

BEER MATTERS

543
MAR 2025

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Old Shoe wins Sheffield
Cider Pub of the Year

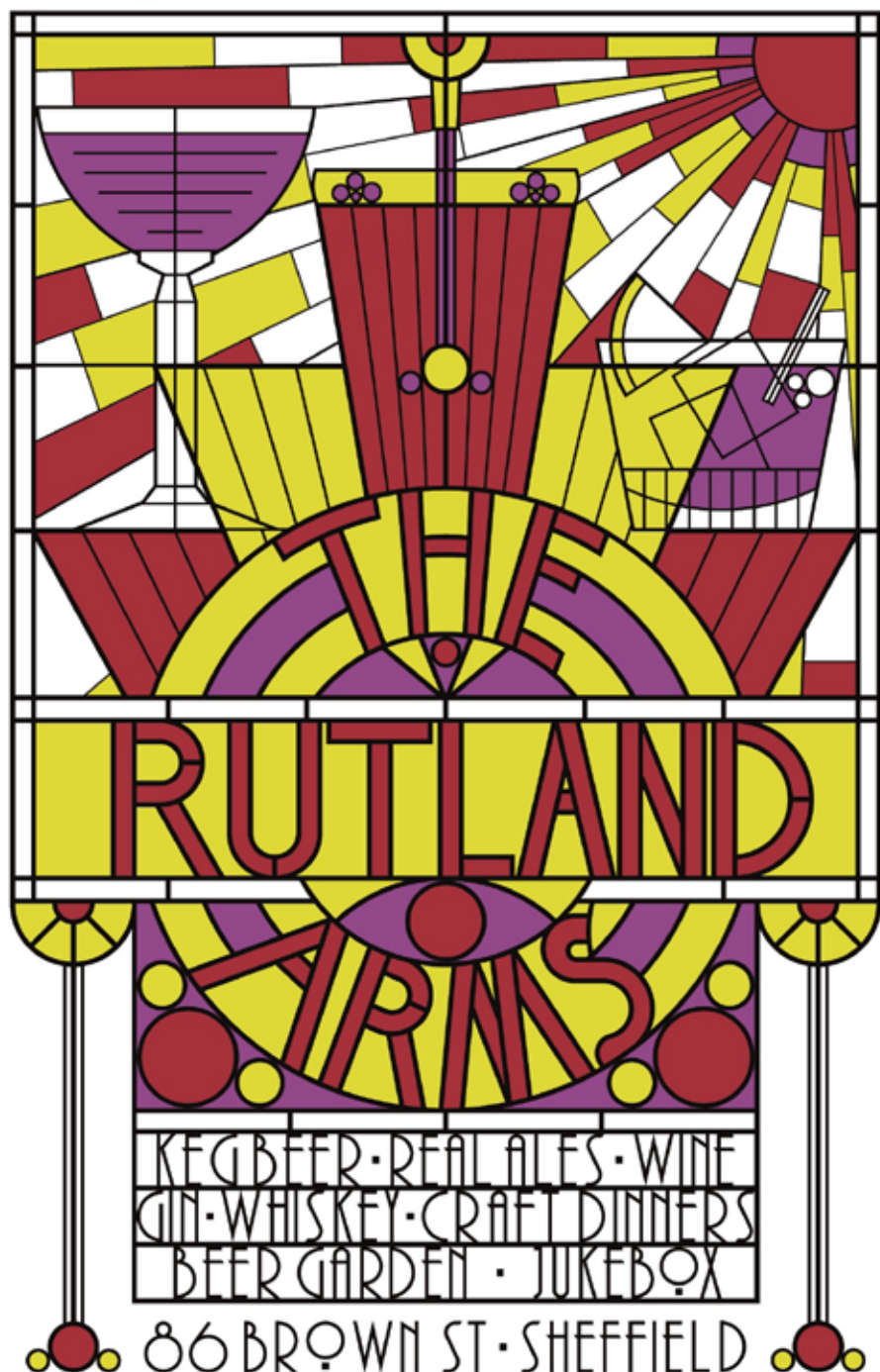
SHEFFIELD BEER WEEK

Events across the city



CAMRA
Sheffield & District





BEER MATTERS

543
MAR 2025

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Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor.

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 **CAMRA**

4 SHEFFIELD, HOME OF...
...climbing, beer and football

5 DOROTHY PAX
Richard and co head to the Commons
HARLEQUIN

Live music, beer and... sake tasting

INN BRIEF

Pub news from across the city

6 ANGLERS REST, BAMFORD
Community pub new Atlantik management

8 STEEL CITY BREWING
Collab to support Ten Men brewery rebuild

10 JOE'S WINNING HOMEBREW
Decade of passion leads to victory for Joe

12 ABBEYDALE BREWERY
Restoration, Travel Poster and Legacy beers

THORNBRIDGE BREWERY

1838 launched at GBBF Winter

Award-winning beer writer celebrated

14 PUB OF THE MONTH
Sheaf View, Heeley

15 CIDER PUB OF THE YEAR
Old Shoe, City Centre

16 BIG BREWING TO LOCAL BREWING
What is the beer industry's place in Sheffield?

18 RAMBALES 2025
Join us on this year's countryside pub walks

20 BOYS' BRIDLINGTON BEANO
Kevin's ale, football, and... fishcakes, in Brid

22 SHEFFIELD BEER WEEK
Guide to events around the city

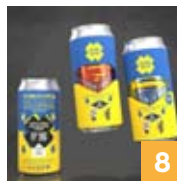
26 GBBF WINTER REVIEW
Andy Cullen's report on how it went at Magna

28 FESTIVAL GUIDE
Upcoming local beer and cider events

30 BRANCH DIARY
What's on in your local CAMRA



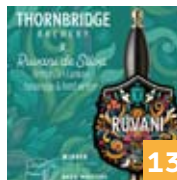
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8



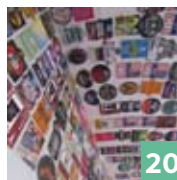
10



13



15



20



22

SHEFFIELD, HOME OF...

...CLIMBING, BEER AND FOOTBALL

Sheffield City Brand Development Work report

Sheffield City Council hopes that a rebranding exercise will improve the perception of the city and hence subsequently boost both economic growth and tourism. The SCC Economic Development and Skills Policy Committee recently heard that the "Sheffield Inspires" brand would ensure the city was recognised as "one of the UK's top five most attractive cities for trade, tourism and talent".

The *City Brand Development Work* report aims to highlight the impact Sheffield has had on the world, from the city's importance in the birth of both electronic music and football, to its place as a craft beer developer and world-renowned climbing centre. The report highlights that a stronger city brand can bring significant benefits, supporting investment, visitor numbers, and business growth.

CAMRA Sheffield & District is pleased to note the emphasis on craft beer: 'How Sheffield is a city that puts the UK craft brewing scene on the map.' We have been promoting 'Beer Tourism' for many years: Steel City Beer Festival (SCBF), walks and publications. Both Sheffield Beer Week and SCBF have a significant positive tourism impact on the city. This activity supports both our local independent breweries and pubs but also helps bring more money into the city than the annual two-week World Snooker Championship.

Allied with Sheffield Home of Football (SHoF), the city has two unique selling-points which together bring in thousands of visitors. There is an increasing link between SHoF and Indie Beer: for example, Little Mesters brew the SHoF

branded beers. There are also many connections between the early years of Sheffield Rules football and local pubs. For example, one of the SHoF series of football-related blue plaques was recently unveiled at the York Hotel: 'the world's first football club to originate from a hotel was formed here in 1861.' The first pub-based team in the world is also local.

The report emphasises that Sheffield's brand perception directly impacts its economic prospects. A unified and well-promoted city brand can unlock significant benefits: we anticipate that our local breweries and pubs will take their full part in promoting these benefits.

In *Sheffield: The Beer City 2024*, Pete Brown referred to Sheffield City Council: 'something more long term and sustainable would solidify the recognition of beer, brewing, pubs and so forth as inherently important cultural and economic drivers.'

It's positive to see this tangible support continuing to develop.



Dave Pickersgill
Pub Heritage Officer

DOROTHY PAX

Simon, Briony, and I attended the House of Commons for drinks on the Terrace in the company of MPs and Lords. The event was organized by the Music Venue Trust for the launch of their Annual Review. We used this opportunity to discuss the difficulties in our industry and the very serious problems that grassroots venues and pubs are facing in Sheffield and nationally.

Richard Henderson



HARLEQUIN

Various events are coming up at the 'Quin. They are participating in **Sheffield Beer Week** (see our beer week feature for details) but they aren't stopping there!

Thursday 20 March: not beer, but still brewed! the Harlequin is holding a sake tasting in collaboration with Starmore Boss. Look out on social media for details.

Friday 21 March: Beer tasting and meet the brewer with 3 Sons, over from Florida. Makers of epic American beer, 3 Sons, are over for a collab with Emperor's and Bang the Elephant and are popping up to Sheffield for an evening of frankly ridiculous beer. Details to follow.

Live music is now a regular feature again at the Harlequin. Keep an eye out on social media (Facebook and Instagram) or look out for posters in the pub to see what's on.



INN BRIEF

Old Hall Hotel in Hope has announced the 2025 dates for their Hope Valley Beer & Cider Festival, which takes place most bank holiday weekends. Details in our festival listings.

The **Victoria** at Heeley Green now has cask ale available following a cellar and bar refit.

Cross Scythes at Totley has been closed for a refurbishment following a change of management – the new operating company (Northern Collective) also run bars and restaurants in places like Dore and Hathersage.

Woodseats Live is an annual pub based music festival and this year takes place on Saturday 22 March from 3pm. Taking part is the **Abbey Guzzle Micropub**, **Herd** mini food hall, **Big Tree**, **Mesters Tap**, **Boston Arms** and **Cross Scythes**.

Woodseats Palace (Wetherspoons) is hosting a tap takeover with Welbeck Abbey brewery on 20 March, from 7pm. This will see them pouring up to five of their cask ales including some one off specials.

Celebrations of the 60th anniversary of the mapping of the Pennine Way take place this year and sitting next to it is the **Old Nag's Head** in Edale, which as you'd expect is joining in! They are hosting a music night on 19 March from 7:30pm as part of the celebrations.

Beer House S6, located on the inbound tram platform at Hillsborough, have updated their midweek event programme. Monday is pool league, Wednesday is quiz night and Thursday is games league.



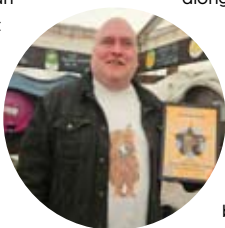
ANGLERS REST, BAMFORD

Many of you will have been following the story of this village pub – a few years back the pub company that owned it decided it wasn't viable with their model and put the building on the market, potentially to be converted to flats or housing, leaving the village with nothing much else there.

With some help and advice from CAMRA, a group of locals got the pub listed as an Asset of Community Value and set up a Community Interest Company to buy the pub. It is now a community owned enterprise that includes a traditional local pub, cafe and post office plus it offers overnight accommodation upstairs.

While under community ownership the Anglers has successfully provided the village with a good pub, post office and cafe; however in recent times it hasn't been financially successful as a business so they are now changing their operating model. They have undertaken a successful fundraising campaign to keep the building's lights on and rather than run the place themselves are leasing it out to a tenant to run as their own business that simply pays rent to the community interest company.

The new management of the Anglers Rest is Atlantik Inns, a local company headed by Rick Ellison (pictured). In April this year he celebrates 15 years at the Old Hall Hotel in Hope, he's had the Peak Hotel in Castleton for 11 years, the Miltons Tap in Buxton for six years and the Anchor near Tideswell since 2016. More recently he has taken over the lease of the Farmyard in Youlgreave, near Bakewell. Rick has specialised in taking on leasehold pubs in the Peak District that are under threat of being closed and boarded up and working with the owners to turn them around into a successful business.



Rick considers the Anglers as being a bit different to his usual projects – community owned since 2013 having been saved by the very same people whose homes surround it, the pub is in fine fettle and ready for a new pub landlord to hit the ground running. The Anglers currently has modern solar panels, café, Post Office, community meeting room and a large car park that includes bicycle parking and an EV charging station. It is also recognised for its cask ale, being in the *Good Beer Guide*!



A refurbishment is planned to refresh the interior, introducing a modern restaurant area, games room including a pool table, brand new bar and a cosy feel.

The cellar has already been refurbished relatively recently but will be modernised in partnership with Heineken (who Atlantik Inns lease some of their other pubs from) who will be installing their smart dispense system and a BeerTech SmartCellar system that cuts usage of the air conditioning. Heineken will be supplying the keg beer with well known brands like Beavertown, Cruzcampo, Hawkstone and Guinness on tap along with Theakston Old Peculiar on cask.

The remaining handpumps will showcase Peak District breweries with two ales on from Intrepid Brewing based just down the road from the pub in Brough and also two ales from Eyam Brewery based in Great Hucklow. There will also be a changing guest ale.

Atlantik Inns take over the management of the pub from 24 February but will be closed for a few weeks for the refurbishment, opening mid March.

If you fancy visiting the Anglers, as well as having a car park Hulleys bus 257 from Sheffield to Bakewell goes past the front door Monday to Saturday daytime, alternatively it is about a 15 minute walk from Bamford railway station and the 272 bus stop.

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STEEL CITY BREWING

A unique sour to support Ten Men Brewery's rebuild

Steel City are still 'between hosts' but thanks to Bang the Elephant brewery kindly hosting, the long-awaited **The Men of Steel** collab is out very soon.

The beer is a collaboration with Ukrainian brewery Ten Men along with Bang the Elephant and the Crow Inn, as part of Ten Men's 100 Collabs project (tenmen.beer/100-collabs), to raise funds to rebuild their brewery after the original fell to the Russian invasion.



The brew is a fruited sour based on the Ukrainian drink uzvar, a variety of kompot, and after fermentation saw Dave and former Steel City business partner Gazza, Crow manager Ellie, and label artist Lewy join Nigel and Michael at Bang the Elephant for a very scientific (ahem) tasting session involving a few litres of the base beer and a few glasses of apple, pear, plum, cherry and apricot juices/purees and trying various combinations of dosage rates.

Once the optimum ratio (top secret, obviously!) was ascertained, the fruits were added to the two conditioning tanks, while one was also dosed with Madagascar vanilla and lactose to make a smoothie version.



Both versions will be launched at the Crow as part of Sheffield Beer Week on Saturday 8 March. Cans will be available from various retailers including Beer Central. All profits from the brew will go to Ten Men's fundraiser, further donations can be made at tenmen.beer/brewhub.

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JOE'S WINNING HOMEBREW

A decade of brewing passion leads to victory for Joe Lee

After sparking his interest in brewing through cider making from his own apple trees in 2012, homebrewer Joe Lee has spent over ten years developing his own recipes. Starting with cider making and IPA homebrew kits, he has recently become a competition-winning homebrewer with his beer ***When Willamette You Again***.

Speaking about the start of his homebrewing career, Lee explains, "My wife bought me a home brew kit for Christmas and I tried a Young's American IPA malt extract kit, which was excellent. It was not until Covid I got into all grain, gradually building up from 1 gallon batches on my kitchen hob to 5 gallon batches in an all-in-one system." He continues, "I was hooked on all grain, amazed

how good my first batch of a Citra IPA tasted compared to my malt extract kits. I also really enjoyed the process and the nerdy and scientific rabbit hole you can go down with brewing!"

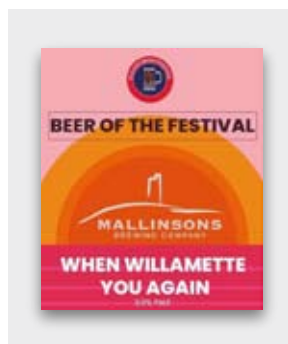
The competition provided the winner with the opportunity to brew their own recipe at the Huddersfield-based Mallinsons Brewing Company and have it sold at the collaborating pub, the Sportsman.

Speaking about the inspiration behind his recipe, Lee explains, "I was planning on trying to brew beer similar to Abbeydale *Moonshine* (who doesn't love *Moonshine*?) when I heard about the competition, so I decided to do this as it fit well with the style guidelines of the competition. The main hop in the beer was Willamette, hence the terrible pun that my wife suggested!"

After being chosen as the winner, Lee headed to Mallinson's Brewery to create his beer, which would later be sold, alongside his friend and second-place winner Graeme Dodgson. Lee says, "It feels amazing to see my beer on the bar. As part of the prize, I was given eight pints of it that I shared with my friends. I was proud to see it on tap, seeing my friends and others enjoying it, and it being demolished so quickly (they were

on the third cask of it by the time I left the pub having only put it on that day)." He adds, "Also, I get more leeway from the family now, so I can brew more!"

Lee took on the task of brewing his recipe with Dodgson, who then bought a cask and took it to the Elland Beer Festival. After its initial success, the beer went on to be named the event's Beer of the Festival, making Lee's home recipe a double competition winner.



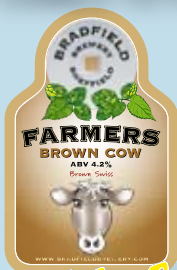
Lee adds, "I feel inspired to continue developing my recipes and enter more competitions. In fact, I have just entered the Stockport and South Manchester CAMRA homebrew competition to see how my beers fare. I will be doing quite different beers in this one."

The Homebrew Heroes competition was organized by The Sportsman Pub in Huddersfield, supported by Mallinson's Brewery Company. Joe Lee came first, with Graeme Dodgson a very close second. Both Lee and Dodgson did the brew day at Mallinson's, and Graeme later took a cask to the Elland Beer Festival, where it won Beer of the Festival.

Freya Barwell



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ABBEYDALE BREWERY

Due to popular demand, IT'S BACK! **Dark Mild** from our **Restoration** series (4.0%) is making a comeback after a single year, rather than the decade it took us last time, and very pleased about it we are too. Expect smooth, balanced malt sweetness, a touch of roast character and hints of coffee. The ultimate classic British hop, Fuggles, provides a gentle bitterness.

From our beautiful **Travel Poster** series, our next collaboration is coming up with County Durham's McColls Brewery. The name is currently TBC, but we do know it'll be a 4.6% West Coast style pale ale, piney and resinous with Centennial and Citra hops. Punchy bitterness is balanced by rounded malt sweetness and a crisp, refreshing finish.

And towards the end of the month – praise be! From the depths of the Abbeydale archives, a much requested favourite returns, and still brewed to the original recipe! Marking the start of a series of "**Legacy**" beers as we approach our 30th anniversary, welcome back **Holy Water** (6.0%)! A wonderfully smooth and well-balanced premium pale ale made using Willamette, Citra and Centennial hops. Notes of zesty citrus backed up by delicately sweet orchard fruits, followed up with a gentle, lingering bitterness.

We hope to see you at Indie Beer Feast (7–8 March) or at one of our Sheffield Beer Week events, please keep an eye on our website and social media to find out where we'll be!



THORNBRIDGE BREWERY

1838 launched at GBBF Winter

In 2024, Thornbridge Brewery worked to preserve a historic piece of British brewing heritage, the Burton Union system. They transported this iconic equipment to Bakewell, where it has been in active use ever since, including for a special batch of their legendary IPA, *Jaipur*, and collaborations with renowned breweries Odell Brewing and The Kernel.

Following the installation, Thornbridge introduced *The Union*, a classic-style IPA crafted with British ingredients, into their core range. The beer has been met with widespread acclaim in both bottle and cask. Building on this success, they are now launching a second core Union brand.

Named after the year Peter Walker patented the Burton Union system, **1838** is brewed exclusively on this historic set at Thornbridge. This premium pale ale showcases the finest ingredients, blending Maris Otter malt with Savinjski Goldings hops to create a full-bodied beer with a light amber hue. Expect rich, biscuity malt flavours, balanced by floral hop notes and a crisp, refreshing finish. Thornbridge unveiled **1838** at CAMRA's Great British Beer Festival Winter, held in February at Magna in Rotherham. As part of the launch, they hosted a tasting with esteemed beer writer Roger Protz, ran bars featuring both cask and keg throughout the festival.



Award-winning beer writer celebrated

Thornbridge Brewery's Dominic Driscoll has collaborated with fellow 2024 British Guild of Beer Writer award winner Ruvani de Silva to brew a limited edition cask ale celebrating their recognition. Dominic was awarded brewer of the year whilst Ruvani won the Michael Jackson Beer Writer of the Year award.

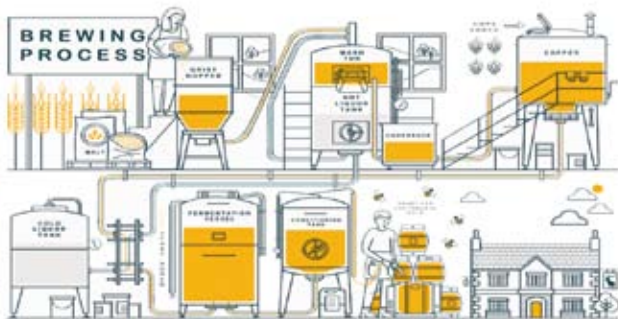
Ruvani is the first woman of colour and the first queer person of colour to win the Michael Jackson Beer Writer of the Year award, and the first writer to win in five categories in the same year. Her work tells stories of beer culture, history and community, with a focus on issues including DEI, sustainability and innovation, with an international perspective.

The beer, which will be re-leased on 3 March, is a nod to Ruvani's Sri Lankan heritage and Thornbridge's ongoing commitment to quality and innovation – combining classic modern IPA flavours of Amarillo and Citra hops with a Maris Otter-forward malt blend and two traditional Sri Lankan spices.

The **RUVANI** was inspired by a homebrew that Ruvani made with her husband during lockdown.

It combines two South Asian spices with contrasting but complementary flavours, both known for their healing antioxidant and anti-inflammatory properties. Ginger's tangy sweet heat is often paired with turmeric's warm, earthy bitterness in dishes including teas, curries, soups, health drinks and even desserts – so why not beer?

Thornbridge have used their brewing experience and expertise to adapt Ruvani's concept into a British-South Asian fusion IPA bursting with bright hops and an exciting new-to-beer spice blend.



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PUB OF THE MONTH

Since 1979 we've awarded pubs and bars that consistently serve good quality real ale in a friendly and comfortable environment.

Please visit some of the nominees and, if you're a CAMRA member, vote whether you think they deserve to win Pub of the Month.

THE NOMINEES

- **Anchor**, Tideswell (bus 65 or 173)
- **Banner Cross**, Ecclesall (bus 65, 81, 88 or 272)
- **Bath Hotel**, City Centre (bus 51, 52, 52a, 95, 120, 257 or tram to University of Sheffield)
- **Forest**, Neepsend (bus 7 or 8)
- **Ranmoor Inn**, Ranmoor (get there on bus 120)

HOW TO VOTE

Scan the code or go to sheffield.camra.org.uk/potm and fill in the form using your CAMRA login, or vote in person at our monthly branch meetings. See the diary for details of the next one.



PUB OF THE MONTH

MARCH 2025 | SHEAF VIEW

The Sheaf View at Heeley has been voted as Pub of the Month for March 2025 by our members.

The 19th century pub, near Heeley City Farm became a real ale oasis since reopening as a free house in 2000. The walls and shelves are adorned with breweriana and provide an ideal background for good drinking and conversations. Outside there is plenty of seating, with great views across the Sheaf valley and an outside bar.

The pub changed ownership becoming part of the Trust Inns estate (along with the Blake Hotel) in 2022. Day to day management however has remained unchanged. The pub was refurbished both internally and externally in the summer of 2024, ready for its 25th year of trading.

They provide eight casks ales, 4 from Neepsend Brewery (Celebrating its 10th Birthday this year) and 4 guest ales. A wide range of Belgian and other continental beers, an incredible selection of malt whiskies and traditional cider are also available.

This is a popular local pub and especially so on Wednesday quiz nights and Sheffield United match days. Throughout the year The Sheaf also hosts occasional events such as beer festivals, comedy and live music sessions.

The Sheaf View has now won the Sheffield South – Pub of the Year award 5 times (every time it has been awarded since the area awards were started in 2019)

Phil Ellett



JOIN US...

...for the presentation
and a beer or two from
8pm on Tue 11 Mar.



Congratulations to Matt Beety, Mike Pomranz and all at the Old Shoe for being voted the 2025 Sheffield and District CAMRA 'Cider Pub of the Year.' The Old Shoe (Unit 20, Orchard Square S1 2FB) opened in the summer of 2023 as the new home of Exemption Ciderhouse, when it relocated from its previous home at The Cider Hole.

The Old Shoe is a modern bar serving a variety of drinks from independent producers. In addition to both cask and keg beer from indie breweries, they also serve three draught ciders and a range of bottled options. These are almost invariably from smaller producers. For example: Against the Grain (London), Ascension (Sussex), Iford (Bradford on Avon), Temple (Dorset), Zapiain (Spain) and from Hertfordshire, Little Pomona, Oliver's and Ross-on-

Wye Cider Company. In addition, created on the premises, is Exemption.



The bar has vinyl records spinning all day and also has a well-stocked 'Shoe Store'. The latter provides art prints, bags, bottles,

cans, chocolate, coffee beans, glasses, local pub heritage books, records and more. The name refers to the previous use of this ex-shop unit.

In 2015, Mike moved from Brooklyn (New York) to Sheffield. In the UK, he continued to produce cider, focusing on using locally-collected garden apples. In 2020, he launched drinks import company, Quality Ferments. Then, in September 2021, came The Cider Hole (Shalesmoor), an urban microcidery, bar, and bottle shop – where he made and served his own Exemption Ciderhouse cider along with over 60 other hand-selected canned and bottled ciders, beer and natural wine. The Cider Hole was our 2023 Cider Pub of the Year. It then closed in order to make way for the Old Shoe.

Dave Pickersgill



◀ Abbeydale Brewery's Christie McIntosh

Photo credit: Mark Newton

BIG BREWING TO LOCAL BREWING

What place does Sheffield's beer industry have in the city today?

Dr Nick Groat and Prof Phil Withington from the University of Sheffield give an update on their project, *Place, Craft and Alcohol in Historical Perspective*, which is exploring the many histories and meanings of alcohol in the city with the help of CAMRA members.

We're developing a picture of the changing place and importance of alcohol in Sheffield both historically and since the emergence of new trends in brewing and beer marketing often labelled with the term 'craft'. A key feature of this work is discussions with brewers, distillers, retailers, and consumers about their own experiences of – and views on – the city's alcohol economy, including their take on the 'craft' alcohol movement.

We're in the process of building a collection of about 20 longform oral histories, and at SC48 last October we recorded the thoughts of 62 visitors and spoke to many more curious enthusiasts about what they thought 'craft' means today and what they would like to see change in the city to support the industry. We also hosted two events – *Craft in Conversation* with broadcaster Pete Brown and *Pints of Interest: Pubs as Social Landmarks* with a panel of landlords and pub-goers – which provided plenty of opportunity to hear views on these matters. The conversations highlighted that while there is some consensus that 'craft' is now a controversial label in the context of the brewing industry, the term nevertheless

represents an ethos that values attentive, experimental, skilful, and locally orientated brewing practices. Moreover, many people still used 'craft' to describe brewers in Sheffield offering beers that they regarded as distinct from other major breweries. Others suggested 'independent' as an alternative label, emphasising the importance of beer producers that position themselves outside of large corporations. By sheer coincidence, YouGov published the results of a survey the week after SC48 which overwhelmingly showed how consumers felt "misled" by seemingly small, independent 'craft' brewers which were really owned by multinational brewing conglomerates such as Heineken, Anheuser-Busch InBev, and Asahi. The survey suggests that 'independent' is an equally contentious identifier and it will be interesting to see how much of an impact that new initiatives such as the Society of Independent Brewers and Associates' (SIBA) "Indie Beer mark" will have on how these terms are used in the future. For now, it seems that 'craft' is one term among several which people use to identify high-quality and skilfully brewed beer outside the monopoly of the global corporations.

This issue, unsurprisingly, extends to where alcohol is bought and consumed. In our conversations to date, local independent establishments have been repeatedly noted as a valued asset in Sheffield (and more generally across the country), with several pubs in the city repeatedly mentioned as 'good' places to spend time buying and drinking exceptional beers and 'craft' alcohols. Indeed, there seems to be a growing, albeit dispersed sense that the proliferation of micropubs and bottle-shops, together with independent and quality breweries and eateries, plus the unique heritage of the city and region, are distinctive and attractive enough to be a driver of the city's service and tourist economy and a key feature of Sheffield's image nationally and internationally. This is not to say, of course, there isn't also room for big chain-owned pubs selling well-kept 'real ales' at affordable prices – people felt that in a city as large and diverse as Sheffield the one was not exclusive of the other, with many people appreciating the basic reliability of craft-orientated chains.

It was clear from talking to people that locality and independence in brewing, and the values often associated with craft, do not necessarily translate to where beer is drunk.

The other main component of our project has been mapping Sheffield's pubs, breweries, and other alcohol establishments to better understand the place and impact of the industry on the city's many neighbourhoods over time. To date we've recorded 1022 'historic' pubs in Sheffield: it's exciting to map such a large and important feature of the city's heritage and to visualise its changing dimensions. We're also mapping Sheffield's contemporary 'alcohol-topography' to see where and how it sits alongside the historical geography, paying especial attention to places which align themselves to a 'craft' ethos. We hope the maps will serve as a useful tool for Sheffield's growing independent alcohol sector, linking it to the city's rich and powerful heritage, and to this end we plan to use the dataset to produce a series of maps and trails targeted to specific areas of the city.

The datasets and maps will be available digitally later this year.

Place, Craft, and Alcohol is a collaborative project by and for people interested in beer and Sheffield. We're always on the lookout for people to speak to about the place of alcohol in the city and its neighbourhoods (past and the present) and what that place will or should be in the future.

If you'd like to talk to us about your experiences and memories of Sheffield's intoxicating history and/or your views on alcohol's role and place in the city today and in the future please contact n.groat@sheffield.ac.uk or scan the QR code below to get in touch.

Visit the *Place, Craft and Alcohol* website



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gardenerscomsoc@gmail.com



RAMBALES 2025

Sheffield has many great pubs and green spaces within, and around, its boundaries. Once again we invite you to join us on visits to some of our local pubs and villages in the countryside in and surrounding Sheffield using public transport.



APRIL

Sat 26 | The Pennine Way starts here!

Join us to celebrate the 60th anniversary of the creation of the Pennine Way long distance footpath with this much shorter walk between Hope and Edale where the Way starts on its 268 mile route to Kirk Yetholm.

Catch the 11:36 272 Castleton bus from Sheffield Interchange as far as Hope village. We shall meet up in the **Old Hall Inn** for our first drink and wait for anyone who's come out on the 12:14 Northern train from Sheffield.

A short walk then takes us to the **Old Cheshire Cheese** for a second drink. From there we'll walk

up Lose Hill to Hollins Cross and then down to Edale for a drink at the **Rambler Inn** to get our breath back before walking up to the **Old Nags Head** where there should be a beer festival in full swing (25-27). Return travel will be by train from Edale Station.

MAY

Sat 17 | A bluebell walk through Ecclesall Woods to Dore & Totley

Meet outside Dore and Totley Stn (S17 3LB – trains, 97, 98 or 218 buses) at 11:30. We'll walk through Ecclesall Woods and Ryecroft Glen up to Dore to call in at the **Devonshire Arms**.

We'll then walk down to the **Crown** and the **Cricket Inn** at Totley before walking up to the **Cross Scythes** for a final drink before a bus back home.

JUNE

Fri 6 | Beighton to Halfway via Rother Valley Country Park and Killamarsh

We catch the 11:45 Blue Tram from Castle Square to the Drake House Lane in Beighton stop. Then it's a short walk to the **Scarsdale Hundred** Wetherspoons for our starters.

We then walk down to and then through the Rother Valley Country Park to get to Killamarsh for a visit to the award winning **Guzzle MicroPub**.

Finally we walk up the road to finish with a visit to the **Fuggle Bunny Brew House**, where we might be joined by fellow CAMRA drinkers.

JULY

Sat 12 | In the footsteps of Kes, Hoyland Common to Chapeltown

Catch the 11:36 2 bus from Eyre Street alighting at Stead Lane in Hoyland Common, featuring artwork depicting Billy Caspar and Kes, and a blue plaque on the house where Barry Hines lived.

We visit the **Tap & Brew** for a choice of six brews, then onto the **Saville Square** pub. We do a bit of walking towards Tankersley and Thornccliffe.

The **Miners Arms** might provide a further stop as we continue on our way to the **Commercial** in Chapeltown.

We might find time to call in the **Wagon & Horses** before getting either a train or bus back to Sheffield.

AUGUST

TBD | We hope to feature a mini pub tour of Derbyshire

We aim to provide a series of walks which we hope people won't find either too long or too strenuous and most will feature a number of pubs and drop-out points where people can leave and make their own way back, by bus or train, to Sheffield if they don't fancy doing the whole walk or want to stay for another drink in a particular pub. These will also provide joining points for any latecomers.

Everyone is welcome to join us on any of these walks but they are advised to come suitably equipped for the day's walking, which may be rough, wet and muddy in places. Please also come prepared for the possibility of changeable and inclement weather. In most cases you will also need to bring (or be able to buy) sufficient food and drink for yourself for the day.

Most timings and fares will be given in the walks listing. Any additions or amendments will also be published in new leaflets, future editions of **BEER MATTERS** or on our website. Contact the Rambles Coordinator on 07842 530128 or rambale@sheffield.camra.org.uk for more information.

Malcolm and Jenny



LARGE BEER GARDEN
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CRAFT BEER SPECIALISTS with one the best selections of rare and interesting brews around.

**7 CASK
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ON THE CUSP OF KELHAM**



BOYS' BRIDLINGTON BEANO

After a good night watching an Oasis tribute in the local WMC, but with no real ale. We were looking forward to our Bridlington trip to seek out some *GBG* establishments. It was nice to see since my last visit (to see The Stone Roses) the place has received a bit of a spruce up, and pubs have embraced real ale.

A timely train got into the station at 12:05, just 25 minutes before the Owls lunchtime KO. Heading into town, many of the pubs were only showing the Man City game. Until we happened on the **Three Brass Monkeys** on Prince Street.



The bar is spacious and long with multiple screens showing three-four games. A decent choice of three ales, *White Rat*, *Old Peculiar* and *Black Sheep Bitter*. My friend started on the *Old Peculiar*, a dark, fruity beer packing a 5.6% ABV. I chose Ossett's *White Rat*, a triple hopped pale at a more sensible 4%.

As we watched the game, which to be honest wasn't going great, we decided to have another pint and see it out. Both of us plumped for the *Black Sheep Bitter*, a nicely hopped, amber beer of 3.8%.



Despite a last minute winner for the opposition, we weren't dispirited and set out to the well respected **Three Bs** on Marshall Avenue. Easy to find in a quite compact town centre, the pub has a distinctive red frontage.

On entry, there was a warm welcome from the owner, Mark. The choice of three handpumps had us choose Shiny's *Disco Balls*, an American IPA, one of the nicest hazy pales I've had and weighing in at 5.3%. The bar is very similar to our favourite Sheffield micropubs, decked out with old photos of Bridlington, beer mats of the now 978 and counting, beers since opening, and beer posters. The conversation with Mark and different customers was friendly, informative and useful. Mark has plans to move shortly, to a venue round the corner in town. The pub





will be slightly larger, but not have the small seated lounge currently available upstairs. So if visiting, keep an eye on where he is.

Armed with a couple of recommendations, we set off again. This is when we discovered the **Brunswick Hotel**, Manor St, a nicely decorated, warm pub which had four pumps, although only three were on. The two we tried were both Wold Top, a local Driffield brewery. A *Wold Gold*, a nice blonde, almost wheat style beer

with Golding and Syrian hops in at 4.8%. We followed this with a *Scarborough Fair IPA*, British style and quite citrusy, full bodied at 6% too.

Hunger was now taking hold, so we went in search of a chippy. We found a decent one a few minutes away, and here is where a contentious issue arises. We in Sheffield class a fishcake as two slices of potato with fish in the middle, and deeply fried, not Bridlington! I ordered one in a butty and was deeply disappointed to find it was a rissole. Yes, the mashed potato and fish version in breadcrumbs. Now I know it is in the East Riding of Yorkshire, but oi Bridlington, nooooo!

Right, rant over, we then had little time for the trip up to the **Board Inn**, **Pack Horse** or **Old Ship Inn**.

The train is cheap enough for a summer/autumn month trip, we will definitely go again to this vastly improved seaside destination, starting at the above venues around 25 minutes from the station and working back to town.

Shame it's outside our regional social event time restraints at two hours, but for individuals and friends, it's an ideal day/overnight trip with a good choice of ales and chippy teas.

Kevin Thompson

Northern operate regular train services from Sheffield to Scarborough via Hull that call at Bridlington, there are often cheaper tickets available if you buy in advance to travel at a set time. See northernrailway.co.uk.

2 THREE B'S MICROPUB 2

REAL ALES

REAL CIDERS

EVER-CHANGING RANGE OF ALES
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& OUTDOOR SEATING

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MON - TUE
closed

WED - SAT
12 - 10 | 1 - 9

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❖

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Travelers' Choice 2022

RECOMMENDED 2021

THREE B'S MICROPUB

GOOD BEER GUIDE 2025

JOINT PUB OF THE YEAR 2024

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Bridlington YO15 2DS
01262 604235

threebpubbrid.co.uk
@ThreeBsPubBrid

BEER MATTERS 543 | 21



Sheffield's annual Beer Week has now been running 11 years, celebrating the independent beer scene in the city with events across many venues in the city with common themes of beer and food, community and heritage.

The beer week itself officially runs from 10 to 16 March, preceded by the Indie Beer Feast, however there are a number of additional events to warm up in the preceding days too!

A list of events confirmed at the time of going to press are below, however for the latest information visit their website – sheffieldbeerweek.co.uk.

THU 6 MAR

Pangolin: Indie Rabble Tap Takeover and meet-the-brewer. Beers on from 1pm with the brewer there in the evening.

FRI 7

Hop Hideout: Tynt Meadow Trappist Brewery – keg of their Dutch brewed trio collaboration on tap with the brewery manager present to talk about their history and tradition. 2–4pm.

St Mars of the Desert: Tap room opening 2–8pm.

SAT 8

True North Brewery: International Women's Day collaboration brew (not open to public).

Bear Central: Neon Raptor tasting. Booking required.

Crow Inn: Ten Men / Bang the Elephant / Steel City Brewing collaboration beer launch.

St Mars of the Desert: Tap room opening 2–8pm.

MON 10

Forum Cafe Bar: True North / Small Batch Brewing Co tap takeover.

Riverside Kelham: Little Brewing Co / Northern Monk tap takeover.

Wonky Labrador: Ideal Day showcase.

Rutland Arms: British beer styles showcase.

Harlequin: Collaboration cask launch – various beers where the pub staff assisted with the brewing!

Crow Inn: European beer showcase.

TUE 11

Old Shoe: Wilderness meet-the-brewer and cheese pairing. Booking required.

Hop Hideout: Book talk with Adrian Tierney-Jones, author of *A Pub for all Seasons*. Booking required

Sheaf View: CAMRA Sheffield & District Pub of the Month award presentation, 8pm.

Crow Inn: Beer bingo, 8pm

WED 12

Hop Hideout: Women in Beer showcase.

Rutland Arms: Ideal Day showcase and meet-the-brewers, from 4pm.

Harlequin: Ideal Day showcase and meet-the-brewers from 6pm.

Old Shoe: Meet-the-brewer with Donzoko – lager and crisps pairing. 6pm, booking required.

St Mars of the Desert: Beer cocktails with Locksley Distilling. Booking required.

Hop Hideout: Ghost Tour, 6:30pm. Booking required.

Hop Hideout: Run Talk Run, 7:15pm.

Harlequin: Quiz night, 8:30pm.

THU 13

Wonky Labrador: Tartarus beers including newly launched gluten free collaboration beer. 7–10pm.

Bear: Beer and cheese pairing. Booking required.

Rutland Arms: Burning Sky showcase and tutored tasting, 7:30pm. Booking required for the tasting.

Harlequin: Little Chicago Quarter pub history talk, 8pm. Booking required.

FRI 14

St Mars of the Desert: Tap room opening 2–8pm.

Harlequin: Belgian, Czech and German beer showcase.

SAT 15

St Mars of the Desert: Tap room opening 2–8pm.

SUN 16

Little Chicago Quarter: Pub heritage guided walk. 11:30am, booking required.

Crow Inn: *A Place to Be* talk with writer Katie Mather, 2pm.

5 Real Ales

14 Keg Lines

Over 30 Whiskies



The Crow Inn

33 Scotland St, Sheffield, S3 7BS



Contact Us



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RUTLAND ARMS

ALL WEEK PLUS OVER INDIE BEER WEEK

British Beer Styles Showcase | free entry

As wide a range as possible showcasing historic and modern British beer styles from barley wine to brown ale, ESB, IPA and porter. Matched with items from our daily food menu

WED 12

Ideal Day showcase/meet-the-brewers | 4pm

A showcase of some of the range from Cornish farmhouse brewers Ideal Day. Come sample a couple of their beers on draught, with the founders and brewers on hand to talk through their ethos. We will have a special small plate menu item matched to the beers for the occasion too. Why not make it a really Ideal Day and follow them to the Harlequin afterwards for more of their beers, too?

THU 13

Burning Sky showcase/tasting | 7.30pm

Downstairs: a keg and cask showcase of a range of beer styles from the excellent Burning Sky Brewery of Fife in East Sussex. Upstairs: a six beer tasting, including a range of Burning Sky's mixed fermentation beers led by brewery founder and brewer Mark Tranter. £25 a ticket, message the pub on social media to sign up.

DERBY RAILWAY
TERRACE BEER
FESTIVAL

BRUNSWICK BREWING COMPANY

THE VICTORIA INN

Brunswick Inn & Victoria Inn
JOINT BEER & CIDER FESTIVAL
April 9th - 12th 2025
(60 cask ales between 2 pubs)

1 RAILWAY TERRACE DERBY DE1 2RU

12 MIDLAND PLACE DERBY DE1 2RR

CROW INN

ALL WEEK

European beer showcase

Throughout the week, we will be pouring an assortment of delicious beers from some of Europe's best breweries. We have beer from Sweden, Poland, Denmark and plenty more magical places. Come on down to get stamping your genuine real life beer passports.

Launching **Sat 8**, pouring through beer week until we run out – Ten Men x Bang The Elephant x Steel City Brewing x The Crow Inn presents... ***The Men Of Steel***. Free entry.

A mega collaboration beer between many of our lovely beer friends. *The Men Of Steel* is an uzvar inspired fruited sour and is part of Ten Men's 100 Collaborations Project. All profits from the beers made within the project go towards new brewing equipment after Ten Men lost all theirs due to the Russian invasion in Ukraine.

TUE 11

Beer bingo | free entry | 8pm

What it says on the tin. An evening of boozy, beery bingo. Relaxed vibes and great fun... Don't forget your dabbers! Exciting prizes up for grabs and plenty of tasty beer pouring to see you through the evening.

SUN 16

A Place To Be | free entry | 2pm

Katie Mather delivers a talk on her new zine, "A Place To Be", a love letter to drinking in liminal spaces and Pellicle magazine's first printed publication. We will be privileged to have both Katie and Matthew Curtis here talking about the zine, pubs and the importance of found community in unexpected places.

FRI 28 (POST BEER WEEK)

Burning Sky beer launch | 12-11pm

Burning Sky are organising a nationwide launch across the best craft beer pubs around the UK, including at The Crow. Look out for more details soon!

HOTEL ROOMS

Book direct at thecrowinn@gmail.com for the best rates on our hotel rooms, for Sheffield Beer Week and beyond!

HARLEQUIN

MON 10 – WED 12

Collaboration cask launch | 12-11pm

Over February, our small team have embarked on a series of collaboration brews across the North of England to brew a range of styles, launching here on cask for Sheffield Beer week. These include a smoked cherry Barley Wine with Torrside, a US Session Pale with North Riding, a stout with Tartarus, a hazy pale ale with Big Trip and a pale ale with one of our local favourites, Blue Bee.

WED 12

Ideal Day showcase/meet-the-brewer | 6-8.30pm

Ideal Day Family Brewery are a farmhouse brewery from Cornwall, making Belgian and classic British styles of beer with an innovative, modern twist and a commitment to regenerative agriculture. They'll be on hand to talk us through a range of their beers, with some food pairings fresh from our kitchen.

Beer Week quiz | 8:30pm

Our regular quiz, this week hosted by quiz master Quiztopher, with an added beery twist. Free entry

THU 13

Guided pub heritage talk: Little Chicago Quarter |

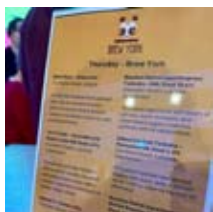
booking required £4.95 from Eventbrite | 8pm

Taking you from the early 19th century to the current day, we'll explore both the pub heritage of the area and the streets which feature in the book *Sheffield 1925: Gang Wars and Wembley Glory*. We will explain how Sheffield briefly became the most turbulent city in Britain due to an escalating gang war. The talk will also explore the beer, social and industrial heritage of the area, examining the myths and reality of a tumultuous year in Sheffield history. Mention will be made of the 1884 *Sheffield Drinks Map*, the establishment of a coaching inn, George Orwell and the Sheffield pub with the most local CAMRA awards. The talk will be led by local historian and writer, John Stocks and *Sheffield's Real Heritage Pubs* editor, Dave Pickersgill. The talk will last for up to 60 minutes, followed by post-talk drink and discussion.

FRI 14 – SUN 16

Belgian, German and Czech beer showcase

A showcase of beers and styles both modern and historic from the classic European beer nations. German, Czech and Belgian inspired food pairings available from the main menu and specials board too.



GBBF WINTER REVIEW

The winter edition of the Great British Beer Festival took place in February at Magna, having relocated from Burton upon Trent. Conveniently, it replaced the old Rotherham Real Ale & Music Festival, which came to an end last year.

CAMRA's Yorkshire region had originally planned to host the event in Bradford, but the new venue there was unlikely to be ready in time. With six months to go, the decision was made to switch to Magna. The result was an event that was slightly rough around the edges in presentation but nonetheless impressive and enjoyable.

Much of the action took place in the "Big Hall," which featured the live music stage, the main cask ales bar, a cider bar, a tombola, table skittles, a diner, and seven brewery bars—Abbeydale, Brew York, Chantry, Radio City, Tatton, Theakstons, and Thornbridge. There were also a number of stalls, including a tankard engraver and a caricature artist.

Several other rooms were available to explore. The "Global Pours" bar, in its own dedicated space, served exclusively imported beer from around the world. In the Rainbow Hall, the Indie Brewers bar offered a varied range of cask ales from independently owned breweries. Another room featured UK craft beers on keg, while a spirit bar provided a selection of flavoured gins, vodkas, and rums.

venue, a feature from the summer Great British Beer Festival was introduced—the Learn & Discover bar. Here, staff guided visitors through themed tasting sessions, with a different guest brewer appearing each day.

The Champion Winter Beer of Britain award was judged at the festival, with a dedicated bar showcasing the finalists. The overall champion was **Cairngorm Black Gold**, a session stout. The runners-up were **Sarah Hughes Snowflake**, an 8% ABV barley wine, and **Grain Slate**, a 6% ABV porter. The winners were announced on stage during the Wednesday trade session.

Two local beers were also judged in the final. **Abbeydale Black Mass**, a black IPA, placed second in its category behind Sarah Hughes *Snowflake*, while **Acorn Gorlovka Imperial Stout** took third in its category.

To assist with travel from Magna, a special festival bus service operated from the venue's entrance, shuttling visitors to Meadowhall and Rotherham. This service was run on behalf of CAMRA by Stagecoach using brand-new electric buses. Next year, getting to the festival will be even easier, as a station on the Tram Train line is set to open this December, providing direct tram services from Sheffield and Rotherham to Magna!

As a national CAMRA event and now in a larger

Andy Cullen

FESTIVAL GUIDE

FEBRUARY

Bradford (CAMRA)

Thu 27 Feb – Sat 1 Mar

Held at Victoria Hall in Saltaire, a world heritage site, with three cask ale bars along with craft beer in keg, global beers, cider, fruit wines and soft drinks.

Neepsend Craft Beer

Fri 28 Feb – Sat 1 Mar

A new event organised by Peddler at their Neepsend warehouse venue featuring bars and street food. Buses 7 and 8 go there or Infirmary Road tram stop is a short walk away. More information and tickets on the Peddler website.

MARCH

Loughborough (CAMRA)

Thu 6 – Sat 8 Mar

Held at the Polish Club featuring 55+ real ales along with keykeg beers, cider, perry and food. Direct trains run from Sheffield to Loughborough operated by East Midlands Railway. More information on their website.

Indie Beer Feast

Fri 7 – Sat 8 Mar

This established and popular annual festival takes place at Trafalgar Warehouse in Sheffield City Centre and is mostly made up of brewery bars along with a bar full of interesting things from Hop Hideout. The festival is timed to kick off Sheffield beer week. Capacity is limited so advance tickets are advisable.

Scarborough (CAMRA)

Thu 20 – Sun 23 Mar

Held at the Corporation Club, this event features a range of around 30 cask ales and 12 traditional ciders.

Burton on Trent (CAMRA)

Thu 27 – Sat 29 Mar

This event returns as its traditional local CAMRA branch beer & cider festival with over 150 beers and ciders plus gin and wine with live music on Friday and Saturday. More information on their website.

APRIL

Nottingham Independents

Fri 4 – Sat 5 Apr

This new event is a collaboration between the independent brewers of Nottingham, the city council and Nottingham Castle featuring 10 brewery bars along with Sneinton cider company at Nottingham Castle. Information and tickets online.

Doncaster Brewery Tap

Thu 17 – Mon 21 Apr

The Easter edition of their regular programme of beer festivals which will feature 6 of their own cask ales, 10 new or obscure guests in cask and 13 keg beers along with as range of craft beer in can and bottle plus 6 traditional ciders. They will also be serving up bratwurst and other snacks. Opening hours are 17:00–23:00 Thu, 12:00–23:00 Fri/Sat and 12:00–17:00 Sun/Mon.

Hope Valley

Fri 18 – Mon 21 Apr

Held at the Old Hall Hotel in Hope most bank holiday weekends, the festival features a marquee outside filled with a range of beers

and ciders, many locally sourced from around Derbyshire, along with food and music. Buses 173, 257C, 271 and 272 pass the pub or Hope railway station is 10 minutes walk away.

MAY

Doncaster

Fri 2 – Sun 4 May

A new commercially run beer festival held at Waterdale in Doncaster with over 80 real ales and other craft beers, lager, spirits, cocktails and live music.

Hope Valley

Fri 2 – Mon 5 May

See April entry for details.

Barrow Hill Rail Ale

Thu 15 – Sun 18 May

Held in and around the railway roundhouse, this festival enjoys a fairly unique venue and atmosphere being a working railway location! The event, celebrating its 25th anniversary, features a huge range of cask ales plus many other craft beers along with cider and perry, gin and more plus live music, food stalls and even train rides (Fri/Sat daytime only). New this year is a Sunday afternoon session. Barrow Hill can be reached by bus from Chesterfield with dedicated festival shuttles from the railway station or the normal local service bus from the town centre. More information and advance tickets available on their website.

Lincoln (CAMRA)

Thu 22 – Sat 24 May

This long running annual beer & cider festival moves to a new venue for 2025 – Southside Lincoln.

Skipton (CAMRA)

Thu 22 – Sat 24 May

Held at the historic town hall on Skipton High Street with 68 cask ales on gravity pour plus additional craft beers on tap from keykegs plus cider & perry, wine and soft drinks. To eat will be pies supplied by the local butchers. The doors are open Thursday/Friday 11am to 10pm and Saturday 11am to 8pm. Pay on the door, £4 entry (£1 for members). More information at skiptonbeerfestival.camra.org.uk. You can get there by train from Sheffield by changing at Leeds.

Red Lion, Matlock

Fri 23 – Sat 24 May

The Red Lion pub, located at Matlock Green on the way into the town centre, is also host to Moot Ales brewery. For their festival they will not only showcase their own beers but a number of "super funky" guest beers from across the UK with a range of around 20 to choose from. Festival food will be available – sticky BBQ ribs and dirty fries. More info at matlockbeerfestival.co.uk. Bus X17 (Barnsley/Sheffield to Matlock/Wirksworth via Chesterfield) stops right outside.

Hope Valley

Fri 23 – Mon 26 May

See April entry for details.

JUNE

One Valley (Dronfield)

Sat 7 Jun

A whole list of pubs along with a club and a brewery tap put on a day of beer, cider, food and music. Many of the venues are in the town centre and walkable from Dronfield railway station and a few are a short bus ride away.

Stockport (CAMRA)

Thu 19 – Sat 21 Jun

Back at their new venue, the Guild Hall, the festival features over 250 beers, ciders and perries. More details at stockportfestival.org.uk.

Swinton

Thu 26 – Sat 28 Jun

A fundraiser for St Margaret's Church where the festival is held in Swinton, near Rotherham. It is walkable from Swinton railway station or bus 221 (Rotherham-Doncaster) will get you there. The festival features a range of cask ales from across the area plus a small selection of keykeg beers, cider, soft drinks and food.

JULY

Merchant Adventurers (York)

Fri 4 – Sat 5 Jul

Charity fundraiser featuring over 30 breweries showcasing over 90 ales, beers and lagers. The venue is the 668-year-old Merchant Adventurers' Hall where the Great Hall will transform into a Keg Beer Hall and the atmospheric Undercroft of the Hall becoming home to the 50-foot Cask Bar. Street food by Yuzu and El Chappo will be available in the garden with YO1 Radio providing the entertainment live from their stage. More info and tickets online.

AUGUST

Great British Beer Festival Summer (CAMRA)

Tue 5 – Sat 9 Aug

Held at the new venue of the Birmingham NEC, which is a 5 minute walk from Birmingham International station. More information at greatbritishbeerfestival.co.uk.

Peterborough (CAMRA)

Tue 19 – Sat 23 Aug

A huge tented festival on the river embankment with lots of bars, entertainment and more inside whilst outside there are food traders and other attractions.

Hope Valley

Fri 22 – Mon 25 Aug

See April entry for details.

OCTOBER

Nottingham Robin Hood (CAMRA)

Wed 8 – Sat 11 Oct

Held at Trent Bridge Cricket Ground. To be confirmed.



Sheffield Steel City (CAMRA)

Wed 15 – Sat 18 Oct

Held at Kelham Island Museum. To be confirmed.

WANT TO GET INVOLVED IN STEEL CITY 49?

Check for details of the next planning meeting at the Gardeners Rest in the diary over the page.



HOPE VALLEY BEER & CIDER FESTIVALS 2025



THE OLD HALL HOTEL HOPE *DATES FOR THE DIARY*



18TH - 21ST APRIL



2ND - 5TH MAY



23RD - 26TH MAY



22ND - 25TH AUGUST



**COME AND JOIN US FOR NIPPLE
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SOURCED HOMEMADE FOOD AND THE BEST
LIVE MUSIC IN THE VALLEY**

BRANCH DIARY

BRANCH MEETING

8pm Tue 4 Mar

All members welcome to come share pub, club and brewery news, discuss campaigning, get involved and enjoy a beer with us! The venue this month is the **Fat Cat**, Kelham Island – we'll be in the separate building at the back of the beer garden where their outside bar is located.

PUB OF THE MONTH

8pm Tue 11 Mar

Join us at the **Sheaf View** for a beer or two as we present the certificate! Buses 10/10a, 20, 24, 25, 42, 43, 44 and X17 will drop you nearby on London Road.

LONDON ROAD PUB SOCIAL

8pm Sat 15 Mar

We start near the City Centre and work our way to Heeley. Details TBC.

FESTIVAL PLANNING MEETING

7:30pm Tue 18 Mar

We continue work on planning Steel City 49 Beer & Cider Festival. The meeting is held upstairs at the **Gardeners Rest**. Get there on bus 7/8 which stop outside the pub, alternatively it is a 5–10 minute walk from Infirmary Road tram stop.

COMMITTEE MEETING

8pm Tue 25 Mar

The monthly business meeting for the committee. The venue is **Dog & Partridge** on Trippet Lane in Sheffield City Centre. We also aim to have the new issue of Beer Matters from the printers ready for distribution volunteers to come and collect.

BRANCH MEETING

8pm Tue 1 Apr

The venue this month is **Walkley Cottage**.

Full diary on our website. Any questions, please email social@sheffield.camra.org.uk.

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Campaigning for pubs, pints and people since 1971

Death or Glory? Just a pint please, actually.

CAMRA,
celebrating the
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