



Matts  
Wed

Wind It Up  
Chocolate chip cookie dough ice cream porter

Category: Porter			
ABV	THIRD	HALF	PINT
4.8%	£1.60	£2.40	£4.80

Small text below table: 100% GRAPE VINO

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BREWERY  
ETT

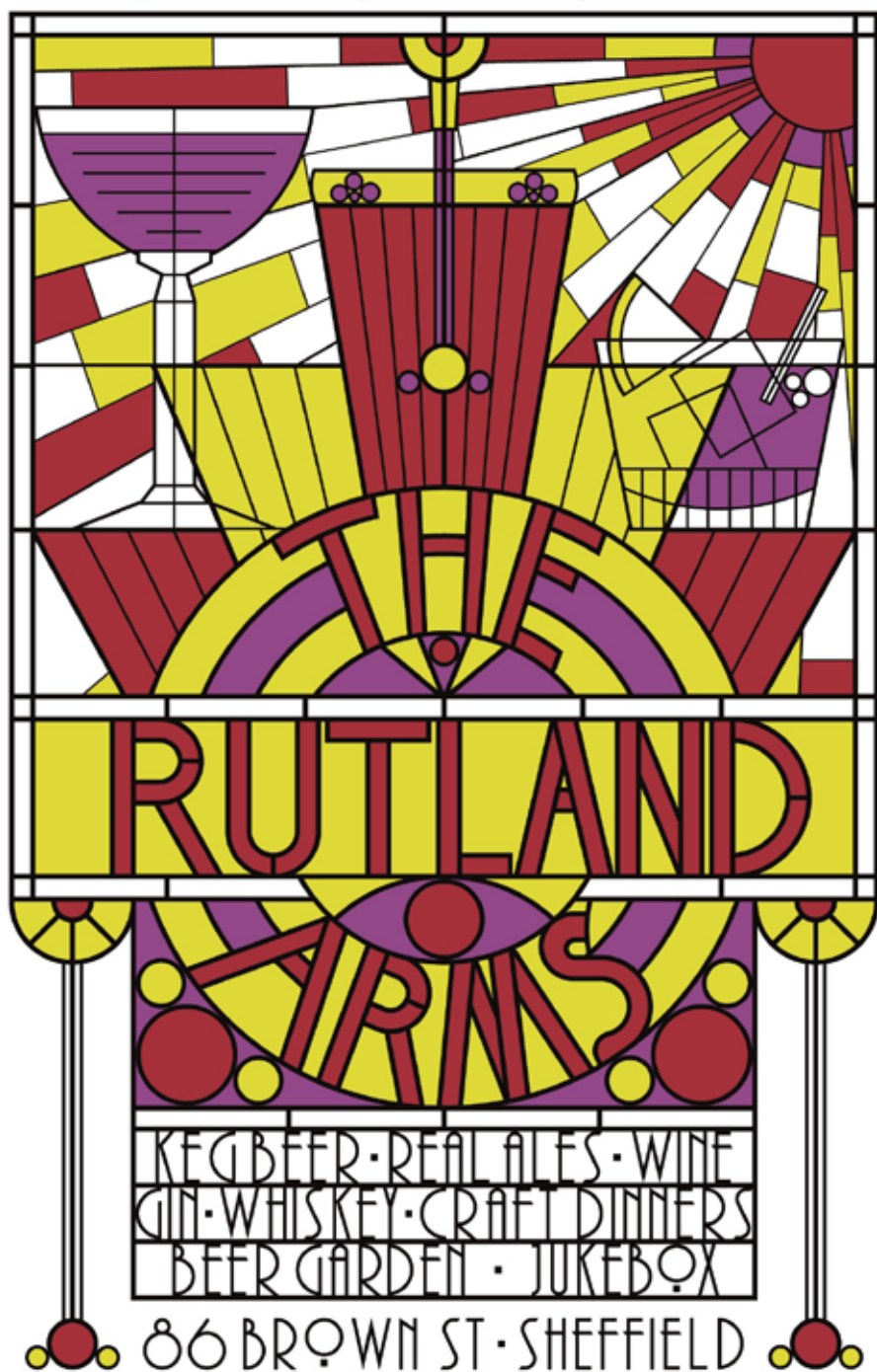
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Issue 530  
December 2023  
[sheffield.camra.org.uk](http://sheffield.camra.org.uk)



Campaign  
for  
Real Ale





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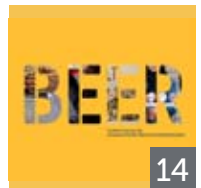
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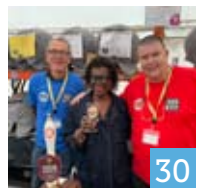
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Issue 530  
**December 2023**



## Hop Hideout

### Multi award-winning shop celebrates ten years with weekend of events and Thornbridge collab

November 2023 marks ten years of award-winning Sheffield based beer shop and tasting room Hop Hideout. After traversing a global pandemic, this is a significant achievement. One of a handful of female-owned beer shops in the country, Hop Hideout's Jules has always championed diversity and welcoming spaces within the industry. With a weekend of celebrations from Friday 10 November this includes the launch of their anticipated Thornbridge Brewery collaboration beer and a ticketed party on Saturday.

Jules Gray shared that, "It's a real pinch me moment to collaborate on our tenth anniversary beer with Thornbridge. When I first moved back to Sheffield, around 2011, and before Hop Hideout started in 2013, this brewery was our go-to for beer and ten years later still is!"

She continued. "So we're thrilled to announce this collaboration. From delicious cask *Jaipur* to phenomenal collaboration beers with the likes of international breweries like Sierra Nevada

and Odell. To their thoughtful, intensely flavoursome and skilful barrel-aged range. Whether it's *Days of Creation* Flemish-inspired sour ales or their imperial stout series *Necessary Evil*. Or the way they brew timelessly quenchable lagers with such finesse. To brew a beer with Thornbridge for Hop Hideout's celebrations is honestly a dream come true and feels like a very full circle moment to complete this decade!"

The beer is a 'crowd-pleasing' hazy pale ale full of tropical and citrus hits from Cashmere, Idaho 7 and Simcoe hops. A base of Maris Otter and plenty of flaked wheat and oats. With California ale yeast completing the fermentation. A joyful beer to celebrate the last decade's achievements, including becoming a new mother and continuing to drive Hop Hideout onwards. The beer is named **Diamond Day** and references folk singer Vashti Bunyan's 1970s classic. A song which Jules often plays to her daughter.



Simon Webster, CEO and Co-Founder of Thornbridge, says "Hop Hideout is a jewel in the crown of the Sheffield beer scene, they have supported us since first opening and it is great to see them celebrate their 10 year anniversary. We're proud to be part of the festivities having worked on this collaboration brew together."

*Diamond Day* will be available on tap throughout November and December on draught at Hop Hideout. Once it's gone it's gone, so be quick!

## Inn Brief

**Raven** celebrated its fourth birthday on 16 November and held a quiz night with a £100 jackpot, pint prizes and buffet! The pub is run by the same people as Loxley Brewery and Wisewood Inn.

December sees a number of pubs get into the Christmas spirit and host carol singing, brass bands and the like. This includes Stan-nington Brass Band going on tour taking in **Waggon & Horses** in Millhouses, **Rose & Crown** in Stannington, **British Oak** in Mosborough, **Punchbowl** in Crookes, **Crown & Glove** in Stannington, **Rivelin** in Stannington, **Ball Inn** in Crookes and finally **Dog & Partridge** in Sheffield City Centre.

**Mount Pleasant** at Norton Lees has a brass band on Sunday 17 December from 4pm.

**Old Hall Hotel** in Hope has a number of evening events in December including folk music on the 13 December, Christmas carols with Tideswell brass band on 20 December and a Christmas party night with a DJ on from 9pm on 22 December. Then, for New Years Eve, they are hosting a ticketed gala dinner and disco. There is also, of course, a Christmas menu in the restaurant.

**Woodroffe Arms** in Hope have updated their food hours. Monday is pizza night 4-9pm, Tuesday is chippy night 4-9pm then the full menu is available Wednesday/Thursday 4-9pm, Friday and Saturday 1-9pm then there is a carvery on Sundays from 1pm.

**Peak Hotel** in Castleton evening



events include a jazz pianist on 2 December, singers on the 9 and 16, Christmas quiz on 21 December, while Christmas Eve and New Years Eve will see the pub hosting a disco from 9:30pm until late. There is also, of course, a Christmas menu in the restaurant.

**Bike & Boot Inn** near Bamford doesn't have cask ale on the bar but you can still get a local beer with Peak Ales supplying bottles and Thornbridge cans available.

**George** in Hathersage suffered from flood damage in Storm Babet in October and is expected to remain closed for repairs for around six months. Some hotel and function bookings have been transferred to their sister hotel in Grindleford.

**Rutland Arms** on Brown Street in Sheffield City Centre holds their annual Christmas lights switch on party on 7 December. The party kicks off from 7pm with lights on at 9ish. They are also taking bookings for their Christmas menu, which is usually a little alternative!

**Triple Point Brewing** have various events coming up in their bar including a cheese and beer pairing night on 10 December and a brewery tour on 30 December. Both require booking in advance which can be done online.

**Devonshire Arms** in Dore now have a pizza truck outside the pub every Thursday between 5pm and 8pm.

**Castle Inn** in Hillsborough now have at least one real ale on (Marston's *61 Deep*) and by the time of publishing should have Bradford *Belgian Blue* alongside.

The problem with the real ale pumps not being used for a couple of months was the instalment of a new cellar system that failed on two occasions.

**Old Queen's Head** in Sheffield City Centre now has a new menu operating with Lunch Club specials (12-4pm) burgers, mains and grills Mon-Sat 12-4pm, then 5-8pm. Beer is on four pumps with Bradford *Belgian Blue*, a Thwaites beer or two, and guests.

**Railway** in Wadsley Bridge has now completed the renovation of the backroom gig space. After removing three layers of old flooring, it has now been screed and sealed. Seating and a small dancefloor is available for all concerts. A couple of new key kegs have been introduced recently.

**Lost in West Bar** now has a weekly acoustic jam session on Fridays from 7pm.

**Abbeydale Tap** has introduced a happy hour 5-7pm with cask ale reduced to £3.50 a pint. They also have revised opening hours for winter.

**Happy's Bar** at Neepsend now serves food until 10pm, has a quiz on Sundays at 7pm and a DJ night most Fridays with the bar open until 4am.

**Chantry Inn** at Handsworth was one of the pubs that featured Chantry Brewery's special hal-loween beer, *Frankenstein's Brew*. It was a 4% dark bitter.

**Vocation & Co.** bar in Sheffield City Centre has introduced beer tasting flights.

Dead Parrot beers noted on the

bar at **Perch** in early November were *Jet* (stout), *Cow Hollow* (blonde), *Vitriol* (bitter) and *Pole* (blonde).

By the time you read this it is expected the **Three Tuns** in Sheffield City Centre will have introduced bar food. There is now a regular quiz on Wednesdays at 6:30pm and a programme of entertainment planned including comedy and live music.

**Dronfield Arms** has been running special early bar prices on weekdays 3-5pm with cask ales at just £3 a pint. Pizza Pi is also now resident behind the pub from Thursday to Sunday, serving from 4pm. They've also launched a quiz night on Wednesdays from 7:30pm and continue to host an open mic night on Thursdays from 8:30pm.

**Green Dragon** in Dronfield continues with a busy weekly programme including Tapas Tuesday, Thursday quiz night, DJ playing vinyl on Fridays and live entertainment on Saturdays.

**Manor House Hotel** in Dronfield has a DJ every Friday night and one well kept real ale in the form of Abbeydale *Moonshine*.

**Underdog** bar in Dronfield now always has a gluten free beer available. They've also launched a Super Sharer Saturday on selected dates for those that book where large deli platters are served to eat. Monday is board games night, Tuesday is quiz night and Thursday is pub choir. Abbeydale *Moonshine* has been removed as the regular house beer and at the time of writing Chantry Brewery *Steelos* pale ale is now resident on that pump.



## Vernon Kay's Derbyshire Ultra Marathon

### DJ takes in some Peaks pubs during charity run

Vernon Kay, off of BBC Radio 2, has been running 115 miles across Derbyshire to raise funds for the Children in Need charity appeal, followed by an entourage that includes Pudsey Bear.

As he passed through Bakewell he was presented with a Bakewell Pudding by the **Rutland Arms**, he also visited the **Queen Anne** in Hucklow then in the village of Hope the party was welcomed to the **Old Hall Hotel** by landlord Rick for an overnight stay and full Derbyshire breakfast to set them up for another big day which saw Vernon run past the **Rambler Inn** at Edale!



## Peaks tourism awards

### The tourist board for the Peak District & Derbyshire have announced the short-list for their annual awards

The awards are due to be presented at a ceremony held at the Museum of Making on 7 March and a number of venues that serve good beer on or near our patch have made the shortlist:

**Hotel of the Year and Taste of the Peak District Maynard** in Grindleford

#### Pub of the Year

**Blind Bull** in Little Hucklow  
**George** in Hathersage  
**Prince of Wales** in Baslow

#### Tourism Young Achiever

**Steph Taylor** of Atlantik Inns (who runs Anchor near Tideswell)  
**Emma West** of Longbow Bars & Restaurants (the company that runs Maynard in Grindleford, George in Hathersage and soon Ashford Arms)

#### Unsung Hero

**Adrian Gagea** of Longbow Bars & Restaurants

Good luck to all the above!

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*14 Keg Lines*

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# The Crow Inn

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## Sportsman Darnall

Recent planning applications bring the news that the Sportsman (Darnall Road, S9 5AD) is to become a House of Multiple Occupation for 16 people.

Opening as a beer house in 1859, the Sportsman was an ex-John Smiths, two-roomed pub with a central bar. 1953 plans (Wilburn & Atkinson, Architects, Doncaster for Messrs. Whitworth Son & Nephew Ltd.) show an identical lay-out with three external doors (left, central and right). At the time of closure, there was a mosaic on the floor entrance (often hidden by a mat) and tiling in the right-hand room. The most recent pub sign was based on ex-landlord, Darnall-born featherweight boxer, Billy Calvert (1933- 2016). He twice unsuccessfully fought for the British Title in a seven-year career which commenced in 1958.

**Dave Pickersgill**  
Pub Heritage Officer



## Sheffield's Real Heritage Pubs

The fifth edition of the Sheffield's Real Heritage Pubs arrived from the printer just in time for the 2023 CAMRA Member's Weekend, AGM & Conference (1000 copies, A5, 128 pages, full colour throughout, £8.99 RRP).

Copies are available at several local outlets: Beer Central, Draughtsman (Doncaster railway station), Famous Sheffield Shop, Fat Cat, Kelham Island Books + Music, Kelham Island Museum, Hop Hideout, Makers Store (Meadowhall), Millennium Gallery, Next Chapter Books, Old Shoe, SMOD and Rhyme & Reason.

Thanks again to the sponsors of this printed edition: Abbeydale Brewery, Alder, Bradfield Brewery, Crow Inn, Hop Hideout, Rutland Arms and Sheffield Beer Week.

For copies by post, email [pubheritage@sheffield.camra.org.uk](mailto:pubheritage@sheffield.camra.org.uk).

All copies of the pub heritage walk booklet have been distributed. The plan is to produce (at least) two further booklets in this series: Kelham Island/Neepsend (2024) and Little Chicago (2025). Launch events are planned for the Steel City Beer & Cider Festival.

**Dave Pickersgill**  
Pub Heritage Officer



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## Abbeydale

Well. Where on earth did 2023 go?! December brings us a cornucopia of seasonal releases, starting with **Dr Morton's Our Wayne** (in a manger)! A 4.3% Simcoe hopped pale ale intended to bring to mind other old favourites such as "While shepherds washed their socks" and the unforgettable "O' little toe of Bethlehem". Also due for release in cask only is **Winter** (4.2%), brewed with Ekuanot hops which give an aromatic fruitiness and flavours of citrus and berries, plus a delicate herbal note in the finish.

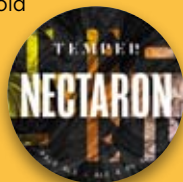
And from our *Brewer's Emporium* range, **Wilderness** (4.5%) and **Hibernation** (4.2%) are making a welcome comeback. Both flavoured hazy pale ales – *Wilderness* is in the New England style, for a juicy character and low bitterness, whilst *Hibernation* is punchy, vibrant and crisp.

We've also got an incredibly special limited release on the way – our **Old Ale** is the perfect winter warmer. 8.0%, beautifully rich, mellow and well balanced. Toffee, fruitcake and raisins are the prevailing flavour notes with a light wood character and a subtle spiciness. This will be making rare appearances on cask and is also available in 750 ml bottle conditioned bottles.

Our first beer of 2024 will, as is tradition, be the always popular **Dr Morton's Duck Baffler**, a 4.1% Citra hopped pale ale. And we'll be experimenting with a new-to-us hop in the next of our *Through the Hop-back* series – **Moutere**, from New Zealand. This one will be a 4.1% pale ale and we're hoping for a powerful grapefruity character along with hints of pine. Finally, we hear a rumour that **Cryo Heathen** (5.0%) is making a comeback to help us ring in the New Year in style!

## Brewery Bits

A recent new brew from **Temper Brewing** of Dronfield has been **Nectaron**, a refreshing session pale with notes of passion fruit and peach in the flavour. This sold very quickly when it hit the Dronfield Arms bar!



Recently released in cask by **Grizzly Grains** is **Get Back**, the latest in their *Get* series, hopped with Citra and Bru-1 which brings pineapple flavour with citrus background and refreshing bitterness. Meanwhile in bottle and keg is their latest **Farmhouse Saison**, brewed with Sheffield grown Opal plums. Looking forward, Sam, with his *Sheffield Mead* hat on has been up at the Old Shoe bar pressing apples as part of a collaboration with Exemption Ciderhouse.



November saw **Bradfield Brewery** launch the 2023 brew of **Belgian Blue** for its annual outing in the run up to Christmas, however they have been hinting that December will see the release of something a bit more limited edition with an image of some wooden barrels posted online. Back in 2021 they produced **Farmers Kerry Stout**, a 12 month barrel aged 8% ABV stout, sold in bottles.

**Emmanuel's** annual Christmas event, Hope & Beers, is this year being hosted at the Raven in Walkley from 6pm on Saturday 9 December. The bar will be pouring some exclusive draught beers from the brewery (as well as the Loxley casks the pub normally serve) while brewer Nick will lead carol singing including some funky up festive hymns. So come all ye faithful, it's a most wonderful time for a beer!

**Welbeck Abbey Brewery** has decided to discontinue beer-in-a-box polypins as they strive to reduce their use of single use plastics in the business.

One of **Neepsend Brewery's** stronger offerings recently has been **Apollo**, an 8.4% ABV double IPA hopped with a combination of Talus, Azacca, Citra, El Dorado and Lupomax Mosaic. This beer also marks their gyle 900! If you missed it on cask at pubs like the Wellington (their brewery tap) and the Sheaf View (where it featured in their winter beer festival) it is also available in can.

New **Triple Point** beers seen on their bar recently includes **AAGGHH!!** brewed in collaboration with Loud Shirt Brewery of Brighton. This is a 5.4% ABV New England IPA brewed with Galaxy, Cryo Citra, and Cryo HBC 586 hops giving a fruity character and not too much bitterness. Also appearing ready for the winter is their **Porter**, 4.4% ABV with tasting notes of rich chocolate and spiced berry with a smooth coffee finish.



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Issue 530  
December 2023



**Martin Bedford**  
1955-2023

Martin arrived in Sheffield in 1976, as an art student with no particular interest to secure work. He became a founding member of The Leadmill, producing their promotional posters from 1980-92 including Pulp. In fact, he went on to supply the artwork for most of the bands, venues and promoters in the city. This expanded to Europe and the USA, where his artwork was sought after by the legendary punk poetess, Patti Smith.

The early Leadmill days established him as an "house artist," producing the shouty style posters, reminiscent of the USA B-movie film promotional material. He even set-up a silk screen printer to aid his art. He was even proficient with a camera, producing shots of The Damned, The Adverts, Roy Harper and Nils Lofgren.

His artwork has prompted quotes from legendary Sheffield musicians on his inspiration:

Richard Hawley, who said "When Martin did posters for The Leadmill, I would look for them on the walls of our city. I have loved this man and his work for many years."

Pete McKee, renowned Sheffield artist was quoted as saying "It was Martins Leadmill posters that inspired me to be an artist. I was very fortunate to have him as a tutor on my art foundation course."



Martin then branched out to managing bands and promoting gigs, by founding the Honey Bee Blues Club in 2014, in venues like The Leadmill, Dorothy Pax, The Greystones and smaller pubs across the city. His legacy, Honey Bee Blues Club currently holds around half a dozen or so gigs a month around Sheffield. Bands such as Fargo Railroad

Company, Ash Gray, 20ft Squid Blues Band and Banjo Jen owe a lot of their success to Martin and his tenacity in hosting gigs whatever the attendances.

His last event was to bring the young rock 'n' roll band The Molotovs to the Clubhouse in October. I am sure the Honey Bees Blues Club collective will carry on his work and assist local bands in their quest for fame.

Martin will be sadly missed by the art, music and licenced trade community which he served so well.

**Kevin Thompson and Paul Crofts**



**Geoff Fuller**  
1936-2022

I've been reminded by Rick Ellison, the boss of Atlantik Inns, who run the Old Hall Hotel in Hope and a few others, that October saw the 35th anniversary of the late Geoff Fuller and his wife Pat taking over the licence of the Three Stags' Heads at Wardlow Mires - they arrived there on 14 October 1988.



The Three Stags' Heads has quite the legendary status being a very long established, unspoiled rural pub that is listed in CAMRA's National Inventory of Historic Pub Interiors and has won many awards, full of characters and dogs. It just opens for a long weekend, from Thursday evening onwards and has a selection of local ales on the bar. The pub has two rooms, both with open fires.

Geoff and Pat retired from running the pub in 2019 with Andy & Cath installed as managers.

Pat tells the story that when they bought the pub she just wanted a place where she could make pottery with Geoff, with room for a kiln. Geoff, who had already made a name for himself in ceramic circles, fancied the idea of tying it in with a traditional English pub. I'm sure that anyone who has visited the Three Stags will agree you can't get any more traditional than this!

The Three Stags is somewhere you will enjoy a visit to as long as you do it with respect and on the terms of the landlord and regulars! You also need to appreciate the specific character and charm that some may consider eccentric or quirky. I recall back when I first visited the beer range was cask from Abbeydale (including their house special Black Lurcher Ale named after the dogs) and some bottled Belgian beers, with a notice above the bar stating "please do not ask for

draught lager as a punch in the gob often offends".

Rick Ellison recalls once being in there somewhat under the influence and almost tripping over something that moved. He asked on his next visit "Geoff, did I trip over a chicken last week?" with Geoff replying without hesitation "the biggest we've had in was a donkey!".

"Andy Knives" the manager recalls a stormy afternoon when a group of soaking wet walkers came in and completely surrounded the fireplace. Geoff was heard to say "would you mind moving so that the rest of the pub can feel the fire?" to which the reply was "we will when we are warm and dry". To Geoff this was a red rag to a bull! He went straight to the cellar and got a plastic *Newcastle Brown Ale* crate that happened to fit perfectly into the open fire, much to the upset of Pat who was heard shouting "we get a deposit back off them Geoff!" The stern reply was "I don't care". Within 30 seconds the tap room floor parted like the Red Sea and the heat was like napalm. Once the pandemonium had started to subside, Geoff was heard to say "Are ya warm enough lads?"

Geoff's funeral service took place on 1 June 2022, the pub remains open and unspoilt.

You can also read Geoff's obituary in *The Guardian*.

**Andy Cullen**



**Mark Fletcher**  
1941-2023

(William) Mark Fletcher, who sadly passed away on 22 October aged 82, was the landlord of the Grouse Inn at Froggatt Edge near Longshaw, a pub he had been at for 58 years with his father being the previous landlord!

This rural pub is owned by the family and is quite traditional and unspoilt - it has a cosy lounge with open fire, conservatory area suitable for walkers with muddy boots and a dining room serving home cooked food. Regulars are treated like family or friends!

## Jill Hoffman

Jill Hoffman, long standing landlady of the Sportsman at Lodge Moor, passed away recently and the pub has been temporarily closed since. Jill ran a community orientated pub organising an annual Gillfest music festival which raised money for charity and was supportive of the junior football teams that played next door, with managers meetings, end of season celebrations and more hosted in the pub!



The World's Best Beer City  
A Snapshot of the Beer Industry in the Sheffield City Region

## Sheffield Beer Report 2024

### Pete Brown to revisit his 'real ale capital of the world'

It was recently announced that internationally recognised beer-writer, Pete Brown, is revisiting his 2016 report, *BEER*, with an updated version to be launched during Sheffield Beer Week 2024 (4-10 March). The original report stated that 'Sheffield is the real ale capital of the world - and can also stake a claim to being the birthplace of the UK craft beer revolution.'

At the time, I wrote: 'I read the Report while en route for a few days in LambicLand (Belgium). It generated considerable discussion with both

colleagues and also a number of local Brewers. At Itterbeek, we had a long beer-related conversation with the Flanders Region Minister of Culture. He expressed more interest in the Sheffield beer scene than seems to emanate from Sheffield Town Hall... The Sheffield region needs to up its game regarding exports. The Sheffield Beer Report suggests that a local canning/bottling plant is an essential.' (*Beer Matters* 464, June 2016, 6-7).

Since then, the world has changed with Brexit, Covid and international uncertainty.

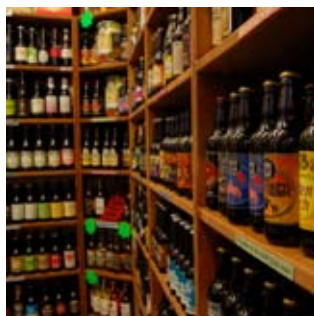
Inept UK government has continued. However, almost eight years on, does Sheffield continue to justify the claim of the best real ale city in the world? My answer would be an undoubted 'yes'.

The local beer range has grown dramatically over the last decade with several innovative new cask brewers coming on stream, for example: Grizzly Grains, Loxley and Triple Point. Innovative collaborations occur several times/week and several long-established brewers, including Abbeydale, Lost Industry and Steel City have taken-up barrel ageing with the Abbeydale, *Funk Dungeon* project of particular note. Heist, despite their focus on keg, recently won the gold award at Steel City 47 for their cask hazy session IPA, *The Bad Part of Gnome Town* (4.6%) while, last year, Triple Point were winners of the World's Best Gluten-free Beer at the World Beer Awards, for their *Trivergence DIPA* (8.5%). In addition, Fuggle Bunny, Stancil, Tapped and Toolmakers are celebrating a decade of brewing while brewSocial have recently completed their first year in operation.



The local beer range has grown dramatically over the last decade...





...Sheffield does not seem to have experienced the major pub-loss suffered by many other parts of the UK.



Sheffield is also attracting, well-respected brewers from elsewhere. For example, after seven successful years managing the Pretty Things Beer & Ale Project, in Boston, Massachusetts (established 2008), Dann Paquette and Martha Holley spent two years travelling. In 2018, they relocated to Sheffield, and, in deepest Attercliffe, established St Mars of the Desert (SMOD). Their aim is to 'brew adventurous beers for interesting people'. In this, they have succeeded: their 'secret world' is hidden behind old industrial units in a currently unfashionable part of the city. Here an exciting range of beers are produced and may be sampled in their taproom. On RateBeer, in 2020, they were named as among the top ten new breweries in the world.

A second example is Mike Pomranz. Mike moved from Brooklyn, New York, to Sheffield in 2016 continuing his interest in cidermaking. In September 2021, he opened Cider Hole – an urban microcidery, bar, and bottle shop – where he made, and served, his own Exemption Ciderhouse cider. Having become the CAMRA Sheffield & District Cider Pub of the Year 2023, Cider Hole

closed in June, Exemption relocating to become part of Old Shoe, a new bar located in the City Centre.

My suggestion regarding export by lockdown, there has also been an almost exponential increase in the range and variety of small-package products: beers from many Sheffield breweries are now widely available in both bottle and can. For example, Abbeydale, Bradfield, Little Critters, Neepsend and Triple Point can be found nationwide. It's also worth noting that the beer of Sheffield Home of Football is brewed at Meadowhead by Little Masters. There has also been a growth in high quality bottle-shops, for example, long-established favourites, Archer Road Beer Shop and Dram Shop have been joined by the likes of Beer Central and Hop Hideout, both of whom recently celebrated their ten year anniversaries.

As for pubs, Sheffield does not seem to have experienced the major pub-loss suffered by many other parts of the UK. There have been closures but also many openings, especially of micropubs: we seem to have more micropubs than any

other UK city of a comparable size. Local beers continue to be seen across the city with cask-only brewer, Blue Bee, a particular favourite. Beer tourism continues to provide massively more income to the city than the annual World Snooker Championship. This was recently illustrated when CAMRA held their annual Members' Weekend, AGM & Conference at the University of Sheffield. Apart from one negative comment regarding the hills, almost 1000 attendees gave very positive feedback on local beers, pubs and importantly, their friendly welcome.

Sheffield also continues to be the only UK city with its own detailed pub heritage publication. Originally produced in 2018, this 120 page book is now in its fifth edition and is available as both a paper copy and free download.

In short, since 2016, the Sheffield beer scene has vastly improved: more innovation, more choice, more venues and more information – it remains the undoubted beer capital of the world.

**Dave Pickersgill**



## Government Review

### 'Missed opportunity' to improve consumer choice at the bar: CAMRA condemns Government over lack of action to support publicans

CAMRA condemns Government over lack of action to support publicans and boost consumer choice at the bar

Laws governing the relationship between pub owning businesses and the tied tenants who run those pubs won't be changed or improved, the Government announced yesterday.

It comes as the Department for Business and Trade published its response to a statutory review of the Pubs Code for England and Wales – a set of rules governing the relationship between pub-owning businesses and their tied tenants.

Consumer group CAMRA wanted to see changes to give tied pub tenants more choice over which beers they offer, including the right to a guest draught beer or cider from

local and independent producers instead of having to buy a restricted range of stock at set prices from the pub-owning company.

The Campaign for Real Ale also urged the Government to beef up the Pubs Code so that more publicans could benefit from protections and rights when it comes to the way they are treated by big pub-owning businesses.

Without changes to make sure tied pub tenants are treated fairly and are able to turn a profit under their contracts, it is feared that more pubs will be forced to close and be lost to their communities.

Instead of making improvements to the laws around pubs and tied tenants in response to changes to the industry in recent years, the Government decided not to act.

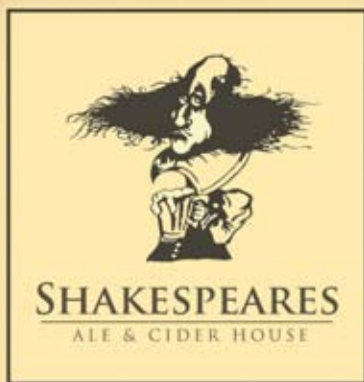
"The lack of action to improve protections for pub tenants and to improve choice for consumers at the bar is deeply disappointing," said Nick Boley, CAMRA Campaigns Director.

"Changing these laws to allow a better range of beers on offer from small, local and independent breweries would have increased choice for consumers. It's not fair that large pub-owning businesses can restrict landlords to buying certain beers often at above-market value and prevent them from supporting small, local breweries by offering these beers on tap.

"CAMRA is also worried that the existing Pubs Code isn't meeting its key principles – that tied tenants should be no worse off than other publicans and that they can expect fair and lawful dealing from pub owning-businesses. Research carried out by CAMRA last year found that less than a quarter of tied tenants who responded said that they were treated fairly and lawfully, or that they were no worse off.

"The Government needs to re-think this decision to do nothing and instead improve the Pubs Code so that we can see a thriving pub sector in England and Wales where the rights of pub tenants are protected, and consumers have a diversity of venues to choose from. Otherwise, the current corporate stranglehold will only tighten, and we risk seeing more pubs shutting their doors and being lost to our communities."





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## British Guild of Beer Writers Awards 2023

### Wide range of CAMRA publications shortlisted

A host of content produced by CAMRA has been shortlisted for the 2023 awards. The content includes output from its educational Learn & Discover platform, articles written for the Campaign's dynamic news website What's Brewing and books published by the consumer organisation this year.

CAMRA regularly publishes ground-breaking books about pubs, beer, brewing, cider and perry. Publications from CAMRA Books have been nominated and received multiple awards from the British Guild of Beer Writers, as well as Fortnum & Mason Food & Drink Awards and the Gourmand Awards.

Collaborating with esteemed writers, influencers and film makers, the award-winning Learn & Discover site hosts an abundance of educational articles, videos and audio material.

Alex Metcalfe, CAMRA's Learning & Discovery Manager, said: "I am ecstatic to learn that so much content from CAMRA has been shortlisted for the prestigious British Guild of Beer Writers Awards. There is a wealth of quality material from both our pub-

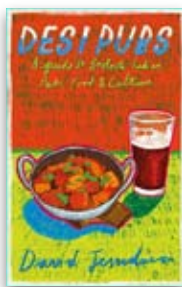
lishing arm and on our Learn & Discover website. I cannot wait for the award ceremony later this month.

"Both our shortlisted authors, David Jesudason and Des de Moor, deserve all the plaudits they are receiving (and will continue to do so) with their latest stellar titles. Putting it simply, your bookshelf isn't complete without their books!

"I am so happy to see collaborators from the Learn & Discover website rightly being shortlisted too. The new content on the online platform continues to entertain, educate and enthrall."

Commenting on this year's finalists, Guild Director Jonathan Garrett said: "It's said every year, but the quality of this year's entries was exceptional, and in some categories we wanted to give gold to everyone on the shortlist. What was really pleasing to see, on top of the extraordinary storytelling and beautiful writing, was the breadth of topics covered both by individual authors and across the board. It made the judging extremely difficult, but all the more joyous."

See below for CAMRA's and its collaborators' award nominations.



### Best Book About Beer or Pubs

#### ***Desi Pubs***

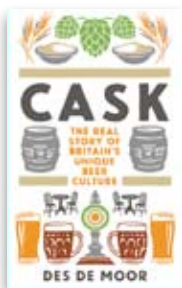
(published by CAMRA)

Written by award-winning journalist and beer writer David Jesudason, the ground-breaking book *Desi Pubs* is a fascinating guide to British-Indian pubs, food and culture, taking the reader on a journey to parts of Britain that are seldom visited. The book is a celebration of 21st-century Britain and the forgotten people who created our modern, multicultural country.

#### ***CASK***

(published by CAMRA)

Discover the origins and history of cask ale with author Des de Moor and how the drink has developed and changed over time. *CASK* takes you behind the scenes to learn about the brewing process, from malting to conditioning. Gain a deeper understanding of the craftsmanship behind every pint.



## Best Corporate Beer Communication

CAMRA submitted the following pieces from its Learn & Discover platform:

### **Ukrainian Golden Ale**

Filmed by Kyiv writer, translator and educator Lana Svitankova, the first Certified Cicerone in Ukraine, this immersive documentary shines a light on the unusual beer style. Lana's short film unveils the history of Ukrainian golden ale and its flavour profiles. The video is also available to watch on CAMRA's YouTube channel.

### **Ukrainian Social Clubs**

Award-winning author of *50 Years of CAMRA*, Laura Hadland, puts a spotlight on the proud heritage and history of Ukrainian social clubs in the UK. Founded by displaced persons forced to flee Ukraine after WWII, they have been fortified and strengthened by new generations of migrants, refugees and British-born Ukrainians who work together to protect and share their culture, language and traditions.

### **Grodziskie: Everything You Need to Know About 'Polish Champagne'**

Beer writer Ruvani de Silva introduces readers to this little-known style of beer. Illustrated by Christine Jopling, the article details the Polish smoked wheat beer's beginnings, long and interesting history, eventual decline and contemporary revival.

### **Community Ownership of Working Men's Clubs**

Drinks writer Rachel Hendry explores the revolutionary way social and working men's clubs are owned and managed, noting what differentiates a social club to a pub.

## Best Communication about Pubs

CAMRA submitted the following pieces from its Learn & Discover platform:

### **Meaning of Pubs**

A heartfelt short film by Jessica Mason celebrating the importance of the humble local pub. Filmed and produced by Emma Inch, it is based on Jessica's contribution to the first ever edition of CAMRA's *Good Beer Yearbook*.

**Community Ownership of Working Men's Clubs**  
Rachel Hendry.

## Best Video Beer Communication

CAMRA submitted the following pieces from its Learn & Discover platform:

### **Meaning of Pubs**

Jessica Mason and Emma Inch

### **Ukrainian Golden Ale**

Lana Svitankova

**Introduction to Belgian Beers** Curious about Belgian beer? Join author of CAMRA's *Beer Breaks* – the essential pocket guide to European beer travel – Tim Webb as he explores eight classic Belgian beer styles. Filmed by Bill Bradshaw in association with Visit Flanders, the short film is also available to view on YouTube.

## Best Communication about Cider

CAMRA submitted the following pieces from its Learn & Discover platform:

### **World of cider: Hardanger**

The second instalment of CAMRA's *World of Cider* video series, renown cider expert Gabe Cook, otherwise known as The Ciderologist, meets Norwegian cider producers in Hardanger. Attending the Hardanger Cider Festival, Gabe learns of the history of Norwegian cidermaking, the practicalities of producing cider in Norway and the country's ever growing cider tourism scene. Filmed by Haritz Rodriguez, the documentary boasts of breath-taking shots of fjords and the stunning Norwegian landscape. The trailer for the film is free to view on CAMRA's YouTube channel.

### **Intro to sparkling cider**

The first in a cider series by Rachel Hendry exploring why some ciders are still while others are sparkling. Rachel details the science and processes involved in making different styles of cider, from the importance of fermentation to the multiple methods of carbonation.

**A day in the life of a harvester** Harvest is the busiest time of the year for anyone involved in apple growing and cider making, with long hours and lots of hard work. Rachel asks what actually is involved in the harvesting of apples?

**What makes a good harvest** Agricultural workers' labour is tied so closely with that of their orchards, the run up to harvest can be an anxious time. Without apples to harvest there would be no cider to drink or sell and Rachel explores what really makes a good harvest.

Laura Hadland is also a regular columnist for CAMRA's online news platform, What's Brewing, and was shortlisted in both the Best Business Beer Communicator and Best Communication about Diversity in Beer awards.



## Walkley Beer Co

Walkley

### Pub of the Month

November 2023

Walkley Beer Company opened in 2014 in a former florists shop. Over the years it has increased its opening hours from weekends only and is now only closed on Mondays.

Technically not a micropub but an Off License shop with a tasting bar, it is described by themselves as 'a local living room offering on and off sales'. I concur with this description.

Their normal offering is a cider and two cask ales on hand-pull along with six keg beers on draft. Follow on beers and ciders are lined up ready to

replace those that have sold out. This is in addition to fridge after fridge of bottled and canned beers.

Walkley Beer Co has a very friendly atmosphere and clientele and they offer a constantly changing range of cask/keg beers from both local breweries and others the length and breadth of the UK.



Their normal opening hours are 4-10pm Tue-Fri and 2-10pm Sat-Sun.

The presentation will take place at the Walkley Beer Company on the evening of Tuesday 14 November, join us from 8pm for a beer or two! Bus 95/95a goes past the front door or bus 52/52a are just a short walk away.

**Phil Ellett**



# VOTE

for

## Pub of the Month

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

- ☐ **Craftworks**  
Mosborough
- ☐ **Crow Inn**  
Scotland Street
- ☐ **Oxbow**  
Woodhouse Mill
- ☐ **Railway**  
Wadsley Bridge
- ☐ **Rutland Arms**  
City Centre



[sheffield.camra.org.uk/potm](https://sheffield.camra.org.uk/potm)



Here's a rundown of the pubs currently on the voting form, which can be found online at [sheffield.camra.org.uk/potm](http://sheffield.camra.org.uk/potm).



## Craftworks

Mosborough

Two shop units converted into a bar with some great real ales and other craft beers plus of course wines and spirits too. It opens all day and also serves decent coffee and a selection of cakes. Some evenings has entertainment such as a pub quiz or singer.

Buses 50, 50a, 53 and 55 pass the front door.



## Crow Inn

Scotland Street

The Crow was opened in its current guise in 2019 after a full refit, under previous ownership it had been operating as a budget hotel. It continues to offer rooms upstairs which have been refurbished to a modern and comfortable standard whilst on the ground floor it has been restored as a pub with a comfortable lounge area and a bar serving a selection of craft beers on

cask and keg by friendly and knowledgeable staff, the spirits list is also rather credible too! Snacks available include pork pies and sausage rolls.

Bus 31 stops outside or buses 57, 57a, 81, 82 and 86 stop a few minutes walk away on Gibraltar Street.



## Oxbow

Woodhouse Mill

This little micropub is what the Americans might term a 'neighbourhood bar', ie a traditional community local in miniature with friendly regulars. Since opening the venue has extended a little bit with the construction of a sheltered seating area outside between the shop front and pavement. The bar features good quality craft beers on both cask and keg. Note card payment only.

Bus 52 stops outside or bus X5 stops just around the corner on the main road.



## Railway

Wadsley Bridge

A classic old multi-roomed pub that came into new ownership

post-Covid and is slowly being refurbished inside and out, other changes already implemented is opening throughout the week, an increase in the choice of cask ales on handpump and the addition of craft beer to the keg taps. The pub also features retro arcade games and pinball, pool tables, classic juke box, stage for live music and sports on TV in some rooms. It also has an outdoor drinking area at rear.

Buses 7, 8, 86 and 97 pass the front door.



## Rutland Arms

City Centre

One of the City Centre classic boozers, the heritage tiled exterior sitting alongside more modern artwork on the beer garden wall giving you a clue what to expect inside – a fairly traditional interior but with lots of examples of the modestly punk attitude and humour of the staff and customers covering the walls whilst on the bar traditional real ales sit next to a varied range of modern craft beers. The food menu offers drinkers ballast like chip butties alongside specials that a fancy bistro might be proud of.

Buses 10, 10a, 32, 56, 57, 57a, 65, 95, 95a, 218, 271 and 272 stop outside; there are also many other buses, trains and trams a short walk away.

**Andy Cullen**



## Pub of the Year and Good Beer Guide voting

All year our members have the opportunity to recognise pubs serving real ale that do it well through our Pub of the Month scheme. Additionally many of the best pubs get awarded a place in the national CAMRA Good Beer Guide. All those pubs then get entered into our annual Pub of the Year awards.

The selection of our Pub of the Year winners is a two part process. During December and January we ask our members to vote for area winners – the Sheffield areas are North, South, East and West plus the City Centre and Kelham Island/Neepsend. We also also have the District area which is the Derbyshire bit of the branch.

Once the area winners are selected by the members vote, we have a number of judges that visit them during February and March to score them against set CAMRA criteria to pick an overall Sheffield winner, which we then put into the Yorkshire entry round of the national competition. Our District winner is entered into the North Derbyshire round. The winners are announced at the April branch meeting.

If you're a CAMRA member, please vote online or at the December branch meeting.

### Cider Pub of the Year

Alongside the main Pub of the Year competition we will also be running a process for nominating and voting for our Cider Pub of the Year. While some would describe Sheffield as the real ale capital of Britain, proper cider and perry (made from freshly pressed apple or pear juice, not from concentrate) is much harder to come by so this competition is all about highlighting and celebrating those pubs and bars serving and promoting the real thing. Previous winners have included the Harlequin, New Barrack Tavern and Cider Hole (which has since relocated to the Old Shoe). The winner goes forward into the Yorkshire entry round of the national competition.

### Club of the Year

We are also looking for nominations and votes for Club of the Year, celebrating those members' clubs that make the effort to serve and promote real ale. Previous winners include Chapelton British Legion Club, Crookes Social Club, University of Sheffield Student Union's Interval bar, Stocksbridge Rugby Union Football Club and Sheffield Tigers RUFC.



### Good Beer Guide 2025

We get a limited number of places in this national guide to fill with the best pubs for real ale across the Sheffield & District branch area.

Our initial selection process is a members vote, with the result being subject to survey and cross referencing to beer scores submitted via [whatpub.com](http://whatpub.com). We'll be producing a voting paper listing all the real ale serving pubs on our patch that we consider could be potential candidates.

The voting chooses the entries plus some reserves (if a pub selected closes or changes for the worse between the vote and the deadline for submitting final information then we have options for substitution)

The voting is open during December, this is conducted online (look out for your monthly members e-newsletter with details) or alternatively you can pick up a paper form at the December branch meeting.

**VOTE**  
for  
**Pub of the Year**



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

**VOTE**  
for  
**Good Beer Guide**



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



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## Dronfield socials

We joined our friends in CAMRA Dronfield & District for some of their recent events

### Wirksworth and Matlock bus trip

The first joint social was a trip on the Stagecoach X17 bus which runs from Sheffield and Chesterfield through to Wirksworth via Matlock. The service runs half hourly as far as Matlock with one bus an hour continuing to Wirksworth. Currently an all day Derbyshire Wayfarer bus pass costs £8 or single tickets are just £2 a ride thanks to a government subsidised fare cap!

Given that the longest bus ride is much more comfortably done without a bladder full of beer we started at the furthest pub away – the **Feather Star** in Wirksworth (pictured above). This quirky pub, which doubled up as a shop selling vinyl records, offered a choice of around six cask ales on handpump plus a number of interesting craft beers on keg too.

After a couple of beers we jumped back on an X17 to Cromford for a cheeky half in the **Boat Inn**. Had it not been raining the beer garden would have been an attractive proposition here but instead we grabbed an inside table not required by diners for our brief visit before heading to the bus stop for a Trent Barton 6.1 bus, unfortunately it didn't turn up so the opportunity was taken to grab lunch at the chippy by the bus stop and instead catch the next X17 down to Matlock Bath!



The choice pub here was the **Fishpond**. A limited but attractive beer range here and most tables inside were reserved for diners, however the place to be is the heated and sheltered outside area with a view of the fishpond and waterfall!



The other place to go for the real ale drinker, after walking past various amusement arcades, fish & chip shops and ice cream parlours, is the **Old Banknote**, a micropub with three handpumps, which on our visit featured a choice of beers from Eyam Brewery.

The next move was back on the X17 into Matlock town. We had an ambitious list of good pubs in the town but limited ourselves just to **bod** café bar (pictured below) run by Titanic Brewery along with the award winning **Twenty Ten** bar,





two venues almost next door to one another, before heading back to Chesterfield and Sheffield (with an easy connection to Dronfield on the 43/44 bus from Chesterfield before the X17 heads up the bypass fast to Sheffield).



### Meet-and-greets

The **Coach & Horses** is on the edge of Dronfield attached to the Sheffield FC football ground and is run by Thornbridge brewery and the Dronfield CAMRA branch took the pub over on the evening of Friday 6 October to meet & greet local drinkers and hopefully recruit some new members. The evening started with a beer tasting with samples of various Thornbridge beers shared around, this was followed by a beer themed quiz then live music provided by Jamie Mallender's Swear Box. The branch also hosted a membership stand (pictured above) with lots of information available.

Later in October saw another Dronfield CAMRA Friday night meet-and-greet event, this time at the **Dronfield Arms**, which is home to Temper Brewing.

Again, the evening (pictured right) featured a beer tasting with everyone in the pub offered tasters from Temper's cask beer range along with a quiz. Pizza Pi, who serve from a kiosk in the pub beer garden 4-9pm Thu-Sat also provided a few free samples which tempted many to order themselves a full pizza!

Since then the branch ran a Sunday social on 19 November starting off with a carvery lunch at the Dronfield **Pioneer Club** followed by a wander down the hill to the **Dronfield Arms** and **Underdog**.



### Pub of the Season Summer 2023

The **Cross Daggers** in Coal Aston (above).



## India Rail Ale



### Dave Szwejkowski's latest craft beer tour

Having been a regular visitor to India in the decade leading up to the plague, this was my first trip since that forced hiatus.

India had never had a big beer culture (or at least not since the days the British were stationed there) but brewpubs were just starting to appear when I first went in 2010. Many more were to spring up over the next few years but very much concentrated in a few cities like Delhi and Bengaluru, and beer quality generally ranged from average to homebrew (with the honourable exception of Arbor in Bengaluru, an offspring of the eponymous brewer in Michigan (and not related to the one in Brizzle!)).

However, in the last few years brewpubs have started to spring up all over the place, and with the exception of the dry state of Gujarat I was able to find craft beer in almost every city I stayed. Unsurprisingly, Untappd and RateBeer are very incomplete for India, but I found simply searching

'craft beer' on Google Maps came up with the best results.

As with previous trips, I had an 'open jaw' flight (in this case out to Mumbai, back from Delhi) and used trains to get between cities, generally paying around a tenner for an overnight journey in air-conditioned sleeper class. Local travel during the day was a mix of local trains costing 20-50p a trip, Uber (half hour ride from the airport costing the princely sum of £3), and autorickshaws costing between 50p and 2 quid a trip.

Decent hotels were generally under £20 a room, food is cheap and contrary to stereotype perfectly safe if you follow Rule 1 – watch it being cooked fresh in front of you. In fact the only thing that isn't cheap is craft beer! As with many cheap countries, craft beer isn't noticeably cheaper than here, with a 300 ml glass being £2 at the cheapest place I went and £4 at the most expensive.

Although I landed in Mumbai I didn't plan to spend much time there (been before, and it's humid as hell), so just the one bar before heading north, namely **Doolally Taproom**, an outlet for the eponymous brewery on the outskirts of Mumbai.

A small bar, with lovely air conditioning, six beers were on offer plus a cider and a mead. I opted for the 'flight', six 100 ml glasses for a bit under a tenner, along with some spicy masala topped chips with dips. The coffee and orange mead was really interesting, the beers were all decent if not exciting, the oat stout probably being the pick. From here we took a train to Anand for the overnight journey to Veraval.

Being as the next two days were in Gujarat there's not much to report for a beer magazine, so I'll skip ahead to Rajasthan...

I last visited Jodhpur in 2010, and was only really passing through this time, but had long

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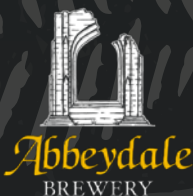


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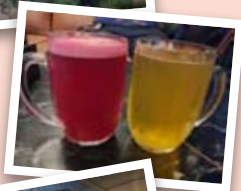
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4 Brothers



Underdogs



Brew Estate



Brew Haus



Pyramid



enough to visit **4 Brothers** brewpub. The brewery and restaurant are on the ground floor, but we were directed to the 'sky bar', though really it was just an upstairs room with a glass front.

Beers were a bit different from the 'usual' Indian brewpub offerings, with mango wheat, a strawberry ale and a rose wheat!

I spent three nights in Ludhiana (carefully planned mid-trip so I'd be able to avail of the hotel laundry service, halving the amount of clothes I needed to carry round), which happens to have three brewpubs all five minutes' walk apart. First up was **Underdogs**, a sports bar (no prize for guessing which sport was on, especially as it was the World Cup!). I tried the surprisingly refreshing *Masala Saison* and the *German Wheat*, there were also a lager and a cider.

Just down the road is **Brew Estate**, part of a small chain of brewpubs, on this occasion offering their 'house' lager and a German-style Bock. The cricket was on here too.

Finally, round the corner was **Brew Haus**, which wasn't showing the cricket but from the rooftop bar one could watch on a huge screen in the square. The beers were *Gabru*, a pale lager, and dark lager, *Boxer*. Both very German in style, fairly sweet and a slight biscuity finish.

From here I popped over the Haryana state line to Ambala, where I visited **Pyramid**

brewpub. Inside it was much the same as most of the other places, dimly lit and large screens showing the cricket. I picked the *Belgian Wheat* (well the *Scottish Ale* was off and the lager was, well, lager).

Back in Punjab the train took me to Bathinda, where I visited the **Brewery Club**, which has the brewery on the ground floor, a restaurant upstairs and a bar downstairs, though food is also served at the latter, and I had an egg curry with jeera rice. Beers were a German ale, a German lager, a Belgian wit and a dark lager. These were by far the cheapest beers of the trip, but were as good as any of the other brewpubs I tried in Punjab. The menu somewhat bizarrely referred to both 350 and 550 ml measures as 'British pint'!

\*Tourism interlude\* While in Punjab I decided it would be rude not to visit the Golden Temple at Amritsar, I took an autorickshaw from the station to near the temple then walked the rest of the way, which was slow progress as I got stuck in traffic despite being on foot! The narrow alleys are totally unsuited to motor traffic, but that doesn't stop people driving autorickshaws down them, completely clogging the way.

Once at the temple I checked in my boots, receiving a metal token in return, I then had to buy some loose-fitting trousers as shorts are not allowed inside, and finally was loaned a patka (head covering). I spent a good while exploring the temple, though at the risk of losing my Yorkshire Green Card



I passed up the opportunity of a free meal at the langar as the queue was too long – well they do serve 100,000 meals a day!

Once I finished at the temple, binned the trousers and retrieved my boots I took an autorickshaw across town to a little cluster of craft bars, starting with the most familiar, **BrewDog**. Obviously I eschewed their own wares in favour of the local guests... inside it was like any BrewDog bar anywhere in the world, and was quite empty at the time I went. I had an excellent mango wheat and a decent IPA from Mobster brewery, and from Brew Nut, a stout.

From here it was a short stroll to **Beer Story**, a small bar with just one craft beer among the Kingfisher etc, *Beach Beauty* pilsner from Aquarian brewery.

Round the corner on the second floor of a shopping centre is **Egyptian Brewery**, another brewpub, offering light and strong versions of lager. At this point my internet connection randomly cut out, thankfully after I'd ordered my Uber back to the station and my final overnight train of the trip.

As with Mumbai I'd given myself little time in Delhi, as it has featured in almost all my Indian trips so far. There are a handful of brewpubs and craft bars in central Delhi, but the district of Gurgaon has loads, however I'm pretty sure not all the brewpubs actually brew – in particular there's a square which had three brewpubs when I went and grew to at least nine, but all

with suspiciously similar beer range! For my trip swansong I opted for **Fort City Brewing** in New Delhi, a modern brewpub seemingly popular with Indians and westerners alike. I worked my way through most of the beers, ignoring only the lagers, accompanied by a pulled duck burger for a bit of a change from spicy food three times a day (not that I was complaining!). The beers were definitely the best (and most expensive!) of the trip, including a dunkelweizen, a stout, a NEIPA and a berry witbier.

After that it just remained to get a £2.60 Uber for the half hour drive to the airport, exchange my online boarding card for a printed one (the airport procedures have got a lot smoother since that first trip when we queued an hour just to get in the building, but they still like to stamp the boarding card at the check-in desk, at passport control and at security control), fly overnight to Munchen and on to Brum, then a train back to Sheffield that made me wonder if I was still in India, taking 45 minutes to get from Birmingham International to New St and then absolutely crush loaded from there to Sheffield...

Once back at Sheffield station it was just a 15 minute walk home, or would have been had I not gone via **Rutland Arms**, **Head of Steam**, **Vocation**, **BrewDog**, **Crow** and **Lost in West Bar**. By that stage I was too tired to go to **Shakespeare** so just took a Bolt home and ordered a curry...

**Dave Szwejkowski**



Brewery Club

BrewDog



Beer Story



Egyptian Brewery

Fort City Brewing





## Steel City 47 review



### Festival Organiser Paul Crofts on the success of this years festival (or at least 75% of it)

After last year's successful post-covid return, we were looking forward to welcoming everyone to another great festival this year. Little did we know the weather would have other ideas. Here's how it eventually worked out.



#### Setup

Set up went particularly well this year, thanks to a good number of enthusiastic and willing volunteers. Starting on Sunday morning, we rattled through setting up the racks and cooling system and by the end of Monday all the beers were in place and chilling ready for opening. Tuesday saw us finishing all the bars and signage, and by Wednesday at 5, with all the

food stalls in place, we were open.

#### Wednesday

The Champion Beer of Sheffield, contested by all our local breweries, was again sponsored by our friends at Beer Central and judging began straight away. By 6:30 we were ready to announce the winners. **Heist Brew Co.** took Gold with their ***The Bad Part Of Gnome Town***, a hazy session IPA, and one of their first attempts at a cask beer! Silver was a porter named **Brook** from **Tapped Brew**, (also the best pun of the evening) and bronze was **Little Critters'** pecan and maple stout, ***Great Danish***.



Purity Brewing hosted a drop-in Q&A session and things were well underway, with everyone enjoying themselves and it seemed like we might top last year.

#### Thursday

A slight change in the opening hours for this year meant we opened at 11:30 and we had a steady stream of visitors from the off. As usual Thursday afternoon saw a lot of beer tickers arrive to sample the best of what we had on the bars, and a number of works events also boosted numbers early evening. Mike from the Old Shoe ran a talk on cider and an excellent set from folk-rock band Kingfisher Blue rounded off the evening nicely. However, by this point we had already had the flood alert warning and were expecting the worst on Friday.

#### Friday

Rain! And more rain! When we arrived at 9 o'clock the river was already quite high, and the management at Kelham Island Museum were

planning hourly assessments to track the water levels. Unfortunately, late morning saw a directive from the Museum that we had to close. Everything that might get water damaged was either taken upstairs, or simply placed on top of the bars. The Museum even had to drive their two Sheffield-built early 20th-century Simplex motor cars up to the upper Hall and park them in front of our stage. A disappointed festival committee trooped off home (after a quick pint in a local establishment of course) to follow the weather forecast and hope for the best for the following morning.



## Saturday

Fortunately water levels peaked early evening on Friday without there being any flooding at the Museum and after discussion with the Museum staff on Friday night we got the green light to open, albeit at a slightly later time to allow us to put everything back in its correct place.

The weather then decided to improve steadily and, in the end, it was a great day. The River Don Engine drew its usual admiring crowd; Loxley Silver Band entertained everyone upstairs; the boys from Kelham Island Rapper did their sword dances anywhere



there was space (however tight that might be!); St Mars of the Desert hosted a well-attended talk on their beers; and live music from Galloping Dick rocked the Upper Hall to finish. The volunteers did their best to reduce the beer surplus at the afterparty, aided by pizzas from Sunshine Pizza Co, and the festival drew to a close.



## Sunday

As always at the festival there is an amount of beer left which sadly has to be poured down the drain. As a result of



## Festival tombola

The organisers of Steel City 47 would like to thank the following for donating items to the festival tombola and to sell for this year's festival charity, the **Yorkshire Air Ambulance:**

Blue Bee Brewery  
Kelham Island Tavern  
Peak Ales  
Ossett Brewery  
Alan Gibbons  
Sheffield Tap  
Chantry Brewery  
Terry Palmer  
MKM Building Supplies  
Purity Brewery  
Paul Goddard  
Tom Pugh  
Paul Manning  
Bradfield Brewery  
Plus everyone who donated anonymously

Apologies if we have missed anyone.





Friday's closure there was a lot more to dispose of this year, with an obvious effect on the festival's finances.

We'd like to say a thank you to Bradfield Brewery, who kindly took back the unopened casks of their beer, and the Rutland Arms and Kelham Island Tavern, who bought the unopened kegs and cider boxes.

And thanks to the volunteers who came and dismantled it all on Sunday. They did an incredible job and by 3 we had everything cleared and back in storage.

### Final verdict

Overall the festival was a great success on the days we were open, and had we been open on Friday we would no doubt have exceeded last year's visitor numbers.

We raised £1750 for the festival charity, Yorkshire Air Ambulance, thanks to generous donations of unused portions of beer cards, cash, and sales of a special beer from Abbeydale and MKM Building Supplies.

Feedback was excellent, and we had several encouraging comments from new visitors, and also new volunteers, who are already looking forward to next year. Here's to 2024 (and hopefully better weather!).

**Paul Crofts**  
Festival Organiser

Photos by KJT Photography and Elliott Green

## Festival guide

### December

#### Pigs Ear

(East London CAMRA)

**Tue 28 Nov – Sat 2 Dec**

Held at the Round Chapel in Hackney, this friendly little festival mainly showcases beers from breweries around the East end of London. It also has a cider bar, food stall and traditional games. More details on their website. The venue is walkable from Hackney Central station on the London Overground network or various buses stop outside. Plenty of mainline trains and coaches run from Sheffield to London.

### January

#### Chesterfield CAMRA

**Fri 26 – Sat 27 Jan**

The annual CAMRA beer festival at the Winding Wheel theatre in Chesterfield town centre is back with beer, cider and food across three rooms on two floors plus live music in the evening.

### February

#### GBBF Winter

(Burton CAMRA)

**Thu 15 – Sat 17 Feb**

Back again at gothic Burton on Trent town hall building, a short walk from the railway station there, with a great range of beer and cider spread across a number of rooms. As Burton is currently the host of the smaller winter



edition of Great British Beer Festival, which moves around the country every few years, the Champion Winter Beer of Britain is also judged here. More information on their Facebook page.

### Liverpool CAMRA

**Thu 15 – Sat 17 Feb**

Held in the crypt of the Metropolitan Cathedral with over 200 real ales and ciders. Advance tickets advisable. More details on their website.

## March

### Indie Beer Feast

**Fri 1 – Sat 2 Mar**

This event held at Trafalgar Warehouse in Sheffield City Centre is organised by Jules Gray of Hop Hideout and Sheffield Beer Week and sees a number of independent craft brewers hosting bars alongside other attractions. Advance tickets advisable as capacity is limited and it is a popular event!

### Rotherham Real Ale & Music

**Thu 7 – Sat 9 Mar**

Back at Magna again in 2024, this charity fundraiser features a large range of beers on handpump and a busy programme of live music. Bus X1/X10 (Sheffield-Rotherham-Maltby) goes there.

### International Brewing & Cider (Manchester)

**Fri 22 – Sat 23 Mar**

This is a new festival that has been added on to an established annual industry award event offering you the chance to try beers and ciders from around the world that have

been entered into their competition. The venue is Depot Mayfield which is a short walk from Piccadilly station in Manchester, tickets and information about the festival can be found at [ibcfest.com](http://ibcfest.com).

## April

### Hope Valley

**Fri 29 Mar – Mon 1 Apr**

The Easter edition of the regular bank holiday beer festival held at the Old Hall Hotel

## May

### Hope Valley

**Fri 3 – Mon 6 May**

May Day edition of the regular bank holiday beer festival held at the Old Hall Hotel.



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## Branch diary

Info and bookings:

[social@sheffield.camra.org.uk](mailto:social@sheffield.camra.org.uk)

### Branch meeting

8pm Tue 5 Dec

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 the **Sheaf View** at Heeley. Get there by buses 10/10a, 20, 24/25, 43/43a/44 or X17 to Chesterfield Road; alternatively buses 11, 18/18a or 252 to Spencer Road.

### 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.

### City Centre pub wander

7pm Fri 5 Jan

Something of a new tradition, we have a night out in town on the first Friday of the new year when it is typically quieter than normal. Meet in the **Bath Hotel** for a wander around most likely taking in the likes of the Washington, Vocation & Co, Frog & Parrot and Old Shoe (details TBC).

### Branch meeting

8pm Tue 9 Jan

The venue this month is the **Bath Hotel** in Sheffield City Centre. Note the date is a week later than normal.

### Festival planning meeting

7:30pm Tue 16 Jan

We start work on planning our 2024 Steel City Beer & Cider Festival, with the first task being to form an organising committee! If you are interested in getting involved please come along to this meeting, it is held upstairs at the **Gardeners Rest**.

### Committee meeting

8pm Tue 23 Jan

Monthly business meeting. **Dog & Partridge** on Trippet Lane in the City Centre.

### Branch meeting

8pm Tue 6 Feb

**Three Tuns** in the City Centre.

## Dronfield branch diary

### Branch meeting

8pm Tue 12 Dec

**White Swan**, Chesterfield Rd.

### Post Christmas social

Sun 7 Jan

Sunday carvery and a pint at the **Hyde Park Inn** at Hill Top.

### Branch meeting

8pm Tue 9 Jan

**Pioneer Club** in Dronfield.

### Branch meeting

8pm Tue 13 Feb

**George & Dragon** in Holmesfield.

## Committee

### Glyn Mansell

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Vice Chair

Committee Meeting Secretary

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*Good Beer Guide* Coordinator

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