

BEER MATTERS



Issue 508 November 2021

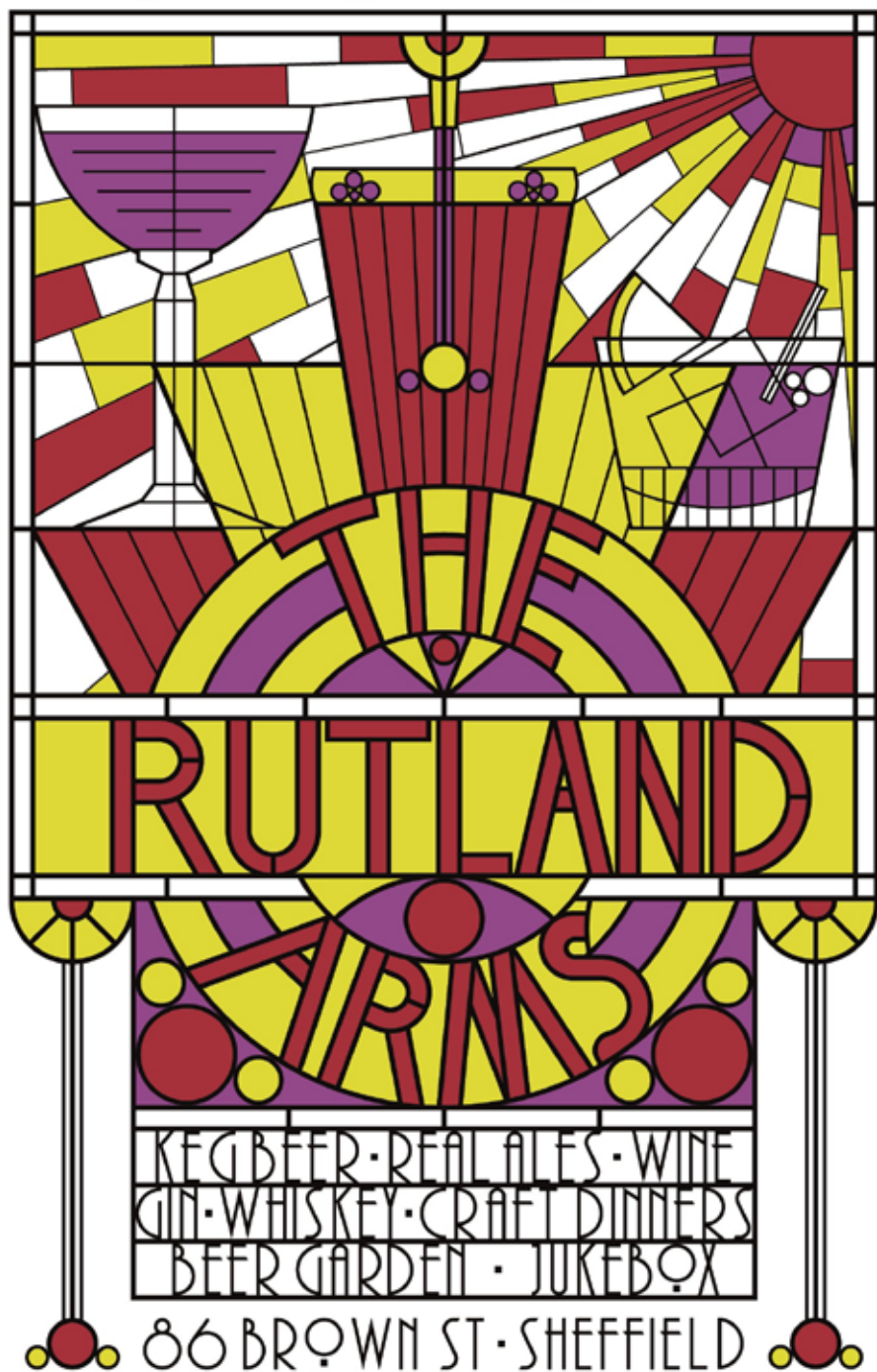
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Campaign
for
Real Ale





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

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The free magazine of CAMRA Sheffield & District

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Sheffield's Real Heritage Pubs

The fourth edition of the popular local pub heritage book is now in print.

1000 copies of the 112-page A5 book (£6.99) are available both via mail and in an increasing number of local outlets.

Paul Ainsworth, chair of the national CAMRA Pub Heritage Group says 'For almost 40 years, CAMRA has developed its *National Inventory (NI)* of his-toric pub interiors. This publica-tion portrays the rich tapestry of Sheffield's pubs: from the nation-ally important to those where what remains, even if fragmented, should be cherished.'

A recent series of book-signing events for four of our sponsors provided lots of positive feedback, as have responses from mail-or-der buyers. For example, Andy Brown, from Poole in Dorset commented 'I've received my book today ... it looks superb ... well done on the publication,' while ex-CAMRA *Good Beer Guide* editor, Jeff Evans commented, 'Good to see this new edition celebrating the finest pubs in a great beer city.'



Get your copy!

Local stockists include both beer-outlets and bookshops:

Abbeydale Brewery (mail order), **Beer Central**, **Blind Monkey**, **Bradfield Brewery Shop**, **Coach & Horses** (Barnburgh, Doncaster), **Crow Inn**, **Dog & Partridge**, **Draughtsman** (Doncaster), **Fat Cat**, **Friendship** (Stocksbridge), **Maison du Biere** (Barnsley and Elsecar), **Princess Royal**, **White Lion**

Beer Inn Print (mail order), **Biblioteka** (Kommune), **Kelham Island Books & Music**, **Millennium Gallery**, **New Chapter Books**, **Rhyme & Reason**, **Samuel's Kitchen** (Stocksbridge), **The Sheffield Shop**

You can order by post for £7.95 (UK), £9.95 (non-UK) or get more details by emailing pubheritage@sheffield.camra.org.uk.

The fourth edition is also available as a free download at sheffield.camra.org.uk/rhp.

Thanks again to all who assisted with this publication: many individuals, the National CAMRA Pub Heritage Group, Sheffield Archives and the sponsors for their help. Also to Andy Shaw for the design and Mick Slaughter for many of the photos.

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Inn Brief

Pangolin, Hillsborough is hosting a meet the brewer and tasting event with Yonder on 29 October. This is part of the Funk Fest Trail. Advance tickets are required and cost £20.

Other venues hosting events in Abbeydale's Funk Fest Trail include the Rising Sun, Rutland Arms, Crow Inn, Hop Hideout, Cider Hole, Shakespeares and St Mars of the Desert. There will also be sours to try at a number of other venues such as Bar Stewards, Bear, Jabbarwocky, Industry Tap and Kelham Island Tavern.

Sheaf View has now reopened following the arson attack, the first day back trading after restoration work was the opening day of Steel City On Tour with the bar sporting an impressive range of beers and Sunshine Pizzas outside.

Clubhouse, London Road continue to discount cask beer on Mondays.

Chesterfield Alehouse micropub celebrated their eighth birthday over the weekend of 21-24 October with eight lines taken over by sours.

Horse & Jockey, Wadsley Lane reopens as a True North Brewery pub from November with reservations for dining available from 15 November (it'll be walk ins only for food until then). The menu features pies, burgers, pizzas, grills, hanging skewers and small plates. They will also do a Sunday roast. On the bar, like True North's other venues, expect a mix of their beers and guests along with cocktails, wines and spirits. There is also a function room upstairs and outside area.

Meanwhile, many of the True North venues are hosting Christmas with Santa breakfast events on mornings during December. Enjoy a full English and the kids get a gift from the man himself! Booking required.

Stew & Oyster, Kelham Island closed on 17 October for a reburb.



Pub heritage walks

In September, as part of Heritage Open Days and Sheffield Walking Festival, we led two pub heritage walks. These were the first such events since 13 March 2020, the evening which saw my last pub visit for almost six months: a final beer in the Wellington.

The first walk commenced in the lounge at **Fagans**, in a room which, 200 years ago was a tenement adjacent to the Rawsons-owned, Barrel pub. The name change came in 1985 when long serving landlord, Joe Fagan retired and current occupants, Barbara and Tom Boulding took over the reins. We then progressed along Bailey Lane to both the **Dog & Partridge** and the **Grapes**. The latter is the best remaining example of a Rawsons pub while the Dog has a small intimate snug which, in 1974, almost became a gents toilet. Then it was the sights of West Street before finishing in the CAMRA National Inventory-listed, **Bath Hotel**: a pub which is (almost) unchanged since the 1931 Ind Coope renovation (2).

Two days later, we commenced in the **Fat Cat**, the pub that, when opened in 1981, doubled the number of different cask beers available in Sheffield. Then to Shalesmoor, passing both ex and current pubs and breweries before finishing at the original home of 'Blanco,' **Sheffield Brewery Co.** with both a brewery tour and a welcome drink. The latter was from the bar (1) which was originally at the now-demolished University of Sheffield Ranmoor Hall. They also have an interesting selection of branded bricks (3) as part of the recent outside development.

Thanks to the 37 participants and all who assisted. Future walks are planned for Sheffield Beer Week in March and again, next September.

Dave Pickersgill
Pub Heritage Officer



the Social

at Snig Hill

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Abbeydale

Well we're certainly ramping things up ready for the festive season so have loads of beers due out this month!

Firstly, you may remember that back in August we released **Cryo Heathen**, an amped-up, 5.0% version of our yummy Mosaic hopped American Pale Ale, as a special one-off for our 25th birthday... well, it ran out so quickly and we've had so many requests that we just had to make it again! It'll be available on cask, keg and can alongside another variation – **Fresh Hop Heathen**! This one will be the same ABV as “regular” Heathen (4.1%) and sees us be amongst the very first in the UK to have access to fresh hops from America, frozen immediately after harvest to preserve all the gorgeous delicate nuances found within these amazing little plants.

And just to round off the trinity of *Heathen* news, we're happy to say that this is now a vegan friendly beer, across all dispense formats. So even more of us can now enjoy a pint!

As for non-*Heathen* related beers, we've rebrewed **Salvation Sea Salt & Caramel Stout** for a delicious 5.0% rich and creamy winter warmer. **Damnation** also makes a return – a 4.5% classic golden ale, with Columbus and Pacific Jade hops for a bold spicy character with notes of citrus to balance. The next in our Hopback series is due out mid-November too, at the time of writing the recipe is to be confirmed but expect a lovely light pale ale showcasing something delicious from our extensive hop store!

Doctor Morton's Cold Store Jukebox is a brand new beer being released this month, this one will come with a QR code to take you to our brewery team's current playlist of choice! (Assuming of course good old Doctor Morton can figure out the technology...!)

And after all that I think we'll be ready for some **Hibernation** – our seasonal 4.2% dry hopped pale ale, with Centennial and Simcoe.

Laura

Brewery Bits

Grizzly Grains have brewed their *Tilt Hammer* again, it is 4.9% and a smooth, full bodied stout and should be hitting bars about the time of publication.

Eyam Brewery have brewed a new beer in their White Label series, *White Gold Fruity Pale* as a result of a mistaken delivery of El Dorado and Blanc by their hop merchants. This 4.6% beer is a modern pale with grapefruit/tropical fruit aroma and flavour with a gentle bitterness.

Little Critters have brewed a new 10% imperial chocolate caramel stout which involved two mash tuns full of grain! It is called *Mallard Reaction*.

A recent special from **Chantry** was *Muds & Rockers*, a pale bitter.

With a reassuring sense of normality, **Bradfield's** seasonal beers have been appearing including *Jack O Lantern* for Halloween, *Yorkshire Farmer* for harvest time and looking ahead *Belgian Blue* for Christmas.

A whole host of beers from **Dead Parrot** were on the bar at Perch, their new tap room, for Steel City On Tour. These included *Aardvark Biscuit* which is a traditional brown bitter, *Aardvark Brown Ale*, *PenAleTy Charge Notice* pale ale, *Pitch* a 4.5% stout and *Tart a Citra* hopped raspberry blond among others.

Abbeydale

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Your pub needs your vote!

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

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity. All CAMRA branch members are welcome to vote at branch meetings or on our website.

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be 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.

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, 5, 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



Dronfield & District
Pub of the Season Summer 2021

Dronfield & District CAMRA branch have presented a couple of awards. Summer Pub of the Season was awarded to the **Miners Arms** at Hundall (pictured above).





District Awards for 2021 and Lockdown Hero

Their special Lockdown Hero award went to **Drone Valley Brewery** who provided a home delivery service of their bottled beers throughout the lockdown (below).



Pub of the Month October 2021

12 October saw the **Chantry Inn** at Handsworth packed with regulars and CAMRA members along with the team from Chantry Brewery to celebrate the pub being

awarded October Pub of the Month. Much beer was drunk, a buffet was enjoyed and our Chairman Glynn said a few words. Congratulations to Terry, Alison and the team.

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T'Alē of Twō Threē Cities

Azerbaijan, Georgia and Armenia

by Dave Unpronounceable (Part II)

Hoping to beat Dom & Poppy in writing of his recent(ish) adventures to these beery destinations, we left Dave last issue in Azerbaijan. His journey now continues as he drinks in the delights of Georgia and Armenia...

The train from Baku to Tbilisi is very sociably timed, leaving at 2330 and arriving at around 10am, with the border formalities being 7-9am. I'd opted for 'Spalny', two-berth sleeper compartments, and fortunately nobody else was allocated in my compartment. Like Baku, not many bars open at lunchtime, so I did the touristy bit first. Unfortunately a combination of the late opening of bars and early departure of the train to Yerevan meant I only had time to visit three places in a little cluster of bars near Liberty Square, my mate's research has another couple of bars nearby, and another little cluster in another part of town.

9MTA is a modern craft bar, with 18 taps serving a few Georgian beers plus imports from the likes of Warpigs, Mikkeller and Brewdog. Four of the beers are from their own brewery, I tried the red ale and the IPA, both of which were pretty good, and then a cherry tripel from Lost Ridge brewery and a milk stout from Megobrebi. I didn't try any imports due to time constraints, though unusually in my experience they were cheaper than in the UK. Also unusually for outside the UK, a 150 ml measure cost exactly half the price of 300 ml, no 'ticker tax'!

The nearby **Black Dog Bar** has six beers from Number 8

Brewing, no small measures are served, so I just had a *Zulu Run IPA* before moving on. It was a decent IPA although nothing exciting to someone used to the UK beer scene. My last stop, sadly brief as it didn't open until 1900, was **SMA Bar**. Six Georgian beers on tap, plus usually a Belarusian lager, sadly off on this occasion so I had a raspberry blonde from Underground brewery and an IPA from Lumberjack brewery. I also acquired some takeouts for the train as they have a good bottle selection. I particularly enjoyed the Breccia, a gooseberry and tkemali (a tart berry native to Georgia) sour. I also had a cucumber kolsch from Megobrebi, and from Underground brewery a coconut IPA and a coffee stout with 20 grams of coffee per litre, possibly not the best idea just before bed!

A combination of the train to Yerevan only running every other day in winter, and cheap flights from there being only twice a week, meant the only way to fit it in was to make a return trip from Tbilisi on consecutive nights. The outward journey is earlier than ideal, leaving at 2020 and arriving just before 7am. The border crossing was relatively painless though you can expect a bit of questioning if you have Azerbaijan stamps in your passport. Again I took a touristy wander, but at least here the bars mostly

open at lunchtime, so I was in **Dargett** on the dot of 11am. I spend several hours here, during which I tried all 16 beers on offer – fortunately they offer three different flights of four beers each. I started with a barrel aged wild ale, before settling about the flights including everything from lager to IPA to stout along with fruit beers. I then finished up with a double IPA and a very good Imperial Stout.

From Dargett I headed south to **Dors Craft & Kitchen**, another modern craft bar serving eight of their own beers. Two different flights of four are available, I went for the one including a farmhouse ale, a cherry ale, and APA and a DIPA, the latter being a tad weak for style at 6.5% but packing a respectable 80IBU. Again all well brewed and refreshing. 4 x 100ml was about £2.

Next up was **Labeerint**, an underground bar with a selection of their own beers. Their lager and Munich ale are available from self-serve taps at your table, while the bar has others including a Helles, a Weissbier and a dark lager along with another lager from Kilikia brewery. Finally, **Beer Academy** is another brewpub though it seems the brewery isn't actually on site, serving about half a dozen of their own beers, sadly on my visit these included a ginger brew, which the brewer insisted I try.

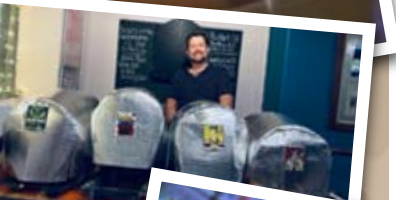
My final day was in Kutaisi, the city I visited on my one very brief previous visit to the region. The pseudo-brewpub (the beers actually came from the sister pub in Tbilisi) I'd visited then is long gone, but a new pseudo-

brewpub has opened since, namely **Bagrati**. The waitress spoke no English, but via google translate I established the brewery is not on site but is 'nearby'. The one beer is a fairly standard lager.

I found English was spoken in almost all the craft bars visited, but otherwise not widely spoken, Russian unsurprisingly being the second language in all three countries. Getting around the cities is easy and cheap, all have metros and frequent buses. Baku uses a BakuCard which can be loaded with any amount or disposable four ride cards (available from machines, which I only saw at the airport and at metro stations), these are the only way to pay for metro and red bus routes, while white bus routes are cash only. Tbilisi has a similar card system for the metro but bought in person from a ticket booth, I didn't use any buses. Yerevan metro is cash based, again I had no cause to use any buses. Baku metro and bus schedules are loaded into Google Maps meaning it's easy to plan getting around, I didn't check in the other cities but the metros run frequently. Wi-Fi is fairly widely available, but to be sure I downloaded all three countries in maps.me for navigation while offline. ratebeer.com/places has most of the visited places listed, and handily has a map feature to assist planning.

Overall a fascinating trip. Yerevan, Dargett in particular, had the best beer, but Tbilisi had the most bars worth a visit. Azerbaijan and Armenia I think can now be filed under 'been there, done that', but I will go back to Georgia in the not too distant future.





Steel City On Tour

Well, we might not have been able to hold the normal festival but the second weekend in October saw the next best thing. Steel City Beer & Cider Festival went on tour with 44 venues across the city putting on numerous events, tap takeovers, brewery tours and general fabulous beeriness!

All the venues did us proud, putting on over 300 different beers and ciders for visitors to try.

Our Pub Heritage Officer Dave Pickersgill kicked off proceedings on Thursday evening with a book signing at the **Crow Inn** for the latest edition of *Sheffield's Real Heritage Pubs*. Fully updated with new pictures, copies are still available from local book-sellers, or via the CAMRA website. Other signings were held at the **Rising Sun**, **Bradfield Brewery** and local bottle shop **Beer Central**.

Abbeydale Brewery followed with a talk and tasting at the Rising Sun and then tap takeovers at the **Dog & Partridge** and **Millowners Arms**. The tap takeovers came thick and fast as **Heist Brew Co.** not only featured the Mad Scientist brewery but also had their head brewer come over from Hungary. The **Bear** featured Three Hills Brewery and

also had a meet the brewer session.

For some venues the taps were based on a theme instead. **Shakespeare's** had a range of milds, **Kelham Island Tavern** were offering beers from various Berkshire breweries and **Pangolin** craft bar had an Irish beer showcase.

Other takeovers were Wilde Child at the **Itchy Pig**; Salt-aire at the **Riverside**; our neighbours at Drone Valley Brewery were in the **Red Deer**; **Portland House** had a selection of beers from Shiny; The Crow had Bristol's Arbor brewery on the taps, the **Rutland** featured Buxton, as did the **Hillsborough Tap**; the **Forest** had a number of their own beers from Toolmakers; the **Industry Tap** had a huge selection of 21 different beers; **Two Thirds** brought in some Brew York beers and **Perch** served up their own Dead Parrot beers as well as putting on some excellent music from the bands originally booked to play the festival. A little further out of town, **St Mars of the Desert** were featuring their two SMODfest beers.

Our friends at **Triple Point** brewery put on a massive range of their own beers including a couple of new ones, and also treated our festival sponsors **Arnold Laver** to a personalized brewery tour and beer tasting, which I'm pleased to say led to a couple of new converts to the delights of real ale.

The **Ecclesall** and **Fulwood Ale Clubs** were launching a



My Steel City On Tour

I'd like to add my thanks to all of the venues and to everyone who was out enjoying themselves during the course of the festival. I bumped into some Kent CAMRA members who were blown away by the festival and thought more CAMRA branches should run something like this to not only showcase some fantastic beer, but local pubs and bars too. I also met some volunteers from the previous Steel City Beer Festival who said the festival on tour was a fantastic idea, and would love to see it return in the future!

It made me feel so proud to visit the venues and see people enjoying themselves, and overhear conversations about the beer festival and where people were heading to next. After a tough 18 months for the beer industry, it felt as though this was the lift everyone needed, for both venues and punters. It felt like it really brought everyone together.

Every single venue has had something different from the norm, and I'm sure they will have gained many a regular as a result. From smaller venues like The Bear running their first tap takeover and meet the brewer event, to Heist managing to organise

a tap takeover from Hungarian brewery Mad Scientist to showcase beers never before seen in the UK.

I took part in the Neepsend Brewery tour which was very interesting, especially as they had 20,000 pints in their tanks ready to go! It might have taken a while to drink them all though... Everyone involved should be proud of their efforts in putting on a fantastic citywide festival that showcased exactly why Sheffield is such a fantastic place for a pint.

Elliott Green

Festival Press Officer

As well as being festival press officer, Elliott regularly posts about the local beer scene on Instagram at:

[thenotsosoberbarcrawl](#).

What others had to say

'A record weekend for us, beating even our Oktoberfest celebration last week!'
Dan, Heist Brew Co.

'We had a great weekend down at Portland House. The Shiny Brewery beers went down a treat and we had a lot of new faces in there leaving five star reviews on the bar.'

Lance, Portland House

'It was a great weekend, and our best Thursday night since opening.'
Nick, Pangolin Craft Bar

'One of the best weekends we've had.'
Richard, Itchy Pig

new beer brewed in memory of head brewer James Eardley who sadly passed away recently. **Shining Light** is a delicious 4.9% pale ale made to James's own recipe.

Local brewery Neepsend were doing brewery tours in conjunction with **Factory Floor**, and also brewed two special beers for their own pubs, the **Wellington**, **Blake Hotel**, and the **Sheaf View**, who we were delighted to see reopen after their recent arson attack. The Sheaf also had festival favourites Sunshine Pizzas in attendance keeping everyone fed.

There was more live music taking place at the **White Lion**, **Toolmakers Brewery**, **Dorothy Pax** and morris dancing at **Wisewood Inn**. A Sunday afternoon session by Steve Delaney at **Portland House**, proved so popular they intend to continue with music on Sundays for the foreseeable future.

The festival committee managed to get round all the venues at various times, and had a thoroughly enjoyable time. A well-earned reward after the hard work putting it all together.

Thanks to all the venues and breweries who supported us, and all the visitors who came out to make it a success. I'm sure we kept everyone's appetite for real ale going, and next year we'll be back in the Kelham Island Museum, better than ever.

Paul Crofts

Festival Organiser

Festival guide

October

Wetherspoon

Wed 20 – Sun 31 Oct

Details opposite.

November

Back in Black

Thu 25 – Sun 28 Nov

The Victorian Craft Beer Cafe in Halifax host this event with a full house of dark beers – 16 cask and 18 keg on the list.

Pigs Ear (East London)

Tue 30 Nov – Sat 4 Dec

Held at the Round Chapel in Hackney featuring around 175 beers (not at the same time), walkable from Hackney Central Overground station. More info on the East London CAMRA website. Trains run from Sheffield to London St Pancras operated by East Midlands Railway or coaches from Sheffield/Meadowhall to London Victoria operated by National Express, Megabus and FlixBus.

December

Central Manchester

Fri 3 – Sat 4 Dec

Mini festival showcasing local beers plus bottled ciders organised by Central Manchester CAMRA. The venue is 53Two, Deansgate. Advance tickets required (80 per session) and go on sale 11 October. Walkable from Oxford Rd station which has direct trains from Sheffield or bus X57 from Sheffield goes to Manchester coach station.

Wetherspoon Beer Festival

The JD Wetherspoon chain is running a national beer festival this autumn with the Sheffield launch at the **Sheaf Island** on Ecclesall Road on 20 October.

There are 20 real ales in the festival brochure containing tasting notes with each pub allocated around half of them which will be rotated across the pumps. On launch day the Sheaf Island will feature five of them alongside their regulars and will be hosting a pub quiz and games.

The festival beers expected at the Sheaf Island are:



Purity *APA*

3.9% gluten free session pale ale brewed especially for Wetherspoons with Nelson Sauvin, Galaxy and Columbus hops.



Adnams *Old Ale*

4.1% ruby red ale with caramel and chocolate aromas, flavours offering hints of liquorice and berries with a bitter finish.



Bath Ales *Queen of Hearts*

New 4.3% amber ale brewed for Wetherspoons.



Hogs Back *Citrus Pale Ale*

A new seasonal beer, this is a 4.5% pale ale offering floral and citrus notes, the bitterness from the Fuggles, Mosaic and UK Cascade hops balanced nicely by the subtle malt flavour making the beer an easy drinking, light hoppy beer with a dry finish.



Thornbridge *Shelby*

5% golden/amber ale with aromas of stone fruit and berries which leads to a gentle maltiness on the palette balanced by a citrus and lemon bitterness from the Bramling Cross and Fuggles hops. An official beer of the Peaky Blinders TV series and inspired by beer recipes of the era.



Greene King *Ruby Abbot*

This 5.2% ruby ale is a special edition of *Abbot Ale* brewed for Wetherspoons.

Wadworth *Sweet Molly*

5.5% red ale brewed for Wetherspoons.

Bank's (Marstons) *New Wave IPA*

A 6% golden IPA brewed for Wetherspoons.

If you're reading this, you're not alone!

Over 3000 copies of *Beer Matters* are distributed across Sheffield and beyond, or downloaded from our website, every month.

If you want people with an interest in real ale and cider to know about your business, this is the place to advertise!

By doing so you'll also be supporting your local CAMRA branch and the work it does promoting real ale, pubs, clubs, beer shops and breweries in the area.

Prices start from just £50 (ex. VAT) with discounts for multiple placements.

Email advertising@sheffield.camra.org.uk to find out more.

Branch diary

Info and bookings:

social@sheffield.camra.org.uk

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 Perch.

Fuggle Bunny Brewhouse tap room social

7pm Fri 12 Nov (TBC)

We enjoy a few beers in the tap room at Fuggle Bunny Brewhouse with the option of a visit the Guzzle micropub in Killamarsh first.

If you want to visit Guzzle catch the 80 bus from Sheffield Centre (Moor Market or Arundel Gate) at 18:29 from where it is walkable or a short bus ride to the brewery. If you wish to go straight to the brewery then bus 80a from Sheffield Interchange at 19:40 will get you there just after 8pm.

To return afterwards Halfway tram terminus is a short walk from the brewery with Blue route trams and the 120 bus both running regularly until quite late.

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 the Clubhouse on London Road. Buses 20, 43/44, 75/76, 86, 97/98 stop outside.

Christmas Dinner Social

3pm Sat 11 Dec

All members get together for dinner and drinks at the Castle Inn, Bradway. Please book your place in advance, deposit and menu choices are required at the time of booking.

To get there by public transport buses 24/25 and 97/98/218 along with Dore & Totley railway station are a 5-10 minute walk away, bus M17 stops right outside the pub on request.

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Committee Member



Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.



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

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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




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