding there since the brewery first opened in 2012!

Thanks to team Chantry for the hospitality, we enjoyed three excellent cask beers on the evening - *Hop Thief*, *Hoppy Road* and *Rebel Chocolate Stout*.

Following the brewery visit, we had a walk the short distance up to the **Little Haven**

micro bar where a choice of three more Chantry beers were available along with a great welcome! Our festival organiser Paul also attempted to demonstrate his guitar playing ability but thankfully that moment was short lived...

The final call of the day saw us get off the Sheffield bound tram at Rotherham Central station and walk up to the **Three Cranes Inn** on Rotherham High Street with a choice of four cask ales on the bar and a range of flavoured ciders.

Unfortunately time ran away and we didn't have time to visit the two Chantry pubs in Rotherham town centre - the **Cutlers Arms** and **New York Tavern**, however they are easy enough to get back to and Chantry also now have a Sheffield pub in Handsworth.

The tram train dropped us back at Sheffield Cathedral and some of us found that very convenient to drop in the **Church House** to catch the end of the live band's set there!



Festival guide

February

Great British Beer Festival Winter

Tue 4 – Sat 8 Feb

The winter edition of GBBF 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 and 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-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.

Buses 43, 44, 50, 50a, X17 from Sheffield stop close to the venue or it is a short uphill walk from Chesterfield railway station.

Derby CAMRA

Wed 19 – Sat 22 Feb

Their annual winter beer festival, held at the Derby College Roundhouse building next to the railway station.

Bradford CAMRA

Thu 20 – Sat 22 Feb

Held at the Victoria Hall in Saltaire featuring around 130 beers plus cider & perry. Saltaire station is a short walk away, from Sheffield change trains at Leeds.

Liverpool CAMRA

Thu 20 – Sat 22 Feb

A war of the rose themed beer festival in the Metropolitan Cathedral Crypt. Advance tickets advisable. Direct trains from Sheffield to Liverpool Lime Street operated by East Midlands Railway

Leicester CAMRA

Wed 26 – Sat 29 Feb

Held at the Haymarket Theatre, featuring around 130 beers plus cider and perry. Direct trains from Sheffield to Leicester operated by East Midlands Railway.

Magna (Rotherham)

Thu 27 – Sat 29 Feb

The well established charity beer & music festival returns to Magna, a former steel works, after a year off and on the traditional week of the year. The event features around 140 real ales on handpump plus other craft beers, cider & perry, gin and multiple live music stages!

Advance tickets are available online, however note there is a discount for CAMRA members that is only available on the door.

Bus X1/X10 goes directly there from Sheffield City Centre and Meadowhall Interchange.

March

Loughborough CAMRA

Thu 5 – Sat 7 Mar

Held at the Polish Club with around 60 real ales and ciders. Direct trains from Sheffield to Leicester operated by East Midlands Railway.

Indie Beer Feast

Fri 6 – Sat 7 Mar

Held at the Abbeydale Picture House, this is a popular craft beer event where advance tickets are essential. The format here sees a number of great breweries hosting their own bars around the venue, there is also a wine bar and street food traders.

Sheaf View

Fri 20 Mar

The Sheaf View holds one of their now regular events that sees extra beers available! Buses 10, 10a, 20, 24, 25, 43, 44, X17 to London Road (Heeley Bridge/Ponsfords).

April

Doncaster Brewery Tap

Thu 9 – Mon 13 Apr

Featuring 20 hand pulled cask ales, 10 keg beers, cider and perry, pizza and bratwurst. Open 5-11pm Thu, 12-11pm Fri/Sat, 12-8pm Sun and 12-5pm Mon.

May

Lincoln CAMRA

Thu 21 – Sat 23 May

Beer, cider, food and music in the Drill Hall. A regular train service runs from Sheffield to Lincoln.



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Branch diary

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

Branch meeting

8pm Tue 4 Feb

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 University Arms (in the conservatory).

Pub of the Month

8pm Tue 11 Feb

Our members have voted the Bankers Draft in Sheffield City Centre as our February pub of the month winner. Part of the JD Wetherspoon chain, the manager here has been running this pub for a few years now and makes great effort to promote well kept real ales, including some from local breweries, offered at affordable prices! We'll be at the pub from 8pm to enjoy a beer or two and present the certificate, all welcome to join us! The pub is easy to get to, being right next to Castle Square tram stop and close to many bus routes.

Festival planning meeting

8pm Tue 18 Feb

We continue 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 is the Gardeners Rest on Neepsend Lane in the upstairs room. Bus 7/8/8a stops outside the pub or Infirmary Road tram stop is about 5 minutes walk away.

Committee meeting & Beer Matters distribution

8pm Tue 25 Feb

Dog & Partridge, Trippet Lane.

Branch meeting

8pm Tue 3 Mar

Punchbowl in Crookes (upstairs function room). 52/52a bus.

Festival planning meeting

8pm Tue 17 Mar

Gardeners Rest on Neepsend Lane in the upstairs room.

Beer Matters distribution

8pm Tue 24 Mar

Dog & Partridge, Trippet Lane.

Branch AGM

8pm Tue 14 Apr

All branch members are invited to our annual general meeting to elect a new committee for the year ahead, vote on any motions for debate to amend the branch constitution or local policy, inspect the branch accounts and hear the results of the Pub of the Year competition announced. This is followed by the regular monthly branch meeting where we share pub, club and brewery news and more – all over a pint or two of course. The venue is the Greystones pub back room, bus 83 stops right outside the pub or various other buses (81/82, 88, 218, 272) stop a short walk away on Ecclesall Road South.

Please note the deadline for submitting motions to debate is the March branch meeting and the deadline for voting for Pub of the Year is 10 February (after which the area winners as voted for will be judged to find the overall winner).

Committee

Glyn Mansell

Chair

chair@sheffield.camra.org.uk

Patrick Johnson

Vice Chair

vice@sheffield.camra.org.uk

Phil Ellett

Secretary

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Membership Secretary

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Malcolm Dixon

RambAles Coordinator



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