

BEER MATTERS

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

FREE

Issue 388 July 2009

www.camra.org.uk/sheffield

Annual Beer Census time

On Saturday 25th July, we are running a whole load of pub crawls with a purpose on the same day, to record the range of real ales on the bars of Sheffield. Normally the sheer variety is enough to convince us that Sheffield is indeed the beer capital of Britain!

Anyone over 18 is welcome to join us on one of the crawls and help with the survey, whilst at the same time enjoying a few beers in pub you might not normally get out to! The daytime crawls start at the following pubs at midday: Old Mother Redcap in Bradway, Commercial in Chapeltown, Hammer & Pincers in Bents Green, Cobden View in Crookes, Three Merry Lads in Lodge Moor and Bankers Draft in Sheffield City Centre. There are also two crawls of the 'Valley of Beer', meeting in the Red Deer (City Centre) at 7pm and finishing at the Kelham Island Tavern. For more details of the routes, see our website.



Third Annual
Rising Sun
Sheffield Abbeydale
Brewery



Beer Festival

9th to 12th July 2009 12 noon to 11pm daily
Over 60 real ales available
plus cider and bottled beers

Food available all day - Music on Fri and Sat evening
Entertainment and a hog roast Saturday afternoon

The Rising Sun,
471 Fulwood Road
Sheffield S10 3QA

www.risingsunsheffield.co.uk

On the No 40 and 120 bus
routes from Sheffield City
Centre and
interchange. Buses every 10
mins.

Designated charity for Sunfest 2009: Friends of the Porter Valley
fundraising for the restoration of Shepherd's Wheel. *Registered charity number 1069865*
http://sheffieldportervalley.org.uk/html/shepherd_wheel.htm

Look out for the special brew "Shepherd's Wheel Ale" available at the
festival and in local pubs during July.

Abbeydale Brewery will donate 10p for each pint to the charity.

Children under 16 are welcome until 7.30pm but must be seated and under the close supervision of a
responsible adult at all times. Under 16s are NOT permitted in the beer tent.

Blooming Brewery



It is not only the flowers that are appearing in Derbyshire this Spring as Thornbridge brewery's new site emerges in Bakewell. "Although our brewery is only just over four years old we have been at full capacity for most of that time" says MD Jim Harrison. Planning and building a new brewery was Thorn response to that demand. Jim continues "we began planning the new brewery with a determination to use the best technology available but also to ensure our brewing team maintain hands on control of the process so that we have a brewery that allows creativity; the foundation of our success to date".

Thornbridge's success in winning over 80 awards since its first brew has been spearheaded by Head Brewer, Stefano Cossi. Stefano has also led on the specification for the new brewery based on his research across the brewing world and resulting in a bespoke 30 barrel plant and bottling line that will be in production by July. "The process has been hard work" reports Stefano "but also incredibly interesting as the many breweries I have visited and spoken to have been very open about sharing what and how they brew". Stefano acknowledges that many challenges will lie ahead but he is confident "that the brewing team can

produce even better, more exciting beers than we they done so far".

Whilst the current site can produce some 700,000 pints per year the new 1250 sq



metre site has the potential to produce 8 million. Kelly Ryan, Thornbridge Brewery Manager, is particularly looking forward to developing the brewery's range of bottled beers "we have had

some success with bottled beers to date but the new processes we are putting in place will, we believe, raise the standards with fuller flavours and more aromas being retained".

The existing brewery at Thornbridge will continue in use and become the focal point for beer experimentation explains Stefano "it will give us a great opportunity to use a range of natural ingredients, many that are from the local area in developing new and unique beers".

In addition to increasing UK sales the expansion will allow the brewery to further its export business as well as providing scope for an on-site shop and possible visitor's centre. Up to 6 new jobs will be created.

Attention pub landlords!

Share your pub news with Beer Matters readers - editors contact details on page 26

Beer Passion



As the new Thornbridge brewery nears completion and its first brew, additional members of the team are being recruited. James Kemp is the latest to join after impressing Brewery Manager, Kelly Ryan, with not only his experience but his passion for brewing and quality.

James, after spending his early years in Staffordshire moved with his family to New Zealand where he completed his BSC degree and post grad diplomas. James' passion for brewing was rewarded says Kelly when in "2008 he won three of the five major awards at the New Zealand Home brewing Championships and was crowned the NZ Champion as well as winning the Liberty Award for best malt balanced beer and the Brewcraft Award for best beer". After moving back to the UK James gained valuable experience as a sample technician at Fullers Brewery, where he was involved in laboratory analysis and establishing

tasting evaluations. "We are investing heavily in a new brewery and laboratory to improve further the quality of our products" reports Kelly "with his passion for making good beer and technical expertise James was an ideal candidate to join the Thornbridge brewing team".

WIN - Thornbridge Brewery are giving away a copy of a book 'Hops & Glory' by Pete Brown - see their website, thornbridgebrewery.co.uk for details.

An English Pale Ale

Hopton (4.3%) is A burnt gold English Pale Ale brewed with the latest crop of Pioneer and Bramling Cross hops. Some malt present in the nose with a hint of lime and lemon



peel. Medium bodied with some biscuit character and more citrus present in the mouth. The finish shows a

clean bitterness with a touch of lingering grassiness.

Acorn set for summer

Fast growing Yorkshire brewer Acorn has rolled out three summer specials. Summer Pale (4.1%abv) returns due to popular demand while two more brews - Quantum and Pioneer - are added to the list.

A straw coloured ale with a floral aroma and slight bitterness, Summer Pale is brewed

Mick and Denise welcome you to the newly redecorated

CASTLE INN

1 Twentywell Road, BRADWAY, S17 4PT

Telephone 0114 2362955

5 minutes from Dore & Totley railway station or Bus M17 stops outside. Large car park.

Monday to Saturday 12-2pm

RETIREMENT SPECIAL MENU

Main courses only £3.50

SAMPLE MENU

Beer Battered Cod

Meat & Potato Pie

Gammon Steak

Salmon with Hollandaise Sauce

Scampi

Roast of the day

Beef Casserole Stew

all above served with choice of potatoes, garden peas and garnish of salad.

RESTAURANT

Lunchtime Mon-Sat 12pm-2pm

Evening Mon-Fri 5:30pm-9pm

Sunday Lunch

Carvery served 12:30-4pm

Just £6.95

10% discount if booked in advance

Saturday night Bar snacks

including our new hot Panini range

LIVE BANDS

**Second and fourth Saturday
of every month**

27th June

XXL

11th July

Bazooka Band

25th July

Junkyard Dog

CELEBRATE

**HOLD YOUR PARTY
AT THE CASTLE**

**We can arrange food, disco,
karaoke etc for your function**
(Book for 50 or more guests and we'll
lay on Disco & Karaoke for FREE!)
Please call to discuss your needs.

**Open 12 midday until late daily
covered smoking area**

Disabled access facilities

Live Sport on the screen in the tap room

Poker night every Monday

Quiz night every Wednesday

CASK ALES -All from Yorkshire!

using wheat malt together with Mount Hood and Styrian Golding hops. A well received seasonal ale in previous years it will be available until September.



Newcomer Quantum (4.5%abv) uses lager malt, Fuggle and Golding hops to give light well balanced premium ale.

Returning after three years, Pioneer (4.6%abv) is also being offered as a more traditional deep copper coloured bitter delivering a pleasant lemon and grapefruit aromas from the English hop.

Managing director Dave Hughes said: "Summer Pale has gone very well in previous years as a light refreshing brew, but this year we have added two premium beers that give a taste of summer and even more choice to our customers.

Massey the Bradfield Brewery Shire Horse

It is with great sadness that we have to announce the passing away of Massey the brewery Shire horse. He was away being

trained when he became ill and died.

Massey came to the brewery in September 2006 accompanied by his mother as he was just 4 months old. He soon became quite a character, everyone at the brewery loved having him around he was also a hit with visitors who loved watching him down a pint out of his own engraved glass and not spilling a drop.



In March 2008 Massey was stolen out of his stable next to the brewery and had it not been for the media coverage we may have lost him then. An eagle eyed member of the public recognised his picture in the paper and informed the police, he returned to the brewery a week after being stolen apparently no worse for wear.

After taking over the Nags Head, Massey's image has been used as the pub logo - in fact a new front door soon to be fitted has an engraving in the glass of Massey and as



CHAMPION OF CHAMPIONS BEER FESTIVAL



**Friday 24th July - Saturday
1st August**

**at The Commercial Inn,
Station Road, Chapeltown
Tel: 0114 2469066**



**All available Champion Beers of
Great Britain for the last 30 years**

it has turned out will be a lasting reminder of a much loved friend.

Massey 08/05/2006 – 28/05/2009

On a happier note before Massey died the brewery purchased two Percheron heavy legged horses along with an ex Adnams brewery dray.

The horses named China and Charlie are 14 years old and have been doing the show circuit up and down the country for years and are well use to pulling a dray. They have come to Bradfield on semi retirement, the plan being to integrate Massey into the team and help with his training. Sadly this is not to be, but looking on the bright side, China and Charlie are both settling in well and seems their special treat are polo's each having a full packet at once!

So keep an eye out for progress on their aim to deliver beer with the pair of them.

The Brew Company latest

The Brew Company is releasing another new beer for the summer, a great ginger beer called Ginger Daze.

This slightly hazy wheat based beer has nearly 4 grammes of fresh root ginger per pint and is made with a mixture of German hops for a refreshing ale. Brewer Pete Roberts said "Our first seasonal special Spring Bock was so successful we thought we would follow it with another beer that reflects the warmer lighter weather. Anyone who loves ginger in beer should look out for this one."

The new monthly special for The Harlequin Inn is now on the pumps. Called Drayman's Choice this 3.8% ale is made with 100% Munich malt and Amarillo hops. "The initial sweet maltiness gives way to a light floral fruity hop finish. Delicious!"

Pete held a beer tasting and beer quiz at The Harlequin last month and the winner will help brew the next pub special.

Beer styles nights are gaining in popularity at The Devonshire Cat and Pete continues to host these on the second Tuesday of each Month. Last month was American beer styles and The Brew Company dry hopped their American style Hop Ripper IPA for the event. Other beers in the tasting were Sierra Nevada Pale Ale, Goose Island Honkers Ale & Summertime Kolsch, Anchor Steam Beer & Anchor Bock beer. For more information on the July tasting check the events page at www.thebrewcompany.co.uk.

News from Crown Brewery

The Crown Brewery is continuing it's successful Jazz series with no.10 Cab Calloway, a 4.9% golden hoppy ale and no.11 Charlie Christian, a 4.3% golden bitter. Both are now available.

Stuart the brewer has developed a 5.9% Belgian style Wheat Beer with fresh ground coriander seeds and citrus peel. Imaginatively called 'Wheat Beer'.

'Oktoberfest', a beer traditionally brewed in late spring and aged though the summer months, is now in the casks and will be ready for "the Oktoberfest" at the Hillsborough Hotel later in the year.

Kev and Steph welcome customers old and new to the

NEW BARRACK TAVERN

Real Ales!...regulars & guests including Castle Rock beers

Real Imports!...continental draught & bottled beers

Real Music!...live entertainment every week... **FREE!!**

Real Food!...lunchtimes & evenings, weekend supper menu, late-night takeaway, pre-match specials, buffets & private parties

plus **real savings!**...with our *1-over-the-8!* Loyalty Card



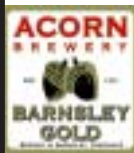
NEW BARRACK TAVERN
601 PENISTONE ROAD
SHEFFIELD
S6 2GA
TEL.. 0114 2349148
VAT reg no. 716 7720 26



YORKSHIRE PRIDE- ABV 3.7%
Very pale session bitter, well hopped with Northdown and Cascade hops.



BARNSELY BITTER -ABV 3.8%
Chestnut in colour, having a well rounded, rich flavour, it retains a lasting bitter finish.



BARNSELY GOLD - ABV 4.3%
Fresh citrus aroma and good bitterness levels. Fruit and hops carry throughout. Crisp, dry and well hopped.



OLD MOOR PORTER - ABV 4.4%
A full bodied Victorian style porter with hints of liquorice. The initial bitterness gives way to a smooth, mellow finish.



Also a range of changing seasonal beers is available. For further information please contact the brewery via the options below;

by calling us on 01226 270734

or via email sales@acorn-brewery.co.uk

Acorn Brewery of Barnsley Ltd
Unit 3 Aldham Industrial Estate, Mitchell Road,
Wombwell, Barnsley, S73 8HA
www.acorn-brewery.co.uk

The bottle conditioned beers are proving ever popular, both being sold locally and at selected outlets around the country. New bottles to the range are Smokin Oktoberfest 5.7%, Unpronounceable IPA 7% and Ring of Fire 10.3%. The old faithful's Wheat Stout 6.6%, Stannington Stout 5% and Wheetiebits 4.4% are all available at the Hillsborough Hotel.

You can now experience a brew day at the Crown Brewery where you will have the opportunity to assist in a brew. The day starts with breakfast and includes lunch and there will be ample opportunity to sample Crown beers. All inclusive price £15 per person.

Kelham Island Brewery latest

Outside the brewery you may have noticed a large stainless tank. This is part of our brewery extension and will give us about 100 x 9 gallons more beer to sell in order to keep up with the large increase in orders we have seen in the last few months.

In August we hope to increase production even more. August will also see the launch of Riders on the Storm in filtered bottles and will be available from all major supermarkets and many local stores.

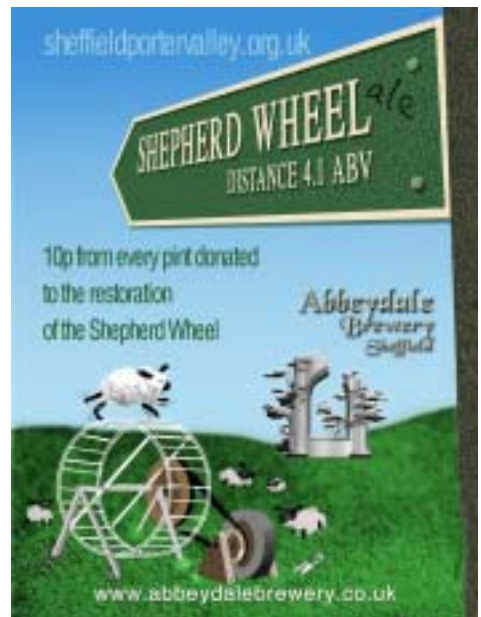
Specials for July will be our ever popular 'Golden Eagle' light coloured beer brewed with Lager malt. We will also have a new beer named 'Reelin' in the Years' A 4.0% straw coloured beer and will have a Pete Mckee designed pump clip.

We have also now have on sale via the Fat Cat and our website a new range of T shirts,

rugby shirts, caps and beanie hats all displaying the Kelham Logo. A must have purchase!

Abbeydale Brewery News

Abbeydale continue to brew at full stretch to keep up with demand. The specials this month are a new Dr Morton's beer, Hare Straightener and a welcome return for Alchemy ABV 4.2%. Alchemy is a pale beer, brewed with 100% Amarillo aroma hops while Hare Straightener is a deep gold beer with spicy notes.



July also sees the launch of Abbeydale's annual charity beer, timed to coincide with the beer festival at the Rising Sun. This year the chosen charity is the Friends of the Porter Valley Shepherd Wheel Restoration Fund. The beer is called Shepherd Wheel Ale and the pumpclip has an unusual take on the

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Bath form below and you will receive three months membership free and a fantastic discount on your membership subscription. After six months you can email a longer profile to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 0112 847200. All forms should be submitted to Membership Secretary, CAMRA, 228 Hartwell Road, St Albans, AL1 1EW.

Your Details

Name (in surnames) _____
 First name _____
 Date of Birth (mm/yy) _____
 Address _____
 Postcode _____
 Tel (home) (or work) _____
 Fax (home) (or work) _____
 Date of Birth (mm/yy) _____

Please tick which CAMRA membership you would like:
 Type of _____
 Single Membership (if A £2)
 Joint Membership (if over 18)

For Young Members and a necessary form please visit www.camra.org.uk or call 0112 847200

I would like to see the Campaign for Real Ale and agree to abide by the Principles and Aims of the Association.

I wish to be kept up to date by _____

Signature _____ Date _____

Information to your Bank or Building Society to pay by Direct Debit

MEMBERSHIP

The Direct Debit Guarantee

Thirsty-2nd DERBY CAMRA

CITY CHARTER BEER FESTIVAL

The Doctor Marries
 SAMUEL JOHNSON IN DERBY

ASSEMBLY ROOMS
JULY 8 - 12 2009

Wednesday **OCKBROOK BIG BAND** (Glenn Miller)
 Thursday **LIMEHOUSE LIZZY** (Bat Apple)
 Friday **WAM BAM BAND** (Verbal Warning Please Y'Self)
 Saturday **JAKE & ELWOOD** (Loscos State Opera Tony B)

Wed 8th	11.30-14.00	14.30-17.00	19.00-21.00	21.30-23.30
Thu 9th	11.30-14.00	14.30-17.00	19.00-21.00	21.30-23.30
Fri 10th	11.30-14.00	14.30-17.00	19.00-21.00	21.30-23.30
Sat 11th	11.30-14.00	14.30-17.00	19.00-21.00	21.30-23.30

© 2009 CAMRA. All rights reserved.

THE BATH HOTEL

Free house

66-68 Victoria Street
 Sheffield S3 7QL
 Tel: 0114 2495151

Excellent range of
 alternating real ales.
 Continental lagers.

Full lunchtime menu
 Monday-Friday 12-3pm
 Lite bites Saturday.

Live jazz/blues/folk every
 Wednesday and Sunday.

July gigs:

- Sunday 5th: River Rats
- Sunday 12th: Tom Harrison Quartet (Jazz)
- Sunday 19th: Billy Martin Jr.
- Sunday 26th: Jazz

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

Tony & Sandra would like to welcome you to
the award winning, NEW LOOK

Walkley Cottage Inn

- > Quality Food from our new kitchen
- > Full Disabled Access & Facilities with Baby Changing area
- > Free Wi-Fi
- > Heated Smoking Area
- > Large Beer Garden

Real Ales

Tetley's Bitter, Timothy Taylor's Landlord, Bombardier Bitter, Adnams Bitter, Deuchars IPA & guest beers.

Gaffer's Quiz

Every Thursday - Free entry, free sandwiches, prizes to be won, open the box competition and more



46 Bole Hill Road, Sheffield

Bus routes 52 and 94/95

Tel: 0114 2344968

www.walkleycottage.co.uk

Shepherd Wheel. The real thing is a waterwheel driven grinding shop which it is hoped to restore to full working order. The beer will be on sale around Sheffield in free houses and other pubs which are able to buy the beer from mid-July. The brewery will donate 10p from every pint sold to the charity, so please do your bit by drinking some beer - not a difficult thing to ask is it?

Champion's Bar

This August the 31st champion beer of Britain will be announced at the Great British Beer Festival in London. To celebrate the last 30 years of winners, the Commercial in Chapeltown will be holding a "Champion of Champions" beer festival. The festival will include every previous winner, with one exception of Adnams Extra which is not brewed anymore. The festivities will take place from Friday the 24th of July to Saturday the 1st of August (Yorkshire Day).

More Beer at Ruskins

Ruskins is pleased to announce the addition of a 3rd hand pump, extending their range of local real ales, with beer currently sourced from Thornbridge, Abbeydale and Acorn breweries.

Fundraiser

New Barrack Tavern's Steph, Kev and Rebecca would like to thank everybody who helped out for their charity fun day in May for Sheffield's Children's Hospital, £720 was raised for this great charity. Steph and Rebecca would also like to thank every body who sponsored them for their 5K swim in aid of Marie Curie Cancer Care which they



raised £450. Another charity day is to be held in September.

Moorfoot Idol

Starting in July the Moorfoot Tavern are running the Moorfoot Idol contest. Based on the American Idol/X factor model it'll be a karaoke competition with a panel of judges giving feedback about singing techniques to each contestant. Running over 6 weeks leading to a grand final, the judges and the audience will all decide who will be the Moorfoot Idol. Guest ales will feature throughout the month.

Sunfest

This month sees the third annual Rising Sun Beer Festival. As usual there will be 60+ beers, some real ciders, bottled Belgian beers, good food and music and hopefully some sunshine. If it's raining there should be plenty of room to get under cover.

New this year will be a Saturday afternoon Hog Roast starting about 4pm. There will be music on Friday and Saturday evening and entertainment on Saturday afternoon.

The beer list is not finalised as this goes to print but expect to see old Rising Sun

favourites like Potbelly, Pictish, Oakham, Hornbeam, Marble, Atomic, Beartown and Ufford alongside those new to us like Blue Monkey, Blue Bear, Triple fff and Three Bs.

There will be a good representation of local brewers too with brews from many of the local breweries. The Abbeydale charity beer Shepherd Wheel Ale will be on sale, and the Friends of the Porter Valley will be on hand to explain to you what they are doing with the Shepherd Wheel. As well as cash you can also donate any unspent value on your beer tickets to the charity - the pub will convert these into cash. Last year the charity beer and the festival together raised over £1000 for the designated charity and the aim is to beat that this year.

Inn Brief

Continuing the successful launch of the £5 pie and a pint night on a Monday and the £5 curry and a pint night on Wednesdays the **Hillsborough Hotel** has started a games night on Thursdays. A selection of games are available, which can also be played any time, or bring your own favorites.

The **Plough** at Low Bradfield celebrates 200 years as a pub this year. Look out for special events during the summer to mark this momentous occasion.

The **Harlequin** is holding a beer festival from the 16th to 18th July.

The **Eyre Arms** at Hassop (www.eyrearms.com) always stocks Peak ales Bakewell Bitter and Guests Peak Ales Swift Nick, These are only brewed 3 miles away from The Eyre Arms. They also always

stock Black Sheep Ale and Marstons pedigree.

The **Queens Hotel** on Mosborough High Street now has real ale available, with well kept Kelham Island Easy Rider and Adnams Bitter on the bar.

Best Beer Buys in Broomhill - The **Fox and Duck** has John Smith's Bitter at £1.69 a pint all the time and a special 50p off all cask ales on Monday 7.00- 10.00pm. Monday to Thursday at **The York** you can have three 1/3 pint measures for £2.50. For groups of people visiting the **Broomhill Tavern** the 4 pint jugs are popular, Tetley Bitter is £8.25 and both Deuchars IPA and Blacksheep Bitter are £9.00. **The Place** has Well's Bombardier at £1.79 a pint whilst the **Nottingham House** has Courage Best at £2.20.

Beer of the Festival



Our Beer Festival organiser Dave Williams presenting the beer of the festival award certificate at Dunham Massey brewery, during a branch outing to the area.

SHEFFIELD TRADING STANDARDS

Short measures, misleading advertising and other consumer complaints?

www.tradingstandards.gov.uk/sheffield

The Angler's Rest

Graham & Beryl Yates.

**Millers Dale, Buxton
Derbyshire SK17 8SN
Tel: 01298 871323
www.theanglersrest.co.uk**



THE DEVONSHIRE CAT DEVONSHIRE QUARTER

49 WELLINGTON STREET S1 4HG

0114 2796700

www.devonshirecat.co.uk

**OVER 100 BEERS FROM AROUND THE WORLD
CHOOSE A REAL ALE FROM OUR SELECTION OF 12 DIFFERENT REAL ALES AT ALL TIMES!**

**EVER TRIED A TRAPPIST BEER MADE BY MONKS?
THERE ARE 7 DIFFERENT TRAPPIST BREWERIES; WE HAVE BEERS FROM 6 OF THEM!**

**MAYBE SOMETHING A BIT SWEETER?
WE HAVE FRUIT BEERS ON DRAUGHT AND IN BOTTLES**

WE OFFER FRESHLY PREPARED FOOD FOR ALL!

**WHETHER YOU WANT A LIGHT SNACK, A LIGHT OR HEARTY MEAL, YOU WON'T BE DISAPPOINTED! AND OF COURSE YOU
COULD TRY ONE OF OUR RENOWNED HOMEMADE BEEF BURGERS.**

**YOU MAY HAVE HAD FOOD MATCHED WITH WINE?
HERE AT THE DEVONSHIRE CAT WE TAKE ADVANTAGE OF OUR DIVERSE SELECTION OF BEER STYLES & FLAVOURS TO
COMPLIMENT OUR FOOD!**

ENJOY EXCELLENT BEER & FOOD IN OUR RELAXED AND FRIENDLY ATMOSPHERE HERE AT THE DEVONSHIRE CAT!

CATERING KITCHENS SHEFFIELD S4 7QS

Do you have a need for
Commercial Catering Equipment and Sound Advice?



We supply Cookers, Grills, Fryers, Bain Maries,
Back Bar Equipment, Panninis etc.
Glass and Dish Washers, Stainless Steel Tables and Sinks

New & Reconditioned

Leasing Available

Ring for Brochure or Visit our 3500 SQ FT Showroom

Ample Parking

100 Lyons Street, off Carlisle Street, Sheffield S4 7QS

Tel: 0114 276 3550

Fax: 0114 270 6128

THE ANVIL

STANNINGTON ROAD

Forging Ahead

Now three handpulled beers including a *Local Ale*

Real Ales currently available are:

Adnams Bitter - Bradfield Farmers Bitter - Sharps Doom Bar
+ A selection of beers, lagers and ciders

Good food at
healthy prices
served
lunchtimes

Heated smoking
area to rear

Quiz Night Tuesdays
Free entry, free sandwiches,
gallon of beer to winner
+ draw for bottle of wine and
a T-shirt

106 Stannington Road S6 5FN

Tel: 0114 234 3738

Buses 11, 12, and 61/62 stop outside

THE COBDEN VIEW

40 Cobden View Road, Crookes, S10 1HQ 0114 2661273

Andy and his team wish everyone a warm welcome

BEER Garden/SKY TV - SKY SPORTS + PREM PLUS on big TVs

Tues Night Quiz; Thurs Acoustic Music Sessions; Regular live music

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, Wychwood Hobgoblin and Old Speckled Hen

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

QUALITY ALES BREWED USING
FINEST MALTS TRADITIONAL HOPS
NATURAL SPRING WATER



NO BULL!



TEL: 0114 285 1118

WWW.BRADFIELDBREWERY.COM

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
- ❖ Wholesome home cooked food available at reasonable prices
 - lunchtimes Mon to Sat 12:00-2:30 and evenings Wed to Sat 5:30-8:30
 - Now serving food all day Sunday until 8pm.
- ❖ Quiz night Wednesday - Free entry, free buffet, gallon of beer to winner
- ❖ Music evening - all types - First Tuesday of the month. Listen or join in.
- ❖ Cask Marque accredited for quality of cask ale.

CELEBRATING 200 YEARS AS A PUB IN 2009!

Get here on bus routes 61/62, car parking also available.
Open Mon-Tues 12-3pm and 7-11pm, Wed to Sun 12pm-11pm.

yorkshire pub of the year 2004, 2007 and 2008
national CaMra pub of the year 2008

KELHAM ISLAND TAVERN

Sheffield's Quality Real Ale House

- ✓ **At least 11 real ales always including a mild and a stout/porter, served in lined glasses guaranteeing full pints.**
- ✓ **Large range of draught and bottled continental biers.**
- ✓ **Traditional Ciders**
- ✓ **Food Served 12-3pm Monday-Saturday**
- ✓ **Folk Nights Every Sunday**
- ✓ **Disabled Access Facilities**
- ✓ **Quiz night every Monday from 9 o'clock with free snacks**
- ✓ **Multi award winning beer garden**

OPENING HOURS

Monday - Thursday: 12pm - 11pm, Friday - Sunday 12pm - Late
Tel. 0114 272 2482 www.kelhamislandtavern.co.uk

Les & Sue welcome you to

The Hallamshire House

49-51 Commonsides, Sheffield S10 1GF
Tel: 0114 266 3611

- ***Cosy, friendly atmosphere***
- ***Comfortable lounge***
- ***Regular real ales*** - Kelham Island Gold, Deuchars IPA, Black Sheep Bitter and Ruddles Best, with guest ales coming soon
- ***Quiz nights - Monday bingo quiz, Thursday fun quiz and Open the Box.***
- ***Full size Snooker table + Pool***

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!

This new series takes a look at the beer scene here in Sheffield, and outside the city, from the point of view of a scooper (anyone who makes notes of what beers they drink, and possibly keeps a tally of how many different beers have been tried). Sheffield is widely recognised as the best city for scooping, thanks to the effort the local pubs make to source new and interesting beers from micro-breweries near and far. I also travel extensively abroad and in the UK, so will be reporting back on my findings.

During May, I visited Germany, Italy, Poland, Slovenia and Croatia. While much has been written about the beers of Germany, and I'm sure many of you have tried a range of German beers, comparatively little is written about the beers of Italy - indeed in the UK one could be forgiven for thinking that Italian beer begins and ends with Peroni - however, this would be on a par with equating all British beer with Carling.

On my Italian trip I was particularly impressed during my visit to Rome. After the obligatory visit to the Vatican (I'm a country scooper as well!), I headed to a nearby pub (about a mile south), Ma Che Siete Venuti A Fa (lit. 'What The Hell Are You Doing Here'), more commonly known as 'The Football Pub' on account of the proliferation of football memorabilia on display, on Via Benedetta. Once inside, I was faced with two handpumps, and ten taps, dispensing a range of Italian, Belgian, German, and American craft beers.

Obviously, I had to start with the handpumps, and so selected the **Ke-To Porter (6.5%)** from **Birra Del Borgo**. This was a dark, viscous porter with chocolate and coffee overtones, and another flavour I couldn't quite place - this turned out to be tobacco! Not as strange as it sounds, and

nothing like the smell of smoking tobacco.

From the taps, I tried **Birrifico Italiano Tipopils (5.0%)**, a great, hoppy lager which hit me halfway through with a taste of pure, raw hops, followed by their **Bibock (6.2%)**, a German-style strong ale, amber in colour and fruity in taste. I also tried **Montegioco Makke Stout (4.0%(ish))**, though it felt more like a mild to me, and **Lambrate Ortiga (4.8%)** on handpump.

Due to shortage of time, I restricted myself to the Italian offerings, plus sneaky halves of **Cantillon St Lamvinus** and **Lou Pepe Framboise** (both 5.0%). I then retreated to Bir & Fud across the road, owned by the same people, and possibly unique for an Italian pizzeria insofar as it serves no wine, only beer. Ten beers were on offer, all from Italian craft breweries, including the Ke-To Porter on handpump again. Among the **Del Borgo** offerings were **Genziana (6.2%)**, made with ginseng & herbs, and **Re-Ale (6.2%)**, a highly hopped IPA-style beer. Guests included **Piazza Dei Mestieri Manet (5.0%)**, **Troll Febbre Alta (8.7%)**, **Baladin Nora (6.8%)**, and **Scarampola IPA (7.8%)**, the latter an excellent take on the genre with big hop flavour throughout.

Overall, an excellent night in as fine a restaurant and pub I have visited, and many thanks are due to Manuele and Leonardo for their hospitality. Hopefully this report has opened some eyes to one of the fastest growing and most interesting craft brewing scenes in Europe.

Back home, Sheffield was up to its usual standards for new beers. A festival in the Hillborough Hotel produced such delights as **Mallinsons Amarillo (3.5%)**, while a week later a Derbyshire-themed festival in the Harlequin





complemented their always excellent line-up of new beers. **Little Ale Cart** brewery at the Cask & Cutler, sorry, Wellington continue to impress with their range of pale, hoppy bitters - I have no objection to a brewery making all their beers in the same style so long as they do it well! The national Pub Of The Year, the Kelham Island Tavern, kept up the good work with some rarities and newies such as **Samuel Slater (4.2%)** from Derbyshire's **Amber** brewery, while the University Arms had some great new **Thornbridge** and **Fernandes** beers.

Here then, is the 'league table' for the Valley of Beer circuit, based purely on the number of new beers I sampled during May (at this point I feel obliged to 'declare an interest', as I (along with top scooper Brian Moore) have some input into the beer selection in the Harlequin, thus giving them something of an advantage!):

Harlequin 33.... Hillsborough Hotel 22....
Wellington 16..... Kelham Island Tavern
14.... University Arms 2.... Bath Hotel 1,
others 53 **TOTAL 141.**

While this ranking doesn't reflect the number of different beers dispensed by each pub, it gives an indication of where to find the rarer beers!

And finally, the awards for May, decided on the democratic process of one man, one vote - and I am that man!

Beer Of The Month: **Marble 1425 V3 (5.9%)** –

liquid hops! Sampled at North Bar in Leeds, this is a true IPA, overloaded with Nelson Sauvin (one of my favourite hops) and Chinook, giving huge citrus and gooseberry aroma, flavour and aftertaste (you may have gathered by now I'm a total hop monster...)

Pub Of The Month: **Ma Che Siete Venuti A Fa**, Rome - superb beer range and quality, service above and beyond, and a great atmosphere. www.football-pub.com

Na zdravi.

Branch news

New tankards now available!

The second series of Sheffield & District CAMRA glass bottomed pewter tankards, celebrating commercial real ale brewing in Sheffield, is now on sale. The tankards, which are limited edition and individually numbered, feature the Sheffield CAMRA logo on one side and the Kelham Island Brewery logo on the other.

Pub of the month nominations

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.

Three Merry Lads, Lodge Moor
Nottingham House, Broomhill
Rawson Spring (Wetherspoon), Hillsborough
Lord Nelson, Sheffield City Centre
Nags Head, Loxley

Tuesday 30th June 8:30pm - Beer Festival planning meeting**New Barrack Tavern, Hillsborough**

Work continues to arrange our 2009 Steel City Beer Festival. Buses 53/78 stop outside the pub.

Sunday 5th July 10:00am - Thornbridge Hall Charity Garden Party**Thornbridge Hall**

The garden party has fun for all the family, but the big attractions from our point of view is the Thornbridge Brewery beer tent, and the Cricket Inn food tent. Our minibus will depart from Sheffield Interchange (outside the Old Queens Head) at 10am, the cost for travel and entry is £10 (£7 kids).

Tuesday 7th July 8pm - Branch meeting**Ball Inn, Crookes**

The usual monthly meeting to discuss pub, club & brewery news, campaigning issues and more over a pint. Bus 52.

Saturday 18th July 11:50am - Bradfield Bus Crawl

Features country pubs and a brewery tour! Meet at Hillsborough Interchange for the bus that departs at midday. We work our way around the circular bus route, taking in pubs including the Nags Head at Loxley, Old Horns at High Bradfield, Plough at Low Bradfield, Royal Hotel at Dungworth and the Anvil at Stannington. We also pop into Bradfield Brewery for a brewery tour and lots of beer! The cost of the brewery tour is £7.50 including beer and needs to be booked in advance. The bus is the number 62 operated by Sheffield Community Transport, a South Yorkshire day tripper pass costs £5.50.

Tuesday 21st July 8:30pm - Beer Festival planning meeting**New Barrack Tavern, Hillsborough**

Work continues to arrange our 2009 Steel City Beer Festival. Buses 53/78 stop outside the pub.

Saturday 25th July 12pm - Annual Beer Census**Various routes (see front page for meeting points, more details on website)**

A choice of pub crawls surveying the beer range available, recording what real ales are available on the bar. Why not help out by joining us for a few beers in a part of Sheffield you don't normally get to?

Tuesday 28th July 8pm - Beer Matters distribution & Committee meeting**Kelham Island Tavern**

The August issue of Beer Matters will be available to collect and take to pubs and other real ale outlets. If your local doesn't get any, why not take them some? The branch committee will also be here for their monthly meeting.

MORE INFORMATION Contact Richard Ryan our Social Secretary on 07956 114926

PUBLIC TRANSPORT INFORMATION 01709 515151 www.transportdirect.info

Beer Matters

Editor: Andrew Cullen 07554 005 225

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: TUE 14/07/09. Note opinions expressed in this publication are those of the author and may not necessarily represent those of the Campaign for Real Ale or the editor. Beer Matters is copyright CAMRA Ltd.

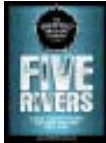


... The Hallmark of a Perfect Pint

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.

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)



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!**

thornbridge KIPLING a South Pacific Pale Ale

Call now to stock 01629 641000