

# BEER MATTERS

**FREE**

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



Issue 394 February 2010

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

## Henry's to make comeback

Mark Simmonite has announced that he has taken on a 5 year lease of the old Henry's Cafe Bar (most recently traded as City Bar) which has been closed and boarded up awaiting redevelopment as part of the Sevenstone retail quarter scheme, which has been postponed due to the recession. Following repairs to the building and refurbishment it is to reopen as a cafe, bar and restaurant with real ale and world beers.



## 2 New Wetherspoons

see page 3 for details



## Shakespeare bows out

report page 13





## Winter warmers

Sam Adams Utopias, rated as the strongest and definitely the most expensive beer ever, will be available at **The Fat Cat** from noon on Friday 6th February. It was purchased at the cost of £107 per pint and they have one pint and one pint only of this beer to sell. It will be sold in 2 ounce bottles at the cost of £8 a bottle, which is actually making a loss but as the Fat Cat's owner Dave Wickett explains "it's all about something very unusual and it is a one off opportunity. It is only brewed every two years in a 30 barrel batch".

This is the description of the beer given by Sam Adams brewer and founder Jim Koch: A beer that is strong, rich and dark. Some would say, the ultimate beer. A beer without carbonation, one to be savoured slowly. We started by using some of the world's finest ingredients, including all four types of Noble hops, which give the beer its earthy, herbal taste. The hops also add a spicy note. Carmel, Vienna, Moravian and Bavarian smoked malts add a rich amber colour. A variety of yeasts were used during fermentation, including the same yeast used in champagne. As a result of this unique brewing process, this flavourful, slightly fruity brew has a sweet, malty flavour that resembles the deep, rich grape taste of a vintage Port, fine Cognac or old Sherry. This limited edition ale has been aged in Scotch, Cognac and Port barrels.

The Fat Cat is holding a Winter Ales festival starting on the 11th of February with a selection of warming ales to fight off the frost. Also featuring in the pub this month will be some wonderful aged beers from Oakham brewery.

Also holding a winter ales festival, from the 26th to 28th of February, is the **Old Hall Inn** at Whitehough near Chinley. See the advert elsewhere in this issue for more details. To get there, the Sheffield-Manchester train stops at Chinley station then it is about a 15 minute walk down the country lane.

## Wetherspoon to open two new pubs

Wetherspoons' presence in Sheffield continues to grow with the opening of two new outlets during February.

The first is the Sheaf Island, a brand new



pub, which will occupy the unit in the bottom of the flats on Ecclesall Road which are built on the site of the old Wards Brewery. The pub is expected to open on 12th February.

The second pub, the Francis Newton is planned to open on 19th February in the premises formerly known as Aunt Sally's on Clarkehouse Road, near the Royal Hallamshire Hospital.

Wetherspoons have spent a couple of months and lots of money refurbishing the pub to their standard.

## Inn brief

The **Rutland Arms** on Brown Street in Sheffield City Centre will be having an 8th handpump installed shortly, increasing the range of local cask beers. Also for a month from Burns Night it will be doubles for singles on all whisky to allow people to come and sample their ever growing range.

Abbeyle Brewery are supplying some new outlets, notably the **Cross Scythes** at Totley, which reopened recently and is rapidly earning itself a great reputation for food as well as supplying good beer! Moonshine is back on at the **East House** on Spital Hill and at the **Plough**, Sandygate, both under new management and well worth a visit.

Dawn, Jason and their team are now back full-time at the **Dove and Rainbow** in the City Centre, and are focusing on the quality and range of real ales, as well as ensuring that the Dove maintains its joint focus as both a rock & live music venue and a “proper pub”. The next few weeks will see a refurbished beer garden as well as some general internal upgrades and improvements. They don’t serve food (apart from pot noodles!), but you are welcome to bring your own; and tea, fairtrade filter coffee and hot chocolate are always available if you want to warm up! Band bookings are currently being taken so if you or someone you know would be interested on playing on stage, please leave your details at the bar, or email [lizard@doveandrainbow.com](mailto:lizard@doveandrainbow.com).

The **New Barrack Tavern** was Sheffield & District CAMRA Pub Of The Month for January 2010.

For landlords Kev and Steph Woods, the win made an exciting start to the new year. “We’re delighted at the large numbers of CAMRA members, regulars and newcomers who joined the celebration party and chuffed that those who take a real interest in ale, the way it’s served and the people who serve it, have chosen to honour us like this. Thanks Sheffield CAMRA,” says Steph.



On the same evening, Castle Rock Brewery, who own the pub, were there to celebrate the national roll out of their popular and award winning Screech Owl IPA with a new pump clip (the one used at the New Barrack Tavern has the wild owl replaced with the Sheffield Wednesday mascot!).

At the **Gardeners Rest**, The Sheffield Brewery Company is delighted that Eddy and Pat are open again and offering the brewery’s fine range of quality real ales.

Eddy has also been co-ordinating some excellent beer “swaps” with other breweries so that customers have an eclectic mix of brews from around the UK.

Sheffield Brewery will be brewing their Valentine’s Special which they are keeping under wraps until it’s on offer in the Gardeners. Keep an eye on the pub’s website, [www.gardenersrest.com](http://www.gardenersrest.com).

# FREE WASTE COOKING OIL COLLECTION!

From Environment Agency registered company

Call: 08700 053 123

We give 10% of our profits to  
LOCAL environmental projects



Environment  
Agency

Waste Carrier Registration No.:

CR/0611508A

Environmental Permit Description No.:

WCC/03/0078

Servicing Yorkshire, Humber and Derbyshire

- Fresh oil supply
- Appliance cleaning
- Waste oil disposal

**Cleanfry**  
Cooking oil: collect - supply - recycle

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

Cleanfry Limited, H.O. 131 Psalter Lane, Sheffield, S11 8UX. Tel: 08700 053 123

## Movember '09 at the Coach & Horses

On November 1st, in association with Thornbridge Brewery, 25 of the Coach and Horses bravest staff and customers dedicated themselves to 'tache growing throughout the entire month of Movember. Their efforts would raise funds to be donated to the Movember Charity which focuses on men's health issues, in particular prostate cancer, and the Lainey K Foundation – supporting young families living with cancer. The results were astounding, entertaining, fascinating & sometimes just a little bit weird...

We kicked it off on Monday, November 1st, with a round of 'before' pictures taken and sponsor packs given out to the 'growers', some cool blues music courtesy of Steve Cosgrove and all with the support of our fabulous Mo Sistas!



Each grower was given a 10% discount card valid for beverage purchases at the Coach. The rules were 'no mo, no discount' and the incentive seemed to work well, only two growers bowed to the pressure and submitted to the razor before the official end date of Movember 30th!

The end of Movember swung around just in the nick of time and not soon enough for some, for others, it seemed to come just a little too early, there were certainly one or two taches managing to hang in there for quite a few days in to December! The 30th had all the growers who could make it down to the Coach in for a good tache-sticking chilli, final photos for judging and a few pints before the discount cards became invalid! There were some silly antics that night, a tache seems to give strange powers to the wearer, or so they might think...



By gaining sponsorship for their taches and also having the winner chosen by the public who paid a pound per vote, the Mo Bros raised a fantastic sum of over £2,500! We are still waiting for one or two to bring in their sponsorship money, so don't have the exact figure just yet!

There was one other incentive to be Tashtastic... the prize for the best tache! Our in-house winner who gained the most public votes was Jamie Simms aka The Dark Horse. Jamie won a meal for two at the Coach. The overall winner of the grand prize to brew his own recipe at Thornbridge Brewery is Peter Ludlam! Congratulations guys and a huge thank you to everyone who supported Movember with us this year!



## Rutland Arms

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.

- 7 Real Ales
- Real Cider
- Food Served Monday to Saturday 12 – 8
- Function Room Available
- Free Wi-Fi

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

(0114) 272 9003

Follow us on [www.twitter.com/rutlandarms](http://www.twitter.com/rutlandarms)

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

# NEW BARRACK TAVERN

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

**Real Imports!**...continental draught & bottled beers

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

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

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



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

Sheffield real ale lovers have reason to celebrate. After being closed for nearly two and a half years, the Gardeners Rest in Neepsend has finally reopened. This gem of a pub had been sorely missed ever since it was forced to close on the 25th of June 2007 when the River Don overflowed its banks and flooded the city, causing eight deaths and £30 million of damage. The beer garden of the Gardeners Rest was badly damaged, and inside the pub the water level reached high enough to submerge the bar billiards table. Fortunately the table, one of the few remaining in Sheffield, has been completely restored. The nearby Sheffield Brewery, for which the pub is the brewery tap, wasn't too badly damaged and was able to supply beer until it got back up to full production.

As many Sheffielders know, there was a much more catastrophic flood on the 11th of March 1864 when the Dale Dyke Dam above Bradfield burst, sending 650 million gallons of water raging down the Loxley Valley and into Sheffield, destroying homes and factories. That flood killed at least 250 people, and the damage claims submitted to the Sheffield Water Company amounted to over £31 million in today's money.

William Riley, who first opened the Gardeners Rest in 1871, had a beerhouse on approximately the same site as today's pub at the time of the 1864 flood. Riley's claim for damage from the flood included furniture, kitchen utensils, bottles, glasses, 70 gallons of ale and beer, and a pig.

Several other cask ale pubs in Sheffield's Beer Triangle suffered damage in both floods. By the evening of the 2007 flood, the Kelham Island Tavern had suffered extensive damage to the pub floor and cellar,

and it took six weeks to re-open. The pub, which originally opened in 1833 as the Sawmakers Arms, was called the White Hart in 1864 when the flood struck, damaging the pub's cellar, bar, and two tap rooms and destroying furniture, a beer machine and pipes, and over 180 gallons of ale, beer, wine, and spirits.

Nearby the Fat Cat also had to close after the 2007 flood when it was left with a six-inch layer of contaminated sludge and a loss of 40,000 pints of beer. Fortunately it took only a week to clean up and re-open. In the 1864 flood the pub, then called the Alma, lost a mere 86 gallons of ale and beer, but it suffered damage to furniture, piping, kitchen utensils, and a bagatelle board and cues.

Staff at the Milestone Bar and Restaurant, which specialises in cask ales and bakes its own bread, had to use sacks of flour as sandbags when the cellar flooded with seven feet of water in 2007. Back in 1864 the building was a pub called the Ball Inn. Innkeeper John Stringer filed two damage claims, one for loss of business due to the Ball Street Bridge collapsing and one for damage to the pub and cellar, although that claim was later withdrawn. There was also a brewery's claim for seven bottles on loan to the pub.

The pub that is now the Harlequin started life around 1849 as the Manchester Railway Hotel. In the Flood of 1864 the entire front of the pub was broken down, with a loss of the entire façade including the front wall of the dram shop. Also damaged was the yard and the building's inner walls, and 81 gallons of ale and beer were lost. Landlord Isaac Rose claimed £58 worth of damage, while William Bradley of the Soho Brewery also



# THE BATH HOTEL

**Free House**



**66-68 Victoria Street Sheffield S3 7QL**

**Tel: 0114 249 5151**

**Excellent range of alternating real ales.  
Continental lagers.**

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

**Live jazz/folk/blues every Sunday.  
Sunday 14<sup>th</sup> February – Hummingbirds  
Sunday 21<sup>st</sup> February – Billy Martin Jr.**

**SUNDAY 28<sup>th</sup> FEBRUARY 8.45pm**

**An evening of JAZZ GUITAR**

**Jamie Taylor and Chris Walker**

Two of the finest jazz guitarists in the north present a fabulously entertaining selection of material from Django, swing, modern classics and contemporary music

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

**Opening times:  
12-11pm Monday-Saturday 7-10.30pm Sunday**

Sandra and Tony welcome you to the

# WALKLEY COTTAGE INN

**real ales** Tetley's Bitter, Kelham Island Easy Rider, Bombardier Bitter & a new selection of local beers

**quality locally sourced food** available lunchtimes & evenings

Free wi-fi

Coffee club reward scheme

Large Beer Garden

Heated smoking area

Full disabled access & facilities with baby changing area

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



The Walkley Cottage Inn

46 Bole Hill Road

Tel 0114 2344968

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

Bus routes 52 & 95

claimed £87 for repairing the pub. In today's terms that amounted to over £10,000 worth of damage. In contrast, after the flood of June 2007, the Harlequin took only two months to repair.

Now that the Gardeners Rest has re-opened, Sheffield's Real Ale Beer Triangle is once again complete. As those who have missed this fine pub know, it is more than just another source of local cask ales. It is also a live music venue, an art gallery, a local information source, and a friendly riverside gathering place. And, of course, there's the bar billiards table.

JC MITCHELL

[www.coffeebeer.co.uk/pintpleasures/](http://www.coffeebeer.co.uk/pintpleasures/)

## Sheffield Tap hosts Brewdog festival



The Sheffield Tap opened mid December and proved a hit from the word go, with over 5000 pints of cask ale sold in the first week. The bar has 8 handpumps, 4 of which have regular Thornbridge beers and the remainder host guest beers, which during the first month were seasonals and specials from Thornbridge. On the weekend of the 15th January, the guest pumps were given over to Brewdog with Punk IPA, Equity for Punks, 6am Stout, Trashy Blonde and

Devine Rebel featuring, the latter which was one of only 2 casks in the country of a 12.5% special collaboration brew with Stone Brewery in the USA.

There were also a number of interesting bottled Brewdog beers featured, including Tactical Nuclear Penguin, a record breaking 32% ABV that is brewed as an imperial stout then matured in various whisky casks and freeze treated 3 times in an ice cream factory finishing up with a beer that tastes and smells more like a spirit than a beer, and costs £32 per 330ml bottle.

## Pub of the month at Nags Head



The December Pub of the Month award was given to the Nags Head at Loxley, where we also had the branch Christmas Dinner. The pub is owned by Bradfield Brewery and their beer is very reasonably priced!

## One for the diary...

Sheffield & District CAMRA will be co-ordinating a number of pubs and clubs in the Dronfield, Bradway, Totley and Dore areas on 17th July to run beer festivals linked by a free bus service. Watch out for news!

# 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**

## Harlequin pub to change management



Liz Aspden & Pete Roberts, co-owners at The Brew Company will be taking the lease on the Harlequin Inn sometime in March.

The pub is renowned for its real ale selection, beer festivals and live music.

Liz will take responsibility for the day to day running of the pub as Pete still concentrates on running the brewery.

Pete comments ‘It’s a great opportunity for us to run such a fantastic real ale venue and although I brew a wide range of ales, the actual beer list won’t be featuring my beers any more than it already does. We understand the reputation it has for serving new beers from craft brewers around the country. If anything we intend to build upon and develop that reputation’

## Handsworth update

Former Landlord Dave Lees has taken over The Old Crown at Handsworth as a freehouse, and is now serving 2 Abbeydale beers (Moonshine + 1 rotating) - both of which are proving popular. This is great news for Handsworth folk with The Cross

Keys, The New Crown Inn, & The Old Crown all now serving real ales. Sadly though the Norfolk Arms closed down recently and has been converted into a pre-school nursery.

## Shakespeare’s last hurrah!



Jeff Boss has now left the Shakespeare on Gibraltar Street and the pub has shut after Punch Taverns terminated the lease to allow them to sell the building off. The last weekend of trading was the 15th to 17th of January, when to mark the occasion a three day music festival was held featuring bands, DJs and other performers who have previously played this venue.

Jeff had successfully turned round the pub into a relaxed and traditional pub with real ale and a reputation for it’s music, and had become quite the muso’s hangout. It also had some classic features including the Wards stained glass window and neon sign.

## Inn Brief

The **Woodseats Hotel** has closed down and is boarded up.

The **Hare & Hounds** in Dore has a new menu with a focus on value for money.

# CATERING KITCHENS SHEFFIELD S4 7QS

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



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

New & Reconditioned

Leasing Available

Ring for Brochure or Visit our 3500 SQ FT Showroom

Ample Parking

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

Tel: 0114 276 3550

Fax: 0114 270 6128

## **Kelly Ryan Brewery Manager Thonbridge Brewery**

**Thornbridge has come a long way in the 5 years it has been brewing, what do you think the secret of your success is?**

I actually think it comes through our team. I know it can be a bit cheesy to quote our slogan, but Innovation, Passion and Knowledge is what we're all about. As most breweries would testify, it's hard work, but we've been lucky in that people really like our beers. What we're trying to do with cask and bottled ale seems to be understood by more and more people. We want it to be accessible and interesting and something that challenges the tastebuds a little bit more than what is regularly available.

**You've now got your massive, shiny, state of the art new brewery down at Bakewell Riverside as well as the original micro brewery, have you coped with the transition well and how is it going?**

The transition has gone reasonably well. I think one of the big advantages is that we are using the same malt, same hops, same yeast, same water and same brewers at both sites. We all know how the raw materials and finished product should taste, and with all of our beers brewed at the new site, have been really happy with the results. We were quite worried about our first brew of Jaipur on the new kit, but it went on to win the Champion Beer of Sheffield 2009. We must be on the right track!

**All the big selling regular award winning beers are being brewed on the new brewery, what is happening down at the original brewery at Thornbridge Hall?**

The Hall Brewery (as we call it now) is being used for a good range of beers. Currently, we are brewing beers like Pearl, Rakau, Ashford, Saint Petersburg, Raven, Hark, Brock and McConnells there and will look at a refurbishment of the brewery in the next 6 months or so. We hope to use this for our experimental and seasonal beers and continue to work on our wood aging of beers there. We have a plan to bring in a new experimental beer each month, with all of the brewers here putting in their ideas and myself and Stefano choosing and tweaking the exciting and challenging ones!

**You seem to have had quite a bit of fun playing with new beers, what is next on the list?**

So many beers to brew! Raven, our oddly named Black IPA, was a great beer to brew and it has been cool to see people who usually only drink pale beers/IPAs come into the Coach and Horses, see the name, give it a go and really enjoy it. We'll still go for our seasonal beers such as Alecost with Thornbridge-grown Costmary and Caraway seeds this summer and really enjoy the character the lavender gives our Christmas Ale, Merrie. With regards to new brews, we have a Baltic Porter lined up that is going to travel by ship from London to Saint Petersburg in May/June and we also have an Italian student working with us on various unusual yeast strains over the coming months. I'm sure there will be some interesting beers coming out over the next year!

**Is there any beer you haven't done yet but would absolutely love to have a go recreating?**

There are so many beers that I taste and would love to brew. A beer like Orval would

be a great beer to try and brew, though I would imagine it would take a lifetime to get right! At the moment, I would say Odell Brewing's St. Lupulin Ale is at the top of my list for beers I would love to recreate. It is a brilliantly brewed strong pale ale from the US and screams balance and hops and drinkability. That would be fun to try and brew.

### **What have you in store for us in 2010?**

Hopefully lots more beer! We are currently working on the technology to get our beer into bottles, with bottle refermentation a priority. We are getting closer to putting our Halcyon Green Hop Vintage 2009 into bottle and this will hopefully be followed by Saint Petersburg. We also have Bracia, a 9% Dark Chestnut Honey Ale, an Old Ale we brewed as a collaboration with Dark Star and a Barley Wine we brewed with Italy's Birificio Italiano that is aging away quietly in ex-wine casks. So hopefully throughout the year we'll get a chance to bottle these and get them out for people to try. We're also trying to get our cask beer a little further afield and into more pubs.

### **You have quite a dynamic young team of brewers from different countries, how does the team gel and what strengths do you feel you have?**

It's great to have a bunch of brewers with different backgrounds. In the past it's always been a jack-of-all-trades job, but with an increase in brewery size we can now actually specialise roles a little better and get the guys doing what they're good at. Stef keeps the technical side of it running smoothly, I have the joy of running production, Andrea our newest Italian recruit looks after the lab and brewing on the new kit and Matt, JK and Dave look after the processes, brew at the

Hall brewery and are involved in packaging. It's a great mixture of guys who always have loads of new ideas and work really well together.

### **How are things progressing with production of bottle conditioned ales?**

Has been a work in progress over the last few months as we are still coming to terms with the new site and all of the extra checks and maintenance this level of technology brings with it. As production ramps up, we will be looking at doing a few smaller batch bottle refermentation trials and if all goes to plan, would be great to be able to bottle once a week. That's what we're working towards at the moment.

### **Anything else you'd like to tell us about?**

Stefano and myself are off to the World Beer Cup this year in Chicago where we are both judging. It's kind of like the Olympics of bottled beers, so are really looking forward to it. The US Craft Brewer's Conference is also on at the same time, so will be great to meet loads of international brewers and see what else is happening out there in the world of beer. Should be fun!

Thanks to Kelly for taking part in this interview! If you would like to seek out Thornbridge beers, the regular outlets in our area are the Sheffield Tap and University Arms in the City Centre, Champs Sports Bar on Ecclesall Road, Cricket Inn at Totley, Coach & Horses in Dronfield and the Packhorse at Little Longstone.

More about Thornbridge Brewery is on their website - [www.thornbridgebrewery.co.uk](http://www.thornbridgebrewery.co.uk) and Kelly Ryan also has an online blog which can be found linked off the brewery website.



## Thornbridge

Highlighting that you don't need alcoholic strength to have flavour in beer is Pearl, at just 3.3%. Pearl is gold in colour with a delightful, clean floral nose. There is a hint of dandelion flower in the aroma with delicate hoppy perfume coming through in the mouth.

Pearl showcases the best of European hops and is named after the wonderfully fragrant German Hop Perle, which has been used as a dry hop in the beer. A mass of specialty malts gives this light mild a good mouthfeel and a clean, refreshing and wonderfully crisp finish.

The New Year sees the emergence of some new beers from Thornbridge; the first of which is Equinox (5.9%). This beer utilises the flexibility of the brewery's new equipment using a method more commonly used on the Continent.

Kelly Ryan, Thornbridge's Brewery Manager, explains "in Germany and other countries they developed a system where a part of the mash would be taken away, boiled to aid in the release of starch granules, and to raise the temperature, and then added back to the mash. This system, called Decoction mashing, takes a lot longer than our standard system, though it is argued that it can produce slightly different characteristics in the finished beer. Some say that it affects head retention, others say it gives the beer a cleaner flavour, some say it adds a hint of caramel character to the beer, some say it aids fermentation. Whatever it does, we think it's worked really well"

Equinox has been brewed using a large

amount of Vienna malt, as well as Maris Otter and Amber malts. Hops include Warrior, Chinook, Perle, Ahtanum, Magnum and Centennial.

Kelly describes the beer as "having hints of biscuity malt, bananas, oranges and some berry fruit. Clean and crisp in the mouth with more light malt characters coming through. Subtle dryness blends into a rich, lasting bitterness, balanced well by a hint of caramel sweetness. A citrus peel after-bitterness lingers".

## Bradfield Brewery



After a busy year at Bradfield Brewery they have reached a significant milestone - the 1000th brew, which is called Farmers A Grand Brew, a 4.4% ruby coloured bitter with a distinctive chocolate finish.

This beer was available in pubs from the 11th January.

## The Brew Company

The Brew Company have now started to wholesale beers from small independent micro breweries bringing a more diverse selection of beers to the outlets they supply as well as their own beer range.

Unfortunately the SHUBREW project which

would have involved students from Hallam University designing and brewing real ale for the student bar has fallen through due to the student union being unable to support stocking of real ale on an ongoing basis. The Sheffield University interval bar however goes from strength to strength and continues to support local brewers, and Brew Company beers can be found here on a guest pump.

Two new handpumps were installed by the Brew Company in the city centre, one at the Old House where the pump will rotate through the brewery's beer range and one at The Forum Bar where Pete Roberts has created a special house beer exclusive to the bar. 'The beer is called North Star Amber and is a 4.5% amber coloured ale with a good hoppy flavour'

## The Sheffield Brewery Company

The brewery is gearing itself up again for another year at the UK's fourth largest beer festival held Oakwood Technology College in Rotherham. Tim Stillman, head brewer, "it's a great festival offering such a huge range of different beers and ciders from all over the country – it really is a must for fans of excellent quality real ales. we'll be offering our full range of core beers and fans of our delicious Blanco Blonde will be queuing round the bar again"

The festival is held 18th-20th February. Director, Pete Rawlinson, says "I can't wait for the festival – it's a great annual tradition and has everything: live music, decent tuck, and brilliant beer – I've been coming here for years and now to be serving our own beer at our third festival fills the team with great pride."



Sensai "Steve" organised another great Xmas party for his growing band of karate enthusiasts ([www.sskarate.com](http://www.sskarate.com)). You can just make him out at the bottom of the picture. Steve said "this is the second time we've held our event at the Sheffield Brewery Company's bar and it's been a great night. The guys put on five different Sheffield Brewery beers including my favourite Blanco Blonde. Crucible Best and Five Rivers were firm favourites too with Sheffield Porter also very popular as a winter warmer. We had our usual enormous helpings of meat 'n' potato pie and peas which is always a winner as part of the brewery tour."

The brewery's tours have now been running for two years. We keep things very simple: there's a bar, food and a tour (and there's nothing Tim doesn't know about beer and how it's produced!)

## Abbeydale Brewery

The new brewery is all steamed up and test brewing has started. Because of its location on the site the changeover to the new plant can be gradual and there will no interruption to brewing at all.

In honour of the new year and all things new, the latest beer is called Genesis. This is a



*Joanne & the team would like to welcome you to  
the Shepley Spitfire.*

*Food Served 11am until 9pm*

**Two**

Lunch Time Meal Deal £3.95

Children's Menu available from £2.95

***Carvery Every Sunday 12-5pm***

***£5.45 Adults ~ £2.95 Children***

**Quiz Night Every Tuesday from 9.30pm.**

56 Mickley Lane, Topley, Sheffield S17 4HE

Tel: 0114 236 0298

# 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.

## live music @ The Castle

**30th January : The Call**  
**6th February : Adrian Paris**  
**27th February : Bazooka Band**  
**6th March : Stoned Angels**  
**13th March : Stumble**

## Quiz night

**Every Wednesday**

**now with free pie & peas**  
**lucky dip prize for winner**

## All main meals now two for £10

**food served in bar & restaurant**  
**lunchtimes Monday to Saturday 12 to 2pm**  
**evenings Monday to Friday 5:30 to 9pm**

**book now to avoid disappointment!**

## Sunday Carvery

**served every Sunday 12:30-4pm**

**[www.castleinnbradway.co.uk](http://www.castleinnbradway.co.uk)**

## Celebrate at the Castle!

Why not hold your party at the Castle? We can arrange food and entertainment for your function if you want, and if you are bringing more than 50 guest we will lay on disco & karaoke for free!

## Poker night

every Monday. Ask at the bar for more details.

## In the tap room

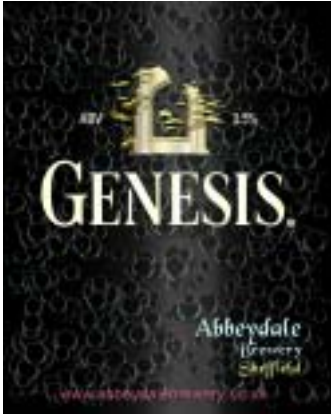
Watch live sport on the TV or play darts!

**we also have** a covered smoking area and disabled access facilities.

## We open daily

midday until late

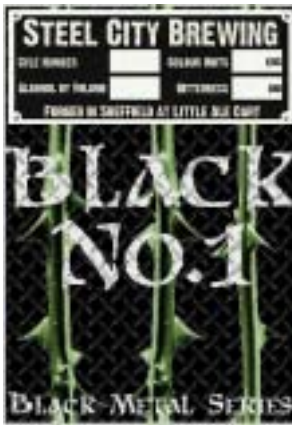
**Real Ales** all from Yorkshire and we are listed in the Good Beer Guide



pale beer, perversely, with hop character from Liberty and Green Bullet hops giving lots of spicy, herby notes to the beer.

The Beerworks beer this month is a return for Brainwash at ABV 4.8%. This forms a nice threesome with Mental Polish which was the January special and the forthcoming Head Shrinker for March.

## Steel City Brewing



Steel City's third beer will be available in February, and surprisingly is actually not pale and hoppy! Black No 1 (named after a song written, coincidentally, by Pete Steele) is a traditional very dry stout,

full bodied and around 5% abv. It will hopefully be available at Oakwood, as well as the Harlequin and other local pubs. A very special version fortified with port will be available in the Harlequin.

Black No 1 will be the first in the occasional 'Black Metal' series. This batch of Steel City Beers are brewed at Little Ale Cart's brewery

rather than The Brew Company.

## Barlow Brewery

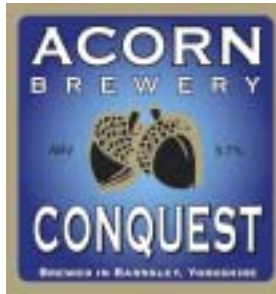


This new brewery, based on Church Farm in Barlow (near Dronfield, you pass through Barlow on the road from Holmesfield to Chesterfield) has now

started production. The planned beer range is Carnival Ale - a refreshing golden pale ale, Barlow Black - a 5.5% ABV Stout and a best bitter.

The Barlow Black was recently noted on the bar at the Hare & Hounds in Barlow by our local correspondent!

## Acorn Brewery



New brew *Conquest* from the award winning Acorn stable lived up to its name to scoop a top accolade at a major contest for northern brewers.

First brewed in the early autumn, *Conquest* (5.7%) claimed a gold award in the strong ales category at the SIBA (Society for Independent Brewers) North Beer Competition held at Hawkshead Brewery, Cumbria. The annual event judges cask-conditioned beers from across England's

# 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

# THE DEVONSHIRE CAT DEVONSHIRE QUARTER

49 WELLINGTON STREET S1 4HG

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!

northern counties. All winners go thought to a national competition held in February. Light golden coloured strong ale, *Conquest* delivers biscuity flavours from Maris Otter pale malt with a little Crystal malt, while English Challenger hops give a good bitterness level and German Brewers Gold with Slovenian Bobek hops add a fruity, spicy character.

Acorn Brewery has created a fourth range of single hop IPA (India Pale Ale) brews to showcase New Zealand varieties in 2010. With only the hop changing, all beers are brewed to the same recipe at 5% abv.

Rolled out in January, the first brew was Pacific Gem with ‘distinctive berry fruit aroma’. It will be followed by Motueka in February offering ‘a desirable new world

“noble” type aroma’ and New Zealand Cascade for March, delivering ‘exceptional levels of citrus, with grapefruit characteristics’. Later ales will be brewed with Green Bullet, Nelson Sauvín, Riwaka and Hallertauer Aroma.

With 34 IPA cask ales brewed since 2007, Acorn brewers believe they have probably already established a world record for brewing single variety hopped ales in this original 19th century premium strength style. Acorn managing director and head brewer Dave Hughes said: “With hop supplier Charles Faram, we have again sourced hops to create distinctive cask-conditioned IPA ales. New Zealand hops are still in the stage of being explored by UK brewers, so this line up makes up a very interesting range”.

## YE OLdE

### bOwLING grEEN INN

br AdwELL dEr bYShIrE S33 9jq



*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 Commonsíde, 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**

Chris, Mandy & the Team at the

# Plough Inn

- 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.

**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

## BRADFIELD BREWERY FARMERS ALES

QUALITY ALES BREWED USING  
FINEST MALTS    TRADITIONAL HOPS  
NATURAL SPRING WATER



**NO BULL!**



**TEL: 0114 285 1118**

**WWW.BRADFIELD BREWERY.COM**



CELEBRATING 100,000 MEMBERS!

Save money by paying by Direct Debit!

# Join CAMRA today...

## in our quest to reach 200,000 members!

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 .....

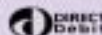
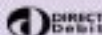
Applications will be processed within 10 days

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

.....

#### Branch Sort Code

.....

#### Reference Number

.....

#### Originator Identification Number

9 2 6 1 2 9

#### FOR CAMRA OFFICIAL USE ONLY

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

#### Membership Number

Name

Postcode

#### Instructions to your Bank or Building Society

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.

Signature(s)

Date

The Guarantee should be detached and retained by the payer

### The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and guaranteed by your own Bank or Building Society.
- If the amounts to be paid in the payment sheet change CAMRA will notify you 10 working days in advance of your account being debited or in otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your Branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of accounts

Important: only pay from your personal account

Until the signing of the Good Friday agreement in 1998, not many of us would have had the necessary desire to take the risk and visit Belfast purely for pleasure purposes, yet Belfast is within easy reach (a 35-minute flight from Manchester on FlyBe), is a compact city that can be covered easily on foot, has woken up to its links with the Titanic (“it was in good shape when it left the shipyard in Belfast until it got an English captain and Scottish navigator” – fair point!) and has some of the most friendly inhabitants you could wish to meet.

Before you hit the pubs, do take the 90-minute city sightseeing bus tour. You get a full tour around the main sites including the parliament building at Stormont and key flashpoint areas in ‘The Troubles’ – the Republican Falls Road and Unionist Shankhill Road, which amazingly back onto each other.

There are nine entries in the 2010 Good Beer guide for Northern Ireland’s capital – not an impressive figure for a city of this size (population 267000) but quality surely counts more than quantity and there are two pubs here that should not be missed by any visitor.

The **Crown** (Great Victoria Street) has been described as “Britain’s most spectacular historic pub”. Owned by the National Trust and situated in the heart of Belfast near the bus and railway stations, this Victorian gin palace is one of an increasingly few survivors of the late 19th century pub building age. The impressive interior is said to be a “frenzy of Victoriana” and the pub has a great atmosphere. The two real ales available come from Whitewater Brewery (Co Down) and were on good form.

The other pub that should not be missed is the **John Hewitt** (Donegall Street) in the Cathedral Quarter – a 2-minute walk from St Anne’s Cathedral. Felt by many to be the best pub in Belfast, it is a genuine locals’ bar (albeit with a good number of students thrown in) and pictures by local artists hang on the walls. Opened in 1999 and owned by the Unemployed Resource Centre, all profits from the John Hewitt go into projects to help the local unemployed. This link gave the pub its name – John Hewitt (1907-87) was a Belfast poet with cross-community appeal, who had officially opened the Resource Centre in the 1980’s. The pub is best visited in the evening to appreciate its atmosphere and enjoy the live music that is on most nights. It is also a rare city centre outlet for beers from Hilden Brewery, established in Co. Down in 1981 making it Ireland’s oldest independent brewery. As well as ‘Ale’, their session bitter, Molly’s Chocolate Stout (brewed for College Green Brewery) was also available. The latter was full of character and apparently popular with Guinness drinkers.

The best of the rest would include the **Kitchen Bar** (Victoria Square), which is not far from the John Hewitt, and has good food (booking recommended) and live music. South of the City Centre, the **Botanic Inn** (Malone Road) is handy for both Queen’s University and Botanic Gardens park. It is basically a student pub with one real ale (Whitewater Belfast Ale). If you like loud, raucous, sports-orientated pubs then this is one for you. Although it does food in a dining room on the first floor, the taxi driver had recommended eating around the corner in the Parlour on Elmwood Avenue, which did great pizzas but sadly no real ale.

**N.E. O’Brien**

I haven't been anywhere particularly good for beer lately, so one from the archive this month, and one that I can't imagine too many people racing to imitate... my search for beer in Albania, Montenegro and Kosovo!

This trip took place in the middle of a 3-week Interrail a few years back. After a week of slowly making my way from Praha (at the time the furthest east budget airlines flew), I was in Serbia. I did the overnight train from Kraljevo to Bar, and awoke to some of the most spectacular views I had ever seen – the railway winds along the Moraëa valley, clinging to the side on a ledge no wider than the train (anyone with vertigo might want to sit on the left while heading south!). The line crosses the valley on the Mala Rijeka viaduct, the highest railway viaduct in the world at 660ft above the riverbed.

Arrival in Bar was 2½ hours late, meaning my move to Shkoder was a little tighter than I'd hoped. I found a taxi driver who spoke English, and he agreed to drive me to the recently-reopened border. I then walked the 100 yards through 'no mans land', before finally entering Albania. The Foreign Office website states the Albania charges \$10 tax on both entry and exit, and I duly handed over \$10. The passport bert gave me a form to fill in, which he then signed, and gave back to me to hand to passport control on my exit. He then summoned a taxi to take me to Shkoder, which gave me just over an hour to cover 15km. However, after 100 yards the paved road finished, and it was dirt track all the way to Shkoder.

We were still making reasonable time, until we got to the bridge by Rozafa Castle. The bridge is single lane, there are no traffic lights, and the locals drive like Italians. By the time we eventually got over the bridge, the train was long gone – the 1215 to Tirane is the last train of the day! The driver took me to exchange some dollars, and I then got a hotel for 1000 Lek (about £5.50), which was basic but comfortable, and after a week of overnight trains a real bed was most welcome.

I arranged a taxi for the morning, and sure enough it was waiting for me at 6am when I left the hotel. The run to the station took about 5 minutes. The hotel I stayed at told me there were no hotels near the station, so I was not impressed to find one 2 minutes walk away! The driver tried to ching me \$5, but was happy with 500 Lek.

At Tirane, I went for a beer, scoring the quite rateable **Birra Tirana** (4.0%) from **Birra Malto**, something of a result as I'd been told all I would find would be

(Turkish) Efes. The beer was available on draught at a burger bar outside the main station, as well as in bottles. I had no idea what to expect from an Albanian beer, so was pleasantly surprised when it turned out to be a rather refreshing pilsner-style beer. The beer was not overly gassy, and there was a good pronounced hop aroma and flavour.

On the train back to Shkoder, various normals tried talking to me, one or two of them with some degree of English. I was asked by a couple of them what religion I am, a question I carefully avoided as I felt a wrong answer could be bad for my health. One bert was standing by the door talking to me when a gust of wind blew his wig off into a field! I returned to Montenegro via the main border at Hani I Hotit, again using a combination of taxis. There are allegedly buses between Podgorica and Shkoder, but I didn't pass any, and could find no gen at either bus station.

The border crossing was easy, and no exit tax was charged – maybe this is only charged if one loses the entry form. A taxi was waiting on the other side of the border, to return me to Podgorica (formerly Titograd – capital of Montenegro). Here I tried two beers from **Nikšićko**, namely **Tamno** (6.2%), a thin, black beer very much in keeping with eastern european strong beers i.e. sweet and industrial, and **Gold** (5.2%), little more than slightly carbonated yellow water.

The following day, I made a short trip to Kosovo, with an overnight stay at Hotel Drenica, outside Kosovo Polje station. Here I scored the local **Birra Peja Pejes Pilsner** (4.8%), brewed near Pristina. Unfiltered, this appeared to be bottle conditioned, and I never saw it on draught. It was a fairly typical example of the type, with somewhat less hop flavour than the Birra Tirane.

I returned to Albania six months later, and did the same taxi move to the Albanian border. I wasn't best pleased when the driver dropped me in the middle of nowhere, with a few locals glaring at me. I carried on by foot, shortly reaching the border controls. I then got a taxi to Shkoder, which despite the weather was much quicker than last time. Unlike my previous trip, the bridge into town was clear, and I arrived at the station with time for a couple of beers – **Birra Tirana** again. This beer seems to be fairly widely available in bars, but rarely in shops, which tend to have only cans of Amstel (brewed under license in Greece for the desperate among you!)

I caught the midday train to Vore, for the afternoon train through to Vlora. When I arrived in total darkness

at 8pm, I had another 'what the hell am I doing?' moment, as I seemed to be in the middle of an unlit shanty town. However, I was soon through this and into the main town, which was well lit and had most amenities, including a cashpoint, though the roads were wet and muddy.

I eventually found **Hotel Martini**, where the Bert spoke English. I dined at the hotel, and when I asked for beer, Bert told me that the brewery was on site – I'd stumbled on a brew-pub! It turned out that the Bert had variously lived in the UK and in Hungary (and yet returned to Albania?!) where he had worked for a brewery (I forget which). The beer, named **Donauer**, was from a recipe he had learnt in Hungary. However, being an Albanian micro, the beer was unfiltered and not highly gassed. Cloudy in appearance, it had characteristics similar to some of the Slovenia micro-brewed lagers I have tried. Again the beer was surprisingly hoppy, though I have no idea where Bert would find hops in the dubious end of Albania!

Overall, I enjoyed both trips to Albania, but I don't think it would worth going for the beer alone! The two breweries are 100 miles apart, a journey that takes about 7 hours by train (though for a fare of 80p, what do you expect?!). The country is still mostly a shambles, and the trains are a complete state. Vlore is dubious even by Albanian standards (I have seen quotes that there are 4 guns for every person!), and at times I really did wonder if it was worth it. But for such a massive beer – of course it was!

### **Personal review of 2009**

During the year, I visited 13 non-UK countries on 3 continents, flew approx 43,000 miles and sampled 2,141 new UK beers and around 500 foreign beers. This was the first time I had topped 2,000 UK beers in a year, and I have to say it wasn't down to more effort on my part – it was down to the sheer volume of new beers being produced, and the efforts of a select handful of pubs in sourcing them. My last UK beer of 2009 was also my 15,000th of all time, so a fitting way to end the year.

My selection for my personal **UK Pub of the Year** is perhaps more predictable than the race for the Christmas Number 1 (though I was happy with that result too!) - the pubs of the Valley of Beer circuit all did a fine job providing for us scoopers, along with a few other pubs that actually enticed me to venture outside Sheffield (the Star in Huddersfield and Smithfield in Manchester spring immediately to mind),

but for sheer numbers of new beers, **The Harlequin** was out of sight with a score of 592 for the year (my previous best for one pub in one year being 'only' 283).

My **FM Pub of the Year** was a little more close run, I have visited some excellent bars and brewpubs, such as Zly Casy in Praha, Trenbrau in Seoul, and Zlatno in Zagreb, but two pubs were clear leaders. An honourable runner up is C'Est What in Toronto, a basement brewpub with 30ish taps and half a dozen handpumps, all serving craft beer. Had they stocked more hop monsters it might have tipped the balance, but in the end the knowledge, dedication and sheer generosity of owner Manuele Colonna means the title goes to **Ma Che Siete Venuti A Fa** in Roma. With 10 taps serving craft beer from across Europe, two handpumps serving local craft beers, hundreds of bottles, this alone makes for a beer paradise, but when you add in the associated **Bir & Fud** across the road serving a further dozen draft Italian craft beers and yet more bottles, you have a world-class beer scene, on one little back street.

My **UK Beer of the Year** was also close-run, with several worthy contenders including Thornbridge's Raven black IPA, Marble's Dobber, Steel City Hop Manifesto (sorry, couldn't resist!), Mallinsons Motueka, Little Ale Cart Green Arrow V1... but for its intense hop flavour combined with insane drinkability for a 7.1% beer, the winner is... **Brewdog Chaos Theory**.

Finally, with no US trips to sate my hop craving, the **FM Beer of the Year** field was wide open. My biggest beer discovery of the year was just how good the Italian craft beer scene is, and the award goes to **Del Borgo Re-Ale** – as hoppy a beer as I've encountered outside America. Sticky bitterness, full on aroma, aftertaste that lasts forever... what more could a hophead want!

Na zdravi

Dave Unpronounceable

## **SHEFFIELD & DISTRICT CAMRA PEWTER TANKARDS**



We have had produced some limited edition glass bottomed pewter tankards featuring the logo of a local brewer and the branch logo. The newest release,

Sheffield Brewery Company, are now on sale.

## Venison, red onion and roasted pepper croustades with Abbeydale Brimstone



Here's an idea for an appetiser to get your guests' mouths watering, with lots of strong flavours from both the food and the beer. The dish may seem fiddly, but all

preparation other than the cooking of the meat can be done in advance.

Each croustade is a little bundle of rich flavours: the tang of balsamic and onion, the sweet caramels of the roasted peppers, and the succulent meatiness of the venison match beautifully, but need a flavoursome beer to stand up to them. Abbeydale Brimstone is ideal, with its marmalade, apricot, spice and toast tones, and an underlying bitterness.

Round Green Farm supply many cuts of excellent quality farmed venison. Their deer are reared on the farm – you may have seen them on your way up the M1, north of J36.

### Ingredients (makes 16-20 bite-sized nibbles)

200g pack Round Green Farm quick-fry venison steaks  
 salt and pepper  
 vegetable oil for frying  
 2 x long sweet red peppers  
 1 red onion, peeled and thinly sliced  
 100ml balsamic vinegar  
 juice of ½ orange  
 1 part-baked French stick

### Method

1. Pre-heat oven to Gas 4, 180C, 350F.
2. Place the whole peppers under a hot grill, turning until charred and black all over. Slip into a plastic bag to cool.
3. In a saucepan, gently fry the onion with a little oil for 2 minutes, then add the balsamic vinegar and orange juice. Cook gently for 25-30 minutes until dark red, thick and sticky.
4. Slice the part-baked French stick crossways into 1/2cm thick rounds. Brush each side with a little oil and put the rounds on a baking tray in the oven for around 10 minutes, until crisp.
5. When the peppers have cooled, pull out the core, slice open, scrape out the seeds, then pull off and discard the blackened skins, which should come away easily. Slice the pepper flesh into thin strips.

If preparing in advance pause at this point.

6. Brush the steaks with oil and season with a little salt and pepper. Cook in a hot dry frying pan for 1-2 minutes each side. The steaks will form into lozenge shapes. They can be served rare, or put into the oven for 5 minutes at this point if you prefer them medium.
7. Cut the steaks diagonally into ½ cm thick slices. On each croustade place a teaspoon of red onion, a couple of strips of pepper, and top with a slice of venison. Arrange on a serving plate and hand round to guests. For vegetarians just omit the venison.

**Frank Boddy**

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



26<sup>th</sup> – 28<sup>th</sup> February 2010

Real Ale – Cider – Folk Music – Mulled Wine – Gins – Winter Stews

Check out our website for more details

[www.old-hall-inn.co.uk](http://www.old-hall-inn.co.uk)

The Old Hall Inn, Whitehough, Chinley, SK23 6EJ 01663 750529

*Only 5min walk from Chinley Train Station*

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

*"Sheffield's Cask Ale Oasis" - Roger Protz*

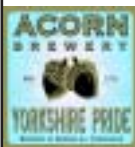
- ✓ Sheffield's permanent beer festival, over 1200 featured in '09.
- ✓ at least 12 real ales, including a mild and a Stout or Porter.
- ✓ Large range of draught and bottled continental beers.
- ✓ Traditional Cider and Perry.
- ✓ Food available 12-3 Monday to Saturday
- ✓ Folk Nights Every Sunday
- ✓ Quiz night every Monday from 9pm onwards with free buffet
- ✓ Ample car parking in the area

## OPENING HOURS:

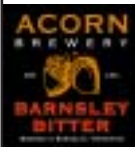
12pm-11pm Monday to Thursday, 12pm-12am Friday to Sunday

62 Russell Street, Sheffield. Tel: 0114 272 2482

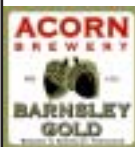
[www.kelhamislandtavern.co.uk](http://www.kelhamislandtavern.co.uk)



**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)

## The Plough Inn Low Bradfield



The Plough Inn is the only pub in Low Bradfield, a small hill village nestled in the heart of the Loxley Valley to the North West of Sheffield. A former farm built in the early 18th century; the Plough celebrated 200 years as a pub during 2009. Chris and Mandy Davies took on the lease of the pub, which is privately owned and therefore luckily free of pub company tie, in early 2007 and after a period of much needed refurbishment, reopened on 1st March 2007. Chris and Mandy had previously run the Nag's Head at Loxley from December 2004, where they were the first pub to stock Bradfield beers when the brewery started up in 2005, and continued with both pubs until August 2007. Chris is only the 23rd landlord of the Plough since 1809.

Mandy brought with her a reputation for good quality and reasonably priced meals, with food made from locally sourced produce, the pies being a speciality. A true free house, as well as the house beer from Bradfield, Plough Bitter, there is always another Bradfield beer available together with two or three guests. These are mostly from Yorkshire and the North East and so far nearly two hundred beers have been

featured from some 45 breweries. Cask ales now outsell all other draught products.

The bar serves two main rooms, a taproom with  $\frac{3}{4}$  size snooker table, and an L-shaped lounge. There is also a separate room which doubles as a restaurant area and function room. Outside the large beer garden has a children's play area. There is a quiz Wednesday evenings, and a music night is held on the first Tuesday of every month, as well as occasional special events. The pub is well served by the 61/62 rural bus service from Hillsborough Interchange.

Congratulations to Mandy and Chris and their staff on winning the February Pub of the Month award, which will be presented on the evening of Friday 12th February.

**Alan Gibbons**

## Vote for the next pub of the month winners

The Pub of the month award is a positive campaigning tool to highlight and promote the good pubs in our area serving well kept real ales in a friendly atmosphere and comfortable surroundings day in day out. If you are a CAMRA member you can vote for or against any nominated pub you have recently visited. You can vote at a branch meeting or by email (see our website).

The current nominations are:  
Wharncliffe Arms, Burncross  
Phoenix, Ridgeway  
The Stag, Nether Edge  
Princess Royal, Walkley  
Walkley Cottage, Walkley  
The Old House, City Centre  
Nottingham House, Broomhill



**Saturday 30th January 10:15am - Festival Workers Social**

A reunion for those who worked as volunteers at our Steel City Beer Festival back in October run free of charge as a thank-you. It's a day trip to Bollington Brewery, one of the award winning breweries. Advance booking required.

**Tuesday 2nd February 8pm - Branch meeting**

A formal gathering of branch members to share pub, club and brewery news, vote for the pub of the month award, hear reports from the committee and discuss any issues that have arisen. The venue this month is the Rawson Spring (Wetherspoons) in Hillsborough. Tram stops right outside.

**Friday 12th February 8pm - Pub of the Month**

Members have voted the Plough Inn at Low Bradfield as the February winner. We present the winner's certificate and join the pub's celebrations. More details on page 33.

**Tuesday 16th February 8pm - Beer Festival planning meeting**

We continue discussing arrangements for this year's Steel City Beer Festival. If you would like to get involved and help in the organisation please come along, the meeting is at the New Barrack Tavern on Penistone Road (bus routes 53 and 78).

**Tuesday 23rd February - Beer Matters distribution social & Committee meeting**

The March issue of Beer Matters will be available at the Kelham Island Tavern on Russell Street to collect and deliver to real ale outlets in our area. Distribution volunteers normally come down around 8pm and have a social pint together before taking their copies. The monthly committee meeting takes place around the corner at the Fat Cat from 9pm.

**Friday 26th February 7:30pm - Steel City Beer Awards night**

Join us at the impressive Carriage House venue at Thornbridge Hall for the presentation on stage of the beer of the festival awards from our Steel City Beer Festival held last October. Most of the award winning beers will be available on tap to drink and flowing freely and a buffet supper is laid on. We also expect the Thornbridge brewers to host their usual beer quiz with prizes to be won! The tickets for this event cost £20 each and as well as the beer and food include coach transport to the venue from a choice of either Sheffield Interchange or Dronfield, Coach & Horses. Always an enjoyable and value for money night out!

**MORE INFORMATION ON BRANCH EVENTS**

Contact Andrew Cullen, branch Chairman, on 07554 005225

## 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 09/02/10. 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.

**SHEFFIELD TRADING STANDARDS**

Short measures, misleading advertising and other consumer complaints? [www.tradingstandards.gov.uk/sheffield](http://www.tradingstandards.gov.uk/sheffield)

**PUBLIC TRANSPORT INFO**

Trains [www.nationalrail.co.uk](http://www.nationalrail.co.uk) 08457 48 49 50  
Buses in SY [www.travelsouthyorkshire.com](http://www.travelsouthyorkshire.com) 01709 515151  
Buses in Derbyshire [www.derbyshire.gov.uk/buses](http://www.derbyshire.gov.uk/buses)



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



Thornbridge  
BREWERY

New Brewery, Same Result



Thornbridge  
BREWERY

Best Beer in Sheffield



[thornbridgebrewery.co.uk](http://thornbridgebrewery.co.uk)

01629 641000