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549 SEP 2025

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

### **BEER MATTERS** is

 $\hbox{@ CAMRA Ltd.}$ 

### CAMRA (National)

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4 50 YEARS
Happy Birthday BEER MATTERS!

INN BRIEF

Pub news from across the city

BOTTLING IT

Real ale in different serving styles

PUBLIC TRANSPORT

Bus, tram and train service changes

LESS SUPPIN'

Nearly half of pubgoers cutting back visits

PUB OF THE MONTH
Red Lion, Litton

### **POTM VOTING AND NOMINATIONS**

Help decide the next winners of the award

**12** AWARD PRESENTATIONS Old Hall Hotel and Harlequin

■ REGIONAL PUB AWARDS

REGIONAL PUB AWARDS

KIT and OHH faced rather stiff competition

CHIN CHIN BREWING COMPANY

South Kirkby brewers hold open weekend

**16** ABBEYDALE BREWERY PILGRIM IS BACK!

### **BREWERY BITS**

Eyam, Bradfield, SMOD, Blue Bee, Drone Valley, Duality, Thornbridge

18 CHAMPION BEER OF BRITAIN
Penzance Brewing Co Mild crowned

20 NOTRE DAME LUJAN
Argentina's real ale pioneer

22 ...AMONGST THE DREAMING SPIRES
Paul Manning and co go all Morse in Oxford

7 FESTIVALS & EVENTS

Upcoming local festivals and branch events

28 2 MONTHS TO GO...
What's planned for the Steel City 49 festival

HERITAGE OPEN DAYS GUIDED WALKS
Tickets for Little Chicago and Neepsend walks

### THE COMMITTEE

Contact details for our committee members



























11 (August 1976) includes the news that "a beer exhibition venue has been found": this was the second Sheffield CAMRA beer festival - next year will be the 50th.

32 (August 1978) Last issue of Parish Pump.

**33** (September 1978) First issue of Beer Matters in handy A5. less ecclesiastical, format.



114 (July 1985) One of the rare early cover pictures, here referencing the Matthew Brown takeover of Theakston.

**BEER MATTERS** 

190 (November 1991) '21 Not Out': CAMRA turns 21.

225 (October 1994) First cover photo. Another attempt wouldn't be made until 281...

250 (November 1996) 'Bumper 250th Edition' sees the first colour cover.

281 (August 1999) 'Wards laid to rest': the closure of Wards Brewery.



Fifty years ago, in the summer of 1975, a new publication, Parish Pump, joined the printed material that jostled for space in our local pubs and clubs. This was the first edition of the new CAMRA Sheffield & District magazine: a few sides of A4 stapled together — very different from today's professionally produced 32-page, full-colour BEER MATTERS.

The intervening 50 years tell a tale of major changes in the Sheffield beer and pub scene: large breweries closing, and later small breweries taking their place ... and of Sheffield becoming the cask-beer capital of the world. Over 50 years, almost 550 editions of our free magazine have included month-by-month reporting of these many changes.

Parish Pump No. 2 (6 September 1975) notes that "at least 25 of the 61 pubs in central Sheffield sell real ale although one's choice is limited to our local Bia Three." At that time Sheffield had four large, long-established

breweries: Stones Cannon Brewery (est. 1865), Wards Sheaf (1896), Whitbread Exchange (1851) and the often-forgotten Hope Brewery on Claywheels Lane (1939).

Fifty years later, none of these remain. However, the city now has 17 breweries. The oldest is Abbeydale, now an employee-owned trust, who will celebrate their 3w0th anniversary next year. In 1975, when Abbeydale commenced, no one would have predicted that, 50 years on. the 2025 Sheffield Beer Census would count almost 400 cask beers available on a single day — mostly on handpump.

From edition 33 (September 1978) the format became A5 and the name changed to Beer Matters. As stated at the time: "This month your local newsletter has a new name and format. The former is an attempt to get rid of the ecclesiastical connotations of the old name Parish Pump: the latter is in order to make the publication more convenient to handle and easier to read. We hope that you agree that an improvement has been made in both these respects."

Over the years quality has improved: from four typed and stapled A4 sheets to a stapled A5 booklet, to glossy publications and today's

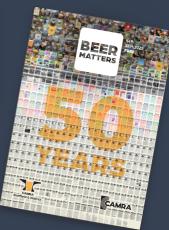


until









360 (December 2006) Photos begin to feature more on the cover with improved printing. Colour versions of some issues are on the website but the printed version remained black and white

400 (August 2010) Full-colour covers arrived with 400 followed by the inside pages a few months later.

**500** (September 2019) Includes several retrospectives from past editors and contributors

520 (February 2023) Tom and Barbara retire after over 37 years at Fagan's.

549 (September 2025) 50 years (and two months, shh).

excellent full-colour magazine. The 1980s booklets required a 'Beer Matters stapling social' to put together the four A4 sheets (16 pages) in the correct order. I recall attending these monthly meetings in the Sheaf View (Bramall Lane), where lots of paper was delivered from the printer and large staplers were put to good effect. Since then the branch has aimed to produce 11 issues annually: monthly with a winter double issue. Issue 500 appeared in September 2019. There has also been the occasional hiatus: for example, Covid saw a gap from April 2020 until our return in September 2021.

Local CAMRA meetings were the original information conduit to the editor, Today, in addition to meetings, internet resources are extensively used. Over the years Beer Matters has included innumerable stories such as:

BEER MATTERS has had hundreds of contributors and many editors; their roll of honour is listed here.

Thanks to all who have contributed over the last 50 years — let's all drink to the next 50!

### **Dave Pickersaill**

### THE EDITORS

**PARISH PUMP** 

1 – 14	Colin Walker, Tony Scholes
15 – 27	John Kidd, Geoff Jenkins
28 - 32	Geoff Jenkins David Grev

BEER MATTERS	
33 – 40	Geoff Jenkins, David Grey
41 – 54	David Grey, Terry Fellows
55	Terry Fellows,
	Norman Spalding
56	Terry Fellows
57 – 59	Terry Fellows,
	Mike & Joanne Taylor
60	Terry Fellows
61 – 64	Terry Fellows, Carole Ware
65 – 79	Carole Ware
80 - 112	Iain Colquhoun
113 – 148	Adrian Staton
149 – 175	Lis Colquhoun
	(Lis Hensman from 155)
176 – 220	Mike Hensman
221 – 237	Adrian Staton
238 – 265	David Staves
266 – 276	Richard Hough & Kathryn Page
277 – 282	David Staves
283 – 284	Linda Hutton
285 – 292	Ieuan Willis
293 – 295	Tim Stillman
296 – 330	Paul Goddard
331 – 474	Andy Cullen
475 – 495	Dom Nelson

Andy Cullen (with 198

issues, longest serving editor by a country mile!)

496 - to date



### **SHEFFIELD**

Bear on Abbevdale Road now has a permanent cask line! For the Abbeydale Road beer festival the beer was from Weekend Project. however it is expected that the usual brewery on the handpump will be Two by Two.

**Mount Pleasant** at Norton Lees reopened under new management on Friday 1 August, although cask ale wasn't immediately available awaiting the delivery from the Heineken Star Pub Company who it is leased from, however they are now regularly available with a range including Bradfield Farmers Blonde, Timothy Taylors Landlord and Tetlev Bitter. Wednesday 20 August saw a food trader, Curbside Cravinas, at the pub with a view of making it a weekly event if popular.

Old Red Lion in Grenoside is hosting 'Top Red 12 Years On' family festival on Saturday 13 September 2-8pm with live music & DJ, food, kids games, bouncy castle and market stalls.

King & Miller in Deepcar closed for a week from 11 August for a bit of a refurbishment and the instillation of a new kitchen.

Old Shoe are to host 'Oldshoeberfest', their take on Oktoberfest. on 26 and 27 September.

Sheaf View in Heelev are hosting their final live music event of the summer on Saturday 30 August

dubbed 'Last of the Summer Music' with a programme of 8 different artists performing at the pub from 3pm onwards.

Sportsman Inn at Lodge Moor was expected to reopen over the August bank holiday weekend. The pub jas been taken on by the same management as the Ship Inn.

Fat Cat in Kelham Island held their 44th birthday beer festival on 21 August.

The pubs and bars participating in this years Half Pint Marathon have been announced and it is quite a long list! They are Alder, Forum Cafe Bar, Hop Hideout, Hymn to Ninkasi, Kapital Beer Hall, Over The Yardarm, Riverside Kelham, Shakespeares Ale & Cider House, Brewery of St Mars of the Desert, Beer House S6, Blind Monkey, Broadfield, Common Room, Dog & Partridge, Gardeners Rest, Hallamshire House, Harlequin, Itchy Pig 2 Banner Cross, Old Grindstone, Punchbowl, Rising Sun, Stag's Head, Wonky Labrador, Turner's Bottle & Tap, Two Sheds and Two Thirds Beer Co.

The event runs throughout September and involves two special beers – a cask beer from True North and a keg beer from Abbeydale with a 25p donation from the sale of a pint going to Sheffield Mind. Take a collector card and get a stamp each time you order the special beer at a participating venue and when you've collected stamps from 13 different venues you can claim a limited edition print. Check out their website or social media for more details.

### **PEAK DISTRICT**

Old Nag's Head in Edale held a beer festival over the weekend of 15-17 August with a 'Sheffield versus Manchester' theme, alona with live entertainment

Miners Arms in Eyam held a beer festival and hog roast on the Sunday of the August bank holiday weekend.

### **DRONFIELD**

Blue Stoops in Dronfield closed from 18 August for a refurbishment representing an investment by Chilled Pub Co of nearly a million pounds which they say will better bring out the natural charm and warmth of the old building!

The 29 and 30 August sees a final farewell weekend for Tom & Vee at the Hyde Park Inn at Dronfield Hill Top after which they are retiring from the pub trade. They have been running this pub for the last 11 years and feel part of the community but between them have 40 and 38 years experience in the industry. Tom is going on to be a bus driver and Stonegate pub company are advertising the Hyde Park's lease for a new tenant to take it over.

### **ROTHERHAM**

Blue Bell at Harthill is hosting Hartfest on 6 September with gates opening at 2pm and music kicking off from 3pm. Entry is £10 with the event raising funds for Harthill Football Club to restore the former Spens field pitch so they have somewhere in the village to play their home games.

Over in the Brecks area of Rotherham a new venture called Barrel & Bean is planning to open towards the end of September. It is a combined coffee shop and micropub where you can go in the morning for coffee and cakes or in the afternoon for beers on both cask and keg. They are having 4 handpumps installed with a range of three cask beers on rotation. Buses X1/X2, X11 and 19/19a go there.











# **BOTTLING IT**

Sheffield is often described as the real ale capital of the UK. with over 400 pubs offering hand-pulled cask ale in our area. However, it would be remiss not to give credit to the many other venues offering real ale in different serving styles, both for onand off-consumption.

With varying opening hours and levels of trade, it's not always possible for some venues to keep a permanent cask option – there is a risk of wastage, or of serving a sub-standard product if demand fluctuates. Many venues, however, do provide other real ale options, including bottle-conditioned beers. In fact, there are too many to cover here, so look out for a second article soon!

Craft & Berry, on Ecclesall Road, is a taproom and bottle shop with six keg lines and hundreds of cans and bottles of craft beer, many from local breweries. They also stock a good range of bottled ale from Bradfield, Acorn, Welbeck Abbey and Peak Ales. The shop is home to their Gin Emporium with over 80 different spirits (local and national) and hosts regular beer and spirit tasting events. Earlier this year, owner Mark worked with neighbouring businesses to host the second Ecclesall Road Beer Festival, and plans are already in place for a third this October.

Not too far away, on London Road, is Turner's Bottle & Tap. They offer bottled beers from Bradfield, Peak and Thornbridge, and their fridges and shelves are stocked with a huge range of craft beers, mainly from UK breweries. They also have eight keg lines available. Turner's is part of the now-annual Abbevdale Road Beer Festival, which has just celebrated its fourth year.

In Walkley, the **Dram Shop** is one of the city's older independent off-licences, and still offers bottle-conditioned beers. Owner Tony notes, however, that the number available is dwindling as more brewers embrace canning lines. Tony took on the Dram Shop in 2005, and today the shop stocks bottled beers from Durham, Welbeck Abbey and Loxley, alongside a wide selection of wine, spirits, Belgian and German imports, and craft beers.

More centrally (pun fully intended) is **Beer Central**, located in the Moor Market. As an off-licence they have no taps, but pack a wide range of beer into a small space. Bottled beers often include examples from Samuel Smith, Drone Valley and Titanic, with a strong European range alongside craft beer offerings. During Sheffield Beer Week they hosted ticketed tastings and food-pairing events in the market's small event space.

**Dan Rowe** 

# **PUBLIC** TRANSPORT

There are changes to some bus services from 31 August. These include modest improvements to a handful of tendered services in north Sheffield and reductions in Saturday daytime frequency on routes 24, 25. 52. 52a and 120. Route 52 will also be cut back to Crookes, rather than Hillsborough, during the daytime.

Other services see minor timetable changes, and routes that had been running reduced summer-holiday frequencies return to normal. Full details of new timetables and routes are online at travelsouthvorkshire.com.

Derbyshire bus timetables change in October, with details vet to be announced.

On Supertram, rail-replacement works in the Middlewood area concluded on 29 Auqust, but more are planned on the Hillsborough line during the October half-term. The Train Continues not to operate on Saturday evenings until the end of November, to allow construction of the new Magna station. It is hoped this will open in time for the Great British Beer Festival Winter, taking place at Magna in February.

On the trains, the new winter National Rail timetable comes into effect on 14 December, bringing more fast services between Sheffield and Leeds

On the ticketing front, the Travelmaster range of tickets offers good value, giving unlimited travel by bus, tram and train in the area regardless of operator (see sytravelmaster.com or the app).

Less well known, but useful for an evening pub crawl, is the Stagecoach EveningRider, valid after 6pm for £4. It covers all Stagecoach buses in South Yorkshire. Dronfield and Chesterfield. Suggested routes include: 120 to Fulwood, 52 Woodhouse-Hillsborough, 43/44/X17 Sheffield-Chesterfield.

# LESS SUPPIN'

Polling shows nearly half of UK pubagers are cutting back on pub visits as cost pressures bite. The Chancellor is warned that the cost-ofliving crisis is pricing people out of the pub. new polling shows.

New polling from YouGov reveals that 45% of pubgoers say they are going to the pub less often in the past 12 months due to the rising cost of living - a clear signal that urgent action is needed to protect the nation's pubs, publicans and brewers.

CAMRA Chairman, Ash Corbett-Collins, said:

"People want to support their local pubs, but the reality is, they're being priced out. With lower disposable incomes and publicans being forced to put up prices through no fault of their own by rising running costs, for a lot of people a regular night out at the pub just isn't affordable.

"This is a warning sign for the future of our locals. If people can't afford to go, pubs can't survive. But luckily, the Chancellor can use the Autumn Budget to help fix this.

"We are demanding the government use the upcoming Autumn Budget to help make pubs more accessible: starting by rolling back on the disastrous hike in National Insurance Contributions, cutting VAT for pubs just like they're planning to do in Ireland, introducing significantly lower business rates bills for pubs and brewers, and cutting tax specifically on pints served in pubs. These measures are desperately needed to secure the future of our beloved locals, world-renowned breweries and to stem further price hikes for drinkers."

This year's Great British Beer Festival, which took place at the Birmingham NEC in August, championed the Keep Cask Alive campaign to have cask beer recognised as a cultural asset by UNESCO, marked the two-year anniversary of the Crooked House tragedy with a rallying cry to protect community locals, highlighted the boom in low and no-alcohol beers with a record-breaking selection, and sent a clear message to government ahead of the Autumn Budget on what pubs, brewers and cider makers need to survive and thrive.



### **PUB OF THE MONTH** September 2025



The Red Lion Inn is a Grade II-listed public house on the village green in Litton, Derbyshire. Converted from three miners' cottages into a pub in 1787, it was taken over more than 200 years later, in 2024, by Tomas and Kristina.

The property was added to the National Heritage List for England on 12 July 1967 in recognition of its architectural and historic interest.

Inside, the pub retains a traditional layout, with small rooms, exposed stone walls, wood panelling and open fireplaces. Two guest rooms are also available for overnight accommodation.

The kitchen serves a menu of traditional British dishes and operates daily, with a mid-afternoon break Monday to Thursday.

Cask ales from Derbyshire and South Yorkshire breweries are regularly available - on our recent social we enjoyed beers from Acorn and Eyam.

The Red Lion hosts quiz nights on the first Monday of each month, along with other community activities advertised on their website and social media. It was named CAMRA Sheffield & District Area Pub of the Year 2023 (District).

On 26-27 September they will hold their second Oktoberfest, with special beers, food and entertainment. Check their social media for details.

**Dan Rowe** 





### JOIN US...

... for the award presentation at 3pm on Saturday 20 September

### **GETTING THERE**

Bus 65 (from Sheffield Interchange at 13:35 will arrive in Litton at 14:50).

### **POTM VOTING AND NOMINATIONS**

We are now in our second month of awarding a Pub of the Month eleven times a year. Thanks to those who nominated and voted on the September entries. Alongside our winner, the Red Lion in Litton, we received nominations for the Stables Bar (Monsal Head Hotel & Bar) and the Old Naa's Head in Edgle. Both are excellent pubs in our branch area and well worth a visit.

Voting for October PotM is open until the end of the branch meeting on Tue 2 Sep. Nominations will then be open for November PotM until the end of the committee meeting on Tue 23 Sep.

You can vote or nominate in person at meetings, via a committee member, or at online at sheffield.camra.org.uk/potm (scan the code to visit).







# AWARD PRESENTATIONS



### **PUB OF THE MONTH** August 2025



The team at the Harlequin, led by co-owner Chris Bamford, are pictured receiving our August Pub of the Month award from CAMRA Sheffield & District chairman Paul Mannina.

The pub was also celebrating its first year under the current management, as well as marking the impending departure of Ethan, who has been a key member of the team since it reopened. He was presented with a leaving gift on the night.

In his speech. Chris also paid tribute to the late, great Wendy Woodhouse, who originally bought the pub and transformed it from the Manchester Hotel into the Harlequin

As of 1 August, when the Harlequin celebrated its first birthday, the bar had featured 269 different cask ales, 165 different keg beers and 66 different ciders. Food is served, and the pub has also hosted a range of events including whisky and sake tastings, tap takeovers, a taco night, and a weekly quiz.

The presentation evening (which doubled as the birthday party and Ethan's leaving do) was hugely enjoyable, with great drinks and a buffet. Thanks to the team for their hospitality.

Walkable from the city centre and Kelham Island. Buses 7, 8, 75 and 76 stop outside.

### AREA PUB OF THE YEAR **District**



### **OLD HALL HOTEL** Hope

A handful of the Sheffield & District branch committee visited the Old Hall Hotel in Hope on the evening of Tuesday 29 July to present their District Pub of the Year award. The presentation was followed by the pub's regular quiz and buffet.

Photographed is our **BEER MATTERS** editor, Andv Cullen, presenting the award to Rick Ellison of Atlantik Inns, who run the Old Hall along with a number of other Peak District pubs.

The Old Hall Hotel features a real ale bar, restaurant. tea room and bed & breakfast accommodation. The bar is also noted for its extensive whisky collection and its regular bank holiday beer and cider festivals.



The pub is set among beautiful Peak District scenery and is easily reached by public transport:

Hope station is a 10-minute walk away and buses 173 and 272 stop outside.



# Get thi ad in



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 thi advert in t'mag – reyt in front o' folk who love a pint!



sheffield.camra.ora.uk/ads



# REGIONAL PUB AWARDS

CAMRA run a national Pub of the Year and Club of the Year competition, this begins with each local branch putting forward an entry into the county competition of which the winners go on to be judged in the national competition.

We entered two pubs – the Kelham Island Tavern went into the Yorkshire judging and the Old Hall Hotel into the North Derbyshire judging. Unfortunately neither were successful beaten by some rather stiff competition in the wider region!

Here are the winners:

### **PUB OF THE YEAR**

**East Midlands** 

Burnt Pig, Ilkeston

**Yorkshire** 

Beer Engine, Skipton

### **CLUB OF THE YEAR**

**East Midlands** 

Royal British Legion Club. Parwich

Yorkshire

Wortley Men's Club. Wortley







### CHIN CHIN BREWING COMPANY

The South Kirkby brewers held their first open weekend on 25 and 26 July.

Dave Currie started the brewery with his brother 10 years ago, brewing on a kit purchased from the now closed Quantum Brewing in Stockport, Dave later took over the business himself, and switched to brewing full time in 2024. Chin Chin has a 5 barrel brew kit producing a range of cask beers which can often be found in Sheffield venues.

Dave and his partner Gemma opened for their first weekend with food and live music, offering 6 Chin Chin cask beers and 2 from quest Wakefield brewery Five Towns. These ranged from a 3.9% session pale to an 8.4% imperial stout. They also had 4 keg lines, 4 real cider, wine, and soft drinks – something for everyone and very impressive for a single weekend's opening.

They plan to have another open weekend on September 26-28th, adding a Sunday due to popular demand! It's fairly easy to get to from Sheffield, being a 10 minute walk from Moorthorpe railway station on the Sheffield-Leeds/York line.

Check their social media for updates and more events.









# **ABBEYDALE BREWERY**

Another new month and we've got a cornucopia of beers this month spanning the whole spectrum! On the light side of things, we're starting September with Japanese Cedar (3.9%) – a citrussy sensation of a pale ale, hopped with Mosaic and Amarillo for zesty notes of orange and grapefruit and a pithy bitter finish. New to our Mythical Creatures inspired series slithers in the **Basilisk** (4.3%), a refreshing pale ale that's smooth on the palate, with no scales in sight! And from the Doctor Morton's range we're welcoming back Mandarin Claw of Death, a 4.1% pale with - as the name may suggest - notes of mandarin from the Cascade and Amarillo hop combination.

From the Brewers' Emporium, Parkin Stout (5.2%) is a seasonally appropriate addition to our Salvation range. A full bodied oatmeal stout with flavours of rich molasses and a tickle of punchy ginger, gently spiced to evoke our favourite regional seasonal treat, Yorkshire Parkin. Warming and wonderful!

We're really excited to be hosting local pals Triple Point Brewery for the return leg of our collaboration - together we'll be creating Golden Peaks, a UK hopped IPA at 6.2%. We'll be showcasing the new kids of the crop Harlequin and Olicana with their vibrant tropical flavours, which meld seamlessly with the classic orange and hedgerow character from Admiral and East Kent Goldings.

And finally, you must have known it was coming... towards the end of the month PILGRIM IS BACK! Tis the season for pumpkin spice and all things nice and we can't wait for this classic to be back in our lives and on bars around Sheffield and beyond!

### **BREWERY BITS**

Two of the Peak District breweries in our area held open days during August - Evam Brewery on 15/16 August and Intrepid Brewery on 23 August. Both involved opening a bar in the brewery showcasing their range along with a food trader.

**Bradfield Brewery** have announced the 2025 brew of their popular fruit flavoured Christmas special, Belgian Blue, will launch on 3 November. If you couldn't wait for that you may well have enjoyed their summer special, Blueberry Ale.

The **Brewery of St Mars of the Desert** (SMOD) are planning a special Stichfass pouring event again on a date still to be confirmed at the time of writing. Stichfass is a traditional German beer barrel similar to a British cask and the beer is packaged during fermentation. Dan and Martha at SMOD drove all the way to Franconia to pick theirs up!

Recent brews at Blue Bee Brewery include a 6% ABV Simcoe Krush IPA and also the latest iteration of their American 5 Hop pale ale (version 82!) alongside the routine brews of Reet Pale. Bessemer Blonde and Hillfoot Best Bitter.

As with previous years, **Drone Valley Brewery** will be taking their outside bar to the Bradway family fun day, organised by the local community action group. The event takes place on Bradway village green (on Bradway Road by the shops) on Saturday 6 September from 1:30 to 4:30pm. Bus 25 stops close by.

**Duality Brew Co** had a number of beers at the Old Shoe beer festival in Orchard Square on 16 August. These were Partners In Crime, a NE pale ale (5.1% ABV), Double Imposter Syndrome, a New England IPA (8.4% ABV) and Berried Alive, an 8% ABV raspberry sour.

The latest brew produced on the Burton Union set at Thornbridge Brewery was a collaboration with Oakham Ales. The beer is American Pale, a 5.2% ABV pale ale brewed with Maris Otter malt combined with a variety of US hops which delivers a beer bursting with citrus, tropical fruit and pine character. Oakham Ales are best known for their Citra pale ale and their JHB (Jeffrey Hudson Bitter).

# WHEN IT COMES TO FINE ALES.











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on Twitter for the latest news and offers.



### CHAMPION BEER OF BRITAIN

**Mild** by **Penzance Brewing Co** has been crowned CAMRA's Champion Beer of Britain 2025 at the Great British Beer Festival, which took place at the NEC in Birmingham in August.

Twelve amazing finalists were whittled down to the Gold. Silver and Bronze winners by an expert judging panel.

The long-standing CAMRA award is one of the most coveted and well-respected cask beer competitions in the world, putting the winner firmly in both the UK-wide and international spotlight.

The competition is fiercely independent, with judging taking two years to complete. Each year kicks off with individual nominations from CAMRA members and volunteer tasting panels, then regional competitions. Every round of judging uses a strict blind tasting policy.

Lewis Elliott and Richard Hickman (pictured above) of Penzance Brewing said:

"It's quite overwhelming. I'm really glad the style has come back. It's down to the founder of our brewery Peter Elvin and his nephew Rob. who showed me the ropes. I can't believe we are here right now, its mad!"

Christine Cryne, Champion Beer of Britain Judging Coordinator described Mild as:

"The groma of this classic dark mild has all the enticing gromas one would expect. Chocolate and sweet cocoa on the nose. Chocolate, sultanas and dry roast on the palate where the gentle pleasant sweetness is balanced by a roasty, subtle, dry bitterness. Packs a lot of flavour for a 3.6% beer!"

The Silver and Bronze winners for 2025 were:

Silver: Snowflake, Sarah Hughes was described by the judges as: "a gorgeous barley wine and a classic example of the style. The flavour is complex, with sweet bitter marmalade on a smooth palate."

Bronze: Fallen Angel by Church End was described by the judges as having: "A sweet honey toast, butterscotch aroma with a little spice. It's a rich pale ale with bitter spicy hops that are balanced by notes of honey."

Gary Timmins, CAMRA Awards Director said:

"I'm over the moon for Penzance, with Mild being a deserving Cham-







pion Beer of Britain. From CAMRA members nominating their favourites, through to those tough regional rounds, to the final panel of judges, this is a vigorous and fiercely independent competition, and Mild has come out on top.

The winners of the Champion Bottled Beer of Britain were also announced at the Great British Beer Festival, with St Austell Proper Job claiming Gold.

Brewing Director Georgina Young said: "We are very honoured and delighted to be recognised in this category with our amazing Proper Job IPA, which was first brewed in 2004, created using original new style hops made with Chinook and Cascade."

Judges described the bottled beer as: "The forerunner of many New World IPAs. A gorgeous looking gold coloured IPA with strong fruity nose and a perfect balance of biscuit, citrus fruits and bitter hops, with an ABV of 5.5% this is a beer to savour and enjoy."

Silver was won by **Monty's Mischief** and Bronze was won by Kernel Imperial Brown Stout.

### Gold, Silver and Bronze winners



Gold

Penzance. Mild



Silver

Sarah Hughes, Snowflake



Bronze

Church End, Fallen Angel

### **Category winners**



Mild

Penzance, Mild



**Session Bitter** 

Butcombe, Butcombe Original



Premium Bitter Cairngorm, Wildcat





**IPAs** 

Elusive. Oregon Trail



Session Pale, Blond and Golden Ales Track, Sonoma



Premium Pale, Blond and Golden Ales Church End, Fallen Angel



Brown and Red Ales, Old Ales and Strong Milds

Tintagel, Caliburn



Session Stouts and Porters Cairngorm, Black Gold



**Strong Stouts and Porters** Grain, Slate



Specialty, Differently Flavoured Siren, Broken Dream Breakfast Stout



Specialty, Differently Produced Allendale, Adder Lager



**Barely Wines and Strong Old Ales** Sarah Hughes, Snowflake



### **NOTRE DAME LUJAN**

Notre Dame Luián is the first and only pub in Argentina to serve real ale and has hosted the Rand Festival since 2018. We have already held seven editions of our festival (the first had only two casks, and each year we add more—the last one had nine).

In Argenting, casks do not exist, so I had them specially made. I also sourced all the tools needed to serve cask ale. Whenever friends or family traveled outside Argentina, I ask them to bring back taps and other cask ale equipment. We also serve natural ciders. One year ago, we became the only pub in Latin America with Cask Maraue accreditation. We also serve

real ale from wooden casks and have the support of SPBW (Society for the Preservation of Beers from the Wood).

This summer, the team from Brampton Brewery visited and left me a Sheffield United tshirt! We must work to become sister cities! After a recent visit to Sheffield, I explored Kelham/Neepsend to gather ideas and sample the fine beers

I have been to England on several occasions, and in the USA I won a cellarman scholarship at the Nerax in Boston in 2019. In 2023, I also participated as a cask ale judge at the Atlanta Cask Ale Festival



My dream is to attend the GBBF one day. We have had the support of CAMRA since 2018

Alberto Evherabide Owner and Cellarman















# **REAL ALE AMONGST THE DREAMING SPIRES**

Our chairman, Paul Manning, his wife Bev, along with Sheffield branch members John Wright and John Turner with their wives Eve and Andrea. enjoyed a fantastic four-day break in Oxford sampling many real ales as well as the tourist sights.

We arrived mid-afternoon on a Tuesday and checked into our bed and breakfast hotel on St Clement's Road, a 15-minute walk south of the city centre. Keen to explore the ales on offer, we first found the Cape of Good Hope pub, which had a very pleasant pale called Anthem from St









Austell Brewery. We then walked past Magdalen and University Colleges along the High Street and sampled Abingdon Bridge Bitter from Loose Cannon Brewery in the Wheatsheaf, a rock/dive bar with an interesting clientele. Next was a GBG entry, the **Bear Inn**, a recently refurbished Fuller's pub reputed to be the oldest pub in Oxford. The London Pride was excellent but pricey at £6.50 - ouch!

We then had our evening meal at a local Indian tapas bar, followed by a few excellent pints of Beechwood Bitter from Chiltern Brewery in the Port Mahon pub. which was running its Tuesday £3.50 'drink the cask dry' offer - nice!

On the Wednesday we had a spot of 'culture' with a two-hour walking tour round Oxford with a Morse, Endeavour and Lewis theme, exploring many filming locations and a few drinking holes including the famous Turf Tavern, where we tried its house Education Ale – a Greene King brew.

Bev and I then enjoyed a short river cruise down the Thames, past numerous university college boathouses, while sipping a can of Time Better Spent, a juicy IPA from Tap Social Oxford Brewery, who employ guests of His Majesty's Prisons in both the brewing and can design.

A further pint of London Pride in the **Head of the** River (a Fuller's pub), followed by an excellent Italian meal, closed out our second day.









Thursday dawned a little cloudier but dry. This time we opted for the very touristy hop-on/hopoff bus, which included a live commentary by Andy the Hat, a local travel guide with loads of interesting facts about the many famous graduates of the various colleges – including American presidents, Australian and British prime ministers, and inventors and explorers. We also visited the Morse Bar in the very grand Randolph Hotel, where it was an Irish coffee and cocktail for us.

We then all headed out of Oxford in a six-seater Uber to the splendid Oxford Brewery in the nearby village of Horspath. We were welcomed as old friends in their taproom, where we enjoyed splendid pints of their cask offerings: *Trinity*. *Prospect* and Matilda's Tears. One purchased t-shirt and a cracked head on a low door beam later (despite the 'mind your head' sign!), we returned to Oxford for our evening meal, this time in a lovely Thai restaurant next to another Grade II listed GBG pub, the **Chequers**, where we enjoyed a lovely pint of Adnams favourite Broadside.

Our final day included more visits to the Ashmolean Museum, and a look round the splendid New College with its Harry Potter-themed dining hall and famous courtyard tree featured in the films.

The afternoon started with a visit to the fantastic Grapes pub, Oxford CAMRA branch's Pub of the Year for 2025, where we delivered some of our

festival beermats. It wasn't hard to see why they won the award, and we enjoyed several beers including SUP Golden Ale from Northern Monk Brewery, 1950s Burton Ruby Mild by Heritage Brewing, a peach Melba bitter from Thornbridge, and my personal favourite, a limited-edition brew from Vale Brewery named Our Shark, celebrating the 50th anniversary of the film Jaws. They also served superb, reasonably priced food, with three tapas-style plates duly consumed.

After a pint of **Oxford Pale Ale** from Chadlington Brewery in the King's Arms, a Young's pub (with more Sheffield festival beermats donated), we spent the final afternoon doing a 'Mystery Guide' book tour round Oxford. This involved solving various clues on historic buildings and plagues to resolve a 'crime', with the answer revealed in a local pub. In our case it was the Bear Inn again, which had numerous cricket club ties on display - one of which revealed the culprit. A very enjoyable but tiring three hours, which at least got our step counts up!

Our final evening was spent at the city's number one Tripadvisor-rated restaurant, the Antep Kitchen, where we enjoyed splendid Turkish cuisine and bottles of Efes beer.

A final couple of beers back at the Port Mahon closed out our stay. A lovely city with some great beers - well worth a visit

Paul **Manning** 











# **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.

### **AUGUST**



### **Bolsover**

Thu 28 - Sat 30 Aug

Held at the football club to raise funds for the local Scout group.



### **Barnsley (CAMRA)**

Thu 28 - Sat 30 Aug

Held at St Peter's Church on Brinckman Street, near Barnsley town centre with buses 2 and X17 passing close by on Sheffield Road. The festival features a range of mainly local real ales and other craft beers plus cider, ain, food and live entertainment. Indoor and outdoor seating available. Free entry.



### **New Mills social**

### 11am Sat 30 Aug

We catch the 11:14 train to New Mills for the Torrside Brewery tap event incorporating their birthday celebration. As well as the usual tap bar there will be a pop-up bar showcasing smoked beersand a food trader. We'll then visit a few pubs in the town before heading back to Sheffield. An off-peak return ticket from Sheffield to New Mills Central is £15.70, alternatively a Derbyshire Wayfarer all day bus & train pass is £17.00. Trains run back to Sheffield every hour until 21:16 offering some flexibility!

### **SEPTEMBER**



### **Branch meeting**

8pm Tue 2 Sep

The venue this month is the Castle Inn at Bradway, It is a walk uphill from Dore & Totley railway station and buses 97/98/218, or a walk downhill from bus 25.



### Derby Heritage (CAMRA)

Wed 3 - Sat 6 Sep

At the Museum of Making.



### Tamworth (CAMRA)

Thu 4 - Sat 6 Sep

At the **Assembly Rooms**. 75 different ales to choose from including many new brews and festival specials along with cider and perry. The theme this year celebrates 50 years of Fawltv Towers.



### Festival planning meeting

7:30pm Tue 16 Sep Upstairs at the Gardeners Rest.

### York (CAMRA)

Wed 17 - Sat 20 Sep

The beer and Cider festival returns to the spectacular surroundings of St Lawrence Parish Church.



### **Pub of the Month**

3pm (time TBC) Sat 20 Sep Join us at the **Red Lion** in Litton for a beer or two as we present their certificate Get there on bus 65 (Sheffield to Buxton) or 173 (Bakewell



### **Committee meeting & Beer Matters distribution**

8:30pm Tue 23 Sep

to Castleton).

Monthly business meeting at the Dog & Partridge on Trippet Lane. We also aim to have the new issue of **BEER MATTERS** from the printers ready for distribution volunteers to come and collect from the afternoon onwards. It is also quiz night.

5 Real Ales

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### **OCTOBER**



**Brunswick Inn (Derby)** 

### Wed 1 - Sat 4 Oct

Pub event with an additional bar expanding the range to 50 cask ales and 20 ciders/perries. BBQ 4-7pm Fri and Sat, weather permitting.



### **Branch meeting**

8pm Tue 2 Oct Hillsborough Tap (upstairs room).



### Wirksworth

### Sat 4 Oct

Held at the **Maltings** on St Marys Gate featuring beer, live music and local food. Open midday to 11pm. Bus X17 runs from Sheffield to Wirksworth via Chesterfield and Matlock.

### **Heeley Oktoberfest**

### Sun 5 Oct

Held jointly between the Sheaf View and Brothers Arms.



### **Nottingham Robin Hood** (CAMRA)

Wed 8 - Sat 11 Oct Held at Trent Bridge.



### Festival setup

### 9am Mon 13 - Wed 18 Oct

We move into an empty venue and build a beer festival including the bars and stillage.



### Steel City 49 (CAMRA)

### Wed 15 - Sat 18 Oct

See over the page for details about our annual festival at Kelham Island Museum, Sheffield.



### Festival takedown

### 9am Sat 18 - Sun 19 Oct

We dismantle everything, pack it away and return the venue to its original state.





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### 2 MONTHS TO GO...

At the time of print, there are just under two months until Sheffield's 49th annual Steel City Beer and Cider Festival takes place at Kelham Island Museum, from 15 to 18 October 2025. Here is a guide to what's planned this year.

As in previous years, the two main areas of the festival are the Upper Hall and Marauee, both of which feature a huge cask ale bar, a cider and perry bar, plus a can and bottle bar offering some low- and no-alcohol options.

There will also be a room featuring three quest brewers hosting their own bars (Bradfield will be in the Upper Hall this year) and a room dedicated to craft beer in kegs.

The Upper Hall will also feature the CAMRA bookstall and merchandise stand, the Every One's a Winner tombola, and the CAMRA membership sign-up stand. Down in the Marauee you'll find some classic old-school pub games to test your skill and luck.

As usual, there will be an array of third-party food and drink traders at the festival:

In the Courtyard: Sunshine Pizza Oven, Yuleys

Bratwurst, Yorkshire Crêpes and Caribbean Fusion. In the Stone Garden: Bonnie & Clyde serving Italian comfort food

In the Upper Hall: Cheese Factor serving ploughman's lunches, pork pies and cheese sandwiches; Fairfax Chocolatiers selling their handmade chocolates, alonaside signature spirits available by the bottle, as a shot, or in cocktails

A change this year is that all our bars will be taking card payments (contactless or chip and PIN). We'll also continue to sell £5 bar tokens. available with cash or card, from desks in both the marquee and the Upper Hall.

As a result of the move to card payments, the entry price is no longer packaged with beer tokens, so the amount charged at the gate will be lower this year. All admissions are sold at the gate, but if you wish to attend one of the tours, talks or tasting events you can buy tickets for those online in advance.

### **WED 15**

The festival is open from 5pm to 10.30pm. CAMRA members, sponsors, industry staff and journalists can get in a little earlier for a preview session from 4pm, which is a great networking opportunity.

At 6pm we'll announce the **Champion Beer of** Sheffield & District, following an afternoon of judging the beers entered by local breweries. Our special quest. Jon McClure from Reverend and the Makers, will open the festival. The band has a new single out, Haircut, which is available to buy or download.

Entry to the festival on the Wednesday evening is free of charge, apart from a £3 deposit on the souvenir glass.

The Millowners Arms will be open exclusively to festival visitors with a full range of beers, wines, spirits and soft drinks, plus a food offering expected to include pies and snacks.

### **THU 16**

Open from 11.30am to 10.30pm, Entry is £2 for CAMRA members, £5 for everyone else, plus a £3 glass deposit.

Live music at 8pm in the Upper Hall: The Retrobates, starring **Kitty Noir**, performing rhythm and blues. The River Don Engine will be fired up for a demonstration at 6.30pm.



### OPTIONAL EXTRAS

- · A guided walk of the local area featured in Sheffield 1925: Gana Wars and Wembley Glory, led by author John Stocks and pub heritage expert Dave Pickersgill. The tour finishes at the festival. Tickets cost £12 and include entry. Starts 11.30am.
- Bradfield Brewery hosts a tutored tasting at 7pm, showcasing their range including an oak-aged beer. Tickets cost £9 plus festival entry, covering five third-pint samples.

### **FRI 17**

Open from 11.30am to 10.30pm. Entry is £3 for CAMRA members, £7 for everyone else, plus a £3 glass deposit.

At 8pm, **Soul Battalion** perform in the **Upper** Hall, playing soul and Motown classics. The River Don Engine demonstrations are at 1pm and 6pm.

### **OPTIONAL EXTRA**

 At 4.30pm, a pub heritage talk focusing on Sheffield's Little Chicago Quarter. £4 on top of entry, includes a copy of the Little Chicago pub walk booklet.

### **SAT 18**

Open from 11am to 9pm. Entry is £3 for CAMRA members, £7 for everyone else, plus a £3 glass deposit.

Entertainment includes Loxley Silver Band at 2pm, folk rock band Blyth Power at 5pm, and the **Kelham Island Rapper** team dancing through the afternoon. The River Don Engine will run at 1pm and 4.30pm.

### CHARITY

This year's chosen cause is Sheffield Children's

Hospital Charity. Collection buckets will be placed around the festival, and unspent beer token credit can also be donated.



### SOUVENIR GLASSES All drinks will be served in your branded festival glass, which

vou can keep as a souvenir or return for a refund. Choose from half- or pint glasses, both marked with a third-pint line. Our bars offer third-, half- and pint measures. The glasses are sponsored by **Henderson's** Relish and Bradfield Brewery.

Glass-rinsing stations are available around the festival



### **VOLUNTEER!**

The festival is organised and staffed entirely by volunteers. If you'd like to help, please visit the website and complete the online staffing form.

### MORE INFO

Full details, including beer and cider lists, will be published at sheffield.camra. org.uk/sc (scan the code). Printed programmes will be on sale at the festival for £1.





### HEDITAGE OPEN DAYS **GUIDED WALKS**

CAMRA Sheffield & District are leading two pub heritage walks as part of Heritage Open Days 2025. Use the codes or visit our website to book

**NEEPSEND** 4pm Thu 18 Sep SCAN FOR TICKETS



Led by Dave Pickersgill, this short walking tour will explore Neepsend, an area currently 'on the up' next to Kelham Island (named the 35th 'Coolest Place on the Planet'). The walk will cover both industrial and social heritage, as well as Sheffield's 'Beer Capital' status. Highlights include the former Samuel Osborn Works (now Church - Temple of Fun), Naomi's Corner, Ball Bridge, the JC Albyn complex and William Stones Cannon Brewery. The walk includes one en-route stop and concludes in the beer garden of the co-operatively owned Gardeners Rest

This walk will also be published in September 2025 as the third in a growing series of Sheffield Pub Heritage 32-page A5 booklets. The first (University Arms to Fagan's, 2003) is sold out; the second (Little Chicago) was published in 2024.

LITTLE CHICAGO 2:30pm Fri 19 Sep SCAN FOR T **TICKETS** 



This guided walk, led by local author John Stocks and Dave Pickersaill (editor of Sheffield's Real Heritage Pubs), explores Sheffield's Little Chicago Quarter. The route takes in streets featured in John's book Sheffield 1925: Gang Wars and Wembley Glory, while also highlighting the area's beer, social and industrial heritage.

The comfortable walk (just over a mile, with one minor ascent) lasts around 90 minutes and concludes at the Kelham Island Tavern for a post-walk drink and discussion.

# THE COMMITTEE



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