

BEER MATTERS

The magazine of the Campaign for Real Ale
(Sheffield & District branch)
Circulation 3500 monthly

FREE

Issue 381 November 2008

www.sheffieldcamra.co.uk

Baptism of fire

Our first tented beer festival sees wind, rain and a record attendance!



**CAMPAIGN
FOR
REAL ALE**

Pub of the month award

You've voted the
Anglers Rest at
Millers Dale the
November winner



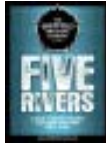


... The Hallmark of a Perfect Pint

Sheffield Brewery launched its first beers in January 2007. Since then we have gone from strength to strength, producing real ales with names which reflect Sheffield and its environs, its great history and traditions. We supply to local free houses and to pubcos which can take advantage of the SIBA direct delivery scheme. Our brewery tap, the Gardeners Rest in Neepsend (below the ski slope), always has at least four of our beers available.

Core Beer Range

Five Rivers 3.8%
Crucible Best 3.8%
Seven Hills 4.2%
Blanco Blonde 4.2%
plus monthly specials



Brewery Tours

Sample our beers along with a pie and peas supper and an informative tour of the brewery. Or book the brewery for your own party.



Parties

For parties we can provide our beers in 9 gallon casks, 8 pint tins or as a range of bottles. We can supply a portable bar with handpumps, taps and glasses and even personalise the packaging to reflect the occasion.

House Specials

Beers can be hand-crafted to your own pub's specifications (e.g. Paradise Pale for The Wig & Pen). We can also arrange 'meet the brewer' nights at your pub to explain how our beer is produced.

Unit 111, J C Albyn Complex, Burton Road, Sheffield, S3 8BT
www.sheffieldbrewery.com, email: sales@sheffieldbrewery.com
Tel: (0114) 2727256 (Tim, Brewery), 2724978 (Eddy, Gardeners Rest)

Kelham Island

Kelham Island's Brooklyn Smoked Porter, which was originally brewed under the supervision of Garrett Oliver, who is the brewmaster of America's Brooklyn Brewery as well as a respected food & drink writer, won Keighley Beer Festival. Look out for it on the bar at the Fat Cat bonfire party.



Grande Pale, a popular seasonal beer has also made a come back, this is a stronger version of Pale Rider at 6.6% ABV.

Grassington film company Cheeky Monkey Films has landed itself a dream TV series – finding Yorkshire's perfect pint! The series of half-hour documentaries for ITV Yorkshire begins next week and shows Appletreewick's David Aynsworth – owner of The Craven Arms – touring the county in his classic 1930s Bentley, nicknamed The Brigadier.

His mission is to seek out 20 beers for the Great Craven Beer Festival to be held in his pub from October 17 to 19. In programme one, David seeks out the finest malt in Castleford – essential for a perfect pint – discovers a one-man-band brewery tucked

away in an old barn in Wharfedale and, in Sheffield's historic industrial heartland of Kelham Island, finds a brewery fighting back from the floods of 2007 with an aptly named brew and a Clydesdale horse called Big Lad.

Thornbridge



Thornbridge brewery welcomed this week the top Italian brew team of Birrifico Italiano. In keeping with Thornbridge's desire to innovate in their own beers the brewers joined forces to produce a special single release collaboration beer. The result is Rustic Brown Ale (6%) brewed using smoked malt and juniper berries.

With a nod to one of its key ingredients the beer has been named "SuJu" (SuperJuniper!). To create the beer the brew team chose a combination of Maris Otter, Vienna, Munich, Smoked, Amber and Chocolate malts. The hops used are a blend between one of Agostino's favourite hops, Hallertau Mittelfrüh with notes of lemon marmalade, citrus peel and pepper, and Thornbridge's latest "discovery", Vanguard, an American offspring of Hallertau Mittelfrüh with strong aroma of raspberries, blackberries, blueberries and a touch of black grapes.

The brew was seasoned with fresh organic

juniper berries specially selected for their exuberant and warming, resinous, mango aromas. This unique brew will be on sale from mid October.

Thornbridge have used fresh hops in a non conventional way by dry hopping them in the conditioning beer.

They chose their Halcyon IPA (7.7%) to receive the extra addition of 30 kg of freshly picked Target hops from Homend Farm in Bosbury, Herefordshire. The hops were harvested on Tuesday 30th September and immediately shipped to the brewery at 9 am on the following day. Plump, green cones with great aromas of orange peel, pine sap and a touch of smokiness. The hops were quickly transferred into a conditioning tank and then filled it with 7.5 barrels of Halcyon creating a crazed, unique infusion.

The first tasting of Halcyon has been mind-blowing with hops jumping out of the glass! Limited quantities of Halcyon IPA will be available in bottle conditioned form (with plans to brew this yearly each bottle will record the year of harvest) and a few casks for some lucky hop heads.

During the summer of 2008 the brewers at Thornbridge were set the challenge of individually brewing a beer that was innovative and exciting yet commercial.

Each of the beers brewed were made available at the University Arms and The Devonshire Cat in Sheffield.

Now in a similar attempt to brew a beer that would delight their customers the landlords of the two pubs joined forces to brew a beer at Thornbridge.



Under the guiding hand of Thornbridge's Brewery Manager Kelly Ryan the University Arm's Mike Pidgeon and the Devonshire Cat's Ben Tysoe are now proud to launch "Ben and Mike's Scary Stout". The Stout – weighing in at pretty scary 5.2% - has been brewed using Caraway and Costmary to give it a distinctive flavour and spicy aromas.

"Brewing a beer was great fun" says Mike Pidgeon and "I learnt a lot from being involved in the process". "A lot of fun" concurs Ben "but we also experienced the hard physical work that goes into making a beer". The beer went on sale on the 16th October as part of the Pub-Tick-Tram-Sport beer festival which both pubs took part in.

Thornbridge Brewery has been winning more awards, this time at Nottingham's Robin Hood Beer Festival, where the East Midlands SIBA beer competition was judged. Jaipur IPA won the gold medal in the Strong Bitter category, and Ashford New World Brown Ale got a bronze medal in the Best Bitter category.

Jaipur IPA was also runner up at Sheffield's own Steel City Beer Festival.

Crown

Stuart, Crown's Brewer, has been brewing a 9.5% beer with chilli which will be ready in bottles for Christmas along with the Wheat stout 6.6% , Wheetie-bits 4.4%, Stannington Stout and Samuel Berry's IPA. They are all bottle conditioned.

Bradfield

Bradfield Brewery will be brewing their Christmas special Farmers Belgian Blue 4.9% it is a unique beer with Christmas berry overtones and has a slight blue tint to the head! It will be available from 1st November and will also be available through the SIBA Direct Delivery Scheme.

As you are reading this their special for



Halloween will be available, this year it has been brewed with freshly picked elderberries and blackberries so look out for Farmers Jack O'Lantern.

Mick and Denise welcome you to the **newly redecorated**

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£14.95

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Monday night from 9pm
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Folk Club Night - 10th November

Music - Norman XXL - 20th December

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Acorn

Acorn Brewery has announced the final brews in its monthly American single hopped IPA specials.

Despite difficulties of supply, Ahtanum and Nugget hops have now been sourced for the November and December brews. The Ahtanum hop is grassy and minty in character, while Nugget is high alpha with resinous hop aroma and strong flavours.

Acorn launched the five per cent strength US series last January with the release of Amarillo. This was followed by Mount Hood, Cluster, Palisade, Chinook, Cascade and Liberty, Crystal and Willamette with Centennial for October.

The American brews followed the success of English single-hopped IPAs produced throughout 2007 - which earned the fast growing Barnsley brewer a SIBA (Society of Independent Brewers) Business Award for Innovation.

Following the success of the past two series, Acorn will shortly announce IPAs using Eastern European single variety hops for each month in 2009.



Abbeydale

The Smoked Porter ABV 4.8% they have been running for a while has proven very popular with a level of repeat orders they generally associate with their pale special beers. This will be around into the early part of November and well worth seeking out if anyone hasn't tried it yet. Abbeydale are very proud of this one and it will almost certainly make a return next year.



Abbeydale's new special beer for November is Riot ABV, 4.4%, a pale and hoppy brew made with English hops. It is dry and bitter with some complex hop flavours. It wasn't originally planned as a beer to appeal to the bonfire night market - the original image the artist Ivan Bradley had in mind was a riotous crowd storming the Abbeydale arch in the manner of the old Frankenstein movies but when he started working on it he couldn't

10 A Brewer's guide to beer styles

Part two - Bock



This month our regular series of insights into the countless styles of beer sees local brewer Pete Roberts of The

Brew Company reflect on an early German style beer which is seeing a resurgence in different forms – Bock.

Traditionally Bock beer is made in December and then matured for two to three months making it ready for consumption come Spring, but generally speaking cask versions are ready to be enjoyed sooner. And as the dark cold winter nights draw in what better a way to warm yourself with a beer with a little more potency, both in strength and flavour.

There are several narratives explaining how Bock beer came into being, including shortening of words relating to geographical ordinance or indeed it actually means 'Goat' beer from the German word for goat. But the most widely accepted account is that bock beer has its origins in Northern Germany in the early 14th century, and was generally light and hoppy and made with a considerable amount of wheat malt.

Throughout the 1500's the push for Munich brewers to brew better beers than their counterparts in Einbeck turned this style into a dark malty beer due to Munich malts being darker.

The bitterness levels of the new Bock beers dropped markedly as brewing water composition in this part of Germany

produced unpalatable astringency with large hopping rates. The resulting recipes produced dark, malty beers averaging 5-8% ABV but the German bottled versions can reach 10-11% ABV.

Bock should have an overriding malt personality, providing the drinker with flavours of caramel brown sugar and strong fruitiness with very little in the way of hop aroma or flavour. In fact hops are only used to balance the high sweetness produced in the mash. The nose should reveal malt and sticky caramel and the colour can range from dark amber, russet brown or chestnut with a ruby hue.

My tip for the winter – don't be afraid of the dark – seek out a Bock!

Les & Sue welcome you to

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Karaoke Every Wednesday Evening 8pm

Live Bands Saturday 9pm (*Free Entry*)

November Listing:- 1st – Furball Fury; 8th – Karaoke; 15th – Fearless Linda;
22nd – Jezebel & The Child (*2 bands*); 29th – Air Guitar Competition

Cask Ales Available Magnet, Deuchars, Old Speckled Hen, John Smiths

Opening Hours: 11am – 11pm Monday – Saturday

12 – 6pm Sunday

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Line up for November not to be missed:

1st Green Onions

7th No Fix Abode

8th SOTM

14th Frank White

15th Willie Brown

21st Badge

22nd PRE Fab

28th Humming Birds

Also now taking bookings for Christmas - Buffet from £10 per head and 5 course sit down meal £17.99 per person so give us a call.

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Appearing during November:

Sun 2nd Nov - River Rats

Weds 5th Nov – Billy Martin Jr.

Weds 12th Nov – Dale Storm

Weds 19th Nov – Tom Rodwell

Sun 23rd Nov – Carmen Ghia & the
Hot Rods

Sun 30th Nov - Jazz

Opening times:

12-11pm Monday-Saturday
7-10:30pm Sunday

Jim McDonald:



1 - Birch Hall Inn, Beck Hole, North Yorkshire

I visit the Birch Hall Inn about three or four times a year on my way to Whitby.

Stone flag floors and two rooms local cask ales and Goathland Pork Pies are an added attraction

2 - West Riding Refreshment Room, Dewsbury, West Yorkshire

This pub is on the platform at Dewsbury Railway station and it's well worth missing your train to quaff an ale or three in there. Always a good selection of ales including Anglo Dutch, as the owner is a partner in the pub. Good lunchtime food and 'pie night' is a must.

3 - Three Stags Head, Wardlow Mires, Derbyshire

I first visited this gem for my 40th birthday. The landlord is a 'character'. The pub has lots of dogs, music most weekends and strong beer like 'Black Lurcher'. Sleeping in the pig loft across the road is also an experience I'll never forget.

4 - The Horseshoe Bar, Glasgow, Scotland

This was my Uncle Jimmy's favourite pub and it's become my favourite Glasgow bar. The bar has, would you believe, a central horseshoe bar, it serves Deuchars and usually a guest from a Scottish micro. It's also

famous for it's 3 course lunches, the locals went mad when they increased the price of this to £3.50

5 - Nellies a.k.a. The White Horse, Beverley, East Yorkshire

A pub I don't visit any more in protest at Sam Smith's decision to ban music in their pubs. However this pub is a gem gas lit, stone flags and lots of rooms. Many happy memories of singing in this pub during the annual Folk Festival

6 - Blue Anchor, Helston, Cornwall

Trips to Cornwall on holiday had to have a visit here I first went there the year that Ian Botham had that memorable Headingly Test. The pub was one of the last home brew pubs left in the country when CAMRA started. The beer is excellent as I remember, but powerful stuff. I thing the weakest was BB (Boys Bitter) and that was 5% abv

7 - Old Vale Bar, Alexandria, Scotland

I mentioned this pub in my 'all our yesterbeers' article in August's Beer Matters. Sadly this pub no longer sells real ale but 30 years ago it did. Run by a distant relative of mine it was known locally as 'Louis'. Just a one room local it sold Tennents 60/-. It had a linoleum floor which was always streaky after being mopped and a clientele of characters. When Louis sold it, I met one and asked what it was like under the new owner, he shook his head and said mournfully 'The trouble is Jim it scrupulously clean'. He was right I went in once more and have never gone back in.

8 - Cumberland Arms, Byker, Newcastle upon Tyne

A pub which became my local during my time in Newcastle. Two roomed local selling gravity Bass. Now, interestingly, a mecca for Folk music

9 - The Redoubt, Wakefield, West Yorkshire

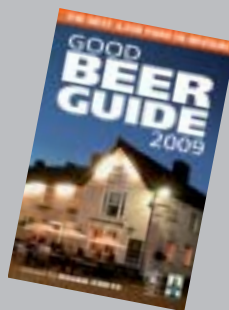
Cask Tetleys and Tim Taylors using an auto vac. A pub with many rooms each with a different clientele

10 - Rose and Lion, Bromyard, Worcestershire

The Rose and Lion is a Wye Valley Brewery house which I visit every year when I attend Bromyard Folk Festival. Until this year it was just a wonderfully plain small town pub with a full range of Wye Valley beers plus cask ciders. I approached it this year with trepidation as it had been 'refurbished'. They have retained the stone flagged floors and the cash drawer. It has been tastefully done and the character of the pub has been retained.

Honourable mentions **Athletic Arms (the Diggers), Edinburgh; The Vine (The Bull and Bladder), Brierley Hill, West Midlands; The Barton Arms, Birmingham; New Inn, Hartlepool; Cumberland Arms, Byker; The (Little) Plough, Doncaster** plus all the pubs I visit in Sheffield !!

**GOOD BEER GUIDE
NEW 2009 EDITION**



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Back from Paradise

Have you wondered where the Albert Jackson column has been for the last eighteen months ?

He's been to Paradise ! that's right, yes the one behind the Cathedral in the city centre and has returned with a book about his findings...

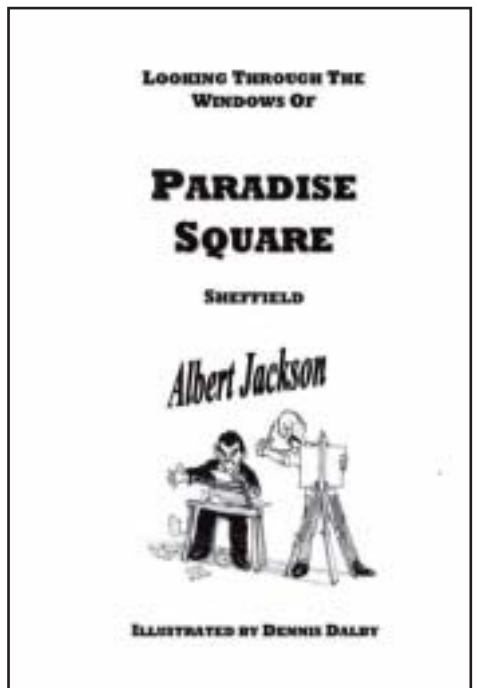
Looking through the windows of Paradise Square

A light hearted book that includes the backgrounds of the *Pubs* in the area – then and now from the 'Q' in the corner that became an American theme pub right through to the Wig & Pen.

The book is being published in November and is to be launched with a Book signing at The Kelham Island Tavern at 8pm on Thursday 20th November - Priced at £9.95. But you can get a special £1.50 discount if you have a CAMRA Membership Card (£8.45).

Another date for your Diary – Monday 8th December the Kelham Island Tavern will host a Charity Auction of the Original signed illustrations from the book by local artist Dennis Dalby (The beermat artist with the walrus moustache) – Come along and help the Sheffield Childrens Hospital- starting after the Quiz at about 9.30pm.

After the Good Beer Guide, what a good present to give for Christmas !





THE CIRCLE

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Welcome from Dan & Jen to **THE CIRCLE**, a new independent bar in the City Centre close to the Carling Academy.

We are the **only bar in the City Centre** where you can enjoy beers from Sheffield's **Crown Brewery**. Also check out what we have on our two guest pumps - the guest beers are ever changing! In total we offer a handpicked range of four real ales.

We also have a fine range of wines, draught or bottled beers and lagers.

live bands

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12 to 2:30pm and 5 to 7:30pm, Monday to Saturday

A full menu is now available to eat in or take away, ranging from light bites, sandwiches and sharing snacks right up to a three course dinner.

Looking for a new favourite place to go on your lunch break, or to wind down after work?

The Circle, you've just found it!

Beer Festival

from Chris Berryman

I would like to pass my congratulations on to the team of volunteers who despite, new location, high winds and the lack of a solid building produced an excellent 34th Steel City Beer Festival.

Organising such an event is no mean feat, let alone when the venue begins as an empty park. Sure there will be detractors to the change of venue once again but this festival demonstrates a clear and solid way forward to bigger and better Steel City beer festivals in the future.

My girlfriend and I had a great evening on the Friday night. The straw underfoot and marquee made for a far better atmosphere than a shoddy working mens' club. It. More of a traditional festival atmosphere, very River Cottage esque. Not to mention the excellent beers available....and the superb yet dangerously tempting cider selection!

No doubt the organising committee will hold a thorough debrief this week. A few comments perhaps for consideration: Larger Marquee? More toilets (perhaps use portacabins rather than individual units, more catering (good to see local and quality produce on offer, but if anything 4 vans are needed). These are however minor comments that the committed will no doubt be aware of already which can easily be rectified for 2009.

Once again, praise to the organisers and I understand that 2009 is already sloganed to be "bigger and better". I'm in no doubt it will surpass all expectations.

Pub news

The Famous **Fat Cat** November 5th BONFIRE is on despite all the building work in the area and a plan has been devised for the health and safety of everyone. This is one of the calendar highlights and Alison will be doing her usual special BBQ food and special beers will be on sale. Try the Brooklyn Smoked Porter. They are also hoping for some home baked cake with smoked porter and pale rider.

On November 6th the Fat Cat will be starting a weekend CORNISH beer festival. It is hoped to have 18 selected beers from that area and some home made Cornish Pasties.

Once again 'The Fat Cat' was honoured to be selected as a finalist in 'The Morning Advertiser', Pub of the Year Awards. and were delighted to be voted the Winner of the Cask Ale Pub Yorkshire and North East section. Allison, Diane, Duncan and Dave all attended the glittering ceremony at the Hilton Hotel in London to receive



the award and had a fabulous night meeting other finalists and many other friends and acquaintances.

The **Rising Sun** at Nether Green is planning a tutored tasting of Belgian beers for early November. This will serve as a good introduction to the styles and flavours for anyone new to Belgian beers and should help those with some familiarity to deepen their knowledge. Places are limited and need to be booked.

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The **Rose House**, South Road, Walkley, made national news when John and Lyne Peckett put it on the market for one penny. This was just for the lease and Shaun and Clare Woodward are now running the pub.

It is a typical street corner pub and in the tap room there is a pool table and dart board and people who call in straight from work feel at ease. The lounge is very nice and has plenty of comfortable chairs, stools and bench seating as does the tap room. John Smith's Magnet is the beer with one pump serving both rooms. Throughout the week various activities take place, Monday is pool night, Tuesday is for darts dominoes and crib. Sandwiches are provided for the Wednesday quiz and the last Thursday of the month is folk night. Friday is set aside for reunion night where clubs, old school friends and other groups can get together and catch up on each other.

The **New Barrack Tavern** is having a beer festival from Thursday 29th to Sunday 1st February, with great music Friday, Saturday and Sunday. The pub is also taking part in Sheffield folk festival October 31st to Sunday 2nd of November, and will be open for breakfast on Saturday and Sunday 10.00 am (full English) and food available throughout the day and supper menu from 9pm-midnight Friday, Saturday and Sunday. Come and support top band Johnny and the Prison didn't Help Boys who will be playing from 7pm on the Sunday.

The York on Fulwood Rd in Broomhill, re-opening as a real ale based pub on 31st October, will be featuring a special exclusive ale brewed for us by Sheffield Brewery Co, a good 'session' golden beer with a fruity essence to be named 'York Ghost',

appropriate for Halloween and also as we have the Haunted Realm Ghosthunters in to investigate the disused meandering and spooky 2nd floor.

After being closed for several months, the **Sportsman Inn** on Harvey Clough Road reopened selling Tetley Bitter and Greene King IPA, but by the second day there was only Tetley left which surprised manager Tracy Henderson who is now thinking about having a guest beer on.

The pub has a fresh, clean look, the sports bar has retained the snooker table and has a bandit and a games machine as well as Sky Sports on TV. The lounge is very cosy and there is a pleasant outdoor drinking area. On Mondays there is a general knowledge quiz and a 60s to 80s disco on Wednesday with Play Your Cards Right. Food is available lunchtimes and evenings.

The **Shiny Sheff** has reopened, and can easily be reached via the 51 bus.

The **Wisewood Inn** on Loxley Road now has real ale available. Please go and support this pub's initiative by going and drinking it!

The **Harlequin** on Nursery Street is offering beer at £1.50 a pint on Mondays. They also have a beer festival coming up, to be held from the 13th to the 15th of November.

The **Nelson Rock Bar** now has Weston's Scrumpy Cider available.

The Circle Bar on Arundel Gate now has 4 real ales on permanently, and is now serving food at lunchtimes and early evening.

yorkshire pub of the year 2004, 2007 and 2008
sheffield camra pub of the year last half decade

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- ✓ Quiz night every Monday from 9 o'clock with free snacks

OPENING HOURS

Monday - Thursday: 12pm - 11pm, Friday - Sunday 12pm - Late

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The Angler's Rest

Graham & Beryl Yates.

Millers Dale, Buxton
Derbyshire SK17 8SN

Tel: 01298 871323

www.theanglersrest.co.uk

Contacts etc

Andrew Cullen
Editor of Beer Matters

07824 996901

beermatters@sheffieldcamra.co.uk

Articles, letters and suggestions for Beer Matters are most welcome, please email them to the address above. Please note that for legal reasons a full name and postal address should be provided with contributions.

COPY DEADLINE FOR NEXT ISSUE:
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Rob Carroll
Membership Secretary
membership@sheffieldcamra.co.uk
Dave Williams
Chairman

07851 998745

chairman@sheffieldcamra.co.uk

Alan Gibbons
Treasurer

0114 2664403 or 07760 308766

treasurer@sheffieldcamra.co.uk

Mike Humphrey
Secretary

secretary@sheffieldcamra.co.uk

Richard Ryan
Social Secretary
07956 114926

CAMRA HQ

CAMRA Limited, 230 Hatfield Road, St Albans, Herts AL1 4LW
01727 867201, www.camra.org.uk

The pub of the month awards are designed to highlight those good local pubs that offer good quality real ale in a friendly and comfortable environment day in, day out.

The pubs currently on the list of active nominations are listed below. If you are a CAMRA member please vote yes or no for each one you have been to! You can vote via email (potm@sheffieldcamra.co.uk) or at a branch meeting.

Bath Hotel, City Centre
Rawson Spring, Hillsborough
Castle Inn, Bradway

If you visit a pub that you think should win an award, why not nominate it? Please see the website for instructions how to do this.

ADVERTISE IN BEER MATTERS

If you would like to advertise in Beer Matters please contact

ALAN GIBBONS

Tel: 0114 266 4403 or
(mobile) 07760 308766

treasurer@sheffieldcamra.co.uk

RATES:

Quarter page advert £25

Half page advert £40

Full page advert £60

If you are interested in advertising, please give us a call to discuss, and if you book multiple placings we can do a discount!

ACORN

BREWERY



For the True Taste of Real Refreshment



THE COBDEN VIEW

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Andy and his team wish everyone a warm welcome

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Saturday; Sun Night Music Quiz (win a gallon)

Regular High Standard Backgammon Tournaments

Cask Ales Available

Black Sheep Bitter, Caledonian Deuchars IPA

Bradfield Farmers Blonde and Wychwood Hobgoblin

plus something for the weekend - an extra guest ale goes on each Friday!

Open Mon-Thurs 1p.m - 12 a.m.; Fri 1 p.m. - 1 a.m.

Saturdays 12 - 1 a.m.; Sundays 12 - 12 a.m

BRADFIELD BREWERY

FARMERS ALES

CHRISTMAS SPECIAL

FARMERS BELGIAN BLUE 4.9%

AVAILABLE FROM 1ST NOVEMBER

AVAILABLE ON SIBA DIRECT DELIVERY SCHEME



NO BULL!



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Chris & Mandy look forward to welcoming you to...

The Plough Inn

a genuine free house and friendly country pub at Low Bradfield.

Tel: 0114 2851280

- ❖ Selection of real ales from the local Bradfield Brewery and other guest ales.
- ❖ Three quarter size snooker table
- ❖ Large beer garden
- ❖ Children's play area
- ❖ Quality and tasty food available at reasonable prices
 - every lunch 12:00-2:30 (3:00 Sundays)
 - Evenings Wed to Sat 5:30-8:30 and Sun 6:00-8:00.
 - NOW BOOKING FOR OUR TRADITIONAL CHRISTMAS FAYRE
- ❖ Quiz night Wednesday - Free entry, free buffet, gallon of beer to winner
- ❖ Folk Evening last Tuesday of the month, live music first Tuesday of the month
- ❖ Traditional Carol singing every Tuesday until Christmas

Get here on bus routes 61/62, car parking also available.

Open Mon-Tues 12-3pm and 7-11pm, Wed to Sun 12pm-11pm.

Anglers Rest, Millers Dale

The Anglers Rest is perhaps not a pub many Sheffield CAMRA members are familiar with, being much nearer Buxton than Sheffield, but it's well worth a visit.

The pub, dating from 1753 though the interior has been modernised, is on the banks of the River Wye. Fishing is popular in this area, which is probably the origin of the name.

The pub is independently owned and run by Graham, Beryl and their son Ian, which means no pub company to dictate the beer choice. The pub is part of the LoCALE scheme, with at least one of the four beers being local – breweries from Sheffield, Derbyshire and Cheshire feature, reflecting the location of the pub in the middle of the Peak District.

Home-made food is served lunchtimes and evenings, and there is a “pie night” on Thursdays.

The pub is popular with walkers, being on the Monsal Trail and Limestone Way, so one room is a Hiker's Bar – a fairly basic tap room where muddy boots and dogs are welcomed. The other room is the lounge bar, with a real fire in winter, with a dining room off (however food is also served in the bars).

There's also a small terrace at the front of the pub, overlooking the river, and if you want to stay longer a self-catering apartment is available at the back.

So, why not give it a try? Whether you are popping in for some refreshment on your



walk or making an evening of it and enjoying a meal you are guaranteed a warm welcome.

Millers Dale is between Tideswell and Buxton. It is on the 65 bus route from Sheffield, which is operated by TM Travel.

The pub has a website at www.theanglersrest.co.uk.

We will be presenting the pub of the month award at the pub on the evening of Friday 14th November, all are most welcome to come and join the pubs celebrations and enjoy a few quality pints. A coach will be running out there from the Old Queens Head at 7pm with a beer stop en-route, seats on the coach should be booked in advance via Richard Ryan our social secretary, a deposit of £5 is re



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Serving the most locally produced beer on Ecclesall Rd, Including on a rotating basis, Sheffield Brewery, Abbeydale, Thornbridge, Peak Ales and Bradfield.

- Home cooked food served daily Monday-Friday 12-2.
- Sunday lunch 12pm-3pm cooked by Ken and John formerly of the Dore Moor Inn and Norfolk Arms at Ringinglow.
- Quiz Night every Monday at 9:30, free food at 10:15 and £10 prize.
- Available for functions and private hire, with various styles of catering, from buffets to a sit down meal. Please call James to discuss your specific requirements.

Special affiliation with Abbeydale Brewery during November and December



Unit 8, Aizlewood Road
Sheffield S8 0YX
Telephone 0114 - 281 2712

**Abbeydale
Brewery**



Sheffield's
real ale

Seasonal specials for November:

Drop Hammer
ABV 4.3%





Riot ABV 4.4%

Our strong ales:



FR-ALC



radical



Daily Bread



BRIMSTONE



Absolution



Open seven days Midday-Late
<http://devonshirearms.thebigmenu.co.uk/>

Tel: 0114 2722202
118 Ecclesall Road S11 8JB

Friday 31st October
'Not the West St. crawl'

A real ale pub crawl in the city centre on a route parallel to West Street, taking in some alternative venues of differing styles. Meet at the University Arms at 8pm, we finish at the Dove & Rainbow's Halloween party.

Tuesday 4th
November
Branch meeting

A business like meeting open to all our members to discuss pub, club and brewery news and any issues. This month the meeting is at the Bath Hotel, 8pm start.

Friday 14th
November
Pub of the month

Presentation of the November pub of the month award certificate at the Anglers Rest in Millers Dale. We are running a coach departing the Old Queens Head at 7pm. More details see page 25.

Tuesday 18th
November
Beer Festival meeting

We start making plans for the 2009 event. The meeting is at the **New Barrack Tavern** at 8:30pm. Buses 53/77A. If you would be interested in helping us, please come along to this meeting.

Tuesday 25th
November
Beer Matters distribution
& Committee meeting

The December issue of Beer Matters will be available at the **Kelham Island Tavern** to collect and distribute to pubs. The committee meeting will also take place here, from 8pm.

Thursday 27th
November
Brewery trip

A coach will take us to Acorn Brewery, near Barnsley, where we get a tour of the brewery and learn about the brewing process and the brewery history, before making our way to the hospitality room to drink the beer! Book places via Richard Ryan.

Saturday 29th
November
East Midlands regional meeting

The Regional Director chairs a meeting attended by all the branches of CAMRA based in the East Midlands, sharing information and news and getting briefed on the national campaign. The host branch normally takes us on a local pub crawl after. The meeting is in Melton Mowbray.

NOW BOOKING: Branch Christmas dinner at the Plough 6th December
NOW BOOKING: Festival workers thankyou social - watch out for details



**MORE
INFORMATION**

Contact Richard
Ryan our Social
Secretary on
07956 114926



**PUBLIC
TRANSPORT
INFO**

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An Abbeydale Brewery Pub

471 Fulwood Road
Sheffield S10 3QA
0114 230 3855

Open 12 to 11 daily
Food available lunchtimes
and evenings
weekdays and Saturday
Sunday lunches 12-3.30pm

www.risingsunsheffield.co.uk

12 real ales - including 6 guests from microbreweries

6 Abbeydales including seasonals

Good selection of Belgian bottles, real cider,
draught lagers, Belgian fruit beers

The week at the Rising Sun:

Carvery Sundays 12 to 3.30pm

Music every Monday - jazz, blues, rock, classical

Events on Tuesdays *See website for details of all events and music bookings.*

Ladies' Night 4 Nov - *How to gift wrap beautifully*

Quiz on Wednesday and Sunday 9pm - snacks/sandwiches provided

Thursday, Friday, Saturday - just a great pub with good beer,
good company, good food. A pub with a warm welcome for all.

Private functions catered - meetings, celebrations etc.

Bookings being taken for Christmas parties 1st to 23rd December

Christmas Carvery available Friday lunch and Sunday in December,
choice of meats, vegetarian options, booking advised.

Parties of 10 or more: full Christmas menu available any day
1, 2 or 3 courses, booking essential.

Call Rob, Julie or Sooz to discuss your requirements.

Getting there:
On the no 40 and 120
bus routes from city
Buses every 10 mins



Unit 8, Aizlewood Road
Sheffield S8 0YX
Telephone 0114 - 281 2712

**Abbeydale
Brewery**



Sheffield's
real ale

Seasonal specials for November:

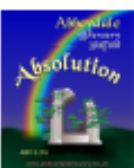
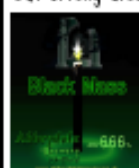
Drop Hammer
ABV 4.3%



Riot ABV 4.4%

Our strong ales:

Our core range, always available





If you can talk with crowds and keep your virtue,

Or walk with kings, nor lose the common touch

If neither foes nor loving friends can hurt you

If all men count with you, but none too much

If you can fill the unforgiving minute

With sixty seconds' worth of distance run

Yours is the Earth and everything that's in it

And, which is more, you'll be a man, my son - Rudyard Kipling

**If you can keep your head when all about you are losing theirs
.....you're probably drinking KIPLING!**

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