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All contributions* welcome, please get in touch! (by the first Friday of the month for the next issue)





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Inn Brief

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Welcome to Sheffield

If you like beer, you're in the right place

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Farfield Inn

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Inn Brief

Ashford Arms in Ashfordin-the-Water. Derbyshire (near Bakewell), which is owned by Heineken and has been closed for some time. It is set to be renovated and reopened by the same people as the George in Hathersage and Maynard in Grindleford, who have taken the lease on. They are to operate it as a premium country pub, "blending timeless tradition, captivating charm and limitless fun". with the ground floor and exterior completely refurbished in a £1.6m project.

Eyre Arms in Calver is under new management and reopened on 8 September. The new owner is Edward White, a local businessman who has given the pub a refurbishment, including converting a room into a sports bar and upgrading the kitchen. Buses 65 and 257 go there from Sheffield.

Closed Shop on Commonside reopened on 8 September, with the lease from Heineken taken on by Sophie, who also runs the Clubhouse on London Road. Initially it will be a drinkers' pub with beer from the Heineken list. The kitchen should reopen sometime in October.

Horse & Jockey at Wadsley reopened under new management on 31 August. This is no longer run by True North Brew Co.



Welcome to Sheffield

CAMRA Sheffield & District welcomes students and other newcomers! If you like beer you really are in the right place, with an amazing choice of pubs, bars and beer shops, as well as quite a few breweries!

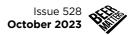
We've grouped the more central pubs into six main areas as shown on the map above.

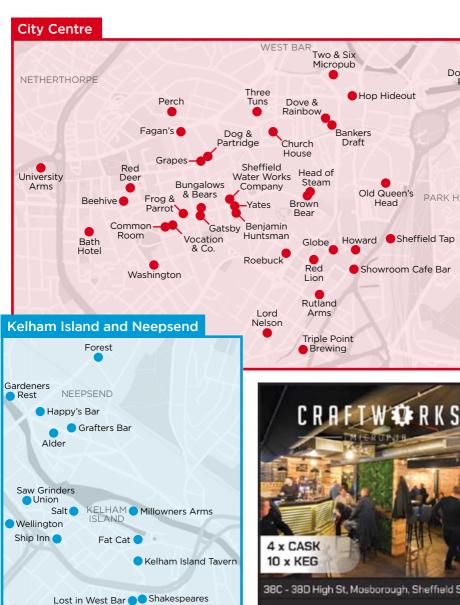
There are also a number of breweries with tap rooms outside of the centre but easily reached by tram, including Fuggle Bunny Brew House at Halfway, Chantry Brewery at Parkgate (Rotherham), Heist Brew Co. at Neepsend (use Infirmary Road tram stop) and Triple Point Brewing in the City Centre.

A bit further south, there are a number of pubs in the Woodseats area and, down the road, the neighbouring town of Dronfield is also a good drinking destination and easily reached by bus (43/44) or train.

Here are some maps to inspire you, with more in the pub guide section of our website: **sheffield.camra.org.uk**.

Welcome to 'the beer capital'!





WEST

Get there by buses 7/8, 57/57a, 81/82 and 86 or there are tram stops at Shalesmoor and Infirmary Road.

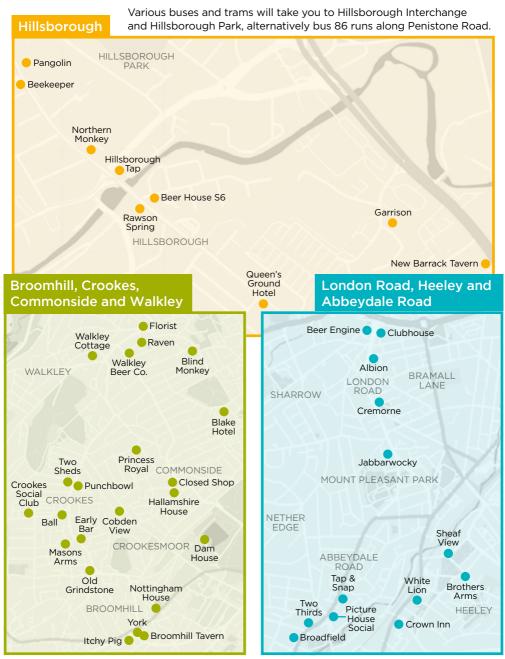
Crow Inn



Dorothy

Pax

PARK HILL



Buses 52/52a go to Crookes via Broomhill. 95/95a go to Walkley. Broomhill is also served by 10/10a, 51, 120 and 257.

Buses 10/10a, 20, 25/25a, 43/43a/44 and X17 go to Heeley (Chesterfield Road). 75/76, 86 and 97/98 run along Abbeydale Road.

Ecclesall Road, Sharrow Vale and Banner Cross

Buses 81/82 are the main ones along this corridor. 6, 65, 83 and 272 also serve some of the pubs.





Inn Brief

Head of Steam in Sheffield City Centre is now opening at 10am on Friday and Saturday serving breakfast.

Little Mesters Brewing's tap bar in Woodseats opened on Friday 15 September. Mesters Tap is a micropub in the unit that was originally Sports Shack, a few doors down from Wetherspoons. The bar has a range of two cask and five keg. showcasing their own beers plus quests. Art on the walls was produced by the same person that designs the brewery's cans.

Up at Ranmoor, the Bulls **Head** is expected to reopen soon. Meanwhile, the Ranmoor Inn is being refurbished and due to reopen 22 September.

A new bar called **Pearl** has opened at Park Hill. Two real ales are available along with cocktails, natural wines and bar snacks.

Dorothy Pax are holding their Pax Pint Party beer festival from 6 to 8 October.

Big Gun on the Wicker has now closed down and is expected to be converted into a fast food establishment (planning not yet applied for). While it hasn't served real ale in a long time, this closure does represent a loss of a piece of Sheffield's pub heritage.



What does the future hold for the 270 year-old pub?

The Farfield Inn (376 Neepsend Lane, S3 8AW) was built in 1752 as a gentleman's residence. As a pub, it was damaged in the 1864 Great Sheffield Flood, when the nearby bridge collapsed and the Don overflowed. The publican, Matilda Mason, was forced to shelter on the upper floors. She later claimed £162 13s 9d for loss of property. This claim was 'assessed by agreement incl. costs at £90' on 10 June 1865.

1961 plans show four separate rooms on the ground floor. A public bar to the left of the entrance, saloon to the right, with a smoke room behind. The saloon includes a servery. The far-left corner is a kitchen. Alterations (John Foster, Group Architect, Joshua Tetley & Son Ltd) open out the saloon and smoke room into a larger smoke room with the servery moving into a more central position. The kitchen becomes inside toilets, 1992 saw the addition of several internal doors

(Michael Self Partnership, Chartered Architects, Sheffield). Externally, between floors, to the right, is a distinctive moulded cement sign reading 'Farfield Inn'. The building was Grade II listed in December 1995.

For many years the pub prospered as a Gilmour's, and later, a Tetley's house. Personally, I recall attending a CAMRA games evening in the early 1980s. Changes of name (Owl, Muff Inn) followed, before the building was gutted, and subsequently closed, as a consequence of the 2007 Sheffield floods. In January 2018 the building sold at auction as a 'development opportunity' for £250k. The guide price was £95k. The auction brochure described the building as requiring 'complete restoration following floor damage'.

In February 2019 a planning application was made to Sheffield City Council: 'Alterations to and refurbishment of public house formation of six flats on first and second floor, use of existing outbuilding as a workshop and erection of a two-storey building to form two workshops (Use Class B1) and erection of associated bin stores'. This was validated the following February and a decision made in March 2021. The gap of over two years between the original application and the decision from SCC suggests that there was considerable interaction between the applicant and the decision makers.

The planning application was refused. The key reason seems to be: 'On the face of it ... the benefit of the proposed renovation of this listed building ... appears to outweigh any less than substantial harm that may arise. However ... there are inadequacies in the submission (in relation to noise and the impact of the development on the amenities of future residents) which cannot be dealt with by condition which mean that the full impact of the proposals on the listed building cannot be properly assessed and so the level of harm cannot be accurately determined or, therefore. iustified'.

This imposing building has been closed for almost 20 years. In the interim, Kelham Island, described by *Time* magazine as 'one of the coolest places on the planet', has slowly encroached. We look forward to seeing a subsequent planning application and the building both restored to its former glory and back in use.

Dave Pickersgill

Pub Heritage Officer





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Abbeydale

We've teamed up with our good friends at Ossett Brewery to create a hybrid between two of our much loved core beers. After making Silver Moon at their place earlier this year (no prizes for working out this was a mash-up of Moonshine and Silver King), our recipe is a fusion of Deception and White Rat. Name currently TBC, but expect a delicious and classic pale ale with a robust bitterness and fruity character.

Doctor Morton's Four Yorkshiremen make a return. with Simcoe and Amarillo hops giving notes of spicy pine coupled with juicy stone fruits, and a pleasant citrus bitterness.

A special double release is coming up too. Archangel and Dark Angel will both be 4.5% and feature the same hops, but one a pale and one a stout! This has been a really fun project so we're looking forward to trying them side by side.

From our Brewers' Emporium. the freshest variation of our Heathen APA is a showcase of new innovations which are making waves in the beer world. Incognito Heathen (4.1%) is single hopped with Mosaic, which this time is added in Incognito and Spectrum form - these are cutting edge hop products which bring maximum flavour impact in a super efficient. more environmentally friendly way. Expect big citrus notes, a punchy tropical character, and a clean, zesty finish.

Finally, we're joining the battle for the Soul of Sheffield, with a 5.6% amplified IPA, brewed in collaboration with Sheffield institution and legend of late nights, the Leadmill. Single hopped with Vic Secret for a clean and vibrant character with oodles of tropical fruit notes riffing alongside a delicately herbal finish. At the time of typing, we're awaiting the outcome of the public hearing which takes place 18-19 September, but whatever happens. #wecantloseleadmill.

Brewery Bits

Intrepid are holding another open day on 30 September, as it seems the fashion to host Oktoberfests! As usual, there will be a pop up bar in the brewery and Sunshine Pizza Oven out in the yard, along with Calum Audio (from the neighbouring unit) providing the tunes. The brewery is in the Vincent Works complex in Brough, which is on the road between Hope and Bradwell. Buses on route 272 (Sheffield-Castleton) that go via Bradwell will drop you off at the end of the drive: bus 173 (Bakewell-Castleton) also stops there.

The Rugby World Cup this summer saw a special Bradfield beer brewed for the occasion: Farmers Line Out. a 4.7% bitter.

Recent beers noted from brew-Social include Rubber Duck, a 6% Admiral IPA, New Season, a 4% Amarillo hopped session pale and Going With the Flow, a 4.2% Cascade hopped session pale.

Sheffield Mead have been packaging a rather special mead in bottle and keg - it is barrel fermented with Brett and kveik redcurrant mead. It's light, funky, dry and tart. The drinking experience leads with a honey aroma from Peak District heather honey and it is beautifully easy drinking. On the beer side, Grizzly Grains is again brewing a green-hopped beer using freshly picked locally grown hops, look out for this once-a-vear special in the pubs soon!



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man

on Twitter for the latest news and offers.



Acorn

Award-winning 20-year-old Barnsley brewery set for growth with a change of ownership

Launched in 2003, on an ex-Firkin 10-brewers-barrel plant, Acorn's cask ales quickly gained renown to see expansion to a 25-barrel brewery in Wombwell. Today there is the capacity to produce 170 brewers-barrels (278 hectolitres) a week, with annual turnover of some £1m.

Now, directors Dave and Christy Hughes have decided that new ownership is needed to take the business forward. The brewery has been sold to Sonas Capital: a Greater Manchester based company specialising in developing successful small businesses (SMEs).

Over the years, Acorn has been much celebrated for its traditional *Barnsley Bitter* (3.8%) and *Old Moor Porter* (4.4%) in its core range. Most recently *Barnsley Bitter* took overall champion at the SIBA (Society of Independent Brewers) North Beer Competition.

With the sale, the employment of the seven-strong brewery team has been secured and a general manager will be recruited. Founder Dave Hughes will continue in a consultancy role for the forseeable future, while Christy will take retirement due to recent ill-health.

Dave Hughes said "We have enjoyed 20 successful years since launching in Barnsley with just my late first wife Judy and our current brewer Steve Bunting. In recent years, with Christy heading marketing and sales, we have continued to drive the brewery forward, despite being badly hit by the Covid pandemic. Throughout lockdowns we continually brewed, pouring the beer away, to regularly refresh our unique original Barnsley Brewery yeast strain from the 1800s, so we recovered quickly. Now we feel we have taken the business as far as we can and we are handing it on in very good shape to Sonas.

"We wish to thank the team for their loyal support across the years. I look forward to continuing to work with them in my consultancy role. We must also thank our valued suppliers, loyal trade customers and, of course, our ever-faithful fans for their ongoing support for our beers.

"This is a very exciting time for Acorn and we would like to reassure those suppliers, licensees and beer fans that the brewery is going into good hands. We are confident that Sonas will continue to reflect our passion, with the energy and impetus to take the business forward, maintaining our highest standards of products and service under our banner of Tradition and Innovation."

Acorn directly supplies outlets across the North of England and further afield through wholesalers

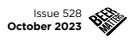
and pub companies. The core of the business remains cask-conditioned ale but bottled and keg beers are also produced. *Barnsley Bitter* and *Old Moor Porter* are exported to Italy in keg and bottle in summer, with some supplied in cask for the winter months.

Brendan Fitzpatrick of Sonas said "Acorn has an outstanding reputation for their product quality and great service and we see the business as a perfect fit for our portfolio. We are dedicated to empowering companies through investment and strong marketing to realise their full potential.

"Dave and Christy Hughes are delighted to be working closely with the founder of Sonas Capital, a boutique investment business who just also happen to love beer, as they begin their transition away from the business. Dave will move to a more technical and creative role alongside the brewing team, whilst the Sonas team will focus on the development and growth of the business in what are challenging times for the industry."

Acorn was advised on the deal by Brian McCann and Angela Downey from Shareholder Strategies, as well as Ryan Marr from Jolliffes Solicitors. Sonas Capital was advised by Guy Bartlett from Fidelis Advisory and Tom Sutcliffe from Excello Law.

Acorn is acclaimed for brewing more than 150 single hop variety IPAs since 2006 - only the hops change for each carefully crafted cask brew, and each release has been warmly welcomed. To mark the brewery's 20th anniversary a celebratory pale ale, *Two Decades* (4.0%), will be brewed for the Wetherspoon's annual beer festival in October.









Celebrating perry

CAMRA announces upcoming release of groundbreaking first consumer guide to one of UK's most traditional drinks

Despite being largely unknown outside the UK, perry – a drink like cider but produced from pears rather than apples – has for centuries been compared to fine wine and champagne in countries all around the world. Although it fell out of fashion in recent years, it's making a comeback with producers creating both new and traditional perries to great acclaim.

CAMRA's championing of cider and perry at its festivals over the last 50 years has been credited with playing a significant role in keeping perry alive, and now the Campaign is going further to promote and support this traditional drink.

A new consumer-focused guide to perry is slated for publication by CAMRA Books in 2024, penned by drinks writer, presenter and founder-editor of the popular Cider Review site, Adam Wells.

Following the success of recent title *Modern British Cider*, which raised over £5,800 in KickStarter funding, CAMRA Books will again be offering readers the chance to be part of the whole publication journey. A new KickStarter is due to launch as part of CAMRA's October Cider & Perry Month celebration, and will bring exclusive offers, events, tastings and perry news for those who sign up.

"This book will for the first time shed light on a

drink shrouded in so much mystery and history.

"When made well (and it is not easy to make well!), perry is the finest beverage of any kind made on these shores. I can't wait to read what Adam discovers about perry from the UK and beyond!" said Ciderologist Gabe Cook, author of *Modern British Cider* and previous winner of CAMRA's Campaigner of the Year Award

Gillan Hough, Real Ale, Cider & Perry Campaigns Director for CAMRA said "Perry is a long-underappreciated drink, so we're thrilled to have Adam on board to do this book justice.

"There are very few books about perry, and these are mainly technical manuals for producers. It's nearly 50 years since CAMRA beer festivals first served cider and perry, so a consumer-focused perry book is long overdue!

"As well as producing a delicious drink, perry pears are also of huge ecological value, with trees taking decades to mature before producing fruit for centuries. Now is a critical time as countless perry pear varieties have already been lost, and others

are down to a single mature tree. The best way to keep these orchards viable is to

enjoy everything perry has to offer, and I hope Adam's book will be a catalyst for many more consumers to rediscover perry."

Author Adam Wells said, "The last five years or so have seen an incredible upsurge in the interest in and quality of aspirational, high juice content perry. Not only in the UK, but in its other ancient heartlands of

France and Austria and in newer perry-making countries around the world.

"Though there are excellent pomological works written on perry pears, as curious drinkers discover this shy, secretive and often magnificent drink, the absence of a dedicated guide to perry is increasingly striking. Covering growing, making, pear varieties, styles, appreciation, history, countries and producers, I hope this book provides a contribution to a much longer conversation and a useful resource both for long-standing perry lovers and those discovering the joys of great perry for the first time."

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Pub Design Awards

CAMRA has unveiled the winners of its prestigious awards which recognise the most innovative new projects of architecture, design and conservation in British pubs

There are five winners and four highly commended pubs across different categories, ranging from refurbishment to new build in this year's awards. These include:

New Build

Assessing newly built pubs in 2022.

Strawberry Thief, Swindon (winner) - An ambitious new-build pub for Arkell's Brewery in a new development on the edge of Swindon known as Tadpole Village.

Conversion to Pub Use

Turk's Head, Exeter (winner) – Originally an inn for over 700 years, this property was entirely reconfigured from a pizza restaurant into a functional pub while keeping its historical character.

bod Matlock, Matlock (highly commended, pictured above) - A building that originally housed a Boots chemist, which retains its Art Deco heritage.

Fourth Fiend, Meltham (highly commended, pictured below) – a conversion by the local Three Fiends Brewhouse of a 19th century school building, later used as a Conservative Club. Use of traditional features, such as matchboarding and different wall finishes, give the impression that a single large space is divided

Refurbishment

Cadogan Arms, London (winner) - The restoration of the pub sought to recreate the lost early Georgian architectural details and ornate timber panelling of the original building.

George, London (highly commended) – The intensive renovation of this pub pays homage to its history as a hub for the political, cultural and social movements of the late 18th century.

Historic England Conservation

Sponsored by Historic England, this award is given for work which conserves the pub's architectural features, while updating its facilities.

Black Lion, London (winner) – A Grade II* listed property dating back to 1898, with features of special historical interest in the main bar and dining room.

Spread Eagle, London (highly commended) – A pub and hotel that has been sensitively restored to a very high standard, harking back to its glorious heyday, while being exceeding respectful to the fabric of the building.

Community Local

Reserved for outstanding refurbished street-corner locals.

Gordon Arms, Bedford (winner) - A neighbourhood hangout which offers great beer, tasty food and friendly service.

CAMRA's Awards Director, Laura Emson, said "We hope beer-lovers across the country will seek out these examples of excellence and plan visits to them, whether they are local or just visiting. It has been an incredibly difficult few years for the pub industry, so let's all support our locals this year and raise a glass to these shining examples in pub excellence."

The celebration took place during CAMRA's Summer of Pub campaign, which aimed to promote pub-going post-pandemic while raising a glass to our locals.



into bar and lounge areas.

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Champion Beer of Britain

You may recall the winner of the 2023 Champion Beer of Britain, Elland 1872 Porter, was announced back in August.

The process has now begun for the 2024 competition and involves CAMRA members voting for beers to be entered. All regularly brewed real ales are eligible, and all members are entitled to vote, choosing their top five beers in each category. Voting closes on 1 November, after which beers go through regional judging via blind tastings at various beer festivals, culminating in judging at the grand final in London, with the winner announced at the Trade & Media Day at the Great British Beer Festival.

If you are a CAMRA member vou are encouraged to vote at cbob.camra.org.uk. Read more about the competition at camra.org.uk/cbob.



First Bus made some changes to their timetables on 3 September, much of these were adjustments to journey times to reflect traffic congestion. There have also been some changes to evening services. This does include some bits of good news, including a later last bus to Totley on weekdays.

Coming up on 29 October are much more significant changes. These will see reductions in evening and Sunday services on routes that are operated with subsidy under contract to the South Yorkshire Mayoral Combined Authority. There will also be some changes to buses run under contract to Derbyshire County Council. At the time of writing, the majority of the planned changes haven't been announced, so keep an eye on travelsouthyorkshire.com for Sheffield and derbysbus.info for Derbyshire buses.

From CAMRA's point of view, having buses available to get you to and from pubs, particularly at the most popular times for socialising and leisure activities (evenings and weekends), is important and we are concerned at the prospect of more cuts to services in South Yorkshire. There are already parts of the city with no buses at these times, and not being able to get to the pub and enjoy socialising is bad for mental health. It also could potentially lead to pubs going out of business from lack of custom if they are relying on customers travelling from further afield than their local neighbourhood - not everyone can afford regular use of taxis!

There are some further positive developments included in the 29 October changes. These include introduction of a later evening service on the X17 between Sheffield and Chesterfield, and extension of evening and Sunday services on route 44 through to Chesterfield. The recent improvements to evening services on the 218 and 257 to Bakewell and 272 to Castleton are also to continue. Many of these improvements are being supported by Derbyshire County Council's Bus Service Improvement Plan (BSIP), a package funded by the government.

The previously reported Peak Sightseer open top bus tour between Chatsworth, Baslow, Calver and Bakewell ends its daily summer service at the end of September, but will continue running at weekends until Christmas Eve if you still want to give it a go!

1 November sees some changes to fares, with the government subsidised bus fare cap increasing from £2 to £2.50 and the end of the South Yorkshire Mayor's Zoom Beyond card trial, which offered 18-21 year olds travel at 80p per ride. It may also see the £2 fare on trams funded by the South Yorkshire Mayor end - details for this have not yet been announced. If you are taking more than one ride a day, or travelling regularly, check if one of the unlimited travel passes will save you money.

Andy Cullen





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CAMRA Sheffield & District
Pub of the Year 2022



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VOTE

for

Pub of the Month

Vote online by scanning the code or visiting the address below, or vote in person at branch meetings.

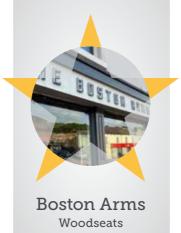




You can also find the form online (or at branch meetings) to make a nomination for PotM voting. If selected it will be added to this list for members to consider voting for.



sheffield.camra.org.uk/potm



Pub of the Month September 2023

No one in their right mind would open a brand-new pub on Friday the spooky old thirteenth of the month... would they? Anyway, on Friday 13 May last year, the Boston

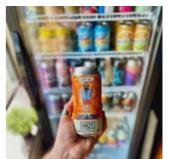






Arms opened its doors for the very first time. They needn't have worried, though, opening night went very well, and the pub has gone from strength to strength ever since.

The pub is situated in a former insurance brokers' office in the Woodseats area, to the south of the city. The conversion to a pub included









the installation of a distinctive suspended ceiling and proper wood flooring. Three handpumps grace the bar, with the beers usually from independent breweries, and always one from Sheffield. Eight keg fonts add to the range, and the eclectic 'Fridge of Fun' is a must for fans of small-pack, or take-out for later!

The Boston Arms has been de-





scribed as 'the biggest micropub in the city' and understandably so. The front bar area, rear lounge, and a room up some (reasonably steep) stairs have now been complemented by the recently opened 'Secret Garden' and converted outbuilding, the 'Boston Bothy'. adding yet more capacity.

The Boston retains the micropub ethic throughout, with no slot machines, no pool table, no sport on big screens - just good beer, good banter, and a well-chosen selection of backaround music.

But pubs these days need to rely on more than booze and banter to survive. The Boston Arms has excelled in this area. A full coffee menu is available from local roasters Smith Street Coffee, and artisan cakes and pastries will tempt anyone to start the diet tomorrow. A weekly charity quiz is well supported, and live music has proved popular. More left field events have included night choirs, a ceramics workshop and live dog portait painting (really). All in all, a true community local.

With its dedication to decent beer comfortable surroundings, and a genuine emphasis on the local community, it is little wonder that the Boston Arms has taken just over a year to go from Friday 13 start-up to Sheffield CAMRA Pub of the Month.

Richard Hough

 Award being received by manager Robbie Macdonald from our editor, Andy Cullen



Sheffield Tigers RUFC Dore Moor

Club of the Year

On 25 August we presented our Club of the Year award to Sheffield Tigers RUFC during their Seven Hills Beer Festival. Here are a couple of photos from the evening.







Penistone Line

Ale trail attempt between Barnsley and Huddersfield

The first part of the line opened in 1850 between Huddersfield and Penistone, with the other part following later. It is now part of the Community Rail Network and covers a 27 mile route from Sheffield to Huddersfield.

Dodworth

Dodworth Tap

After changing at Barnsley and hopping on the train to Huddersfield, the first stop was Dodworth. The village is known for coal mining, and a memorial stands in the centre with some great history about the nearby pits.

Formerly the Station Inn, it reopened in July 2020 after amazing renovation work which makes the pub look so good. A large inside area with a huge stone fireplace along the back wall, and a great sized outdoor area.

A great choice of five real ales. White Rat from Ossett was my

choice; one of my favourite beers and never disappoints. Was great to meet up with the a couple from the Great British Pub Crawl as well. Check out their adventures online. You can also try **Thorneley Arms** further down the road if you want more time in Dodworth.

Silkstone Common

Station Inn

This one is a literal walk off the platform and into the pub. A really warm and welcoming village pub full of locals. Sunday lunches and other food events during the week.

Two real ales: Timothy Taylor Landlord and Bradfield Farmers Blonde. I went with the latter. A great easy drinking blonde beer.

Huge outdoor beer garden to the left (next to the train station entrance) including small wooden cabins, so lots of seating for the summer.

Penistone

Penistone Tap & Brewhouse

Penistone Station used to be the junction for the Woodhead line, linking Sheffield, Penistone and Manchester. The old part of the station can still be seen.

Around an eight minute uphill walk brought me to the town centre. The micropub opened in 2021 and also acts as the tap for Woodland Brewing, (formerly Whitefaced), the brewery being located on the rear of the ground floor.

A choice of two cask ales and eight keg beers here. I started off with *Eternal Summer* from the in-house brewery. A delicious easy-drinking golden ale, followed by *Catharina Strawberry* and *Guava Sour*, a tasty and tart sour beer from Triple Point.

Penistone Beer Shop

A few doors up, a great place to drop into to get a few drinks for the train journey home. Packed full of bottles and cans from Yorkshire breweries and further afield.

If you want to jump off at Shepley, there are two local pubs: **Black Bull** and **Farmers Boy**, that are worth calling into, both selling real ale.

Denby Dale

The White Hart

Coming into the station, you go over the large Grade II viaduct. It was originally built of wood but replaced by the current structure in 1880.

A short walk downhill through the village brings me to the pub,







which looks fantastic on the main road with lots of outdoor seating to enjoy the sunshine.

A choice of three real ales on the bar here, two from Timothy Taylor and the other from Theakston. I went with *Landlord*, an award winning beer.

Stocksmoor

Clothiers Arms

Stocksmoor's claim to fame is being the birthplace of Ben Swift Chambers, the church minister who, in Liverpool, founded St Domingo's parish football team, which became Everton Football Club. A picturesque small country village.

Clothiers, located next to the station, is a large country inn style pub with outdoor seating on decking at the entrance. It offers food a number of days a week. A very traditional style pub inside.

A choice of two cask ales on here: Bradfield *Farmers Blonde* and Tetleys *Cask*. I went with the *Farmers*, a favourite of mine and always tastes great.

Brockholes

Rock Inn

Another small village, and a short walk downhill brings me to the Thwaites pub situated on the banks of the River Holme. It was refurbished in 2014 and is full of the character and charm of a village inn.

Really busy local pub with cask beer available including Wain-wrights and Bombardier. I went with Wainwrights, a lovely golden beer from Marston's Brewery. Enjoyed overlooking the river in the rear beer garden.

Berry Brow

Railway

Last call on the Penistone Line before getting back into Huddersfield. A short walk downhill from the station brings me to this popular pub, and a very warm welcome. Lots of outdoor seating with a front and side beer garden. Also has food offerings at certain times. Five cask beers were available on the bar. Bradfield, Moorhouses, Abbeydale, Recoil and Ossett. I went with *Upbeat*, a special beer from Moorhouses, based in Lancashire.

A walk back up to the station to head to Huddersfield on the train to finish off the ale trail.

The **Golden Fleece** is the opposite way from the railway station if you have longer to spend here.

Huddersfield

King's Head

The first of two pubs located on Huddersfield Station. Always a busy place with lots of beer choices, both cask and keq.

Went with *Piccadilly Gold* from Cloudwater of Manchester. A great classic beer; easy drinking.

Head of Steam

Located on the opposite side of the station. A two-roomed pub that offers food. A great range of 14 cask and eight keg. Went with Pork Scratchings best bitter from Northern Monk. A really interesting beer; a smoky tasting English bitter. Really enjoyed this.

Huddersfield is covered in more detail in the Transpennine Ale Trail.

Scott Spencer

Micropub Adventures

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La surprise nantaise

While in France recently, we stumbled upon Bubar, a microbrewery and bar in central Nantes. After a warm welcome, we became the first customers to try their new beer. Nantes Sous Pression 2023, brewed for the local craft beer festival of the same name. Described as a 5% hoppy pale ale, jolly and slightly bitter... it was jolly nice!

> When we mentioned that we were from Sheffield, Josh (left), from Nantes

> > Beer Club, spoke with high praise of Dann and Martha and their brewery. Saint Mars of the Desert, based in Attercliffe, Sheffield, He also told of how the name came

from the nearby village where they had planned

to open a brewery before deciding on the UK instead. Everyone back in Sheffield already seemed to know this... but hey, I didn't, so thanks Josh - I had wondered!





Festival guide

September

Carver Street

Fri 29 - Sat 30 Sep St Matthew's Church in Sheffield City Centre host their annual beer festival with local beers, food and music to raise funds for improving the church. Advance tickets at TicketTailor.

October

Beer Under the Clock (Retford)

Thu 5 - Sun 8 Oct This micropub in Retford town centre hosts their mini beer festival featuring 16 cask ales over the weekend. Northern run an hourly train service from Sheffield to Retford.

Grand Pavilion (Matlock Bath)

Fri 6 - Sat 7 Oct The Grand Hall in the Grand Pavilion on South Parade, Matlock Bath, hosts a beer festival with over 30 beers to try across cask and keg plus cider. There are two sessions each day - 12-5pm and 5:30-10:30pm, Entertainment included on the evening sessions. Entry is £5. Details and tickets on their

website. Bus X17 goes to Matlock Bath from Sheffield in the daytime and drops off right outside the venue at the Fishponds stop.

Pax Pint Party

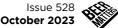
Fri 6 - Sun 8 Oct Dorothy Pax at Victoria Quav canal basin in Sheffield hold their mini festival. Live music every day and an outside bar. Inside. the beer range will run to seven cask lines and nine keg. The bar will open midday to midnight on all three days. Music is at 8pm on Friday and Saturday. 4pm Sunday. Free entry, but you are encouraged to chuck a few guid in for the band when live music is on.

Robin Hood (Nottingham CAMRA)

Wed 11 - Sat 14 Oct At Trent Bridge Cricket Ground, a short bus ride from Nottingham station. Huge range of beer and cider plus food and live music. For more information see their website.

Steel City 47 (Sheffield CAMRA)

Wed 18 - Sat 21 Oct It's time! Check over the page for details...







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THU 19

11:30 - 10:30 £16

Kingfisher Blue

8 - 9:30

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6:30 - 7:15 7:45 - 8:30 9 - 9:45



1 and 6

SAT 21

11 - 9





LOXLEY SILVER BAND

2 - 3:30



5 - 6:30

Kelham Island Rapper

various times



1 and 4:30

ADMISSION

CAMRA Members Discounts with proof of CAMRA membership. Join now at camra.org.uk.

All prices include:



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Accompanied children welcome until 8pm



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Please arrive early to avoid queues or full capacity at busy times





With this year's festival only a few short weeks away, we preview what visitors can expect.

Admission

This year's entry fee will include a £10 token card and a £3 glass, which is refundable at the end of your visit. However, we have Henderson's Relish sponsoring the pint glasses and Bradfield Brewery sponsoring the half pint glasses, so we anticipate plenty of you will take them home as souvenirs.

The token cards are a change from our previous tokens. Each card features a grid of 20p boxes and the bar staff will strike

through the appropriate number of boxes each time you buy a drink. Any unused parts of the card can be refunded or

donated to this year's charity, the Yorkshire Air Ambulance. Part cards will be available for anyone just needing a smaller

amount for a final drink.

Times and prices on the opposite page.

250+ beers and ciders

Our usual excellent selection of cask beers and international bottled beers will feature in the Upper Hall and Marquee with Bradfield Brewery beers in the Brearley Room, and a varied range from the Museum's onsite pub, the Millowners Arms. Our KevKeg bar will return in it's new position in the Crucible Room.

Food stalls

There'll be a great range of street food to keep vou going, including pizzas, Indian, Thai, bratwurst, pies, sausage rolls, fish 'n' chips, and even a brownie stall to satisfy any sweet teeth. The women from Seven Hills WI will be there with their usual cake stall on the Saturday afternoon.

Live music

We have some excellent music to keep you entertained in the Upper Hall.

Thursday - Top quality folkrock from Kinafisher Blue.

Friday - Three sets of soul and funk classics from festival favourites Highway Child.

Saturday - An afternoon session from the ever-popular Loxley Silver Band, followed by good time rock 'n' roll from Galloping Dick. Our friends from Kelham Island Rapper will also be providing their raucous dancing at various times and places around the

Events

We have three events lined up from local experts in beer and cider.

Thursday - Bridging the Gap between Beer and Cider. A tutored beer/cider tasting and discussion from expert. Mike Pomranz (Old Shoe and Exemption Ciderhouse).

Friday - Cask is Craft? A tutored tasting and discussion which will explore the depth and breadth of modern beer. Led by Julia Gray of Hop Hideout.

Saturday - From Europe to Mars. A tutored beer tasting and discussion from the team behind the world-renowned Sheffield brewery, Saint Mars of the Desert: Dann Paquette and Martha Holley.

Tickets for all these events are available from our festival webpage.

The River Don Engine will run at various times during the festival. This is the most powerful working steam engine in Europe and is definitely worth seeing during your visit.

More Details

For full information on the festival visit our website at sheffield.camra.org.uk/sc or scan the QR code on the opposite page.

We look forward to seeing vou!

Paul Crofts

Festival Organiser



Branch diary

Info and bookings:

social@sheffield.camra.org.uk

Branch meeting

8pm Tue 3 Oct

All our members are welcome to come along, share pub, club and brewery news, discuss campaigning updates, get involved and more importantly enjoy a beer with us! The venue this month is Shakespeares on Gibraltar Street at West Bar. Buses 57, 57a, 81, 82 and 86 go there.

Steel City 47 setup

Sun 15 - Tue 17 Oct

We move into an empty venue and build a beer festival – volunteers needed to help with this!

Steel City 47

Wed 18 - Sat 21 Oct

Our beer festival at Kelham Island Museum kicks off!

Steel City 47 takedown

10am Sun 22 Oct

We take everything down, pack it away and return it to where it came from! Volunteers needed to help with this. More information online.

Committee meeting

8pm Tue 24 Oct

The monthly business meeting for the committee. The venue is the Dog & Partridge on Trippet Lane in Sheffield City Centre.

Branch meeting

8pm Tue 7 Nov

The venue this month is the Broadfield.

Pub of the Month

8pm Tue 14 Nov TBA.

Steel City 47 review meeting

7pm Tue 21 Nov

We look back at how our 2023 Steel City Beer & Cider Fest went - what worked well and what less so, so we can make it even better next year! This meeting is held upstairs at the Gardeners Rest.

Committee meeting

8pm Tue 28 Nov

The venue is the Dog & Partridge on Trippet Lane in Sheffield City Centre.

Branch meeting

8pm Tue 5 Dec

The venue this month is TBD.

Christmas dinner social

2:30pm Sat 9 Dec

Our final formal branch get together of the year. We're having a meal at the Ball Inn at Crookes (bus 52/52a gets you there) from their Festive Fayre Menu. This costs £19.99 for a three course dinner and a £10 deposit with menu choices is required to book your place – please do this with our Vice Chair, Paul Manning.

Committee

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chair@sheffield.camra.org.uk

Paul Manning

Vice Chair

Committee Meeting Secretary Pub of the Year Coordinator Good Beer Guide Coordinator vicechair@sheffield.camra.org.uk

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CAMRA (National)

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