

BEER MATTERS

FREE

The magazine of the Campaign for Real Ale
(Sheffield & District branch)
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www.camra.org.uk/sheffield

National Pub of the year defends it's crown

The Kelham Island Tavern has been judged CAMRA's national pub of the year for the second year in a row - the first time any pub has achieved this! The pub entered the competition by being voted Sheffield Pub of the Year, a great achievement in itself given the number of good pubs in the city.

The award was presented to Trevor and Lewis at an event in the pub attended by the media, CAMRA members and regular customers on Wednesday 17th February.





More beer at the Closed Shop

The Closed Shop at Commonsides now has 6 real ales available. The range involves some well known favourites such as Black Sheep Bitter and Timothy Taylors Landlord along with a selection of local beers such as Kelham Island Easy Rider, Abbeydale Moonshine and Thornbridge Jaipur IPA.

The pub also stocks a range of real ciders.

Horns goes LocAle

The Horns Inn at Holmesfield has signed up to the SIBA Direct Delivery Scheme and now features beers from local breweries, with Peak Ales and Thornbridge the first breweries to feature alongside the long standing regulars favourite of Fullers London Pride.



Sheffield Tap beer range update

The supply of Brewdog beers finally ran out in February and the guest pumps went back to Thornbridge with some special beers appearing including a limited edition green hopped version of Halcyon and Equinox Vienna IPA along with that winter favourite

St Petersburg Imperial Russian Stout.

The next special featured brewery will be Dark Star of Brighton whose beers will appear on the guest pumps during March.

Its all go at the New Barrack Tavern!

The New Barrack Tavern on Penistone Road is holding a beer festival from Thursday 18th March to Sunday 21st March.

The Saturday has been designated charity day in aid of Weston Park Hospital and Sheffield Swim Squad, who will be raising money for Weston Park by swimming the equivalent distance of crossing the English Channel in a pool on 27th March and aim to do it in under 11 hours.

Another charity event taking place is a sponsored bike ride on Easter Sunday from Castle Rock Brewery in Nottingham to the New Barrack Tavern, this is in aid of Sheffield Childrens Hospital.

Fat Cat Spring festival

The **Fat Cat** and Kelham Island Brewery are hosting a Spring Beer Festival from Thursday 18th March to Sunday 21st March and features 80 mostly 'new to The Fat Cat' real ales, ciders and perrys. Hopefully each of the Sheffield breweries will be providing a special brew for the 'Locale' section of the festival.

If you are a CAMRA member and would like to volunteer to work at the Spring Beer Festival then contact Duncan or Diane at the Fat Cat.

New at the Harlequin

A few things to look out for during March at The Harlequin on Nursery Street.

First off, they are very excited about their planned 'Produce for Pints' scheme which aims to involve keen gardeners and allotment owners in contributing a fresh supply of fruit and vegetables to the pub menu. Produce will also be used in the range of home made Beer Pickles (Pic-ales? sorry...) and Chutneys that will be available from the pub. New landlady Liz started making and selling a small range of pickles made with home grown ingredients and The Brew Company beer in early 2009, and is looking forward to expanding this range over time to incorporate locally grown produce.

Liz & Pete are also planning a range of special beer tasting events to coincide with National Cask Ale week (29th March - 5th April). For further information about the above, or to register for the Produce for Pints scheme, please call into The Harlequin after 1st March.

In a piece of shameless self-promotion, Liz has also become a regular contributor to The Good Pub Guide blogs (<http://www.thegoodpubguide.co.uk/eng/BLOGS>) where she intends to reflect on the experience of running a pub, the industry in general, and how national issues are impacting on the local pub scene.

LocAle at the Ship Inn

The guest beers from local breweries introduced at the Ship Inn, Shalesmoor, are

proving popular.

The Ship is a former Hardy & Hansons pub now owned by Greene King, and the pub still has Hardy & Hansons Bitter on handpump, however the pub now has two handpumps dispensing guest beers from local breweries such as Kelham Island, Bradfield and Wentworth and the pub is a worthy stop on the Kelham Island crawl.

Harrisons 1854 bar

This bar is now open in the premises that used to be the Ivory Bar. Going back a few more years it used to be the premises Harrisons Steeplejacks operated from.

Harrisons 1854 bar is a nice smart place with two real ales available, both from Abbeydale Brewery.

Crown Inn, Totley

Phil has now left the Crown Inn at Totley. He had put a lot of work in after taking the pub on and created a really good, friendly atmosphere, served a good pint and nice food and the pub had become quite busy as a result (in fact extremely busy on the live music nights).

However despite measures to keep the overheads down he couldn't make the pub profitable, mainly due to a combination of the prices Punch Taverns were charging for rent and beer coupled with the government raising tax on beer yet again.

He's due to become a father very soon, so all of us at Beer Matters would like to wish him and his family all the best for the future.



FREE HOUSE



Liz, Pete & the team welcome you to The Harlequin from Monday 1st March.
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The Harlequin, 108 Nursery Street, Sheffield S3 8GG
0114 275 8195

<http://www.theharlequinpub.co.uk>

On twitter? Follow us at <http://twitter.com/harlequinpub> for regular updates

The Three Cranes

Returning to its former glory, **The Three Cranes Hotel** on Queen Street, has Timothy Taylor's 'Landlord' and Adnam's Bitter on its pumps. Hosts Ala and Carr have customers who appreciate their appetite to decorate the pub for every festival with a European flavour, the next will feature an "Easter Tree" blossoming in March.

Open mic. Music is back with well known Sheffield musicians turning up on Wednesday and Friday nights. Performing at a private function recently, *Albert's Skiffle Band* now play on every third Thursday of the month – worth seeing!



Ala joins in with Albert and his skiffle band!

Nags Head news

The Nags Head on Loxley Road started off the new year with a quiz night and bingo every Thursday with a cash prize and Farmers Ales to be won.

They also run a theme night once a month with a 3 course menu for £12.95 and a themed quiz. So far they have held a curry night and American night which have gone





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down a treat, March's theme night will be Irish on the 18th March with a live band The Crazy Crows and special drinks offers Farmers Stout and Farmers Irish Dexter will be £1.50 a pint.

Three Valleys latest

Some of the venues have announced initial details on what they will be doing for the Three Valleys Festival on 17th July.

The Castle Inn at Bradway will offer an extended range of real ales from local breweries along with a real cider. In the afternoon a hog roast is planned (this is to be confirmed) and in the evening there will be live music with Laughing Gravy performing in the pub.

The Sheffield Tigers Rugby Union Club at Dore Moor will be offering a range of beers from Thornbridge Brewery and food will be available.

The Hearty Oak in Dronfield Woodhouse will be offering a range of beers from Abbeydale Brewery along with some guests sourced by Abbeydale via brewery swaps.

The Coach and Horses in Dronfield will be repeating their Beer, Blues & BBQ festival that was successfully held last year.

Miners a Star pub!

The Sheffield Star recently ran an advertising feature with a number of pubs from our area, and invited readers to vote for their favourite. The winner, which was declared Star Pub of the Year, was the Miners Arms in Dronfield Woodhouse.

All change at the Shiny Sheff

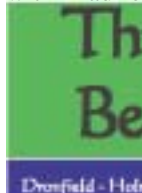
Charlie and Tina, managers of the Shiny Sheff on Crimicar Lane have moved to the Manor Barn in Kimberworth, Rotherham.

Bob West, a former Enterprise Inns area manager, has taken on the tenancy.

It is unknown if he will keep going the popular quiz nights, karaoke and live music.

Lomas Hall introduces Real Ale

The bar at Lomas Hall in Stannington is now being managed by Chris from the Plough, with Bradfield beers now available.



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New Barrack Tavern

The New Barrack Tavern on Penistone Road is an impressive looking pub, with a splendid Gilmour's frontage. Previously a Tetley pub it reopened as a freehouse in the mid 1990s after a period of closure. For a time called the Hillsborough Barracks, it had reverted to its original name before being acquired by Tynemill, the award winning Nottingham based Pub Company in 2002. The pub comprises three rooms, a small taproom to the left of the main entrance, a good sized lounge adjacent to the main bar and a smaller room at the rear. The pub has been gradually improved without altering its traditional character, and the secluded beer garden, having been restored, now regularly wins awards.

Tynemill now trades as Castle Rock, the Nottingham brewery they took over some years ago, and the New Barrack stocks at least two Castle Rock beers, always including Harvest Pale and Screech Owl. The other regular beers are Acorn Barnsley Bitter and Bradfield Farmers Bitter, along with 5 or 6 changing guest ales. These may include other beers from the Castle Rock range with the rest mostly from small independent brewers. The pub also has a good range of draught and bottled continental beers as well as a fine selection of malt whiskies.

Managers Kevin and Steph Woods recently celebrated 5 years at the pub, Kevin having previously worked for Tynemill at the Castle Rock brewery tap, the Vat & Fiddle in Nottingham. The pub is open all day from 11am (12 Sunday) till 11pm with midnight closing Fridays and Saturdays. The home



cooked food caters for a wide range of tastes, with the Sunday carvery proving especially popular. There is live music most Friday and Saturday nights usually Rock/Blues and a monthly Sunday night comedy club. There's also a quiz on Wednesdays and Thursday is games night.

Congratulations to Kevin and Steph and their staff on winning the Pub of the Month award for the second time. The presentation was made on Tuesday 12th January, coinciding with a gathering at the pub to mark the relaunch of the breweries award winning Screech Owl, which is now available to the free trade.

Alan Gibbons

The Plough Inn

The Plough Inn at Low Bradfield was presented the February winner.



Trippets

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Acorn Brewery



Acorn Brewery has toasted success for *Gorlovka Imperial Stout* in a national beer competition.

The premium strength brew first scooped a gold award in the stout category before going on to win the Champion Winter Beer of Britain's bronze accolade at the CAMRANational Winter Ales Festival – which judges stouts, porters, barley wines and old ales from throughout the country.

This success came only days after the Barnsley brewer's new *Conquest* ale triumphed with an overall bronze - after first claiming gold in the strong ales category - at the SIBA (Society of Independent Brewers) North Beer Competition.

Gorlovka (ABV 6%) is named after Barnsley's Ukrainian twin town. During the 19th century stout was brewed strong to sustain the journey to the Baltic, where it was very popular with the Russian Imperial Court. *Gorlovka* is described as: 'Full bodied stout, rich in roast malts and dark fruits with chocolate and coffee notes delivered in both the aroma and taste. Challenger hops add a bitter spiciness and dry finish to the fruity aftertaste'.

Acorn head brewer Dave Hughes (pictured*) said: "We have just had a wonderful start to 2010. Winning two major awards is a terrific boost for all the team. It comes just after a tremendous festive season with sales up by nearly a third on last year. Cask beer is becoming increasingly popular, so it is particularly rewarding for us to know our ales have again been voted amongst the country's best by both beer drinkers and our fellow professionals."

Bradfield Brewery

The brewery has taken on a new recruit on the sales side of things in Rachel Haigh, she will be sourcing out new customers for the brewery.

Farmers Belgian Blue has finally run out (that is until 1st November) after 12 brews since November it has exceed their expectations once again, the last cask was sold at the Nags Head. It has also now been taken off the SIBA scheme and swapped for Farmers Stout, 4.5%, along with Farmers Bitter 3.9% and Farmers Blonde 4.0%

March sees the return of their seasonal beer Farmers Irish Dexter to celebrate St Patrick's Day. It is a 4.8% deep red coloured malty ale with a sweet flavour and dry finish.

Crown Brewery

The jazz beer for late January early was Jimmy Smith 4.4%, golden with a smooth bitterness and hoppy finish. Jimmy went down well at The University Arms, Rutland, Fat Cat and of course The Hillsborough Hotel.

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Cannonball Adderley is the jazz beer for late February and early March, brewed with crystal and munich malts for a sweet but balanced 4.6%.

Stuart is going to be doing some more bottling during March, there is another cask of the critically acclaimed India Pale Ale, (which was brewed with Pete Brown) ready to bottle. You can watch Zak Avary talk about the IPA on his video blog at www.thebeerboy.co.uk.

Abbeydale Brewery



After a record-breaking December and a very busy January, February finally saw the first use of the new brew plant. The picture shows Patrick Morton with a sampling glass in hand on the new kit.

Appropriately the first brew through the new kit was Genesis. There is still more work to do with grain handling being the next stage on the road to increasing capacity.

The decision has also been taken to drop Matins as a regular beer, though it may still make an appearance occasionally. Hop supplies have been secured and so Deception will be retained as a regular beer, though supplies may be limited. The Bath Hotel

have it on as a regular beer and it is always available at the Rising Sun, Nether Green.

Kelham Island

The Kelham Island Brewery dray will be pressed into use at the Fat Cat's beer festival in March, doubling up as a stage for the bands playing at the event.

On the subject of 'New Brews' Kelham have plenty arriving in late February and during March.

Renowned beer writer & current beer writer of the year Pete Brown is coming to Kelham to brew a traditional strong IPA for the end of February, the name and strength of this very special ale will be announced shortly. Hitting the pumps in March from Kelham Island they have 'Shindig' a hand crafted straw coloured ale at 4.3% and 'Cool for Cats' a golden ale at 4.0% brewed using Vienna malt.

The Sheffield Brewery Company



A "real ale" head wetting celebration took place at The Sheffield Brewery, Richard (Dad) thanked The Sheffield Brewery Company for a great night:



“Daisy’s head was well and truly wetted and it’ll be a great story to tell her when she grows up.

Thankfully I’ve had no headache today which speaks volumes for the purity of your beer!”

This was another smashing night with 31 of Richard’s pals all enjoying our real ales and our infamous home made pie n pea supper shipped from the Crusty Cob pie experts.

Sheffield Brewery’s new Spring special “Caputtet” has got off to a cracking start with sales going very well. Can you spot the Valentine’s Day themed Shakespearean twist – don’t worry, they’ll be adopting their more usual Sheffield themes for future specials!

The beer is a beautiful 4.5% golden premium ale with a hint of fruits and refreshing hops in the taste.

Thornbridge Brewery

Ratebeer.com does exactly what it says on the label - a website where 100s of beer enthusiasts from across the UK can record their marks and thoughts on 1000s of beers tasted – a Trip Adviser for beer connoisseurs.

Each year the results from the ratings are produced into annual awards and this year’s have just been announced with Thornbridge beers taking half of the top 10 beers in the UK and 40% of the top 20.

“An incredible result” says Thornbridge Brewery MD Jim Harrison “we are very proud of the beer we produce and hope that everyone can enjoy these”. What makes the

“Ratebeer” awards special though is that they are the results from very experienced beer reviewers that are 100% independent and are based on them drinking our beers in pubs not beer that has been specially produced for festivals or tasting sessions”.

Rate Beer themselves are very proud of their unique independence as their work is without support from any brewers or beer distributor and the depth and breadth of their database being unsurpassed – see www.ratebeer.com for more information.



It may be the time of year for being well covered up b u t Thornbridge are braving the elements with their new beer “**Exposed**” – a seasonal juxtaposition

of Strawberries and Pink Peppercorns wrapped into a 4% easy drinking Stout.

Kelly Ryan, Thornbridge’s Brewer Manager, explains the thinking behind the beer’s development “Beer is great by itself but also really fun to drink with food, especially if it comes to doing flavour comparisons or contrasts. One fantastic dish that sprung to mind was Strawberries, Balsamic Vinegar and Black Pepper. The sweetness of the strawberries explodes when tasted with the rich, vinegary tartness of viscous balsamic vinegar, and the heat and fragrance of the cracked pepper makes this simple dish a stunning one”.

The key for Kelly and the team at Thornbridge was to transfer the concept into a beer. The recipe has a base of a stout, creamy with just a hint of classic Irish dryness. A good portion of roasted barley provides a hint of astringency to emulate that found in balsamic vinegar and to accentuate the fruit character. A small amount of the essential-oil packed Tellicherry black pepper was added to provide a hint of aniseed fragrance.

The beer was lightly hopped with Bramling Cross and Amarillo with a final addition of a large amount of cracked pink peppercorns full of fragrances of parma violet, juniper berries and plump, green sultanas. The beer has been aged on strawberry pulp to provide the faintest hint of strawberry to blend in with the fragrant pepper and lovely, slightly dry chocolatey character of the stout.

Saltaire Brewery strikes gold

Saltaire Brewery was awarded GOLD for its popular Cascade Pale Ale (4.8%) in the hard fought Premium Bitters Category and gained another GOLD for its very special Triple Chocoholic (4.8%) in the Speciality Beers category of the SIBA north awards.

Cask John Smith's Magnet axed

John Smith's Magnet, whilst never brewed in Sheffield, had a loyal following in some quarters, mainly due to the fact that John Smith's once had a large number of pubs in the city, and featured in the Blades' famous Greasy Chip Butty song.

A couple of pubs in Central Sheffield that

still served Magnet were West Street Live and the Harlequin, who both had a number of regulars drinking it, learned the beer was being discontinued when they tried to order their usual supply. There was no official announcement, it was just killed off quietly!

Apparently it wasn't considered viable, although contract brewed, as 'only' 100 pubs stocked it.

West Street Live has replaced Magnet with Wychwood Hobgoblin from Marstons and the Harlequin has replaced it with Barnsley Bitter from Acorn Brewery - although it is expected this will get swapped for a beer from The Brew Company.

Cider talk

CAMRA also campaigns for Real Cider as well as Real Ale, and there are a couple of awards we are currently inviting nominations for.

The first is Cider Pub of the Year, which is an award for the best pub in Britain that promotes quality real cider and perry.

If you know of a pub that fits this description you can nominate it at www.camra.org.uk/ciderpotynominationform. The closing date is 31st March 2010.

The other award is the Pomona Award, which is presented by CAMRA to the person, place or thing that has done the most to promote real cider or perry over the past 12 months.

Nominations can be made online at www.camra.org.uk/pomona and the closing date is 5th June 2010.

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Pub of the Year & AGM

Members of the Sheffield & District branch of CAMRA will soon be getting an envelope through their door with an invite to the branch AGM along with a ballot paper to vote for the Sheffield & District Pub of the Year.

The eligible pubs on the ballot paper are those that have won Pub of the Month over the last 12 months along with pubs that made it into the 2010 Good Beer Guide.

Each member is asked to vote for their top 10 pubs from the list, bearing in mind quality and availability of real ale, atmosphere, service and how the pub fits with CAMRA's aims.

Two winners will be announced, a Sheffield Pub of the Year and a District Pub of the Year, the District winner being located in the Derbyshire part of the branch area. The respective winners then go forward into the Yorkshire and East Midlands rounds of the national competitions respectively.

The winners are announced at the AGM, which takes place at the University Arms on the 2nd April.

If you are a local CAMRA member and you fail to receive your ballot paper you will also be able to download one from our website.

Last years Sheffield winner was the Kelham Island Tavern, which went on to be named the best in Britain and last years District winner was the Coach & Horses in Dronfield which has gone from strength to strength.

Magna Food & Drink Festival

A Food and Drink festival is to be held at the Magna Centre in Rotherham over the May bank holiday weekend and will feature a section promoting real ale brewed in our area. Local CAMRA members are being offered the opportunity to help out on the real ale stand and will be rewarded with free beer and food.

Student Union beer festival

This years University of Sheffield Student Union Beer Festival is now being planned for the May Day bank holiday weekend, keep an eye on the Real Ale Society's website for more information.

National AGM & Members weekend

The National AGM and members weekend is the opportunities not only to shape CAMRA policy in the formal conference but also to socialise with other members and discover what the host town has to offer. The 2010 event is in Douglas, Isle of Man, we are hosting the 2011 event in Sheffield.



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.

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Chris, Mandy & the Team at the

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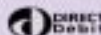
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Sheff's Special: Mixed Bean Chilli and Cheese Pie, with Crown Brewery Ring of Fire



This month's combination is for comfort food lovers, who are looking for an easy supper to share with friends. Beware though – although it is comforting it will still blow your socks off!

Jon and Cath at Sheff's Special produce a range of foods in Sheffield, including the lovely thick crusted lightly spiced but flavoursome mixed bean chill and cheese pie. This is pre-cooked and just needs heating through in the oven at Gas 4, 180C, 350F, for 20-25 minutes. Each pie is a hearty meal for one. They are available, along with many other local products, from Our Cow Molly farm shop at Dungworth, and other outlets around Sheffield. Some good accompaniments for sharing follow. Ingredients given are enough for 4 people.

For the guacamole

2 large ripe avocados (soft enough to give when you press with a finger)
1 clove garlic
1 tsp Tabasco sauce
½ red chilli
½ lemon, juice of
1 tbl cream cheese
salt & pepper

Put the avocado flesh, lemon juice and cream cheese in a bowl and mash with a fork, or use a food processor. Add all other ingredients and mix. Taste and adjust the chilli, s&p. Keep covered with clingfilm in

the fridge until ready to serve to avoid discolouring.

For the Fiery Tomato Sauce

2 tbl olive oil
1 small onion, finely chopped
1 garlic clove, crushed then chopped
1 can chopped plum tomatoes
1 tbl tomato purée
Tabasco sauce, to taste
pinch of sugar
salt and pepper

Fry the onion gently in the olive oil until golden. Add the garlic and fry for 30 seconds. Add remaining ingredients and simmer for 15 minutes until thick. Taste and adjust chilli, s&p. Leave to cool.

For the potato wedges

2 large baking potatoes
1 tsp cumin seeds (or ground cumin)
1 tsp paprika
¼ tsp cayenne pepper
½ tsp salt
1 tbl olive oil

1. Heat oven to Gas 6, 200C, 400F.
2. Peel and cut the potatoes into wedges, by halving lengthways, halving each portion lengthways again, etc. Toss the potato wedges in oil in a roasting tin, then roast for 30-40 minutes until well browned.
3. Roast the cumin seeds in a dry pan for 1-2 minutes, until you can smell the aroma. Grind to a powder. Mix together the cumin, paprika, cayenne and salt, and toss with the cooked potatoes.

The natural accompaniment to this chilli-fest is Crown Brewery's Ring of Fire, a 10.3% bottled beer featuring a full body, dried and stone fruit flavours and to finish a touch of – you guessed – chilli.

Note the cheese used in the pie contains animal rennet. More vegetarian ideas at www.wildinthepantry.co.uk



sheffield pub of the year 2004,2005,2006,2007,2008 aNd 2009
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The Walkley Cottage Walkley



The Walkley Cottage is one of several popular real ale pubs in the Walkley area. Owned by Punch Taverns, it is located on Bole Hill Road, close the Bole Hill recreation ground and offering stunning views of the nearby Rivelin Valley, the Peak District and Stannington.

A pub has stood on the site at least since the 17th century, when the Old Cottage pub was built. This is thought to have been demolished in the 1890s along with Walkley Hall. The Walkley Cottage Inn was then built in the early 20th century.

The pub has been run by its current owners, Sandra and Tony, since 1998. It has already won the POTM award three times, along with numerous other awards, and is included in the Good Beer Guide every year with the owners themselves being long-standing CAMRA members.

Tetley's Bitter, Timothy Taylor Landlord, Greene King Abbot Ale, and Adnams Bitter and Bombardier are usually available together with a selection of guest ales. During a visit by Sheffield CAMRA as part of a walkabout in Walkley in October 2009, these included Kelham Island Easy Rider and Bradfield Farmer's Bitter.

The Walkley Cottage also offers quality home cooked food. A full menu is available, featuring a good variety of meals and light snacks. Locally sourced meats are used in many dishes, with other options including quiches, curries and lasagne (meat or vegetarian). There is also a daily specials board. A quiz night is held on Thursdays.

Food is served 12-3pm and 6-8pm Monday to Saturday and 12-4pm Sunday. On Monday to Saturday lunchtimes a senior citizens' menu is available, with meals for just £3.95 or £4.95 for two courses.

At the rear there is a large garden with children's play area. The pub is located close to the terminus of the First South Yorkshire 94/95 Birley/Dyke Vale Road to Walkley bus route, and is also served by Stagecoach service 52 Woodhouse to Hillsborough.

More details of the pub and the area can be found on the pub's website: www.walkleycottage.co.uk.

The pub of the month award presentation evening will be held at the Walkley Cottage on Tuesday 9th March from 8pm, all are welcome.

Alan Yearsley

Vote for the next pub of the month winners

If you are a CAMRA member you can vote for or against any nominated pub you have recently visited. The current nominations are: Wharnccliffe Arms, Burncross; Phoenix, Ridgeway; The Stag, Nether Edge; Princess Royal, Walkley; The Old House, City Centre; Nottingham House, Broomhill

Tuesday 2nd March 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 New Crown at Handsworth. Buses 30/52.

Tuesday 9th March 8pm - Pub of the Month

Members have voted the Walkley Cottage as the March winner. We present the winner's certificate and join the pub's celebrations. More details on page 29.

Tuesday 16th March 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).

Friday 19th March 6pm - Evening trip to Storm Brewery

Our minibus will take you from Sheffield to Storm Brewery in Macclesfield for a tour of the brewery along with a social including beer and music in the venue next door. Cost will be about £30 and we will be getting back to Sheffield fairly late.

Tuesday 23rd March - Beer Matters distribution social & Committee meeting

The April 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 March 8:15pm - Walkabout in Nether Edge

A pub crawl of the Nether Edge area starting in the Broadfield on Abbeydale Road (buses 75/76/97/98). Alternatively meet us in the Bessemer in town and catch the bus with us.

Tuesday 30th March 8pm - National Members Weekend 2011 planning meeting

We start work planning the 2011 Members Weekend and National AGM, which we are hosting in Sheffield at the Octogan Centre and University House, including the conference, members bar, administration and excursions.

Tuesday 6th April 8pm - Branch meeting and AGM

Formal branch meeting and AGM including pub of the year result and committee election.

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

Advertising: Alan Gibbons 0114 2664403 or 07760 308766 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.

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Brewery Tours

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



Parties

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

House Specials

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

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