



BEER MATTERS



Issue 507 October 2021

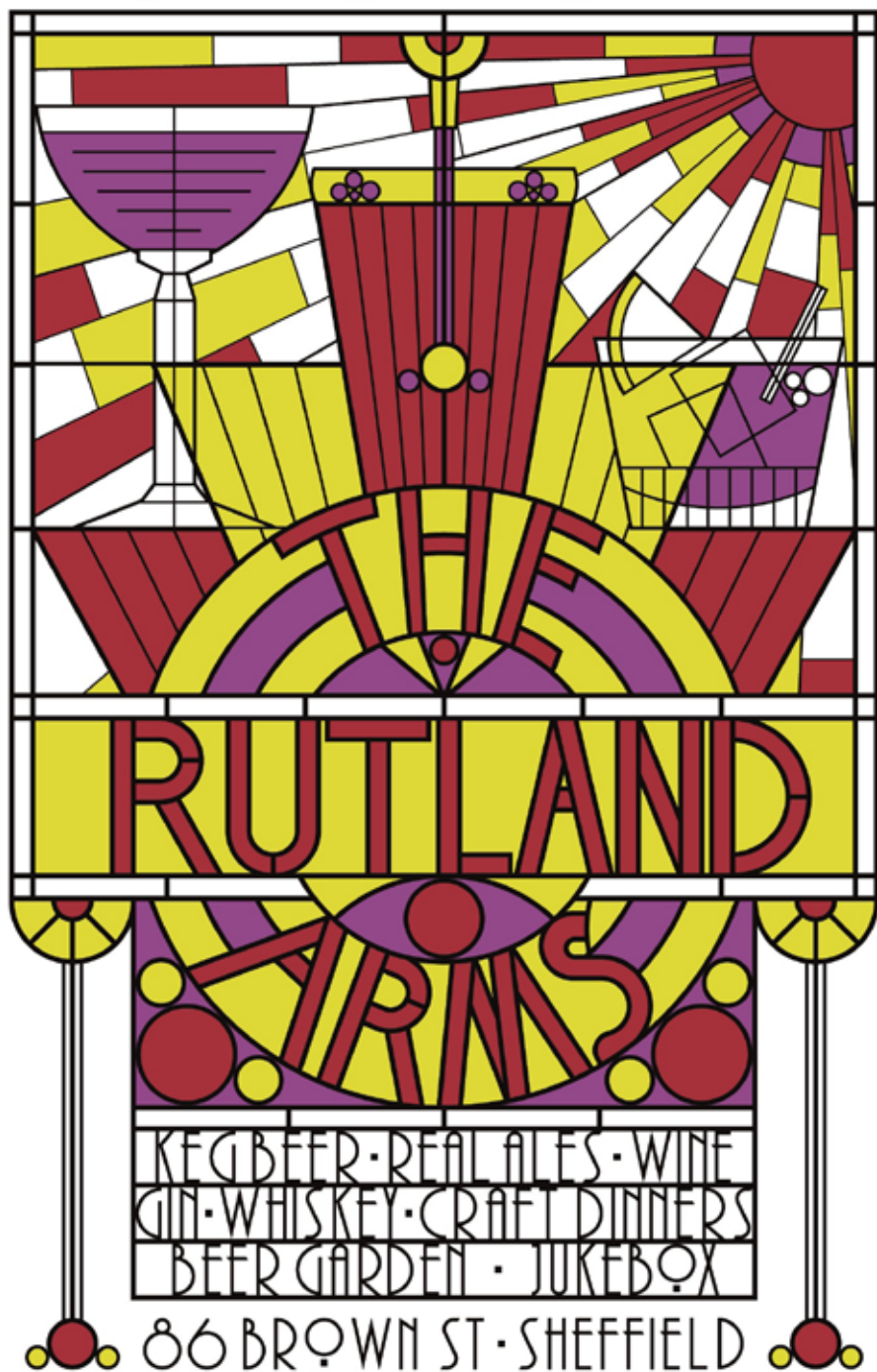
sheffield.camra.org.uk

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

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



Campaign
for
Real Ale





Editor

Andy Cullen

beermatters@sheffield.camra.org.uk

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

Advertising

Alan Gibbons

advertising@sheffield.camra.org.uk

Quarter Page £50+VAT

Half Page £70+VAT

Full Page £100+VAT

Inside Front Cover £110+VAT

Back Cover £120+VAT

Discounts for regular placements

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

Design from £30

Updates from £10

Next copy deadline
Friday 1 October

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

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

The free magazine of CAMRA Sheffield & District

Issue 507 **October 2021**

News 4
It's Cider Month!



Opinion 6
Modern British Beer review



Heritage 7
Sheffield Real Heritage Pubs
Royal Oak update



Pubs 8
New openings
Inn Brief



Breweries 10
Sheffield Wheat Experiment
Loxley
Thornbridge
Dead Parrot
Brewery Bits



Awards 14
Pub of the Month
Champion Beer of Sheffield
Award presentations



Travel 16
T'Alle of Two Three Cities



Festivals 18
Barrow Hill and others
Festival guide
Steel City On Tour



Diary 22

Committee 22



It's Cider Month!

October being the time of year when the fruit is being harvested is one of the two months a year when CAMRA makes a little extra effort to champion real cider and perry that is made by fermenting freshly pressed apple or pear juice (as opposed to the more industrial brands manufactured from concentrate).

Sheffield isn't exactly known for its cider – either the production or the drinking although there are a handful of small scale producers in nearby parts of Derbyshire, Nottinghamshire and Yorkshire and a small number of outlets that

have been making an effort to bring you a choice of traditional cider with a wide range of options poured from bag-in-box or tubs at the **Harlequin** and **New Barrack Tavern** on Penistone Road while **Hop Hideout** in Kommune has a wide range of bottled options.

Also look out for a handpump that usually has something reasonable on in places like the **Social** on Snig Hill, **Clubhouse** on London Road and **Guzzle** in Killamarsh.

The newest kid on the block however is the **Cider Hole** at Shalesmoor, a shipping container size bar in the Krynkl development, which opened on 17 September. This specialist bar has a carefully curated menu of interesting bottled ciders from around the world including a three part tasting flight option with the knowledgeable

bar owners on hand to talk you through them. When you visit the bar you'll notice some fermenting tanks in the corner as you walk in which they are planning to use to make their own cider on site in the near future (using juice pressed elsewhere).

Our branch cider champion, Sarah Mills, is the one who normally arranges the cider bar at our Steel City Beer & Cider Festival. As the branch gets back into the swing of things with meetings and socials, she is planning to organise a number of cider socials and surveys to get the cider enthusiasts among you more involved, raise the profile and interest in proper cider in Sheffield, and hopefully encourage a few more pubs and bars to stock the real thing. Keep an eye on our website and *Beer Matters* for details.

THE GARDENERS REST

More than a pub - a community hub

- Real ales
- Ciders, lagers, gins
- Beer garden and conservatory
- Pub snacks
- Bar billiards
- Live music & quiz nights
- Meeting rooms for community groups
- Dogs welcome



The Gardeners Rest, 105 Neepsend Lane, Sheffield S3 8AT
www.gardenerscomsoc.wordpress.com
e: gardenerscomsoc@gmail.com

Facebook / Twitter: @gardenerscomsoc

WHEN IT COMES TO FINE ALES ...



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



TRY A TASTE of TRADITION

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

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

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



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



Modern British Beer book review

This copiously illustrated and extensively researched 288-page book provides a reflection as to how British Beer has evolved over the last fifty years, and why this matters. It does not claim to be a beer guide or a history book. However, it provides a perfect picture of Modern British Beer (MBB).

A short prologue is followed by two introductory chapters: 'The Broad Spectrum of Joy' and 'Defining Modern British Beer.' The former provides the historical backdrop and paints a beguiling picture of the spectrum of currently available MBB – styles, flavours and experiences: from the perfect cask bitter to the wild-fermented, barrel-aged Saison. There are also references to many key players including Brendan Dobbin, (Yakima Grande Pale Ale, West Coast Brewery in Manchester) and Sean Franklin (the founder of Harrogate-based Rooster's). As Matthew states: 'the primary function of modern beer is to spark joy.'

The next chapter asserts that MBB is:

- focused on ingredients, their agriculture and provenance
- invested in sustainability, and the preservation of the environment
- focused on regionality and is driven by, and supportive of, its local communities
- inclusive and equitability-minded
- delicious

He continues to state that 'Racism, sexism, transphobia, homophobia and all other forms of marginalising language and actions belong in the dustbin of beer's past, not its present, and certainly not its future.' These are all sentiments with which I am sure we all fully agree.

Matthew also comments that, 'in terms of modern British beer, no brewery has had more significant an impact on brewing in the United Kingdom over the past twenty years than BrewDog. Love them or hate them, this is a hill I have chosen to die on.' BrewDog would not be my hill: many will recall their behaviour prior to the 2011 CAMRA GBBF, will note recent social media comment and also remember that in 2017, a quarter of their shares were sold to two companies based in the Cayman Islands. Personally, I would have taken Thornbridge, with their iconic and ground-breaking Jaipur, 'the most influential of them all,' as my talisman.

The introductory sections are followed by a series of short stories each focussed on a single beer from an independently owned, and run, brewery. The

beers are chosen as a representative sample. As Matthew says, 'whittling down the selection was the most challenging part of putting this book together.' I have no doubt that every reader will suggest breweries which 'should' have been considered: my selections would include Arbor, Neepsend and Vocation. Perhaps, a supplementary book could be forthcoming?

The eighty six beers are split into seven regions, geographically, north to south. Hence, 'Scotland,' with eleven entries opens with 'London and the South' (15), as the closing section. The brewery order is deliberately not alphabetical.

Each listing includes brewery location, alcohol by volume (abv) and style. The latter is based on styles as defined by the Beer Judge Certification Program (BJCP). As this book is published by CAMRA, it seems odd that the recently rewritten CAMRA beer styles are not mentioned.

Beer descriptions are evocative: '... seduces with aromas of stewed plums and rhubarb crumble, drawing you in for that first, decadent sip' (Titanic Plum Porter) and are mostly about right. Traquair House Ale, however, is included in a collective description of several beers as 'brown and taste predominantly of malted barley, and not much else.' This is simply not true. First brewed in 1965, this 7.2% beer is a traditional Scotch ale ('Wee Heavy'). Agreed, there is fruity malt on the nose, but there is so much more. As Michael Jackson put it in his seminal, *New World Guide to Beer*, 'A vintage port among beers.'

The beers included cover the full spectrum of MBB. Some are obvious choices while many are from relatively small local breweries, for example: Torrsides's Monsters, one of the last cask beers I drank before the first lockdown.

Many inspirational stories are included. For example, the uplifting tale of how Abbeydale, known for their hop-forward and funky sours, deliberately created a magnificent example of a 'brown bitter,' using John Smith's Bitter as their inspiration.

As ever, with a fact-filled tome, there are a small number of errors and areas which could do with more information: Attercliffe is east Sheffield, not north, Saltaire Brewery is in Shipley, not Saltaire, '23 years' is described as 'three decades' and SI units are incorrectly written (please use 750 mL, not 750ml). It is stated

that 'BrewDog ceased production of cask ale in July 2011.' Their 2019 restart is not mentioned.

Bruce Bentley, who, in July 1981, in partnership with Dave Wickett, purchased the Fat Cat for £33,750, also deserves a name-check. There are some typos: for example, Jakehead IPA (Wylam) is said to originate in 2021.

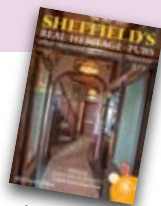
I also have the occasional disagreement: in the overview, mention is made of Matthew's father, Frank, and the Tetley's Bitter he served in the Beehive in the mid-1970s. Agreed, this was an excellent pint. However, I preferred Tetley's from the nearby Red Deer: the only pub in the Sheffield One postal area which has continuously used a handpump since that time.

As Matthew states, 'British beer has changed forever,' 'it's about

building friendships with like-minded folks from around the entire industry It's this open attitude towards sharing ideas and forming bonds that has put British beer where it is today.' These are sentiments with which I can only concur. This is a book well worth reading: it's interesting, accessible, and enjoyable. You will not agree with every point, but you will appreciate the overall approach. Personally, I would enjoy meeting the author, over a few pints. Next time he's in Sheffield, I hope he lets me know. As the book states, 'Steel City as one of the most tremendous places for beer in the UK.' This is yet another statement with which I cannot disagree.

Dave Pickersgill

Modern British Beer by Matthew Curtis/CAMRA Books (first published: 2021) £15.99



Sheffield Real Heritage Pubs

The 4th edition of the Sheffield's Real Heritage Pubs Book is scheduled to arrive from the printers in late September (1000 copies, A5, 112 pages, £6.99 rrp). Compared to the third edition, this edition includes ninety new images, plus many text changes.

Paul Ainsworth, the Chair of the National CAMRA Pub Heritage group says; 'For almost forty years, CAMRA has developed its national inventory (NI) of historic pub interiors. These highlight the crème de la crème which have either escaped much alteration

or contain features of exceptional interest. We are aware that below the NI are a host of interiors which still offer a great deal worth seeing. The pioneering work carried out in Sheffield to locate and record these pubs has been an inspiring exercise. This publication portrays the rich tapestry of Sheffield's pubs: from the nationally important to those where what remains, even if fragmented, should be cherished. A bonus, of course, is that many of these pubs sell great real ale.'

The 4th edition will be available to download for free from our website as the 3rd edition is now.

At the time of writing, the following local outlets have agreed to

sell copies directly:

Abbeydale Brewery
Bath Hotel
Beer Central, Moor Market
Beer in Print (mail order)
Biblioteka, Kommune
Bradfield Brewery Shop
Dog & Partridge
Draughtsman, Doncaster Station
Kelham Island Books & Music
Maison du Biere, Elsecar
Rhyme & Reason, Hunters Bar
Rutland Arms
Sheffield Shop, Ecclesall Road

Copies will also be available at four book signing events during **Steel City On Tour**. If you want to pre-order or stock copies for retail sale, please contact pubheritage@sheffield.camra.org.uk



Royal Oak update

Last month, we reported how the Royal Oak (Mosborough), was demolished. The owners, Bar 24 Ltd., have now applied 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, 'we should never have been in this position. An application should have gone in before the pub was demolished, and it's disgraceful how the applicants have behaved. The application has to be treated as if the building is still there. There must be no advantage to the developer because they broke the rules and demolished the pub before they got permission.'

Sheffield and District CAMRA 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 profitable redevelopment of the site. 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.

CAMRA Sheffield & District has commented on this planning application. We encourage you to do the same. Sheffield City Council planning, reference 21/03651/FUL.

The developers are proposing to replace the pub with a retail park.

Inn Brief

The **George Hotel** in Hathersage has reopened under new management following a revamp. It is being run by the same people as the Maynard in Hathersage and as well as a restaurant and hotel rooms has a public bar with real ale available.

Late August saw an arson attack on the **Sheaf View** at Heeley. Work has been progressing well to get the place fixed up including a new door, new floor, electrics, new fire doors and a full clean and treatment to remove the smell of smoke. At the time of writing work was about to start on the windows, plastering and decorating and they are hoping to be back open in October.

The programme of Heritage Open Days in the middle of September saw a number of pubs joining in the festivities. The **Gardeners Rest** in Neepsend, as well as running tours of the building, ran a festival of local food and drink with all the ales sourced locally as well as bar snacks including pork pies, sausage rolls, sandwiches on locally baked breadcakes and cheese platters featuring (amongst others) Henderson's Relish cheese! Meanwhile alongside the Castlegate festival and Waterfront festival the **Social** on Snig Hill and **Dorothy Pax** at Victoria Quays hosted various events.

The live entertainment room at the **Grey-stones** has received an investment in an upgrade to the facilities and sound system and has a busy upcoming programme of gigs.

The Industry Tap now has a sister bar, **Industry Hophouse** on Leadmill Road, also offering a selection of craft beer on keg and in can.



New openings

Another couple of new real ale venues opened at the beginning of September on the fringes of the City Centre.



Perch is the tap room bar located at Dead Parrot Brewery on Garden Street. On the opening night there were four cask beers brewed on site available on the bar on handpump alongside some more mainstream brands on keg plus a fridge with a varied range of cans and bottles from around the UK and beyond. The venue also has an outside courtyard area at the rear, close to the brewery. In the future, this will host various events.

A number of works in progress were evident with a canopy due to be built soon to cover the outdoor seating from the elements and also the introduction of a pizza menu – on opening night various tests from the pizza oven were shared around to gauge reaction ahead of the launch of the bar's food service. There isn't (at the time of writing) prominent signage, just a birdcage over the door and

strings of fairy lights, however once you've found your way in a very pleasant, smart bar awaits!

The other new opening is the **Social** on Snigg Hill. This is located within a small art gallery that sits in two adjoining former shop units run by not for profit company Yes2Ventures, an organisation that is all about training people to get into work who have potential but face disadvantages getting jobs.

The Social has four regularly changing cask beers and a cider on handpump plus a couple of craft beers on keg alongside the usual range of other pub drinks offered in a civilised, friendly atmosphere! Bar snacks are available, often alongside the usual crisps are canapes prepared by the trainee chef in the kitchen downstairs. The Social is open from 3pm-9pm Wednesday and Thursday; 12pm-9pm Friday and Saturday and is conveniently situated to be somewhere nice to meet before walking down to Kelham Island or up into the City Centre.





Sheffield Wheat Experiment

Last October, the Sheffield Wheat Experiment invited two hundred locals to plant wheat in their allotments, gardens, pots, public spaces or schools. Earlier this summer, the wheat was harvested, allowed to dry and then at a communal event held at Bloc Studios in late August, threshed. 130 kg of grain resulted: 2 kg went to local brewery, **Grizzly Grains**.

This brewery commenced in 2020, brewing at the owner's home in Walkley, Sheffield. In March, this year, they moved to a 4.5 Bbl. plant in an industrial unit close to Bramall Lane. Their original brewing

kit, now the seventy-two litre mini-kit, was obtained from Crosspool Ale Makers. When Crosspool became a cuckoo, their newer plant was purchased by Grizzly Grains, owner and brewer, Sam Bennett. The brewery name came from his young daughter. Originally, Operations Manager at Heeley City Farm, Sam now splits his time between the brewery and the farms honey operation, the unit acting as headquarters for both.

Two days before mashing, the grain was torried (or as my spell-checker insisted: 'terried'). Using the large oven at

the nearby Regather Co-operative, the wheat kernels were subjected to high-temperature heat treatment. This breaks down the cellular structure of the grain and pre-gelatinises the starches in the wheat so that they are easily broken down at mash temperatures. In beer, protein aids head retention by bringing foam quality and stability. Torried wheat contains a higher percentage of protein than malted barley. Ideally, for good foam retention, 5/10% of the mash should be wheat.

On the 9 September, the mash for the Sheffield Wheat Experiment beer used spelt, crystal malt, rice husks and malted barley with the Sheffield-grown wheat forming the final 10%. Hops were a mix of East Kent and Northdown. The result was seventy-two litres : 210, 330 ml bottles of a Belgian style amber.

As for the rest of the grain: 1 kg will be seed for sewing in the Autumn and the remainder will become flour. For information about the Sheffield Wheat Experiment:

thesheffieldwheatexperiment.co.uk



Grizzly Grains Brewery
(Dave Pickersgill)



The boil commences
(Rachael McNiven)



The mash is stirred
(Dave Pickersgill)

Abbeydale

BREWERY

— est.1996. Sheffield —

ONLINE SHOP

ABBEYDALEBREWERY.CO.UK/SHOP

OUR FULL RANGE OF CANS

PLUS BADGES, BEANIE HATS, POSTERS AND MORE

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



WWW.ABBEYDALEBREWERY.CO.UK / 0114 281 2712



/ABBEYDALEBREWERY



/ABBEYDALEBEERS



/ABBEYDALEBEERS



Loxley

We have been super busy at Loxley Brewery over the last few months, brewing beer for various pubs, bars and bottle shops and also for MIND Sheffield. We teamed up with True North Brew Co to create 2 charity beers, for the Sheffield Half Pint Marathon. So many amazing reports and the people want more!

Our brew pub, the Raven Inn, is one of the many venues taking part in the marathon. Our Citroen H van is finally back on the road after Covid, we have been to a wedding, Art in the Gardens and next week we have a stall at Penistone Show. We are gearing up for Christmas too, so watch this space.



Thornbridge

September saw Thornbridge bring back a couple of their old beers as well as introduce some new specials.

Hopton is a 4.3% English pale ale, light in colour and brewed using all British ingredients. A bountiful addition of East Kent Goldings hops brings a robust bitterness and a gentle citrus aroma, accompanied by just a touch of malty sweetness.

Sequoia is a 4.5% American amber ale that pours dark amber and exudes a beautiful citrus and pine aroma. Expect a smooth body with hints of roasted hazelnut and toffee malt flavours.

Onto the new ones now, in can, **Hay Bale** is a collaboration with Lakes Brew Co, a 6.5% ABV lager with a tremendous punch of flavours from the hops. **Whiskers on Kittens** is a 5.3% chocolate dunkel weisse, brewed with Phil Sisson, from Simple Things Fermentations featuring a tantalising amount of chocolate. The base is rich and complex, with a roastiness coming from the traditional malt bill. Characters of ripe banana, raisin, and coffee all present and the chocolate works as a fantastic finishing touch.



Dead Parrot

Allsops beer has made a comeback! This was one of the first ever Burton on Trent brewed IPAs back in the year 1823.

Ownership of the brand had ended up with Carlsberg while ownership of the red hand trademark was with Brewdog. Both businesses were supportive when Jamie Allsop looked to buy them back and two Allsop beers are now available in bottle and on cask, currently brewed in Sheffield at Dead Parrot Brewery and the beer has been on the bar at Perch, their new tap room.

SOUR WARS

Steel City

You may recall the collaborations between Steel City Brewing, Lost Industry and Emperors producing some crazy beers themed with Star Wars puns with the last outing being Stout Wars and some talk at the time of further beers and barrel ageing. Well, the next installment, that was brewed back in March, is about ready to launch and the Sour Wars series along with some barrel aged stouts will be making their premiere at the Crow Inn on Saturday 16 October.

The First Trilogy 13.7% imperial black sour:

Episode I – The Cranachan Menace

Aged in Highland whisky barrel with raspberries and honey.

Episode II – Attack of the Stones

Aged in Bordeaux red wine barrel with cherries.

Episode III – Orange of the Sith

Hurricane-inspired sour aged in Caribbean rum barrel with orange, lemon, lime and passionfruit.

Also featuring:

Steel City – **But... Why Is The Rum Gone?**

(cask) 5.4% rum barrel aged stout with Crow Blend coffee. Megacollab with Ridgeside, Neepsend, Beer Ink, Lost Industry, Silver Brewhouse and Imperial.

Steel City + Emperor's + Lost Industry

– **Stout Wars: Rogue IV** (cask) 12.0% imperial stout with coffee, vanilla and almond.

Steel City + Emperor's + Lost Industry

– **Stout Wars: Rogue VI** (keg) 10.6% blended wine barrel aged sour stout with raisins.

Reptilian + Steel City – **Reptile Steel** (keg)

6.3% sour IPA with pineapple

Brewery Bits



Abbeydale have launched a new beer in their *Deliverance* series, a 100 minute Double IPA weighing in at 8.5% ABV. If you like your beers with a good thwack of bitterness, this one's for you! With Simcoe, Amarillo and Citra hops added throughout the boil, and at dry hop stage.

Bradfield are back as title sponsors for the new season at Sheffield Steeldogs ice hockey team.

Emmanuales have made some upgrades to their little brew kit and their next brew on it at the time of writing is to be a hazy IPA.

Little Critters have a new recruit to the brew team, Chris who has background with Buxton and Salt breweries. New beers recently produced include *Great Danish*, a 7.4% maple & pecan pastry stout; and *Big Hoppa* brewed in collaboration with Bad Co, a 6.8% New England IPA.

Lost Industry recently hosted a brewery bar at the Derby Beer Convention.

New from **Stancill** is *Bavaria*, a 4.5% golden bitter brewed with the Mandarina Bavaria hop variety from Germany which gives the beer a little bit of a sweet mandarin and tangerine character to balance the bitterness.

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 Pub of the Month. 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.



Chantry Inn
Handsworth

Pub of the Month
October 2021

This historic pub which was built around 1250 is uniquely one of only four pubs in the UK set in consecrated grounds being within the grounds of St Mary's parish church in Handsworth.

It comprises of three different rooms each with some original and unique features including real fireplaces, beamed low ceilings and even the bell pushes used in previous days to order the ale. There are also claims of various tunnels and passageways from the cellar to the church.

It has had a chequered past originally being a chantry and safe house for nuns, a wash house and a school before being a pub for much of the later years from the early 1800s.

Chantry Brewery acquired the pub in early 2019 and undertook a tasteful restoration and deliver real quality beers. There are always five cask ales on tap from Chantry brewery with a

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)

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)

Raven

Walkley (bus 52a, 95/95a)

Swan

Ridgeway (bus 252)

University Arms

University of Sheffield (buses 6, 51, 52, 9, 95a, 120, 257, X57 or Blue/Yellow tram)

Washington

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

**Vote
online
now!**

sheffield.camra.org.uk/potm



rotating special including *Steelos*, *Kaldos*, *Full Moon*, *Wentworth Red*, *Cashmere Time* alongside the regulars of *New York Pale*, *Iron & Steel* bitter, *Special Reserve* and *Diamond Stout*. There are also changing craft beers available often from Tiny Rebel or Beavertown as well as real cider.

Congratulations to all involved with the Chantry Inn including the brewery and the pub manager Terry and his partner Alison. The pub of the month award presentation is planned for the evening of Tuesday 12 October and all are welcome to join the celebration.

Paul Manning

Chantry Inn, 400 Handsworth Road, S13 9BZ. Buses 30, 30a, 52, 52a, 73, X5 and X55 stop almost outside.



Champion Beer of Britain

The Champion Beer of Britain is one of the most prestigious beer competitions in the world. It is the ultimate honour for UK brewers and has helped put many into the national spotlight. It is awarded every year at the trade session of the Great British Beer Festival (GBBF).

The competition starts with individual nominations from CAMRA members and tasting panel nominations, then area competitions.

At the GBBF, the Champion Beer of Britain judging spans real ales across the categories for milds, session bitters, premium bitters, IPAs, session pales/blonds/golden ales and premium pales/blonds/golden ales.

These are combined with the Champion Winter Beer of Britain category winners from the GBBF Winter (held in February) – session stouts/porters, strong stouts/porters, brown ales/red ales/old ales/strong milds, barley wines/strong ales, speciality beers (differently produced) and speciality beers (flavoured)– to create a shortlist for the final round of judging.

There is also a competition for the Champion Bottled Beer of Britain with two categories: ABV 4.3% or below and ABV 4.4% or above.

The process for next year's competition starts with member voting opening on 1 September until 1 November inclusive and this will be the first year with the new beer style categories, of which there are 12. To vote log in at cbob.camra.org.uk and in the meantime keep an eye on **What's Brewing**, the online members' newspaper for more information.

National Pub Design Refurbishment



Blind Bull, Little Hucklow
(joint winner)

Pub of the Month July 2021



Crow Inn, Scotland Street



T'Ale of Two Three Cities Azerbaijan, Georgia and Armenia by Dave Unpronounceable (Part I)

It's been a while since I've written of my beery adventures, then just as I was thinking to pen something, Dom & Poppy went on their adventure and wrote about all the places I'd been... however, I think I may have beaten them to this one!

I'd been planning a trip to the Caucasus region for a while, in fact I went as far as booking a trip in 2014... only for Russia to invade/liberate (depending on your viewpoint!) Crimea and eastern Ukraine days later, from which I'd booked to fly - by the time of my planned trip my departure airport Donetsk was literally rubble.

Since then, Wizzair and Ryanair have introduced more cheap

routes to the region, and Azerbaijan has massively simplified (and cheapened!) their visa requirements (Armenia and Georgia require no visa). The trip was thrown together at short notice following the collapse of a planned Far East trip due to the coronavirus, but I was able to find cheap flights mere days in advance. I flew from Doncaster to Debrecen for the princely sum of £8.99, then next night from Budapest to Baku for £32 and a week

later I flew Kutaisi to Milan for £7.49 (all with Wizzair). Travel between the cities was by train, I booked Baku to Tbilisi online and bought my tickets to and from Yerevan at the respective railways stations as they have no online sales platform. Each leg was approximately £27 in two-berth sleepers.

Landing at Baku around 6am meant I had a wait for beer o'clock, especially as not everywhere even opens at noon, so I did the tourist bit first, wandering along the Caspian 'sea' front, then as the funicular didn't start 'til later I walked to the top of the hill to look down over the city, before descending to the Old Town and greeting some of the many street cats. I then checked into the hotel and had a nap, having barely slept on the overnight flight, then it was beer time!

First port of call was **Paulaner**, a subsidiary of the Bavarian brewer, and with the same beers but brewed on site. The beers were decent but not exciting, and around £3 for a half litre so expensive by local standards. As I had two days I decided to call it a night and tackle the rest the next day, and adjourned to my hotel.

Next day I had a lie in then set about the rest of the beer scene, starting with the **NZS** brewery, the largest independent brewery in Azerbaijan, which has an onsite restaurant serving their one beer, a fairly standard lager (the menu advertises an unfiltered version, but it wasn't available on my visit). I blagged a tour of the brewery, being given a bottle of the beer fresh off the bottling line at the end. I jokingly suggested a collaboration brew next time I'm over, but I'm not sure Azerbaijan is quite ready for what we think of as craft beer!

From there, it's a short 13p bus ride to **Mala Praga**, a largish brewpub serving four beers – filtered and unfiltered pale lagers, a honey beer and a dark lager. Again the beer was expensive by local standards but average to us. I also had a bowl of merji shorbasi, a local lentil soup, served with a quantity of bread more commonly associated with the feeding of the 5000.

The other brewpub, **Beerbasa**, is at the opposite end of town, though easily reached using a metro then a bus, at 26p for the journey. The three beers here, a light, a dark and a red, were all fairly average, and halfway through my second beer the waiter put down an unsolicited bowl of pistachios on the table, which then appeared on the bill for about £6! Fortunately some brief remonstrance got them removed from the bill, but it's something to watch out for.

I had a couple of other leads as coincidentally a mate was going a couple of weeks later and had done far more research than I, my own efforts being limited to the RateBeer places lists. **The Brewery** has closed down and been replaced by a fancy cocktail bar, **Mesopotamia** brewpub seems not to exist, at least not where it was purported to be, and **Hops** turned out to have nothing but macro beer and football fans shouting at the TV. My last port of call did exist though, **Beer O'clock**, and unlike the brewpubs is a proper locals' pub rather than a tourist trap, both beer and food being less than half the prices I'd paid in the brewpubs. There's no craft beer as such but independent breweries are served including Stara Praga and Falken.

To be continued in a later issue of Beer Matters...





Barrow Hill and others

For myself (Andy Cullen), the last beer festivals attended before Covid closed everything down were the Chesterfield CAMRA event at the Winding Wheel Theatre in February 2020 as a volunteer and the Sheffield Indie Beer Feast at the Old Abbeydale Picture House in March 2020 as a customer.



The August 2021 bank holiday weekend saw our first festival social since then with the Old Hall Hotel in Hope putting on their **Hope Valley Beer & Cider Festival** with a marquee in the car park hosting a range of traditional ales and ciders, seating and occasionally live music whilst also outside was a pizza oven and gin and cocktail bar - with the pub itself also offering its usual food & drink.

An official CAMRA Sheffield & District outing visited this event on the Saturday as part of our monthly RambAle programme whilst a number of others including myself took a trip out there on the bank holiday Monday, combining it with the open day at Intrepid Brewery.

The following weekend saw beer festivals in Grenoside and Bolsover.

It has also been good to see a number of events recently that whilst beer wasn't the focus, had real ale available for visitors, this included Rockin' the Bowl, Bradway Family Fun Day and Worral Festival.

9-11 September saw the return of the **Rail Ale Festival** at Barrow Hill Railway Roundhouse near Chesterfield. This normally takes place in May and returns to its normal dates for 2022 following the cancellation of the 2020 festival and the 2021 event being postponed until September.



View from behind the Derbyshire bar before the festival opened.

Rail Ale has a range of over 350 real ales spread across several bars along with craft beer on keg, cider and perry, and gin.

Train rides were available on Friday and Saturday afternoon with classic shunter locomotives hauling Mk1 coaches up and down the short branch line from the platform within the festival site and there were plenty of other old trains stabled up outside next to the street food vendors for those interested enough!

Also supporting the fact the festival had something of a transport theme, there was a choice of ways of getting there for those that thought the Stagecoach number 90 was a bit too routine including a free volunteer run shuttle bus from Chesterfield station using preserved vehicles or for those with a bigger budget a locomotive hauled charter train shuttling from Derby and Chesterfield dropping off thirsty visitors inside the beer festival!



I joined a team from Dronfield CAMRA volunteering there on Saturday afternoon with the majority of us working together behind the Derbyshire bar. Whilst both serving and sampling some tasty beers there were bands on the stage next to our bar as well as the Ashover Brass Band on in the marquee and it was just wonderful to be able to be once again involved with such an event and catch up with all the old faces we haven't seen for a couple of years.

Looking ahead it is disappointing that with the uncertainties surrounding Covid still being a worry during the planning process we aren't able to bring you Sheffield's Steel City Beer & Cider festival this October, we're sure the pubs will do us proud however as part of **Steel City On Tour**.

The first CAMRA festival to take place in our part of the world will be Nottingham which takes place at its new home of Trent Bridge cricket ground from 13 to 16 October. This is always a fantastic event with a great atmosphere and an absolutely huge range of interesting beers and ciders to choose from!



the Social

at Snig Hill

A new enterprise from **yes2ventures**, promoting job creation and social inclusion.
Serving a range of real ales, keg beers, cider, spirits, soft drinks, and home made canapés.
Open 3pm - 9pm Wednesday and Thursday | 12pm - 9pm Friday and Saturday.

24 -26 Snig Hill | Sheffield City Centre | S3 8ND

 /thesocialsnighill  @TheSocialSnigH  www.yes2ventures.org.uk/thesocial



FUNK FEST

 **Abbeydale**
BREWERY

25TH – 31ST OCTOBER

**MIXED VENUE, MIXED MEDIA,
MIXED FERMENTATION**

FOR MORE INFO AND HOW TO GET INVOLVED
VISIT – BIT.LY/FUNKFEST21

Festival guide

October

Heeley City Farm

Fri 1 – Sat 2 Oct

Around 10 cask ales and a couple of keg beers including a Sheffield brewed lager, food and music. Fri 5-10pm and Sat 1-10pm. Nearest bus stop Spencer Road, buses 11a, 18 and 252.

Steel City On Tour

Thu 7 – Sun 10 Oct

Details over there...

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.



Steel City On Tour

The ongoing situation meant the Steel City festival at Kelham Island Museum couldn't go ahead. So it's going on tour!

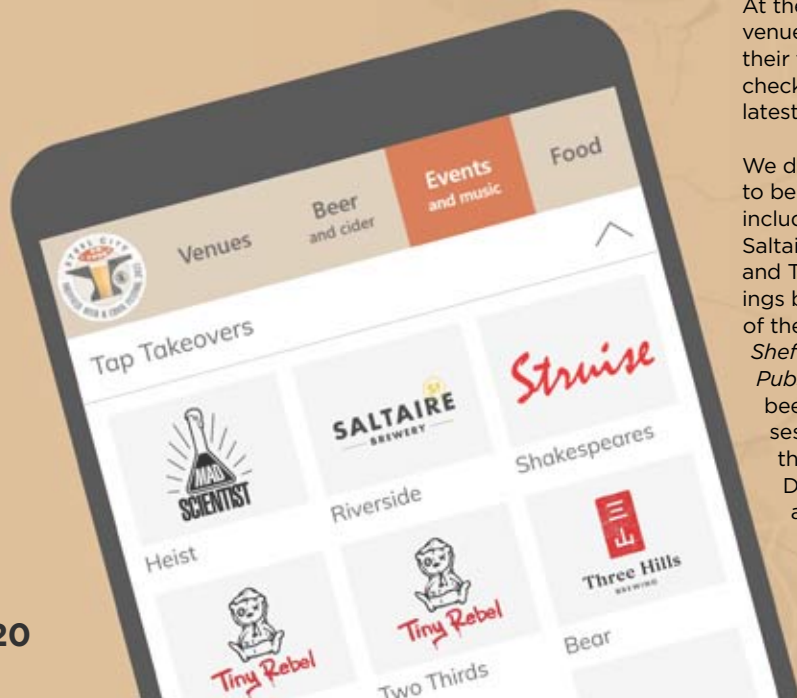
Over 40 pubs, bars, breweries and tap rooms will be offering increased beer

ranges, tap takeovers, brewery tours, live music, quizzes and more.

We hope you'll get out during the week and enjoy the beer, cider, food and entertainment on offer in places familiar and new.

At the time of print many venues have yet to confirm their final plans so please check the website for the latest.

We do know there's going to be lots of tap takeovers including Mad Scientist, Saltaire, Struise, Tiny Rebel and Three Hills, book signings by Dave Pickersgill of the fourth edition of *Sheffield's Real Heritage Pubs*, the launch of a new beer at a public brewing session at Sheffield Tap, the Five Rivers Morris Dancers performing at at Wisewood Inn plus lots more being planned.



We've sketched out some possible tours along transport corridors but the route is yours to choose! Get unlimited bus and tram travel with a CityWide £5.10 day or £18.50 weekly pass from bus drivers and tram conductors, or at sytravelmaster.com. Live bus tracking map at bustimes.org.



**BEER
MATTERS**

Issue 507
October 2021

*Texts cost £5 plus one standard rate message and you'll be opting in to hear more about our work and fundraising via telephone and SMS. If you'd like to give £5 but do not wish to receive marketing communications, text SCBCFNOINFO to 70085

Branch diary

Info and bookings:

social@sheffield.camra.org.uk

Branch meeting

8pm Tue 5 Oct

All our members are welcome to come along, share pub, club and brewery news, discuss campaigning updates, get involved and more importantly enjoy a beer with us! The venue this month is the New Barrack Tavern on Penistone Road, near Hillsborough. Buses 7/8 and 86 stops outside whilst Bamforth Street tram stop is a few minutes walk away.

Pub of the Month

8pm Tue 12 Oct

Join us for a beer or two as we present the winners certificate at the Chantry Inn at Handsworth. Buses 30/30a, 52/52a and X5 stop by the pub.

RambAle

12pm Sat 23 Oct

This month we meet at the Guzzle micropub in Woodseats (get there on buses 24/25/43/44/75/76/X17), setting off at 12:30 for a walk via Graves Park to Heeley where there is a choice of pubs to finish in such as the Sheaf View, Brothers Arms or White Lion.

Committee meeting

8pm Tue 26 Oct

The monthly business meeting for the committee along with the arrival from the printers of the new issue of

Beer Matters magazine for distribution volunteers to collect (please register for a delivery run before collecting). The venue is the Dog & Partridge on Trippet Lane in Sheffield City Centre.

Branch meeting

8pm Tue 2 Nov

All our members are welcome to come along, share pub, club and brewery news, discuss campaigning updates, get involved and more importantly enjoy a beer with us! The venue this month is TBC.

Fuggle Bunny Brewhouse tap room social

7pm Fri 12 Nov (TBC)

A visit to the new micropubs in Mosborough and Kil-lammarsh followed by beers in the tap room at Fuggle Bunny Brewhouse. Buses 50 and 80a get us there, the Blue route tram gets us back.

Committee meeting

8pm Tue 23 Nov

The monthly business meeting for the committee. The venue is the Dog & Partridge on Trippet Lane in Sheffield City Centre.

Branch meeting

8pm Tue 7 Dec

All our members are welcome to come along, share pub, club and brewery news, discuss campaigning updates, get involved and more importantly enjoy a beer with us! The venue this month is TBC.

Committee

Glyn Mansell

Chair

chair@sheffield.camra.org.uk

Phil Ellett

Secretary

secretary@sheffield.camra.org.uk

Paul Crofts

Treasurer

Festival Organiser

treasurer@sheffield.camra.org.uk

Dave Pickersgill

Pub Heritage Officer

pubheritage@sheffield.camra.org.uk

Andy Cullen

Beer Matters Editor

beermatters@sheffield.camra.org.uk

Sarah Mills

Real Cider Champion

Alan Gibbons

Pub of the Year and Good Beer

Guide Coordinator

potm@sheffield.camra.org.uk

Andy Shaw

Membership Secretary

Beer Matters Distribution

Clubs Officer

Beer Quality Scoring Coordinator

membership@sheffield.camra.org.uk

Malcolm Dixon

RambAles Coordinator

rambale@sheffield.camra.org.uk

Paul Manning

Committee Member



Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

CAMRA (National)
230 Hatfield Rd





10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
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



Campaign
for
Real Ale

Opening Times

Mon-Thurs 1pm to 11pm

Fri-Sat 12pm to 12am

Sun 12pm to 11pm

FIVE hand pumps

Real Cider

Extensive collection of gins



**SIX changing
craft beers including...**

Northern Monk | Tiny Rebel

Thornbridge | Cloudwater

Franziskaner Weiss beer

Spaten Munich beer

Historical Pub | built in 1250



Restored Original
Features



Two Real Fires &
Dog Friendly



Chantry Brewery
Real Ales

One of only three pubs set in consecrated grounds




CHANTRY INN

400 Handsworth Rd

Sheffield S13 9BZ

0114 288 9117

 @chantryinn

www.chantryinn.co.uk