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Issue 506 September 2021

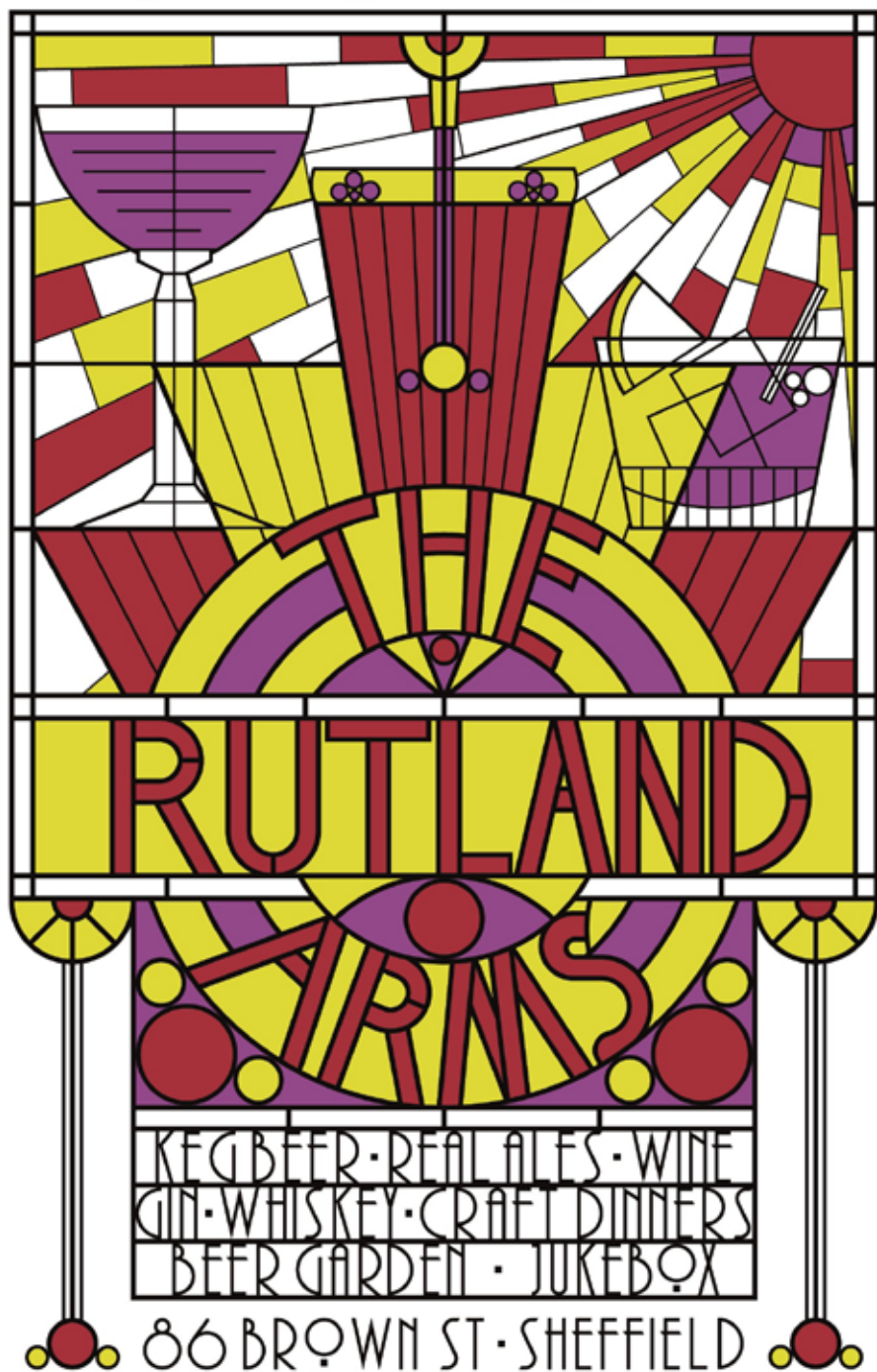
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Articles, comments and suggestions are most welcome so please send them in*

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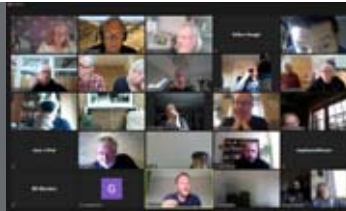
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Strange 18 months

After a year and a half of only posting news online, Beer Matters is back in print!

On 23 March 2020, prime minister Boris Johnson announced the first lockdown, however pubs and other such venues had already been ordered closed with “end of the world” parties held on Friday 20 with midnight that night seeing the doors locked until further notice.

With the lockdown in force to reduce the spread of Coronavirus, we weren't allowed out the house other than for local exercise, shopping for essentials and to commute to jobs that couldn't be done from home. We also weren't allowed to meet other people we didn't live with except for certain designated support bubbles.

The full lockdown remained in force until early June, however other than being allowed to operate as an off-licence/food takeaway pubs remained closed until 4 July. This of course had a very serious knock on impact on breweries – with pubs closed they had very few customers left to sell cask and keg to!

Many breweries pretty much had to furlough all staff and go into hibernation, however those that previously offered beer in bottles, cans, minikegs or bag-in-box upped production of small pack where they could and put more focus on selling direct to the consumer with many introducing or expanding online sales and home delivery with breweries such as Chantry, Bradfield, Drone Valley, Eyam and Abbeydale introducing their own delivery service whilst the likes of Triple Point, Stancill, Thornbridge and others offered the facility via couriers. A number of bottle shops including Hop Hideout and Dronfield Beer Stop also started their own home deliveries.

Abbeydale brewery had some luck – they took delivery of their own canning line early in lockdown and dramatically increased their production of beer in a can to satisfy demand and their online business was booming. We do need to see that in context against a huge fall in volume of cask and keg with overall brewery production still well down.

Pubs were allowed to reopen from 4 July but with various Covid-safe regulations including reduced capacity, social distancing, standing not allowed, enhanced cleaning regimes, taking details for NHS Test & Trace and more.

Further restrictions on the operation of pubs were introduced later in the year with a 10pm curfew from September which encouraged buying alcohol from supermarkets to drink at home parties and restrictions on group sizes. In October regional tiered restrictions came into force and

in some tiers you could only buy an alcoholic drink with a “substantial meal”.

Pubs gradually dying a death from restrictions were finally put out of their misery with another lockdown implemented from 5 November, which ended on 2 December with a return to tiered restrictions.

We entered a third full lockdown from 6 January 2021, this time pubs were not allowed to operate as off licences but could offer home delivery, a restriction not imposed on other types of alcohol retailer!

Some pubs were able to open from 12 April, when outdoor table service was permitted for groups of up to 6 people. A number of pubs saw investment in beer gardens and other outdoor drinking areas as well as some introducing “pavement café” style arrangements. A venue of special note in Sheffield was the Dorothy Pax bar which went from being a small, cosy bar in a former railway arch to not only offering a few covered tables on the quayside but a huge area of outdoor seating upstairs on the roof with its own separate bar and staff serving customers at seat, which proved quite popular!

Indoor service was permitted from 17 May, however again this was mandatory table service and for restricted group size. The vast majority of pubs reopened at this point, however financially for pubs it was far from business as usual with reduced customer capacity coupled with the increased staff costs table service brought.

With step 4 of easing restrictions implemented from 19 July, pub life is much closer to normal, but not quite. Many pubs still aren't allowing customers to linger around the bar after being served for the benefit of staff health and wellbeing, pubs are randomly having to close or reduce hours as staff get pinged by NHS Test & Trace due to being in contact with someone that has tested positive for coronavirus and of course city centre pubs have yet to recover the after work trade with many in office based jobs still working from home. There are also people of course that still don't necessarily feel comfortable going out into social environments with the virus still in circulation.

Looking ahead the government announced that venues with large capacities such as night-clubs, large music venues and festivals will be required to check all customers are fully vaccinated before allowing them entry, at the time of writing no details had been announced of what exactly these rules will involve, for example which venues/events will be impacted or how they are expected to implement them.

So in summary, whilst we are the closest to "normal" we've been in about a year and a half, the world of beer, pubs and clubs is still struggling and needs our support as it attempts to get going again!

Andy Cullen



Socially distanced layout and hand sanitising station at Industry Tap



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Sheffield beer tasting smashes record

CAMRA smashed a world record on 18 April during its 2021 Members' Weekend, when more than 350 participants, using 266 Zoom accounts took part in a simultaneous beer tasting.

The event, which focussed on beer from our branch area, beats the record, as noted by the *Guinness Book of Records* of 18 venues by the Brewhouse & Kitchen in 2018.

In a normal year, attendees at the CAMRA AGM, Conference and Members' Weekend (MW21) would visit local breweries and pubs. But the pandemic made it impossible to keep to the original plan of a two-day event at Sheffield City Hall. As a result, events took place online with a live tutored beer tasting.

Initially, there was the unenviable problem of finding a representative selection of six beers from the 100s available. We have 26 brewing companies (23 breweries, three cuckoos), more per head of population than any other UK city. Also, within the branch area, in the Peak District, are Eyam and Intrepid.

At a time when some breweries were mothballed, the occasion demanded award winners, geographical spread, mix of new and well-established breweries, diverse range of beer styles/strengths and commitment to supply 500 to a tight deadline.

Advertised in *What's Brewing* and online, the event was a sell-out. The CAMRA warehouse despatched, ten days prior to the event protected by biodegradable maize starch peanuts, in tasting order:

Neepsend Acadia 3.9% New England session pale 440 ml can

Kelham Island Pale Rider 5.2% premium golden ale 440 ml can

Triple Point Dyad #4 5.2% DDH New England IPA 440 ml can

Intrepid Stanage 4.5% oatmeal stout 500 ml bottle

Bradfield Belgian Blue 4.9% speciality ale 500 ml bottle

Abbeydale Black Mass 6.66% strong stout 440 ml can

European Beer Consumers Union beer judge and former Great British Beer Festival organiser, Christine Cryne introduced the event commenting on beer styles. MW21 co-organiser, Dave Pickersgill, then said a few words about Sheffield, reminding participants they had missed a visit to possibly the best beer city in the world. He noted Sheffield has more pubs on the CAMRA Pub Heritage Lists than any other city in Yorkshire and hosts the only local to win CAMRA National Pub of the Year in successive years – Kelham Island Tavern.

Christine then hosted the tasting. Five brewers – Ben Millner

(Intrepid), Bruce Woodcock (Bradfield), Gavin Martin (Neepsend), George Brook (Triple Point) and Jim Rangeley (Abbeydale) – participated, commenting on their beer and responding to participants.

Companies House states the occupation of Ben as 'brewer and speleological Interpreter'. He is the only UK brewer with this job title. This unique split of his working life obviously works, one participant describing the Intrepid beer as 'one of the best stouts I've tasted from a bottle... can't believe the amount of body at such a low ABV.'

Throughout the event, the chat was busy. Among items discussed was the origin of Neepsend beer names, the Beaujolais Nouveau aspect of *Belgian Blue* and the feasibility of the 2021 Abbeydale Funk Festival. It also confirmed *Black Mass*, the only beer in the *Good Beer Guide* whose ABV is quoted to two decimal places, is legally between 6.16 and 7.16%. In addition, the true meaning of Dyad was discussed.

There was complimentary comment about the brewers: 'Absolutely super event, wonderfully produced, great host and contributors and the sense of the CAMRA community, and great beer!' The brewers also had a good time, as Gavin stated: 'Was really good fun and hopefully we'll be able to meet some of you in the flesh in Sheffield one day.'

The session was enjoyable, went extremely well and is obviously something which should happen again. However, can anyone beat 266 simultaneous Zoom accounts, or will Sheffield continue to retain its reputation as the best beer city in the world?

Dave Pickersgill



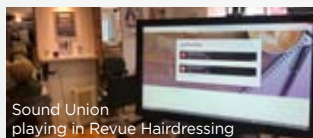
Sheffield DJs launch Sound Union

Two well known Sheffield DJs have been busy putting together a huge library of locally sourced music, recorded exclusively for local businesses.

Sound Union is a brand new service created by Sheffield DJ/producers Andy H and Sandy Turnbull. This service will provide businesses with royalty free and locally sourced background music allowing them to avoid costly fees with PRS and PPL which must be paid for any business playing music on their premises to the public.

Andy H and Sandy Turnbull have both been prominent fixtures on the local DJ circuit for many years. Before the Covid pandemic you would be able to find both of them behind the decks of some of the city's very best venues including The Foundry at the University of Sheffield, Soyo and Tramlines Festival. They also regularly play further afield with dates around the UK and Europe at events like Boomtown Festival, Kendal Calling and Outlook Festival in Croatia. Like many DJs, they also produce their own music, some of which is available to stream on this new platform.

Sadly back in March 2020 their usually busy diaries became empty as the events industry was put on hiatus due to the pandemic. With a need to find a productive way to fill their time, Andy and Sandy created a brand new concept that would support Sheffield businesses at an especially tricky time. They started to build a library of exclusive music from local artists using their network of contacts and built a streaming platform to distribute this music.



Andy H said; 'There has always been a great community of DJs, musicians and producers in Sheffield, all of whom almost overnight found they were unable to work in the same way they had before. We believe we have found a way in which we could all work together and help out some of the many

businesses that have been hit hard by the pandemic.'

Initially they plan to offer access for businesses to this service at no cost until 2022, when they plan to introduce a very small monthly fee. As the music is all original and royalty free, businesses will not be required to pay any other music licences such as PRS or PPL which they would if they used a service like Spotify. This will save businesses hundreds of pounds a year in subscription and licensing fees.

Simon Brown who owns Revue Hairdressing in Retford is an early adopter of the scheme and said, 'the music is suitable to a wide range of customers' and described the service as a 'fabulous concept'.

Andy and Sandy have a wide range of acclaimed artists in many different genres to select from. The library will include music from James Atashroo of Renegade Brass Band, Copious Beats and Kilxz, the producer alias of seasoned veteran DJ, Jimmy the Gent.

Sandy Turnbull said, 'This service will enable Sheffield businesses to both help the local music industry and save on running costs. We have tailored the music to be suitable for anywhere that needs background music and we have drawn on the talents of some of the best musicians the city has to offer.'

Head over to soundunion.co.uk to sign up, take advantage of the free trial period and to find more about the service.

SAVE 25% ON BUS TRAM & TRAIN TRAVEL THIS SUMMER

Summer Sale - 2 Aug 2021
to 27 Sep 2021

sytravelmaster.com

Public transport ticket offers

Those of you planning on using buses, trams or trains to get to pubs and brewery tap rooms in the coming weeks have some discounted ticket offers to take advantage of, with all the adult tickets in the TravelMaster range discounted.

TravelMaster tickets are accepted by all operators and includes CityBus for all buses in Sheffield and CityWide that includes trams too along with SYConnect that includes all buses and trams in South Yorkshire and SYConnect+ that also includes trains.

For more information and to buy tickets online visit sytravelmaster.com. Day tickets can also be bought from bus drivers and tram conductors or on the First and Stagecoach apps. Be aware that railway stations and train conductors cannot sell the discounted tickets, so if you want a train inclusive ticket buy from a bus or tram company or online!

Alongside the TravelMaster summer sale there are a number of ongoing offers from individual operators, for example Stagecoach Yorkshire are running a five travel for a fiver deal every weekend. Check out operator websites for the latest information.

Timetables and maps can be downloaded from travelsouthyorkshire.com.

You can track buses operated by Stagecoach, First, TM Travel and Hulleys of Baslow live on a map at the independently run bustimes.org website.



Find the most
comprehensive list of real
cider and perry in the UK
at camra.org.uk/cider



Real cider campaign refreshed

CAMRA has produced a revised definition of real cider and perry to reflect the current practices and processes of cider and perry makers across the UK. Below you can find all the resources you need to make sure your cider and perry is **#NotFromConcentrate**.

So is it real?

In order to be real, cider and perry should never be concentrated then diluted – either in terms of the juice used, or the alcohol content.

We use **#NotFromConcentrate** for our online campaigning for real products, and you can find a map and list of producers online at camra.org.uk/cider.

The definition

CAMRA defines real cider or perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices.

The word 'chaptalised' as used in the definition refers to a process where the alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage, before it is diluted with water to the desired alcohol content for sale.



The local beer scene sadly lost one of its most positive and forward-looking people with the recent passing of James Eardley. As the co-founder of Brew Foundation and the owner of Ecclesall Ale Club and Fulwood Ale Club, James had made quite an impression on his adopted city. Originally from Nantwich in Cheshire, James came to Sheffield to take a Business Degree at Sheffield Hallam University and like so many other students, fell in love with the city and decided to stay. After a few different post-university jobs, including a stint at Exposed magazine, James and his father Robert hatched a plan involving their mutual love of good beer, to start a brewery and open a micropub.

Brew Foundation was born in 2015 and began cuckoo brewing at Winkle Brewery in Cheshire. As the only brewer James was the inspiration behind the recipes and beer names that started to make their mark around the North of England. As was always intended, a micropub was next, and 2017 saw the Ecclesall Ale Club open its doors. Its distinctive interior was again the brainchild of James, but this time in conjunction with his then-girlfriend Sam. As testament to James's determination, being diagnosed with cancer in 2018 didn't stop his plans, and the Fulwood Ale Club opened in 2019. In the few short months of opening before the Covid pandemic arrived, it built up a loyal following amongst local beer drinkers who helped the bar survive by ordering bottles for home delivery.

James also took time out to get married to Sam in Las Vegas, travelling across the USA in a Ford Mustang for their honeymoon.

Robert says the family intend to keep James's memory alive by bringing in a new brewer to continue with the established recipes that have built the Brew Foundation reputation and by continuing with both of the Ale Clubs. It's hoped that two special events at the bars will be held in the near future to raise money for Weston Park Hospital in recognition of the care they gave James during his illness.

It's fair to say that no one who dealt with James had anything other than good things to say about him. He was always a pleasure to deal with, always positive and usually smiling. You only need to read all the heartwarming comments written on the Ale Club Facebook page to see how much James meant to the people who knew him. He will be a great loss to the local beer scene.

Anyone wishing to donate to Weston Park Cancer Hospital in memory of James can do so at memorygiving.com/jamesrobertteardley.

Paul Crofts



James and his father, Robert



Pubs, breweries and the future

After well over a year with minimal trade, for some pubs, this summer could be their last hurrah. Many of us have built up savings and will be happy to go out and spend. For those pubs who can open, this could be a profitable few months. However, this short-term fillip may not last.

Over the last 18 months, pubs have suffered – badly. During the last lockdown, our government banned pubs from selling beer in sealed containers while supermarkets and off-licences could sell alcohol to take away. This was grossly unfair, assisting the multinational brewers while simultaneously causing huge damage to our pubs. Takeaway

sales, in sealed containers, were a lifeline for pubs during previous lockdowns, offering an opportunity to keep the doors open, continue to employ staff and welcome customers safely. Restricting that route to market could be the death knell for many pubs. As Louise Singleton, landlady of double CAMRA National Pub of the Year winning Kelham Island Tavern said, at the time: 'Off-sales was a way of topping up in order for us to survive. In addition, pubs selling off-sales are more likely to support small and local suppliers.'

Pubs and breweries also have a major staffing problem as many experienced staff have moved to other things. This, coupled with the reluctance of some pub companies to employ sufficient staff is caused some long waits at outside table service. As CAMRA Sheffield & District chair Glyn Mansell said, after a visit to the Francis Newton: 'On arrival we were seated and told we could order, but there was a 45-minute wait for drinks and an hour for food. We made double drinks orders. Finally, the food arrived, 15 minutes before the drinks. However, the next day, elsewhere outside service was prompt and efficient.'

Over the last year, many brewers have attempted to diversify. Some will not return while others are hoping it won't be too long before things return to some form of normality. However, rising costs, coupled with the effect of the pandemic will cause

some breweries to fold. There are almost 2,000 listed in the 2021 CAMRA *Good Beer Guide*. There will be less in the 2023 edition.

In addition, changes in cross-border regulations have resulted in European online bottle suppliers raising shipping costs or simply ceasing UK delivery. The price of niche imported beers has risen and choice is suffering. European barley and hops are also becoming both more expensive and more difficult to source. There will be tighter margins throughout small innovative breweries and in the craft beer market.

Pubs, bars and breweries deserve a long-term, dedicated and sector-specific financial support package to make sure they do not have to close for good. They have fixed costs and have suffered many months of little income. The grants announced by the chancellor have been welcome, but they will not be enough to help all our pubs to survive.

As for the future, my guess is that, assuming there is no fourth wave, the number of breweries in the UK will fall by between 10 and 20%. As for pubs, for some, summer 2021 will be their last hurrah, before inevitable closure. The multinational property companies will buy some while others will never reopen. The overall number will fall.

I hope to be proved wrong.

Dave Pickersgill

TURNER'S BOTTLE & TAP ★

Turner's bottle shop is filled with over 400 different lines, featuring beers and cider from around the world, and guaranteeing you can find a new favourite beer each time you visit. As Sheffield is blessed to have a plethora of great breweries in the city they are proud to feature these local beers on their shelves.

If beer on tap is more your thing, then you've gone to the right place. They currently boast eight tap lines and offer beer to go in growlers; these are one litre glass bottles using a counter-pressure filling system which makes sure the beer stays fresh for up to three weeks.



It's not just beer either, there is natural and low intervention wine on offer, including wine from one of the most northerly vineyards in England. The collection of artisanal and small batch spirits is curated from local distillers, handpicked to ensure quality. Continuing the theme of inclusivity there is also a wide range of lo/no alcohol beers alongside a great selection of gluten free and vegan options.

Can't decide what to take away, everything is also available to drink in, either in the cosy tap room bar or outside watching the world go by, what are you waiting for?

298 Abbeydale Road, Sheffield S7 1FL
0114 2581255
turnersbottleandtap.co.uk



Sheffield breweries, True North Brew Co. and Loxley Brewery have teamed up to bring the Sheffield Half Pint Marathon back for its sixth year.

The month-long charity event will run throughout September in 13 of Sheffield's favourite bars and pubs, with each brewery creating a brand-new beer especially. **One For t'Road** from True North Brew Co. and **Get Em In** from Loxley Brewery will be available in all participating venues and with each Half Pint Marathon beer purchased throughout September, a donation will be made to local charity Sheffield Mind.

Sheffield Mind is a Sheffield based charity which provides support to people with mental health issues. Sheffield Mind Business Development Manager Lindsay Doyle-Price said 'Sheffield Mind are delighted to be partnering with True North Brew Co. and Loxley Brewery in this year's Sheffield Half Pint Marathon. We have been lucky enough to be beneficiary of the promotion for the last two years and are grateful to all the participating bars for their ongoing support.

'We very much hope that the people of Sheffield get behind the promotion, as every penny donated to Sheffield Mind will be invested in local service delivery.



'It's been a tough year for local people and local business and talking part in the marathon is a great way to support both.'

The premise of the Sheffield Half Pint Marathon is simple - at the starting venue of your choice you will receive your

Half Pint Marathon card, then for each venue you visit and purchase one of the speciality beers you will receive a sticker. When your card is filled simply register via truenorthbrewco.uk/halfpintmarathon by 30 September and you will receive an email to let you know when and where you can collect your limited-edition print.

The Sheffield Half Pint Marathon print features hand drawn illustrations of the participating venues by the incredibly talented Will Rea.

Participants can complete the marathon at their own pace, in a day, week or even over the whole month.

True North Brew Co.'s Marketing Manager Krissie Petfield said 'Mental health is often ignored in the hospitality industry and there is still a long way to go to improve the mental health and wellbeing of those working within the industry.

'The last few years have been especially difficult with the ups and downs of the pandemic and we're working towards providing further support to those suffering at True North Brew Co.

'We are happy to be bringing back the Sheffield Half Pint Marathon alongside Loxley Brewery to raise money for such a worthy cause. It's a brilliant opportunity to get together with friends and

Sheffield Half Pint Marathon runs throughout September 2021. More information is available at truenorthbrewco.uk/halfpintmarathon or on socials [@sheffhalfpint](https://twitter.com/sheffhalfpint).

family and raise a (half) pint to support one another.'

This month-long celebration of some of Sheffield's best independent bars and pubs is aimed at giving people a chance to contribute to a great local charity whilst exploring Sheffield.

Hannah Hebb, Loxley Brewery's Business Coordinator said 'It was a great honour to be asked to be a part of the Sheffield Half Pint Marathon. Over the last 18 months mental health has become more important than ever, so we at Loxley Brewery are proud to be supporting Sheffield Mind.

'It would be fantastic to see people get together for such an amazing cause, supporting local businesses as they go, having a pint and putting the world to rights. It is important to remember that mental health is real, and it matters.'

Whether you're a local or a visitor, beer lover or beer novice, the Sheffield Half Pint Marathon is not to be missed!

Public transport

We've listed the bus routes and tram stops by the venues on the map. You can get network maps and timetables from **Travel South Yorkshire** and all day travel passes (currently discounted until 27 September) from **TravelMaster**. You can also track buses live on a map using the independent **bustimes.org** website.

The venues



ILLUSTRATED BY
@ewillustration



Renovated Old Bulls Head wins pub design award

The Old Bulls Head in Little Hucklow was a regular *Good Beer Guide* entry in the 1970s and 80s when it sold a fine pint of Buxton-brewed Winkle *Saxon Cross Bitter* (3.8%). It later sold Wards *Bitter*.



Old Bulls Head in 1984

The Old Bulls Head has historical interest dating back to the 12th century with claims to be the fifth oldest pub in England. Little Hucklow was once the scene of much mining activity, with considerable remains of old shafts, gravel hillocks and rakes still surrounding the village. The pub contained a collection of mining relics. In addition, the handpumps had Shakespearean characters carved in wood.

In more recent years, the building sat derelict for about a decade, until two years ago when renovation work started.

This involved alterations to the pub building, including the addition of a glazed 'seed room' extension, the addition of an external stone stair, an extension to the south-west corner, removal of the porch, alterations to openings, and internal layout changes. In addition, the car park was altered to accommodate a new building which includes six letting rooms.

The pub re-opened in July 2020 as the **Blind Bull** and offers a choice of four real ales, with a regular house beer *The Blind Bull IPA*, designed and brewed with Eyam Real Ale Company, and three regularly changing beers predominantly from local brewers, including Eyam Real Ale Company, Pennine Brewery, Peak Ales Brewery, and others. The varied food menu includes vegetarian and vegan options. The overnight accommodation is due to launch soon.

The Blind Bull was entered into CAMRA's National Pub Design Awards and we are pleased that it has been recognised as the joint winner in the refurbishment category.

Inn Brief

The new micropub in Mosborough has a name and is now open! **Craftworks** can be found at 38C-D High Street (the main road through Mosborough, bus route 50/50a) and features a range of beers including four on cask and six craft kegs along with a lager. A double shop unit has been converted into a modern and stylish bar.

Also newly opened is the **Beer Dog** shop at 108 Charlotte Rd, near Bramall Lane stadium. This is owned by the same people as the Ranmoor Castle off licence and Berlin Calling bar and as well as a range of craft beer in bottle and can there is a range of draught beer to go, including one on cask and is a good place to obtain beer from the Crosspool Ale Makers.

Over in Crookes, the **Old Grindstone** has now reopened as a True North Brewery pub with a range of their beers plus guests on both cask and keg. The pub will feature sport on tv and live music, food is expected to launch early 2022 when the kitchen has been developed, until then customers are welcome to order takeaway meals to be delivered to the pub!

Many of you will know of **Guzzle** micropub at Woodseats, a little neighbourhood bar with five real ales, well they are now opening a second one in Kil-lamarsh this summer. It can be found at 193 Sheffield Road in

the middle of a row of shops, this road is the main road down the valley and on bus routes 26/26a, 80/80a.

Another micropub planning to add a second location is **Itchy Pig**, the award winning bar in Broomhill, with plans to convert a shop in Banner Cross into a micropub. Meanwhile also at Banner Cross there are plans to convert an old bank into a pub called the **Dark Horse!**

The **Waggon & Horses** in Mill-houses has opened their new beer garden located between the pub building and the park. This area of decking has plenty of tables and an ice cream kiosk!

A new bottle shop and bar called the **Bear** (Beer Emporium Abbeydale Road) is planning to open on Abbeydale Road in the premises that were previously the Rude Shipyard Café & Bookshop. As well as numerous fridges and shelves full of bottles and cans that appeal to most tastes and budgets there will be six keg lines. The shop is planning to open from 23 June with the drink in option likely to be introduced once Coronavirus restrictions are lifted.

Talking of new bottle shops, **Maison du Biere**, who run a popular beer shop and tap room in Elsecar are opening a new shop in Stocksbridge at 492 Manchester Rd, this was previously a butchers shop!

Perch Brewhouse, Kitchen & Bottle Shop on Garden St opens 27 August.



Royal Oak destroyed

Without planning permission, the Royal Oak (Mosborough), was recently demolished. The owners, Bar 24 Ltd., have to apply for retrospective planning permission. Their assertion is that toxic waste was dumped in the car park, and the situation became so bad that the only option was to demolish the pub. The building dated from 1843, becoming a beerhouse in 1870.

Clive Betts, the local MP disagrees, 'the issue of the toxic waste and chemical spills on the site is in my view a red herring. There has been a problem with toxic chemicals but the explanation from the owners that they contacted the Environment Agency about demolition does not in any way obviate the need to apply for planning permission to demolish: the two are separate issues.'

CAMRA Sheffield & District agree with Clive. In October, environmental experts assessed the situation and didn't find anything to justify demolition. This suggests that the spillage has been used as a pretext for taking short cuts to potentially secure profit-

able redevelopment of the site. Surely waste could have been removed without having to knock down the pub.

We also believe objections to the anticipated planning application should initially focus on the importance of retaining pub use on the site and the lack of any justification for the demolition. The Carlton Tavern (London) sets a clear precedent.

The Carlton closed in April 2015: then two days before Historic England was due to recommend the pub be granted Grade II listed status, the owners demolished the building, without planning permission. They expected a £5000 fine. However, Westminster Council had a different opinion. They ordered the owners: CTLX, to rebuild the Carlton brick by brick. Earlier this year, having been totally rebuilt, it re-opened.

CAMRA Sheffield & District will comment when the planning application for demolition is submitted to SCC Planning. **We encourage you to do the same.**

Dave Pickersgill

Inn Brief

Last June saw the announcement: 'It is with great sadness that we must announce that the **Devonshire Cat** will not be re-opening as an Abbeydale Brewery pub.'

Explaining the decision was due to reduced footfall and ineligibility for grants due to the venue's high rateable value, the brewery went on to say: 'We would like to take this opportunity of recognising the efforts of our truly dedicated and hard-working staff members and we are now focussed on supporting those who are impacted by this course of events. [...]

'We will miss the Devonshire Cat so much, and wish to thank all of our customers over the years for their amazing support. We are disappointed not to have the opportunity to have a proper goodbye but would love to see all of you up at the **Rising Sun**, which will continue to represent Abbeydale Brewery into the future.'

La Di Da is a new specialist shop that opened in Chapeltown in December, selling quality wines, rare malt whisky, world spirits, craft ales and a selection of Havana and international cigars. The man behind it, Wayne Griffin, was a manager at Mitchell's Wines of Meadowhead for ten years. The beer range at La Di Da includes many local breweries plus UK and international craft ale and classic Belgian beers. They are also selling at sheffieldcigarsandwine.co.uk.



Outstanding Conversions and Restorations

For almost half a century, CAMRA has worked to identify, support and protect the UK's most historic pubs through its national inventory: pubs that are wholly or mostly unchanged or retain important historic rooms or features from over fifty years ago.

Since then, hundreds of pubs have been restored or created in buildings previously used for something else. There have also been new-build pubs that are worthy of admiration and recognition. The Outstanding Conversions and Restorations (OCR) Project identifies and promotes such interiors of outstanding architectural and/or design quality, pubs which are great places to enjoy a drink in splendid surroundings.

The website ocrpubs.camra.org.uk highlights almost two hundred pubs from across the UK that are magnificent conversions or glorious restorations. There are also stunning new builds and a handful of pubs in museums.

As project manager, Gerry Hahlo, puts it; 'all these pubs are the work of dedicated individuals, and pub companies who know the value of excellent design and have created great spaces in which people want to drink and socialise. Some show off

their architectural merit by sympathetically converting historic buildings such as banks and cinemas while others recreate painstaking replicas of the glories of yesteryear.'

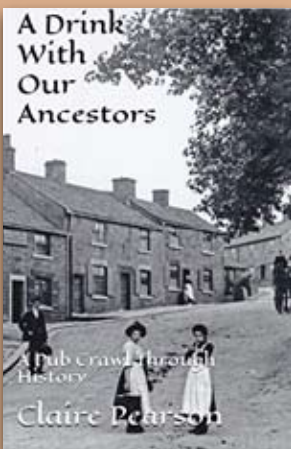
One example is a former Tetley house, the ex-Firwood Cottage (Sheffield S6 2WA): the Blind Monkey opened in Spring 2018 after a period of closure and deterioration. Dating back to 1846, the building was originally a small village shop that sold bottled beer. It later became a pub.

Over the years, it was opened out from smaller rooms into an open-plan design. Taken on by Speakeasy Company, the owners of the nearby Don Valley Brewery, the derelict shell was gutted, and the interior was taken back to the multi-roomed 1890s: most materials used are reclaimed items dating back to the Edwardian and Victorian periods.

Gordon Jones, Director, describes the project as, 'a labour of love. We wanted to showcase both our architectural and design skills. We rebuilt; we divided the once-open snug area by glass partitions to display whiskies. The fireplace and chimney were opened-up and a reclaimed parquet flooring was renovated and laid down in the main areas of the pub, complemented by original tiling near the bar areas. We also used reclaimed light fittings sourced from as far as Mumbai to as near as Manchester.'

The Blind Monkey is an outstanding restoration and the Old Bank of England pictured opposite (EC4A 2LT) is an outstanding conservation (Thanks to Mick Slaughter for the photograph). There will be many more: hence, we welcome your suggestions: please contact info@ocrpubs.camra.org.uk saying why the pub should be included. But also, please, enjoy these wonderful pubs!





Bevy of beery books

Fancy learning about the history of pubs in our area or looking for an early Christmas present? If so, you're in luck as there are some great potential additions to your bookshelves out there.

First up is Claire Pearson's ***A Drink With Our Ancestors***. This detailed and well-researched tome includes a myriad of stories from public houses, past and present, from their early days until the eve of World War II. It is a potted history of her local pubs, where generations of locals and a succession of travellers have spent their leisure hours.

The 325 page book includes many stories from the pubs in and around the South Yorkshire town of Stocksbridge and the nearby villages of Bolsterstone, Deepcar, Green Moor, Hunshelf and Wigtwizzle.

Many of the pubs featured are no more: the Broomhead Mill Inn, the Butchers Arms, the Coach & Horses, the Miners Arms, the New Inn, the Rising Sun, the Rock Inn, the Sportsmans Arms and the Travellers Inn. However, pubs featured include the CAMRA heritage listed, Friendship (Stocksbridge) and, in Deepcar, both the Bradfield Brewery owned King & Miller and the Royal Oak.

A Drink With Our Ancestors is available, on Kindle. In addition, Claire has put together a website which includes dozens of relevant images. She aims to produce second volume next year featuring the pubs of Midhope, Langsett and the surrounding area.

Peak District Pubs: A pint-sized history tells the story of how the Peak District 'local' made the journey from humble alehouse to modern public house. Meet some of the regulars along the way, including lead miners, packhorse men and navvies, plus the odd highwayman and a fair sprinkling of ghosts.

The author, Andrew McCloy, lives in the Peak District and has written and edited over 20 books covering subjects such as the Pennine Way, Roman Britain and the Peak District Boundary Walk. He is currently also chair of the Peak District National Park Authority.

Last but not least, the fourth edition of Dave Pickersgill's ***Sheffield's Real Heritage Pubs*** is scheduled to go to print in mid-September (1000 copies, A5, 116 pages).

For details of pre-orders and retail possibilities, please contact pubheritage@sheffield.camra.org.uk. The second edition was available as both a printed version and a free download. The third edition can be download for free at sheffield.camra.org.uk/rhp. Full details of local availability will be available in the next edition of *Beer Matters*.



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Heist hosts branch meeting

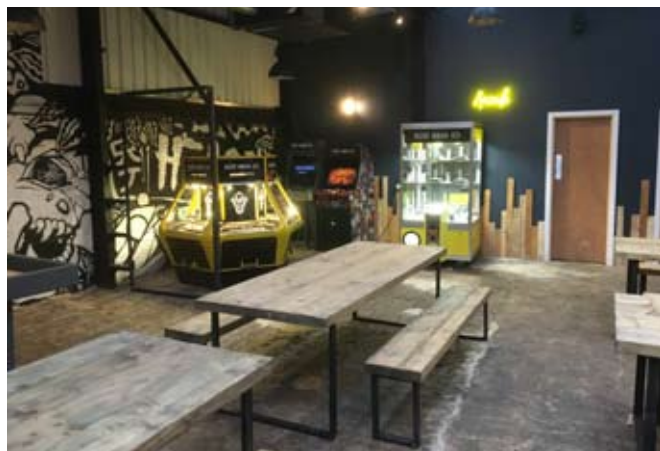
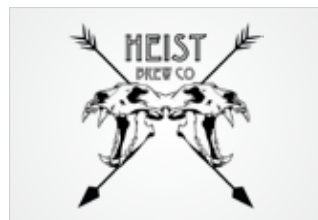
The first face-to-face CAMRA Sheffield & District meeting since spring 2020 recently occurred.

A week before their formal opening, newly re-located Heist Brew Co. (107 Neepsend Lane, S3 8AT) allowed us a preview of their new brewery and tap room.

This development incorporates their state-of-the-art brewery, in addition to a very large tap room, complete

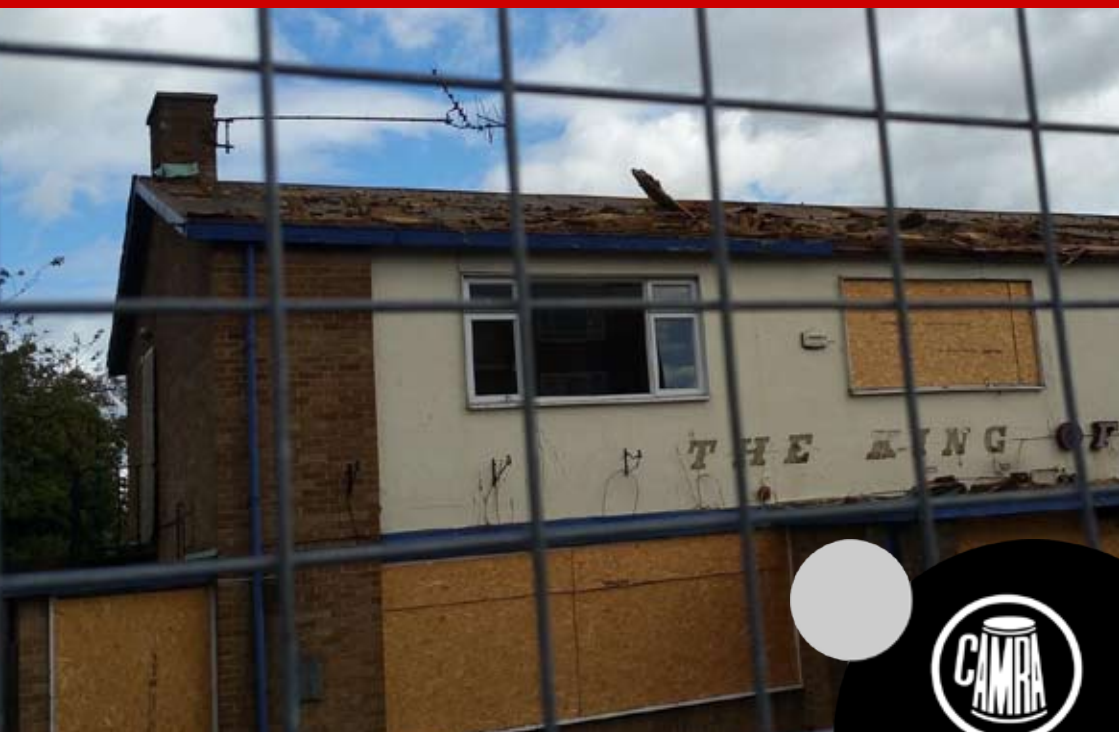
with benches, shuffle board and a skateboard. Beer-wise, plenty of KeyKeg, including a couple of 11% imperial stouts and various sours and IPAs.

Our next branch meeting on 7 September is, by contrast, at a very traditional pub, the Chantry at Handsworth (S13 9BZ), one of only four pubs in the UK that are claimants as built on consecrated land. There is also a cemetery on the grounds of the pub.



Is your local pub under threat?

CAMRA has the tools to help you save it



camra.org.uk/saveyourlocal



Campaign
for
Real Ale

Brewery Bits

Intrepid Brewery are hosting an open day and tap session on bank holiday Monday, 30 August. This is a rare opportunity to drink their beer on site at the brewery and if you want food to soak the beer up then Sunshine Pizza will also be there with their oven! The brewery can be found at Brough (near Bradwell and Hope) on bus route 271/272.

Recent brews from **Grizzly Grains** have included a 4.8% *Elderflower Pale* brewed with English and Czech hops, Sheffield Elderflowers and Limeflower Honey from Heeley City Farm along with a return of their *Rye IPA*.

Heist Brew Co. are now up and running down at Neepsend with a few brews already under their belt and the tap room opened on 10 August. The tap room showcases their beers plus guest craft beers and has a games area as well as serving food from Slap & Pickle Burgers and Ritual Doughnuts.

Thornbridge have brewed a session IPA for the Leadmill music venue and nightclub which will be available at the bar in cans at all their forthcoming events.



Bradfield

It's great to see things steadily returning to something more like normal, we couldn't help but celebrate the much awaited easing of restrictions with a special brew for July 2021: ***Farmers Back to the Baaar!***

Our seasonal ales have received a warm welcome back over the last few months and the next one out of the traps is our ***Farmers Cherry Beer***: a 4.2% light on the palate beer with a hint of cherry and a dry aftertaste.

In the pipeline we also have the exciting release of our six month barrel aged ***Kerry*** stout. The original batch of this imperial stout, brewed with a variety of speciality malts, was released in April 2021 and was well received! We're looking forward to the release of the six month aged edition! Date TBC.

Our Brewery Taps are all now back open seven days a week, with indoor and outdoor seating available. Weekly quiz nights have resumed and Homemade Food is served at the **King & Miller** at Deepcar and the **Nags Head** at Loxley. The **Wharncliffe Arms** is hosting regular Karaoke & Pizza Nights to bring back the good nights out!



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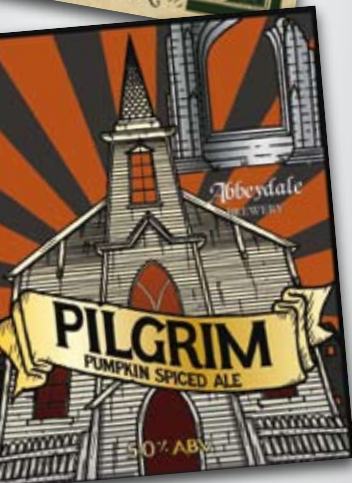
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Abbeydale

Firstly a big thanks to all who've joined us in celebrating our 25th anniversary so far by giving our special birthday releases a try! They should all still be around for the next few weeks so keep an eye out for **Celebration** (2.8% Mimosa Quarter IPA), **Double Deception** (8.2% Nelson Sauvin DIPA), **Cryo Heathen** (5.0% Mosaic Cryo hopped pale ale), **Indulgence** chocolate cake stout (7.0%) and **Dr Morton's Birthday Extravaganza** (4.1% pale ale), plus this year's vintage of **Methuselah** barrel aged stout (9.7%) which has mainly gone into can but might make it on to a bar or two as a very special release.

As well as all of that, we've got plenty of new beers coming out for September too.

We've got those snack cravings sorted with **Doctor Morton's Bag O Nuts** (4.1%), extremely thirst quenching with Cascade hops, and completely nut free! The ever popular **Larceny** is making a return, a 4.2% pale ale hopped with Chinook and Columbus for grapefruity and piney flavours and a moreish bitter finish.

And if the dark side is more your style, we've got you covered too with **Salvation** breakfast stout (5.4%) – complex and malty, with oodles of roasty toasty character, oats, maple syrup and coffee. Perhaps the most important beverage of the day!

And finally, later on in the month witnesses the first of our returning autumnal specials... yes, it's almost time for our 5.0% pumpkin spiced ale, **Pilgrim** to make a comeback!

Laura

Brewery Bits

The **Brewery of St Mars of the Desert** tap room is now open regularly every weekend: Thursday 4-8pm, Friday and Saturday 2-8pm.

You can find them at 90 Stevenson Road in Attercliffe, bus 52/52a stops fairly close at the end of the road, it is walkable from Attercliffe tram stop or if you are feeling energetic and the weather is good you can walk from town along the canal towpath!

You can just turn up like a normal pub but table bookings are advisable for groups.

Their newest beer is **Hop Stingo** which has loads of hop aromas from a wood fermentation with warm hop additions as well as a secondary dry hop.

Little Critters have released a new batch of their 5% ABV chocolate orange stout, **Orange-Utan**. If you don't see it in the pub on cask then it is also available in can to order from their website.

A recent cask release from **Neepsend** is **Moirai**, a 4.2% pale ale brewed with Bravo hops upfront and late and dry hopped with Amarillo and Simcoe for a pine and citrus hop character.

Abbeydale

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Blue Bee

It's been a strange time for everybody but it has meant quite a few changes for us at Blue Bee. As lockdowns hit we decided not to branch out into to any form of small pack as it was not something we have ever tried before, therefore the brewery was put into hibernation, twice.

Towards the end of 2020 we made the decision to down size the brewery. We used to occupy two units on our industrial estate but have now moved into one.

So the start of 2021 was a busy one even though we weren't brewing any beer. We cleared out one unit, re jiggered the brew plant, built a new office and cold store as well as having a good sort out and we are really pleased with the results.

Although we now take up half the space we don't intend on making half the beer as we are still brewing on the same ten brewers barrel kit have the capability to make the same amount of beer as demand requires.

Anyway, as things creep back to normal we are slowly ramping up production. We have maintained our core beers of *Reet Pale* 4.0%, *Hillfoot Best Bitter* 4.0%, *Triple Hop* 4.3% and *Tempest Stout* 4.8% along with the ever changing *American Five Hop* 4.3%.

On top of this we have the following specials to look out for in September: firstly **Azacca Zappa** 3.9% is and American hopped session pale ale showcasing two varieties of US hops which impart citrusy flavours.

Secondly **Vanilla Stout** 5.5% an oat stout brewed with the addition of fresh vanilla pods, so expect a nice sweet stout with smooth vanilla notes.

Finally we brewed our 700th beer in early August: *Galaxy Enigma* 5.0% is heavily hopped hazy pale ale showcasing two fantastic Australian hops.

So it's great to back brewing again and fingers crossed things keep going in the right direction!



Kelham Island Tavern

Russel Street

Pub of the Year
2020

Although presentations were more subdued (videos on the website), we did manage to award our Pubs (and Club) of the Year 2020 winners last July. Congratulations to Josh and Louise at the Kelham and to all the other marvelous winners...



Josh, James and Dom
Sheaf View
Sheffield South



Pete, Maurice and Lauren
Crookes Social Club
Sheffield Club



Josh and Louise

Kelham Island Tavern

Kelham Island and Overall



Jamie and John

Sheffield Tap

Sheffield City Centre



Shaun

Gardeners Rest

Sheffield North



Ted

Itchy Pig Ale House

Sheffield West



Sarah

Anglers Rest

Sheffield District

Your pub needs your vote!

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

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

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

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

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

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



Crow Inn
Scotland Street

Pub of the Month July 2021

The Crow Inn (33 Scotland Street, S3 7BS) has been voted as Sheffield and District CAMRA Pub of the Month for July 2021: our first Pub of the Month for a considerable period.

Originally opened in 1797 by Sheffield brewer, Thomas Rawson, the C20th saw many changes. These resulted in closure in 2010: the building becoming The Sleep Hotel. Previous pub names included: The Crown Inn, The Old Crown Inn and R & B's Uptown Bar.

Two years ago, on Thursday 6 June 2019, under the same management as the Rutland Arms, the Crow was reborn. The logo cleverly links the new to the old: a crow is pictured holding an 'N' in its mouth having stolen it from the Crown.

The beer range complements that of the Rutland: five hand-pumps (gluten-free, Abbeydale Heather (4.3%) is the only permanent resident) and fourteen keg lines, together with a large

Pub of the Month nominees

Blind Monkey

Walkley (buses 95/95a, 135)

Brothers Arms

Heeley (buses 10/10a, 11a, 18, 20, 24/25, 43/44, 252, X17)

Chantry Inn

Handsworth (buses 30/30a, 52/52a, 73, X5, X55)

Crown Inn

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

Fox & Duck

Broomhill (buses 51, 52, 52a, 120, 257/X57)

Nottingham House

Broomhill (bus 51, 52/52a, 257/X57)

Washington

City Centre (trams/buses to West Street or buses to Moorfoot)

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online
now!**

sheffield.camra.org.uk/potm



choice of spirits, including forty malt whiskies. The beer range is innovative, including hard-to-find limited edition beers and obscure imports. In addition, Kev's Pies are available, and there are seven en-suite hotel rooms. This is all expertly managed by the multi-talented and personable team: Adam Griffiths, Adam Swithenbank, Charlotte Walker, Chris Bamford, Kate Major and Lizzie Dabner.

Apart from the opening-out of the room on the right, the basic layout of the interior is unchanged. The fittings are of varying ages, with some recent renovation and modern art-work. The bar appears early/mid C20th. The porch has internal leaded windows and an impressive ceramic floor which features an image of a crown. Unusually, the off-sales was approached via the entrance to the rear yard, purchasers entering through a small door. This entrance was removed in 1972.

Historically, the pub is mentioned as a key player in the 1840s Chartist protests, the Sheffield Outrages and the 1920s Sheffield Gang Wars. The outrages saw the 1859 murder of James Linley: 'saw-grinder, was sitting at the Crown Inn, Scotland Street' (Caledonian Mercury, 3rd August 1859).

Congratulations to all involved with the Crow on this award: recognition of a recent excellent addition to the ground-breaking and innovative pubs of Sheffield.

Dave Pickersgill



Issue 506
September 2021



Hopping around Moldova

Our trip was drawing to an end, but there was still time to fit in country number 11, Moldova. The quick way from Bucharest to Chişinău would have been to fly, taking just over an hour. Being as thrifty as ever, we opted instead for the 10-hour night bus instead. This was as fun as it sounds, but eventually we made it to Chişinău, a mere seven hours early for our hostel check-in. Luckily, they let us drop off our backpacks and we set off exploring. Walking around Moldova is almost like stepping back in time 30 years or so. The Russian influence is still strong here, with grey concrete buildings and orthodox churches dominating the skyline.

Now Moldova probably isn't the first destination on most beer drinkers' radars. This is unashamedly a winemaking region. In fact, just a few kilometres outside the city is Mileştii Mici, the world's largest wine cellar with almost 2 million bottles (well worth a visit by the way). Nevertheless, we were determined to find some beer worth writing about.

Our hostel gave us a handy map of the city, marked with dozens of bars and restaurants. We picked out the **Smokehouse**, an American-style BBQ joint also promising a range of local craft beer. It didn't disappoint: on the extensive beer list were plenty of local breweries. Poppy went for the *Elvis Coffee Porter* (7%), while I went for *LaBREWtory Merge* (4.2%), a delicious session IPA showcasing juicy Mosaic hops not often seen in this part of the world. The food was alright as well!



Just next door to Smokehouse was the pun-tastically named **Taproom 27: A Hoppy Place**. Actually, the two have the same owners and much the same beer range. However, the vibe is completely different and if it's just beer you're after, you can't go far wrong at the Taproom. We decided to stay for a couple, my favourite being the fiery *Tenemu Lemur Ginger Ale* (4.6%).

Anyone who's read these articles over the past months will know how much I love a brewery visit, so you can imagine our delight at learning that the **LaBREWtory Brewery** was just a short bus ride from town. We hopped on the charming number 5 trolleybus – a true bargain at just 2 lei (10p!) per person – and arrived at the brewery, a fairly typical-looking building in a small industrial complex. It seemed strangely quiet, but we ventured inside. We entered a small room with a desk and a door but nobody

in sight. We thought we must have got the wrong place and were just about to turn around and leave when I felt a tap on my shoulder and heard an American voice: “You’re not from around here, are you?”.

He led us through another door and suddenly we were in a warehouse with a bar and seating at one end of the room, and a full brewery setup at the other. Our American hosts introduced themselves as Bill and DeEva and guided us to the bar. There were 5 beers on offer; the *Merge IPA* I had enjoyed at the Smokehouse, alongside a pale, an amber ale and even a Belgian-style grisetto. The best of the bunch though was the *Brut IPA 3* (6.4%). It's not usually my favourite style, but this was a really good example, pale and dry but still with the fruitiness you expect from an IPA.

We got chatting to the owners and they told us how they had

originally moved to this part of the world for Bill's work. Bill, a keen homebrewer, dreamt of starting his own brewery and in 2016 the couple found two locals to help them get started. While showing us around the brew-kit they told us of their trials and tribulations with the Moldovan authorities, especially getting their brewing vessels into the country from neighbouring Ukraine. All's well that ends well though, and the pair are now regularly crafting beer styles never before seen in this corner of Eastern Europe.

There was still time to squeeze in one or two more beers before our night bus back to Romania. We hopped back on the trolley and headed to the Botanica district in search of **Craft Baza**, recommended to us by Bill and DeEva. This was a good find, a classic craft beer bar with bare brick walls and 18 taps offering different local beers. Poppy, still loving the dark beers, went for the *Elvis Porter* (5.4%), while my beer was at the opposite end of the spectrum. *Litra Smoozik Blackcurrant Sour* (3.5%) was decent but could've been a bit sourer for my liking. Nevertheless, it was great to see the local breweries branching out to new styles. Who knows what they'll have by the time we make it back?

It's been a pleasure writing these articles over the last few months – thanks for reading and hopefully we'll have some more adventures to bring you soon!

Dominic Nelson



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13 VENUES

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Ingle all the way

Ingoldmells, a village three miles from the beer desert of Skegness, a village which surprisingly has a brew pub and great real ale.

Jenny Chamberlain's family have owned the **Countryman** pub in Ingoldmells since 1960 and Barry Good has been there since 1974. Originally the Countryman was the Ingoldmells Social Club. Later, the name was changed to the Ace of Clubs (still a members-only establishment) and then, in 1988, it transmuted into the Ace Inn, a fully fledged public house.

The Countryman we know today was created when the original building was altered and enlarged at a later date. Looking at the front elevation, you can be forgiven for thinking that the building is wholly a product of the 1960s or 70s. The secret history is revealed when you check round the back and spot the brickwork of the original Leila Cottage, reputedly an eighteenth century building. By the middle of the nineteenth century the house was occupied by James Waite, a famous and successful local smuggler. This may seem a fanciful idea now but the Lincolnshire coast between Boston and Mablethorpe was notorious for such clandestine activity and old Ingoldmells

was at the heart of the trade. Indeed, Tom Paine (1737-1809), the famous author and revolutionary (and formerly an excise officer) was based at nearby Alford between August 1764 and August 1765 for that very reason.

Scott Colebourne with the half barrel plant The idea for a brewery came in the summer of 2007 after Barry had spotted an advertisement in *The Publican* for a half-barrel plant. He and Scott Colebourne (who was working at the Countryman at the time and became head brewer) decided to experiment with a 'hobby' brewery and were easily persuaded by the manufacturer who also supplied a simple recipe and brewing kit. Fortunately, the pub had previously stocked beers from the Fugelestou Brewery (Louth) and Phil Ellis provided free and friendly advice to the Countryman team.

The first principle Barry and Scott agreed upon was to keep things simple. Honey, coriander and hedgerow weeds were definitely off the menu! *Ace Ale* (a mid-brown session bitter at

3.8%) duly emerged and was eventually accompanied by a light-coloured summer IPA (*Leila's Lazy Days* at 3.6%) and a dark ruby autumn/winter beer (*Lincolnshire Life* at 4.2%).

Success bred success and Barry purchased a 2.5 barrel plant from Poacher's Brewery in Lincoln which had downsized production. A stable on the Countryman site had become vacant and this was converted and the plant installed between December 2008 and March 2009. By summer 2010, brewing was sufficiently advanced to have all three beers permanently on.

At present, Leila Cottage has to use informal arrangements (the backs and boots of cars!) to supply beer festivals and the odd pub. Although there's no official delivery system, casks can be collected and Fugelstou, Oldershaw's and Small Beer at Lincoln have assisted at one time or another.

Advance notice will allow you to see the brewery and there is a large car park as well as facilities on site for caravans and camper-vans. So, if you are holidaying in the area or just passing through, both the Countryman and Leila Cottage Brewery should be on be a must visit if your in this area.

From Skegness platform A take the number 1 bus which takes 20 minutes and is every half hour. Alight at St Paul Church and the Countryman is a minute walk away.

Philip Brown



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2



3

Dorchester musings

Paul and Bev's trip report



4



5

On a recent trip to Cornwall our committee member Paul Manning and his wife Bev called into Dorchester for a short two day stay.

Dorchester is the county town of Dorset with Roman roots and location of the Tolpuddle martyrs trial. We stayed at the **Kings Arms** hotel, a lovely hotel and before venturing out around tea time just after arrival we sampled *Summer Luvin* a 4.2% session brew from Piddle brewery in the hotel bar. Just across the road on Church St was the **Blue Raddle** (1) free house. Built in 1850, this has been West Dorset CAMRA Pub of the Year three times and the beer and food quality showed why. We had a few pints of St Austell's *Tribute* and *Proper Job* beers – both very well kept and popular.

The next day we ventured further into town and after a visit to the Tutankhamun museum found a great little micropub called the **Convivial Rabbit** (2). This was very popular and we sampled *King St Pale*: a 4.2% hoppy pale from Wild Weather brewery, *Ernie's Milk Stout*: rich and malty with coffee and chocolate flavours from Settle brewery, a *Cheltenham Gold* APA from Cheltenham brewery and a real cider, Dorset Nectar *Sweet Maiden* at 5%.

We then headed to the Brewery Square redevelopment project, a relatively new mix of retail, cinema and offices on the site of the original Eldridge Pope brewery which brewed in Dorchester from the mid 1800s to its closure in 2002. It was probably best known for its Thomas Hardy barley wine which won awards in the late 1970s. The first place we found was a great brewery, bottle shop and tap room called **Copper Street** (3) brewery across the road from the train station. We sampled their *Egbert's Stone* session bitter and *Dark Ages* vanilla porter. Being the day before the Euros final, the owner had renamed many ales (4) including *Egbert's Stone* becoming *Sweet Caroline*! He also had closer to home Little Critter brewery cans in stock.

Our final call was into a pre-booked beer tasting masterclass (5) in the **Brewhouse & Kitchen** which was also in the Brewery Square complex. This had an onsite brewery and the masterclass turned out to be just Bev, me and the brewer, Ian Gosney.

Ian took us on a fabulous journey of eight different beers, some brewed onsite and other speciality beers – 5% *Legend Craft Lager*, 5.4% *Weihenstephaner Hefe Weissbier*, 4% *B&K Best Bitter*, 4.8% *B&K American Pale Ale*, 6% *La Chouffe Soleil* Belgium beer, 5.5% *B&K Traditional IPA*, 5.1% *Schlenkerla Smokebeer* and finally a 5.2% *Tailgate Peanut Butter Milk Stout*. Some fine beers and the last one was a pleasant surprise as we have previously been to the Tailgate brewery in Nashville, Tennessee and what an excellent place that was but that's for another day's article.

After this we called again into the Convivial Rabbit for a beer I can't recall before calling it a day. Dorchester is a great place for a stop off on the way to the south coast with a good choice of real ales.

Paul Manning

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Festival guide

Events are still currently subject to some uncertainty around Covid and it is expected the government will make proof of being fully vaccinated a condition of entry to larger events from September.

August

Hope Valley

Fri 27 – Mon 30 Aug

The Old Hall Hotel in Hope's traditional bank holiday weekend beer and cider festival returns after a year off. This sees a marquee appear in the car park with a large range of guest ales and ciders, snacks and entertainment supplementing the drinks and meals available in the pub itself. Buses run directly there from Sheffield hourly (route 271/272) or the venue is 10 minutes walk from Hope station.

Dronfield Pub Social

Fri 27 – Mon 30 Aug

Five town centre venues offering live music, DJs, food and drink – the Blue Stoops, Manor House, White Swan, Underdog and Dronfield Arms. All the venues are walkable from Dronfield rail station or buses 14/15/16/16a and 43/44.

September

Burton Ale Trail

Thu 2 – Sun 5 Sep

Burton upon Trent in Staffordshire will be transformed

into one giant beer festival, with fourteen different venues across the town holding their own separate events.

Participating are: Beeropolis, Brewery Tap, Brews of the World, Burton Bridge Inn, Burton Town Brewery, Coopers Tavern, Devonshire Arms, The Dog, Grange Inn, Last Heretic, Marston's Sports & Social Club, Old Royal Oak, Roebuck Inn and Weighbridge Inn.

A free downloadable programme will be available nearer the time from The Beertonian who proudly sponsors the event. Please note this is not a Burton & South Derbyshire CAMRA event but it is endorsed by the local branch. For the latest news please follow the Facebook group /burtonaletrail and Twitter @burtontrail.

Bolsover

Fri 3 – Sat 4 Sep

A selection of real ales, gin, cider and food along with stalls and music at Bolsover Town FC. Open from 4pm Friday and 10am Saturday. More information on their Facebook event page. Bus 1 from Chesterfield stops close to the venue or bus 53 direct from Sheffield stops a short walk away in Bolsover town centre.

Grenoside

Sat 4 Sep

Real Ale and other craft beers, gin & prosecco, street food and live music in a marquee behind Grenoside Community Centre on Main Street. Get there on buses 86, 135 or M92.

Barrow Hill Rail Ale

Thu 9 – Sat 11 Sep

A festival with a unique atmosphere featuring beer, cider, gin, food, music and trains in a working railway roundhouse. Buses link the venue to Chesterfield town centre and rail station. More information on their website.

October



Steel City On Tour

Thu 7 – Sun 10 Oct

Steel City 46 takes to the road to spread the best Real Ale and Cider across the City. Numerous venues, breweries and food vendors will be getting involved, bringing you the flavour of your favourite festival. Look out for announcements across social media as new events and partners are revealed. Full details are available on the Festivals page of the Sheffield CAMRA website.

Nottingham Robin Hood

Wed 13 – Sat 16 Oct

The huge annual beer and cider festival with around 1000 different real ales and ciders plus food and entertainment at a new venue – Trent Bridge cricket ground, a short bus ride from Nottingham station.

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www.railalefestival.com



Branch diary

Info and bookings:

social@sheffield.camra.org.uk

RambAle

Sat 28 Aug

The walk meanders down the Hope Valley, starting at the **Anglers Rest**, Bamford just after 13:00 and finishing at **Old Hall Hotel**, Hope for their beer festival.

Start and finish are near stations on Hope Valley line and 257, 271/272 bus stops.

Branch meeting

8pm Tue 7 Sep

All members welcome to share pub, club and brewery news, discuss the campaign, and enjoy a beer! **Chantry Inn**, Handsworth. Buses 30/30a, 52/52a stop by the pub.

Heritage pub walk

5pm Wed 15 Sep

Organised as part of the National Heritage Open Days programme every year, a guided walk led by our pub heritage officer Dave Pickersgill pointing out surviving period features and the history of some of our classic pubs. This one is in the **City Centre**.

Heritage pub walk

3pm Fri 17 Sep

This one is in the **Kelham Island and Neepsend**.

RambAle

Sat 18 Sep

Meet at **Shepley Spitfire** for a 12:30 start to a circular walk in woodland and countryside via Holmesfield and Millthorpe.

Drinks at the **Royal Oak** and back to Totley.

Buses 97, 218 serve the nearest stop on Baslow Rd; M17 stops outside the pub on request. CityBus pass will cover all your travel with unlimited bus travel in Sheffield, currently on offer at £3.50.

Tram day out

12pm Sat 25 Sep

Meet in **Sheffield Tap** between noon and 1pm. Setting off at 1pm via the station tram stop and visiting three or four pubs along the tram route to Hillsborough, meeting up again at **Rawson Spring** at Hillsborough tram stop between 5pm and 6pm.

For each tram stop two pubs are suggested (one nearby and a second a little further away). A CityWide pass is currently on offer at £3.80 and allows all day unlimited tram and bus travel within Sheffield.

Committee meeting and Beer Matters distribution

8pm Tue 28 Sep

Monthly meeting for the committee along with arrival of *Beer Matters* for distribution volunteers to collect. Venue is the **Dog & Partridge**, Trippet Lane in Sheffield City Centre.

RambAle

Sat 23 Oct

Meet at around 12:00 in the Guzzle micropub in Woodseats. Leaving around 12:30 we'll then walk through Graves Park to Heeley where there is a choice of pubs to finish in such as Sheaf View, Brothers Arms or White Lion.

Committee

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Paul Manning

Committee Member



Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

CAMRA (National)
230 Hatfield Rd





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2 Become a
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3 Enjoy CAMRA
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in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

7 Get great
**VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



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