

# BEER MATTERS

The magazine of the Campaign for Real Ale  
(Sheffield & District branch)  
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**FREE**

Issue 393 December 2009 / January 2010

[www.camra.org.uk/sheffield](http://www.camra.org.uk/sheffield)

## Putting the Ale into Rail

A Sheffield Station refreshment room abandoned over 30 years ago has been restored to its former glory and is opening as a real ale pub! Find out more inside.



**Also in this issue**

**Pub & Brewery news - Beer with food - A T'Ale of  
Two Cities - Pub of the Month - Diary and more**





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*Christmas at the Rising Sun:*

*Carols in December: Friday 4th: Bolsterstone Male Voice Choir*

*Thurs 17th: Cantores Monday 21st: Abbeydale Singers*

*Tuesday 22nd: Loxley Silver Band*

*Pub open as normal except: Christmas day open from 12noon to 3pm (no food)*

*New Year's Eve open until 12.30, Live Music, Fancy Dress welcome.*

*Why not have your pre - or post - Christmas do at the Rising Sun? Call Rob, Julie or Sooz to discuss your requirements.*

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

*Please note no food served, evening of 24th, 25th, 26th, 27th December, 1st January.*

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**Seasons greetings from all at Abbeydale Brewery and the Rising Sun**



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**Abbeydale  
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**Specials for December**




**White Christmas**

A return for our famous Christmas beer

**White Christmas**  
5.2%

Pale golden beer hoppy with rich vanilla flavours, well balanced.





**Deception**

**Deception 4.1%**  
Our excellent non-seasonal beer, pale, hoppy and georgeous. Available through to January

## New Heritage pub on railway station

Sheffield's Midland Station was built in 1870. It was given two extra platforms and a new frontage in 1905. The enlargements consisted of creating an island platform out of the old platform 1 and building a new platform 1 as well as a new entrance. The new buildings were of 'Grecian Style' architecture and had extensive and well-furnished facilities including the luxury first class waiting rooms that were highly regarded and publicised by the local press of the time.



The old station refreshment bar on platform 1b was closed around 1976 and converted into a waiting room. Due to the building's Grade 2 listing English Heritage insisted that the actual bar be retained and so it was adapted in order to sit against the wall underneath the original back bar and shelving. By the end of the 1980s its use had been reduced to nothing more than a store room. The refreshment room itself is listed thanks to its vaulted ceiling, tiled walls and bar, however many of these features have fallen into a state of disrepair due to a combination of lack of use and a leaking roof.

In 2002 a major regeneration project was



undertaken to improve the station. The footbridge was replaced and extended across to the Supertram stop, the canopies and buildings repaired, cleaned and restored, the platforms resurfaced and the concourse and station frontage completely redesigned to give a much better impression of Sheffield to visitors arriving by train, including easier access to the City Centre on foot.

Following on from this work, the old Refreshment Rooms have now been restored and will operate as a pub called the Sheffield Tap. The project is the brainchild of Jamie Hawksworth and Jon Holdsworth of Pivo Cafe Bars Limited and made possible by a grant from the Railway Heritage Trust. The ornate tiling and plasterwork has been either repaired or recreated and the original bar has been restored in the workshops of Andy Thornton in Leeds.

The Sheffield Tap promises to carry an impressive range of beers, with 4 real ales from Thornbridge Brewery always on the handpumps with guest ales also to feature, along with a range of continental beers such as Bernard Lager on tap and a range of up to 200 bottled beers from around the world. At the time of writing, a provisional opening date had been announced of Saturday 5th December. For the latest news check their website - [www.pivocafebars.co.uk](http://www.pivocafebars.co.uk).

Coach & Horses

# Hogmanale Winter Beer Festival

Featuring Scottish Breweries

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We start our Scottish Winter Beer Festival at 12pm New Years Eve,  
the festival will continue throughout the first week of January – or  
until the beer runs out!!

**From 9pm till midnight free neeps, tatties & haggis  
Our usual blackboard menu available 6 – 8:30 – booking recommended**

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The **Fat Cat** on Alma Street, Kelham Island, is holding a Christmas Ales Festival from 19th to 24th December, featuring both well known and brand new festive ales. From 5th December, gift packs of Kelham Island bottled beers will be available to buy at the Fat Cat.

The Victorian Christmas Market takes place at Kelham Island Museum on the 5th and 6th December. On both days the **Kelham Island Tavern** on Russell Street will be serving food at lunchtime.

The **Coach & Horses** in Dronfield is holding a Scottish Beer Festival starting New Years Eve and running over the following few days. See their advert for more info.

The **Shepley Spitfire** on Mickley Lane in Totley Rise has now reopened following a refurbishment. Three real ales are available, one of which is a guest from Abbeydale Brewery. Food is served daily 11am to 9pm.

The **Cross Scythes** on Baslow Road in Totley has now re-opened under new management following a high quality refurbishment. The pub is now very food led and the interior has a feel of relaxed dining rooms. That said, those who just want a beer are still made to feel welcome. A choice of three real ales are available on the bar, two of which are from local breweries. Bed & Breakfast accommodation is also available, with 4 rooms available to book.

The **Fleur de Lys**, also on Baslow Road in Totley, is now opening early to serve breakfast on weekdays, from 8:30am.

**Aunt Sallys** on Clarkehouse Road by the Hallamshire Hospital has been bought by

Wetherspoons. It will reopen following a £800k refurbishment in January.

The **Gardeners Rest** on Neepsend Lane is expected to reopen on the 23rd November, with beers from The Sheffield Brewery Company and guests, plus real Cider. Check the website - [www.gardenersrest.com](http://www.gardenersrest.com).

The **Hearty Oak** at Dronfield Woodhouse now has live music on the last Saturday of the month - website [www.heartyoak.com](http://www.heartyoak.com).

The **Rutland Arms** in Holmesfield has reopened under new management

The **George & Dragon** in Holmesfield has been sold by Punch Taverns to landlady Norma Thompson and is now a freehouse. Norma has taken the opportunity to improve the real ale selection, with the popular Tetley Bitter and Timothy Taylors Landlord still available, Greene King IPA replaced by Oakwell Barnsley Bitter and an additional pump to be installed to dispense beer from Peak Ales.

The **Horns Inn** at Holmesfield has signed up to the SIBA Direct Delivery Scheme which allows Enterprise Inns tenants to order beers from local breweries. Expect to see beer from Peak Ales in the pub.

The **Ship Inn** at Shalesmoor, a Greene King pub, now has guest beers from local breweries on the bar.

Wetherspoons pubs in the City, including the **Woodseats Palace, Rawson Spring, Bankers Draft, Benjamin Huntsman, Sheffield Waterworks Company and Swim Inn**, recently participated in their national beer festival which featured up to 50 different ales.

The **Rising Sun** at Nether Green celebrates its 4th year under the Abbeydale banner this month with Rob and Julie Nicholls celebrating 3 years at the helm. Sue Morton of Abbeydale Brewery said “Rob and Julie have been amazing, they have transformed the pub into a thriving community local as well as a flagship real ale pub.”

As well as serving at least 6 Abbeydale beers the pub always has on 5 or 6 guest beers from microbreweries. Sue Morton says “We are currently compiling a list of all the guest beers served there since we opened and it is running at around 1500 different beers. Also, because we are a brewery too we are sometimes able to get beers from small breweries who brew primarily for their own pub so some of the beers are quite unusual.”

In the run-up to Christmas this year the pub is featuring a number of musical evenings with the emphasis on Christmas, kicked off by the Bolsterstone Male Voice Choir on the 4th December (see advert in this magazine for other dates). The pub is open 12noon - 3pm on Christmas day, just for drinks, and New Year’s Eve hosts the now-traditional Fancy Dress Party (welcomed but not essential) with live music.

Now for a quick correction and update. Last month I mentioned the Conservative Club at Totley putting on real ale. Actually it isn’t a Conservative Club these days, I was clearly living in the past when I wrote pub news last month! The venue is actually called the **Heatherfield Club**, and the real ale is selling well. The choice of beer is changed regularly.

We have had word that **the York** in Broomhill is to close down in December

after the pub company, Mitchell & Butler, has sold the freehold and given the current tenants their notice to quit. It is expected the last day of trading will be 16th December, look out for news of the grand closing down party, which may see the York no longer a pub after 159 years.

The **Kelham Island Tavern** has been judged Yorkshire Pub of the Year (again!) and CAMRA’s Yorkshire Regional Director Mick Moss attended to present Trevor, Lewis and the team with the winner’s certificate. As ever it was a bit of a do, with buffet and all!



The **Castle Inn** at Bradway has extended their range of entertainment at the pub to include the occasional bit of family fun. After a very well attended kids party at Halloween, a kids Christmas party has been arranged. Advance tickets are required for this one, taking place on Sunday 20th December at 5pm. For £3 a ticket, kids get a disco, meet Santa and receive a selection box.

Apologies from our ‘Seats correspondent for being slow to report this one, the **Woodseats Palace** has been under the management of Nick Thompson since February. He has worked for Wetherspoons for 10 years now and has now worked in every Wetherspoons pub in Sheffield!

## Pub news

**Champs Sports Bar** on Ecclesall Road is holding a Christmas Ales Extravaganza, with a selection of 6 Christmas themed beers available from the 7th to 13th December.

Oversized glasses have appeared in the **Bath Hotel** in the City Centre. With oversized glasses the pint of beer is poured to the line, with the head above the line. As well as ensuring you get a full measure, they also reduce spillage, and from a pub's point of view also reduce wastage.

The **Rutland Arms** on Brown Street is now running a weekly quiz night on Thursdays from 9pm, has wi-fi and is serving coffee and cakes all day alongside the food menu. The cider festival went well and real cider is now always available. A new food menu is to be introduced in December.

## Artisan food

7

The School of Artisan food is a new not for profit venture based on the Welbeck estate, about 3 miles south of Worksop.

It provides courses in traditional methods of making food - baking, butchery, cheese making and more.

However the main interest for us is the microbrewery. Dave Wickett of Kelham Island Brewery has been involved as a consultant in the set up of this brewery. Its main purpose will be to run course to teach brewing skills, however I imagine the beer will turn up in pubs and beer festivals!

The School of Artisan food also offers courses in Cider making.

More info [www.schoolofartisanfood.org](http://www.schoolofartisanfood.org).

*Kev and Steph welcome customers old and new to the*

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## Abbeydale Brewery

The brewery continues to work at (or even slightly beyond) capacity with work proceeding on the installation of the new brewery in the adjacent unit. The specials Demon Drink and Clown Poison both sold very well with the pumpclips also attracting much interest and comment - mostly in a good way. The next Dr Morton's beer, Corpse Nailor proved popular for Hallowe'en.

December sees the return of White Christmas, Abbeydale's original Christmas special. It is a pale, golden beer with full hop character and subtle vanilla flavours. A good antidote to the dark beers which tend to be around at this time. Speaking of which, the other special, which will continue into January, is Deception ABV 4.1% made with

Nelson Sauvín hops. This was very popular earlier in the year and many customers asked for it to be kept on but production had to cease because the hops ran out.

There will also be a couple of very limited Christmas Specials available in December including Reindeer Repellent, the latest in the Dr Morton's range.

## Sue Morton

### Bradfield Brewery



Although brewing beer has now become a big part of our lives we are still actively involved in farming albeit not as intensely as before. One of the best parts of being a livestock farmer is the arrivals of new animals on the farm whether it's a new born calf or lambs or just new bought in stock.

Monday 25th October was a very exciting day for us with the arrival of Merlin a 6 month old colt shire foal. Merlin comes from the same stable as Massey our original horse who sadly died earlier this year and like Massey, Merlin has been accompanied by his mother Amie to get him settled in, she will stay for about 6 to 8 weeks. But that's not all on Wednesday of the same week we saw the arrival of a pal for Merlin a 7 month old shire colt called Trooper along with his mother Claire a 4 year old shire, but unlike





## Brewery news

Amie she will be staying. She is in foal and due in May; we are all excited about the prospects of having a new born foal on the farm.

So that's enough about the farm what's been happening in the brewery?

Well it's really hectic with 2 brews a day going through most days it's keeping us really busy we are also bottling to capacity to build up stock for the festive period. Last year we thought we had plenty but had to bottle a batch of Farmers Blonde on Christmas Eve to keep up with demand so we are hoping to avoid that this year and have enough in stock.



Our seasonal beer Farmers Belgian Blue is continuing to sell extremely well, unfortunately we are unable to offer it for sale in bottles but it can be purchased in a 10 litre

beer in a box (24 hours notice required) from the brewery.

Just a note to finish on, through December we will be having sampling weekends at the brewery to 'try before you buy' on Saturday between 10am and 4pm and Sunday from 10am till 2pm so pop in and have a try but don't get too excited it's only a small sample!

P.S. We would like to take this opportunity to thank everyone for their support through 2009 and wish you all a very Merry Christmas and a Happy and prosperous New Year from all at Bradfield Brewery.

Lisa.

# THE BATH HOTEL

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**December gigs:**

**Sunday 6<sup>th</sup> – Beat Merchants**

**Sunday 13<sup>th</sup> – River Rats**

**Thursday 31<sup>st</sup> – Carmen Ghia & the  
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28<sup>th</sup> Dec)**

Irish music session every Monday  
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## Crown Brewery

Another collaboration brew has taken place at The Crown Brewery which has produced another outstanding chilli beer. Andy from chilliupnorth.co.uk, the blog that knows and grows all things chilli, supplied both the home grown chillies and the man power on brew day.

Stuart and Andy produced a slightly darker beer this year due to the extra chocolate malt and with a lower abv of around 7.7% we are looking forward to the release in mid December.

Continuing the jazz series Double Damson Porter 6.3% (brewed last month) has been named Django Rienhardt.

Wes Montgomery 3.7% will also be around during early December, a golden beer with Perle hops.

**Stuart**

## The Brew Company

Pete Roberts of the Brew Company took a selection of beers from his brewery (including Steel City Brewing's Hop Manifesto) to the Bacchus at Newcastle to co-host a beer dinner.

Abyss Best Bitter was served with Duck Liver Parfait & toasted brioche, Slaker Pale Ale was the match for Thai Crab Salad, Hop Manifesto went with Mexicana Cheese Tart, St Petrus Stout was paired with Oysters, Hop Ripper IPA came with Thai Fried Noodles and Tantalus was served with Sticky Spare Ribs. For dessert Chocolate Brownies was washed down with Autumnus and finally

Creme Brulee was paired with Raisin to Live, the Chocolate and Raisin stout brewed for Sheffield's Steel City beer festival.

## White Rose

A new seasonal beer is being brewed ready for December. The details were not available at the time of going to press, but expect to see it at the CAMRA regional meeting at the Hearty Oak in Dronfield Woodhouse as well as the usual places.

## The Sheffield Brewery Company



The Society for the Preservation of Beer from the Wood (SPBW) recently held their annual members weekend in Sheffield. Highlights for the 20 visitors were guided tours of

both the Kelham Island Brewery and the Sheffield Brewery Company. In addition many hours were spent in a variety of pubs in the City - the Harlequin Beer Festival was rated particularly highly. More details of the Society, originally founded in 1963, are available at: <http://www.spbw.com/>

Pictured is Tim Stillman from the Sheffield Brewery Company with a commemorative certificate following the visit.

## Steel City Brewing

Steel City Brewing launched last month at the Harlequin with three versions of their first beer, 'Hop Manifesto'. The proper version was dry hopped, there was also a

# Trippets

TRIPPET LANE 1



**FORMERLY THE OLD RED LION MENTIONED IN THE  
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APPROACH**

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

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



version that hadn't been dry hopped for comparison, then the third beer, 'Life of Brian' has been brewed with lemons. Whilst the first two beers went down an absolute storm, opinion was a bit more divided on the lemon option!

Steel City Brewing is what happens when



you get two prominent and opinionated beer scoopers (lets call them Dave & Gazza) who think most beers in the pubs aren't hoppy enough and vow to do something about it themselves. They brew

the beer themselves but on The Brew Company's plant.

Their second brew day has now taken place, with their beers to be ready in good time for the Christmas party season.

This time the beer will be Worcester Sourced, 4.0% pale (Low Colour Maris Otter base again), bittered with Magnum (First Wort Hopped again) to 80IBU, and flavoured with copious quantities of Worcester-grown Cascades to give an intense lime jelly flavour to match the bitterness

## Thornbridge

Another member of the Thornbridge Brewery team has been recruited. Andrea Pausler, who has completed a PhD on "the effects of bottle conditioning in the production of beers" at Udine University in Italy.

During his studies he completed a placement

at Thornbridge in 2008 to gain hands-on brewery experience and assist with completing his thesis.



Andrea will be in charge of the on site laboratory and the bottling plant.

When James Kemp (universally known as JK) joined the brew team at Thornbridge a few months ago he came with a reputation for being passionate about brewing and having been crowned the New Zealand Home Brewing Champion in 2008.

He also had a recipe for a black IPA that he has been itching to develop and produce at Thornbridge. JK explains "I wanted to brew a dark beer as strong as an IPA with as much



bitterness and hop character but with the extra bonus of specialty malt flavours that are in dark beers, very complex, loads of flavour and really interesting". With a beer so dark Raven was an appropriate name.

In Raven JK has used Maris Otter, Munich, black patent and chocolate malt to get the black colour while suffusing it with roasts coffee and chocolate flavours. Hops are Nelson Sauvin for bitterness, Centennial and Sorachi for flavours and Nelson Sauvin, Centennial and Sorachi for aroma, with Chinnook and Amarillo used to dry hop in the fermentor.

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A new brewery is in the process of starting up at Barlow, near Dronfield. **Barlow Brewery** is based in a unit on Church Farm. The initial beer range planned runs to three - Carnival Ale, a refreshing golden pale ale, Barlow Black a 5.5% ABV Stout and a yet to be named Best Bitter. Check out [www.barlowbrewery.com](http://www.barlowbrewery.com) for the latest.

## Cooking with LocAle

### This Month's Recipe: Moghul Beef Curry, with Thornbridge Jaipur IPA

*A lot has been written about how to match wines with food, less so about matching beer with food, but with such a fantastic range of beers available in the UK that is changing. Each month Frank Boddy describes a local beer to match a dish made with local produce, starting with an ale drinker's favourite - curry.*

The Moghuls brought to India a cooking method called “dum”, where the dish is partially cooked in a heavy pot, which is then sealed and the contents cooked very slowly, usually over the embers of a fire. We can simulate this process in a low oven or slow cooker, to produce this tender, aromatic yet simple to prepare dish, which involves no expensive or elusive spices.

An ideal accompaniment is Thornbridge Jaipur IPA. Jaipur is strongly hopped, and so stands up to the spice flavours well. At 5.9% it has the alcohol to match the meaty succulence, and a touch of zesty fruit flavour provides acid to counterbalance any fattiness in the meat.

Coppice House Farm Shop, on the Rivelin Valley Road (A6101), sell fully traceable, non-intensively reared, locally sourced beef, hung for at least 14 days to give a full flavour.

#### Ingredients (serves 4 )

2 lb Coppice House Farm beef shoulder, cubed,  
6 tbl vegetable oil  
½ lb onions, peeled and chopped  
6 cloves garlic, peeled, crushed then chopped  
½ tsp powdered ginger  
cayenne pepper, to taste (up to 1/2 tsp)  
1 tsp paprika  
2 tsp salt  
½ to 1 tsp ground black pepper  
10 fl oz plain yoghurt, lightly beaten

#### Method

Preheat the oven to Gas 3, 325F, 170C.

Heat the oil in a large pan or flameproof casserole. Mix together the ginger, cayenne, paprika, salt, and pepper in a bowl. Toss the meat in the spice mixture until well coated, then brown in the oil for 3-4 minutes, turning occasionally. Remove the meat from the oil. Cook the onions in the same pan for 8 to 10 minutes until starting to brown, then add the garlic and stir for 30 seconds. Lower the heat, return the meat to the pan, and stir in the yoghurt a little at a time.

Once simmering, either transfer to the slow cooker, cover with foil, then the lid, and cook for 6-8 hours, or put the casserole in the oven, similarly covered with foil then the lid, and cook for 3 hours. Stir occasionally. Serve with chapatis, naan or mushroom pullao.

More ideas at [www.wildinthepantry.co.uk](http://www.wildinthepantry.co.uk)

A minor change of plan this month... I had intended to return to, and write about, Ukraine, however at short notice our flight was moved back a day (as is becoming increasingly common these days...), and such was the tightness of our schedule that this rendered the trip unviable. As I trawled the net looking for somewhere to go for the week we had booked off, I randomly discovered a cheap return flight to Toronto. We had been considering Canada for some time, so it seemed a sensible thing to do. Be warned however – Canada is not cheap at the best of times, and the near all-time low rate of \$1.74 = £1 made a serious hole in my bank account!

Unusually for one of my trips, the whole week revolved around only two locations, Toronto and Montreal. Starting with the former, other commitments meant only one bar featured heavily in our programme, but what a bar! **C'Est What** is a cellar brewpub, located centrally on Front Street East, near Union Station. As well as their own wares, they also feature craft beers from across Canada, making for a total range of 35 draft beers, about half a dozen of which are on cask.

Prior to our first visit to C'Est What, we called in at the Steam Whistle brewery, located in the old Canadian National roundhouse, at the foot of the CN tower. We weren't really interested in the tour due to lack of time (plus there's only so many breweries you can look at without a sense of repetition!) so went straight to the bar, where free glasses of **Steam Whistle Pilsner** (5.0%) were thrust into our hands. I think this is meant to be the final part of the tour, but we weren't complaining! The beer (their only product) is an excellent example of the

type, with a crisp hop finish.

Once at C'Est What, we settled into the bar chairs to attack the beer selection. Naturally, I started on the 'rotating pumps'. No, they don't spin round, but are the guest beer pumps, so may change every time one visits. Among these were **Flying Monkeys Hoptical Illusion** (5.0%), **Mike Duggan No 9 IPA** (5.0%) and **Durham Hop Addict** (5.4%) representing the hop corner, wheat beers in the shape of **St Ambroise Apricot Wheat** (5.0%) and **Denison Weissbier** (5.6%), and cask beers including **Wellington County Ale** (5.0%) and **F&M Stonehammer Dark** (5.0%). **Church Key Holy Smoke** (6.2%) was, as the name suggests, a smoke beer, not really my cup of tea but certainly did what it said on the label...

Home offerings included **Coffee Porter** (5.8%), the superb **Hazelnut Chocolate Ale** (5.2%), and **Al's Cask Ale** (5.3%).

Our second visit to C'est What was more prolonged, and so we claimed a table and chose to accompany the beers with ½lb chilli burgers. Sustenance suitably summoned, once more into the breach... Canada doesn't have the same hop culture as the US (one day they'll catch on!), but **Neustadt Double Fuggle** on cask proved just the thing to cut through the chilli. Another **C'est What** offering next, the interesting **Homegrown Hemp Ale** (5.0%), a dry-tasting pale beer, though too buttery for my taste. More cask ale followed, namely **Granite Hopping Mad** (6.0%), a decent IPA. Another two hours passed, involving another 23 beers, taking my tally from two visits to 37.

We had booked two nights in Montreal (in



the good old days there was an overnight train between the cities, but one now has to leave Toronto at 6pm and ching out for a hotel on arrival), staying in a reasonably priced B&B near Gare Centrale (unfortunately, but probably predictably, the French-speaking provinces are far more militant about language, and bilingual signage is rather sparse).

Our first day in Montreal involved no less than four brewpubs, all walkable (just!) from our lodgings. At lunchtime, we paid a quick visit to the Rue Ste Catherine branch of **Les 3 Brasseurs** (a chain of half a dozen 'brewpubs', though I'm sure some don't brew). Four beers were on offer, **La Blanche** (a witbier), **La Blonde** (a pale lagery beer), **L'Ambree** (a slightly darker beer), and **La Brune** (a brown ale). The latter was the best of the bunch, but none of them really stood out as a great beer.

From here, we adjourned to **Brutopia**, a much more 'traditional' brewpub, with wood everywhere, beers chalked on a blackboard, and more importantly a much more impressive range of beer. Ten beers were on offer, including **IPA**, **Smoked Porter**, **Raspberry**, **Honey Brown**, and **Cream Ale**. These varied between acceptable and pretty good, though proper hoppy IPAs don't seem to have made it to this province...

In the evening, I had hoped to get to 3 brewpubs, but ran out of time (**Cheval Blanc** being the sacrifice). **Saint Bock** on Rue St Denis was where we lost the time, despite having only 2 beers – there was an Ice Hockey game on the screen, and the place was wedged with fans, so it took ages to get served (plus it was unpleasantly noisy), and when two halves came to \$12 (£7) I rapidly

lost interest despite the impressive beer list. Still, I enjoyed their **Premiere Dame Imperial Stout** (9.5%) and guest beer **Charlevoix Triple IPA** (10.0%) – probably the best beers we had in Montreal, just a shame we picked the wrong night to visit...

We adjourned to **L'Amere a Boire**, 100 yds up the road, where 10 of their own beers were available, many inspired by or copied from European recipes. **Elephant Beer** (4.0%) was a good take on the mild concept, though **Hefeweizen** (5.0%) was less true to type. **Cerna Hora** (5.0%) was pretty similar to the Czech 12° beer from the eponymous brewery, in both taste and labelling. The more interesting beers were **Muesli** (5.0%), an oat stout, **Odense Porter** (5.0%), and **Imperial Stout** (7.5%).

Back home in Sheffield, the usual suspects provided another haul of new beers, with the Harlequin's 2009 scoop count topping 450 (out of over 800 different guest beers served this year). And as most of you will know, in mid October I made sure I got my hop fix with the launch of Steel City Brewing, mine and Gazza's new brewing operation with the emphasis firmly on pale, hoppy beers. For those who enjoyed Hop Manifesto, look out for our new brew 'Worcester Sourced'; for those who didn't enjoy it, tough, it wasn't brewed for you! Seriously, we do welcome feedback, though we reserve the right to be selective regarding which comments we listen to...

Pub of the month definitely C'Est What, Toronto. Beer of the month Brewdog Bashah - a proper 'Dark IPA' (IDA?), 8.6% but still laden with bitterness and piney hop flavour.

New UK beers in October: 172. New UK beers in 2009: 1716

Na zdravi  
**Dave Unpronounceable**

# BRADFIELD BREWERY

## FARMERS ALES

QUALITY ALES BREWED USING  
FINEST MALTS    TRADITIONAL HOPS  
NATURAL SPRING WATER



**NO BULL!**



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Brown Street  
Sheffield

The Rutland Arms has reopened as a Free House. Andy, Joe, Paul and the team would be delighted to welcome you to enjoy our hospitality.

*Website coming soon*

- 7 real ales
- Real cider
- Food served Monday to Saturday 12 – 8
- Thursday night quiz
- Xmas bookings now being taken

[rutlandarms@hotmail.co.uk](mailto:rutlandarms@hotmail.co.uk)  
(0114) 272 9003

- ☑ **Independent Brewery Listings**
- ☑ **Calendar of Real Ale Events**
- ☑ **Discussion Forums**
- ☑ **Real Ale News & Views**
- ☑ **Search for Beers Brewed**  
(Now includes Cyclops® Tasting Notes)



*Real Ale Talk for Real Ale People*

**aletalk.co.uk**

# 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.

## RESTAURANT

Lunchtime Mon-Sat 12pm-2pm

Evening Mon-Fri 5:30pm-9pm

Sunday Carvery 12:30pm-4pm

**BOOKINGS NOW  
BEING TAKEN FOR  
CHRISTMAS**

**RETIREMENT  
LUNCH**

served Mon-Sat 12pm-2pm  
**£3.50**

**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!**

## Let us entertain you...

### Christmas Eve Party

Open until late

Live music : Dad Rocks

### New Years Eve Party

with disco & Karaoke

### More gigs @ The Castle Inn

28th November : Stoned Angels

12th December : Roger

19th December : XXL

16th January : to be announced

30th January : The Call

## 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  
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Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



### Your Details

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

..... Postcode .....

Email address .....

Tel No (s) .....

### Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Direct Debit      Non DD

Single Membership (UK & EU)      £20       £22

Joint Membership (Partner at the same address)      £25       £27

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for .....

Signed ..... Date .....

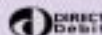
Applications will be processed within 10 days

0799



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts, AL1 4LW



#### Name and full postal address of your Bank or Building Society

To the Manager      Bank or Building Society

Address

Postcode

#### Name(s) of Account Holder (s)

.....

#### Bank or Building Society Account Number

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#### Branch Sort Code

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#### Reference Number

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#### Originator Identification Number

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This is not part of the instruction to your Bank or Building Society

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Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assumed by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and if so will be passed electronically to my Bank/Building Society.

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THE HARLEQUIN

## Sheffield's Permanent Beer Festival

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[www.theharlequinpub.co.uk](http://www.theharlequinpub.co.uk)

- 2 permanent house beers plus monthly house beer from the award-winning Brew Company.
- 8 ever-changing guest beers (800+ so far in 2009).
- Mini-festival 19th December featuring 12 new and one-off beers from craft breweries across the UK.
- Good value food served 12-2 weekdays.
- Xmas menu two courses £5.00, buffets from £3.50.
- Live music Tuesday, Thursday & Saturday. Quiz Wednesday. Happy Mondays - ales from £1.50
- Located in the Valley of Beer - bus 53 stops outside.



## THE DEVONSHIRE CAT DEVONSHIRE QUARTER

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0114 2796700

[www.devonshirecat.co.uk](http://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!

## Special 'Long Service' Award made!



Members of Sheffield & District CAMRA recently decided that the latest recipient of our special 'Outstanding contribution to the greater appreciation of Real Ale' award would be Jack & Carole Ware, who have volunteered in the branch for many years, first getting involved in the early years. Despite Jack not getting any younger, he with wife Carole still distribute Beer Matters magazines to many of the pubs near their Greenhill home.

The award is to be presented at the Beer Matters distribution social at the Kelham Island Tavern on Tuesday 24th November.

## Twixtmas social

As has now become traditional, the branch is having a day out in the otherwise depressing Twixtmas period, when it's neither Christmas nor New Year!

On 29th December we will be operating a minibus from Sheffield to Skipton where we will have a tour of Copper Dragon Brewery then go to some of the pubs in the town.

If time and inclination permits, we may also stop off at Keighley on the way back to visit some of the pubs there.

The cost of this trip is £19, this includes transport, brewery tour and the first half pint in the brewery. Book places via Richard Ryan (see page 30 for contact details).

## CAMRA National Members Weekend & AGM

The Members weekend combines the official business of the AGM where you can influence policy and share ideas with a social break including trips to breweries, guided pub crawls and a members only beer festival. The event is every April.

The 2010 members weekend is on the Isle of Man and pre-registration is now open online at [www.camra.org.uk](http://www.camra.org.uk). A group from Sheffield will be attending, and selling copies of our new local guide book.

We are hosting the 2011 members weekend in Sheffield at the University of Sheffield, with conference business in the Octagon. We will soon be looking for volunteers to help make it happen!

## Trip to Thornbridge Brewery

We have a limited number of places available for a tour of Thornbridge's new state of the art Riverside Brewery in Bakewell. We have been invited, along with Chesterfield branch and Matlock & Dales branch by the brewery. 15 places are available, these need to be booked in advance via Richard Ryan. A seat on our minibus costs £7.50.

Chris, Mandy & the Team at the

# Plough Inn

Would like to wish everyone  
a Merry Christmas & a Prosperous New Year

Celebrating 200 years as a pub in 2009

- Selection of real ales from the local Bradfield Brewery including our house beer Farmers Plough and other guest ales
- Three quarter size snooker table
- Large beer garden
- Children's play area
- Wholesome home cooked food available at reasonable prices served lunchtimes Mon to Sat 12:00-2:30, evenings Wed to Sat 5:30-8:30 and all day Sunday until 8:00pm
- Quiz night Wednesday – Free entry, free buffet, gallon of beer to winner.
- Music evening – all types – 1<sup>st</sup> Tuesday of the month. Listen or join in.
- Cask Marque accredited for quality of cask ale.

**Bookings now being taken for Christmas meals available lunchtimes and evenings 2<sup>nd</sup> to 23<sup>rd</sup> December.**

## Christmas Menu

### Starters

Creamy Asparagus Soup & Golden Croutons  
Prawn Cocktail  
Goats Cheese & Sunblush Tomato Tartlet  
Duck & Cherry Pate with Toast Triangles  
Melon Gondola

### Main Courses

Roast Turkey & all the trimmings  
Our Famous Meat & Potato Pie  
Roast Beef & Yorkshire Pudding  
Salmon Fillet in a Champagne Sauce  
Wild Mushroom Lasagne

### Desserts

Christmas Pudding & Brandy Sauce  
Homemade Apple & Blackberry  
Crumble  
Strawberry Eton Mess  
Chocolate Fudge Yule Log  
Our Cow Molly Ice Cream  
Cheese & Biscuits  
*~~~~~*  
Coffee & Mince Pies

**3 Courses with Coffee £19.95**

**2 Courses with Coffee £14.95**

**A genuine freehouse and friendly country pub at Low Bradfield**

Tel: 0114 285 1280

Get here on bus routes 61/62; car parking available

Open Mon – Tues 12-3pm and 7-11pm; Wed to Sun 12-11pm

sheffield pub of the year 2004,2005,2006,2007,2008 aNd 2009  
yorkshire pub of the year 2004, 2007, 2008 aNd 2009  
NatioNal CaMra pub of the year 2008

# KELHAM ISLAND TAVERN

*Wishes all our customers a merry Christmas and a happy new year*

- ✓ Sheffield's permanant beer festival with over 1200 beers so far this year
  - ✓ at least 12 real ales, always including a mild, Stout and a Porter.
  - ✓ Large range of draught and bottled continental beers.
  - ✓ Traditional Cider and Perry.
- Food available 12-3 Monday to Saturday with a special Christmas menu available throughout December (advance bookings only)
- ✓ Folk Nights Every Sunday
  - ✓ Quiz night every Monday from 9:00pm onwards with free buffet
  - ✓ Ample car parking in the area

## Christmas Opening Hours

We will be open 12:00pm-12:00am throughout the festive period, closed on Christmas Day.



62 Russell Street, Sheffield. Tel: 0114 272 2482  
[www.kelhamislandtavern.co.uk](http://www.kelhamislandtavern.co.uk)



*This occasional column features the personal opinions of beer writers' online blogs. This month we feature Pete Brown's views on the state of the beer and pub industry. It is heavily edited to remove swearing and naming and shaming (and in fact to fit into one page!), however you can read the full piece at <http://petebrown.blogspot.com/>*

Sitting very closely outside the industry looking in, I sometimes want to beat my head against a brick wall repeatedly until I simply don't care about anything any more. Today is one of those days.

The pub industry, as we all know, is in crisis - 52 a week closing and all that. And while real ale is heading for growth, the beer market is still well down overall and in seemingly irreversible long term decline. We're beset on all sides by neo-prohibitionists. Alcohol is the new tobacco, more dangerous than heroin, crack, or walking out in front of a runaway bus.

This is the time to pull together and put on a brave face, a united front, such as happened in the 1930s when beer volumes were plummeting and the industry came up with the 'Beer is Best' campaign, promoting the beverage with iconic ads that still look cool today.

So what do we do in 2009? Form a cross-industry lobbying group? Take pre-emptive action against tighter licensing restrictions and more duty rises? Fight back against the misinformation about binge drinking with a concerted, positive campaign about the benefits of moderate drinking and the truth of our wholesome pub culture?

No. The front page headline of this week's

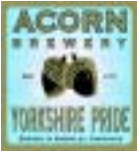
Publican says it all: Industry at War.

The trade press themselves are not above criticism - everybody seems to have their own proud of pubs type campaign, or fight against whatever. There's never even a ghost of a hint working together to achieve greater impact.

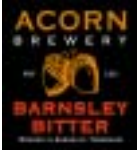
Who knows how many times I've said this - clearly I'm talking to myself and no one agrees with me - the beauty of this industry is its diversity. We need microbrewers. We need big regional brewers. We need pubcos. We need some version of the tie. We need the opportunity to exist outside the tie. We need freeholds. We need managed pubs and tenanted pubs and leaseholds. We even need Wetherspoons. We need trade bodies. We need regulatory bodies. We need people to challenge regulatory bodies and we need to keep each other on our toes. We need interest groups. But most of all, we need to remember that in the broadest and most important sense, WE ARE ALL ON THE SAME SIDE.

I was drawn to beer writing because I believe beer is the most sociable drink in the world. And because of that, I believe beer people are among the friendliest people in the world. Not since first year at university have I made so many friends so quickly as I have on the last few years.

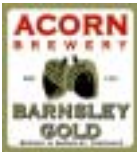
But our industry is tearing itself apart. Government policy, the neo-prohibitionist lobby, public opinion and the might of mainstream media may be difficult targets to attack, but they are the real dangers. Still, it's so much easier to have parochial squabbles, isn't it?



**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](mailto: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](http://www.acorn-brewery.co.uk)

**Chesterfield Beer Festival 2010**

Friday 5<sup>th</sup> and Saturday 6<sup>th</sup> February at the Winding Wheel, Chesterfield.  
Featuring over 100 Real Ales, 16 Ciders and Perries, World Beers, Country Wines & Premium Soft Drinks.

**VENTURE UP THE STAIRS**

Featuring The Spirit of the City and Backstreet

**Session times and prices:**

<b>Friday</b>	Evening Entertainment from Therapy - 60's covers
	11am - 4pm £5.50
	6:30pm - 11pm £6.50
<b>Saturday</b>	Evening Entertainments from Sour Mash - Classic Rock covers
	11am - 4pm £5.50
	6:30pm - 11pm £8.50

Tickets will be on sale Saturday 7<sup>th</sup> November from The Programme Theatre Box Office (02144 346 222), Chesterfield Festival Information Centre (01226 349 277), Market, Chesterfield, Derby, S41 1JG, Alderman House, Arleight Arms - Duckmanton, Old Palace Cinema - Ashover, Real Ale Centre - Brampton, Pub Beers - Matlock, and The 1st Cut - Sheffield.

Admission is being very price inclusive and you cannot programme and use the job, tickets really are on the edge subject to availability. Food available at all events. Over 30 only. Child Carrying. Chesterfield Festival is a community event.

**The biggest Winter Ales festival yet!**

Now larger, more polished, venue with more beers & other than ever before.

Over 100 beers including foreign real ales and more than 100 soft drinks and more than 100 other items.

**SESSIONS**

- Wednesday 20th January 17:30 - 22:30
- Thursday 21st January 12:00 - 22:30
- Friday 22nd January 12:00 - 22:30
- Saturday 23rd January 12:00 - 22:30
- Food Available All Sessions

**ENTRY PRICES**

- Wednesday & Thursday 12
- £1 Donating Companies, M&S, Oxfords & Jones, all with 10
- Friday (incl 4.50pm) and Saturday 12
- Friday (incl 4.50pm) 12
- Children & Concessions (incl 4.50pm) 12
- Tickets available 20th Nov

**ENTERTAINMENT**

- Sunday Carling - The Road (Lancaster) (Lancaster)
- Saturday - Punk Party (Sheep) (Lancaster) - (Lancaster)

For further information visit [www.alefestival.org.uk](http://www.alefestival.org.uk)

01727 867201

20th-23rd JANUARY  
SHERIDAN SUITE, 'THE WIND' DUDHAM ROAD, MANCHESTER M40 0EA

Come in from the cold and grab some winter warming

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br AdwELL dEr bYShIr E S33 9j q



*A beautiful olde worlde public house/  
restaurant with bed and breakfast  
accommodation.*

*The Inn dates back to 1577 set in the quiet  
hamlet of Smalldale, in the village of Bradwell,  
right in the heart of the Peak District. "The  
Green", as it is known by locals, has  
traditional country pub character with low  
beams, brasses, local historical pictures and  
beautiful coal and log fires.*

*A superb location for either a drink and a meal  
or a break away from the hustle and bustle.  
Come and enjoy a warm welcome from the pub  
hosts and locals and book a comfortable  
weekend stay at Ye Olde Bowling Green Inn.*

[www.yeoldebowlgreen.webs.com](http://www.yeoldebowlgreen.webs.com) tel: 01433 620450

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 Doombur and rotating guests from local breweries.
- **Quiz nights - Monday bingo quiz, Thursday fun quiz and Open the Box.**
- **Full size Snooker table + Pool**

# 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

## NAG'S HEAD INN, LOXLEY, SHEFFIELD

The Nag's Head is situated at Stacey Bank on the edge of Loxley, once a distinct village but now subsumed into the urban sprawl of North West Sheffield.

Formed from a row of cottages built in 1862, the pub was granted a licence in 1871 and subsequently was acquired by Tennant Brothers. Becoming a Whitbread pub on the takeover of Tennant's in 1962, it was later one of a handful of Sheffield pubs purchased by Nottingham brewers Hardy's & Hanson's. Still under their ownership in 2005 it was the first pub to stock Bradfield beers when the nearby brewery started up in 2005. Unfortunately with the takeover by Greene King in 2007, the flexibility to stock a local beer was lost and trade suffered. In August 2008 the owners of Bradfield Brewery made an offer to buy the pub and took over immediately, pending completion of the purchase in January 2009. The pub is now run by the younger generation of the family, Lisa & James Moat, Richard Gill and Josie Baines.

The Nag's can be described as a country inn on the edge of the city and comprises two comfortably furnished rooms served by a central L-shaped bar. To the left of the main entrance the larger room has a  $\frac{3}{4}$  size snooker table and a seating area at the rear, while the other room has bench seating facing the bar leading on to a dining area decorated with old prints. Outside seating is available by the entrance and on a terraced area at the rear of the car park, with views across the valley. There are three handpumps



on each side of the bar with up to six very reasonably priced beers available from Bradfield Brewery, always including Farmer's Blonde and Yorkshire Farmers. Home cooked food is available 12.00 to 2.30 and 5.30 to 8.30 Tuesday to Friday, 12.00 to 8.30 Saturday and 12.00 to 4.00 Sunday, with a special offer Friday lunchtimes of a pie and a pint for a fiver.

The pub can be reached by the B6077 from Hillsborough, and is served by buses 61 and 62 from Hillsborough Interchange. Opening times are Monday 6.00 to 11.30, Tuesday/Wednesday 12.00 to 3.00 and 5.30 to 11.30 and Thursday to Sunday 12.00 to 11.30. Congratulations to Richard and Josie, Lisa and James and their staff on gaining the December Pub of the Month award which will be presented on the evening of Saturday 5th December.

**Alan Gibbons**

## Vote for future pub of the month winners

Here are the nominations to vote for. See our website for more details on how to vote. Plough (Low Bradfield), Wharncliffe Arms (Chapelton), New Barrack Tavern (Hillsborough), Phoenix (Ridgeway) and the Stag (Nether Edge), Walkley Cottage (Walkley), Princess Royal (Walkley).

**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. We have a few social beers after the meeting. The venue is the Hearty Oak at Dronfield Woodhouse, bus 293 stops right outside.

**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 the Rutland Arms on Brown Street in the upstairs room.

**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. Advance bookings with menu choices and deposit required a week in advance.

**Tuesday 8th December 6:15pm - Trip to Thornbridge Brewery**

A chance to get a guided tour round Thornbridge's new state-of-the-art Riverside Brewery. See page 23.

**Thursday 10th December 8pm - Local guide project meeting**

We continue to progress with surveying and production of the new local guide at the Gardeners Rest (bus 53).

**Saturday 12th December 12pm - Yorkshire Regional Meeting**

A meeting hosted by the Yorkshire Regional Director. Please consult Whats Brewing for more details.

**Tuesday 15th December 8pm - Committee meeting**

The branch committee hold their usual monthly meeting at the Fat Cat.

**Tuesday 29th December 10am - Twixtmas day out : Skipton**

An day trip by minibus to Copper Dragon Brewery and the pubs of Skipton. See page 23 for more details .

**Saturday 2nd January 8pm - New Year walkabout : City Centre**

Without the usual Saturday night crowds, we take you to some of the City Centre pubs and bars that serve real ale. Meet in Trippets on Trippet Lane.

**Tuesday 5th January 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 is the Scholar on London Road.

**Tuesday 19th January 8pm - Beer Festival planning meeting**

We start planning the 2010 Steel City Beer & Cider Festival at the New Barrack Tavern on Penistone Road (bus route 53/78). Anyone interested in getting involved is welcome to attend this meeting.

**Saturday 23rd January 10:30am - Day trip to Manchester & National Winter Ales Festival**

We catch the train to Manchester for the National Winter Ales Festival followed by a pub crawl.

**Tuesday 26th January 8pm - Beer Matters distribution social & committee meeting**

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.

**MORE INFORMATION ON BRANCH EVENTS**

Contact Richard Ryan our Social Secretary on 07956 114926

## Beer Matters advertising - contributions - etc

**Editor: Andrew Cullen 07554 005 225 [beermatters@sheffieldcamra.org.uk](mailto:beermatters@sheffieldcamra.org.uk)**

**Advertising: Alan Gibbons 0114 2664403 or 07760 308766 [treasurer@sheffieldcamra.org.uk](mailto:treasurer@sheffieldcamra.org.uk)**

**Advertising rates: Full page £60, half page £40, quarter page £25. Discounts for regular placements.**

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 12/01/10.** 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.

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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  
www.sheffieldbrewery.com, email: sales@sheffieldbrewery.com  
Tel: (0114) 272 7256 (Tim, Brewery), 272 4978 (Eddy, Gardeners Rest)



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