

BEER MATTERS

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

FREE

Issue 392 November 2009

www.camra.org.uk/sheffield

Every little helps!

**We celebrate Cider month by helping with the
cider making & deliveries at Woodthorpe Hall**



Saturday 17th October saw us take part in the annual Woodthorpe Hall Cider Run, where we hand deliver a tub of Owd Barker Cider from Woodthorpe Hall in Holmesfield to the Royal Oak pub in Millthorpe, where we had lunch.

Then it was back to the Hall, to meet cider maker Dick Shepley and help his volunteers with the cleaning and pressing of apples (plus drink cider & eat cake!)





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0114 230 3855

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

Getting there:
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bus routes from city
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The week at the Rising Sun:

Monday Night is music night - Jazz, Blues, Classical. Check website.

Wednesday & Sunday Night: Quiz nights 9.30pm prompt start.

Rest of the week: Just a great pub!

Private functions catered - meetings, celebrations etc.

Christmas party bookings now being taken for throughout December.

Full 3 course meals available for bookings of 10 or more.

Call Rob, Julie or Sooz to discuss your requirements.

Sunday Carvery 12-3.30, choice of meats, vegetarian options. Booking advised



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

www.abbeydalebrewery.co.uk

Specials for November



Chocolate Stout
4.5%
A rich, dark
chocolate stout
with full dark
bitter chocolate
flavours.



**Dr Morton's
Corpse Nailor**
4.1%
Pale and hoppy
made with New
Zealand hops

Abbeydale Brewery



Abbeydale's Special for November is Chocolate Stout at ABV 4.5%.

This is a recipe tweaked from last year's recipe (and the eagle-eyed will notice a pumpclip too).

The recipe has been enhanced to give the beer a more full-on chocolate flavour.



The Beerworks Special is a 4.1% pale and hoppy beer, made with New Zealand hops. It is called Dr Morton's Corpse Nailers and features another insane pumpclip from the strange mind of Ivan Bradley.

Bradfield Brewery

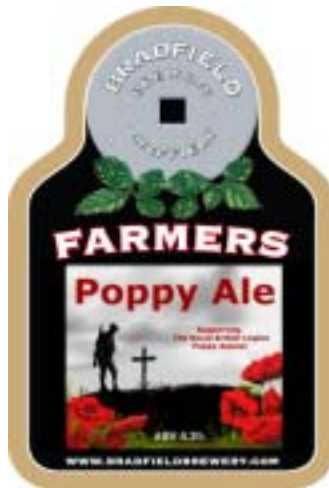
Two months till Christmas! Can you believe it, it doesn't seem like five minutes since we were all stood round arms linked mumbling our way through Auld Lang Syne seeing in another New Year. Whoever came up with the saying 'time flies' was not

kidding!

At Bradfield Brewery the run up to the festive season starts mid October when we brew the first of our seasonal specials Jack O'Lantern at 4.5% ABV this dark amber coloured ale is complimented by a sharp dry aftertaste. Brewed for Halloween it's wicked!

Then for the first time in nearly 12 months we are brewing a completely new beer. This came about after Frazer Snowdon who regularly samples our beers at The Nags Head suggested brewing a beer for the local branch of the Royal British Legion in aid of the poppy appeal and we were more than happy to oblige.

At 4.3%, poppy ale is a well balanced fruity pale ale and has a hoppy poppy citrus aroma with a smooth bitter aftertaste. Tracy Bowman-Russell a local artist kindly provided the artwork for the pump clip saying "I would be honoured for my painting to be used in such a manner that will benefit the Royal British Legion. It was



painted to remember my grandad who served in the 1914-18 war as a sniper, and his brother who was lost to nazi torture. Lest we forget them."

10p from each pint

CHAMPS

SPORTS BAR & RESTAURANT

CHAMPS IS BACK !!

**THE REFURB IS COMPLETE AND TO
CELEBRATE....**

99p WEEK

Monday 9th November-

Sunday 15th November

WITH LOADS OF FOOD AND DRINK OFFERS FOR JUST 99p.

**MANY DRAUGHT & BOTTLED BEERS, SOFT DRINKS &
FOOD ITEMS FOR 99P**

VISIT www.champssportsbar.co.uk for all the details.

**As a added bonus, for that week,
bring your CAMRA members card and get
any Kelham Island or Thornbridge Brewery
beers for 99p**

Cider Festival

2/11/09 until 9/11/09

Featuring over 12 different draught and bottled ciders!!

315 ECCLESALL ROAD, SHEFFIELD S11 8NX

will be donated to the appeal so please drink generously (albeit responsibly).

Then last but by no means least we will be brewing the very popular Christmas special Farmers Belgian Blue this unique beer is 4.9% ABV with berry overtones it has a slight blue tint to the head making it an unusual winter warmer due to demand for this novel beer it will be available from 2nd November through to the end of January. It will also be available on the SIBA direct delivery scheme.

And finally just a note to end on at Bradfield Brewery we are fast approaching another milestone which will inevitably mean a one off brew and ideas?

Crown Brewery

There is a lot of stuff on the web at moment that started with twitter, I'm not sure twitter was responsible here I think was just good old BEER and a couple of chance meetings over said drink. The last meeting was with Zak Avery (aka The Beer Boy) at Thornbridge brewery's new brewery opening which involved far too much Jaipur, then some Summer Lightning and train to Sheffield were we found our selves with time to kill so (yes you guessed it) we went for another beer, a Duvel. The result was we had to brew together, a few tweets later we had a date 1/10/09 and we decided on either a Double or a Porter, as the date got closer I found a supply of Damsons so it was set Damson Porter.

The brew day came we mashed in. We decided to simply squidge the 20lbs of damsons up and put them straight in to the copper to boil. I had decided on Bramling Cross for the hop additions so in went 1kg,



when we got close to finishing the collection from the mash we started talking about strength, I thought we might get 5.5 to 6% abv but Zak suggested if we could get about 6.6% we could have a Double Damson Porter so I cut the collection a little short and we decided on a long boil. After 30 min we added another 1kg of Bramling Cross, Zak dug the mash, I ordered some lunch and we went up to the bar for our steak and Stannington Stout pies.

After we had filled ourselves with food and beer (small samples of course) we went back down to see to the brew. The wort had boiled for two hours with a total of 3kg's Bramling X, we added another 2kg's and let it rest. The original gravity reading was taken and the goal was achieved - 1075 - and with a little hop sparge we got it down to 1070 and in went the yeast, S-033 was pitched and left to ferment.

Thanks to Zak for coming, the beer has just about fermented now and its going to be

quite well balanced strong, sweet, bitter, hoppy and fruity.

The Sheffield Brewery Company



All Sold Out at Whirlow Hall Farm Trust Family Day!

The Sheffield Brewery Company was delighted to have been invited to serve a refreshing range of its fine quality real ales at the Trust's Family Day. The sun shone, the crowds arrived and everyone had a great time enjoying a feast of local produce. There was also plenty happening to entertain the kids with a fantastic range of pet and farm animal shows.

Tim Stillman, head brewer, (pictured) "we weren't sure how much beer to rack-off and prepare for the festival. Our ever popular Blanco Blonde sold out first followed closely by the Seven Hills and Crucible Best.

We just about managed to quench everyone's thirst but did sell-out with 30 minutes to spare – we'll definitely bring more next time!!

The organisers of the Family Day can be very proud of their achievements as the event was a huge success – bring on 2010's event!

The Hallmark of the 100th "Perfect" Pint...

Now that we've launched the new logo and strapline for the brewery, we thought it appropriate to celebrate our 100th brew with a new beer under the name "Hallmark". Landlords wishing to order this specially handcrafted ale should contact the brewery direct.

Carlsberg



Carlsberg have claimed they are committed to the Tetleys brand despite the impending closure of the brewery in Leeds, expected to take place in 2011, reports the Publican newspaper.

A major promotion for Tetleys is due to be unveiled soon, and in the run up to Christmas a special new Cask Ale has been launched called 'Tetleys Northern Cracker' with an ABV of 4.3%.

Kev and Steph welcome customers old and new to the

NEW BARRACK TAVERN

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Real Imports!...continental draught & bottled beers

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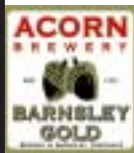
NEW BARRACK TAVERN
601 PENISTONE ROAD
SHEFFIELD
S6 2GA
TEL.. 0114 2349148
VAT reg no. 716 7720 26



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 Brew Company

In November The Brew Company's beer range is heading north and will be featured in a Brewery Beer & Food festival at the Sir John Fitzgerald's pub 'The Bacchus' in Newcastle city centre. Brewer Pete Roberts explained 'This is a really exciting event for us to be a part of. All eight hand pumps will be featuring our beers for the entire weekend and the chefs will be cooking an eight course meal with our beers' Pete will be attending to talk about brewing and do a tutored tasting of all eight beers.

The brewery is working closely with Sheffield Hallam University (SHU) on a project called 'SHUBREW'. Students will learn about brewing and then design a beer specifically for the student union bar. 'The student group from the University's Venture Matrix project will help us design, name and brew a beer to suit Sheffield Hallam students using the recent market research they conducted. They will learn about all aspects of taking a beer brand from conception to the market place. I see this as a real positive step in the promotion and awareness of locally brewed cask beer within the university population'

A new beer was submitted to the Chesterfield Market Beer Festival competition called Tantaulus, a 6.5% Belgian Dubbel. All brewers in the competition had to brew a beer not brewed or sold before. Tantaulus is a dark powerful but smooth ale based on the Belgian style Dubbel with dark prune caramel flavours.

The staff from The Devonshire Cat are joining Pete at the brewery to brew their very own Christmas special. Ben Tysoe bar

manager knows how important it is for the bar team to understand the beers they serve. 'Knowing the theory of brewing doesn't do it justice, by experiencing the hard work and creative joy of making a beer of their own I am sure they will appreciate the beers they serve even more and have total confidence relating this to their customers' said Pete.

Kelham Island

Kelham finally got it's new 30 barrel plant operating on Friday September 25th. The old brewing equipment has been moved to Welbeck where the new Welbeck Abbey Brewery will be opening, hopefully later this year.

Mitch the brewer from Rohrbachs Brewery in upstate New York, which is brewing Pale Rider, will be at Kelham in October to brew Rohrbachs Scotch Ale which will be one of Kelham's Christmas specials.

A 4.8% pale hoppy special will also be brewed in November but the naming is delayed until Pete McKee's pump clip art arrives!

White Rose

Wrong information for White Rose has somehow got in the 2010 Good Beer Guide. Our Details Are As Follows : White Rose Brewery, 119 Chapel Road, Burncross, Chapeltown, SHEFFIELD S35 1QL. Telephone 0114 2976150. E-mail whiterose.brewery@btinternet.com.

Our Core Beers are: Original Blonde Abv 4%, Honey Blonde Abv 4%, Stairway To Heaven Abv 4.2%, all brewed personally by our very own Gary Sherriff.

Our current beers for this Month are



THE BATH HOTEL

Free house

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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
Sunday.

November gigs:

Sunday 1st River Rats
Sunday 8th Giles Hedley
Sunday 15th Billy Martin Jr.
Sunday 22nd to be confirmed
Sunday 29th PLUK
Sunday 6th Beat Merchants

Irish music session every Monday
Drop in Blues drop in session first
Wednesday of the month

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

Les & Sue welcome you to
**The Hallamshire
House**

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

• **Cosy, friendly atmosphere**

• **Comfortable lounge**

• **Regular real ales** - Kelham
Island Best Bitter, Bradfield
Farmer's Blonde, Sharps
Doombar and rotating guests
from local breweries.

• **Quiz nights - Monday bingo
quiz, Thursday fun quiz
and Open the Box.**

• **Full size Snooker table +
Pool**

Sandra and Tony welcome you to the

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Large Beer Garden

Heated smoking area

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gaffer's quiz every Thursday, **free** entry, **free** sandwiches, multiple prizes, open the box & more...

Now booking for Christmas with a FREE wine offer



The Walkley Cottage Inn
46 Bole Hill Road
Tel 0114 23449658
www.walkleycottage.co.uk
Bus routes 52 & 95

Autumn Gold Abv 4.4% and Serial Blonde Abv 3.9%. We are also planning a Dark Beer for October.

Thornbridge



To mark its centenary this year, the John Innes Centre in Norwich has produced a beer to celebrate its ongoing contributions to science and agriculture.

‘**John Innes 100**’ is a strong English-style India Pale Ale brewed by the award winning Thornbridge brewery using a traditional method, to reflect the historical nature of the beer. It uses Maris Otter barley; a variety with close links to the John Innes Centre’s historical work.

Maris Otter barley was developed in the 1960s at the Plant Breeding Institute (PBI). PBI integrated into what is now the John Innes Centre in 1987, but in its 75 year history PBI developed over 130 crop varieties, and enabled the UK to become self-sufficient in wheat and barley.

Maris Otter became the preferred barley variety because of its superior winter hardiness and went on to become one of the most enduring varieties in the history of modern cereal cultivation. It was not until 1985 that the PBI variety Halcyon, with its

higher yields and better disease resistance, largely supplanted Maris Otter. Maris Otter, however, still remains the barley of choice for many traditional craft brewers, and for this reason was selected to make John Innes 100.

John Innes 100 is described as a light copper English IPA with aromas of fruit and berries, a gentle maltiness in the mouth and a wonderful citrus and lemon-pith bitterness. “We were very flattered to be asked by the John Innes Centre to brew their centenary beer, says Kelly Ryan, Thornbridge’s Brewery Manager. “We thought an IPA using traditional malts and hops would reflect well the research work that the centre has been instrumental in leading on”.

By providing fundamental knowledge and resources for plant breeders, the John Innes is continuing the tradition of helping to ensure sustainable production and it is hoped that the John Innes 100 beer will epitomise how this has borne fruit over the last hundred years.

Thornbridge have a special beer going into the Wetherspoons 30th birthday celebration beer festival - **Pioneer**, at 4.2% ABV.

Wild Swan won Solihull Beer Festival.

The Judging for the International Beer Challenge 2009 is now complete. In September over 30 expert judges from the international beer industry blind tasted 300 beers and awarded bronze, silver and gold medals.

Three Thornbridge beers won awards; Bracia and Kipling Gold and Saint Petersburg a Silver Medal. At the IBC awards ceremony, at the Royal Society of

Trippets

TRIPPET LANE 1



**FORMERLY THE OLD RED LION MENTIONED IN THE
GREAT SHEFFIELD FLOOD OF 1864**

**A TRADITIONAL ATMOSPHERE WITH A MODERN
APPROACH**

**AND A GREAT SELECTION OF HAND PULLED ALES:-
WENTWORTH
KELHAM ISLAND
BRADFIELD
THORNBRIDGE
& OTHER GUEST ALES**

**ALSO LARGE SELECTION OF LAGERS, WINES AND
SPIRITS**

Arts in London, results for the overall category winners (above Gold) were announced with Thornbridge's Bracia awarded the overall medal for Best in Class for Specialty Beers.

Bracia, a rich, dark 9% ale that has been infused with chestnut honey, was launched earlier this year and is says Jim Harrison,



Thornbridge's MD, "a beer that exemplifies the innovation, passion and Knowledge approach to brewing beer that Thornbridge strives to achieve".

The beer was developed by Head Brewer Stefano Cossi after some initial historical research. Bracia is the Celtic name for a beverage brewed in Iron Age Europe with reference found on a Roman inscription at Haddon Hall, Derbyshire. Little is known about this except that it was high in alcohol, brewed with cereals and, most probably, honey. It was the use of honey that seems to have triggered Stefano's inspiration as he explains "I thought Chestnut Honey would make an ideal ingredient for a rich, dark beer where its complex flavours would subtly blend with the roasted and toasted notes of specialty malts". Bracia uses a generous amount of dark and bitter Chestnut Honey that was sourced by Stefano from Beekeeper Onelia Pin in the Alpine foothills of North East Italy.

Bracia's careful use of Malts (Maris Otter, Brown, Munich, Dark Crystal, Black,

Chocolate, Peated), Roasted Barley, Hops (Target, Pioneer, Hallertau Northern Brewer and Sorachi Ace) produce a truly unique beer. Its aromas are of chestnut honey, cappuccino, white chocolate, dark fruits and vibrant fresh peel. The mouthfeel is velvety and rich, with notes of coffee, chocolate, liquorice and hazelnuts with warming alcohol, cocoa and a little peat in the finish.

Pub news



Thornbridge Brewery is toasting its success in the Brewing Business Awards announced by the Society of Independent Brewers (SIBA). Thornbridge won the Best On Trade Support Award for its work in turning around a failing pub in Dronfield - the Coach and Horses - into Sheffield CAMRA's District Pub of the year.

The judging panel of industry experts praised Thornbridge for its winning entry. Pete Brown, beer writer and one of the judges, commented, "Thornbridge, and the other local brewers here tonight, are living proof that success can be achieved without a large chequebook. What came through very clearly in all the Awards entries was the creativity and resourcefulness that local brewers are using to develop their business. With talent and determination like this driving our local brewing sector, it's no wonder that it's enjoying growth while the

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overall beer market is in decline.”

Simon Webster, Brewery Director, said, “This is a great result for teamwork between the brewery and Catherine Mueller and her staff at the Coach and Horses. It’s fantastic to win public recognition from our peers and industry experts. The past year has been a challenging one for everyone involved in making and selling beer, but the success of the work at the Coach and Horses shows that it’s still possible to do things that develop the business.”



Movember is an annual, month-long celebration of the moustache, highlighting men’s health issues, specifically prostate cancer. Mo Bros, supported by their Mo Sistas, start Movember (November 1st) clean shaven and then have the remainder of the month to grow and groom their moustache. During Movember, each Mo Bro effectively becomes a walking billboard for men’s health and, via their Mo, raises essential funds for charity. The Thornbridge brew team will all be taking part and there will be special offers at the Coach & Horses in Dronfield for those taking part.



Rutland rides again!

The Rutland Arms on Brown Street has now re-opened as a free house and providing a relaxed atmosphere for a bohemian mix of arty types, academics, business folk and those starting or ending journeys at the railway station or Interchange.

A lot of work has been put into tidying, cleaning and decorating to bring the pub back up to standard prior to opening, however it still retains it’s old fashioned charm!

On the real ale front, Marstons Pedigree, Jennings Cumberland Ale feature along with a regularly changing selection of guest ales, many from local breweries. Real Cider is also available.

Food is served Monday to Saturday from midday to 8pm and is of high quality and is well presented. During November the menu is a simple pub favourites done well theme, and for this month the Rutland is offering CAMRA members a 20% discount on food. To claim this show your membership card and ask for a food discount voucher next time you buy a beer in the pub. Some terms & conditions apply (offer expires 21st Nov).

Look out for a halloween cider festival taking place at the Rutland Arms.

Fat Cat bonfire party

The Fat Cat Bonfire, Barbecue and Fireworks will be on November 5th once again. One addition this year is a small firework display for youngsters at 7pm especially for those children who can’t stay up late on a school night. The fireworks

HALLOWEEN ALE FESTIVAL

25TH OCTOBER TO 5TH NOVEMBER

COME TRY ONE OF OUR BREWS



**Featuring a selection of Halloween Brews including a number
from local Breweries...**



Collector card

Buy 5 festival ales and receive a 6th one free...

**Collect 3 completed cards to make the number of the beast and
we will give you 4 free pints.**

**Cards can be used in all participating festival pubs and completed cards will be valid for redemption until
Friday 13th November...**

Participating pubs...

The Museum – Orchard Square

Frog & Parrot – Division Street

The Ball – Crookes

Porter Brook – Ecclesall Road

The Broadfield – Abbeydale Road

Tut & Shive - Doncaster

**Watch this space for info about more local breweries featuring in
these pubs...**



please drink responsibly

display for adults will continue much as before but will need to be modified slightly because of the amount of neighbouring apartments.

Duncan is planning one of his themed beer festivals at the Fat Cat for the end of November, this time it will feature Scottish beers.

The **Angel Inn** at Holmesfield reopened on Friday 9th October following a brief closure for refurbishment. The pub is being run by the same team that also operates the Millstone at Hathersage. Three real ales are available on the bar again, with Adnams Bitter, Black Sheep Best Bitter and Abbeydale Moonshine available when we visited that weekend. The beer range is likely to vary but the intention is to have at least one locally produced ale available.



Also in Holmesfield, popular barman James Bacon has left the Horns Inn to take on the first pub in his own right. James took over the reigns of the **White Hart** in Bradwell

on Monday 5th October, having been given a good send off by appreciative customers in the Horns Inn when they threw a surprise leaving party in his honour after his last shift. The range of real ale is tied to the Greene King portfolio with IPA and Abbot on permanently plus a guest / seasonal which was St. Edmunds when we visited. Visitors and locals alike are sure to benefit from James' excellent cellarmanship.

John and Linda Hull are retiring from the **Fox and Duck**, Broomhill on the 13th December after being there 22 years. Earlier this year they were presented with CAMRA Pub of the Month award, their second one and after serving excellent real ales, up to 200 different guest beers a year, many from local breweries we wish them a long and happy retirement.

After refurbishment the **Springvale**, Commonsides is now open with new landlords Clare and Barry Bidwell. They have been in different pubs in and around Sheffield and at the Springvale are selling three rotating guest beers.

Three pubs in Crookes all have new managers, they are The **Grindstone**, **Noah's Ark** and the **Masons Arms**. All are local community pubs offering a range of beers, pub games and activities.

On Ecclesall Road, **Champs'** refurbishment is complete and 10 real ales and 2 ciders are available on handpump. The exclusive Champs Ale brewed by Kelham Island continues to be available.

A cider festival is to be held at Champs from the 2nd to 9th November, with a choice of 12 available.

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Evening Mon-Fri 5:30pm-9pm

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**5 course Christmas dinner just
£14.95**

**Retirement special:
OAP lunchtime offer £10.95**

MENU

Starters

Prawn Cocktail
Pate & Toast
Crab Cakes

Broccoli & Stilton Soup

Main Courses

Traditional Turkey
Topside of Beef
Mushroom Stroganoff
Salmon Fillet

Desserts

A selection of hot & cold desserts will be available on the day

To finish off

Complimentary mince pie and a fresh cup of filter coffee

**Deposit of £5 required, please book early to avoid
disappointment!**

**Open 12 midday until late daily
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Disabled access facilities**

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Poker night every Monday
Quiz night every Wednesday**

CASK ALES -All from Yorkshire!

LIVE BANDS

**Second and fourth Saturday
of every month**

**14th November
Mahogany Newt**

**28th November
Stoned Angels**

**12th December
Roger**

**19th December
XXL**

**NEW AT THE CASTLE
SUNDAY NIGHT
SOLO ARTIST
ADRIAN PARIS
Sunday 22nd November**

**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.

Just down the road, the **Porter Cottage** has benefited from a minor refurbishment. At our correspondents last visit, the real ale range featured Wentworth WPA, Wentworth Bumble Beer and Adnams Bitter.

Over in S17, first some bad news - Matt and Abi have left **the Bradway** and the pub has closed as a result. Hopefully Enterprise Inns will find someone else to take the pub on soon. Better news in Totley though, firstly with the **Cross Scythes** being refurbished ready to be reopened as a foodie pub, it is said that the business partners involved have previously been involved with Champs and Hanrahans. The **Fleur de Lys** has a well regarded chef doing the food, and the pub itself has had some nice little touches like flowers to make it feel a bit more homely. The **Shepley Spitfire** has changes going on too, with Greene King having changed this pub from a tenanted operation to a managed house. A refurbishment is planned for the first week in November, after which 3 real ales will be available, including a local guest beer. The **Crown Inn** continues to do well, with their Tuesday nights featuring pie night followed by live music proving especially popular. The guest ale was due to change as we went to press too. Finally, a new outlet for real ale, with the **Conservative Club** on Baslow Road now boasting a handpump. The first real ale to go on was Kelham Island Easy Rider at £2 per pint, which apparently sold very well!

In Dronfield, the **Jolly Farmer** is holding a beer festival with 12 real ales over Halloween weekend. The **Victoria Inn** reports that cask ale is doing well and they plan on putting on a suitably themed guest ale for Halloween and Christmas. The Vic is also now serving hot snacks in the form of toasted

paninis, these are available all day.

The **Inn at Troway** now has Cask Marque.

The **Queens Head** on Main Road in Ridgeway now has real ale, with Greene King Old Speckled Hen plus a guest - currently Wychwood Hobgoblin - on the bar.

In Sheffield City Centre, **the Wick at Both Ends** on West Street is now open. The real ale is now Lord Marples Bitter from Thornbridge Brewery, however to be different the Wick has their own pump clip design and beer name - 'Airtight Ale'. This has proved popular and is expected to be rolled out to their sister pub - **The Harley** - which previously didn't have cask ale available.

Cask conditioned beer has proved popular at **Trippets** and additional handpumps have been installed to increase the range, which continues to be sourced from local breweries.

The **Graduate** on Surrey Street is taking part in the Barracuda Halloween festival. 5 ales will be available all the time, there will be a beer tasting tent inside the pub, party games and fancy dress. This event takes place from Thursday 29th October to Sunday 1st November.

Out Hillsborough way now to the **New Barrack Tavern** on Penistone Road. Kev and Steph would like to thank everybody involved with their Cancer Research fundraising gig held in September, this raised £450 for the charity. Looking ahead a beer festival is planned for 18th-21st March, with a fundraising day for Weston Park Hospital featured on the 20th. A couple of Castle Rock beers which feature in

THE HARLEQUIN

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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!

the Tavern did well at the Robin Hood Beer Festival, Black Gold won the mild category and Screech Owl got the silver medal in the Strong Bitter Category.

Many of you will have heard that Wendy at the Halequin was in the process of buying the Shakespeare on Gibraltar Street from Punch Taverns. Apparently this deal has fallen through and she is interested in other freehold pub properties on the market. If you know of anywhere suitable please get in touch with her on 0114 2307409 or 07813 040955 or 07985 437363.

Ron Clayton, who describes himself as a professional Sheffielder, Wit And Raconteur, has two chronicles of Sheffield life coming out around the end of October. He promises us some interesting bits on pubs are featured

in them, which are profusely illustrated - Just The Thing For Christmas?

A few bits and bobs from outside Sheffield that we've been sent information on:

Mr Foleys in Leeds is holding a cider festival until the end of October

The Captain Cook Inn at Staithes, North Yorkshire is holding a beer, banger and pork pie festival from 30th October until 1st November.

Saltaire Brewery held a successful beer festival recently.

The Head of Steam chain (pubs at Huddersfield, Newcastle and Liverpool) is supporting the Wateraid charity.



WAKEFIELD BEER FESTIVAL
ORGANISED BY THE WAKEFIELD & DISTRICT CAMRA SOCIETY

Thursday 5 - Saturday 7
NOVEMBER
 Light Waves Leisure Centre
 Tickets £4 inc Souvenir Glass
 Free entry for CAMRA Members

130+
 Cooled Real Ales
 Cider & Perry
 Thurs 6pm-11pm
 (CAMRA Members from 5pm)
 Fri & Sat 11am-11pm

Tickets on sale at Friends Agglomeration Wakefield and these pubs:
 Wakefield Harry's Bar, Black Rock, Foxwades Brewery Tap, The Top of Benches, Wakefield Labour Club, Owen Brothers Phils, The Top Honey Buns, Pudding Kitchen and Certified Shoulder of Mutton. Look down the field for Car

WAKEFIELD CAMRA beer festival

www.camra.org.uk/wakefield



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Over 200 beers including foreign beers plus cider and perry. 100+ stalls as it rises from the city centre

RESERVES
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 Thursday 27th January 12.00 - 22.30
 Friday 28th January 12.00 - 22.30
 Saturday 29th January 12.00 - 22.30

ENTRY PRICES
 Wednesday & Thursday £2
 £1 Discount for Commissions, NUS, OAPs & Forces, all with ID
 Friday (until 4.30pm) and Saturday £3
 Friday (after 4.30pm) £2
 Discounts for CAMRA members
 Tickets available on the door

ENTERTAINMENT
 Wednesday Evening - The Frost White Band
 Saturday Evening - Social Skaas
 Saturday - Photo Press Show Day (optional) - Check Photos

For further information:
www.alesfestival.org.uk
 01727 867201

CityLife, Evening News, CAMRA, M&S, M&M, M&A, M&B, M&C, M&D, M&E, M&F, M&G, M&H, M&I, M&J, M&K, M&L, M&M, M&N, M&O, M&P, M&Q, M&R, M&S, M&T, M&U, M&V, M&W, M&X, M&Y, M&Z

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- ❖ Three quarter size snooker table
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 - 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.
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Get here on bus routes 61/62, car parking also available.
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sheffield pub of the year 2004,2005,2006,2007,2008, 2009
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- ✓ Sheffield’s permanant beer festival with at least 12 real ales, always including a mild and a Stout or Porter.
- ✓ Large range of draught and bottled continental biers.
- ✓ Traditional Cider and Perry.
- ✓ Folk Nights Every Sunday
- ✓ Quiz night every Monday from 9:00pm with free snacks
- ✓ Our beer garden has been awarded Sheffield in Bloom gold award for five years in a row.
- ✓ Ample car parking in the area

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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

Feasts were often held to celebrate the presentation of a set of annual accounts, then known as an Audit. The Cutler's Feast in Sheffield that was first held in 1625 was for this purpose as were the feasts held in Cambridge and Oxford Colleges. Some of these feasts dated back to the thirteenth century. The university colleges that had their own breweries usually brewed a strong beer to be presented at the feast and these were sometimes called Audit Ales. As the university breweries closed during the last century commercial breweries were called upon to brew the audit ales for the feasts.

Reading the history of the feasts and the ales



Dave Wickett who has connections with both Sheffield Universities, thought it would be a good idea to revive the concept of the Audit Feast and of the Audit Ale. The first such feast was held at

The Fat Cat on September 24th 2009, attending were 8 from The University of Sheffield, 8 from Kelham Island Brewery and 8 guests including The Master Cutler, The Deputy Lord Mayor, The Rt Honourable Richard Caborn MP, beer writer Tim Hampson and myself, Andy Cullen the Sheffield CAMRA Chairman.

An excellent meal was prepared and served by Jamie Bosworth and his team, with the food expertly matched for flavour with Kelham Island beers. The starter of Watercress & leek soup was served with



Malted Beer Bread, this was followed by a cold salad of kiln roast smoked salmon and prawns with crème fraiche and chive oil. The main course was boiled beef in Kelham Island Bitter served with braised carrots and Pale rider marinated Roast potatoes finished with parmesan and desert was Night Rider Ale Poached Pear, chocolate and almond tart. Beers sampled with the food included Kelham Island Bitter, Easy Rider dry hopped, Cadillac IPA, Pale Rider and Aged Night Rider. The Grand Finale was when the Yorkshire Cheese Board was brought out, which was served with a third pint glass of the special 10.7% ABV Audit Ale, a fine drink. All the guests also got a numbered bottle of this limited edition ale to take home.

I would like to thank Dave for putting on, and inviting me to, his Audit Ale Feast, which was an evening of good food, good ale and good company.



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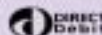
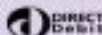
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Firstly, an apology, to all those that came down to the Beer Festival any time after 9pm on Saturday 3rd October, unfortunately due to a record crowd and a quickly diminishing beer selection we were forced to close the gates to new customers.



Almost 3000 thirsty drinkers descended on Cemetery Park between 5pm Thursday 1st October until the decision was made to close the doors late Saturday evening making the 35th Steel City Beer Festival the most successful yet, and even though things looked a bit hairy come Saturday's 50mph gales our ever vigilant site crew ensured the marquee stayed firmly on the ground.

The beer flowed freely over the three days but this year cider really stole the show. Even with a 50% volume increase on last year, over a third of the cider and perry had gone by the end of Thursday, luckily an emergency re-order arrived early Saturday afternoon to keep Saturday's cider drinkers happy.

A big thankyou to all those drinkers who made this years festival the best ever, especially those who queued for over 2 hours on Friday night. But as ever, the biggest thankyou has to be saved for the volunteer staff who pulled pints, sold tokens, dished

out glasses, drove vans and helped with the set up and take down, we couldn't do it without you.

See you all again next year!

Dave Williams
Festival Organiser.



The champion beers

Here are the winning beers from the festival, as judged by the panels doing the blind tasting before the festival opened. The awards night will take place at Thornbridge Hall on the 26th of February where the winning beers will be available to drink and a buffet supper will be laid on. Watch out for ticket information next month.

OVERALL WINNERS

- 1 (Gold) - Thornbridge Jaipur IPA
- 2 (Silver) = Bollington White Nancy
= The Brew Company St Petrus Stout

CATEGORY WINNERS (1ST AND SECOND)

- Bitter - Thornbridge Lord Marples, Goff's Joust
- Best Bitter - Bollington White Nancy, Sheffield B.C. Paradise Pale
- Strong Bitter - Thornbridge Jaipur IPA, Kellham Island Pale Rider
- Stout - The Brew Company St Petrus Stout, Townhouse Barneys Stout
- Porter - Leeds Midnight Bell, Acorn Old Moor Porter
- Mild - Bollington Nights, Tring Mansion.

Friday 30th October 8pm - Walkabout in Walkley & Crookes

Let us show you where to drink decent beer in this part of town, whether you fancy going somewhere different to your usual haunt or perhaps just moved into the area. Meet at the Walkley Cottage on Bole Hill Road, buses 94, 95 and 123 stop right outside.

Tuesday 3rd November 8pm - Branch meeting

A formal meeting for members to share pub, club and brewery news, vote for the Pub of the Month award winners, hear reports from the committee and get involved. The venue this month is the Riverside Cafe Bar on Mowbray Street, get there on buses 47/48/53.

Friday 20th November 7:30pm - New members social

If you've only just joined CAMRA recently you are invited to join us for a brewery tour at Kelham Island Brewery. Places are limited so please book via Richard Ryan as soon as possible. Any remaining places will be opened up to all branch members.

Tuesday 24th November 8pm - Beer Matters distribution social

Copies of the December/January issue of Beer Matters will be available at the Kelham Island Tavern to collect and deliver to your local pubs, why not join us for a pint whilst calling in? The committee will be here until 9pm, their monthly meeting is then in the Fat Cat.

Saturday 28th November 12pm - East Midlands Regional Meeting

A meeting hosted by the East Midlands Regional Director and attended by members of all the branches in the region to be briefed on the national campaign and also to share news, experience and information. Once the formal meeting is over there is the opportunity to enjoy a beer together. The venue this time is the Hearty Oak at Dronfield Woodhouse, bus 293 stops right outside the pub.

Tuesday 1st December 8pm - Branch meeting

A formal meeting for members to share pub, club and brewery news, vote for the Pub of the Month award winners, hear reports from the committee and get involved. The venue this month is tbc.

Saturday 5th December 6:30pm - Christmas dinner

A get together to enjoy a nice four course Christmas dinner washed down with beers from Bradfield Brewery at the Nags Head in Loxley. Buses 61/62 pass the pub. Advance bookings with menu choices and deposit required, please contact Richard Ryan for more information.

Pub of the month

The following pubs are nominated, please vote yes or no for all those you have recently visited: Nags Head (Loxley), Plough (Low Bradfield), Wharncliffe Arms (Burncross), New Barrack Tavern (Hillsborough), Phoenix Inn (Ridgeway), The Stag (Nether Edge) and The Birley (Frecheville).

CAMRA/Brewery pewter tankards

The newest limited edition featuring The Sheffield Brewery Company has now been released and is available from Richard Ryan for just £15.

MORE INFORMATION ON BRANCH EVENTS

Contact Richard Ryan our Social Secretary on 07956 114926

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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 08/09/09. 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 pubcos which can take advantage of the SIBA direct delivery scheme. Our brewery tap the Gardeners Rest (opposite Stones brewery, Neepsend) will always have 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

Also available, brewery tours - sample our beers along with a pie and pea supper and an informed tour around the brewery. Why not 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

House beers can be hand crafted for your own pub to your own requirements. We can also arrange meet the brewer nights to explain how our beer is produced.

Unit 111, J C Albyn Complex, Burton Road, Sheffield, S3 8BT
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