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All contributions* welcome, please get in touch! (by the first Friday of the month for the next issue)





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Launchpad support helps Beerpig unlock crackling year of growth

Two Rotherham-based entrepreneurs are hoping to snaffle up a piece of the lucrative pub snacks market after successfully reinventing the humble pork scratching.

John Walker and David Mace launched their pub snacks business, Beerpig, back in November 2019. Despite losing their entire customer base due to the pandemic just four months into their business journey. Today, Beerpig's tasty pork scratchings, which are sold warm directly from the bar, can be found in over 250 pubs and clubs across the UK.

Insurance broker John hit on the idea of producing warm pork scratchings when he decided to conduct an experiment at home. To his surprise, John discovered that the process of heating the pork scratchings improved their flavour, and after sharing his discovery with friends, the Wickers-

ley-based entrepreneur decided to explore building a business around selling warm pork scratchings to the pubs industry.

Central to Beerpig's growth plans was the creation of a custom-built warming cabinet, enabling pubs to sell heated pork scratchings. At the same time, John embarked upon a quest to design and create the perfect pork crackling which would be suitable for warming, meet the necessary shelf life and comply with all food safety standards. Armed with a few samples of Beerpig Crackling and some business cards, John and David ventured out to several local pubs and secured their first orders.

With each heating unit requiring significant investment, John knew that the key to the success of the business would be securing repeat orders. He also recognised that by serving the pork scratchings

in washable, porcelain dishes, it would also help to reduce singleuse plastics or cardboard.

However, John and David also knew that to build and grow the business, they would need additional help and called upon Launchpad, a free business support programme aimed at helping new entrepreneurs and SMEs within South Yorkshire and Bassetlaw to realise their potential.

Working with experienced business adviser Darren McDool, John and David realised it was vital to protect the Beerpig name and secured a trademark to protect their unique brand. Together they developed a short term and a long-term business plan setting out the company's ambitious growth plans over the next six months and over the next three years - the shorter term six month targets they successfully achieved within just six weeks of trading. With Darren's help. Beerpig relocated from John's home office to Rotherham's Fusion Business Centre within their first month.

During this time, John and David also took part in a number of the free workshops provided by Launchpad, giving them the confidence to build and develop their own website from scratch, further protect their brand, as well as learning how to market their products more effectively.

Poised to enjoy a significant period of expansion and growth, disaster struck just four months into Beerpig's business journey, when the Covid pandemic prevented the pub industry from opening. Overnight, the company lost its entire customer base and with Beerpig HQ full of pork scratchings, John

and David realised they needed to diversify their business model. They quickly redeveloped their plans and began to sell stock online via their website and Amazon, immediately receiving rave reviews from pork scratching fans from across the UK.

Recognising the challenges the hospitality industry faced during lockdown, John and David worked closely with their pub customers, replacing all snacks that had reached their expiry dates completely free of charge. Since the re-opening of the hospitality industry, Beerpig has enjoyed a significant period of growth, with the number of pubs stocking their products rising from just 30 in January 2020 to over 300 today. Beerpig sells one ton of Beerpig Pork Crackling to pubs and clubs across the UK every week, and the company is hoping to expand its pub operations to over 1000 outlets by the end of 2023.

John Walker, co-founder of Beerpig said "Pork scratchings are the most popular pub snack in the UK, yet despite their popularity, the way they are sold today has hardly changed since they were first developed nearly 200 years ago. I felt selling warm pork crackling would be something that would be popular with drinkers, so after tailoring and perfecting our recipe, we quickly started receiving regular orders; however, when Covid struck, we were forced to completely re-evaluate our business model. Imagine starting a new company selling to pubs and bars for them ALL to be forced to close their doors within a matter of weeks.

"We approached Launchpad for

help fairly early on in our business journey and Darren and the team have been incredibly supportive. We knew that for our business to succeed it was important to get everything right from day one. The one-to-one advice we've received helped us to get our terms and conditions right, protect our brand, as well as refining our business plans. The workshops we've attended have helped us to build our customer base, increase online presence and understand what it takes to run a successful business. Launchpad has provided a constant source of support throughout our business journey, and the help we've received has enabled us to not only believe in our ideas but lay the foundations for significant future growth."

Darren McDool, Launchpad adviser, said "Beerpig is an exciting company with a bright future ahead of it. Like any true entrepreneur, John and David spotted new opportunities when faced with adversity, and despite being forced to radically transform their original plans, almost overnight, they were able to adapt their business model and tap into new ways of generating revenue for the business.

"Building a strong brand can be an important way of distinguishing your services from those of competitors. John and David knew they would be entering into an incredibly competitive sector and recognised the importance of distinguishing their products from others. Crucially, they also knew it was vital to protect their brand and spent time successfully trademarking their company name, logo, as well as developing custom built equipment to heat their products and getting their

terms and conditions right from the first day they started trading. Launchpad was designed to not only help new entrepreneurs to understand what it takes to build and grow a successful business, but also to help them to create solid foundations, paving the way for future growth."

Pork Scratchings are believed to have originated from the black country in the early 1800s, but first became a regular staple of pubs in the 1930s. In 2020, a survey revealed that 72% of pub goers have bought a packet of pork scratchings in a local pub. Today, the UK pork scratchings market is estimated to be worth a staggering £28 million.

Beerpig is continuing to grow with the support from Launchpad and are constantly receiving and looking for new stockist enquires where their unique product will thrive in satisfying the UK public with their favourite pub snack. For more information on Beerpig contact the team on 07368 697020 or visit **beer-pig.co.uk**.

Launchpad is a business support programme for new businesses. Financially supported by the European Regional Development Fund and delivered by local authorities within South Yorkshire and The Prince's Trust, the programme provides free help and support to budding entrepreneurs who are thinking of starting their own business or looking for help to achieve business growth.

For more information on the Launchpad programme and how it operates, contact the Growth Hub Gateway on 0333 000 0039 or visit scrlaunchpad.co.uk.





The Last Ride

Notes from Points of Brew podcast

"I couldn't honestly believe it. I was really really upset." Aaron Getliffe, co-host of the Points of Brew podcast, tells me with genuine anguish in his voice upon discussing the closure of Kelham Island Brewery. And he's not the only one. Tributes poured in

across social media in support of the brewery from fellow brewers. writers, bloggers and, most heart-warmingly, the loyal customers who have supported them throughout the years.

Much like the loss of a close friend or relative. the announcement that Kelham Island Brewery will be closing its doors hit many people hard, sending shockwaves throughout our industry. An institution in the Sheffield brewing landscape since 1990, it's hard to imagine a world without their beers adorning pubs and bars across the country. One

of those beers in particular, is Pale Rider: their signature pale ale that drinkers UK-wide have swooned over since it was first brewed.

Inspired by the US, this pale ale was amongst some of the first

that introduced many to American hops and the flavours

they could impart on their beer. Bagging itself CAMRA's Supreme Champion Beer of Britain award in 2004. its quality didn't go unrecognised either. Since then its reputation has preceded it, with people assuming the brewery's place in

the brewing world being firmly cemented. It would appear even those with a long-standing legacy aren't immune from the rising costs we all find ourselves surrounded by.

While direct reasons weren't cited in the announcement made by

the brewery, Roger Protz spoke to Ed Wickett shortly after who confirmed rising costs and Covid were to blame. "We've had a tricky couple of years and they could have got worse. The brewery is getting old and some bits were falling off. It needed investment but we've been faced with surcharges for gas, fuel, malt, hops and delivery charges," Ed told Roger. They're not alone in closing their doors, with others including Beatnikz Republic in Manchester and Fallen Brewing in Scotland to name but two more, and rumour has it there are more to follow suit in the coming weeks. So where does this leave us and how can we help?

Simply put: drink beer and local beers at that. But, when we too are facing living costs spiralling out of control it's not that easy. After lockdown closed down the on-trade, a spike in running costs was another hurdle that breweries, pubs and bars did not need. and now their loyal customers are having their pockets hit harder than ever. Visiting a local might have once been a weekly occurrence, perhaps more for some, but those few regular pints might become the odd and infrequent one or two.

Likewise drinking at home has become commonplace, with many drinkers still finding solace and safety within the confines of their home or beer shed. Whilst seeking shelter from Covid is understandable, home drinking has to dwindle if our beloved places of comfort are to continue to navigate these troublesome times. But, for one last time, let us saddle up, hit the trail and raise a toast to Pale Rider and Kelham Island Brewery who will never be forgotten.

Pub closures

Action needed as hundreds of pubs have failed to re-open, CAMRA figures show

In response to pub closure figures for 2021, the Campaign for Real Ale calls for a VAT cut, changes to business rates systems and a new online sales tax to help give our locals a boost

The figures released show that across Great Britain last year 290 pubs were demolished or converted to another use - an average of just over five a week. There was an uptick in the number of new pubs being built, or existing buildings being converted into pubs, averaging just over seven new pubs opening every week in the second half of the year.

However, over 500 pubs were also classed as a 'long term closure' in 2021, where the building is still classed as a pub for planning purposes, but the business itself has closed or is empty and without tenants to run it, showing the lasting effects of the pandemic, and the present cost of business crisis.

The campaign has highlighted a number of steps that Government across the UK should take in response to the report, and to the cost of living crisis, including:

- · An immediate cut in VAT for ontrade food and drink sales, to help both businesses and consumers
- · Introducing an Online Sales Tax,

- with the funds raised directed to relieve the grossly unfair rates burden on the pub and hospitality sector
- Using the upcoming Statutory Pubs Code Review to bring more tied tenants into the scope of the Pubs Code for England and Wales: and making sure a robust Scottish Pubs Code is introduced later this year to offer protections for tied tenants in Scotland for the first time
- Bringing forward the introduction of the new draught duty rate for beer and cider, confirming that it will apply to containers of 20 L and over
- · Confirming the retention of the duty exemption for small cider makers making under 70 hL of product a year

Commenting, CAMRA Chairman Nik Antona said: "These figures show that whilst there is some encouraging news about new pubs opening in 2021, there is still a big problem with pub businesses not re-opening after the pandemic.

"With the cost of living crisis affecting consumers, and the cost of business crisis facing our pubs, brewers and cider makers, we are really concerned that this positive news from our 2021 figures will turn into a nightmare report for 2022.

"Pubs are not only vital employers, but they are key to community life up and down the country - bringing people together and tackling loneliness and social isolation. Government across the UK must do more to make sure pub businesses can survive the cost of business crisis, and that consumers can still support their local pubs at a time when household budgets are being saueezed.

The UK Scottish and Welsh Governments must take action to safeguard the future of the Great British pub so they can continue to play their part at the heart of community life in the years to come.

"That's why CAMRA is calling for a cut in VAT for food and drink served in pubs and the introduction of fairer business rates systems which desperately need designing so that pubs are taxed fairly - together with an online sales tax so online businesses pay their fair share too."

Short measures

Shortly after the country celebrated the Queen's Platinum Jubilee, the government announced a consultation on changes to weights and measures legislation. As part of this, following Brexit, glasses will be required to have the classic Crown mark stamped to demonstrate they are compliant with the appropriate measure (eg pint). Glasses currently carry the European CE mark.

As a consumer rights organisation, CAMRA has long campaigned for consumers to receive the full measure paid for at the bar which many will consider ever more important given the cost of living crisis, and at CAM-RA festivals they lead by example by serving into oversized lined glasses where the beer is poured to the line and any head fits in the glass in addition to the measure of liquid beer.

CAMRA has written to the government suggesting if pubs are being required to replace their glasses with ones with a Crown mark and the weights and measures legislation is being reviewed that they consider making such lined glasses mandatory.



In 2021, the Royal Oak was demolished without planning permission. The owners. Bar 24 Ltd, have recently achieved retrospective planning permission for this demolition and the redevelopment of the site. Their assertion is that toxic waste was dumped in the car park, and the situation became so bad that the only option was to demolish a building dating from 1843.

At the time, the local MP, Clive Betts, disagreed, 'the issue of the toxic waste and chemical spills on the site is in my view a red herring. There has been a problem with toxic chemicals but the explanation from the owners that they contacted the Environment Agency about demolition does not in any way obviate the need to apply for planning permission to demolish: the two are separate issues.

CAMRA Sheffield & District agree with Clive. It seems that the dumped waste was used as a pretext for taking short

cuts to potentially secure profitable redevelopment of the site.

The Carlton Tavern, Kilburn (pictured right) sets a precedent for such unauthorised demolition. 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. In 2021, having been totally rebuilt, it re-opened.

CAMRA Sheffield & District believe that Sheffield City Council (SCC) should have taken a similar approach to that adopted by Westminster. However, following the 'grant conditionally' decision of SCC Planning and Highways Committee, this is not the case.

Hence, we have written to SCC to request the reasons behind their decision:

'A formal Enforcement Notice was not served in this case given that the owner/applicant cooperated with officers and committed to submitting a retrospective planning application for the redevelopment of the site. This is a legitimate option which was available to them. The National Planning Policy Framework advises that enforcement action is discretionary and that Local Planning Authorities

> ately in responding to breaches of control.

must act proportion-

Whilst the actions of the developer are regrettable in this case, there is no comparison with the Carlton

Tavern which was just about to become a designated heritage asset. In that case the developer knew that the building was about to become statutorily listed and carried on with the demolition regardless. The former Royal Oak is not in this category and the applicant had already engaged in pre-application discussions with the Council about redeveloping the site.'

Dave Pickersgill Pub Heritage Officer



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on Twitter for the latest news and offers.



CAMRA Sheffield & District have recently provided both an hour long pub heritage talk and a guided pub heritage walk for Sheffield U3A (The University of the Third Age). The talk took place in the Showroom Cinema on a Friday morning with over 50 attendees attending. A few weeks later, the walk attracted 17: commencing in Fagan's and proceeding via a stop in

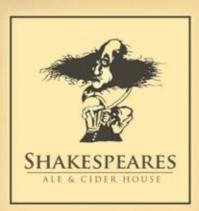
the Grapes to the Red Deer this took almost 2.5 hours. U3A are planning a further walk, led by ourselves, in 2023.

The next guided walks, are planned for Heritage Open Days in September with similar events occurring during Sheffield Beer Week 2023 and the CAMRA Members' Weekend. AGM & Conference 2023.

Inn Brief

The Coach & Horses in Dronfield is holding a Real Ale & Roots event on Sunday 17 July featuring an outside bar, BBQ, live music and a kids' corner featuring face painting and a bounce house. The event is to raise funds for CRY - Cardiac Risk in the Young. Bus 43 goes there.

Thornbridge Brewery have decided not to renew the lease on the **Cross Scythes** at Norton Lees and their last day running the pub will be 23 July. It is owned by a pub company and expected to reopen under the management of a new tenant.



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Welbeck Abbey

Welbeck Abbey Brewery are delighted to announce that the revamp of its core-range beers has been a great success, with positive feedback all round for the three brand-new beers and new-look designs.

The beers have been well received by both trade customers and the general public, and this has been validated by the winning of a number of different awards in a variety of regional and national beer competitions over the last few months

The good news began shortly after the launch event, with wins for all three new beers at the Farm Shop & Deli Show, held from 25-27th April at the NEC in Birmingham. The Product Awards were a new addition to the show's line-up, adding unrivalled value to regional food and drink producers and showcasing excellence in the industry. Scores of suppliers were judged by an exacting panel of industry experts who considered criteria including sustainability, ethical brand stories and provenance. Skylight and Hennymoor both scooped a Bronze Award, with Atlas taking home a Silver.

The awards continued to roll in, with Red Feather taking Gold and Skylight taking Bronze in their respective categories at the local Barrow Hill Roundhouse Rail Ale Festival in Chesterfield. The festival was held from 19th-21st May, with over 350 beers on offer for revellers to sample. The competition entries were blind tasted

by a panel

of judges

with the

gold cate-

gory winners

going forward

to a final blind

'drink off' to

choose the Champion
Beer. Apparently, the judges
had a very hard time choosing the
champion beer, which doesn't come
as a surprise with beers like Red
Feather in the running!

Last, but certainly not least, Welbeck's new Ultra Hopped West Coast IPA, 'Atlas', won the coveted Gold Award in the pale cask category at the SIBA Midlands Independent Beer Awards. The SIBA Independent Beer Awards judge a huge range of beers across a number of styles in separate cask and keg competitions. As the awards are judged mostly by brewers, industry experts and beer journalists, they are very much seen as the prestigious 'Brewers' choice Awards' by the industry. Roy Allkin, SIBA Chairman, says; "The winners of the SIBA competition are officially the best independent craft beers in the region, something brewers should be extremely proud of."

Managing Director, Claire Monk, says; "Reinventing the core range of beers was a bold move, and one which I was still apprehensive about, however with the awards rolling in we are all breathing a sigh of relief. I knew the brewers had come up with cracking new beers and I'm delighted that their efforts have been recognised by

industry experts across the country."

Claire and her team are now concentrating on the rest of the year ahead, with more awards hopefully in the pipeline, as all four beers have been entered

into the popular Great
Taste Awards, the results of
which will be announced in August.
Watch this space!

If you'd like to try these award-winning beers for yourself, you can purchase them online for delivery within the local area (see website below) or visit one of the many pubs and beer shops that stock Welbeck Abbey Brewery. Trade customers contact Claire directly on 01909 512539 for orders.





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Located in a railway arch in Attercliffe, brewSocial is the newest Sheffield brewery. Head Brewer, Richard Hough estimates that the two 4.5 Bbl. fermenting vessels will produce around 30 (nine gallon) firkins/week. With assistance, Richard is currently organising the space, testing the kit and ensuring the legal requirements are in place. The planned first commercial beer is an unfined, vegan 4.0% pale.

Their distinctive red and yellow casks were sourced from Ecclesbased First Chop, their colour suggesting the branding which utilises a similar red/yellow palette. The brew kit was previously used by Port Mahon Brewery, then Little Ale Cart in the 'Brick Shed' located behind the Wellington (Shalesmoor). It has recently been restored by Gary Sheriff (White Rose Brewery).

Richard Is a very experienced brewer. His CV includes Abbey-

dale at the time when Moonshine became the top-selling cask ale in Sheffield. He was also co-founder of Blue Bee Brewery before stints at Acorn, Lenton Lane and Shiny. He is looking forward to the challenges of working as part of the wider Yes2Ventures (Y2V) umbrella.

brewSocial are linked to Y2V, a locally-based social firm development agency who aim to create employment and training opportunities for people who are disadvantaged in the labour market.

brewSocial has the same community ethos, providing a variety of local employment opportunities: brewery work, cleaning, delivery, logistics, marketing and many others. Dan Carter, Manager of the associated Travel Service put it neatly – 'Lots of different people do lots of different things.'

Y2V originated 23 years ago as The

Anthony Davison Trust, providing accommodation for adults with learning disabilities. The name change came in 2002. Successful projects include Buster's Coffee Company (cafés in Doncaster, Leeds, and Sheffield); a Travel Support service; Viewpoint Research, a telephone-based research service and Yes2Work, a New Deal for Disabled People job broker.



Y2V also manage theSocial (24-26 Snig Hill). Opened in August 2021: in addition to the bar, the complex encompasses an art gallery and performance space. Licensee Juliet Portchmouth, is looking forward to hosting the launch of the first casks from beerSocial - 'I am excited to have our new beer on the pumps at theSocial! It will compliment our varied range.'

As Y2V Founder Director, Mark Powell states 'Having a job and feeling good about it - that's an experience the people we work with have rarely had. They don't fit conventional job descriptions, but I bet they'll brew good beer.'

Dave Pickersgill



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True North Brew Co. have unveiled a brand new mural at their Eldon Street Brewery painted by local artist, Rob Lee.

The mural, painted in Lee's instantly recognisable use of pattern, repetition, and abstraction, stretches from the edge of Forum Kitchen + Bar, across to the True North Brewery on Eldon Street. and is part of the '30 Years of Us' celebrations across True North Brew Co. in 2022.

Kane Yardley, founder and owner of True North Brew Co., said: "I'm so proud of the business we've built over the last thirty years. We commissioned this mural to give something back to the local community who have supported us since 1992: it looks incredible and really brightens up Devonshire

The mural was unveiled during the Eldon Street Party, part of the '30 Years of Us' celebrations happening at True North Brew

Co. in 2022, which is part of their "Summer of Love Tour" across their venues.

The mural is supported by the release of Sheffield Dry Gin's 'Celebration Gin', a limited edition Sheffield Dry Gin featuring a special label created by Rob Lee, and True North Brew Co.'s 'Celebration Ale', a 5% pale ale brewed with 30 hops.

Nicky Geraghty, Senior Marketing Executive at True North Brew Co. said: "Thirty years of True North is such a massive milestone, we thought it deserved a big celebra-

"By teaming up with Rob Lee, we've created a work of art for the public, but also a work of art to collect and keep on our Sheffield Dry Gin bottles." You can try the limited edition produce on the bar at True North venues or buy a bottle of Celebration Gin online or at the True North Store, found in Forum Shops + Boutiques.



Abbevdale

We're excited to announce that our charity partners for this year are Roundabout, a local housing charity who provide shelter, support and life skills to under 25s who are homeless or at risk of homelessness. And whilst we aren't able to host our Sunfest beer festival this year, we've still brewed a big batch of beer which would traditionally have launched there, in aid of our charity partners. Please keep your eyes peeled for Fresh Start, a 4.1% pale ale with 10p from every pint going to support the incredibly valuable work that Roundabout do in our community.

Our new single hopped series **Obsession** is back for a second release, this time showcasing Ekuanot hops in a 5.9% IPA. We've gone West Coast style for this one, so expect a lovely robust bitterness to back up the luscious lemon lime character found within these wonderful hops. Also single hopped is Hopback Azacca (4.2%), promising notes of juicy mango and a cornucopia of tropical fruits.

We're paying homage to an iconic beer that started off the beery journeys of many of our team here with Restoration - Golden Steam Ale (4.9%). Expect a lovely caramel malt sweetness, with Chinook hops adding a light grassy aroma and hints of earthy pine.

And rounding off the month we have Dr Morton's Four Yorkshiremen, a classic 4.1% pale ale with Simcoe & Amarillo hops, and the ever-popular Salvation - Cappuccino Stout (5.5%) making a welcome return too.



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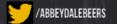
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Chantry Inn Handsworth

Pub of the Year 2022 (East Sheffield)

The Chantry Inn at Handsworth has been voted as CAMRA Sheffield & District Pub of the Year 2022 (East Sheffield).

This historic pub which was built around 1250 is uniquely one of only four pubs in the UK set in consecrated grounds being within the grounds of St Mary's Parish Church in Handsworth.

It comprises of three different rooms each with some original and unique features including real fireplaces, beamed low ceilings and even the bell pushes used in previous days to order the ale. There are also claims of various tunnels and passageways from the cellar to the church.

It has had a varied past originally being a chantry and safe house for nuns, then a washhouse and a school before being a pub for much of the later years from the early 1800s.

Chantry Brewery acquired the

pub in early 2019 and undertook a tasteful restoration and deliver real quality beers. There are always five cask ales on tap from Chantry brewery with a rotating special including Steelos, Kaldos, Full Moon alongside the regulars of New York Pale, Iron & Steel bitter, Special Reserve and Diamond Black stout. There are also changing keg beers available often from Tiny Rebel or Beavertown as well as cider and Chantry Brewery's own Helles lager.

Congratulations to all involved with the Chantry Inn including the brewery and the pub manager Terry and his partner Alison. The area Pub of the Year award presentation is planned for the evening of Thursday 7 July and all are welcome to join the celebration.

Paul Manning

You can find the Chantry Inn at 400 Handsworth Road, S13 9BZ. Buses 30,30a,52,52a,73,80 and X5 go there.





Stocksbridge Rugby Union Football Club

Club of the Year

Dave Pickersgill presents the Club of the Year award to Lucie and Craig, managers of the Stocksbridge Rugby Union Football Club.

The award presentation took place during their Queen's Jubilee celebrations, which included a beer festival.

Photo below by John Beardshaw.







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Redmires Circuit

We were finally able to do our Redmires RambAle at our third attempt back in March. However, our first pub, the **Shiny Sheff**, had no cask ales on following a recent reopening under new management. (Hopefully that is no longer the case.) We left and carried on with our walk up to the dams and then down to the **Three Merry Lads**, followed by a visit to the **Sportsman Inn.**

Bluebells & Beer

although our first intended pub the Fox House, was then closed for refurbishment. However, a short walk through the Longshaw estate soon brought us to the Grouse for some refreshment. From there we dropped down through Hay Wood to Grindleford Station, passing the busy café there and having our sandwiches outside the Padley Chapel. We were surprised to see

April saw us out in the Peak District.

a couple of deer calmly grazing in the field next to us. We then followed the Derwent riverside path to Hathersage finishing with a drink at the **Little John Inn**.

Great Hucklow-Bradwell

For our May walk we took the 65 bus out to Great Hucklow, starting with a drink at the **Queen Anne** pub there. One of the few to have draught *Bass* on the bar, along with another beer on rotation. A short walk from there took us to the **Blind Bull** in Little Hucklow. A good choice of draught ales in this inn which dates back to the 12th century but which had a recent renovation following some years of closure. It was certainly proving popular with locals when we were there.

From there we traversed a number of fields (and stiles) to get to Bradwell. We went in the **Bowling Green** there, although we also found some



friends had gone to the **Shoulder of Mutton**. We all found our way back home via the 272 bus service.

One Valley Beer Festival

Our most recent outing has been to join the Dronfield One Valley Extra Beer Festival starting with a 43 bus ride to the **Drone Valley Brewery** in Unstone. They had extended their









bar to have a full range of their beers on (see pic). Not everyone was happy with having to drink them from squashy plastic 'glasses', nor the pricing (an across the range £4 a pint) but there were no complaints about the quality. Food was also available and entertainment was promised later in the day.

We decided to make our way up the hill to the Miners Arms at Hundall, which was its usual busy self, both inside and out in the garden where a second bar had been set up, along with a stage and another food stall.

Our third call was to the Travellers Rest at Apperknowle, where beer

in glass glasses was available and taken with our sandwiches. We possibly spent too long there as by the time we got to Troway for a visit to the Gate Inn there we found it closed. We followed field paths. from there towards Coal Aston. ending our walk there when a 44 bus appeared.

So an eventful year so far with some new faces joining the regulars. We'll be having another walk in June when we shall go from Malin Bridge up to the Wisewood Inn for their Loxley Beer Festival. In July we shall be walking from Deepcar to the Wortley Beer Festival and in August a shortish walk from Castleton to Hope for the Bank Holiday Beer Festival at the Old Hall Hotel.

More details in the diary section in Beer Matters or on the website.

Malcolm Dixon













Tramlines fringe

The weekend of July 22-24 is when Tramlines music festival takes place in Hillsborough Park and is advertised as a sell out event. It is a festival we are pleased to report that has a bar that serves real ale too.

However if you haven't got a ticket for the main event and still fancy a bit of a party in Sheffield that weekend with live music and good beer then don't worry, there's also a fringe where many venues around the City put on free gigs.

The heart of the fringe is the outdoor stages on Devonshire Green and in the Peace Gardens put on by Sheffield BID (Business Improvement District), however we'll ignore them and look at those venues serving real ale or other craft beer all year round that usually offer live music of some description.

The **Washington** on Fitzwilliam Street (the road from West Street to Moorfoot) has already announced their line up of bands for the weekend with a pre-party on the Thursday then live music from 5pm Friday and from 2:30pm Saturday and Sunday until the DJs take over at 11pm to dance through until 3am. There will also be some

afternoon DJ sets in the beer garden. At the time of writing the cask ales available included Abbeydale Moonshine and Black Mass plus Bradfield Farmers Blonde. There are also usually traditional bitters from Marstons and Black Sheep on the bar.

Another Sheffield stalwart of live music and real ale has been the **Dorothy Pax** at Victoria Quays where you can be inside the cosy railway arch venue seeing the live entertainment or head outside to the waterside to sit and enjoy your beer. Six handpumps dispense cask ale and cider and there are also some craft beer options on the keg taps too.

Also in the City Centre, **Church House** by the Cathedral have live music every weekend, usually classic rock tribute bands,

but something a bit special is usually arranged for Tramlines fringe – keep an eye on their Facebook page for announcements.

The **Green Room** by Devonshire Green can be a little hit and miss on beer availability but is quite music orientated and never fails to put a show on for Tramlines weekend

The **Frog & Parrot** on Division Street, owned by Greene King serving their beers plus local guests usually also put live music on over Tramlines weekend.

A newer and less well known venue is **Perch**, the bar attached to Dead Parrot Brewery on Garden Street. Every day you can go and enjoy their beers and bar food is available in the form of burgers and pizzas, however now and again live music events take place outside in the courtyard, keep an eye on their Facebook page for news of events taking place.

Shakespeares on Gibralter Street are known for their Tramlines Fringe event, although of course have gigs in the upstairs room all year round. For the festival weekend they have a busy programme of free



entertainment alongside a great beer range and stay open until at least midnight.

Heist Brew Co. at Neepsend have announced their Tramlines fringe events already too - Beer Lines. Music, beer, rum and burgers are promised with Saturday featuring Dat Brass playing live from 6:30pm and the University of Sheffield DJ Society on the decks on Sunday from 2pm.

Finally, a mention for those pubs that don't specifically do anything for Tramlines Fringe but have live music all year round such as the White Lion at Heelev and of course those that regularly do smaller scale music events including folk sessions - pubs such as the Dog & Partridge, Fagans and Gardeners Rest. Also not to forget the **Dove & Rainbow** who we're sure will be looking after the alternative crowd in their usual style!

If you want to escape Sheffield for the evening to avoid the Tramlines crowds but still see some live music then options include jumping on a tram to Rotherham to a live music pub such as the Bridge Inn and Cutlers Arms or catch a bus to Chesterfield to somewhere like the Neptune Beer Emporium.

This article is by no means comprehensive and was written before many of the venues have announced plans for the weekend. Keep an eye on the Sheffield CAMRA website nearer the time for our guide to real ale venues taking part in the fringe.

Andy Cullen





With summer well and truly in swing True North have revealed their exclusive 2022 festival season with a series of events popping up across Sheffield, Over the coming months they will be hosting a number of day parties including Crookes-Chella, Jock-Fest, Blueberry and CrownFest.

All of these events will be filled with family fun for all. Children's entertainment will run in the early afternoon, including a magician. comedian and glitter painters, continuing on with an eclectic mix of music throughout the day featuring everything from indie to rock and pop artists until 10pm. To make things even better, outdoor bars will be open at each of the festivals, including an exclusive Sheffield Dry Gin Bar, as well as an amazing outdoor BBQ with delicious food on offer all day long.

The festivities will span over the months of July and August with four True North venues participating: Punch Bowl in Crookes Saturday 2 July, Horse & Jockey in Wadsley Saturday 16 July, Blue Stoops in Dronfield Saturday 30 July and Crown & Anchor in Barnsley Saturday 27 August.

Each event will host a lineup of amazing local talent spanning across all genres of music including: James Scanlan, Steve Delaney, SUMO, What Katie Did Next, Risky Heroes and many more which can be found on the venue websites. As well as this children's entertainer Barney Baloney will be on at each of these events between the hours of 12:00 and 14:00 performing magic tricks and comedy for all the family to enjoy.

This is the perfect opportunity for a day out with the family with things finally being back to normal after the struggle of the Covid-19 pandemic. When the weather is nice, what better way to spend the day than enjoying a few drinks at your local with the people you love?

Head of Sales, Emma Swales stated "These events are in place to give back and support the local community giving them a chance to get out and enjoy the sun with family and friends, with a showcase of locally sourced talent it's a day people will remember!"

While you're there, don't forget to give all the True North Brewery products a try, including this summer's exclusive new products to celebrate 30 years of True North: the Celebration Pale and the Celebration Gin as well as the core range including favorites such as the Sheffield Dry Gin Marmalade. the True North Haze and Sheffield Dry Gin Summer Cup which will be on offer to customers at the outdoors bars!

Festival guide

June

Amber Valley

Thu 30 Jun – Sat 2 Jul Held at Belper Rugby Club in a marquee on Strutts Field on Derby Road. It will feature around 90 beers, ciders and perries. Live music Friday and Saturday night. To get there buses and trains on the Matlock-Derby routes serve Belper.

July

Eckington Beer & Music

Sat 2 Jul

A festival spread across a number of venues in Eckington, Marsh Lane and Hundall. A minibus links the venues between 1pm and 8pm with a flat fare of just £1 per ride. You can get from Sheffield to Eckington on Stagecoach bus 50/50a/53 or TM Travel bus 252. More details on their Facebook event page.

Brunswick (Derby)

Wed 6 - Sun 10 Jul

This classic brewpub near Derby railway station hosts its regular beer festival with extra beers on stillage making a range of up to 40 to choose from, there is also a BBQ on the Friday and Saturday weather permitting. Regular fast trains run from Sheffield to Derby.

Wortley Club

Fri 15 – Sun 17 Jul The beer festival held at Wortley Mens Club is back! Keep an eye on their Facebook page for more details.

August

Great British Beer Festival

Tue 2 – Sat 6 Aug

CAMRA's big national event returns to Olympia in London (next to Kensington Olympia London Overground station) featuring a huge range of real ales and other craft beer from across the UK. Europe and the USA plus an extensive selection of cider & perry along with food vendors, stalls. games, live music and more. For more details and advance tickets visit the GBBF website. London is easy to get to from Sheffield with East Midlands Railway running regular trains or alternatively there are lots of scheduled coaches operated by National Express. Megabus and Flixbus.

Peakender

Fri 19 - Sun 21 Aug

The Bakewell based festival of beer and music organised by Thornbridge Brewery returns. Advance tickets are advisable and available to buy online. Camping also available to book. TM Travel bus 218 runs from Sheffield to Bakewell.

Seven Hills

Fri 26 – Sun 28 Aug The beer festival at Sheffield Tigers RUFC is back! Their ground and clubhouse is at Dore Moor, buses 65, 271 and 272 go there (and Dore journeys on bus 81/82 are a short

walk away).
----Hope Valley

Fri 26 – Mon 29 Aug

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.

September

Cleethorpes Rail Ale & Blues

Fri 16 – Sun 18 Sep

The Rail Ale and Blues Festival returns to Cleethorpes Coast Light Railway for its seventh year! A stunning line up of blues musicians from around the country will be making their way to the stage at Lakeside Station to put on a show you will not forget. The award winning 'Signal Box Inn' will be bursting at the seams with a superb variety of real ales and they'll be even more ales available from the external bar in 'The Engine Shed'! Then if you fancy a relaxing trip along the coast, take a ride on the light railway, where steam trains will be in action all weekend. The event is free to enter with charges applying for drinks and train rides. A card only policy will be in force across the whole site. More details at cclr.co.uk.

Torrside Smokefest

Sat 17 - Sun 18 Sep

An event at Torrside Brewery in New Mills (10 minutes walk from New Mills Central station on the Sheffield-Manchester line, trains operated by North-



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Fancy being part of the fantastic team that makes the beer festival possible?

You don't need to be a CAMRA member or have any previous bar experience; (training can be given); if you'd like to help, head to sheffield.camra.org.uk/volunteer and sign up now!

Our new form makes it easier than ever to let us know when you're available and what work you'd prefer to do.





As well as general contact info, you'll be asked to select the shifts you'll work setting up/taking down or while the festival is open.

Don't worry if your plans change but **please**, **please**, **please let us know** by either editing your form (using the link in your confirmation email) or, on the day, by dropping us a text or email.

You'll also be asked which work you'd prefer to do. There's much more than bar work that needs doing so your flexibility will be very much appreciated.

Finally, you'll also be able to let us know your interest in attending the staff party and/or trip to Halifax on Saturday

19 November, just a couple of the perks of volunteering, along with a free t-shirt, free beer and what should be a fun and rewarding experience at what promises to be a great festival!

ern) dedicated to all things smokey - it is a showcase of their range of smoked beers along with guests, on both cask and keg. Food is also available. Advance tickets are required, costing £12, which includes a glass and your first beer.

October

Robin Hood

Wed 12 - Sat 15 Oct (TBC) Nottingham CAMRA are back at Trent Bridge cricket ground, a short bus ride from the station, with a huge range of real ales, other craft beers, cider, perry, food and entertainment. Regular trains run from Sheffield to Nottingham.

Steel City

Wed 19 – Sat 22 Oct 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 & perry, street food, live music and more. The venue is a short walk from Shalesmoor tram stop or various buses serve the area. It is also walkable from the City Centre.

November

Doncaster Brewery

Fri 18 – Sun 20 Nov A beer festival dedicated to Barley Wine with around 10 different ones to try. Advance tickets advisable as capacity is limited. More info on the brewery website. Get to Doncaster by train or X78 bus.



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Summer Bank Holiday

Friday 26th - Monday 29th August



Branch diary

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

Branch meeting

8pm Tue 5 Jul

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 Wisewood Inn, get there on bus 61/62 from Hillsborough Interchange.

_____ Pub of the Year (East Sheffield)

8pm Thu 7 Jul

We are at the Chantry Inn at Handsworth to present their award and enjoy a beer or two! Buses 30, 30a, 52, 52a, 73, 80 and X5 goes there.

Pub of the Year (South Sheffield)

8pm Tue 12 Jul

We are at the Sheaf View in Heeley to present their award and enjoy a beer or two! Buses 10, 10a, 24, 25, 43, 44 and X17 will drop you close by.

RambAle **Wortley Beer Festival**

12:15pm Sat 16 Jul Our RambAles combine a gently paced walk in the countryside with a real ale pub or two. For this one we start at the King & Miller in Deepcar at 12:15 (get there via Yellow tram to Middlewood (11:34 from Castle Square) then connecting link bus from tram terminus) for a walk to Wortlev and the beer festival at the club there. We then catch the bus back via Chapeltown to Sheffield.

Festival planning meeting

8pm Tue 19 Jul

We get on with planning the return of the Steel City Beer & Cider Festival, 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 Jul

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

Pub of the Year (District)

3pm Sat 30 Jul

We present the award to the Anglers Rest in Bamford and enjoy a beer or two. Get there on bus 256/257, alternatively it is walkable uphill from Bamford railway station.

Branch meeting

8pm Tue 2 Aug

The venue is the Commercial at Chapeltown, get there on bus 2 or it is a short walk from the railway station.

Pub of the Year (Kelham)

8pm Tue 9 Aug

We present the Kelham Island Tavern with their award and enjoy a beer or two. Buses 57,81,82,86 stop nearby or Shalesmoor tram stop is a short walk away.

Festival planning meeting

8pm Tue 16 Aug Gardeners Rest

Committee meeting

8pm Tue 23 Aug Dog & Partridge

RambAle Castleton-Hope

Sat 27 Aug

We start in Castleton for a walk to Hope for the beer festival at the Old Hall Hotel.

Pub of the Year (City Centre)

8pm Tue 30 Aug

We are at the Sheffield Tap to present their award and enjoy a beer or two. The bar is at the railway station and easily reached by bus, train or tram.

Branch meeting

8pm Wed 7 Sep

The venue is Factory Floor bar at Neepsend and will include a tour of Neepsend Brewery. Get there by bus 7/8 or it is a short walk from Infirmary Road tram stop.

Festival planning meeting

8pm Tue 20 Sep

Gardeners Rest

Penistone-Thurlstone Circular

11:30am Sat 24 Sep

We catch the 11:35 train from Sheffield to Penistone for a circular walk with stops at Crystal Palace (brewpub) in Thurlstone, Huntsman, Whitefaced Brewery & Bar and other pubs in Penistone.

Committee meeting

8pm Tue 27 Sep Dog & Partridge

Branch meeting

8pm Tue 4 Oct Venue TBC



5 Real Ales

14 Keg Lines

Over 30 Whiskies





The Crow Inn

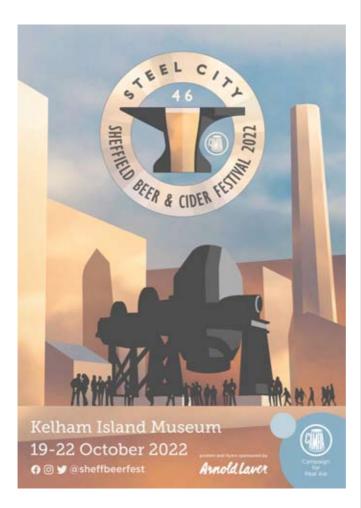
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Steel City

Wed 19 – Sat 22 Oct
The Sheffield Beer & Cider
Festival is back! Kelham
Island Museum will again be
hosting with 230+ cask ales,
50+ ciders and perries, 50+
KeyKeg beers, street food
stalls, live bands, tombolla,
games, heritage talks and
more!

Our staffing form is now live on our website so head there if you'd like to help.

Committee meeting

8pm Tue 25 Oct Dog & Partridge

Branch meeting

8pm Tue 1 Nov Sheffield Tap

Committee meeting

8pm Tue 22 Nov Dog & Partridge

Branch meeting

8pm Tue 6 Dec Fagans

Committee

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CAMRA (National)

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