





#### **Editor**

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### The free magazine of CAMRA Sheffield & District Issue 512 May 2022

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#### Members' Weekend report

CAMRA's National Members' Weekend, AGM & Conference is an annual event open to all members. This year it was held in Eastbourne from 8 to 10 April. As a member who has been actively involved in the campaign for many years, I decided to make the trip down.

The AGM element is a very small part taking up less than an hour on Saturday morning as it is just fulfilling legally required formalities. The Conference sees a good chunk of the time spent discussing and voting on motions proposing to change CAMRA's campaigning policy and procedures but there is also more aimed at active volunteers including guest speakers (this year we had Liberal Democrat MP Daisy Cooper and writer Laura Hadland), award presentations and various workshops designed to share experiences and help you run your branch better. We also have reports from the national Chairman and CEO.

Personally when it came to the slot for fringe events on Saturday afternoon my choice wasn't one of the workshops, I instead bought a ticket to a beer tasting event centered around the new United Kingdom of Beer book, which was hosted by the author Adrian Tierney-Jones and featured six of the beers from the book.

The Members' Weekend part of the event title is the more social part, which, let's be honest, was why most members go and after two years of Covid restrictions it was a get together for people across the UK and beyond who hadn't been together for almost three years! The local branch run a members' bar in the conference venue which is basically a mini beer and cider festival and all are provided with an information booklet that includes a map and guide to all the real ale pubs in the area. It is always an enjoyable change to have a wander around the pubs in a different town and recognise people from the event drinking in them! There were also coach trips to local breweries organised

Back at the conference an interesting little exercise that took place was a presentation and discussion of CAM-RA's five year plan for 2023-2027. Over some time a number of different volunteer committees had fed into this document which in simple terms breaks down what CAMRA is about and needs to achieve into a number of core objective headings with more details under those headings that can develop and evolve over the next five years. The headings are:

Secure the long term future of real ale/live beer, real cider and real perry by increasing their quality, availability and popularity

Promote and protect pubs and clubs as social centres and part of the UK's cultural heritage

Increase recognition of the health benefits of moderate social drinking

Play a leading role in the provision of information. education and training to all those with an interest in beer, cider and perry of any type

To ensure, where possible, that producers and retailers of beer, cider and perry act in the best interests of the customer

Develop products and services that promote the Campaign as widely as possible, increase and diversify the membership and activist base and generate campaigning funds

Develop and maintain the necessary ethos. governance, structure and financial resources to deliver CAMRA's objectives

Secure the financial future of the organisation and continued campaigning activity by maintaining and increasing membership numbers

Increase recruitment and retention and increase activism through improving brand perception, inclusivity and diversity performance

Increase the number of volunteer/active members and ensure stability and sustainability of branch network

Support volunteer network and enable it to effectively deliver events and campaign objectives

The discussion also mentioned there are some themes that can fit into a number of objectives in the detail such as the wider issue of environmental sustainability - for example we should be ensuring that as an organisation we include such values in how we do things but also highlighting environmental positives in things we campaign for - for example real ale is typically sold from casks that are returned to the brewery and reused and spent grain from the brewing process is often taken away by farmers for animal feed.

CAMRA's role in providing information and education for members was embraced through the period of lockdowns and restrictions with the launch of much online content including the Learn & Discover

platform at camra.org.uk with an extensive library of content; the Pubs, Pints & People podcast which is now several seasons in and the What's Brewing online members' newspaper. Of course now most Covid restrictions are lifted and life is able to resume in a more normal fashion we are also able to organise more sociable experiences such as brewery tours and beer festivals again too!





The next annual Members' Weekend, AGM & Conference takes place 21-23 April 2023 and we are hosting it here in Sheffield, bringing 1,000+ beer tourists to the city who as well as attending the conference at the Octagon will be discovering many of the pubs and breweries around our area!





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#### Inn Brief

Heist Brew Co. celebrated their fifth birthday over the weekend of 8/9 April with a bit of a party in the tap room. The bar featured a number of breweries from around the world alongside a number of collaborations across both cask and keg. There was also music and a 5% discount on food. The following weekend saw a couple of international brewery showcases featuring Browar Funky Fluid from Poland and Varvar from Ukraine.



Following the renovations and major refurbishment at the Anchor Inn, Tideswell, that we covered last month, the pub and restaurant has now reopened.





The dreadful events unfolding in Ukraine have outraged all right-minded people and led to a huge desire amongst the public to help in whatever way they can.

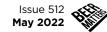
In typical style, the Dorothy Pax bar, situated on Victoria Quays in Sheffield recently leapt into action and organised a charity night to raise funds for War Child UK and the Disasters Emergency

Committee (DEC) Ukrainian Humanitarian Appeal.

Casks of beer from locals brewers, Abbeydale Brewery, Blue Bee Brewery and Triple Point Brewery were donated free with every penny from the sales going directly to the charities. Music for the night was provided by the Balkan Bandits, including a distinctive cover of I Will Survive. and a selection of Ukrainian









nated by the likes of Honey Bee Blues Club. Sheffield United. Beer Metropolis, Lilley's Cider, A&G Passenger Boats, and our

food was on sale during the

The evening concluded with a

charity raffle. Prizes were do-

evening to boost the fund.

own Steel City Beer Festival.

Overall, a fantastic evening was had by everyone, raising almost £9,000. Further proof, if it were needed, that owners Richard and Simon have turned the Dorothy Pax into one of the best bars in the city for both beer lovers and music lovers alike.

#### **Paul Crofts**

Photos by Mal Whichelow Photography. Find him on Facebook, Instagram etc.





# **GARDENERS** REST

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#### Inn Brief

Work continues converting a former shop and office unit at Totley Rise into the **Tunnel Tap** micropub, it is expected that renovations and plumbing etc should be complete by May after which work fitting it out as a bar will commence with opening expected in the summer.

The former **Royal Standard** pub has now reopened as the Royal Lounge, a late bar with Lebanese food. No real ale or craft beer available.

Industry Hophouse bottle shop and bar on Leadmill Road is no more with the venue now housing two themed pop ups - Karen's Diner (burger joint with rude staff) and The Alice Experience (cocktail making). The original Industry Tap is still open.

The **Leadmill** has hit the news recently as the long standing management's lease comes to an end next year and the building's owner are taking it back to run the venue themselves. It is expected to be refurbished and become Electric Sheffield, part of a chain.

The last day of Thornbridge Brewery running the **Bath Hotel** in Sheffield City Centre is 23 April, the pub will reopen after a short break run by a manager employed by the pub's long-time owner, so it should be in safe hands!



The Itchy Pig at Broomhill has rapidly established itself as a real ale haven in the west of the city, winning CAMRA Sheffield West Pub of the Year the last two years. The owner Ted Finley has now opened a second outlet, this time in Banner Cross.

Keeping with the same styling (including a bar made with two pence pieces) and friendly atmosphere that has made the original so successful, the Itchy Pig 2 Banner Cross looks set to become a popular spot for locals, and anyone looking for a start point for an Ecclesall Road crawl.

Richard Storey, one of the managers at Broomhill has transferred over to run the bar, which features six handpulls and 12 keg taps. In addition to an ever changing ranges of guest beers, often from local breweries, there will always be at least one low alcohol tap and one cider.

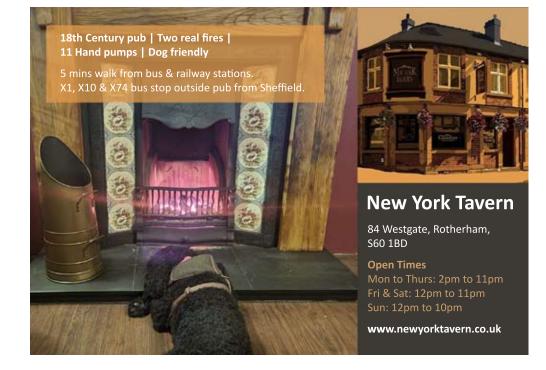


The opening weekend was very busy with employees from a number of local breweries in attendance lending their support. It looks like the Itchy Pig Broomhill might have some competition for next year's Sheffield West Pub of the Year award. Oh, and if you pay with cash, make sure there isn't a 2p in with your change, if you drop it on the bar you might not find it again.

May 2022











CAMRA's Summer of Pub campaign is back this year to get as many people as possible enjoying the season of good – or at least better – weather by heading down to their local for a pint.

We will be celebrating how our nation's pubs offer numerous benefits to people's mental and social well-being and play an instrumental role in the communities they serve. After two years of lockdowns, restrictions and unprecedented pub closures, this is a time to celebrate being able to return to our locals and to recognise everything they have done throughout the pandemic.

Campaigning to support Britain's pubs is something anyone can get involved in and can be as simple as stepping out the door and taking a stroll to a local. If you can encourage some friends or family to join you, then all the better. Drinking cheap supermarket booze at home does little to improve your life – but change that setting to the social environment of a pub and you can increase

your happiness, make friends and connect with others in your local community, while still enjoying the tipple of your choice.

CAMRA's National Chairman, Nik Antona, said: "We are kicking off on 2 May to coincide with the first Bank Holiday of the summer, and the celebrations will run until the last summer Bank Holiday on 29 August.

... this is a difficult time for the trade. It is vital we give them all the support we can...

"This is the first time in two years that we've been able to come together and support pubs, clubs, brewers and cider makers in this way, and I urge everyone to make the most of this summer by joining in with Summer of Pub however they can.

"The financial aftershocks of the pandemic, combined with recent tax hikes mean that this is a difficult time for the trade. It is vital we give them all the support we can, so that we can continue to enjoy everything that makes our nation's pubs so special for many summers to come.

"If your idea of a perfect summer involves a pint and a beer garden, then get involved, and start your Summer of Pub."

As the season progresses, make sure to plan a pub visit for some of our key celebratory dates, whether it's Pub Pride Day (27 May), the Jubilee Bank Holiday (3-5 June), Beer Day Britain, and Beer Day NI (15 June), the Women's Euros (6-31 July), the return of the UK's biggest beer festival at the Great British Beer Festival (4-8 August), or one of many others, leading up to the closing PUBlic Bank Holiday weekend (29 August).

So head down to the pub, make friends and memories, and – most importantly – shout about how much you love your local this Summer.

You can join the fun by supporting Summer of Pub on social media. Let us know how you'll be celebrating by sharing photos of you and friends in the pub using the hashtag #SummerofPub. To find out more and see Summer of Pub events near you, visit

camra.org.uk/summerofpub.





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# Locally-produced cider returns to Sheffield at the Cider Hole!

Sheffield's only cider-centric bar and urban micro-cidery has released its first three batches, produced with apples collected from 31 houses around the city of Sheffield.

In September 2021, The Cider Hole opened in Kelham Island, becoming Sheffield's only cidercentric bar. This March, the Cider Hole fulfilled its promise of also becoming Sheffield's only urban micro-cidery by releasing three ciders produced on-site.

The Cider Hole has begun pouring three 200-litre batches of cider – all of which contain local Sheffield apples and two of which were produced with 100% local apples collected from gardens around the area. "As far as I am aware, no one has been producing cider using locally-sourced Sheffield apples in the city for at least a couple of years," said the Cider Hole's owner and cidermaker Mike

Pomranz who has been covering the cider industry as a journalist for seven years. "I'm excited to be salvaging fruit from people's gardens and turning it into Sheffield's best cider... not that I have any competition!"

This past autumn, Pomranz put out calls on Facebook and Reddit asking if anyone with extra apples would donate them in exchange for free cider. He received over 70 leads and eventually collected apples (and some pears) from 31 different houses around Sheffield – including plenty of unexpectedly interesting finds in neighbourhoods like Crookes and Pitsmoor. He then crushed, pressed, and fermented all of the fruit in his tiny shipping container bar in Krynkl on Shalesmoor.

All three ciders are being served in thirds and halves directly from the fermenters until either all of the cider has been consumed or bottling becomes required. Refillable milk bottles are also available for takeaway.

The Cider Hole also continues to be open as a bar and now stocks over 60 ciders as well as a large selection of beers and wine. For hours, check The Cider Hole's website: **istheciderholeopen.com**.

The Cider Hole, Unit 1.3, Krynkl, 294 Shalesmoor, Sheffield, S3 8UL. Shalesmoor tram stop is across the road.





Steel City's latest beer is Vlad the Invader, a collaboration (in concept at least!) with Team Toxic and Lost Industry brewed to raise funds for the Ukrainian relief effort. A mash heavy on roasted barley and chocolate malt was then boosted by the addition of demerara and muscovado sugars. giving a sweet rum-like finish and liquorice notes. Styrian Wolf hops give bitterness to offset the sweetness and a lightly fruity aroma and a hint of coconut, while Ukrainian sunflower seeds add, erm, Ukrainianness mainly.

The first cask flew out at the Rutland, a second has gone to Tom Said, a micropub in Ripley but actually for their mini-fest at their warehouse in Alfreton (29-30 April), and also donating their profits on the beer to Ukrainian aid. Kegs and cans have gone out to bars and shops across the country, and the brew raised around £800 for the DEC Ukraine appeal.

Another delivery from Speyside Cooperage enabled the start of the 2022 barrel aging programme, with rum and brandy barrels for an imperial stout, and another brandy barrel for the *Astral Mariner Baltic* porter. All three will be released in cask, keg and can towards the end of the year.

Dave Szwejkowski Steel City Brewing









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# Rotherham brewery sees arrival of new vessels

Chantry Brewery recently welcomed three new 40-barrel vessels into their premises at Parkgate, Rotherham. Previously used as storage, the team made the decision to expand into their second unit due to the popularity of their award-winning ales. They found a better way to utilise the space by adding in their new vessels which each hold 12,670 pints!

Director and Co-Owner, Mick Warburton is enthralled by the expansion plans, and he puts their success down to brewing ales that are only made with the finest ingredients and no added sugars. When asked about their expansion, Mick said:



"We had no choice really; we'd outgrown our original 20-barrel capacity. We have a fantastic, loyal customer base that we're very grateful for – we couldn't let them down! We decided to add extra vessels so there's enough Chantry ales to go round."

This year, Chantry Brewery will be celebrating ten years of brewing and what a way to mark it! The new custom-built vessels from Moeschle will enable the team to supply the nation with 38,000 extra pints of ale!

To get your share, see the latest brews or subscribe to their monthly newsletter, head over to **chantrybrewery.co.uk**.



#### Abbeydale Brewery

We've got cask specials galore for the month of May, with three beers released in cask only on the way! Look to try a pint of *Arson*, a 4.4% golden ale with Willamette and Delta hops, *Decadence*, a 4.0% pale with Dr Rudi hops for a good hit of bitterness and a clean grassy character, and *Dr Morton's Cask Paint*, which promises to be a 4.1% pale ale, but the hops are TBC at the time of writing!

From our Brewers Emporium range, coming soon is *Wanderer - 75 Minute IPA*, a powerfully pithy and resinous IPA at 6.7%, loaded with Simcoe, Citra and Centennial hops. And we sincerely hope we'll be seeing some warmer weather as spring starts to gradually move towards summer, but we're bringing our own sunshine regardless with a double radler release in our *Unbeliever* series, bringing back both the *Lemon* variety (2.8%) and our *Shefferhofer Grapefruit* version (3.0%).

Finally, we're planning to welcome back arguably the most requested beer we've ever released – yep, you got it, our souped up Mosaic single hopped *Cryo Heathen American Pale Ale* (5.0%) should be back on bars by the end of the month!

Laura/Team Abbeydale







#### Welbeck Abbey Brewery

Following careful review of their existing range of beers, and listening to customer feedback, Welbeck Abbey Brewery have decided to reduce and update their core range to just four ales. The ever popular 'Red Feather' will be staying and will be joined by three exciting new beers, all very different from each other. This will allow for greater availability of innovative monthly specials throughout the year.

Managing director, Claire Monk says "After ten years supplying beer into pubs, restaurants, and bottle shops, we felt it was time to review our core range, and as such, our brewing team have been working hard over the last three months to hone recipes, using modern techniques to get the very best flavours from traditional malt and hops. By having a broader mix of 'modern' and 'traditional' beers in both the core range and specials on offer, we hope to appeal to a wider customer base. Having a smaller range of core beers plus more innovative specials will lend itself much better to our new bottled range, and with a joint approach across cask and bottled beer we hope to get drinkers excited about Welbeck and gain traction in areas of the market we have yet to break into."

In a further exciting development, the brewery has had its own, inhouse bottling line installed.

Brewer Tom Roe explains "This gives us full control over how we process our beer on site. We've taken the decision to move away from filtered and force-carbonated bottled beers, to the more natural process of bottle-conditioning. The benefits of this include increased flavour profile through no filtration and a slower maturation, ensuring that our bottled beer is as flavoursome as possible. It also means we can cut down on the use of plastic, transportation and externally sourced CO2, improving our carbon footprint, something which is important to us here at Welbeck. Having a bottling line on-site also allows us to produce smaller, oneoff batches of beer which we are very excited about."

The new core range will include a 5% West Coast American IPA, a crisp continental pale at 4.4% and a 3.7% golden English session ale. Monthly specials will always include a dark ale as porters and stouts remain popular, as well as low strength session ales, well hopped IPAs, and everything else in between.

These fabulous new beers will be in pubs from the week commencing 11th of April, and if you want to find out more, Claire will be holding a Meet The Brewer event at The Winchester in Sherwood on Thursday 21st of April, as well as tastings at Welbeck Farm Shop on Saturday 30th of April. Bottled beers are available to buy online, with free local delivery and 10% off if you spend over £45.

#### **Brewery Bits**

Grizzly Grains brewery are continuing to work with Sheffield Organic Growers, who provided the pears last year for the *Pear & Rye Saison* they brewed. They have expanded into another space next to the original site and are growing Yeoman hops and we are told to expect to see them used in a green hop beer in the future!

**Little Mesters Brewing** have released a new beer, **Sesh**, a 3.8% hazy session pale ale. Available in cask, keg and can.



As usual at this time of the year, **Bradfield Brewery** celebrated the arrival of the World Snooker Championships with the release of their **CruciBull** beer, a traditional bitter.





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# for PUB OF THE MONTH

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JabBARwocky
Highfield



Rutland Arms
City Centre



sheffield.camra.org.uk/potm



Bar Stewards
Gibraltar Street

Pub of the Month May 2022

As I nominated Bar Stewards as a Pub of the Month I think I should, at least, write an article about this outstanding micropub.

Yet it's a pub I've only visited once – on a damp, cold Saturday afternoon last December as, despite the weather, we continued on a city centre pub crawl and called in. The overwhelming feeling for all of us, as we stumbled through the door, was of being made very welcome.

There was a great choice of cask ales on the bar, along

with a choice of keg beers for those who prefer them and some more in cans in the nearby fridge, all served by friendly and knowledgable staff.

As well as a few tables inside, there is a large yard at the rear with outdoor seating, some of which is under cover.

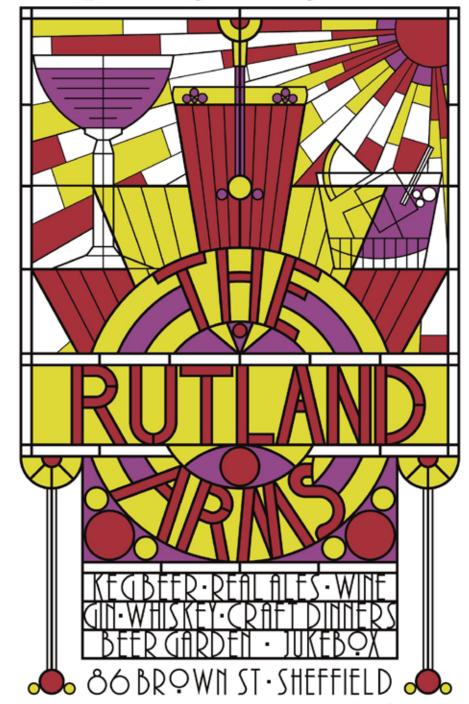
Bar Stewards was set up by a couple of beer enthusiasts, Alan and Charlie, initially as a pop-up for a of couple nights a week and their project has progressed to being open every day of the week, mostly in the evenings but longer at the weekend. The venue is available for private hire and even offers a mobile bar service.

It's our Pub of the Month award winner for May 2022. Give it a trya and join us for the presentation (and a beer or two) on Tuesday 10 May from 8pm.

Bar Stewards can be found at 163 Gibraltar Street, Sheffield S3 8UA, between West Bar and Kelham Island. Buses 57, 81, 82 and 86 pass the front door or it is walkable from the City Centre.

**Malcolm Dixon** 





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Rising Sun Nether Green

# Pub of the Year

The 2022 CAMRA Sheffield & District Pub of the Year is the Abbeydale Brewery community pub, the Rising Sun at Nether Green. It offers 12 real ales and a wide range of other drinks.

In addition, there is a creative, seasonal food menu that aims to showcase the best of British produce with both modern and classical techniques. The pub works with local suppliers and has a Field to Fork scheme which allows them to engage with local growers as part of their community ethos: you can swap your excess home grown produce for beer tokens. Food is served 12-9pm Tuesday-Saturday and 12-8pm Sunday.

Sheffield-based, Abbeydale, the second-oldest brewery in the city (1996), took over the pub from the University of Sheffield Students' Union on 19 December 2005. The Union previously managed the building from 6 July 1992. For over

a decade, the well-respected Sunfest beer festival was held at the pub during the second week in July. For obvious reasons, this has not occurred recently: we hope to see a return in 2023.

The current room layout of this large suburban roadhouse: a large public bar linking to a smaller room at the rear and a lounge to the right of the main entrance is clear in 1955 plans. There is also a glass roofed extension and a large beer garden. In addition to an area to the front of the pub, recent extensions have seen half of the car park repurposed for outdoor seating: a real bonus for the summer!

The original pub appeared in the 1859 General Directory of Sheffield, suggesting it opened around that period. The name is said to have been chosen for pubs facing east and receiving early-morning sun, as did the earlier Rising Sun. The current pub opened when the, then owners, Sheffield Town Trustees agreed to provide land for the widening of Fulwood Road

free of charge to Sheffield Corporation in return for the demolition and reconstruction of the original pub. The building is set back from the original road and opened in July 1904. Up to the 1950s, the car park behind the pub was a bowling green, with service provided from a ground-level hatch.

We hope you can join landlord, Garry Raynes, and his team, at our presentation event on Tuesday 14 June, from 20:00 (presentation, 20:45).

Pubs in the Pub of the Year competition are ones that have either won a Pub of the Month award over the last year or have been awarded a place in the *Good Beer Guide 2022*. The area winners are chosen by a vote of the CAMRA Sheffield & District membership. The overall winner is then selected out of the area winners by a team of experienced judges who use detailed nationally-produced criteria to individually generate their marks.

**Dave Pickersgill** 

#### Sheffield & District Pub of the Year 2022 winners



Rising Sun Sheffield West and Overall



Sheffield Tap Sheffield City Centre



Chantry Inn Sheffield East



Kelham Island Tavern Sheffield Kelham Island



Blake Hotel
Sheffield North



Sheaf View Sheffield South



Anglers Rest
District (Derbyshire)



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Anglers Rest Bamford

Pub of the Year 2022 (Sheffield Distict)

The Anglers Rest at Bamford has been crowned Sheffield CAMRA District Pub of the Year for 2022.

In 2013, as the last remaining pub in the village, over 300 local people got together to buy it and turn it in to Derbyshire's first community pub. It has been serving the people of Bamford ever since, and includes a post office and café as part of the site.

A selection of well-kept real ales are on offer, including Abbeydale Brewery's *Moon-shine* as a permanent beer, plus rotating beers from other local suppliers such as Stancill and Peak Ales.

Like most pubs, the Anglers has suffered recently due to the Covid pandemic. Difficulties in recruiting new staff, and enticing punters back has been a hard slog, but manager Sarah France and her team have been putting in long hours and hard work

to return the pub to its place at the heart of the village. As Sarah says 'We wouldn't be the pub we are without our dedicated staff.'

The pub has a cosy feel with the different sections of the bar still open enough to be part of the overall atmosphere. A real fire and great locally-sourced home-cooked food add to the appeal. As a community pub there's always plenty going on. Evenings regularly feature live music, quiz nights, open mic nights, poker nights, and daytime activities in the café include coffee mornings and craft sessions.



We will shortly be arranging an evening to present the award, which will be announced on social media, and in *Beer Matters* magazine. We hope you can come and join us to celebrate.

The Anglers Rest will now be put forward to the Derbyshire regional section of CAMRA's national Pub of the Year competition.

**Paul Crofts** 



Stocksbridge Rugby Club

Club of the Year

CAMRA Sheffield & District Club of the Year 2022 is Stocksbridge Rugby Club. Bar manager Luci Loxley said 'This has come as a total surprise. Thanks to all the staff involved. We are very pleased.'

Previous winners in 2017, this busy social club is open weekday evenings and all day at weekends, offering two or three real ales: Bradfield *Blonde* as a regular plus one Bradfield guest and another guest from a local brewery.

The rugby club was originally formed in 1962 as a section of Stocksbridge Steel Works Social Services. Sixty years later, it has sports teams in local leagues, two teams in the pool league, and a very successful table tennis team.

The building originally opened in 1866 as Horner House Primitive West End Chapel. The Primitive Methodist church was an 1807 secession from the Wesleyan Methodists. It

was particularly successful in evangelising agricultural and industrial communities at open meetings.



The 2 December 1865 foundation stone celebrations for the chapel and schoolroom, part of the Sheffield Second Circuit, are described by John Wenn in an 1866 Primitive Methodist magazine. The stone was laid by GH Benson Esq. and the ceremony was followed by a 'plentiful tea' in the nearby Co-operative Society store. Speakers included Revs C Lace, R Bryant and John Wenn and Messrs GH Benson, F Hill, R Holden and John Manterfield. In 1932, the name changed to the West End Methodist Church. The building was extended in 1889 and the frontage was remodelled in 1959. This as, '...it was felt that the ever-increasing flow of traffic ... constituted a real danger to our scholars as they came straight down the church steps into the main road.'

Almost half a century ago, in 1974, the chapel closed and was left to rot. It was acquired

by the rugby club in 1983. The building was gutted and the inside completely rebuilt. The original first floor which sloped from front to back was replaced. All the work was completed by members of the club. The new social centre reopened in 1985 using the old downstairs schoolroom. Three years later, in 1988, came the official opening when the upstairs function room came into use. This room has its own bar and is often used for private events: everything from barn dances to children's parties.

The war memorial, originally fixed to the east wall was removed to the Wesleyan chapel at Old Haywoods, Deepcar. That is now closed, the memorial relocating to nearby Christ Church. It commemorates members of the congregation, ten men and one woman, who lost their lives in WWI.

The original 1865 Deed of Transfer signed by the Trustees with the vendor, Samuel Fox, states that: 'No building erected upon the said plot of land shall be used as a beer house or public house ... without the consent in writing of the said Samuel Fox or his heirs or assigns.' We assume that this consent has occurred.

Our presentation will be on Friday 3 June at 5pm, to coincide with their Jubilee Beer Festival. We hope to see you there. Bus 57 from Sheffield or Bus SL1/SL1a from Middlewood tram terminus will get you there.

#### **Dave Pickersgill**



Reference: Stocksbridge Primitive Methodist - West End Methodist Church 1866-1966. Centenary Handbook. p8, 19







#### Our editor takes in the delights of the city's returning celebration of beer

After two years of Covid restrictions, Sheffield Beer Week was back to its usual format with fantastic beerv events going on in pubs, bars and brewery taprooms across the city, not only giving us local beer lovers an excuse to get out and about more, but also bringing in beer tourists from across the country to eniov what is on offer in the area.

The week was preceded by a couple of beer festivals. In Sheffield the Indie Beer Feast was held at its new home of Trafalgar Warehouse in the



Andy behind the bar at Magna

City Centre, this festival is predominantly one of breweries bringing their own bars to showcase and talk about their beers. Meanwhile down the road at Magna, the Rotherham Real Ale & Music Festival was taking place, here live music is a bigger feature and the beer range more traditional and the event raises money for charity.

After having fun volunteering behind a bar at Magna on the Thursday and Friday, I attended Indie Beer Feast on the Saturday evening. Local brewers pouring here included Abbeydale, Lost **Industry** and **St Mars of** the Desert and it's always a pleasure to say hello! My drinking plan was to start with a few sensible strength beers and work my way up, trying as many different breweries as possible. First stop was the Torrside bar, this is a brewery perhaps best known for their smoky beers but had brought mostly pale ales to the festival and my first beer of the evening was their Yellow Peak, a 4.2% pale ale on cask. Also hosting bars were Black Iris, Donzoko,

Duration, Fyne Ales, Mobberley, Neptune, Pomona Island, **Rock Leopard, Turning Point** and Wilderness plus Hogans Cider and Ross on Wve Cider & Perry Co. My final beer was from the Craft Beer Newcastle bar which was showcasing a number of beers from the North East, including Molinillo, a 11.3% keg Mexican hot chocolate stout brewed as a collaboration between \$43 and McColl's.



Abbeydale Salvation in the Washington beer garden

Once we'd had enough at the beer festival, we moved on to the Washington for music, chat and Abbeydale Salvation Stout!

Being the lightweight/sensible person I am in my old age I had a couple of nights off the booze and didn't head back out to enjoy Sheffield Beer Week until the Tuesday evening. This started with a visit to the Brothers Arms at Heeley as they were being presented with CAMRA Sheffield & District's Pub of the Month award, followed by a visit to the Sheaf View where a number of quest beers from **Burning Soul** featured. A bus ride into town was then taken ahead of the football kicking out to get to the Bath Hotel, however I was a day too early for the Mallinsons tap takeover so had to "make do" with Thornbridge beer! Finally we took a tram ride down to Shalesmoor and visited the Kelham Island Tavern for their Bristol beer showcase and the Crow to see the result of the Battle of the Beers event and try the rather interesting carrot cake sour!

London. Unfortunately, the ticketed tasting event with the brewer which included a food pairing was sold out. but a huge range of their beers were available on the bar to order in the traditional fashion! Three dark beers from Kernel were available on cask which I just had to try - you very rarely see their cask beer outside their own tap room, however there were lots of goodies to try on keg too, including a foeder beer. a damson and sour cherry saison, a grisette, various IPAs and more.

Also visited on Wednesday evening were the **Industry** Tap, Beer Engine, Clubhouse and Cremorne.

Thursday evening saw us head down Abbeydale Road for the Two Thirds Beer Co. event - a tap takeover by Polly's. Six beers were on and tasting flights of a third pint of each was ordered and enjoyed!

was their iam night. Finally, Friday I joined members of Dronfield's CAMRA branch for an Ecclesall Road social. The beer week event here was a meet the brewer with Dronfield's own Temper Brewing at the Beer also took advantage of the opportunity to try out two

finished at the White Lion to

eniov a bit of live music - it

House micropub, however we newly opened bars at Banner Cross - Itchy Pig 2 micropub and the **Dark Horse** bar along with established favourites Ecclesall Ale Club and the Portland House.

**Andy Cullen** 



Carrot cake sour at the Crow

Wednesday evening kicked off with a visit to the Rutland Arms who were hosting an event with Kernel brewery of

Next stop was the **Broadfield** where Peaky Climbers, True North's new collaboration beer was on cask then we

Kernel takeover at the Rutland



Issue 512 May 2022

#### Festival guide

#### **April**

#### Skipton

Thu 28 - Sat 30 Apr

Beer festival organised by Keithley & Craven CAMRA held in Skipton Town Hall. Get there from Sheffield by train, changing at Leeds.

#### May

#### Hope Valley

Fri 29 Apr - Mon 2 May

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

#### University of Sheffield Students' Union

Fri 29 Apr – Sun 1 May

The SU festival returns and as usual is open to the public. The event is 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 and perry, gin, food and entertainment.

#### Barrow Hill Rail Ale

Thu 19 – Sat 21 May

A festival with a unique atmosphere featuring beer, cider, gin, food, music and trains in a working railway roundhouse. Buses link to Chesterfield town centre (Stagecoach 90) and rail station (festival shuttle).

#### Ridgeway

Sat 21 May

Four pub festival raising money for Hallam FM Cash for Kids. The day features ales, gin, cocktails, music, food and a bouncy castle. From midday until late. Bus 252 runs through Ridgeway from Sheffield in the day and there's a minibus shuttle between venues.

#### Later in 2022

Hope Valley

Thu 2 - Sun 5 Jun

Stocksbridge Rugby Club

Fri 3 - Sun 5 Jun

One Valley & One Valley Extra Sat 4 Jun

Loxley

Fri 24 – Sun 26 Jun

**Amber Valley** 

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

Great British Beer Festival

Tue 2 - Sat 6 Aug

Hope Valley

Fri 26 - Mon 29 Aug

Torrside Smokefest

Sat 17 - Sun 18 Sep

Robin Hood

Wed 12 - Sat 15 Oct (TBC)

Steel City

Wed 19 - Sat 22 Oct (TBC)

#### Branch diary

Info and bookings:

social@sheffield.camra.org.uk

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

#### Branch AGM

welcome!

1pm Sat 7 May

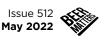
The formal business of the AGM is conducted, including electing a new committee for the year ahead, approving the accounts, reviewing the vear gone and debating any motions submitted (deadline is the April branch meeting). The usual branch meeting business is also discussed. including sharing pub, club 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.

#### Pub of the Month

8pm Tue 10 May

Our members have voted
Bar Stewards as our May Pub
of the Month winner. Join us
there for a beer or two as
we present their certificate.
Buses 57, 81/82 or 86 will get
you there.

(continued...)





#### Branch diary

(...continued)

#### Fugale Bunny tap session

#### 8pm Fri 13 May

An evening drinking Fuggle Bunny's real ale at source in their brewery at Halfway with an opportunity to stop off on the way back at the Scarsdale Hundred, Beighton's new Wetherspoon pub. The brewery is a short walk from Halfway tram terminus or bus 80/80a will get you there.

#### Festival planning meeting

#### 8pm Tue 17 May

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.

#### 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

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

#### Club of the Year

#### 5pm Fri 3 Jun

We are at Stocksbridge Rugby Club to present their award and eniov a beer or two! Bus 57, SL1 and SL1a go there from Sheffield/Middlewood.

#### RambAle: Dronfield area. One Valley Festival

#### 12pm Sat 4 Jun

Our RambAles combine a gently paced walk in the countryside with a real ale pub or two. For this one we catch the 11:21 43 bus (from Arundel Gate AG12) to Unstone. 12:10 at Drone Valley Brewery stop. Then Miners Arms at Hundall; Traveller's Rest at Apperknowle; Gate Inn at Trowav: SCW (Sheffield Country Walk) to Coal Aston; Green Lane (B6158) to Dronfield pubs or Holmlev Lane (B6056) to Coach & Horses and buses back to Sheffield.

#### Branch meeting

#### 8pm Tue 7 Jun

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 Horse & Jockey at Wadsley. Buses 57 and 61/62 go there.

#### Pub of the Year

#### 8pm Tue 14 Jun

We are at the Rising Sun in Nether Green to present their award and enjoy a beer or two! Bus 120 goes there.

#### Committee

#### Glyn Mansell

#### Phil Ellett

Secretary

secretary@sheffield.camra.org.uk

#### Paul Crofts

Treasurer Festival Organiser treasurer@sheffield.camra.org.uk

#### Dave Pickersgill

Pub Heritage Officer

#### Andy Cullen

Beer Matters Editor beermatters@sheffield.camra.org.uk

#### Sarah Mills Real Cider Champion

Alan Gibbons Pub of the Year and Good Beer

**Guide Coordinator** potm@sheffield.camra.org.uk

#### Andy Shaw

Membership Secretary Beer Matters Distribution Beer Quality Scoring Coordinator

#### Malcolm Dixon

RambAles Coordinator rambale@sheffield.camra.org.uk

#### Paul Manning

Social Secretary Committee Meeting Secretary



#### CAMRA (National) 230 Hatfield Rd

www.camra.org.uk





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