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Martin "Silly Rabbit" Revill

A key member of Sheffield CAMRA and of the Sheffield beer festival for around 30 years. Having worked on the set up and take down of many festivals, Martin finally cajoled his brother into joining the cause and promoting real ale in Sheffield. They both then bent my ear until I joined up. This then began my journey and transition from tasteless frothy rubbish into real ale.

Martin was always the first to arrive and last to leave during festival set ups. Working tirelessly to give the attendees the perfect experience and therefore the best possible impression of what we are all about.

He was an absolute brute in the cellar set up and perfect gentleman at the bar, while sipping a dark ale or Old Rosie he presented an imposing figure in long sweeping coats, various hats, a glint in the eye and infectious smile. Picture a cross between Oscar Wilde and Geoff Capes via a gothic Doctor Who. A treasure of a man with a rapier like wit, hollow legs and always ready with a story to cheer up the group.

Bring up Martin's name to any member of Sheffield CAMRA, his local the Kelham Island Tavern or anyone he knew, I guarantee you will see an instant smile flash across their face, a raise of an eyebrow then a deep breath as they retell a tale of monsters, wizards, warrior maidens and heroes. Or more realistically great nights, brewery trips and days out around Yorkshire hunting out ale hot spots.

The real ale scene, nay the world is a worse place for having lost Martin. Whenever I come across a new cider or rabbit punned beer I will always wonder what you would have made of it and drink to you. The places you loved will stand for years and I will always look for you in the spots where we used to drink.

I loved the time we spent and the fun we had, sadly there will be no more. You leave a massive hole mate. Rest in peace and see you in the KIT, I'll get the first round.

Noel Nield

I'd like to add to Noel's words on behalf of myself and the beer festival team

I first met Martin nearly 20 years ago when I started volunteering for the Sheffield beer festival. He was one of the "gang of three", big lads, with his brother Mark and mate Noel. In those days we had no lifting equipment and Martin and Noel lifted the full barrels up to head height to fit on the top of the stillage. They'd work away cheerfully all day at what was physically beyond the rest of us, with an incredible stream of banter between them. I was in awe of their teamwork. Martin cut an unlikely figure with goth looks and black nail varnish, and he also doubled as our bouncer when the festival was in session, a job he did with ease. Martin was one of the people who made me really welcome when I started doing festivals and we used to spend hours joshing about with his craic and ready humour.

Sundays saw him dressed in his best, looking resplendent in suit and overcoat with his family at the Kelham, looking like a character out of Dickens, again with a lively stream of banter. Once at a Halloween party I was confronted by a bright green man - yes it was Martin in one of his outrageous costumes. His last festival was 2019, and he was recovering from the initial onset of his brain tumour. Physically he could no longer help a lot, but he was determined to turn up for the festival, his ready wit and humour still to the fore. For him the festival was important, a social occasion to get together with the rest of us festival makers once a year and have a good time. We will miss him.

When I see someone out of the corner of my eye buying a pint of Black Mass, and hear a group of mates having a good laugh and joke at a packed festival. I'll know he's still with us in spirit.

Rest in peace big man, I feel proud to have known you.

Chris Pearce

Cellar Manager





Changing the tax system to better support pubs can help the Great British local thrive - but more pubs, breweries and drinkers should be able to benefit, say CAMRA.

Responding in full to yesterday's Budget announcements. CAMRA National Chairman Nik Antona said:

'The Chancellor has listened to thousands of CAMRA members who have long called for a change in the way alcohol is taxed. A new. lower rate of duty for draught beer and cider served in pubs and clubs establishes an important principle in the taxation system - that pubs are a force for good in our communities and should be supported to help them survive and compete with the likes of supermarkets.

'Our task before this new duty rate is implemented in 2023 is to make sure that the new. lower draught duty rate applies to beer and cider served in smaller containers too, so that as many pubs, breweries and consumers as possible can benefit. We will be using the Government's consultation on how this new system should operate in practice to make this case.

'In the meantime, measures like duty freezes and a 50% cut in business rates in England for another year will be welcomed. Our pubs and breweries are still recovering from the pandemic, face rising bills and costs and will continue to need as much support as they can get so they can rebuild their businesses and thrive in the vears to come.

'Cutting tax for lower ABV drinks will incentivise lower strength alcoholic drinks. whilst new financial support for smaller producers - including cider producers - and continuing discussions around a 50% minimum juice content are encouraging news for both cider makers and consumers. These measures should help to improve quality and choice at the bar. CAMRA will continue to engage with the Government on the planned reforms to Small Brewers Relief and call for a solution that doesn't require some of the smallest breweries to have to pay more tax."

State of the nation

Over the last 18 months, pubs have been treated unfairly and have suffered badly. For example, during the last lockdown, they were banned from selling beer in sealed containers while supermarkets and off licences could sell alcohol to take away. Such sales were a lifeline in previous lockdowns, offering an opportunity to keep the doors open, continue employing people and welcome customers safelv.

Many experienced staff have changed career path during the pandemic, leaving pubs and small breweries with a major problem. Changes in cross-border regulations have also resulted in European beer suppliers raising shipping costs or ceasing UK delivery altogether. The price of niche imported beers has risen and choice has also suffered. European barley and hops are both more expensive and harder to source. The cumulative effect has led to much tighter margins for pubs, bottle shops and small innovative breweries.

Most small brewers have diversified in response, but rising costs, coupled with the effects of the pandemic, are causing breweries to fold. There were almost 2.000 listed in the 2021 CAMRA Good Beer Guide. The 2022 guide claims over 1900. There will be fewer in the 2023 edition.

Locally, the Sheffield Brewery Company, whose 4% American pale ale Get Thissen Outdoorz was runner-up in the last Champion Beer of Sheffield Award, recently announced that 'due to Covid we have had to take the very difficult decision to suspend brewing for the next 12 months whilst we look at options for remodelling.' In the interim, their bar will remain open.

The recent budget introduced the welcome principle that beer, cider and perry served in a pub or social club should be taxed at a lower rate to alcohol bought in supermarkets. But the minimum 40 litre container rule favours large multinationals, excluding beers from small breweries, many in Sheffield, that are available in smaller casks and kegs. A 20 litre limit would be far more equitable.

Looking to the future, the number of UK breweries could fall by between 10 and 20%. For some pubs, summer 2021 will have been their final hurrah before inevitable closure. Multinational property companies will make their purchases and many will never reopen. One possible upside is an increase in the number of independent, often smaller venues - brewery taps, micro pubs and their ilk. Locally, Pangolin and SMOD are just a few, of many, examples.

Dave Pickersgill



The South Yorkshire Local Heritage List identifies heritage assets that are valued as contributing to the distinctiveness and history of South Yorkshire but that are not protected by statutory national designations, such as Listing or Scheduling, Inclusion on the Local Heritage List can allow the more local significance of a building, place or site to be taken into account in planning decisions that affect it or its setting. It does not provide the same level of protection as national designation, but will be of assistance when planning applications are submitted. CAMRA Sheffield & District has ensured that pubs mentioned in the recently published book. Sheffield's Real Heritage Pubs which are not nationally listed or in a Conservation Area, have been put forward for the Local Heritage List. However, this leaves many pubs which are not listed - possibly your local?

From the website, you can view the existing list, see the assessment criteria and nominate candidates. Please make sure your favourite pubs are included.

local-heritage-list.org.uk/south-vorkshire

Sheffield's Real Heritage Pubs book signing

The Maison du Biere in Elsecar is now selling copies of our guide to Sheffield pubs with surviving heritage features and editor Dave Pickersgill will be visiting for a book signing event on Saturday 11 December from 2pm to 4pm.

WHEN IT COMES TO FINE ALES ...









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Good Beer Guide retro

CAMRA's Good Beer Guide 2022 launched on 12 November and as ever features the best real ale pubs in each area of the UK as selected by local CAMRA members that drink in them along with brewery listings, therefore it seemed a good time to kick off a series looking back over the last couple of decades or so and highlight some pubs and breweries that have been lost as well as the long lasting stalwarts!

This time we're looking back at the *Good Beer Guide 1995*.

There were certainly fewer breweries back then – in the whole of South Yorkshire there were eight – Concertina, Frog & Parrot brew pub, Kelham Island, South Yorkshire Brewing Co, Stocks, Stones, Wards and Wortley. Of these only Kelham Island are still brewing today, however Sheffield alone now boasts around 25 brewing companies!

East Sheffield has lost a lot of pubs since the 1995 edition of the guide such as **Carbrook Hall** (1) (now a coffee shop), **Cocked Hat** in Attercliffe (was sold off by Marstons and is no longer a pub), **Enfield Arms** (demolished, although the **Noose & Gibbet** next door still stands!) and the **Red Lion** on Duke Street (no longer a pub).

One East Sheffield pub from the 1995 guide still trading is the Alma **Inn** at Mosborough, described in the guide as a two-roomed traditional and friendly local with a central bar that is a worthy find off the beaten track. It had a small play area for children and served Wards Best Bitter and Thorne Best Bitter. These days its still a nice community pub and investment in the outdoor area has been made prior to post-COVID reopening. According to WhatPub. one real ale is available, usually from Greene King.

At Chapeltown the long run in the guide enjoyed by the **Commercial** was yet to begin, however the area boasted two guide entries - the **Norfolk Arms** and **Prince of Wales**, both Wards pubs. The Prince of Wales is still going with a busy programme of entertainment although real ale is no longer available; the Norfolk Arms is also still with us, serves food, offers overnight accommodation and has a couple of ales on the bar (Doom Bar and a guest).

In the North of the city the **Robin Hood** at Little Matlock (Stannington) and **Staffordshire Arms** in
Burngreave both served Stones *Bitter* and are both lost pubs
although still standing. The former
was a good pub to the end when

it was converted to residential use while the latter had its licence removed by the local authority!

Another lost pub from the 1995 guide in the area was Morrisey's East House on Spital Hill, fondly remembered for the days you bought jugs of Abbeydale Moonshine to take to the curry house over the road, however in 1995 the beer range was listed as Timothy Taylor's Landlord, Whitbread Boddington Bitter and changing guest ales with the pub also featuring acoustic music sessions and vegetarian food.

One pub listed under North Sheffield in the 1995 guide still going strong today is the Cask & Cutler at Shalesmoor - now back to its original name of the Wellington (2) - which featured an ever changing range of up to six beers from independent breweries. Now it is associated with Neepsend Brewery featuring their beers plus guests but the pub itself has changed very little other than a minor refurbishment inside and improvements to the outdoor drinking area so retains its classic character.

To the South of the city now and the first entry is the **Dore Junction** pub at Dore & Totley railway station. The bar served beers from Marstons, Theakston and guests and some readers may recall a young James Birkett behind the bar (who now owns the Sheaf View, Wellington and Blake). Sadly the time the converted station building spent as a pub was relatively short lived, it is now the Raidhani restaurant.

Not far away, in Totley, another lost pub is the **Fleur de Lys**. This was a fairly large pub with two oak panelled rooms with the larger hosting a dining area. The bar served Stones Best Bitter and Bass Worthington Best Bitter. In more recent times as an Enterprise Inns pub it struggled for custom, not helped by Hallam University closing their Totley campus as well as competition from other pubs in the area and it has now been converted to flats.

The final lost pub of the South listed was the **Earl of Arundel & Surrey** on Queens Road, which was famed for its historical requirement to host stables for stray livestock! The premises is now a cycle shop.

Also in the Good Beer Guide 1995 was the Old Mother Redcap (3) in Bradway, a Samuel Smiths brewery pub conveniently situated by the bus terminus. The pub has been closed for a few years. However, it not yet a lost pub yet - the brewery is struggling to recruit a live in management couple to run it for them but is still advertising the job!

The **Shakespeare** at Heeley was in the guide, this is now known as the **Brothers Arms**, back then the beer choice included Stones *Best Bitter*, Tetley *Imperial* plus guest ales.

Finally in South Sheffield was the **Small Beer Real Ale Off-Licence** on Archer Road in Millhouses. On the handpumps to take home in plastic bottles were Batemans *XXXB*, Exmoor *Gold*, Timothy Taylors *Landlord* and a guest while the shelves were packed with continental bottled beers. The shop has changed ownership a couple of times since 1995 but is still going strong as the

Archer Road Beer Stop with handpulled ale to go although the breweries featured tend to be more local these days and the range of packaged beers has expanded to include the modern British craft beer scene more.

Out West many of the Good Beer Guide 1995 listed pubs are still trading today – these being the Banner Cross, Cherry Tree, Fox & Duck, Lescar and Old Grindstone. Two of the listed pubs are gone though – the Old Heavygate and Royal Hotel, both in Walkley, which were converted to residential use with the pub companies that owned them claiming insufficient demand (although the new micropubs in the area opened since then seem to be doing OK!)

Into Sheffield City Centre and a number of pubs listed in the guide are still going today, these include the Bath Hotel, Brown Bear, Fagans, Fat Cat, Lord Nelson, Red Deer, Rutland Arms and the Washington. Lost pubs include the Harlequin on Johnson Street (not the current one which used to be known as the Manchester), Moseleys Arms at West Bar and Red House on Solly Street.

The **Tap & Spile** on Waingate was also in the 1995 guide and back then featured a changing range of ten real ales and two real ciders, it has had something of a fall in grace in the years since, changed its name to the **Tap & Barrel** and is currently closed.

We'll take a closer look at those City Centre pubs next time.

Andy Cullen

Inn Brief

On Wednesday 15 December the **Kelham Island Tavern** will be holding a Christmas Carol sing-along evening raising money for Sheffield Children's Hospital. There will be a small brass band and everyone is encouraged to ioin in.

Sheffield Folk Sessions Festival is back from 15-17 April bringing a programme of live folk music across a number of pubs in Sheffield.

The **Crafty One** is a new craft beer bar and shop located on Oakbrook Road, Nether Green, next to Rafters restaurant. A range of beer from keg and can is available along with wines and spirits, the addition of cask beer is being considered as a future development and space is currently tight.

The **Sportsman** at Norton Lees has closed for refurbishment and is expected to relaunch in December.

The **Mulberry Tavern** on Arundel Gate reopens on the weekend of the 23 October – as the Yorkshireman Rock Bar, under the same management as the one on Burgess Street that had to close to be demolished for redevelopment as part of the council Heart of the City project we understand.

The **Noah's Ark** in Crookes and the **Crosspool Tavern** both had no real ale available on our correspondents last visit. The **Three Merry Lads** at Lodge Moor has a new manager.

Following some delays while the architects drew up changes to the plans to accommodate planning conditions imposed by the council, work has now begun converting an empty shop unit at Totley Rise into the **Tunnel Tap** micropub.

Inn Brief

Food is now available again from Conor's Kitchen at the **Dog & Partridge** in Sheffield City Centre, principally hot sandwiches and loaded fries. The **Social** on Snig Hill has bar snacks available most evenings, usually either sandwiches or canapes.

Opening on High Street in Sheffield City Centre is a new indoor mini golf course and bar for adults with a bit of a cheeky theme. It is called Glory Holes and is a second venue following the original one in Nottingham. Based on the bar in Nottingham we don't expect real ale to be available and the keg beer is generally from the nationally distributed brands. Meanwhile down on the Moor, in the complex that houses the Light Cinema, another fun new venue is planned called the Boom Battle Bar offering axe throwing and beer pong games. No word on whether they will have decent beer yet, opening is planned for early 2022.

Work is underway on the new JD Wetherspoon pub at Beighton, in the old Damon's restaurant near Crystal Peaks shopping centre, which will be known as the **Scarsdale Hundred**. No official opening date has been announced as yet, however reports in the Sheffield Star newspaper suggest the current target date is 30 November, so it will be open before Christmas.

The **White Hart** on St Philips Road, Netherthorpe, has reopened. It has a pool table, football on TV and a regularly changing guest ale.

The **Phoenix** at Ridgeway has had a refurbishment.

The will-it-or-won't-it saga of the old **Matilda Tavern** on Matilda Street, which closed in 2005, may yet turn out to be good news if the latest planning application

is successful. While upstairs has seen conversion to student flats. the previous plans for the ground floor of the old pub to convert to office accommodation never happened and it is understood that the developers no longer see any demand in Sheffield for additional office space post-COVID, while all the residential development including student flats in the area over recent years has created a new community that might like a traditional pub as its hub - and the new planning application is to restore the ground floor as a pub with a riverside beer terrace.

Mojo bar is a new opening on Holly Street, alongside the City Hall. No real ale or other craft beer appears to be available.

The former Plug nightclub has now become **Network**, a music venue.

Work has now begun to demolish the **Rising Sun** between Bamford and Hope, an 18th century coaching inn that has been closed since 2017 and left to fall derelict, and build a new hotel on the site.

The **Dorothy Pax** at Victoria Quays is now back into the swing of things with five real ales and a busy programme of live music events – some ticketed and some free entry – check out their website for listings. The music events are benefitting from an excellent new sound system in the venue, paid for by a grant from the Art Council's Cultural Recovery Fund.

The **Walkley Beer Company** celebrated their seventh birthday on 20 November with an event featuring special beers and more.

Our friends at the Rotherham CAMRA branch have presented their Pub of the Year award to the Wath Tap, an excellent micropub in Wath-upon-Dearne. If you fancy a trip there buses 22a, 22c and 22x run there from Rotherham Interchange and Parkgate (with connecting trams, trains and buses available from Sheffield).



Sheffield Brewery Co. mothballed

The Sheffield Brewery
Company has taken the
difficult decision to suspend brewing until further
notice. It is expected to
be for around a year while
they look at options to
change the brewery, its tap
and the beer brands.

In the meantime the tap room bar is being leased out to new management and has relaunched as Alder Bar.

The bar will be open Wednesday to Sunday (2pm-11pm Wed/Thur, 12pm-12am- Fri/Sat and 12-9pm Sunday) with a quiz night on Wednesdays. There will also be events involving live music, DJs and food traders from time to time.





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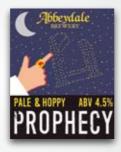
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Abbeydale

Well, it's that time of year once more – and we can't quite believe our 25th anniversary year is coming to a close already! It's been another wild ride and we can't thank you all enough for your support. Here's to the next 25!

Onto what we'll be releasing for the various upcoming festivities... perfectly pintable Doctor Morton's Rude Elf (4.1%) and a cheeky Mosaic and Summit hopped Reveller (3.9%) are both making a comeback to take us firmly into the party season. Joining them on the pale ale front are **Prophecy** (4.5%) and Centennial single hopped **Resolution** (4.2%). All of these will be released in cask only, so look out for them popping up on bars soon!

We've also got a couple of brand new beers being released in keg and can as well as cask - look out for *Wilderness* (5.2%), a gorgeous soft and juicy New England style pale ale loaded with Amarillo, Enigma and Nelson Sauvin, and Wanderer which this time takes the form of a 6.5% Aussie IPA with Galaxy and Vic Secret hops.

The new year will bring the first of a new series which we're really excited about - our **Restoration** series will see modern interpretations of classic and historical beer styles, the first of which will be a light, bright and drinkable 2.8% Table Beer, low in ABV but packed with character from Vic Secret and Enigma hops. If there are any styles you'd like to see us try our own contemporary twist on, do let us know - we can't wait to see where this range will take us!

Plus as is now customary, the new year will see the return of the ever-popular Citra hopped *Doctor Morton's Duck Baffler* (4.1%).

Finally if you're wanting to get some easy Christmas shopping done, I just can't resist giving a little shout out to the lovely new merch we've got recently, including *Deception* t-shirts and cosy zip up hoodies – all available on our online shop!

Wishing you all a very merry festive season, and a joyful start to 2022!

Laura, on behalf of all of us at Team Abbeydale

Brewery Bits

Bradfield Brewerv's six month Barrel Aged Kerry stout has now been released! For this limited edition of Kerry, the original Kerry stout has been aged in Jack Daniels and Buffalo Trace Bourbon and Speyside Whisky barrels. Blending after six months of aging has created an 8% ABV imperial stout with flavours of oak, vanilla bourbon and spicy whisky, backed up by roast coffee and chocolate with a warming finish. There are 1.000 individually numbered bottles available from the brewery shop, hand bottled and wax sealed by brewers Sam, Kieran and Bruce.

South Yorkshire's answer to the Coca Cola truck has been to kick off the countdown to Christmas – yes, the Bradfield Brewery dray vans have been delivering **Belgian Blue**, their seasonal fruit flavoured pale ale, to pubs and shops and it is now available!



That said it is no longer the only show in town for if you head down to Perch, **Dead Parrot** Brewery's taproom you can try their **Norwegian Blue**, a naturally hazy 4.7% ABV pale ale brewed with Citra, Simcoe hops and blueberries.





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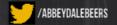
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We are gearing up for a busy pre-Christmas in the taproom! Smodfest, our weekend-long lager celebration, was a roaring success, and we had a fun summer brewing collaborations with Deya and welcoming our new brewing apprentice Scarlet onto the team.

In the meantime, it's winter on Mars so our thoughts in the brewery are turning to richer, darker beers. Expect some creative Flanders-inspired beers and some big stouts to celebrate the cold. Plus we are continuing our fruity series of tart oak-fermented beers and radlers. I'm sure we'll squeeze in a hoppy beer here and there too!

Cheers and hope to see everyone soon.



Brewery Bits

Stancill Brewery celebrated bonfire night by bringing back *Treason*, their spiced Yorkshire parkin porter. Treason brings all those comforting toasty, roasty flavours thanks to it's nine-malt blend, with added ginger for that signature spark of warmth.



A recent brew at **Neepsend** heading for cask is **Nago**, a 4.3% pale ale brewed with Mosaic, Simcoe, Bravo and Azacca hops bringing lots of tropical fruit character.



Triple Point have been growing hops in their beer garden and these have now been put in a one off beer! *Flora* was launched in cask at their bar on 18 November.

Fuggle Bunny

Fuggle Bunny has announced the brewery has been sold as brewer Dave approaches his retirement, although their Chapter One bar in Worksop will continue under the same management. The new owner is Matt. who has been working there for the last six years and he and is wife Laura are now running the brewery with business as usual in both the brewery and tap room, located between Halfway and Killamarsh.

In a post on the brewery's Facebook page Wendy and Dave said 'a huge thank you to all our customers many who have become firm

> friends over the past 7 years. Your support through good and bad has been immense and we would have not come this far without all

of you. So from the bottom of our hearts thank you to one and all who has hopped on board our adventure?

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)

Forest Neepsend (buses 7/8)

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

JabBARwocky Highfield (buses 20, 43/44, 75/76/76a, 86, 97/98)

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 6,51,52,95,95a,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



The process to choose the winners of our CAMRA Sheffield & District Pub of the Year (PotY) award has now begun!

As with previous years, we start with a shortlist of pubs that consist of those pubs that have been awarded a place in the *Good Beer Guide 2022* or have been awarded a Pub of the Month over the last year. These are all chosen by our members that drink in the pubs in order to highlight great places to enjoy real ale.

We'll be contacting all our members either by email or post (except those whose contact preferences on their membership records state not to – you can check yours by logging into your membership portal at camra.org. uk) with an invitation to vote for the best pub on the shortlist in each of the areas of our branch (Derbyshire, North Sheffield, South Sheffield, West Sheffield, East Sheffield, Sheffield City Centre and Kelham/Neepsend/Shalesmoor).

We'll then be sending a team of judges out to visit each area winner to choose the overall Sheffield PotY and District (Derbyshire) PotY to declare our winners, which will then be entered into the Yorkshire and East Midlands competitions, which are the entry points in to the National otY.

We didn't run a 2021 competition due to pubs either being closed or trading in a restricted fashion for much of 2020 and 2021, however we did present awards in 2020 that has been selected before the first lockdown.



We were only able to do four RambAles this year, but at least we were able to do some, unlike in 2020, and enjoyed pleasingly good weather for all of them.

We started on a lovely sunny afternoon at the end of July when we met for a lunchtime drink at the Hammer & Pincers at Bents Green. Following a pint of Moonshine five of us set off up Ringinglow Road to a much busier Norfolk Arms (1) and a very pleasant Titanic Plum Porter amongst other available waiter served drinks. We were joined by two more colleagues for the walk along the Houndkirk packhorse route to Fox House. There our party split with the majority staying for a drink there prior to catching a bus back to Sheffield. I carried on along the Moss Road route over Totlev Moor towards Thornbridge's Cricket Inn at Totley. who were indeed hosting a cricket match, before going home.

Our small group of regulars assembled again at the end of August at the **Anglers Rest** (2) in Bamford for a varied choice of drinks, before making our way to the **Cheshire Cheese** at Hope which had local Intrepid beers on. A short walk from there found us at the **Old Hall Hotel** for the Bank Holiday Hope Valley Beer Festival (3) with a larger marquee and choice of beers and ciders and entertainment from our old Harlequin friends Rocket 88 (4) who were doing only their second gig in 18 months.

We were amongst many who enjoyed beers from Blue Monkey, Little Critters and Intrepid amongst others.

Our September RambAle started at the **Shepley Spitfire** in Bradway but as it had no cask ales on, we made our way through the woods and field paths to the **Royal Oak** at Millthorpe which was serving refreshing pints of Tim Taylor's *Landlord*. A slow walk back via Cartledge took us to the **Angel Inn** at Holmesfield who had beers from Hambleton Stud brewery. This pub is well

known for offering gluten free food and drink. We were going to head back to Totley for a final drink but ended up going a different way for some chips instead

We had intended to start our October RambAle at the Guzzle micropub in Woodseats but had heard it wasn't opening early enough, so switched the start across the road to the Big Tree who had a couple of cask ales on. Whilst we were gathering there, we noticed the shutters going up at the Guzzle (5) so made our way back across to find they were experimenting with opening at 12 rather than 2pm. There was already a party in, so opening early obviously works. As does having a good range of well looked after cask and keg ales on and friendly and knowledgeable bar staff.

We then headed up through Graves Park where we found a regional running race taking place - so we took advantage of their catering facilities (a burger van) as we passed through. We found the Mount Pleasant (6) down on Derbyshire Lane open and welcoming, although we initially went into the lounge which had been set out for an afternoon of gin tasting. Luckily next door's bar had a choice of six cask ales from Abbeydale, Tetley, Stancill, Titanic and Whymer.

A short walk from there took us down the road to Thornbridge's **Cross Scythes** (7) which had a choice of four of their excellent cask ales plus others on keg. A longer walk via Heeley Green took us past the Victoria and onto the **Brothers Arms** (8) who must have had a dozen ales for us to try. Then a short walk across the road then took us to the equally busy **Sheaf View** and a choice of Neepsend and other beers. Our final stop on this RambAle was the **White Lion** on London Road for a final choice of drinks.

It had only been a 3.5 mile walk but we'd fitted in seven pubs and (mostly) halves but the clocks had progressed through seven hours by the time we left for our buses home. An enjoyable day out for all

We're already discussing ideas for next year - we might finally get to the Redmire Dams and out to Great and Little Hucklows. Bakewell and Birchover have also been mentioned but may need an earlier start. A new route to the Wortlev Beer Festival, if that is taking place, has also been suggested. More visits to pubs to the north of Sheffield or further into South Yorkshire and its surrounding countryside. Its also been suggested we start a second group who fancy doing longer/faster walks than the ones our current group are happy doing.

Please let us know if you are interested and any possible ideas for routes and pubs we could visit you may have and we'll see what we can do in 2022.

Malcolm Dixon

Rambales Coordinator





Festival guide

November

High Peak

Sat 27 Nov

A number of brewery bars in Chapel-en-le-frith town hall. Advance tickets advisable. More info on their Facebook event page.

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 beers on the list. You can get from Sheffield to Halifax by train changing at Leeds.

Pigs Ear (East London)

Tue 30 Nov - Sat 4 Dec Held at the Round Chapel in Hackney featuring a list of around 175 beers (although not necessarily all on at the same time), walkable from Hackney Central Overground station. More information on the Fast London CAMRA website. Trains run from Sheffield to London St Pancras operated by East Midlands Railway or coaches run from Sheffield/Meadowhall to London Victoria operated by National Express, Megabus and FlixBus.

December

Central Manchester

Fri 3 – Sat 4 Dec

A mini festival showcasing local beers along with bottled ciders organised by the Central Manchester branch of CAMRA. The yenue is 53Two at Deansgate.

Festival guide

Advance tickets are required (capacity of 80 per session!) and go on sale from 11 October. The venue is walk-able from Manchester Oxford Road station which has direct trains from Sheffield or bus X57 from Sheffield goes to Manchester coach station.

2022

Chesterfield

Fri 4 - Sat 5 Feb

GBBF Winter

Wed 9 - Sat 12 Feb

Liverpool

Thu 10 - Sat 12 Feb

Bradford

Thu 24 - Sat 26 Feb

Rotherham Real Ale & Music

Thu 3 - Sat 5 Mar

Indie Beer Feast

Fri 4 - Sat 5 Mar

Newcastle

Wed 6 - Sat 9 Apr

Barrow Hill Rail Ale

Thu 19 - Sat 21 May

Belper

Thu 30 Jun - Sat 2 Jul

Eckington

Sat 2 Jul

More details about next year's festivals can be found on our website: sheffield.camra.org.uk.

Branch diary

Info and bookings:

social@sheffield.camra.org.uk

Winter ale trail

12pm Sat 4 Dec

Our Membership Secretary Andy Shaw leads a social visiting a number of pubs featuring beers that are either Christmas specials or winter warmers. Details TBD.

Branch meeting

8pm Tue 7 Dec The venue is the Clubhouse.

Christmas dinner social

3pm Sat 11 Dec

A members get together for dinner and drinks at the Castle Inn, Bradway. No further bookings can be taken.

Branch meeting

8pm Tue 4 Jan (TBC)

Drone Valley Brewery and Dronfield pubs by bus

1:30pm Sat 15 Jan (TBC)

We take the 43 bus from Sheffield (Arundel Gate) to Unstone for the tap session at Drone Valley Community Brewery then head into Dronfield to visit a few town centre pubs before returning to Sheffield. A Stagecoach Silver DayRider ticket (currently £4.90) will cover all the bus travel on the 43/44 (in fact all Stagecoach buses and trams in South Yorkshire and Chesterfield). Bus departs Arundel Gate at 12:41, Heeley 12:55 and Woodseats 13:01.

Festival planning meeting

8pm Tue 18 Jan

We get started on planning the return of the Steel City Beer & Cider Festival, pencilled in for 19-22 October 2022. If you are a CAMRA member and interested in helping organise the event please come along to this meeting, at the Gardeners Rest in Neepsend. Buses 7 and 8 stop outside or Infirmary Road tram stop is 5 minutes walk away.

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CAMRA (National) 230 Hatfield Rd St Albans





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 - for great beer, cider and perry

in front of or behind the bar

- **Enjoy CAMRA BEER FESTIVALS**
- Save **YOUR LOCAL**
- **Get great** VALUE FOR MONEY
- **Enjoy great HEALTH BENEFITS** (really!)

- BEER EXPERT
- **GET INVOLVED** and make new friends
- Find the **BEST PUBS** IN BRITAIN
- DISCOVER pub heritage and the great outdoors
- **HAVE YOUR SAY**

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