

BEER MATTERS



Issue 511 April 2022

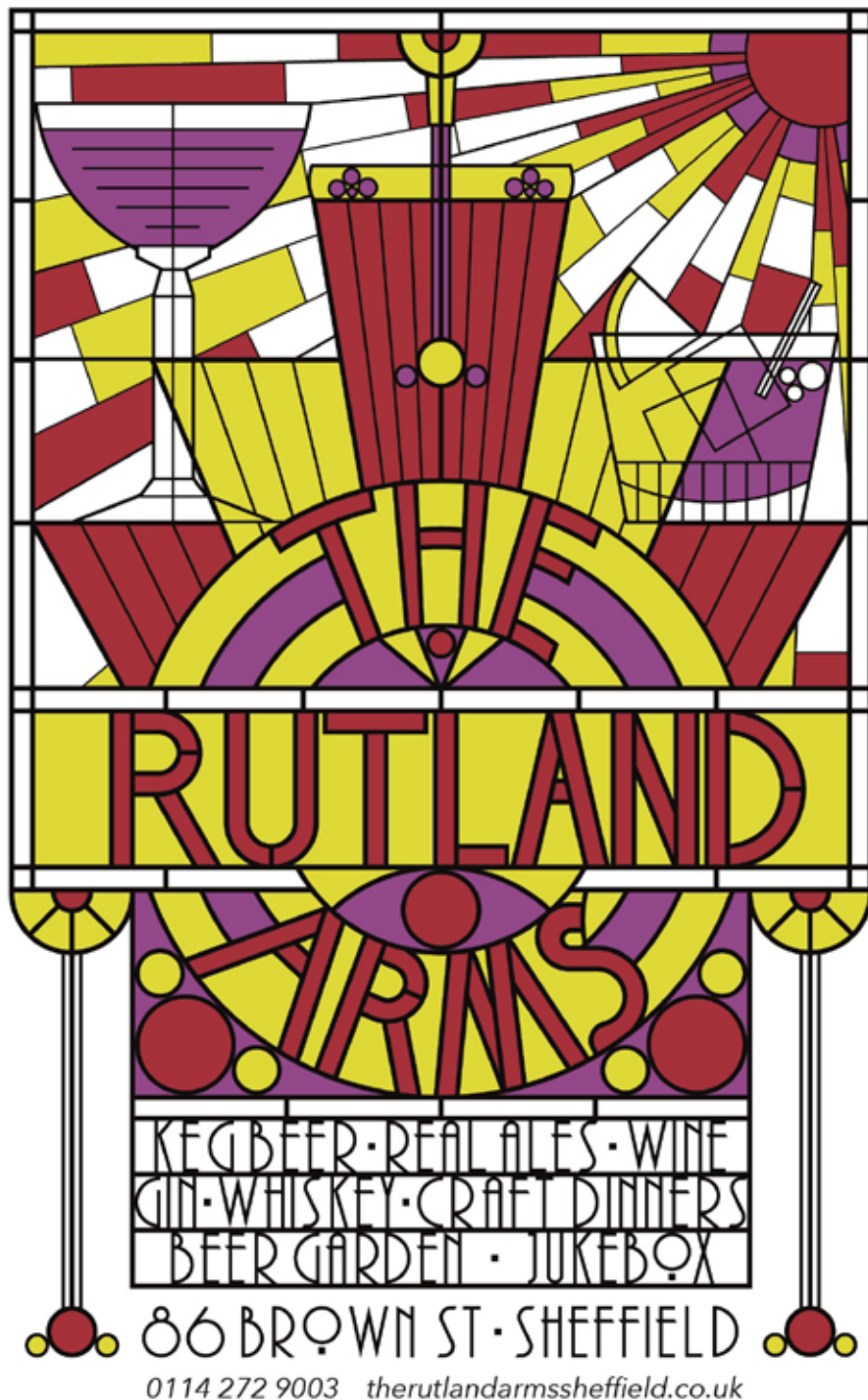
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BEER MATTERS

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The free magazine of CAMRA Sheffield & District

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Mitchells & Butlers	1600	1650	
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Lviv and let Lviv

Dave Unpronounceable's return to Ukraine

We sometimes have to hold back articles when the magazine runs too long. When we did so last month with Dave's report on his recent visit to Ukraine, despite the looming threat of invasion, we did not imagine the horror we're seeing unfold just a few weeks later.

Dave recently posted online about the war and Steel City Brewing's upcoming fundraising brew (more about this on p20):

"Like everyone else, we're shocked and appalled by what's happening in Ukraine right now, so we're joining in with the Brew For Ukraine initiative - this weekend brewing a Ukrainian Imperial Stout (not RIS obviously) with sunflower seeds, with all profits going to providing aid to the people of Ukraine..."

The following is a slightly edited version of the article first posted on our website in January. We hope its inclusion doesn't come across as tactless but serves as a painful reminder of what has been so suddenly lost by so many. Україна, наші з вами серця.

I last wrote about Ukraine for this esteemed publication in 2013 - I booked a follow-up trip for 2014, and two days later Russia invaded/liberated (delete as applicable) Crimea, and by the time we were due to fly from Donetsk airport it had been reduced to rubble. The Curse of Unpro strikes again! I then planned a trip in 2020, didn't end up going, can't remember why... then last month I was idly browsing Skyscanner for inspiration when I saw Manchester to Lviv, out that Friday morning, back Monday night, fiver each way - I couldn't say no!

I've never been a fan of morning flights, I'd have far rather flown Thursday night, but beggars can't be choosers and all that... the 0245 alarm to get up for the 0325 train to the airport did nothing to change my opinion though! Flight was pretty empty and so I took



advantage of a row of three seats to get my head down for a couple of hours. Landed on time at Lviv airport, showed my passport and vaccination certificate and I was in, no longer have to fill in any forms unlike previous visits. Got some cash out as wasn't sure how widespread card use would be (practically non-existent apart from bigger hotels and restaurants in 2013) and bought a SIM card (200 hryvnia/£6 for 20GB valid for a month, bargain) from what looked like a market stall selling knock-off DVDs, then went outside and summoned an Uber to town for the princely sum of £3.

I'd done some preliminary research on RateBeer and Untappd, and for Friday focussed on Untappd 'verified venues' (i.e. ones with real time taplists so knew what beers were available). First up was the **Drunken Duck**, nestled in the old town, a smallish place but with about 16 taps and a fridge of interesting cans and bottles, the food looked good but I didn't have time to partake. As well as the 0.3 L and 0.5 L measures seemingly standard in Ukraine, they also offer 150 mL (just under a third of a pint) so I set about trying as many as possible in the time, as well as grabbing a couple of 'train beers' for my journey to Ivano-Frankivsk. I tried a couple of sours, but they missed the mark a bit with some odd aftertastes, several stouts and porters, and a somewhat bizarre

Borsch (yes, as in the beetroot soup!) gose from Red Cat.

From here it was a short walk to **Choven**, a few steps down from the street in an old building, and with 18 taps of local craft. I didn't have long here so I focussed on having a beer from each brewery I hadn't encountered at the Duck. This led to a variety of IPAs, an imperial stout from Gentlemalt, and the best beer so far Ten Men *Not For Breakfast*, a raspberry sour absolutely packed with fruit.

Third and final bar for the day was **Lviv Craft Beer University of St Christopher**, another downstairs bar, where among others I had *Double Travmato* from Didko, *Hot Salsa V3* from Hoppy Hog and *Blackberry Rolls* stout from Kyivska Manufaktura. The former was one of several beers I found made with tomatoes, seems to be a big thing over there, but what can I say when I just brewed a Branston Pickle beer...

I then took the train to Ivano-Frankivsk, again far easier than previous trips - in 2013 you could book online but had to take the booking to a ticket office to get the actual ticket issued, and in 2008 there was no online booking at all, you had to go to the ticket office to try to communicate what you wanted, and if you resorted to writing it down it had to be in Cyrillic... now you simply book online and show

your ticket on your 'phone to the provodnik/provodnitsa (each carriage has its own attendant) along with your vaccination certificate and you're good to go. Another advantage of the online booking is you can choose your place, so I'd made sure to pick a compartment with nobody else in. Drank my train beers, an excellent *Black Bean tonka* imperial stout from Varvar, and *Apricot Sorbet Sour* from Underwood.

Arrival at Ivano-Frankivsk was around half an hour late, unusual for Ukraine, and by the time I'd walked to Hotel Nadiya and checked in it was past 11pm and as I'd been up since 3am I called it a night rather than seeking any of the bars, even though they were close to the hotel.

Saturday I partook in the excellent buffet breakfast at the hotel (it cost 50p more to book with breakfast than without so I had to get my money's worth...) before heading out to explore the surrounding area - train to Vorokhta, another to Kolomiya, then a third back to IF to complete a triangular trip. Not much beer-wise at Vorokhta but was a scenic journey. At Kolomiya there's nothing on RateBeer or Untappd, but I stumbled upon **Beer Zhe** (Beer Men) opposite the station, a 'draught bottling' bar similar to the one I discovered in Luhansk in 2013, where beers are dispensed from kegs into PET bottles between 500 mL and 5 L, so I got a couple of small bottles for the next leg of the journey, nowt special, just a couple of pale beers from a local brewery.

Back in Ivano-Frankivsk, I had intended to go to the Tsypa Taphouse, the highest rated bar on RateBeer, sadly at some point in the last two years it seems to have



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April 2022



closed down. However I found a few other bars to keep me occupied for the evening and Sunday. First up was **Pivni Klub Desyitka**, an underground bar with a glass street level entrance not much bigger than a 'phone box, indeed I walked straight past it before I knew what I was looking for, once inside it's got a kind of German brauhaus feel. Only three craft beers so didn't stay long, these were *Hoppy Lager* and *Milk Stout* from Varvar and *Kohane* lager from the bar's eponymous local brewery but not actually onsite.

I then went in search of brewpub Pinta Pab, I found a pub in the right place but called **Fyst Pab**, guessing recently taken over as Untappd still showed the former identity. Similarly the house beers appeared as *Moi* brewery but on the beer menu were shown as Fyst Pab. Of their own I tried *IPA One*, a fairly 2005-era East Coast IPA being dark amber with sweetness and bitterness, and *Stout*, then from the guests had *Apache* red ale from Stanislavskva Galba and *Medova Rosa* amber lager by Good Brewery.

Gost Bar is a fairly modern looking bar and has a couple of craft beers on draught, I had *Gonir IPA* before moving to the fridge or bottles of *MOVA Stout V* and *CNR IPA*. I got chatting to a local at the bar who spoke very good English, and she told me a couple of other places to try that weren't on my radar. The first of these was **Prom Bar**, in

a multi-outlet factory conversion – from outside it looks almost derelict with almost every window on the lower floors smashed, but the top floor has been renovated in a similar vein to Cutlery Works. At the far end is the bar, I only had time for a quick sour from 2085 brewery before they closed at 2100.

I ran out of time to visit Copperhead brewpub but had tried a couple of their beers in Lviv at least so my final stop was another brewpub, **Bartik**. The brewery is visible behind the bar, and a number of beers were available. Luckily they did a 'desyitka' (tasting board) of 6 x 150 mL, unluckily it included the *Ginger Ale*! The beers were fairly German in style, apart from the last one I tried, *Kriekbier*, it lacked the sourness I could tell it was aiming for but was at least not alcoholic cherryade as so many non-lambic 'krieks' seem to be.

Sunday night I took a train back to Lviv, alas rather busy so I couldn't get a compartment to myself, but still managed some sleep. After three days of cold but crisp dry weather, Monday was decidedly damp and later turned to snow. I spent the morning being touristy before heading to **Re:Bro** for lunch. This is a fairly modern setup, with a kitchen offering a wide range of traditional Ukrainian dishes as well as burgers, pizzas etc, and a bar with a dozen taps. Unusually, 0.5 L is the only measure offered, but as prices were around 70-80 hryvnia (less

than £3) it was no big deal, just meant I didn't get to try as many beers as I would otherwise, just had the two sours: *Didko Never Again*, a citrus sour, and the slightly crazy *Odd Brew* (aptly named!) *Smth Odd*: *Sea Buckthorn Tonka Lactose El Dorado Sour*, which was very fruity, slightly sour with a sweet edge from the lactose and tonka.

Next I walked to Lemberk, only to be defeated as the opening hours on google turned out to be incorrect, and it wasn't open. Luckily, next door was **Krani**, another 'draught bottle' shop plus also had cans and bottles in fridge. I bought three draught and a couple of cans, drinking the draught ones as I walked to the next bar as I'm classy like that...

One of the few Ukrainian breweries known outside the country is Varvar, not seen them on sale in the UK but used to be able to order from Dutch website Beerdome until they stopped shipping to the UK for some reason... They have a taproom in Lviv (as well as at least Kyiv and Odesa), **Mad**, which is arranged over five floors, the concept being each floor up is higher in alcohol, so the beer bar is on the ground floor, then the wine bar, finishing with a spirit bar on the top floor. On this occasion I stayed on the ground floor, trying a couple of Varvar's IPAs and taking away a bottle of a barrel aged wild ale which I ended up drinking at the airport.

100 yards from Varvar and opposite the impressive Town Hall in Rynok Square is **Pravda Beer Theatre**, formerly a brewpub but with the beers now brewed elsewhere. Beers are mostly served from tanks, and many are Belgian styles, not really my cup of tea but I had to try a couple, plus a mint wheat beer!

Less than half a mile from there are two more bars on the same pedestrianised street, where I was to finish my trip. First up, **Bratyska** is a fairly industrial looking bar, a dozen taps, I went for Copperhead *Triple Berry Sour*, Kyiv Local *Mango & Passionfruit Sour* and *MOVA C.Citra IPA*. Finally a few doors down is **Zolotij Kolos** (Golden Ear), a beer and pizza place with a superb range of both, but one thing missing – seats! I'd been looking forward to sitting down with a few beers and a pizza but they only have standing tables, bizarre. Still the pizza was good, and I had some good beers including *Volta Sangrita Red Orange Gose*, *Bad Beaver Double IPA*, 2085 *14 Kveik Vanilla Lemon Tart* sour and finishing on another excellent smoothie sour from Ten Men, my favourite brewery of the trip, *Berry Smoothie: MBR Blueberry Raspberry Marshmallow Gose*.

All that remained was a Bolt to the airport, drink my remaining bottles and cans, and fly home...

An excellent trip overall, I've always enjoyed Ukraine and now it's easier than ever to get to, and easier when you're there (Bolt and Uber so much easier than communicating directly with drivers who speak no English, cards taken most places, SIM cards easy to acquire so can use Google Maps etc), and still cheap as chips with craft beer mostly under £3 for half litre (and unlike the neighbour to the west, smaller measures are correctly priced pro-rata), good hotels around £20 a night, a 12 hour overnight train in a sleeper around £20, Uber/Bolt £1-2 a ride, local trams and buses 25p a ride, etc.

Budmo! **Dave Unpronounceable**





The current pubco scene

A pub company is simply a company that owns pubs and there are literally hundreds of them, many with only a handful or even just one pub. We'll concentrate here, though, on the bigger companies who, between them, own over half the country's pubs.

Stonegate

Founded in 2010 with the purchase of 333 pubs from Mitchells & Butlers, Stonegate grew quite slowly over the next ten years, making a series of acquisitions including brands like Slug & Lettuce, Walkabout and Be At One, until its pub numbers totalled 765. All the pubs were managed houses. A seismic change came in 2020 when Ei Group was bought for £1.27bn, making Stonegate the largest pub company in the UK with 1,270 managed pubs and, as a result of the Ei purchase, 3,200 leased and tenanted businesses.

Ei itself had been founded, as Enterprise Inns, in 1991, initially with 333 pubs from Bass. The company built up its estate, gaining 2,200 pubs in batches by buying them from other companies or taking them over. In 2002, 1,864 pubs were bought from Whitbread and in 2004, 4,054 from Unique. By this time,

it owned nearly 10,000 pubs and was in the FTSE 100 list of top companies. However, it was loaded with debt and the 2008 financial crash required a good deal of retrenchment. Ei also started building up its managed estate, including pubs on retail agreements under the Craft Union brand (we'll look at this operating model in the next article). By the time of the sale, it was down to fewer than 4,000 pubs.

Greene King

In 1995, Greene King was a long-established family brewer with 900 pubs, nearly all in East Anglia and the South-East. It then embarked on a ferocious acquisition trail, swallowing up many breweries (the likes of Morlands, Belhaven, Morrells and Hardy & Hanson) and other pub companies. GK itself is now owned by a billionaire Hong Kong property developer. It has some 3,100 pubs, restaurants and hotels, of which 1,200 are tenanted or leased. Its strategy seems to be to move in the managed direction and the 'Pub Ready' retail agreements are pushed hard. GK was once renowned for not letting other people's beers in its pubs but now have a more enlightened attitude.

Star Pubs & Bars

In 1995, Scottish & Newcastle, one of the original 'Big Six' breweries, bought another of them, Courage, making the combined group Britain's biggest brewer. By 2011, the pub arm, then known as S&N Pub Co, had 1,500 tenanted pubs and 600 in management. Come 2008, Scottish Courage was gobbled up by international brewer Heineken and the pub business rebranded as Star Pubs & Bars. Many pubs were sold but then, in 2017, as previously mentioned, 1,900 were snapped up from Punch. Again there were disposals and the estate currently stands at 2,500.

Star vigorously promote their retail agreement scheme, Just Add Talent. In 2020, it was fined £2m for breaches of the Pubs Code (which we'll cover in a later article).

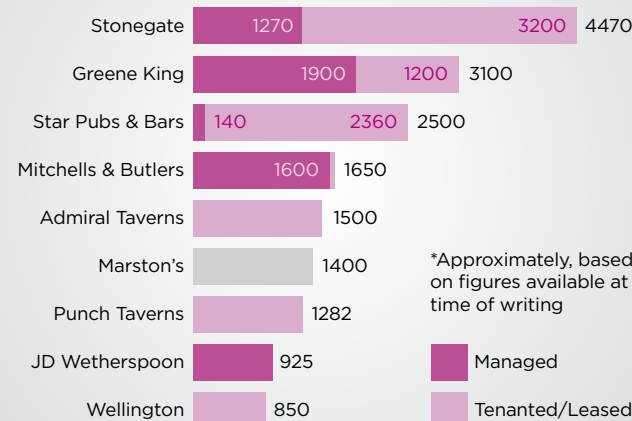
Mitchells & Butlers

Formed originally out of the old Bass estate, M&B have 1,650 pubs and restaurants. The multitudinous brands include Ember Inns, Toby Carveries, Nicholson's and All Bar One – as can be seen, the emphasis is on food. Pubs are mostly managed though around 50 are on a lease arrangement.

Admiral Taverns

Admiral was founded in 2003 by two families and grew quickly to 2,300 pubs by 2007. Many of these were 'bottom end' houses disposed of by other pub companies. The financial crash had the usual consequences for over-extended businesses and numbers were down to 1,700 by 2011 and continued to fall. By 2017 it was in the hands of Cerberus Capital Management who sold up to a joint venture by Magners cider-makers C&C Group and estate investor Proprium Capital Partners, by which time there were

Pubs owned by larger pubcos*



845 pubs. The acquisition trail was hit in 2019 with 137 pubs coming from Marston's and 150 from Heineken. The big one arrived in July 2021 when Admiral bought 674 Hawthorn pubs from property firm New River taking the estate to over 1,500.

Admiral's pubs are all tenanted or leased and tend to be wet-led community operations. It has a relatively good reputation in the trade though there's certainly no aversion to flogging off pubs as 'development opportunities'.

Marston's

The company was known as Wolverhampton & Dudley until 2007 when it rebranded as Marston's, one of the many breweries it had taken over in recent years. At that time, 2,500 pubs were owned but the total is now down to 1,400. The tenanted estate, in particular, has been reduced through sales such as 200 to New River in 2013 and 137 to Admiral in 2019. In late 2020, the company took on the running of 156 Brains pubs in Wales. Also that year, Marston's merged its brewing operations with Carlsberg but this does not directly affect the pub business.

Punch Taverns

The first article included a brief history of Punch to illustrate the volatility around pubco development. In summary, it grew quickly to around 8,000 pubs, suffered under the crash, sold a lot of pubs including its managed division and was taken over in 2016. 1,900 pubs went to Heineken and 1,300 to Patron Capital, who retain the Punch brand. At takeover time, all pubs were leased or tenanted but it's also now pushing retail agreements (which it calls Management Partnerships). Some pubs were sold but in June 2021 it announced the purchase of Youngs' tenanted division, bringing the current total to 1,282.

JD Wetherspoon

Since opening its first pub in 1979, 'Spoons has expanded to 925 pubs and 50 hotels, all managed. Plans for 18 new pubs are in the pipeline,

Wellington

Owned by the billionaire Reuben Brothers, the company leases all its 850 pubs on a free-of-tie basis.

Paul Ainsworth

Inn Brief

A couple of planning applications of interest. The first is the former **White Hart** at Oughtibridge, which ceased trading around the time the road was closed due to a landslip and was converted into a bridal wear shop, the planning application is to turn the building back into a pub. The other application is to open a new wine bar at 43-45 West Street which will see a number of shop units converted.

Stocksbridge RUFC's clubhouse has now reopened following refurbishment.

Work creating the **Boston Arms** at Woodseats is well underway with this new micro-pub due to open in the spring. It is on two floors and will operate as a café in the daytime offering hot drinks and baked goodies then from 4pm it will be a bar with real ale and other craft beers.

The **Dorothy Pax** held a fundraiser for War Child UK and Disasters Emergency Committee (DEC) Ukrainian Humanitarian Appeal on 17 March. Abbeylea Brewery, Triple Point Brewery, Mikkeller and James Clay & Sons all donated drinks for the event with proceeds from selling them at the bar going to the appeal, there was also a raffle and live music.

Between 8 and 13 March Thornbridge's tap pubs donated 10% from the sale of every pint of Jaipur IPA to the British Red Cross Ukraine Appeal.



Anchor Tideswell

Pub's first major refurb in 70 years

The Anchor can be found just outside Tideswell on the cross-roads where the B6049 road from Great Hucklow to Tideswell meets the busy A623 Chesterfield to Manchester road. It is owned by Robinsons Brewery of Stockport and leased to Atlantik Inns, the company run by Rick Ellison that also operates the Old Hall Hotel in Hope, Peak Hotel in Castleton and Milton's Tap in Buxton. It is a cosy country pub offering real ale, rum and home cooked food – plus it ticks the other boxes with an open fire and beer garden.

The Anchor was from early days a working farmstead, but because of its strategic position it devel-

oped into an Alehouse, becoming licensed in 1699. We might imagine it would have been a favourite stopping place for carriers, in packhorse days, but it became even more popular during the Turnpike Era. The road from Chapel-en-le-Frith was turnpiked in 1749 as far as Peak Forest. This was extended in 1758 towards Chesterfield, and the Anchor stood at its crossing point with the turnpike from Sheffield to Buxton, leading to it becoming popular as a Coaching Inn. In 1788 the Sheffield Coach called here 3 times a week, and in 1800 the Buxton & Sheffield "Telegraph" likewise. Then in the early 19th century, for instance in 1835, Pigot's Directory records the Champion (from Nottingham to Manchester) calling at the Anchor every day at 12:30, whilst its "sister" coach, the Champion from Manchester to Nottingham, passed through in the opposite direction at the same time.

This old pub was in need of something of a fettle including rewiring so the opportunity has been taken to close for a full renovation and refurbishment. We are told work has been progressing on schedule, keep an eye on their Facebook page for latest updates including the announcement of the reopening party! In the meantime, here is a gallery of the work going on there.



Inn Brief

Another sign of pub life being back to normal after two years of Covid restrictions – the **Dog & Partridge** celebrated St Patrick's Day in the normal style!

The **Scarsdale Hundred** at Beighton (near Crystal Peaks, a short walk from the Beighton tram stop) has been running various real ale focused events including a Beermats Brewing Co tap takeover starting on the 14 March and coming up is a Thornbridge Meet the Brewer on 24 March starting at 3pm. They are participating in the national Wetherspoon Real Ale Festival starting 30 March with up to nine beers from the list available at a time.

The **Ship Inn** at Shalesmoor has reopened under new management.

The **Shiny Sheff** is under old management! Paul & Phil have moved back there with a five year lease with Marstons and plan on reintroducing the quiz night and karaoke.

The **Masons Arms** at Crookes has reopened and by the time you read this real ale should be available.

The **Bath Hotel** closes as a Thornbridge pub after 23 April. After a short break it is expected to reopen under new management. The pub continues under the same ownership of Brian the previous landlord and had been leased to Thornbridge for the last ten years.

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The quirkiest pub & restaurant in Castleton

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Grafters Neepsend

It's always good to see a new bar opening, particularly when there's an interesting bit of local history attached.

Opening in September last year, Grafters popped up in Neepsend, just by Peddler Market and opposite Sheffield Brewery. However drinkers may not know that it's origins started way up north in Dundee. Footballing brothers, Jim and Tom McAnearney left their home town to sign for Sheffield Wednesday in 1951, and it was Jim who set up an engineering business in the city after a long career which also included managing Rotherham United and Hallam FC.

The business is still in the family (now PJ McAnearney Machine Tools) and operating from premises in Percy Street. It was a small unused area of those premises that gave grandsons Brad and Ash an idea. Why not become part of the ever-growing beer scene in the area? Despite no experience other than occasional bar work the pair threw themselves into the task of transforming the derelict L-shaped plot into a distinctive outdoor bar. With help from their parents, Paul and Tonia, the family did lots of the work themselves, from initial plot design, to building the furniture. It was all this hard work that gave them the name – Grafters.

Says Brad "From the outset, we knew we had to have a decent beer

offer, being so close to Kelham, and we wanted to have a local emphasis as well. We usually have something from Abbeydale Brewery and often feature other local favourites such as Triple Point, Bradfield, Neepsend and more.

...the family did lots of the work themselves, from initial plot design, to building the furniture. It was all this hard work that gave them the name – Grafters.

Their five taps have a rotating range of beers, although one is usually reserved for a lager. The others feature a cider tap, guest keg beers and two cask taps. The lack of handpumps throws a few people but it's real ale being served through the cask taps.

"We also have a big selection of bottles and cans in the fridges" continues Brad "including a few non-alcoholic options. It's been a steep learning curve since we started, but the response has been fantastic, and we're really pleased with how things are going. We're now looking at putting on a few events such as tap takeovers and meet-the-

brewer sessions." Brad is also part of the Antics comedy group, so who knows, we might even see a comedy night at Grafters.



It's a great outdoor space, and has overhead heaters for nights where it's a bit chilly. I'd recommend trying it out before summer hits though. As soon as the warm weather arrives it's going to be even more popular.

You can find more information about Grafters on their Facebook page or on Instagram.

Paul Crofts

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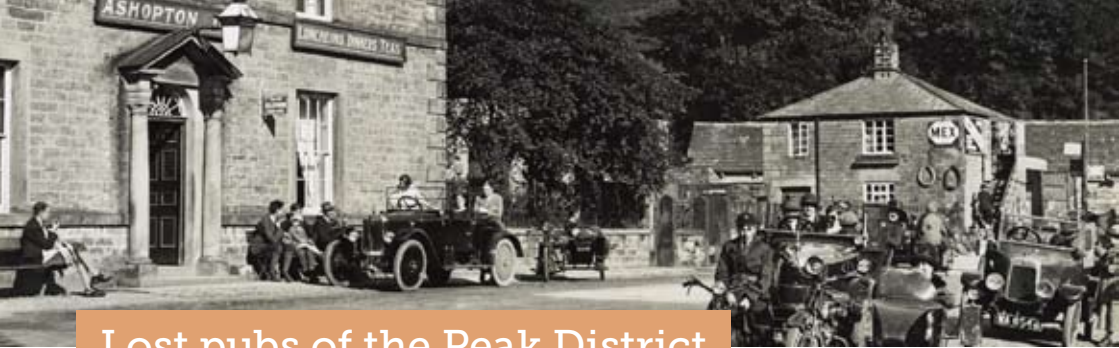
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Lost pubs of the Peak District

Andrew McCloy tells the stories of some unusual former pubs and beerhouses

High up on the Peak District moorland west of Sheffield, beyond Lodge Moor, are the three small Redmires reservoirs. They were constructed between the 1830s-50s to provide drinking water for the growing city. What looks like a memorial stone in the roadside wall between the middle and upper reservoirs is in fact the surviving sign from a beerhouse called the Grouse and Trout, which used to stand near here. The sign features a grouse and three trout, and – although it's hard to make out – the Latin inscription *Ich Dien Dinner* which translates as "I serve dinner". There was another beerhouse, called Ocean View, established nearby in the 1840s, both offering refreshments for the navvies digging the reservoirs. Ocean View closed in the 1880s, but the Grouse and Trout continued into the early years of the 20th century and was supposedly closed and later demolished after the moorland owner feared that the new influx of sightseers and tourists served by the pub would disrupt his shooting.

Another noteworthy but long-gone beerhouse could once be found at Castleton in the Hope Valley and was located at the entrance to the gaping mouth of Peak Cavern, also known more colloquially as the

Devil's Arse. The ample space and damp conditions made it popular with rope-makers, and at the turn of 1800 the cavern's 60ft-high mouth supported several dwellings, including a beerhouse, which in 1830 became Slack's Mineral Shop selling Blue John and other local knick-knacks.



Heading back towards Sheffield, until around 1900 you could enjoy a drink in the Cross Daggers at High Bradfield, which because it was located near the gates of St Nicholas Church was nicknamed Heaven's Parlour or Heaven's Gate. It was a popular haunt of the navvies working on the local reservoirs, so much so that it ended up losing its licence because they kept fighting all the time. After this it was used as a vestry, a registry office, a school and then a post office, before finally becoming a private residence.

The former Ashopton Inn in the Upper Derwent Valley faced a more conclusive end, however. It was built in 1824 as a halt for coaches on the Sheffield to Glossop turnpike, a chance to change horses and make preparations for the long haul over the Snake Pass. But the Derwent Valley Water Board earmarked the narrow valley for giant new reservoirs and in 1943 the villages of Derwent and Ashopton, including the Ashopton Inn, were emptied and mostly demolished so that building work on the massive new Ladybower dam could begin. The Board, which had purchased the inn from the Duke of Devonshire in 1902, did look into the possibility of rebuilding Ashopton Inn on a new site, but in the end the licence was transferred to separate premises at New Mills, and Ashopton and its ruined pub were permanently submerged beneath 27,500 megalitres of water.



Andrew is author of **Peak District Pubs: A Pint Sized Social History**, published by Gritstone Publishing in 2020. Copies are available to buy on their website.

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April 2022



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Rewild your walking boots...

...with a Right to Roam beer

Sunday Times best-selling author Nick Hayes has been on a mission to highlight and campaign for the right to access more of the UK's countryside for everyone. Connecting to the countryside is proven to help mental health and well-being, and throughout the Covid-19 pandemic was a vital resource for folks fortunate enough to be able to access green spaces. However not everyone has access and only 8% of England, for example National Parks, is open to such rambling. In Sheffield, citizens are fortunate to have a wealth of green spaces, parks and of course direct access to the Peak District national park.

Nick Hayes has joined forces on a collaborative beer with Sheffield independent businesses, who reside on the Peak District's border for Sheffield Beer Week this March. The project brings together a number of threads including celebrating the 90th anniversary of the Mass Kinder Trespass which happened within the Peak District. This was key in opening up the area as the first UK National Park some 50 years later, highlighting the much-needed spotlight on the work of the

Right To Roam campaign to continue efforts. This also celebrates Sheffield as The Outdoor City and its citizen's access to green, open spaces and adventure trails.

Due to considerable interest and demand the beer has been released early and has been available from 28 February at Hop Hideout and

"Science has proven how urgently we need regular access to natural spaces, for our mental health and physical health..."

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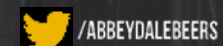
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hophideout.co.uk, then across Sheffield and the rest of the UK at independent sellers. On Saturday 12 March there was a sold out 'A Right to Roam Walking Tour' in Sheffield with author Nick Hayes starting at Hop Hideout and finishing at Brewery of St Mars of the Desert. These celebrations kick-off a whole month of focus leading up to the April anniversary of the Mass Kinder Trespass. What better way to call for a right to roam than by ordering a pint of it in a pub, direct at the brewery or a can at your local beer shop!

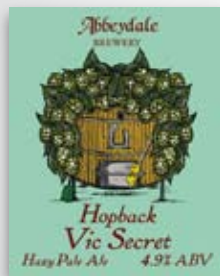


A Right To Roam, Riwaka and Nectaroon hopped hazy IPA, 5.4%

"On 24th April 1932, 400 young people walked up Kinder Scout to protest the lack of public access to the moors. They were beaten by gamekeepers, six were imprisoned, but ultimately they won. We now have a right to roam over 8% of England.

"But today, 97% of rivers and 92% of our land is still forbidden to us. Science has proven how urgently we need regular access to natural spaces, for our mental health and physical health and also how we care more for nature if we have a personal connection to it. The Kinder Trespass, in what is now the Peak District, was the first step towards a new relationship with the countryside, but there is still much to be done."

Join us at rightto roam.org.uk to campaign for greater access to the English countryside.



Abbeydale

We really seem to be whizzing through 2022 don't we?! We're keeping up with the new releases though and have plenty coming out this month for you to enjoy.

The next in our **Hopback** series should be released by the time we reach April, and for the first time it will be available in keg as well as cask! This time it's 4.9% and has been dry hopped with Vic Secret for a burst of juicy freshness and a gently earthy finish.

Doctor Morton is back with **Proper Gander**, an easy drinking 4.1% pale ale with Columbus and Summit hops. And on the dark side, we've got a new version of Salvation on the way, which this time is a sumptuously fruity Raspberry & Chocolate Stout (4.8%). Smooth, sweet, rich and creamy - we're looking forward to this one!

Also from the Brewers' Emporium is **Hinterland** (4.5%), a pillowy soft New England style pale ale with Vic Secret, Mosaic and Talus Cryo. Promising a full-bodied juicy character, with a big and bold tropical aroma and low bitterness. On the palate floral notes hold their own alongside flavours of coconut and pink grapefruit.

And finally, we're soon to launch an all-new series of single hopped IPAs. Meet your new **Obsession!** The first of this series will showcase Simcoe, and will be 5.8%. Packed with leaf, T90 and Cryo Simcoe hops, expect zesty grapefruit, resinous pine and a hint of fresh berries, followed by a hearty, bitter finish.



Blue Bee

Blue Bee have been busy in the brewhouse and a number of new beers have been brewed including a vanilla porter. The rest have been all about them playing with the various hop varieties they have got their hands on.

The 53rd edition in their **American Five Hop** series involves plenty of Mosaic whilst their session strength beer at 3.9% has been brewed with Vic Secret hops. Also to look out for is a 6% Mosaic and Enigma hopped beer and one with Simcoe and Idaho.



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Steel City Brewing

Inspired by a conversation with Gazza from Team Toxic, Sunday 13 March saw Dave Unpronounceable of Steel City Brewing spend a long day in the Lost Industry brewhouse creating an Imperial Ukrainian Stout (not Imperial Russian Stout obviously) in tribute to a country he's enjoyed a few beery trips to.

The beer has been brewed with Ukrainian sunflower seeds, muscovado and demerara sugars and, with an original gravity of 1113, the wort poured like treacle!

The final product is expected to weigh in at 11% ABV and be available keg and can (plus possibly a one off exclusive cask for the Rutland Arms) and profits will go to a Ukrainian charity.



VOTE for PUB OF THE MONTH

Vote online by scanning the code or visiting the address below, or at branch meetings.

- ☐ **Bar Stewards**
Kelham Island
- ☐ **Church House**
City Centre
- ☐ **Forest**
Neepsend
- ☐ **JabBARwocky**
Highfield
- ☐ **Raven**
Walkley
- ☐ **Rutland Arms**
City Centre
- ☐ **Shakespeare's**
Kelham Island



sheffield.camra.org.uk/potm

Awards



Brothers Arms
Heeley

Pub of the Month
March 2022

Tuesday 8 March saw a number of CAMRA Sheffield & District members head to the Brothers Arms in Heeley, not only to have a go on their quiz but to present their Pub of the Month award.

Pictured is our chairman Glyn with Emma France, Brothers Arms General Manager and Chris Simpson, the assistant manager.

Photo by John Beardshaw.



Issue 511
April 2022



Supping in The Smoke

A mid-December London trip by committee member Paul Manning and his wife Bev

Our long arranged trip, which coincided with the start of Omicron, got underway after boosters and negative lateral flow tests, with a train journey from Sheffield to St Pancras on a sparsely populated East Midlands train. We were in need of some refreshment on arrival so went in the **Barrel Vault** Wetherspoon's on the station where we had a couple of pints of *Winter Star* (a dark winter ale) and *Naked Ladies* (a light hoppy ale) by the excellent Twickenham Fine Ales. Priced at £3.98 it was by far the cheapest beer all trip! A short, even more sparsely populated tube journey took us to Hampton by Hilton London Waterloo, our base for the trip.

We ventured out late afternoon and enjoyed a very lonely and quiet walk on the South Bank to meet an ex-colleague and his wife for an evening meal. We called in at the **Mad Hatter** Fuller's pub at Southwark for some *London Pride* and then *Blitzen* dark ale by Black Sheep Brewery at **Doggett's Coat & Badge**. There were excellent views across the river and a number of pop-up Christmas stalls and bars.

We sampled one at Hay's Galleria but it wasn't cask - an unpronounceable IPA at over £7 a pint. An excellent meal at Côte Brasserie followed with some French bottled beer, which was very nice.

The next day we jumped on a tube for the Bank of England counter where I changed some old bank notes. The streets and shops were eerily quiet with many office staff clearly following working-from-home advice.

We called in at the **Old Bank of England** on Fleet Street, now a McMullen pub, for a pint of their *Bootwarmer*, a great festive ale.

Across the road down Essex Street, we went in a fantastic little pub called the **Edgar Wallace** a regular CAMRA award winner and sampled *Bankside Blonde* by Southwark Brewing Company. The pub featured an amazing array of drinking and smoking memorabilia on all the walls including brands such as Double Diamond, Babycham and Swan Vesta.

A quick pint of *Wandle* by Sambrook's Brewery in the **Nell of Old Drury** followed before a visit to the Pie Room, a MasterChef-featured dining room in Holborn where we had a fantastic meal even though the pies alone were £22 each.

On the way to our evening visit to see the musical *Mamma Mia!* we stopped off in the **Lowlander** craft ale cafe on Drury Lane which served excellent Belgium beers in keg and bottles. We had the delightfully named *La Chouffe* and *Kwak* beers and then battled our way through a huge Covid booster queue to the Novello Theatre.

On leaving we visited a local Wetherspoon's, the **Shakespeare's Head**, for pints of *Three Kings* by East London Brewing Company and *Mandarin* by Windsor & Eton - both very quaffable. A quick look around the now much busier Covent Garden ended our evening and visit.

London is a fantastic place to visit and seek out some real ales and I'm sure we will be back in safer and hopefully busier times.

Paul & Bev



Issue 511
April 2022

Travel 21



Chesterfield Walkabout Festival

Report on local branches' joint socials at Chesterfield's alternative pub festival

Chesterfield CAMRA's usual annual beer festival at the Winding Wheel theatre couldn't happen this year as Covid uncertainty had impacted the planning timescales. As a replacement a huge list of pubs across Chesterfield town centre, Brampton and Whittington Moor teamed up to put on a weekend walkabout event featuring beer, food and music.

Members of Sheffield and Dronfield CAMRA branches all arranged to get together for a couple of joint socials, with us visiting Whittington Moor on the Friday night then the town centre and "Brampton Mile" on Saturday afternoon. On both days we also caught up with friends from Chesterfield branch too!

Friday night saw us start at the **Glassworks** on Whittington Moor, which is run by Brampton Brewery. For the festival weekend they had a number of guest ales on the bar alongside their own including *Anarchy Deafening Silence* pale ale, *Durham Apricity Copper Ale* and *Durham Dark Angel Stout*. With a 6:30pm start we were able to sit and relax here for a bit! By the time we moved on to the **Beer Parlour** it was packed with the usual friendly crowd and great beers, including one from the relatively local Silver

Brewhouse and a classic not seen about as much these days - *Bass*.

We finished in the **Derby Tup** to enjoy live blues music from Slim Wilson & The Swamp Brothers along with again a great range of beers including a plum porter and *IPA* from Eyam Brewery, a pale ale from Scarborough and more, including another local classic - *Hartington Bitter* from Whim Brewery.

On Saturday afternoon we met up at the **Pig & Pump** in Chesterfield town centre, which for the festival weekend featured an Abbeydale Brewery tap takeover, with the brewery supplying a diverse range of beers from *Serenity*, a 3.9% pleasantly hopped pale ale, up to *Black Mass*, a 6.66% black IPA.



Wheaty and the ram

Brampton Brewery

David Marsh

Next we walked up to the **Hidden Knight** for a quick half, this is a Greene King pub but they had a guest ale on from Thornbridge. We then proceeded to an old favourite, the **Chesterfield Alehouse** micropub, who were hosting a tap takeover with all the handpumps given over to showcasing beers from Two by Two brewing whilst a good number of the keg taps featured beer from Seven Brothers Brewery.

We were then within touching distance of the Brampton Mile and visited the **Tramway Tavern**, **Brampton Brewery** and **Real Ale Corner** (which had a couple of extra casks on gravity) before time ran out and we caught the X17 bus back to Sheffield.

However a special mention goes to David Marsh from North London CAMRA branch who joined us for the afternoon who apparently managed to fit in another five pubs after we left before he caught his train home from Chesterfield!

Andy Cullen



Pig & Pump

Issue 511
April 2022



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Easter
Weekend

Friday 15th - Monday 18th April

Platinum
Jubilee

Thursday 2nd - Sunday 5th June

Early May
Bank Holiday

Friday 29th April - Monday 2nd May

Summer
Bank Holiday

Friday 26th - Monday 29th August



Festival guide

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.

Mally Spring Fest

Sat 9 Apr
Event organised by Mal-linsons Brewery in Huddersfield with beer, cider, food and music.

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, 3 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. Regular trains run from Sheffield to Doncaster along with First bus X78.

Hope Valley

Fri 15 – Mon 18 Apr
The Old Hall Hotel in Hope host their regular bank holiday weekend beer & cider festival. In addition to the pub's normal food and drink offering, a marquee in the car park features a range of extra beers and ciders along with snacks and entertainment. Trains and buses 271/272 run from Sheffield to Hope.

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.

Barnsley

Thu 28 Apr – Sun 1 May
Barnsley CAMRA branch are back with a beer festival on their traditional May Day bank holiday weekend dates but at a new venue in the town centre – the yard at Maison Du Biere on Lower Castlereagh Street. Barnsley is easy to reach from Sheffield, there are regular trains along with Stagecoach buses 2 and X17.

Hope Valley

Fri 29 Apr – Mon 2 May
The Old Hall Hotel in Hope host their regular bank holiday weekend beer & cider festival. In addition to the pub's normal food and drink offering, a marquee in the car park features a range of over 50 extra beers and ciders along with snacks and entertainment. Trains and buses 271/272 run from Sheffield to Hope.

University of Sheffield Student Union

Fri 29 Apr – Sun 1 May
The Student Union beer festival returns for 2022 and as usual is open to the public. The event is usually spread across the Interval Cafe Bar, Raynor Lounge and Union Gardens with a huge range of cask beers served on gravity pour, a variety of other craft

beers, a tent full of cider & perry, gin, food and entertainment. Keep an eye on their Facebook event page for more details as they get announced.

Later in 2022

More details about future festivals can be found at sheffield.camra.org.uk.

Barrow Hill Rail Ale

Thu 19 – Sat 21 May

Ridgeway

Sat 21 May

Hope Valley

Thu 2 – Sun 5 Jun

One Valley & One Valley Extra

Sat 4 Jun

Belper

Thu 30 Jun – Sat 2 Jul

Eckington Beer & Music

Sat 2 Jul

Wortley Club

Fri 15 – Sun 17 Jul

Peakender

Fri 19 – Sun 21 Aug

Hope Valley

Fri 26 – Mon 29 Aug

Torrside Smokefest

Sat 17 – Sun 18 Sep

Robin Hood

12-15 October 2022 (TBC)

Steel City

19-22 October 2022 (TBC)

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

Branch diary

Info and bookings:
social@sheffield.camra.org.uk

Branch meeting

8pm Tue 5 Apr

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 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

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 5 minutes walk away.

Committee meeting

8pm Tue 26 Apr

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

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. All welcome!

Branch AGM

1pm Sat 7 May

The formal business of the AGM is conducted including electing a new committee for the year ahead, approving the accounts, reviewing the year gone and debating any motions submitted (deadline is the April branch meeting). The usual branch meeting business is also discussed, including sharing pub, club and brewery news along with campaigning updates. It is also of course a chance for members to get together for a beer! The venue this year is the Greystones, bus 83 stops outside.

Festival planning meeting

8pm Tue 17 May

Gardeners Rest, Neepsend.

RambAle

Hucklow & Bradwell

11:30am Sat 21 May

Our RambAles combine a gently paced walk in the countryside with a real ale pub or two. For this one we catch the 65 bus from Sheffield Interchange at 11:35 to Great Hucklow for a walk via Little Hucklow to Bradwell. All welcome!

Committee meeting

8pm Tue 24 May

Dog & Partridge, Trippet Lane, Sheffield City Centre.

Committee

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chair@sheffield.camra.org.uk

Phil Ellett

Secretary

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Paul Manning

Committee Meeting Secretary



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7 Get great VALUE FOR MONEY

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9 Enjoy great HEALTH BENEFITS
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10 HAVE YOUR SAY

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