

BEER MATTERS



Issue 510 March 2022

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The free magazine of CAMRA Sheffield & District
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Demolished without permission

In December 2021, the **Frecheville** was demolished without planning permission. The owners, Nelson's Development & Construction Limited, had applied for planning permission for demolition and erection of a three-storey building to create 11 apartments (7 x 2 beds and 4 x 1 bed) with associated car park, bin store and landscaping works.

However, at the time of demolition, no decision had been made by Sheffield City Council regarding the planning application. We note comments from local residents regarding the planning application and recent press reports which quote local councillors.

The **Carlton Tavern** (Kilburn, London) sets a clear precedent for actions of this sort.

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

CAMRA Sheffield & District believe that Sheffield City Council should take a similar hard-line approach to that adopted by Westminster. Developers should not be allowed to demolish, without first achieving the appropriate planning permission.



Inn Brief



Another new micropub has opened in the Hillsborough area. The **Beekeeper** can be found at 61 Middlewood Road, opposite B&M and near Hillsborough Park tram stop. It is open Thursday to Sunday with local beers available on cask and keg plus coffee (thanks to Richard Allan for the photo).

Meanwhile over in Woodseats a new micropub, the **Boston Arms**, has been given the go ahead by the council to open and is expected to be ready in April. The same people as the Boozehound craft beer bar in Cutlery Works food hall (which closes on 28 February) are behind it. As the former shop unit being converted is close to Woodseats Primary school the bar won't be opening before 4pm on weekdays.

Itchy Pig's second micropub opened on Ecclesall Road South in Banner Cross on 18 February.

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Inn Brief

The **Taphouse Bar** bar at Kelham Island unfortunately didn't survive the Coronavirus pandemic, a new venue is opening in its place called the **Chop House Bar & Grill**. It is run by the same people as Butcher & Catch restaurant in Broomhill, however the food focus here will be more on the meat including steaks and rotisserie chicken. The bar will stock quality wines designed to go with the food along with local cask ales and cocktails.

Also in Kelham Island a new beer shop with a drink in option has opened in Kelham Island. **Hymn to Ninkasi** is located on the Little Kelham development, which is accessed next to the Fat Cat.

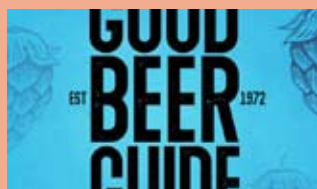
The former **Stew & Oyster** bar is no more. Following refurbishment it is now a **Salt** Brewery tap bar and the food offering is Bao buns.

The **Yorkshireman** pub on Cross Burgess Street has now been demolished. The pub is thought to be dated back to around 1790 but was apparently suffering structural issues. Sheffield City Council had compulsory purchased it and other buildings in the area as part of the Heart of the City regeneration project. The people that ran the pub until its closure have relocated to the former **Mulberry Tavern** on Arundel Gate which has been renamed the **Yorkshireman Rock Bar**.

There are still plans to open **Rag N Tag** on Shude Hill (between Sheffield Interchange and Ponds Forge), which is located in an arch underneath Commercial Street.

This is a long abandoned space that was a pub called Barrow Boys many years ago. It is planned to be a rock bar with some live music, possibly also serving food. The target is to have it finished and open late summer/autumn this year, the delays in the building work have been partly due to Coronavirus restrictions but also issues with drainage from the road above and complications of there now being a tramway running over the structure!

Sheffield's newest branch of JD Wetherspoon is now open at Beighton, near Crystal Peaks. The **Scarsdale Hundred**, is in the premises previously occupied by Damons restaurant.



Good Beer Guide 2023

If you're a branch member, don't forget to vote for the pubs you'd like to be in the next guide at sheffield.camra.org.uk/gbg before 20 March 2022.

The **Dark Horse**, a new microbar at Banner Cross, has now opened. Two cask beers are available along with all the other usual pub drinks and food is provided by Slap & Tickle Burgers.

The **Royal Standard** on St Mary's Road (inner ring road) was sold off by Enterprise Inns at auction last year and has been stood closed for about a year or so now, but work has started to take place on the premises. The new owner

is the company that runs Prime Pizza & Grill in Firth Park, however we do not know their plans for the building as yet.

The **Three Cranes** has been removed from the *Sheffield's Real Heritage Pubs* guide following its conversion to a hotel (with bar) as all the original features have been ripped out in the process.

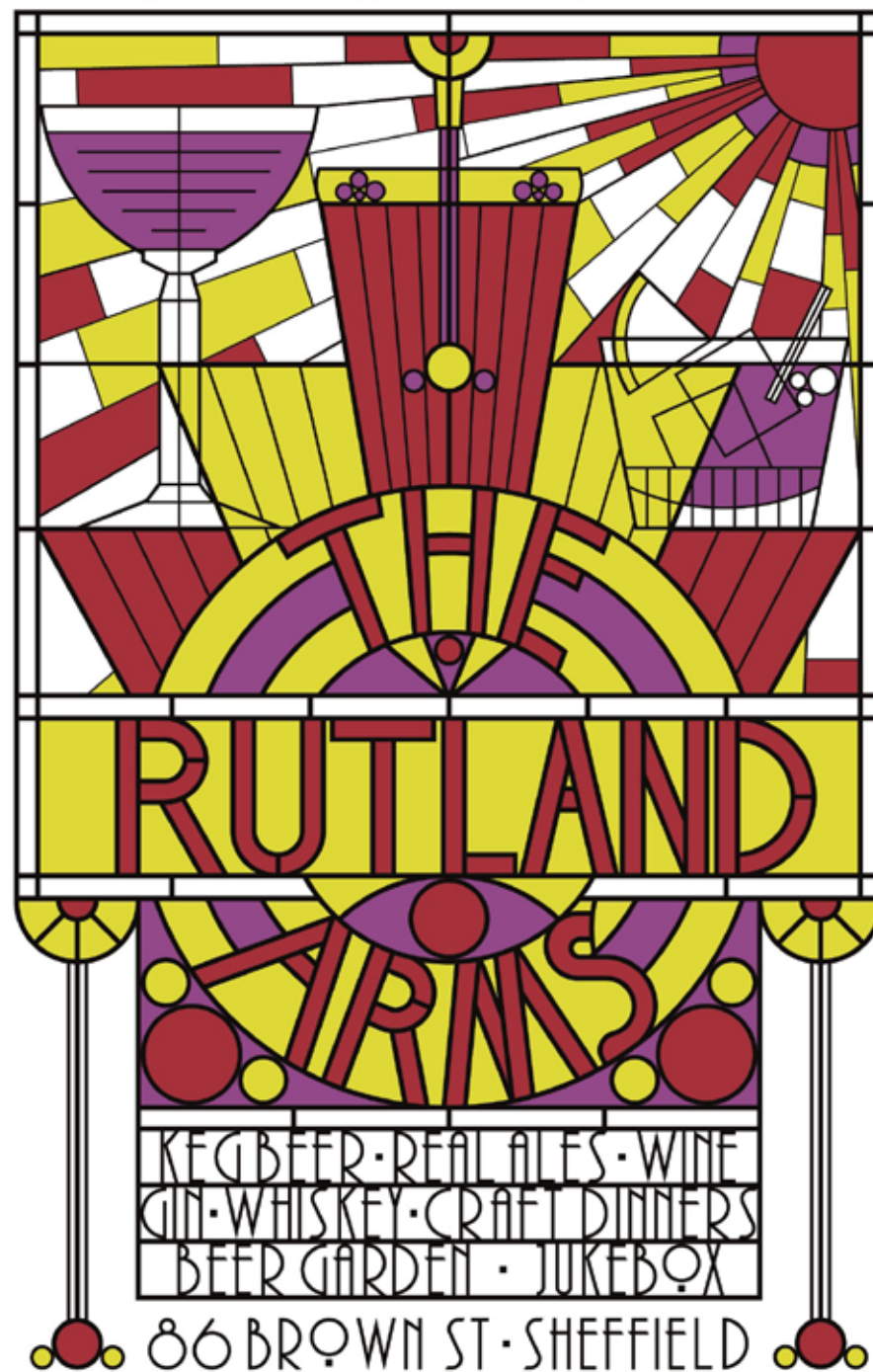
The **Queen's Ground** at Hillsborough has reopened.

The **Anchor** near Tideswell is currently closed for renovation, including renewing the electrics.

The **Lescar** at Sharrow Vale and Two Thirds Beer Co. on Abbeydale Road both closed in January temporarily for a refurbishment.

A charity gig for NHS charities featuring a night of great music from rock to punk to blues is taking place upstairs at **Shakespeare's** on 26 March. Promised is a night of giving back featuring great music from Kill Your Darlings (covers band playing great tracks from Weezer to Hives), The Hey Hounds (Americana blues rock) and Seconds to Go (Sheffield-based punk, post rock).

The **Little John Hotel** in Hathersage now has a new manager, Simon Smith, running the bar for the long established owners. Simon has experience running pubs for the likes of Mitchells & Butlers but now with a little more freedom has taken the opportunity to be more adventurous with the beer range both in terms of the cask selection and introducing craft beer options to the keg line up. Breweries featured recently include Abbeydale, Ashover, Neepsend, Pentrich and Thornbridge, amongst others.





Grin and Bear it*

The Bear came out top in the recent Pints of Sheffield "Battle of the Boozers" vote. We called in to see what earned them the victory.

Despite only being open since June 2021, the Bear has already made a name for itself. Based on Abbeydale Road, in the premises formerly occupied by the Rude Shipyard café, it's part of an area that is rapidly becoming a beer destination to rival Kelham Island.

Owner Matt Beety had long had a desire to open a bottle shop/bar, and finding himself out of work after a 20 year career in Education gave him the final push to do just that. Opening in the middle of a pandemic would seem to be a crazy idea, but Matt says it's not been a problem. "I originally planned it to be a bottle shop with people calling in to buy a few cans, and maybe me doing home deliveries, which I could make work financially. However it soon became obvious that it was more of a bar, with people staying in for a few drinks, as well as taking home cans and growlers."



It was a steep learning curve with Matt having no bar experience at all prior to opening. But sheer enthusiasm carried him through, and talking to him now as he serves customers in between questions it's obvious he's a natural barman, being as much interested in his customers as the beers. "It's a great crowd of regulars"

admits Matt, "and not just locals, but a range of people making the trip to see us. And winning the Pints of Sheffield competition brought in a wave of new people."

At each stage of the competition Matt came up against some real heavyweights in the Sheffield Beer Scene and was amazed to end up the eventual winner. Pangolin, Rutland Arms,



Hallamshire House, Broadfield and Shakespeares were all seen off to clinch the title. "These are all great pubs that I've been visiting for years, so it's nice to know our customers see us in the same light."

Things have picked up so much now that Matt has brought in an extra member of staff, Lucy, who has previously worked at Walkley Beer Company.

The bar has six taps, one of which is capable of dispensing cask beer, which is something Matt is considering in the future. "I'm keen to always have a good range. There's usually a stout, a lager and an IPA, and I try to have a GF beer on tap as well. Favourite breweries at the moment are Missing Link and Beak, and locally, Triple Point and Abbeydale."

The Bear has a monthly quiz with a £30 bar tab up for grabs, although you'll need to book, and a few tap takeovers planned. The next one is a ticketed event in March featuring the brewer from Missing Link. If you've not already been to the Bear, I'd recommend you go as soon as you can, and say CAMRA sent you. You'll not regret it.

Paul Crofts

*Haha. That's terrible. Free pint to anyone giving me a worse headline.

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Plough latest

The national Planning Inspectorate has recently upheld an appeal against the second (2020) Sheffield City Council (SCC) planning decision to refuse the demolition of the Plough Inn (Sandygate Road, Crosspool, Sheffield). As the local Community Group puts it:

'It's time to say goodbye to the Plough. The Planning Inspector has upheld Spacepad's appeal, and the pub will now be demolished, and the site redeveloped. The Planning Inspector reached the conclusion that there was no realistic prospect of the pub reopening. It is a sad ending for our campaign, but we feel we did everything we could to save this piece of Sheffield's heritage. We would like to thank everyone who supported our campaign over the years.'

The Inspector has accepted that the pub is not a viable commercial proposition, that it has been properly marketed and that there are suitable alternatives close enough by. Both the local Community Group and CAMRA Sheffield & District believes that all these judgments are highly contentious.

This is the latest twist in a saga which commenced, almost a decade ago, when the previous owners, Enterprise Inns (Ei), decided to deliberately run-down

The site deteriorated to such an extent that it became the subject of a Planning Enforcement enquiry regarding unauthorised use as a waste disposal facility and a storage site for unregistered vehicles. It was Spacepad who, according to SCC Planning Enforcement, used the land 'to store unwanted building materials, a caravan, a JCB type digger, a static cabin, trailers, pallets, a forklift truck, vehicles, building and non-building materials and other paraphernalia.' An Enforcement Notice was recommended.

The Planning Appeal Form, completed by Spacepad, makes much of the poor condition of the building, blaming 'vandalism, burglary and fly tipping.' Many believe that this is a red herring: the current poor condition of the building and site is solely the fault of the owners. Planning law places responsibility for the condition of the site with the owner. By law, the building should have been maintained

in a fit and proper condition for its permitted use as a public house: the owners have not carried out this legal obligation.

At the time of the purchase from Ei, an independent report, commissioned by PCBS demonstrated that, for the pub to reopen, no major building work was required and that internal refitting costs were manageable within a realistic business plan. Currently, the Plough would require substantial refurbishment before it could be brought back into use. A figure of -£450,000 is quoted in the Appellant Statement. The owners have failed to make this investment and have failed to reinstate the property.

Dave Pickersgill, Pub Protection Officer for CAMRA Sheffield & District states: 'The recent planning application and the appeal documents do not provide any evidence to suggest the building is not viable as a public house. The developer states that no offers were received to lease the pub. This was because it was offered for a completely unrealistic rent of £50,000 pa. In 2019, average rents in this area were between £24,000 and £29,000. In addition, this planning application would see the Plough replaced by eight houses, none of which would be affordable housing.'

The recent planning history of a site is also a relevant consideration in planning decisions. In 2017, the

local authority rejected Sainsbury's application for change of use based on the Plough's listing as an Asset of Community Value (ACV) and it accepted that there were no alternative community facilities within a reasonable distance. In 2018, following the sale of the Plough, the local authority re-listed the pub as an ACV. As there have been no material changes in the reasons why the Plough was listed as an ACV, this should have remained an overriding consideration in any decision.

The Plough was rebuilt in 1929 and is an important example of an inter-war public house which, according to Historic England, are 'rare and overlooked buildings'. National planning policy recognises the importance of protecting historic assets and their 'setting.' This was confirmed in the decision of the local authority to refuse the application from Sainsbury's.

According to Historic England, about 3,000 pubs were built during the inter-war years. Very few survive. A recent study finding that inter-war pubs are under greater threat of disappearing than pubs of any other date.

In short, as this appeal was allowed, it implies:

- the Secretary of State ignores local community opinion
- if a developer allows a historic building to slowly decay: eventually, they will be given permission to demolish.

The covid pandemic has highlighted the importance of local community facilities and high streets, both of which contribute to supporting vibrant, successful and sustainable communities. The Plough, run as a community pub, could bring countless economic and social benefits to the area. It also has the added attraction of its key place in the history of world football - it is adjacent to the site of the official first inter-club football game: Hallam v Sheffield at Sandygate (26 December 1860) and has played a part in the development of football. A small internal museum would not have been inappropriate.

Dave Pickersgill

1695	The Plough opens as a public house
1897	Tennant Brothers acquire the lease to the Plough and the adjacent sports ground
1929	The Plough Inn is rebuilt
1969	The lease is assigned to Whitbread who become Patron of Hallam FC
2003	Enterprise Inns acquire the pub
2015	Closure of The Plough Inn by Enterprise Inns (Ei)
2015	The Plough Inn achieves ACV status
2017	Planning application from Ei to replace the building by a mini-supermarket is refused by SCC
2017	Ei refuse to sell the pub to a local Community group, instead selling to a property company, Spacepad
2018	The Plough Inn achieves ACV status for the second time
2020	Planning application from Spacepad to demolish and replace by flats, is refused by SCC
2021	An appeal by Spacepad to the planning refusal is upheld by Planning Inspectorate





A focus on Grizzly Grains

For a recent episode of his Points of Brew podcast, Stephen Carter was joined by Grizzly Grains owner and brewer, Sam Bennett...

It's a bold move to try and muscle in on Sheffield's bustling beer market with so many great breweries in and around the cask-centric city. Despite a global pandemic also adding to the list of challenges he has faced (and will continue to face), Sam Bennett, owner of Grizzly Grains Brewing, is doing just that. A former charity worker, and now full time with the brewery, Sam is one of the latest producers trying to add to Sheffield's broad brewing heritage, doing things the Grizzly way.

Only a stone's throw away from the city centre, Sam is ideally situated when it comes to spreading his beer around the vast array of pubs on his doorstep. But, after looking at his operation, he is a one-man-band in the truest sense of the term. Sharing

his premises with another project he's involved with, a local beekeepers and honey producer, his brewing kit isn't quite as big as you may think.

Sam initially started on a pilot kit in his cellar at his home in Walkley, before moving onto his current site now at Sheaf Gardens, "It was either a large home brewers kit or a very, very small brewing kit," Sam explains as part of the recent podcast we recorded together. But he wasn't phased by the scale on which he could initially produce and Sam appreciates the task ahead of him and how lucky he is to be able to supply his local area, "We really are spoiled in Sheffield for the quality and number of pubs that we have got."

"The original plan was to brew on a really tiny scale

and see if it was good enough," Sam continues, reiterating the quality of beer he finds himself surrounded with locally. Being local doesn't grant you a free pass into the beer scene, you've got to prove yourself and that's exactly what he did and continues to do. Faced with the closures of the pubs he was attempting to supply, like many, Sam had to change how he operated for a short time, "I wasn't geared for anything other than cask to begin with. I brewed [roughly] every fortnight into casks, filled bags in boxes and did home delivery."

Due to his scale, this may not have been the most profitable method of him shifting his beer, but it helped him continue to promote his brand whilst his outlets were closed. Following this success, he continued with small pack and bottled his beers into 2021 until pubs began to tentatively open their doors once again. "I started to do a

couple of keg runs, but continued to do bottles as it was nice to get things into bottle shops," Sam goes on to say, once again emphasising the availability of quality beer he is surrounded with and also competing against.

Now operating on a slightly larger kit, Sam believes he has found his niche with which to carve his own path and identity. "When I started, I thought I was going to do loads of keg beers that were really hoppy. The further I get with this, I'm happy to be a more traditional and cask led brewery, with 80-90% of my output now being in cask," Sam tells me, which he is extremely pleased with. But, just like being local, shipping in cask doesn't count if the product isn't up to muster or pique the interest of potential customers, so how does he do that?

"I made four fruited saisons, a rauchbier and a sourdough fermented sour ale last year (2021), and I'm currently in the process of making a *Roggenbier*," Sam proudly tells me, showing he isn't afraid to do things a little differently. It's this difference that sets him apart, which is demonstrated by his fruited saisons and his sour ale, *Hunt for Bread October*, as he works with local producers to source ingredients for his beers. *Bread October* was fermented purely on a sourdough culture from a local baker whilst a local orchard donated apples to be used in his apple saison that would've

otherwise gone to waste. The brewery owner is also involved in a local program, the Sheffield Wheat Experiment, which is a community project that is trying to grow a wheat crop specific to Sheffield's climate.

It's these nuances that are giving Sam not only a great USP for his beers, but also allowing him to demonstrate his passion and commitment to his local community and trying to make a more sustainable future for his business and the industry as a whole. It's this locality that has ultimately established him thus far, "Without the likes of Shakespeares and Walkley Beer Company buying my beer, Grizzly Grains wouldn't be where it is today," Sam concludes, with both companies stocking his beers on a regular basis.

There are many issues facing the beer industry right now, but sustainability is at the very forefront given the rising costs many brewers are currently facing. They may be small steps, but they are very important nonetheless not only helping Sam build Grizzly Grains' brand, but also helping change the ways in which we consume and produce beer in the future.

If you want to learn more about Grizzly Grains, you can listen to the podcast I recorded with him on all major podcast platforms including Spotify, Apple and Google.

Stephen Carter

Brewery Bits



With Christmas now almost a distant memory and the *Belgian Blue* running out, **Bradfield Brewery** are celebrating the time of year when the dark nights of winter start to give way to the lighter evenings and optimism of spring by brewing a vanilla flavoured edition of their **Farmers Stout**. Available in cask for pubs and mini kegs to drink at home! Meanwhile for Valentines Day a new beer has launched – **Farmers Blushed**, a pink strawberry flavour ale!



Blue Bee have brewed **Export Stout**. It is 6.6% and brewed with seven malts. Also new is **Simcoe Idaho 7**.



Temper

Temper is a new brewing company, however neither the brewery location nor the brewer behind it is new to the game!

Chris Wigg is the man behind Temper; he has previously worked for breweries including Little Critters and Buxton and is now leasing the brewery underneath the Dronfield Arms that was originally set up as Hopjacker but since mothballed.

The first three beers launched at the **Dronfield Arms** (also look out for them at the **Joiners Arms** in Bakewell and **Beer House** at Hunters Bar) on the 16 December including on cask their **Resolve**, a 4% pale ale while on the keg taps were a couple of slightly stronger options: **Prism**, a 5% pale ale and **Rivers**, a 6.3% IPA.

Another couple of new beers have been brewed including their first stout. The stout is called **Sinter** and is a sensible 4.8% whilst **Valleys** is a 5.2% pale ale. You may wonder what sinter means – sintering is the process of compacting and forming a solid mass of material by heat or pressure without melting it to the point of liquefaction. So now you know!



Neepsend

Neepsend Brewery have been busy brewing new beers as well as their old favourite, **Blonde**. On the roster of new beers there are a couple of session strength pales:

Callisto, a 4.6% pale ale brewed with Mosaic, Ekuanot and Simcoe for fruity, tropical hoppy notes.

Leda is hopped with Amarillo and Simcoe for apricot, orange and soft fruits with a lingering bitterness.

They have also brewed a 5.3% liquorice stout called **Glabra** and a 7.2% hop burst IPA called **Ajax**. This was continuously hopped throughout the boil with an addition every three minutes to a target IBU of ~120. Citra, Cascade, Centennial and Chinook are going in initially with dry hopping to follow. Expect a big, bitter, resinous West Coast IPA.

Brewery Bits

The original brewery shed at Thornbridge Hall is no more, with that kit relocated down to **Riverside Brewery** in Bakewell. The building that the tap room has relocated into is also the new home for the smaller brewing vessels where all the smaller batch cask beer is produced.

You may recall that **Eyam Brewery** produced a limited edition Imperial version of their **Black Death Stout** at 11% ABV which was available in bottles through independent beer shops or direct from the brewery. This beer has since appeared in a one off cask served on gravity pour at **Real Ale Corner** micropub in Chesterfield as part of the pub walkabout festival weekend at the beginning of February.

Grizzly Grains have brewed a new pale ale brewed with Citra hops in the boil then dry hopped with Mosaic.

New from **Chantry Brewery** is **Styrian Eagle**, a 4.1% pale ale named after the hops it is brewed with.

Loxley Brewery recently completed their second canning session, 'THEM That CAN' visiting for a morning in early February. In total almost 500 litres of a 4.2%, American pale, **Corvus** and a 5.5%, West Coast IPA, **Kasper** were successfully packaged.

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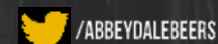
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Tapped Brew Co

Almost twenty years ago, Communications Engineers, Jamie Hawkworth and Jon Holdsworth established a specialist beer importing wholesale business, based in York: Pivovar, breweries/brewers in Slavic.

As part of their day job, they later found themselves on a roof at Sheffield railway station, adjacent to platform 1b. Looking down, into a semi-derelict building, they were convinced they could see a bar. Further investigation followed: the old First Class Refreshment Room was originally built by the Midland Railway (company architect, Charles Trubshaw) as part of the 1905 station extension. The rooms were disused in the 1960s, by the 1970s were a waiting room and were closed in 1975. They are adorned with Minton tiled walls and fine ornamented bar fittings.

Jamie and Jon suddenly had a new job. Restorations began and in 2009, the Sheffield Tap, the award-winning and undisputed best railway pub in the UK, opened. This followed a £180,000 multiple award-winning comprehensive overhaul in which the tiling, terrazzo floor, parts of the bar fittings and other joinery were beautifully restored, while items beyond repair were carefully replaced or replicated, including

the entire coved and sky-lighted ceiling.

The next decade saw a hive of activity as Pivovar added new outlets: the **York Tap** (2010), the **Harrogate Tap** and **Tapped Leeds** (2013), **Pavement Vaults** (York, 2015) and the **Newcastle Tap** (2017). They also became partners in the bar group Thornbridge and Co. with outlets in Birmingham (**Colmore**), Leeds (**Banker's Cat**) and York (**Market Cat**).

However, the key development was the 2013 extension of their flagship: the **Sheffield Tap** expanded into the former First Class Dining Room. The tiled and mirrored interior was restored and an on-site brewery, Tapped Brew Co began brewing in January 2013. This 4 Bbl. set-up was a 2008 PBC Brewing Installations kit which re-located from Great Heck Brewery when they moved site.

Like many others, Head Brewer, Ben Tysoe, commenced his career working for Dave Wickett at Kelham Island Brewery, adjacent to the legendary Fat Cat. Aged 16, he was shifting and carrying, bottling and labelling. Three years later, in 2001, he moved to the new Kelham Island venture at the Devonshire Cat. By 2003, his name was above the door as one of the youngest pub managers in

the city. 2011 saw changes: travelling, stints working at the Great British Beer Festival and more employment in breweries. Two years later came employment with Pivovar: accounts, deliveries, bar management, and by 2018 work in the brewery. Two years ago saw the seminal move to the First Class Dining Room.

In addition to the Sheffield brewery, Ben also uses the microbrewery at Tapped Leeds to produce pilsners while, in 2020, Pivovar established the Elvington Brewing Company at their York headquarters. The latter produces Mittel Pils, the recent winner of overall best keg lager, at the International Brewing awards.

Back in Sheffield, the all-cask output is sold onsite and at other Pivovar outlets. Tapped beers are occasionally seen in the free trade. The regular range is: **Mojo** - the first beer brewed, a 3.6% pale ale, **Toha** - a 3.6% pale ale using New Zealand hops, **Jericho** - a 4% West Coast pale ale, **Sorsby Stout** - 4%, named after Sir Robert Sorsby (1577/1643), the first Master Cutler, **Sheaf Street Pale** - a 4.5% session IPA, and **Station Porter** - a rich dark 5% brew featuring chocolate malt.

Tapped are currently looking to the future: some minor rebranding coupled with an increased emphasis on collaborations, one-offs and pilot brews. With experienced, enthusiastic and knowledgeable input from Ben, we anticipate hearing many positive reports.

Dave Pickersgill



Dea Latis

To celebrate International Women's Day on 8 March, the women of Pivovar Bars came down to Sheffield to brew a beer with the Tapped Brew Co team.

Along with choosing the name and the hop for the single hopped pale, they helped to brew the beer. The beer is **Dea Latis**, named after the Celtic goddess of beer. This beer is a 4.5% single hopped pale using El Dorado hops.

To be launched at the Sheffield Tap and Pivovar Bars along with a guest appearance at the Market Cat in York on International Women's Day, 8 March. Big Thanks to the staff from Pivni, York Tap and Market Cat for a great day in the brewery.

Ben, Tapped Brew Co





Growers' Union tasting event

Last October, we reported on the Sheffield Wheat Experiment in which 200 local people planted wheat. A year later, the wheat was harvested, allowed to dry and threshed. Two kg of the resulting 130 kg of grain went to local brewery Grizzly Grains to form part of a collaborative brew. A kilo of the remaining harvest was the seed for the second sowing of the experiment and the rest became flour.

Over two hundred, 33 cL, bottles of **Growers' Union**, 5.2% resulted. After a suitable maturation period, the beer was recently sampled as part of an online tasting event led by Sam. A brief introduction from grower, Ruth Levene, included the obvious: 'What happens in beer tasting stays in beer tasting.'

Sam then provided a succinct description of the brewing process and explored the main differences between ale and lager. Over 40 participants then progressed to **Helles** lager, 4.1%, a gluten-free beer from the nearby Triple Point Brewery. This

summer beer was a little incongruous on a cold January evening. However, the traditional light hops and floral malt flavours were evident. As one participant put it, 'tastes of Germany.'



We then moved to the main event; the first commercially-produced beer that has included ingredients grown in our garden: **Growers' Union**. This unfiltered, unfiltered bottle conditioned beer is a hybrid of styles. The nose, and taste, is predominantly malty, but includes notes of apple,

biscuit, caramel, dates, dried fruit, honey and toffee. In short, an excellent use of locally grown wheat. The label was designed by local grower, Rachael McNiven.

Throughout the evening, Sam expertly responded to a series of questions as we progressed to the final beer of the evening: Grizzly Grains, **Tilt Hammer**, 4.9% stout. The original home of the brewery was above the Rivelin Valley, home to many such hammers in the 19th century. This traditional bottle conditioned stout has notes of blackcurrant, chocolate, coffee and even a hint of liquorice.

As the Sheffield Wheat Experiment goes into its second year, I look forward to the 2022 edition of **Growers' Union**, a beer which is likely to reference Belgium, targeting a style which will allow the wheat to dominate.

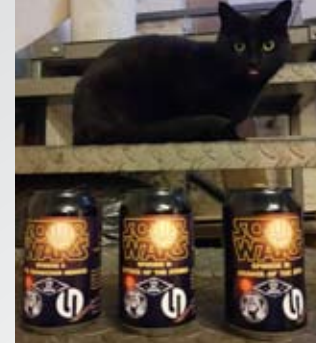
Dave Pickersgill



Steel City

After a relatively quiet year for obvious reasons, Steel City had a late resurgence in activity starting with the latest iteration of the Megacollab. This year's concept had been kicking around for a while between Dave, Niall off of the Wellington, and McGregor off of various facey beer groups, and was brewed with Lost Industry, Bexar County, Neepsend, Doomed, Top Rope and Ramsbury, plus Lewy off of Lewis Ryan Art, who designed the epic label. Sour was the aim of the game, with a three day double pitch lacto steep and the addition of grapefruit, redcurrant and an unholy quantity of citric acid. A limited edition spin-off, **Drop Acid Not Bombs**, was brewed with Lemondrop hops in place of the fruit, with just one keg for the Welly and a few cans produced. Brewday was great fun though rain put paid to the usual barbecue and cricket so instead it was a big pot of curry and a nerf gun battle.

Also released in the autumn was the long-awaited **Sour Wars** first trilogy, with a keg launch at the Crow followed by cans at selected dealers - Hop Hideout may have a few left though maybe not by time you read this! The variants are: **Episode 1 The Cranachan Menace** - raspberry, mead and a touch of vanilla in a



highland whisky barrel; **Episode 2 Attack of the Stones** - cherries in a red wine barrel; **Episode 3 Orange of the Sith** - hurricane sour with passion fruit, lemon, lime and orange in a rum barrel. Planning is now underway for the second trilogy to be brewed shortly and released autumn 2022. A few kegs of the first trilogy remain for future events planned in Edinburgh, Glasgow and Manchester.

The latest in the frankly ridiculous series of one-off brews with Lucienne off of the Shakespeare surpassed even the previous brews (barbecue stout and hoi sin stout) for silliness, being a Branston Pickle porter! After 'deconstructing' the ingredients of the pickle, Dave and Lucienne procured a load of dates, apples, tamarind, mustard seeds, molasses, brown sugar... even they drew the line at pickled onions though! It was certainly, erm, interesting! Opinion was certainly divided, as expected some low Untappd scores but also some decent scores from those who rated it for what it is - nobody could deny it tasted of pickle! Dave and Lucienne certainly proved that they could, but not necessarily that they should.

The first brews of 2022 are due for release in Sheffield Beer



Week, after a twin brewday in February. On the main kit comes **Astral Mariner**, a first for Steel City in two ways, firstly as a music collaboration, being brewed with Sheffield black metal outfit Ethereal Shroud, and more surprisingly it's a lager! Well, in the technical sense if not in spirit...

Dave is no fan of 'damp air' but sees **Baltic Porter** as the acceptable face of lager - brewed with Pilsner malt, Carafa Spezial for darkness, and Saaz hops (plus a modern twist with some Azacca hops) and fermented cold with a bottom-fermenting yeast. Meanwhile on the minikit a stout was produced for the 200th 'Wind Up North', a Thursday drinking club who gather at a different pub each week, a spin-off from the original 'Wind Up' which has been going in the south-east for over 40 years. The venue for WUN200 is the Pangolin, and the brew, **Rule 6** (one for Monty Python fans...) will be available there from 10 March.

Plans are afoot for the rest of 2022 including a tonka stout, **I've Had My Fun And That's All That Matters** (and a BA version **I've Had My Rum And That's All That Matters**), a sour NEIPA, **Exercises in Futility**, and no doubt more crazy stuff for the Shakey...

Dave Szejewski

Abbeydale

2021 – the year of our 25th anniversary! I think it's fair to say it hasn't been quite the year we'd planned (a Zoom night in, whilst very enjoyable, wasn't quite the party we'd had in mind!) but we've made the most of it, we've celebrated in as many ways as we could, and most importantly we're still here and ready to roll into 2022.

In amongst all the uncertainty and challenges, we have a lot to be positive about and thankful for. We brewed over two million pints last year – mashing in over 330 times across a whopping 82 different beers. This means we've managed to increase our production levels back above those seen in 2020 by around 20% – although we're still approximately 35% down on what we brewed in 2019. Cask now comprises just over 70% of our total output.

The beers we released in celebration of our 25th anniversary were definitely some of our highlights – bringing back popular old favourites *Brimstone* and *Last Rites*, plus twists on some of our much loved regular beers including *Cryo Heathen* and *Double Deception*, and some big hearty stouts for good measure. And our *Funk Dungeon* project joined in the celebrations too, including our first big bottle releases with the launch of our *Cellar Master's Reserve* series (stay tuned for more of these to come!)

The cornerstone of our Brewers' Emporium range, *Heathen* has had quite a year too, with *Fresh Hop Heathen* making a guest appearance as well as *Cryo Heathen* – which we'd initially intended to be a special brewed just for our birthday, but which you all loved so much we had to do again in the autumn! We've got a few more twists on our APA up our sleeves for 2022, so watch this space. And Moonshine is still by far our most popular beer, making up more than four of every ten pints we make (although pre-Covid it was consistently over 50% of our total volume, which is a good reflection of how much we've diversified in this ever-pivoting world!).

Our canning line, which you may remember arrived in the first few weeks of lockdown in April 2020, continues to prove itself a very valuable part of our team. We've released 59 different beers in can (over 17,500 cases in total), which accounts for about 16% of our total output – interestingly, a very similar proportion to that seen in 2020. Minikegs were filled with just under 1% of everything we made... which is almost the exact same figure as what we were releasing in keg just seven years ago – how far we've come!

We added some wonderful new members to our team this year, with Chris and Ewan adding to our little fleet of drivers who've been busy meeting and delivering to our 1000+ direct pub, bar and beer shop customers, and Ash, Thom and Dan joining our brewteam. They've all settled in brilliantly and we're looking forward to them creating and sharing their first recipes in 2022! This little bit of this post does also give us the opportunity to do a huge shout out and enormous

thank you to our wonderful staff: it's their flexibility, patience, ingenuity and willingness to do whatever they could to keep us moving forwards and working together which has guided the business through these very challenging times. This of course includes the fantastic team at our pub, the Rising Sun, who have coped admirably with changing regulations throughout the past couple of years and continually provided a warm, welcoming atmosphere at the heart of the community.

And on the topic of new additions, in March, our designer James and his wife welcomed their baby boy Phoenix Johns Murphy to the world... so it was felt the naming of our last *Geoglyph* beer would be a suitable way of celebrating his arrival! The beers within this range of pale ales were all named after constellations that correlate with the Nazca Lines of Peru. No phoenix geoglyph exists, but James wasn't about to let that get in the way of his artistic vision and so created one! The actual Phoenix constellation can be found in the southern hemisphere during the winter months.

Collaborations have been a little trickier to co-ordinate this year, so have played a smaller part than we'd have hoped, but we have loved hosting Queer Brewing along with Out & About Sheffield to create two beers (which have also been raising money for local organisation SAYIT, who we will be making a donation to early next year), and we've also made an as-yet unreleased cider-beer hybrid with the excellent Ascension Cider, so look out for that one in 2022. In addition, we have welcomed local tea purveyors Batch Tea Co and members of the Institute of Brewing & Distilling to brew with us over the course of the year. Our team have visited other breweries as far afield as... erm... still Sheffield, making a mountain IPA with our pal Scott, previously of Team Abbeydale and now head brewer at Heist, and also venturing down to London to create a margarita inspired gose with ORA Brewing.

For obvious reasons, events have also been just a small feature of our year, but we were privileged to be selected as one of three breweries to create a nationwide collaboration for Indie Beer Shop Day, producing a special beer to celebrate the wonderful independent beer shop sector in the UK. And we did manage to celebrate Funk Fest in style – this year we went mixed venue for our mixed fermentation celebration, with Sheffield becoming a city of sour for Halloween week! Looking ahead to next year – if, fingers crossed, things return to whatever anyone can remember as normality, we WILL be having that big party for our 25th-and-a-bit birthday! And hopefully will be able to get out and about a little more to say hello to you all in person too.

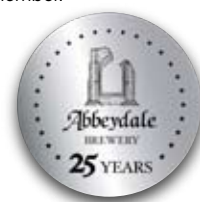
An ENORMOUS thank you to everyone who's supported us this year – whether that's as one of our amazing trade customers, by buying a pint in a pub, some cans from our shop or one of the fantastic retailers we supply, or simply sending us a little hello on social media – it really is hugely appreciated by us all. We're a team that love what we do, and we hope that shows in the beers we produce. Once again, our staff, industry peers, customers and community have shown what an adaptable, resilient, imaginative and overall really rather wonderful bunch they are, and it's that which has made our 25th birthday year one to remember.

Here's to the next chapter!

Team Abbeydale



Issue 510
March 2022



March beers

We have two beers out to celebrate Sheffield Beer Week, taking place from 7-13 March! It's always a wonderful time to go for a few pints in our fantastic home town with absolutely loads going on, and we're paying homage to our city's brewing traditions with **Sheffield Rocks** (4.1%), a heritage pale ale given our own modern twist. A balanced beer, completely characterised by drinkability and made using all UK ingredients. We were joined by Sheffield brewing legend Stuart Noble in the brewhouse for this one, who has been in the industry since 1974 and has a wealth of knowledge and experience to share from his time at breweries including John Smith's, Courage and Bass.

Also look out for **Wanderer - Cryo NEIPA** (6.0%), which is the new name for a rebrew of our popular collaboration with Peddler Market, previously known as *Cryo Huckster*. Super juicy, hazy, and delicious.

Our springtime special, **Reverie** (4.2%) makes a return this month with a tweaked recipe, notably a hop boost from Centennial Cryo. The result should be a refreshing pale ale with notes of zesty citrus and resinous pine.

For something a little different, we're incredibly excited that for the first time in our 26 year history, we've made an ESB! This one is the next in our **Restoration** series and we've kept it classic, with Fuggles and Goldings hops. Just super drinkable, timeless and tasty.

Lastly, and something we might be even more excited for – **Voyager: There & Back Again**. Effectively a double *Voyager*, this triple IPA weighs in at 11.2% and features the same West Coast bitterness/East Coast fruitiness hybrid that you know and love, but with all those juicy tropical notes singing even more loudly and an extra intensity in the finish.

Hope to catch plenty of you for a pint either at Indie Beer Feast (4 - 5 March) or during Sheffield Beer Week!

Laura, Abbeydale Brewery



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

Bar Stewards

Kelham Island (buses 57, 81/82, 86)

Forest

Neepsend (buses 7/8)

JabBARwocky

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

Rutland Arms

City Centre (buses 2, 18, 56, 57, 65, 95/95a, 218, 271/272)

Shakespeare's

Kelham Island (buses 57, 81/82, 86)

Vote
online
now!

sheffield.camra.org.uk/potm



Brothers Arms
Heeley

Pub of the Month
March 2022

Our Pub of the Month award scheme, designed to celebrate all the pubs around our area serving well kept real ale in a friendly and comfortable atmosphere across Sheffield & District, has been on a little bit of a back-burner through the Coronavirus pandemic with pubs unable to operate in a normal fashion if at all at times, however it is now back and our members are nominating and voting for their favourite local pubs!

The winner for March 2022 is the Brothers Arms at Heeley. It is a classic old pub building, previously known as Ye Olde Shakespeare Inn, that perches on a slope at the top of a hill. The location leads the pub to have the oddity of the front door requiring you to climb a staircase to enter the pub whilst the side door is level access, however this also means if you are sat out in the beer garden you have an absolutely amazing view over the city! Although the pub was opened out internally back in 1981 and has had refurbishments since, it still retains a fairly traditional layout and style inside whilst the exterior still retains some distinctive carvings and signage. The change of name came with the current management who are associated with the Everley Pregnant Brothers ukulele parody band!



During the more recent Covid restrictions where table service and ventilation were the order of the day, the Brothers made much bigger use of their outdoor space and the fact they delivered good table service reflects the great team of staff there. Things are of course back to normal now so they are back behind the bar to deliver friendly service and a good range of beers including up to eight cask options. This also means things like the darts board and quiz night are also back!

We'll be heading up to the Brothers Arms to present the winners certificate and enjoy a few beers on Tuesday 8 March from 8pm, we'll also be sticking around to have a go at the quiz, all are welcome to join us!

Issue 510
March 2022



Issue 510
March 2022

GARDENERS REST

More than a pub,
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AND CONSERVATORY**

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RambAles return for 2022

Join us for rambling and ale!

Due to lockdowns and ongoing Covid restrictions we were only able to do four RambAles last year, but that was still four more than expected after the previous year. We're pleased to say that all of them proved enjoyable and it was great to get out and enjoy visiting many of our local pubs again for a drink whilst enjoying a not too strenuous walk with friends.

We shall be visiting more of them through the next few months and also going further afield to some of the many local villages in the easily reached surrounding countryside which have great pubs in them too – all worth visiting. Many of them are within walking distance and we shall have the back up of the city's public transport system to help get us there and back.

Sheffield has many great pubs and green spaces within, and around, its boundaries. Now they are open again it's time for us to get our boots on and make the most of them – do join us!

Redmires Circuit

Sat 12 Mar

Third time lucky! Catch 11:18 51 bus from Arundel Gate (AG11) to the **Shiny Sheff** at Lodge Moor for a walk to **Three Merry Lads** and **Sportsman**.

Bluebells & Beer

Sat 30 Apr

Meet at **Fox House** by 12:10 (11:20 272 or 11:35 65 buses) for walk via Hay Wood to Hathersage (bus or train back).

Great Hucklow-Bradwell

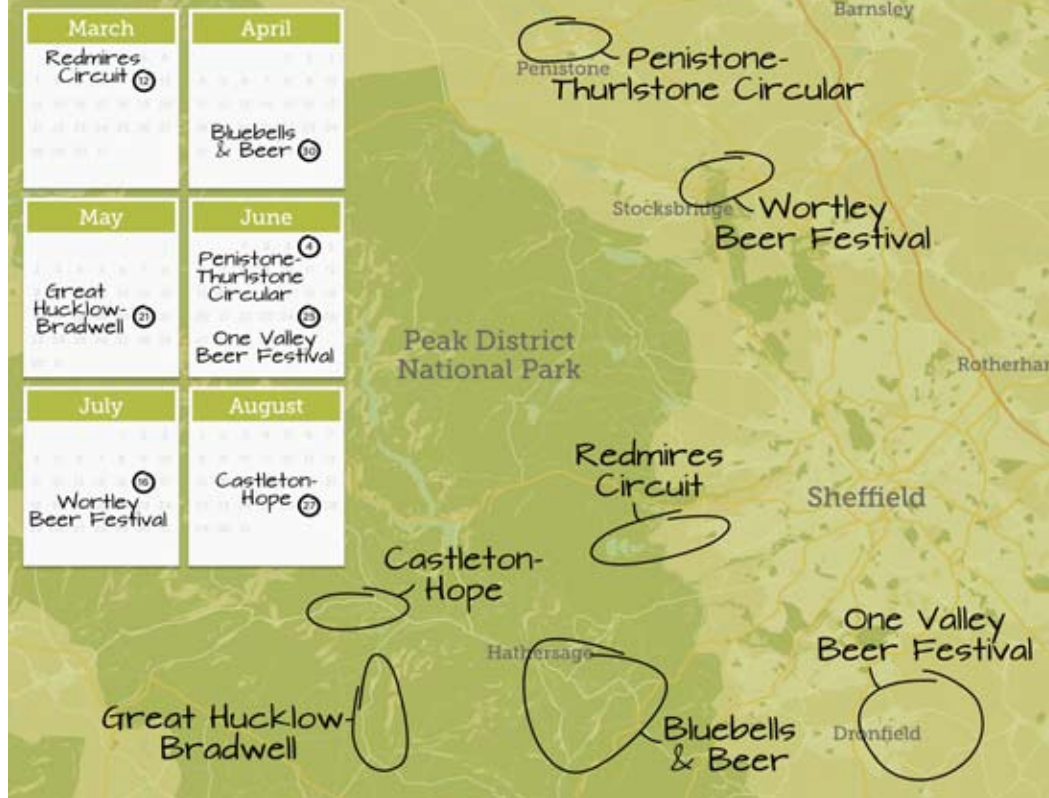
Sat 21 May

11:35 65 bus to Great Hucklow (12:30) for linear walk via Little Hucklow to Bradwell (return on 272 bus).

One Valley Beer Festival

Sat 4 Jun

11:21 43 bus (AG12) to Unstone. 12:10 at **Drone Valley Brewery** stop. Then **Miners Arms** at Hundall; **Traveller's Rest** at Apperknowle; **Gate Inn** at Tro-way; SCW (Sheffield Country Walk) to Coal Aston; Green Lane (B6158) to Dronfield pubs or Holmley Lane (B6056) to **Coach & Horses** and buses back to Sheffield.



Penistone-Thurlstone Circular

Sat 25 Jun

11:35 train from Sheffield to Penistone 12:19 Walk to **Crystal Palace** brew pub in Thurlstone and then the **Huntsman**. Back to **Whitefaced Brewery Tap** and other pubs in Penistone (return trains at 15:43, 17:43, 18:26, 18:46, and 21:43).

Wortley Beer Festival

Sat 16 Jul

11:35 Yellow tram from Castle Square to Middlewood, then bus to **King & Miller** at Deepcar for 12:15. Walk up to Wortley (bus back to Sheffield).

Castleton-Hope

Sat 27 Aug

For beer festival at **Old Hall Hotel**, Hope.

We have ideas for more RambAles in the autumn but will need to plan around football and beer festivals as they are announced.

We aim to provide a series of walks that people won't find too long or strenuous and most will feature a number of pubs and drop-out points where you can leave and make your own way back by bus or train to Sheffield if you don't fancy doing the whole walk or want to stay for another drink in a particular pub. These will also provide joining points for any latecomers. Most timings and fares will be given in the walks listing. Any additions or amendments will also be published in new leaflets, future

editions of *Beer Matters* and the branch website. Contact the RambAle coordinator at rambale@sheffield.camra.org.uk or 07842 530 128 if you need more information on any of these walks.

Everyone is welcome to join us but please come suitably equipped for changeable weather and walking conditions which may be rough, wet and muddy in places. In most cases you will also need to bring (or be able to buy) sufficient food and drink. Bus, tram and train times are subject to change and last minute cancellation. Please check before setting off.

Malcolm & Jenny

Welsh Beer Festival

1-6 March

Explore, taste and share the best of Welsh independent breweries' classic and contemporary beers



Vegan and gluten free

Conwy
Snowden
Magic Dragon
Mumbles
Monty's
Tomos & Lilford
Sandstone

with huge thanks to George from Deeply Vale Brewery



GARDENERS
REST



Sheffield Beer Week

After a tumultuous 2021, Sheffield Beer Week sees a welcome return to the city, 7-13 March 2022. The event will be a much-needed boost for the city, the hospitality and brewing sector.

Sheffield Beer Week's ongoing strands include Beer & Food, Community & Heritage; with additional 2022 strands including our Harrogate Beer Week collaborative focus, creating welcoming spaces for everyone in the beer scene with Out & About ([@outandaboutsheff](https://www.outandaboutsheff.co.uk)) and International Women's Day events and celebrating our access to vital green spaces under The Outdoor City banner.

There'll be a continued intertwining via a hybrid of online and in-person elements with a key online talk exploring beer and brewing research with leading international professionals. From Lars Marius Garshol (Norwegian farmhouse brewing), Dr Christina Wade (Irish beer history), Ron Pattinson (beer historian), Tim Holt (Brewery History Society) and the Sheffield Feminist Archive.

Our collaborative partnership with Harrogate Beer Week will showcase North Yorkshire breweries in South Yorkshire with a friendly

cross-county beer week focal point, highlighting the positive nature of beer tourism.

Sheffield breweries Heist Brew Co. and Lost Industry will be brewing up beers for International Women's Collaboration Brew Day ([@IWCB](https://www.iwcbd.org)/unitebrew.org) on International Women's Day - 8 March (look out for additional events).

As The Outdoor City hosts a month long celebration of the green spaces and adventure trails in the city through March, Sheffield Beer Week will showcase beer and history walks (via local historian Dave Pickersgill, editor of CAMRA's *Sheffield's Real Heritage Pubs*), a running and beer social club and highlight the 'Right to Roam' campaign ([righttoroam.org.uk](https://www.righttoroam.org.uk)) alongside the 90th anniversary of the Kinder Mass Trespass with Sunday Times best-selling author Nick Hayes (*The Book of Trespass*), Brewery of St Mars of the Desert, Sheffield Beer Week and Hop Hideout.

Venues and events announced so far...

Gardeners Rest
Mini beer festival showcasing Welsh beer

Heist Brew Tap
Omnipollo tap takeover, Turning Point Showcase

Hop Hideout
Women on Tap showcase

Old House
Buxton tap takeover

Jabbarwocky
Black Lodge meet the brewer and tap takeover

Kelham Island Tavern
Breweries of Bristol showcase

Pangolin
Double tap takeover and meet the brewer with Zapato and Black Lodge

Rutland Arms
Tap takeovers including Holy Goat and Kernel

Shakespeares
Red Willow takeover, Double Barrowed quiz and Wander Beyond & Hoppin' Frog takeover

Sheffield Tap
Beer launch for International Women's Day

Stags Head
Duration beer & food pairing

Triple Point Brewery
Staggeringly Good Collab launch and tap takeover



On the weekend of 4-5 March Sheffield's craft beer festival, Indie Beer Feast launches. A celebration of great independent craft beer with brewery bars, street food, low intervention wines and fine cider.

The festival champions and supports The Everyone Welcome initiative. British Guild of Beer Writers' member and leading UK award-winning beer writer Adrian Tierney-Jones will host pop-up tastings and judge the Indie Beer Feast 'Beer of the Festival'; this year's theme is hope.

Breweries pouring include Sheffield outfits St Mars of the Desert, Lost Industry and Abbeydale.

Bars from Women on Tap will be showcasing female led breweries and beer collaborations, and Craft Beer Newcastle will highlight a myriad of brilliant breweries from the North East, in addition to Manchester's Pomona Island, Liverpool's Neptune, Derbyshire's Torrside and Pentrich, Norfolk's Duration, Cheshire's Mobberley Brewhouse, Nottingham's Black Iris, Wales' Wilderness, Scotland's Fyne Ales and Donzoko Brewing, London's Rock Leopard and North Yorkshire's Turning Point Brew Co.

They'll also be a bigger focus on cider with both Ross and Hogan's hosting bars, and low intervention wines with Naturally Wines showcasing their Italian portfolio.



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Festival guide

March

Rotherham Real Ale & Music

Thu 3 – Sat 5 Mar

The popular charity festival at Magna makes a return for 2022 featuring a large choice of cask ales on handpump along with other craft beer options, cider and live music – all in a former steel works. Bus X1 and X10 (Sheffield-Maltby) goes there from Sheffield Centre, Meadowhall Interchange and Rotherham Interchange. For more information and tickets visit the festival website or check out the Facebook page.

Gardeners Rest

Tue 1 – Sun 6 Mar

For this week the handpumps (9 of them!) will feature beers brewed in Wales. More information on their Facebook page.

Loughborough

Thu 3 – Sat 5 Mar

Held at the Polish Club on Lovers Walk. There will be around 60 different real ales available at this festival, including many from within a 30 mile radius of Loughborough. This year, we also have a focus on Norfolk breweries. Additional to the cask real ales we also have a few craft beers as well as the usual range of ciders and Perries. Like previous years, bottles of Tynt Meadow Trappist beer will be available, the first Trappist beer to be brewed in this country and on our patch at Mount St. Bernard's Abbey.

Trains operated by East Midlands Railway on the London line run direct from Sheffield to Loughborough hourly.

Indie Beer Feast

Fri 4 – Sat 5 Mar

Craft beer festival with brewery bars, music and street food. It's in a new venue this year – Trafalgar Warehouse in Sheffield City Centre (next door to Corporation nightclub). Advance tickets advisable and available online.

April

Newcastle

Wed 6 – Sat 9 Apr

Newcastle CAMRA's beer festival at the Northumbria Student Union. Cross Country run direct trains from Sheffield to Newcastle.

Doncaster Brewery

Thu 14 – Mon 18 Apr

Doncaster Brewery's tap room are putting on an Easter beer festival featuring up to 18 hand pulled cask ales, three keg beers and traditional ciders & perries. There will also be pizza and bratwurst available. Open 5-11pm on Thursday, 12-11pm on Friday and Saturday, 12-8pm Sunday.

Skipton

Thu 28 – Sat 30 Apr

Beer festival organised by Keithley & Craven branch of CAMRA held in Skipton town hall, in the town centre. You can get from Sheffield to Skipton by train by changing at Leeds. More information on the festival website.

Later in 2022

More details about future festivals can be found on our website: sheffield.camra.org.uk.

University of Sheffield Student Union

Fri 29 Apr – Sun 1 May

Barrow Hill Rail Ale

Thu 19 – Sat 21 May

One Valley & One Valley Xtra

Sat 4 Jun

Belper

Thu 30 Jun – Sat 2 Jul

Eckington Beer & Music

Sat 2 Jul

Peakender

Fri 19 – Sun 21 Aug

Torrside Smokefest

Sat 17 – Sun 18 Sep

Robin Hood Beer & Cider

12-15 October 2022 (TBC)

Steel City

19-22 October 2022 (TBC)

Sheffield CAMRA's usual annual event returns to the atmospheric Kelham Island Museum following a couple of years off for Covid, featuring a huge range of real ales and other craft beers, traditional cider and perry, street food, live music and more.

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on Twitter for the latest news and offers.

Branch diary

Info and bookings:

social@sheffield.camra.org.uk

Committee meeting

8pm Tue 22 Feb

The monthly business meeting for the committee. The venue is the **Dog & Partridge** on Trippet Lane.

Branch meeting & quiz

7:30pm Tue 1 Mar

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 **University Arms** and we'll be keeping the formal business brief for this one so we can join in the pub quiz that starts at 8! Buses 51/52/52a stop outside or University of Sheffield tram stop is a few minutes walk away.

Pub of the Month

8pm Tue 8 Mar

An evening at the **Brothers Arms** in Heeley, the winner of our Pub of the Month award, which will include the certificate presentation.

Pub heritage walk

5pm Wed 9 Mar

This guided tour with Dave Pickersgill is part of Sheffield Beer Week and **needs to be booked** in advance. This one is in the City Centre commencing from **Fagan's**.

Pub heritage walk

4pm Fri 11 Mar

This guided tour with Dave Pickersgill is part of Sheffield Beer Week and **needs to be booked** in advance. This one is in the Kelham Island and Neepsend area and commences from the **Fat Cat**.

RambAle – Redmires

11:15am Sat 12 Mar

Our RambAles combine a gently paced walk in the countryside with a real ale pub or two. For this one we catch the 11:18 number 51 bus from Arundel Gate to the **Shiny Sheff** at Lodge Moor for a circuit around Redmires and a further couple of pubs – **Three Merry Lads** and **Sportsman**.

Festival planning meeting

8pm Tue 15 Mar

We get on with planning the return of the Steel City Beer & Cider Festival, pencilled in for 19-22 October 2022. The meeting venue is upstairs at the **Gardeners Rest** in Neepsend. Buses 7 and 8 stop outside or Infirmary Road tram stop is five minutes walk away.

Committee meeting

8pm Tue 22 Mar

Dog & Partridge on Trippet Lane.

Branch meeting

8pm Tue 5 Apr

Blind Monkey in Walkley, which is associated with Don Valley Brewery. Get there by bus 95, 95a or 135.

Festival planning meeting

8pm Tue 19 Apr

Gardeners Rest in Neepsend.

Committee meeting

8pm Tue 26 Apr

Dog & Partridge on Trippet Lane.

RambAle – Bluebells & Beer

11:15am Sat 30 Apr

Our RambAles combine a gently paced walk in the countryside with a real ale pub or two. For this one we catch the 272 bus from Sheffield Interchange at 11:20 to **Fox House** for a walk via Hay Wood to Hathersage.

Committee

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Paul Manning

Committee Meeting Secretary



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



CAMRA (National)

230 Hatfield Rd
St Albans
Herts AL1 4LW
www.camra.org.uk
01727 867201



Campaign
for
Real Ale

Problem with your pint?

Contact Citizens' Advice Sheffield on 03444 113 111.

Opening Times

Mon-Thurs 1pm to 11pm

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Sun 12pm to 11pm

FIVE hand pumps

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