

547
JUL 2025

BEER MATTERS

LITTLE MESTERS' BIGGER MATTERS

Neil Adgie talks about the brewery expansion, relocation, rebranding and new beer range

CIDER MONTH

Seek out some real cider this July



CAMRA
Sheffield & District



5 Real Ales

14 Keg Lines

Over 30 Whiskies



The Crow Inn

33 Scotland St, Sheffield, S3 7BS



Contact Us



0114-2010-096



thecrowinn@gmail.com



[@thecrowinn](https://www.facebook.com/thecrowinn)



[@TheCrowInn](https://www.instagram.com/TheCrowInn)



*7 en-suite rooms
from £50.*

*Book direct by
dropping an email or
giving us a call.*



BEER MATTERS

547
JUL 2025

EDITOR
Andy Cullen
bm@sheffield.camra.org.uk

ADVERTISING
Paul Crofts
ads@sheffield.camra.org.uk

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

BEER MATTERS is
© CAMRA Ltd.

CAMRA (National)
230 Hatfield Rd
St Albans
Herts AL1 4LW
camra.org.uk
01727 867201



- 4 CIDER MONTH**
Ian Packham talks traditional cider and perry
- 5 PLACE, CRAFT & ALCOHOL**
University of Sheffield exhibition launch
BEER GARDENS
Some summer suggestions in the city
- 6 INN BRIEF**
Pub news from across the city
- 8 PUB OF THE MONTH**
Changes to voting and nomination
PUB OF THE YEAR PRESENTATIONS
Area winners: Commercial, Bath and Oxbow
- 10 LITTLE MESTERS**
Neil Adgie updates us on the brewery
- 12 ABBEYDALE BREWERY**
Charity pale, collabs and classics
- 14 BREWERY BITS**
Latest from Sheffield's brewers
- 16 CAMRA LEARN & DISCOVER**
Settling the sparkler debate
- 20 BRISTOL BEER TRAIL**
Paul Rugg samples cluster of breweries
- 22 SIPPING IN SALZBURG**
Diane Lymer takes in the Austrian beer, culture and alpine charm
- 24 A TRIP ON THE X17**
Kevin Thompson reports on branch social taking in Matkock and Wirksworth
- 26 FESTIVALS & EVENTS**
Local festivals and branch events over the coming months
- 27 TRAMLINES FRINGE**
Ale and music beyond the main festival
- 30 VOLUNTEER AT STEEL CITY 49**
Get your name down to help run our annual beer and cider festival this October
THE COMMITTEE
Contact details for our committee members



4



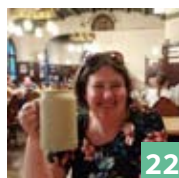
5



8



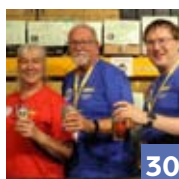
10



22



24



30



CAMRA chooses July to promote real cider but what exactly is that? – Vice Chairman (Cider) of CAMRA's Real Ale, Cider and Perry Campaigns Committee, Ian Packham talks traditional cider and perry and CAMRA's campaigning.

Real cider and perry are long established traditional drinks, which in certain parts of the country were supplied as part of the payment for farm labour up until 1887.

Traditional Cider and Perry are completely natural products, unlike most of the cold fizzy commercial products we are used to seeing, which are far from the real thing. Real cider and perry is produced naturally from apples (cider) and pears (perry) and is not normally carbonated or pasteurised. The harvesting of the fruit normally happens around October although this can vary dependent on the weather throughout the growing season.

The basics of traditional cider and perry production have remained the same for centuries – simply pick, wash, mill and press the fruit, place into a suitable container (in many cases oak barrels in the older days), allow to ferment and enjoy, although a number of producers do use separate yeast rather than that which naturally occurs on the skin of the fruit. Either way production uses virtually no energy at all, from picking of the fruit to the product being ready for sale, meaning that the production process is very environmentally friendly. Many of these natural ciders and perries tend to be dry as they have largely fully fermented using the natural sugar within the fruit. Some of them are sweetened by the addition of fresh apple juice, sugar, or other sweetener but perry tends to be naturally sweeter than cider.

The popularity of real cider and perry is rising as more people discover how deliciously mellow and aromatic the flavours of naturally produced cider and perry can be. A glass of real cider or perry represents generations of production dating back hundreds of years. There are also many new producers of cider and perry who are using the traditional process – albeit in some cases with more modern equipment – which still creates the traditional product.

Real cider was traditionally produced from cider apples which are different from eating or cooking apples. These typically have high levels of tannin which lead to a very bitter taste. There are many varieties of cider apple which have different characteristics and vary in levels of tannin and acid. They tended to grow in the Three Counties (Gloucestershire, Herefordshire and Worcestershire) as well as the West Country, especially Devon and Somerset. Cider is also made in many parts of the country with producers using eating or cooking apples instead, which leads to a different taste profile again. Similarly, perry pears are different to desert pears in that they are smaller in size and are high in tannin which tends to give an astringent taste rather than bitterness found in cider apples. They tend to dominate in the Three Counties which is where the majority of real perry is produced.

Unfortunately, the same cannot be said for many of the well-known ciders and perries sold in the UK. These are not produced using the natural process from apples and pears but have been produced artificially using concentrated juice, chaptalised juice or syrup, some involving many processes prior to being ready for sale, that makes them far less environmentally friendly than the traditional product.

Concentrated juice is where the fruit has been pressed and then much of the water content has been removed to reduce the volume for transportation. It is then rehydrated prior to starting the fermentation process. Chaptalised juice is where the fruit has been pressed and then large amounts of sugar are added to the juice. This is then fermented to a very high ABV where it can be stored prior to being diluted with water in order to achieve the desired alcohol content for sale.

The use of these methods, plus the changing methods of dispense for traditional cider and perry, often from polybins to bag in boxes, led to CAMRA reviewing its definition for real cider and perry.

The wording of the new definition states 'CAMRA defines real cider or perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalized juices'. The definition document also includes a number of pointers to best practice which identify the preferred options for cider and perry. These identify fruit or flavoured ciders as a separate category, as they are for HMRC purposes, ensuring that any added fruit or flavourings are pure and not from concentrates, extracts or essences. A full copy of this document can be found on the CAMRA website.

Following this, CAMRA contacted as many cider and perry producers as possible in order to confirm their production processes and generated a list of producers complying with the definition. This is available as a map showing cider and perry producers as well as producers of fruit and flavoured ciders and perries, or as a downloadable list. These are available via the CAMRA website or directly at producers.camra.org.uk and the map is a living document that is updated on a regular basis.

One of the areas that CAMRA has concentrated on in the last year is information for people who are interested in learning more about cider and perry. The Learn & Discover platform can be found at <https://camra.org.uk/learn-discover/> and covers the Basics for beginners – available to everyone – as well as Learn More for enthusiasts and Discover for connoisseurs – which is available exclusively for CAMRA members. You can learn about what real cider and perry are, and where to find them, an introduction to tasting cider and perry, cider and perry styles, cider terminology, how cider and perry is made, food pairing, cider apple and perry pear varieties and much more.

If you are keen on learning more about the product, enjoy drinking and supporting real cider and perry, and discovering a wide range of tastes and flavours then go have a look at the CAMRA website. Cheers and Wassail!

REAL CIDER IN SHEFFIELD

Unfortunately whilst Sheffield is a really good place for beer, the options for decent cider is somewhat limited! Here are a few suggestions but the list isn't comprehensive: **Harlequin, Hop Hideout, New Bar-rack Tavern, Old Shoe, Perch.**



On 6 June we enjoyed the launch of the University of Sheffield, Place, Craft and Alcohol Exhibition and the Five and Half Moments When Alcohol Changed the World podcast at Locksley Distilling, Portland Works.

This project explores the history of alcohol in Sheffield and its post-industry present and future. The research has involved oral histories and the development of a map which maps the alcohol topography from the 19th century onwards. For more information: tinyurl.com/3pp5ze53



As we arrive in peak summer and (hopefully) warm weather, something that becomes an attractive prospect is relaxing with a pint outside in a pub beer garden.

There are many pubs out in the Peak District offering stunning views of the countryside from your table whilst in the Sheffield suburbs there are hillside options like the **Brothers Arms** in Heeley offering an impressive view over the city. There are also some pubs overlooking the River Don in the Kelham Island/Neepsend area such as the **Riverside Kelham** and **Gardeners Rest**.

However, what if you are in the City Centre and are looking for that hidden oasis? Well, they do exist.. The classic of course is the **University Arms** that has a proper beer garden (with a lawn!) whilst a number of other pubs have patio/courtyard style outdoor drinking areas at the rear, these include the **Washington, Red Deer, Grapes, Rutland Arms, Benjamin Huntsman, Triple Point Brewing** and **Roebuck Tavern**. There are also a number of venues with a more continental attitude with tables out front on the pavement such as the **Head of Steam, Vocation & Co., Sheffield Tap, Old Queen's Head, Sheffield Water Works Company, Frog & Parrot, Dog & Partridge, Old Shoe** and **Two & Six Micropub**.



INN BRIEF

George Inn at Tideswell is now open again under the new management of Sarah as part of Rick Ellison's Atlantik Inns group. The pub is leased from Greene King brewery and has 3 real ales on the bar, a games room with darts and pool table and a smart courtyard drinking area outside. At some point soon the kitchen is to be opened and the pub has a lounge shaped in a way that naturally lends itself to having a separate dining area. Longer term projects potentially include reopening the hotel rooms and function room upstairs and renovating the other buildings around the courtyard that come with the pub but need work to be brought back into use.



Wharncliffe Arms at Wharncliffe Side reopened on 23rd May 2025 after closure for almost two years. Extensively renovated by the owners, Bradfield Brewery, with wood half-panelling and leather covered seating; both armchairs and wall-mounted. The one L-shaped room is sensitively split by the use of panelling. Outside drinking areas at both front and rear, with the rear sloping over a grassed area to the River Don.

At the **Devonshire Arms** in Dore Cath & David are celebrating ten years there on Sunday 15 June from 3pm.

Brothers Arms in Heeley is hosting "One Mole for the Road" on Saturday 5 July, this is an annual music festival celebrating a legend – Adrian "Mole" Price. The afternoon starts with DJ Tink from 2pm with bands on from 3pm – The Yons, SPG, Rockett 88 and Kingfisher Blue.



June saw **Craftworks** in Mosborough celebrate their 4th anniversary. This is a micropub that is open all day catering for all moods – you can enjoy a coffee and cake in the morning, quiet pint in the afternoon or a more lively evening with quiz nights, live acoustic music performances, comedy and more taking place from time to time. A range of real ales and other craft beers are available here. Another small venue celebrating four years is the Bear on Abbeydale Road who marked the occasion with a birthday weekend from 20 to 22 June featuring a special one off beer, music and pop up food traders. On a normal day this is basically a specialist beer shop with a number of craft beer keg taps offering the option to drink in as well as taking cans and bottles home.

Bulls Head in Ranmoor has reopened under new management, who previously ran the Rivelin Hotel. Food is available including

classic pub dishes, burgers, steaks and pasta plus of course Sunday roasts.

Castle in Hillsborough is expected to reopen on 4 July following new management taking on the lease. It is owned by the Stonegate pub company.

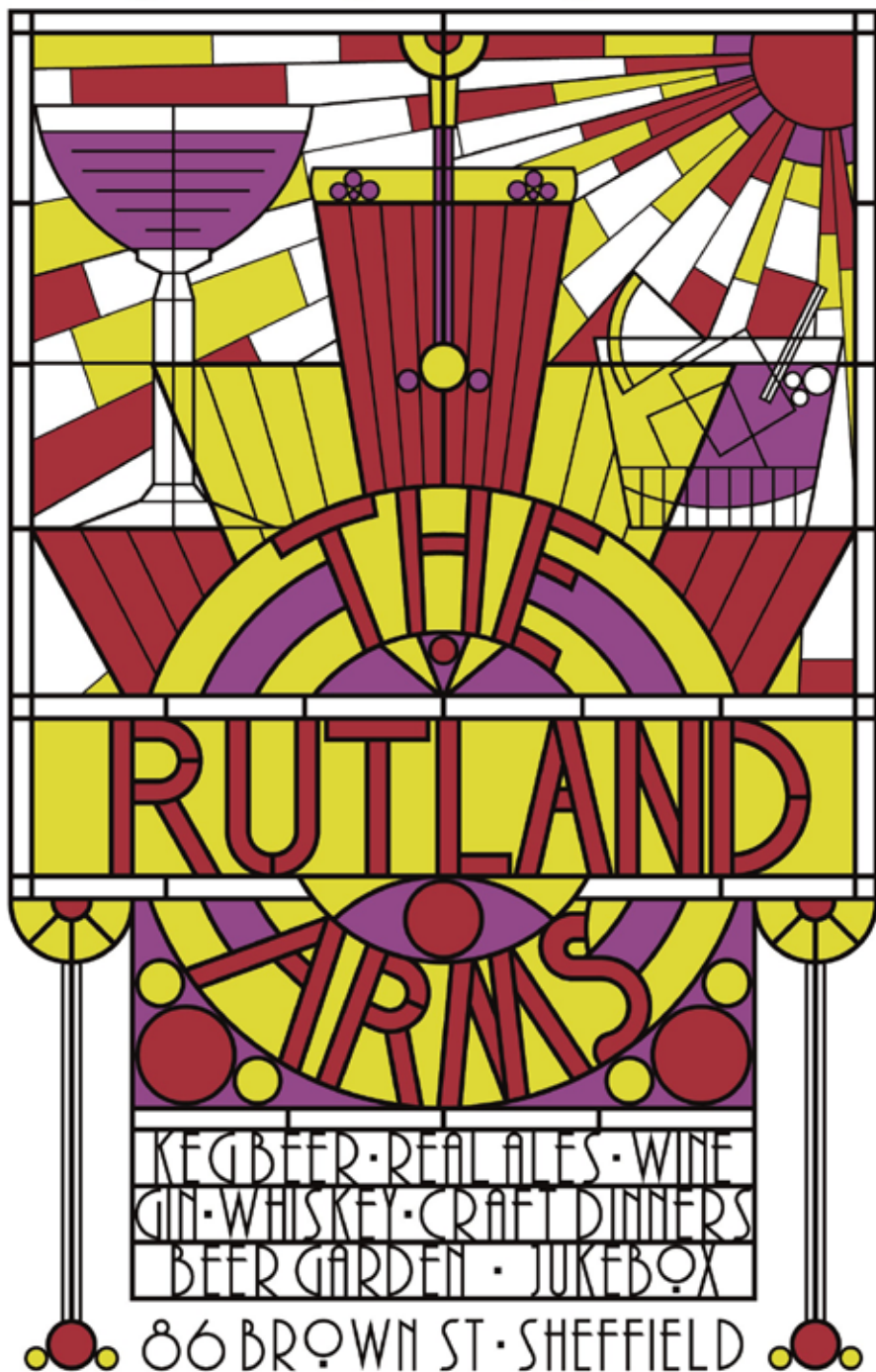
The **Sheffield Half Pint Marathon** initiative is taking place again this year during September. This sees a special charity beer brewed that is on sale across 13 venues including True North's pubs and others and the idea is you visit all 13 venues and have a half of the special beer at each one, raising money for charity and potentially winning a prize for doing so!

Dog & Partridge in Sheffield City Centre now has its kitchen open again with a menu of Irish snacks including the Dublin Spice Bags!

Church House in Sheffield City Centre (near Cathedral tram stop), has started doing food again with a weekly special served Thursdays 4pm to 8pm and Friday to Sunday midday to 8:30pm. At the weekend if you are going there to see the band at night you can now get down there earlier, bag a table and have a bite to eat first!

Red Lion in Litton took part in Wakes Week celebrations and on Saturday 21 June they not only hosted a weekend beer festival but was also a venue for the steam engine rally.

Calver Arms is hosting an evening with retired footballer Bruce Grobelaar on 4 September for £60 per person. This includes a two course meal and welcome drink and there will also be a memorabilia raffle and auction.





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.

At our recent AGM we agreed some changes to the nomination and voting process for Pub of the Month (PotM). These will be published in more detail on the website, but from now on we'll be giving a PotM award 11 times a year – so you can expect to see one in each issue of Beer Matters. A PotM award will be given to the pub with the most votes each month.

HOW TO NOMINATE

You'll have three weeks after a winner is announced to nominate a pub to win the next award. You can nominate using the form on the site, or in person at one of our meetings or events.

HOW TO VOTE

A shortlist of nominees will be confirmed at the branch's monthly committee meeting, after which you'll have a week to vote.

CHANGES YOU'LL SEE

As we'll have to work fast to get through nominations and voting within a month, you won't see a list of nominees in **BEER MATTERS**. When the final list is available to vote on it will be published on the website, and members will also receive an email. Full guidance and rules will be published on the PotM page in the coming weeks.

Dan Rowe

Pub of the Month
Coordinator



Scan the code or visit
sheffield.camra.org.uk/potm

PUB OF THE YEAR PRESENTATIONS



Photo left: Phil Elliott
Photo inset: John Beardshaw

NORTH SHEFFIELD COMMERCIAL Chapeltown



Photo: Dan Rowe

CENTRAL SHEFFIELD BATH HOTEL Victoria Street



Photo: Phil Elliott

EAST SHEFFIELD OXBOW Woodhouse Mill



WHEN IT COMES TO FINE ALES ...



... you'll find us
outstanding in our field



TRY A TASTE of TRADITION

On-Site Brewery Shop open: Monday to Friday
8am - 4pm & Saturdays 10am-4pm.

info@bradfieldbrewery.com • 0114 2851118

www.bradfieldbrewery.com

Bradfield Brewery Limited, Watt House Farm,
High Bradfield, Sheffield, S6 6LG



Visit our page on Facebook or follow us
on Twitter for the latest news and offers.

LITTLE MESTERS

Little Mesters Brewing first appeared in 2020 after taking on the brewing equipment and premises from Mitchells Hop House, based in Mitchells Wine Merchants at Meadowhead. In 2023 they opened the Little Mesters Tap in Woodseats, and the next phase of their development sees them expanding and relocating the brewery to larger premises in Attercliffe. We talked to co-owner **Neil Adgie** for an update.

Neil, tell us about the move.

OK, so we basically moved Little Mesters Brewers from Meadowhead to down here at Attercliffe in November 2024, but the building was a shell. And then over the last six months we've had everything inside the building replaced or renewed. We've got a mixture now of new kit and some second hand kit in here, including some of the kit from Lost Industry when they closed down giving us a capacity of about 5000 litres.

To give you a little bit of history of this site, there used to be a brewery here back in the 1800s called Royds Brewery, which later became Burton Weir Brewery, named after the little Weir next to us on the river Don.

I believe you've started brewing cask now.

Yes, we do real ale now, as well as keg and cans. Whenever we do a brew, we do about 80% evenly split between cask and keg and then the other 20% goes into cans.



Are you going to be selling cask at mesters tap?

Yes, we've had a handpull put into the tap room at Woodseats, mainly for our own beers but it may feature a guest beer from time to time.

Who are the team at the brewery?

We took on a very experienced new head Brewer, Sam Bennett, who use to run Grizzly Grains brewery until recently. He's really good and is a big asset to the company. We have Tom Naylor who's been with us now a couple of years. We call him the Apprentice, although that's a bit unfair as he's just passed his Level 4 apprenticeship.



You had a recent run in with the Portman Group about the knives featured on the pump clip for the beer 'Stan, brewed to celebrate Sheffield's famous Little Mester, Stan Shaw. How have you responded to that?

Obviously we didn't see anything wrong with the pump clip, as it just showed the types of knives that Stan was renowned for making. And the Portman Group are just an advisory group who don't

actually have any legal powers. However we thought they could make things difficult for us, and as we were considering a rebrand anyway it made sense to include the name change and redesigned clip as part of that.

What is your beer range now?

We'll have a core of basically five beers.

The Last Mester, which used to be *Stan*, is a 4.6% pale ale, slightly stronger, more overly hopped, more leading itself to an IPA. We've also got a 4% hazy pale ale, called **Mesters Mate**.



We'll have a bitter, about 3.8% or 3.9% which will be called *Mesters Royds Bitter*, being a bit of homage to the brewery that used to be here. Stout seems to be really popular again, so we've got a good recipe for a stout which would be around about 4%, unnamed, as yet.

We're going to produce a lager as well, which we have done in the past, as we've got the facility to be able to do lagers.

What are your plans for the future?

The idea is to do some beers that



aren't necessarily experimental but to perhaps do things that haven't been done for a while. So for instance, we've just run a red IPA and we're in the process of doing all the dry hopping and things on it now. And that'll be a quite a bit stronger between 5% and 5.5%. I think we're going to call that **Mesters Rouge**, named after a polishing paste called Jewellers Rouge which was used for buffing and shining up high quality knife blades.

And then it's a case of, looking at a summer drink. We'd like to do a Kölsch, but that will be keg rather than cask, and we'll probably do a Christmas beer.

We also want to do some fruit beers. We've actually got five really big cherry trees on site and we've got permission to harvest all of the cherries from those, so at some point it's likely we'll do a cherry IPA.

One of the other things that we're currently doing is a complete rebrand. We've got a Sheffield

chap working on that, Nick Law, who your readers may know as the man behind the Emmanuales beers.

We've also engaged with Luke Horton, who's a local artist to do work on a little mesters images. Things like this to give it a different sort of perspective. Not to lose the history but try and give it a bit of a fresher look.

Where are you selling your beers? Obviously, your own tap, but are there any other places that sell it?

We sell quite a few of our cans to smaller outlets, and we do the Chop Shop, down in Kelham Island. Believe it or not, one of our biggest customers is Sheffield Cathedral. We supply them with cans and kegs for all of the events they have in the cathedral, and they actually do quite a lot of events, so they sell quite a lot of beer in there.

We've got about another five or six outlets that we currently do some kegs and cans to, but we're looking at really trying to expand the market. We've got some pubs that take our kegs, but I want to try and introduce them to the cask as well, pubs like the Shakespearie down at Kelham Island. So it's about getting around people and getting them aware that we're now producing cask as well as keg.

Well, good luck with everything Neil. We look forward to seeing your beer at a few more local outlets, and personally I'm interested in trying that cherry IPA if it appears.

Paul Crofts



ABBEYDALE BREWERY

July already! And that means it's time for the release of our annual charity beer, which this year is supporting the work of wonderful local cause Ben's Centre.

Ben's Bazaar will be a classic, cask only, hop forward 4.1% pale ale. Please do visit our website to read more about this partnership, it's such a unique and worthy charity and we'd love to raise as much awareness and funds as we can.

From our travel poster themed collaboration series, we're looking forward to welcome our friends at Brampton Brewery to Abbeydale HQ to brew **Inspired in Chesterfield** (4.3%), with hints of pine and gentle pepper alongside punchy passionfruit citrusy notes from the combination of Columbus, Centennial and Vic Secret hops.

Dr Morton's Demon Drink 4.2% is making a reappearance to our selection, a tasty and refreshing golden beer with aromas of berry fruits and citrus overlying a caramel and biscuit malt character. And new to the stained glass series will be **Invocation** (4.2%), melding Citra and Pacific Gem hops for a refreshing beer with notes of zesty citrus and blackberry, rounded off with a clean cutting bitterness in the finish.

From the Brewers Emporium, look out for the return of **Dry-Hopped Deception**, an amped up iteration of our familiar Nelson Sauvin hopped NZ pale which was incredibly popular last time we released it. And from the *Salvation* series we have a smooth and inviting **Oatmeal Stout** (4.5%) on the way too.



PEOPLE POWERED BEER

SHOP ONLINE AT

ABBEYDALE BREWERY.CO.UK/SHOP

OR VISIT US ON **AIZLEWOOD ROAD, S8 0YX**

& SUPPORT INDEPENDENT

SHEFFIELD

BEERWORKS

EOT Ltd

- Employee owned since 2024 -



The University Arms

A rustic style pub featuring fresh, high quality and locally sourced produce. A little taste of Yorkshire.

Traditional Pub Food | Beer Garden
| Local Real Ales | Barbecues | Darts |
Snooker | Quiz | Private Room Hire

✉ universityarms@sheffield.ac.uk
☎ 0114 222 8969
📷 @universityarms

📍 The University Arms,
197 Brook Hill, Sheffield, S3 7HG



BREWERY BITS

Thornbridge Brewery's tap room hosted a bit of a do on Saturday 7 June – the 20th birthday for *Jaipur* IPA! On 7 June 2005 in the former carpenters workshop in the grounds of Thornbridge Hall gathered Stefano Cossi, Martin Dickie and Roy Shorrock to brew a 5.9% IPA that was to become *Jaipur*. 20 years later the brewery is now on an industrial estate in Bakewell but *Jaipur* is still being brewed – in much larger volumes!



Also celebrating a 20th anniversary this year is **Bradfield Brewery**. Their current seasonal beers are *Farmers Cherry Beer* and *Farmers Nettle Nectar*.

Peak Ales is 20 too. They marked the occasion on 14 June with an event at the brewery where ten of their cask ales along with their newly launched pilsner was available plus food, music and classic cars!



Beating the above in age is **Acorn Brewery** of Wombwell in Barnsley, they celebrate 22 years this year and a special beer *Two Little Ducks* has

been brewed. It is a pale session ale at just 3.4% ABV.

Fuggle Bunny Brew House

continue through the summer with their additional tap sessions on the last Saturday of the month. On 28 June they are open 3pm to 9pm and as well as the brewery bar they will have Nico's pizzas trading there and live music at 5pm.



Also on 28 June is an open day at **Eyam Brewery** in Great Hucklow with a range of their beers available to drink on site and Sunshine Pizza Oven providing food. If the weather is good all that should also be accompanied by beautiful Peak District scenery too! You can get there easily by bus – Stagecoach route 65 (Sheffield to Buxton via Tideswell) and Andrews route 173 (Bakewell to Castleton) stop in the village near the brewery.



Chantry Brewery have released a new beer called *Bailey Bridge*. It has been brewed in honour of Sir Donald Coleman Bailey OBE, Rotherham's own engineering mastermind who

invented the Bailey Bridge, a modular marvel that helped change the course of World War II. The beer is an easy drinking pale ale and local MP John Healey visited the brewery in Parkgate to pull the first pint at their tap bar.

Drone Valley Brewery open their tap tent, staffed by volunteers, every weekend. Additionally they have announced some brewery tour event dates to book on Sundays 3 August and 2 November with a midday start. Tickets are £15 and include the tour and talk, samples and nibbles. They also have a number of live music events planned at the tap, including a mini music festival on 7 September, tickets for that are £10. The brewery is in Unstone on the main road between Drongfield and Chesterfield, buses 43 and 44 stop at the end of the drive.

Intrepid Brewing

Co have brewed *Solskin*, a 4.9% ABV rustic white ale and available in cask, keg and bottle formats. It is described



as having Belgian farmhouse vibes. It is brewed with torrefied wheat, Cascade and Hallertau Blanc hops and a new yeast strain plus the addition of coriander seed and orange zest along with a foraged tea mix. This beer is brewed annually with first pours at Solskin Festival, a pagan and heathen celebration held in the Grindleford area over the last weekend in June.

THE HARLEQUIN



**REAL ALES • CRAFT KEG • WINE
CONTINENTAL LAGERS • CIDER
INDEPENDENT WHISKY • FOOD
FUNCTION ROOM • LIVE MUSIC
ROOFTOP TERRACE AND MORE!**

Opening Times : Sunday - Thursday 12pm - 11pm | Friday - Saturday 12pm - 12am
108 Nursery Street, Sheffield S3 8GG | 0114 296 2359 | @theharlequinsheffield



◀ **A birds eye view of the bar with two sets of five beer tasters lined up.**

people interested in hosting them at their local festivals in a way that's more than just a slideshow full of photos of people enjoying themselves?

Well, the team excelled themselves with a new theme: Settling The Sparkler Debate.

Let's be honest, people have views when it comes to the use of sparklers on their beer. And their views are usually very ingrained and never going to change. It's either Sparkler Good or Sparkler Bad, there is no middle ground.

But what sort of sparkler? And what do they actually do to the beer? And how do they actually work? These are just some of the questions we thought we'd try and get people to think about and we needed a way to achieve that. We don't teach people at the Discovery Bars, we don't lecture them. We try to get them to think, we provide them with the information they need to educate themselves. It works better.

So how to achieve that?

It turned out to be quite simple, we attached a single cask of beer to a gravity tap and four hand pulls. It looked a bit bodged together, and being honest it was. We had no idea going into this if it would be popular or if we might do it again, so a bit of behind the scenes bodging was perfectly fine for this one occasion, and

CAMRA LEARN & DISCOVER

SETTLING THE SPARKLER DEBATE

CAMRA's Members Weekend presented a problem for those of us who volunteer for the Discovery Bars: How to show what we do without coming across as patronising.

For those who don't know them, the Discovery Bars are part of CAMRA's Learning & Discovery arm, the area of the campaign that sets about to educate people about beers, ciders and perries, pubs, pints, people, and the industry as a whole. There's lots of different things that it does, but I only really deal with the Discovery Bars that go to beer festivals around the country; getting people to think more about what they're drinking and in turn appreciate it more.

We usually do this with our partner breweries for the day, guiding festival goers through a theme. The themes are quite diverse but always fun and always involve free samples of beer. Comparing cask and keg versions of the same beer side by side is always an interesting one where we get to explain how the packaging

differs and what that actually does to the beer as it comes to the drinker. Hop varieties are another great one, having hops on hand to get the drinkers opening them up to see the lupulin, to rub and sniff the cones and pellets to get the direct aroma from the oils, and then tasting beers made with those varieties to see how those oils come across in the final beer. And malts too always make for an interesting chat with people, getting them to chew some Maris Otter for its biscuity flavours and then some Chocolate malt for its taste of old ashtrays (I'm not a fan), before pouring them samples of beers made with those malts so they can see how the flavours of the malts can come through, and how they all affect the colour of the finished beer.

But the problem with CAMRA's Members Weekend is that the attendees will most likely have done those things before. Several times. So how to showcase the effectiveness of the Discovery Bars and get



Scarborough

Bridlington

Hull

2 Marshall Avenue
Bridlington YO15 2DS
01262 604235

2 THREE B'S MICROPUB 2

REAL ALES

REAL CIDERS



**EVER-CHANGING
RANGE OF ALES**

10 CIDERS

**LARGE GIN
SELECTION**

**30
SEATS**

**& OUTDOOR
SEATING**

OPEN
SUMMER | WINTER

SUN
12 - 9 | 2 - 9

MON - TUE
closed

WED - SAT
12 - 10 | 1 - 9



BAR SNACKS

❖

**CHILDREN &
DOGS WELCOME**

❖

**HOT & COLD
SOFT DRINKS**

❖

**TAKEOUT
AVAILABLE**



**Travelers'
Choice**
2022





**YORKSHIRE
CAMRA
JOINT
PUB OF
THE YEAR
2024**

threebspubbrid.co.uk

Facebook Instagram Twitter @ThreeBsPubBrid



SHAKESPEARES

Est. 1823

**ROTATING CASK AND KEGS OF PALES, BITTERS,
IPA'S, STOUTS, SOURS AND MORE!**

WIDE RANGE OF WHISKEYS

DIVERSE NO AND LOW ALCOHOL SELECTION

**GAMES ROOM WITH DARTS, POOL AND TABLE
FOOTBALL**

REGULAR LIVE MUSIC

**LARGE FUNCTION ROOM FOR HIRE PERFECT
FOR PARTIES**

LOVELY BEER GRADEN

OPENING TIMES

Mon-Thurs 13:00-00:00

Fri-Sat 12:00-01:00

Sun 12:00-23:00

Tel: 1142 755959

bardsbarbooking@gmail.com

146-148 GIBRALTER STREET S3 8UB

if it was popular, we could then invest in the more expensive kit to do it again.

This allowed us to present attendees with five samples from the same cask: gravity, hand pull with no sparkler, with a "flat" sparkler, a 1mm sparkler, and a vortex creamer. All five samples poured one after the other and set out in a line on the bar.

We were then able to talk people through the beers, getting them to focus on the mouthfeel of each, and on the bitterness and flavours that they picked up. As we went through the samples we talked about how the hand pulls worked, a simple beer engine that pushes the beer into the glass, quicker than just opening the gravity tap. How the flat sparkler has an internal cone and two large holes, forcing the beer out and to the sides of the glass. How the 1mm sparkler had lots of little holes (all 1mm in diameter, hence the name) and squirted the beer through at a higher pressure onto the bottom of the glass, and how the vortex creamer had even smaller holes and then a cone on the outside of the nozzle that caused the beer being poured into the glass to form a swirling vortex as it hit the bottom.

As we did this we got people to give us their thoughts on the difference between the beer they were sampling and the previous one. In general these were small increments, slightly less flavour and bitterness, slightly more body and

smoothness.

Then when we'd sampled the fifth one, we got them to try the first again, the gravity pour. Each increment between samples may have been small (which is why we chose those sparklers we were using), but the difference between the first and last samples was "like night and day" and "you'd not believe it was the same beer, let alone the same cask" according to those who came and chatted (and drank) with us.

By talking with people, and getting them to understand how sparklers work, and what each type of sparkler actually did to the beer, we got them to form their own opinions and come to their own conclusions. And the conclusion they came to wasn't sparkler good or sparkler bad, but was instead whether they preferred their beers with more or less of a smooth body to it or more or less bitterness. The sparkler is just a tool to achieve that.

We then followed on our chats with people, going into how breweries can add extra hops to their beers so that when the sparkler strips out some of those hop flavours and bitterness, there's still enough left to achieve what the brewer planned the end pint to taste like. About how it's not just hop bitterness that the sparklers remove, but also malt astringency making them good for stouts. And also how they can remove the "tired" flavours of ageing beer, giving them a new lease of shelf life.

We didn't know whether our little stand tucked away in the far corner of the Members Bar would be popular, but it was. We went through our entire cask in the first afternoon. Two and a half intense hours and we'd run out of beer. We had to "borrow" a second cask from the main bar itself just so that we'd be able to do it all again the following day. That one lasted three hours and we finished early. It seemed that the decision to present five different types of sparkled/unsparkled beers side by side was incredibly popular, something none of those who came to us had ever had the chance to try before. Amongst the chat about the sparklers we got to chat about the Discovery Bars and festivals, and there is a definite desire for them amongst the CAMRA branches, so expect to start seeing them around more.

Perhaps for me though the best comment of the weekend was from one member after we'd gone through the samples: "I have to admit, I came over here really sceptical but it's been great and I've learned something." And that's all we can hope for, that people enjoy what we do, and that they go away a little bit more knowledgeable about what they're drinking.

As for what people preferred, it's really down to personal tastes.

Steve Dunkley
beernouveau.co.uk

MEN WANTED!

Do you enjoy music, and making a bit of noise (on key or not)? We are on the hunt for more male voices to join our ranks!

Whether you're a seasoned singer or just someone who belts it out in the shower, you're welcome. We meet on Monday evenings for singing, laughing and building up a thirst before heading to the pub.

No auditions. No pressure. Just good tunes and great company.

Join us – your vocal cords (and your local) will thank you.

Interested? Find out more at www.grenosidesingers.co.uk or email us at info@grenosidesingers.co.uk



GRENOSIDE
SINGERS

GARDENERS REST

Community

On the river

- A great selection of cask and keg beers
- Live music & open mic
- Function rooms
- Bar billards
- Beer garden on the river
- CAMRA discounts
- Community owned

Opening Times:
Mon - Thurs 4 - 10pm
Fri & Sat 12 - 11pm
Sun 12 - 9pm

105 Neepsend Lane
Sheffield
S3 8AT

0114 272 4978
gardenerscomsoc@gmail.com
@gardenersrest

BRISTOL BEER TRAIL

Although I have lived in Sheffield since the late 80s, my formative drinking days were in Bristol, and I go back for family and friends fairly frequently.

As such I've followed the beer scene in Bristol along side that of Sheffield. Bristol is of a similar size to Sheffield, and has in common the loss of the breweries that I knew well from my younger days, Courage and Smiles in Bristol's case, Wards and Stones here. The Bristol beer scene is however vibrant, and has a surprising number of breweries, so much so that there is a biannual East Bristol Brewery Trail Weekend, encompassing six venues. The trail covers Little Martha, Moor, Good Chemistry, Left Handed Giant, Wiper and True, and Arbor, with it possible to walk the trail with a little planning (follow this order, or do in reverse!).

This years first event was on Sat 3 – Sun 4 May. My wife and I were down and, on a surprisingly sunny day for a bank holiday weekend, arrived in Bristol Temple Meads railway station just after midday to start the trail.



Just round the corner from the station is **Little Martha Brewing**, their taproom situated in a converted railway arch. Originally primarily a bar, and less than four years old, the brewing operation has expanded to the point they could offer 12 beers on draft, all keg. In what would become a theme on a hot sunny day I chose a lighter option called *Halo Orbit*, a 4.8% session IPA, and my wife *Chasing Pulsars* their lager. Both lasted no time at all, always a good sign, and we set off too the next venue.



Moor Beer Co started in 2007, and has always been a favourite of mine. They pride themselves on unfiltered, unpasteurised beer in all dispense forms – cask, keg, can and bottle, which makes them more CAMRA friendly than most "craft" breweries. I can recommend *Old Freddie Walker*, a 7.4% old strong ale, but that was too much for the early stages of the trail, so we tried the *Illumination* 4.3% English pale ale on cask, and *Kellerbier* lager. They take the lager seriously, such that the storage tanks for the lager stage are installed on their side to improve the process. It works, because we ended up having a second, so impressed were we. Worth noting that Moor taproom is a music venue too, with a strong emphasis on rock and punk in all forms, which we would have been happy

to listen to, but hadn't started in the early afternoon of our visit. Quick shout out to Stoked Mexican street eats, for some delicious loaded nachos.

Next a short walk to **Good Chemistry Brewing**, the only taproom that is not frequently open. As was the case for most of the breweries there were cask options, and I tried the *Marmalade Waves* 4% pale ale. Described as having "marmalade floral biscuit" flavours, this was exactly how it came across, and probably the most memorable beers I had on the trail. The orangey taste was spot on for a sunny afternoon.



Half way in, and on we went to **Left Handed Giant**. Now a larger brewery on the Bristol scene, with another large taproom in the city centre. At this stage it was apparent that the trail was a popular option, with a queue for beer, and no seating until people moved on. We had *Go On Then*, a 4.2% cask pale ale, and *Alpina* lager. Both perfectly pleasant, but the crowds and the first instance



of the Bristol staple drum and bass through the sound system meant we just had the one. I will give them additional credit as the only taproom serving in glass, despite the large crowd.

Wiper and True surprised me, in that it was at a new large brewery location, not the smaller one I'd visited on the trail previously. They do brew some Stouts I love (Milk Shake, Hard Shake, Espresso Martini Shake), but none were on draft, so we had *Today* Munich lager and *Kaleidoscope* a 4.2% pale, mainly because they were on a smaller bar with much shorter queues than the main one. Call me old, but it made sense at the time!

So on to the final brewery, and another favourite of mine, **Arbor**. I choose *Mosaic* 4.0% pale to start followed by *Citrus Maxima* a 4.0% lemon and lime pale, and my wife *Helles* lager. All very drinkable on a sunny afternoon, and highly recom-

mendable. Again it was now very busy, and the drum and bass was in full effect, but at that stage we didn't care so much. I love a black IPA and *The Devil Made Me Brew* it is a great example, but it wasn't on draft, so I bought a (pint) can of it, plus a can of *Rubber Dingy Rapids* 10% impy stout, not least for the Sheffield connection...

A short walk to the Laurence Hill station and back into town at the end of a highly enjoyable session.

I can't say the trail is picturesque, think Attercliffe industrial units, but six breweries in close proximity is impressive, with a wide beer choice (there were options other than pales and lager!) and I recommend it if you are interested, with the next weekend trail on the Sat 23 – Sun 24 August.

Paul Rugg



SIPPING IN SALZBURG



Salzburg is in Austria, situated in a mountainous area close to the German border. The city centre is a UNESCO world heritage site with a rich history. It was the birthplace and residence of composer Wolfgang Amadeus Mozart, and the river Salzach was used to export salt from the surrounding salt mines. More recently, the film *The Sound of Music*, starring Julie Andrews and Christopher Plummer was filmed at many locations in the Salzburg area, and bus tours of these can be booked by enthusiasts.

I visited Salzburg for the third time with my husband James at the end of May 2025. We arrived in a drizzly city centre with one hour before checking into our apartment. We decided to head to nearby **Zum Zirkelwirt**. This is a lovely bar/restaurant serving traditional Austrian dishes and beers on Keg taps from the Hirter brewery. They have a Beer of the Month but this had sold out, so I opted for a *Hirter weissbier* (5.4%). This was very refreshing after travelling and had a soft taste. A great start to our trip.



On our first evening, I had booked **Zwettler's** restaurant for dinner. Here, they serve beer from the Kaiser Karl brewery on draught. James had the Kaiser Karl dark beer (5%), which had a very malty taste and coffee aroma. My choice was the *Zwickle* unfiltered beer

(5%), which had a refreshing and clean taste. Both beers went very well with our Austrian meal of beef soup with pancakes, Zwettler Schnitzel and mixed dumplings.



On day two, we visited **Salzburg Zoo**, which is a short bus ride from the city centre. Here, there is a bar serving meals, coffees and bottled beer from the Stiegl brewery. I chose the refreshing *Stiegl-Hell* lager (4.5%), which was very tasty and full bodied and great for a sunny day. James had the *Stiegl-Weiss* beer (5.1%) This tastes malty, and has a beautiful

golden colour and a banana aftertaste. We had the *Stiegl-Weiss* beer again later on in our trip, when we visited Hofwerfen fortress, which is a filming location for the film *Where Eagles Dare*, and also includes a falconry display, guided castle tour and an exhibition on witchcraft. *Stiegl-Weiss* beer is commonly served at tourist attractions.

On our second evening, we visited the central **Coffee & Booze** micropub, which serves a range of international beers. I tried *Starobrno* (5%) on draught. This is a Czech beer with a deep golden colour and toffee notes, James drink of choice here was *Weisburger Schwarzbier*, served in a bottle (4.8%), which was a tasty dark beer. Accompanied by a 1980s soundtrack, this bar brings a fun and relaxed vibe. Later on in the same bar, I tasted the *Edelweiss Hofbräu* (4.5%). This is a rust coloured beer with banana notes.

Day three saw a visit to the **Celtic Spirit Irish Bar**. Here, I tasted the Obertrumer *Zwickelbier* (4.8%). This was the hoppiest beer I had so far. It was a pale colour

and slightly fizzy with toffee notes. James had bottled *Die Weisse Dunkel* here (5.4%). This was a smooth, malty beer with a banana taste.



My favourite drinking establishment in Salzburg is **Augustiner Bräustübl**. This is a monastery situated at the foot of the Montsberg hill, and is close to the city centre. Here, there is only one choice of beer, *Märzen Bier* (4.6%) that is brewed on site by the resident monks. It is served on cask by the litre and half litre. You begin by buying a beer token for the size of beer you would like, collect a stein from the shelf, rinse your stein in the water fountain, then hand your token and stein to the bartender who will fill it up for you. The beer can then be enjoyed either in one of their beer halls or in the 1000 seat beer garden. The beer is very easy drinking and refreshing authentic Austrian taste. Soft drinks and snacks are also available from various stalls. We visited here on multiple nights of our trip.



Me and James had a great time visiting Salzburg. It is an excellent destination for a city break, with opportunities to visit the mountains too. The majority of draught beer served here is brewed on site or close by. This, along with the beer culture, has made it a good choice for us. Goodbye Salzburg, until next time.

Diane Lymer

Get this ad in

BEER MATTERS

from £20
per issue

50
YEARS



2025 marks **50 years** of this branch's li' monthly magazine.

Around **40,000** copies of **BEER MATTERS** are distributed to pubs and downloaded from our website every year.

So get this advert in t'mag – reyt in front o' folk who love a pint!



sheffield.camra.org.uk/ads



A TRIP ON THE X17

As part of our socials, we decided to include Matlock and nearby Wirksworth in Derbyshire as part of our itinerary.

Matlock is steeped in farming and mining history, before becoming a spa town and a base for exploring the Peak District. The name is thought to translate to 'moot oak', somewhat explaining the local brewery's name. In the late 17th century, warm springs were discovered, leading to the construction of bathhouses and its development as a spa town. Being situated on the River Derwent, textiles also became prominent, with the water powering the mills, growing the local economy.

Having purchased my Stagecoach Gold DayRider (£10.50), a ticket that allows unlimited day travel on their buses in Sheffield and Derbyshire (even as far as Nottingham, although the train is a quicker option), I nipped into the **Bankers** for a swift half of *Conwy Rampart*, a malty brown/English ale at 4.5%.

Glyn and I boarded the X17 at 11:05 in a warm but dull Sheffield, being joined by Graham and Paul on Arundel Gate for the journey onwards. Fortunately, due to roadworks on Chesterfield Road, Andrew was at his stop by the time we arrived at Meadowhead, otherwise, he would have had to join half an hour later. The journey then takes the Dronfield bypass to Chesterfield and beyond.

Our first stop was the **Red Lion** at Matlock Green, overlooked in the distance by Riber Castle. A nice country pub with three ales on the bar, but boasting plenty more at the bank holiday beer festival in the back garden. First choice from the main bar was a lovely Moot *Matlock Blonde* at 4.1%, brewed behind the pub! Then on to the festival beers, which were well represented from the local area and beyond. Being a mild and stout fan, I plumped for the *Brampton Mild*, a hefty 4.9%, then a Blue Monkey *Cinder Toffee Stout* at 5%. The X17 was five minutes away for our journey to Wirksworth, so we hastily departed.

Wirksworth has a rich history, from the Romans to the present, even influencing George Eliot, the female author of *Adam Bede*, *The Mill on the Floss*, and *Silas Marner*. In the 12th century, it was a major centre for lead mining before becoming prominent in quarrying. The town saw great growth and was the site of the first cotton mill to use a steam engine, at Arkwright's Haarlem Mill. Another claim to fame is Dream Cave, where woolly rhino bones were discovered.



The purpose of this visit was to call in at the quirky **Feather Star**, a pub that wouldn't have looked out of place in a Tolkien novel. A good range of beers saw me partake in *Big Trip Soak Up the Sun*, a hazy IPA at 4.2%. Next, as we waited for the hourly bus, was another Moot *Illumination*, a tasty EPA at 4.2%. Also of note here was a collection of vinyl records, racked up and available to buy.

After a democratic vote, we boarded the bus to return to Matlock itself and Titanic's **Bod Matlock**, nicely designed as a bar and eatery in a somewhat Scandinavian style. This had a pale I had not sampled before, *Steerage*, an EPA at only 3.8%. Having ordered a chilli sausage roll, the beer helped temper my burning mouth. Tasty, but somewhat spicy.

The next sensible decision was to get the bus up to the Newsroom and the Farmacy, the two micropubs overlooking the town. As expected from the name, the **Newsroom** was a former newsagents that simply needed a change of direction. The bar itself was quite small but had a nice choice of beers, Pentrich *Where's My Elephant* was my choice, being a sweet milk stout at 5%.

Round the corner was the **Farmacy**, as you may deduce, a former pharmacy. This is a tap for Aldwarke Artisan Ales, which is run by a farming family. Again, a great choice of beer in a bustling bar. I ordered my pale ale, GF and 3.9%. Seating was available outside and we grabbed a table to rest before the walk to where we alighted for the X17 bus home.

All in all, a very enjoyable trip to somewhere I hadn't drunk before. Certainly a little tour you could do with a partner or friends for 6–7 hours.

The Red Lion beer festival took place over the Spring Bank Holiday weekend. Bus X17 runs from Sheffield to Matlock every 30 minutes during the daytime (hourly on Sundays), with one an hour extended to Wirksworth. It operates via Woodseats, Chesterfield, Matlock, Matlock Bath and Cromford. Sheffield & District CAMRA has a regular programme of socials for our members, check out the diary page for details.

Kevin Thompson



FESTIVALS & EVENTS

FESTIVALS

Local beer and cider festivals we're aware of. Email the Editor if you know of any more!

EVENTS

Branch meetings, socials, heritage talks, RambAles and other activities. Email our Social Secretary for more info and bookings.

JUNE



Leicester (CAMRA)

Thu 26 – Sat 28 Jun

A marquee filled with over 50 beers from independent brewers plus around a dozen ciders. The venue is **Abbey Pumping Station**. Regular trains run direct from Sheffield to Leicester.



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.



Eckington

Sat 28 Jun

A number of venues in or near Eckington team up to provide a day of beer, food and music. A minibus shuttles regularly between venues. You can get to Eckington on Stagecoach bus 50/50a or TM Travel bus 252 whilst the **Miners Arms** in Hundall is served by Stagecoach bus 15.

JULY



Branch meeting

8pm Tue 1 Jul

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 **Wisewood Inn**. Buses 52a and 61/62 go there.



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 become home to the 50-foot Cask Bar.



Fishpond (Matlock Bath)

Sat 5 – Sun 6 Jul

Pub festival with over 15 real ales & ciders, live music and food. Bus X17 from Sheffield and Chesterfield.



Sheffield Pub of the Year

8pm Tue 8 Jul

We present the winners certificate. All are welcome to join at the **Kelham Island Tavern** for a drink or two!



RambAle

11:30am Sat 12 Jul

This month we follow in the footsteps of Kes – the number 2 bus from Sheffield (11:36 from Moor Market) drops us at Stead Lane in Holyland Common, featuring artwork depicting Billy Caspar and Kes with a blue plaque on the house where Barry Hines lived. We visit the **Tap & Brew** for a choice of six beers then onto the **Saville Square** pub. We do a bit of walking towards Tankersley and Thorncliffe, with the **Miners Arms** providing an optional stop on the way to the **Commercial** in Chapeltown where buses and trains are available back to Sheffield.



Festival planning meeting

7:30pm Tue 15 Jul

Our monthly festival planning meeting upstairs at the **Gardeners Rest**.



Wortley Mens Club

Fri 18 – Sun 20 Jul

This rural former working men's club and institute, which still runs a membership scheme but is open to all, hosts its annual beer festival featuring a tent packed full of ale and cider along with live entertainment and more.



Peak District bus crawl social

10am Sat 19 Jul

We visit a number of country pubs along the route of bus 173. We'll be starting on the bus leaving Bakewell at 11:50am and are aiming to visit the **Three Stags Head** at Wardlow Mires, **Red Lion** at Litton, **Stables Bar** at Monsal Head plus one of the pubs in the Tideswell area before finishing in Castleton. We get out to Bakewell from Sheffield on bus 218 from Sheffield Interchange at 10:10am (also picks up in Sharrow at 10:21 and Totley at 10:36) and return to Sheffield from Castleton on bus 272. A Derbyshire Wayfarer all day pass costs £9.



Committee meeting & BEER MATTERS distribution

8:30pm Tue 22 Jul

Monthly business meeting at the **Dog & Partridge** on Trippet Lane.



Area Pub of the Year (Sheffield District)

8pm Tue 29 Jul (TBC)

We present the certificate to the **Old Hall Hotel** in Hope prior to their quiz night commencing! Get there by train or bus 272.



Abbeydale Road

Thu 31 Jul – Sun 3 Aug

The 2025 edition of this annual initiative with a number of venues collaborating.



TRAMLINES FRINGE

Fri 25 – Sat 27 Jul

Hillsborough Park will host Tramlines festival, a popular ticketed event with several stages of live music, comedy and more including some big names for ticket holders to enjoy.

Meanwhile in Sheffield City Centre on Devonshire Green is the centrepiece of the Tramlines fringe – a main stage in use on the Saturday and Sunday with acts curated by Papa AI who will be bringing a mix of artists including local and emerging talent, community groups, energetic ska bands and a headline set from “a huge social media star”. The Saturday headline band is Jungle Lion, who return with their full ska orchestra whilst Sunday will see Macka B and the Roots Ragga Band.

Alongside the main stage up to 40 different local venues are taking part in the fringe putting on entertainment over the weekend with much of it free of charge. Among the list are a number of pubs that serve real ale to enjoy with the live music such as the **Washington, Frog & Parrot, Church House, Shakespeares** and **Harlequin**.



For the latest official listings visit: welcometosheffield.co.uk/thefringe.

AUGUST



Branch meeting

8pm Tue 5 Aug

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 **Victoria** at Heeley Green. Buses 18/18a, 73 and 252 go there, alternatively it is walkable from Heeley bottom (buses 20, 24/25, 42/43/44 and X17) up past the Sheaf View and Brothers Arms.



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 the station.



Festival planning meeting

7:30pm Tue 19 Aug

Our monthly festival planning meeting upstairs at the **Gardeners Rest**.



Peterborough (CAMRA)

Tue 19 – Sat 23 Aug

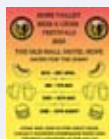
A huge tented festival that takes place on the river embankment with lots of bars, entertainment and more inside whilst outside there are food traders and other attractions. Direct trains run from Sheffield to Peterborough operated by East Midlands Railway.



Seven Hills

Fri 22 – Sun 24 Aug

The annual beer festival at **Sheffield Tigers RUFC** at Dore Moor. The festival bar, entertainment stage and food traders are all outside by the pitch with additional facilities in the club house. Advance ticket packages are available that save money compared to buying your beer tokens and souvenir glass on the day. Buses 65, 271 and 272 pass the end of the drive or bus 81 is a short walk away.



Hope Valley

Fri 22 – Mon 25 Aug

Held at the **Old Hall Hotel** in Hope on 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 2873, 257c, 2728 and 272 pass the pub or Hope railway station is 10 minute walk away.



Committee meeting & BEER MATTERS distribution

8:30pm Tue 26 Aug

Monthly business meeting at the **Dog & Partridge** on Trippet Lane.



New Mills social

11am Sat 30 Aug

We catch the 11:14 train to New Mills for the **Torrside Brewery** tap event which incorporates their birthday celebration.

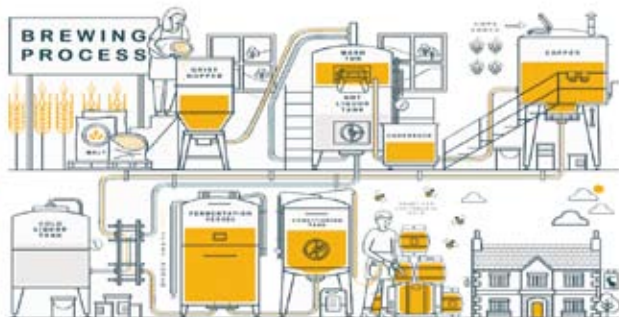
CRAFTWORKS MICROPUBS

4 x CASK
10 x KEG

38C - 38D High St, Mosborough, Sheffield S20 5AE

Quiz Nights
Live Music
Tap Takeovers
Dog Friendly

Open 7 Days 9AM - 10.30PM 0114 349 2210



**MULTI-AWARD
WINNING ALES &
SPIRITS**

Open 9.30am Mon - Fri

See our website for
closing times and more
details.

WWW.PEAKALES.CO.UK



**PERSONALISED
BOTTLED BEERS &
GIN**

01246 583737

info@peakales.co.uk

www.peakales.co.uk



3-6 Park Farm Industrial Units, Longstone Lane. Ashford in the Water DE45 1NH

**SUPPORT
YOUR
LOCAL
PUB**



There's nothing more social than beer...



VOLUNTEER AT STEEL CITY 49

We are now busy getting on with organising the 49th annual Steel City Beer & Cider Festival which is due to take place at Kelham Island Museum from 15 to 18 October 2025. It'll feature a huge range of cask ales plus other craft beers along with cider & perry, street food, games, live music and more.

The event is entirely organised, run and staffed by volunteers who love being part of putting it on in Sheffield and sharing their passion for good beer or cider.

We are now recruiting volunteers and the staffing form is now live on the website at sheffield.camra.org.uk/sc. Not all the jobs are behind a bar pouring drinks, we also need people on the admissions desk, games, token sales points, book stall, glass wash area, in the office and more. If you've experience working at festivals in the past that'll be brilliant but if not don't worry, just bring enthusiasm and flexibility and we'll find you a role you'll enjoy and show you what to do!

Being a volunteer you don't get paid but don't worry, there are some perks! Volunteer staff get a free ale and cider allowance, staff t-shirt and an invite to a volunteer reunion social where we lay on a coach to a great beery destination. Additionally if you help start take down after we close on Saturday night there is a bit of an after party with free food and drink and if you help with take down on Sunday you'll be invited to an exclusive social get together with a bit of food provided.

THE COMMITTEE



Paul Manning

Chair

chair@sheffield.camra.org.uk

Committee Meeting Secretary
Pub of the Year Coordinator
Good Beer Guide Coordinator



Glyn Mansell

Vice Chair

vicechair@sheffield.camra.org.uk



Phil Ellett

Secretary

secretary@sheffield.camra.org.uk



Paul Crofts

Treasurer

treasurer@sheffield.camra.org.uk

Festival Organiser

festival@sheffield.camra.org.uk

BEER MATTERS Advertising

ads@sheffield.camra.org.uk



Dave Pickersgill

Pub Heritage Officer

pubheritage@sheffield.camra.org.uk



Andy Cullen

BEER MATTERS Editor

beermatters@sheffield.camra.org.uk



Sarah Mills

Real Cider Champion

cider@sheffield.camra.org.uk



Andy Shaw

Membership Secretary

membership@sheffield.camra.org.uk

BEER MATTERS Distribution Clubs Officer

Beer Scoring Coordinator



Malcolm Dixon

RambAles Coordinator

rambale@sheffield.camra.org.uk



Kevin Thompson

Press Officer

press@sheffield.camra.org.uk

Social Secretary

social@sheffield.camra.org.uk



Dan Rowe

Pub of the Month Coordinator

potm@sheffield.camra.org.uk

Campaigning for pubs, pints and people since 1971

Abyss? Like the film? Or like the pint?

CAMRA,
celebrating the
UK's best beers
and pubs.

Join CAMRA and go on an amazing exploration of great beers and pubs in the UK.

Discover benefits, discounts and tools that make it quick and enjoyable to find the beers you love and the great pubs that serve them. You also save on entry to over 160 CAMRA festivals.

Your membership supports the campaign to preserve quality beer, cider and perry, along with cherished pubs and clubs that bring us together.

Join CAMRA today
camra.org.uk/join



Get £30
worth of beer
vouchers every
year as a single
member and £40
for joint
memberships!



FIND OUT MORE

Chantry

BREWERY

Gateway Industrial Estate, Unit 1 & 2 Callum Court,
Parkgate, Rotherham S62 6NR



AWARD WINNING REAL ALES

TRY OUR NEW LAGER, HELLES & PILSNER



TO ANY OF OUR BEERS AT ANY STAGE OF THE BREWING PROCESS

To place an order, contact:

01709 711 866 | sales@chantrybrewery.co.uk

www.chantrybrewery.co.uk