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Campaign
for
Real Ale

Rotherham CAMRA's magazine
Spring 2024 - Iss. 57



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Rotherham
Real Ale
Festival
Edition

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Rotherham CAMRA



A note from the Chairman

The Rotherham Real Ale & Music Festival (RRAF)

is a big event in our CAMRA branch calendar, and this year is themed, 'The Director's Cut'. Sadly, it is possibly our last year, so let's have fun and make it the best year yet!

Steve Burns, Chairman

stephenburns1@sky.com



A note from the Editor

I'm proud to have created the brochure this

year for the Rotherham Real Ale & Music Festival (see page 6). Plus our regular features: Paul Redfern's pub scene on page 4 and Mick Hill's music scene on page 24. Enjoy the festival!

Sam Warburton, Editor

SamWarburton.ContentCreator@gmail.com

Find out more!

rotherhamcamra.org.uk
[@RotherhamCAMRA](https://www.facebook.com/RotherhamCAMRA)



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Rotherham's Real Ale Pubs

What's going on in Rotherham's pub scene?



Article & photos by Paul Redfern

The latest micropub in the area opened its doors on the 16th of November 2023. Situated in a former shop at 108 Main Street, Bramley, the Yellow Broom is in part of the block that replaced the Master Brewer pub. It opens Mon – Thurs 4pm - 9.30pm, Fri & Sat noon to 11pm, and Sunday noon - 9.30pm. On the bar are two handpumps with an ever-changing selection of cask ales, seven craft keg lines, coupled with a range of spirits and wines. The little pub has a good atmosphere and is dog friendly.

If all goes according to plan, it should soon be joined by another two micropubs in the very near future. One on Wales Road, Kiveton Park, to be named the Kiveton Tap, which should be open by the next issue of Inn



Yellow Broom

Touch. Likewise, the premises on Laughton Road, Dinnington, yet to be named. More about these in the next issue.

On another positive note, it is brilliant to see that the Royal Oak, the sole pub in the village of Ulley, reopened on December 15th, 2023, following four years of closure. An extensive refurbishment has seen it reopen under former Olympic diver, Lesley Tomlinson and her husband Pete. As before, it is owned by Sam Smith's Brewery and sells their OBB Bitter. Ideal for a visit to the countryside and a meal.



Royal Oak

Another pub reopening, following a major makeover, on December 15th, is the Rockingham Arms in Wentworth. The interior is predominantly green, said to reflect the green nature of the village and includes a new restaurant area. As before, it sells a range of real ales.

Over in Parkgate, the Little Haven microbar has moved across the road into larger

premises, a former fishing tackle shop. Maybe this very welcoming pub should now be called the Not So Little Haven?



Useful contacts

Travel information: travelsouthyorkshire.com

Rotherham Trading standards: rotherham.gov.uk/trading-standards

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Sun: 12pm to 10pm

www.newyorktavern.co.uk



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www.MagnaBeerFestival.uk

Rotherham Real Ale & Music Festival 2024

7th - 9th Mar 2024

The Director's Cut

Opening times:

Thurs & Fri: 6pm - 11pm

Sat: 12pm - 11pm

£12 ENTRY

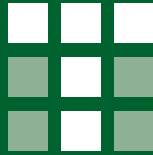
(Plus re-entry on Sat 9th
with your festival glass)

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Welcome to the Rotherham Real Ale & Music Festival 2024

Proudly presenting the Director's cut. Featuring real ales, live music, wines, ciders, gin, food stalls, cinema, and much more! Join us on the 7th - 9th March 2024 at Magna Science Adventure Centre and bring your mates.

Already here? Use your glass from Thursday or Friday to come back again for free on Saturday.

THE ARC CINEMA EXPERIENCE FEATURING...

Thursday

Comedy classics (in association with Laurel & Hard Appreciation Society)

Friday

Fright night (in association with HorrorconUK)

Saturday

Live Six Nations rugby

LIVE MUSIC

Thursday

Yorkshire's biggest open mic night

Friday

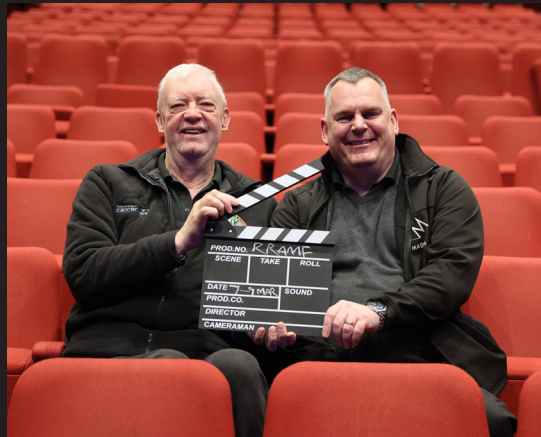
The GMen Soul Band
Kiziah and the Kings
Funky Business

Saturday

The Leathernecks
Lightning Threads
Sam Sherdel
At the Arcade
Republic
Leptons

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The Hippodrome

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Abbeydale Brewery

Black Mass GF vegan | Black IPA | 6.66%

Flavours reminiscent of bitter chocolate, fruitcake and raisins, with beautiful aromas of dark chocolate, coffee and burnt toast

Daily Bread | Session Bitter | 3.8%

Well balanced, malty flavours and a smooth bitter finish

Dr Morton's Fake News | Session Pale | 4.1%

Juicy Idaho 7 hops are balanced by delicately resinous and earthy Savinjski Goldings

Hop Smash | IPA | 7.4%

A pithy, citrus bite that builds to a dry, fruity finish

Moonshine | Session Pale | 4.3%

Distinctive floral aroma, leading to a predominantly citrus taste, with grapefruit and lemons to the fore

Sheffield Rocks GF | Session Pale | 4.1%

Notes of citrus and orchard fruits alongside hints of earthy spice

Aitcheson's Brewery

Endike Black vegan | Dark Mild | 3.5%

A really dark mild type ale, lots of roast and chocolate

King Billy Bitter | Session Bitter | 4.2%

Amber, slight caramel, subtle hop

Ashover Brewery

Amarillo | Session Pale | 3.7%

Twinkling light ale

Poets Tipple | Session Bitter | 4%

Predominantly malty in flavour, with increasing bitterness towards the end

Black Sheep Brewery

Best Bitter | Session Bitter | 3.8%

Bold peppery bitterness and a wonderful fresh grassy flavour

Burrows Blonde | Session Blonde | 3.7%

Charity Beer for Rob Burrow – raising money for MND

Riggwelter | Premium Bitter | 5.9%

Layers of chocolate and coffee are most prominent with dark fruits offering a sweet balance against the bitter roasted flavours

Bradfield Brewery

Farmers Brown Cow | Session Bitter | 4.2%

Rich Deep Chestnut coloured ale with citrus aromas

Farmers Blonde | Session Blonde | 4%

This very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing ale

Farmers Irish Dexter | Premium Bitter | 4.8%

A deep red coloured ale malty, sweet flavour with a dry finish

Farmers Pale Ale | Premium Pale | 5%

A deep red coloured ale malty, sweet flavour with a dry finish

Farmers Steel Cow | Premium Bitter | 4.5%

A unique fruity full bodied beer, with a burst of citrus and summer fruit aromas, creating a refreshing ale with a sharp dry aftertaste

Farmers Vanilla Stout | Speciality | 4.5%

A dark enriched 'black and white' stout balanced by ploughing through roasted malts and flaked oats with a subtle Vanilla character

brewSocial

Strongman Stout | Strong Stout | 6.5%

A stout from this Social Enterprise brewery

Hop Trio Version 1 | Premium Pale | 5%

With hops to the fore throughout, the predominant flavour is grapefruit

Chantry Brewery

Diamond Black | Stout | 4.5%

Full bodied dry stout with a bitter finish, spicy with hints of liquorice and dark berries

Full Moon | Session Pale | 4.2%

A crisp thirst quenching pale ale with delicate flavours of lemon, blackberry, pine and grapefruit. Brewed with New Zealand and American hops.

New York Pale | Session Bitter | 3.9%

A pale session bitter with a refreshing citrus taste and a crisp bitter finish.

Brewed using the flavoursome cascade and centennial American hops and finest Maris Otter malt.

Steelos | Session Bitter | 4.1%

A pale session bitter with a refreshing citrus taste and a crisp bitter finish

Collyfobble Brewery

Sup Wiyo | Session Pale | 4.3%

Floral notes complemented by a smooth, gentle bitterness

Doncaster Brewery

Liquorice Lump Porter | Porter | 5.5%

Dark malt ale with light liquorice aftertaste

Sand House | Session Blonde | 3.8%

Grassy hops, citric hints. Ripe fruity taste.

Don Valley Brewery

Atomic Blonde v | Session Blonde | 4.3%

A vibrant, refreshing light blonde ale

Go Your Own Way v | IPA | 5%

An Anglo-American collaboration of British malts & mosaic hops

Mardy Bum v | Session Pale | 4%

Fruity, refreshing spring beer with a long lingering bitter finish

Fuggle Bunny Brew House

2am Hoppy | IPA | 3.9%

Fresh punchy aromas of lemon and lime, a distinctively citrus taste

Jammy Dodger | Ruby Red | 4.5%

Juicy blackcurrant, rich liquorice and smooth caramel with malty undertones

Stomper | IPA | 5%

Aroma of pine spice and fruit in this dry hopped IPA

Gorilla Brewing Co

Ape-X | IPA | 4.6%

Tropical IPA with flavours of pineapple, grapefruit & lychee

Kong | IPA | 6%

Crisp, hop-forward IPA with powerful citrus aroma and flavour

Silverback Blonde | Session Blonde | 3.8%

Subtle tropical fruit, berry and citrus flavours balanced with the rich malt

Stoutrageous | Stout | 4.2%

Rich mouthfeel, full of roast coffee and chocolate flavours

Half Moon Brewery

Port Out | Porter | 4.6%

Classic English porter, dark in colour and soft on the palate

Session IPA | IPA | 4.2%

Bursting with fruit and citrus flavours!

Imperial Brewery

God's Own County | Session Bitter | 3.8%

Classic Yorkshire bitter

This is the One | Speciality | 4.2%

Pale ale with notes of Sicilian Lemon

Little Critters Brewing Company

Malty Python | Session Golden | 4.3%

Bready, caramel, traditional ale, with a malty backbone and a nice bitter bite

Shire Horse | Session Pale | 3.9%

Classic well balanced English bitter

White Wolf | IPA | 5%

Smooth from the high quality malt, with a crisp resinous finish and just enough bitterness

Lune Brew Co

Bitter | Session Bitter | 3.4%

Fresh fruity taste, with more subtle floral and spice notes

Lune Valley Gold | Session Golden | 4.1%

A gorgeous golden ale with all of the biscuit and malt that you would expect

Nailmaker Brewing Co

Mango Magic Mosaic Vegan | Session Pale | 4%

A crisp bitterness to the beer whilst also providing lovely fruity aromas, including mango with hints of pine also coming through

Paletan Vegan | Session Pale | 4%

A light citrusy taste with mandarin, lemon, lime, grapefruit and gooseberry

Old Mill Brewery

Cask Traditional Bitter | Session Bitter | 3.9%

Full-palate, balanced bitter with a crisp hop flavour giving a clean dry finish

Citra | Session Golden | 4%

Hints of mango and grapefruit

Springs Eternal | Mild | 3.4%

A golden ale with a fruity hop that dominates the finish

Styrian Dragon | Session Blonde | 3.8%

Fruity and sessionable. A citrusy background.

Peak Ales

Gose Vegan | Speciality | 3.9%

A blend of sour, salty and herbal flavours

Mild | Mild | 4%

Dark, malty and coffee

Stancill Brewery

Barnsley Bitter | Session Bitter | 3.8%

Oaty, honey aroma with a malty, bitter taste. A classic bitter.

Black | Session Stout | 3.7%

Nutty, caramel aroma with a malty, smooth taste

Secret Potion | IPA | 3.9%

Session IPA

Stainless | Session Pale | 4.3%

A robust pale ale that is packed full of flavour

Triple Point Brewery

Brum GF vegan | Speciality | 5%

A prominent salty taste, but nothing too overpowering. Complemented by sweet

flavours of caramel and vanilla to give a nice burnt salted caramel aftertaste.

Debut GF | IPA | 5.5%

Juicy, hazy, punchy, yet quenching IPA. Bursting with passionfruit, mango, blueberry and citrus aroma.

Timothy Taylor Bar

Boltmaker | Session Bitter | 4%

A genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma

Dark Mild | Mild | 3.5%

This rich, creamy Dark Mild is a consistent award winner

Golden Best | Mild | 3.5%

The last of the true Pennine light milds, this amber coloured beer makes a refreshing session ale

Knowle Spring Blonde | Session Golden | 4.2%

Easy-drinking blonde beer, with floral and grapefruit aromas, complex depth of flavour and aromatic citrus hops

Land Lord | Session Bitter | 4.3%

A classic strong Pale Ale, has won more awards nationally than any other beer

Land Lord Dark | Session Bitter | 4.3%

Aromatic English grown Cascade and Chinook hops give the beer a less harsh and gentler flavour profile than many of the extreme, hoppy IPAs

Hopical Storm vegan | Session Pale | 4%

Citrusy and sessionable, it has a pleasant fruity body topped with flavours of mandarin, mango and passion fruit

Award winning
real ales



www.ChantryBrewery.co.uk

The Essoldo

Starring North and West Yorkshire Breweries

Bosun's Brewery

Black Beard Vegan | Mocha Stout | 4.3%

Mocha Stout, a swashbuckler of a brew

Tempest Vegan | IPA | 5.6%

Fruity nose and bursts of citrus and grapefruit flavours

Great Newsome Brewery

Gate Keeper | Premium Golden | 4.5%

Refreshing bitterness and just a hint of spiced honey on the nose

Liquorice Lads | Stout | 4.3%

Heady aromas of Pontefract cakes with roast malt flavours and real liquorice!

Harrogate Brewing Co.

Harrogate Best Vegan | Premium Bitter | 4.5%

A full bodied sweetness from dark crystal malts and a subtle spiciness

Pinewoods Pale Vegan | Premium Pale | 4.4%

Citrusy American hops, balanced with traditional British malts

Horsforth Brewery

The North is Ace Vegan | Session Pale | 3.7%

Notes of tropical fruit, in particular grapefruit and stone fruit to create a very refreshing sessionable pale

Trinity Vegan | Session Pale | 4.2%

A light pale with a nice balanced bitterness

Lord's Brewing Co

Malamute Veg | IPA | 4.5%

An intense aroma of sweet tropical fruits and complex tastes of mango & elderflower

Corax Veg | Stout | 4.1%

Complex roasted and coffee flavours with hints of toasted caramel and chocolate

Ossett Brewery

Melon | Session Gold | 4%

Single hopped golden beer

Pretty Fly for a Goose Eye | Session Pale | 3.8%

(Collaboration with Goose Eye Brewery) Well hopped session pale

White Rat | Session Pale | 4%

Intensely aromatic and resinous finish

Yorkshire Brewhouse

Five Trawlers | Session Amber | 3.8%

Powerful peppery hopslight malt background and a citrusy finish

Flipping Heck | Premium Amber | 4.6%

Full bodied with a bitter sweet finish

The Regal

Starring West Midlands Breweries

52 Degrees Brewing

Cricket | Premium Pale | 4.8%

An American style pale ale

Lady Godiva | Session Pale | 4.2%

Aromatic with honey and malt on the nose

Black Country Ales

Citra Sublime | Premium Pale | 4.5%

A refreshing pale ale lifted by a fresh hop character

Pig on the Wall | Mild | 4.3%

Complex flavour of light hops giving way to a bitter sweet blend of roasted malt. Suggestions of chocolate and coffee undertones.

Byatt's Brewery

Platinum Blonde | Session Blond | 3.9%

Hints of citrus and sulphur with a mild lemony aftertaste

Enville Ales

Enville Ale | Speciality | 4.5%

Sweet, malty aroma and taste. Honey becomes apparent before bitterness dominates.

Ginger | Speciality | 4.6%

Gently gingered tangs. Satisfying aftertaste of sweet hoppiness.

Old Porter | Porter | 4.5%

Sweet and fruity start with touches of spice. Good balance but hops dominate the finish.

White | Speciality | 4.2%

Malt, hops and fruit aroma. Hoppy but sweet finish.

Fixed Wheel Brewery

Demi | Premium Gold | 4.8%

Balanced body with a refreshing sweetness followed by layers of citrus, grapefruit and lemon

Chain Reaction | Session Pale | 4.2%

Orange and citrus flavours

Green Duck Brewery

Close Action | Premium Pale | 4.8%

Loads of fruitiness, mango, pine needles and papaya

Session | IPA | 4%

A riot of blueberry, tangerine papaya and passionfruit

Holden's Brewery

Golden Glow | Premium Gold | 4.4%

Fragrant hop aromas, a moreish gentle sweetness and an almost citrus like pleasant bitter finish

Kinver Brewery

Noble | Premium Gold | 4.5%

A golden and citrus ale, brewed using Citra hops

The Arc

Starring Chantry Brewery

Diamond Black | Stout | 4.5%

Full bodied dry stout with a bitter finish, spicy with hints of liquorice and dark berries

Full Moon | Session Pale | 4.2%

Delicate flavours of lemon, blackberry, pine and grapefruit

Iron and Steel | Session Bitter | 4%

Chestnut coloured, complex spicy flavours of dark fruits with a clean finish

Mighty Millers | Premium Bitter | 5.5%

Hoppy with a fruity sweet but balanced flavour

New York Pale | Session Bitter | 3.9%

Refreshing citrus taste and a crisp bitter finish

Firkin Freezing | Session Pale | 4%

A frosty start but goes down a storm

Special Reserve | Premium Bitter | 6.3%

A full bodied, rich well balanced ale with a hint of liquorice

Steelos | Session Bitter | 4.1%

A pale session bitter with a refreshing citrus taste and a crisp bitter finish

Two Magpies Porter | Porter | 4.5%

Thick creamy beige head, smooth well balanced porter with loads of chocolate



Cider Bar

Mr Whitehead's Hampshire

Novo Pyrus | Dry | 7%

Dry but strong

Devil's Device | Medium | 8.4%

A light fruity Perry made from proper Perry Pears

Farmer Jim's Devon

Farmyard Perry | Medium Dry | 4.5%

Sweet clear cider with a full apple flavour

Cockeyed Devon

Cockbird | Sweet | 5%

Medium traditional with a bite

Monkey Mango | Sweet | 4%

Dry clear and golden in colour with full bodied character

Dorset Nectar Dorset

Wild Cat Cider | Medium | 5.5%

Dry crisp single variety - one of oldest varieties recorded

Gwatkin Hereford

Foxwhelp | Dry | 6%

Dry full crisp with soft acidity from early-mid season apples

Dudda's Tun Kent

Bone Dry | Dry | 5.5%

Dry infused with vanilla oak of the Glen Moray casks

Thistly Cross Scotland

Whisky Cask | Dry | 6.7%

Medium cider blended with real blood oranges for a fruity refreshing drink

Seacider Sussex

Blood Orange | Medium | 4%

Medium cider blended with white peaches for a fruity and refreshing drink

White Peach | Medium | 4%

Fermented mainly from dessert fruit blended with traditional mango

Celtic Marches Hereford

Tutti Frutti | Sweet | 3.4%

Sweet exotic cider with cherry and pineapple

Wine

Fizzy

Heidsieck & Co

France | Champagne Brut | 12.5%

Marques del Norte

Spain | Cava | 11.5%

Martini

Italy | Asti | 7.5%

Prosecco

Italy | Spumante | 10.5%

White Wine

Fillipo | Sicilian |

Pinot Grigio | 11%

Nice Drop

South Africa | Sauvignon Blanc | 12.5%

Lindeman's

Australia | Chardonnay | 13%

Rose

The Shy Pig

Australian | Blush | 10%

Barefoot

California | Pink Moscato | 9%

Fillipo

Sicilian | Pinot Grigio | 11%

Red Wine

McGuigan Classic

Australia | Shiraz Cabernet | 11%

Paul Mas

France | Merlot | 13.5%

Three Mills Vegan

England | Fruity Red | 8%

Campo Viejo

Spain | Rioja | 13.5%



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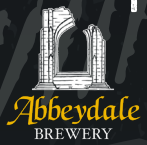
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March

SAT 2ND THE LEATHERNECKS—CHATFIELD	£7 ADV	7PM - 12
FRI 8TH NORTHERN SOUL MOTOWN VINYL DJS	FREE	7PM - 12
SAT 9TH THE BOWIE CONTINGENT	£10 ADV	7PM - 12
SAT 16TH RADIO ROMANTICS & ECHO BEACH 80S SKA PUNK	£10 ADV	7PM - 12
SAT 23RD GRAHAM OLIVERS ARMY SAXON LEGEND	£12 ADV	7PM - 12
FRI 29TH GENIUS THE FOOL TIRITH PROG ROCK	£8 ADV	7PM - 12
SAT 30TH ETON RIFLES SKA MOD NEW WAVE NORTHERN SOUL	£10 ADV	7PM - 12

APRIL

FRI 5TH TBC	FREE	7PM - 12
SAT 6TH FLEETING RUMOURS FLEETWOOD MAC AMAZING	£17 ADV	7PM - 12
SAT 13TH SPANDESQUE BALLET SPANDAU BALLET TRIBUTE	£14 ADV	7PM - 12
SAT 20TH STRAIGHTEN OUT UKS NO 1 STRANGLERS TRIBUTE	£11 ADV	7PM - 12
FRI 26TH HIGH ON ADAMS BRYAN ADAMS TRIBUTE	£12 ADV	7PM - 12
SAT 27TH THE ELECTROMANTICS FANTASTIC 80S	£13 ADV	7PM - 12

MAY

FRI 3RD TBC	FREE	7PM - 12
SAT 4TH RAINBOW RISING - RAINBOW TRIBUTE DEEPER PURPLE	£13 ADV	7PM - 12
SAT 11TH ROXY MAGIC AMAZING ROXY MUSIC TRIBUTE	£15 ADV	7PM - 12
FRI 17TH AYNT SKYNYRD	£10 ADV	7PM - 12
SAT 18TH U2 V SIMPLE MINDS TRIBUTE SHOW	£12 ADV	7PM - 12
SAT 25TH THE SEX PISTOLS EXPOSE + BLONDIE UK	£14 ADV	7PM - 12
FRI 31ST HARMONY OF SPHERES + QUIET EARTH RUSH FLOYD	£9 ADV	7PM - 12

JUNE

SAT 1ST WOW THAT'S WHAT I CALL 90s TRIBUTE BAND SHOW	£13 ADV	7PM - 12
FRI 7TH TBC	FREE	7PM - 12
SAT 8TH CHANTEL Mc GREGOR	£17 ADV	7PM - 12
FRI 14TH STAFFORD GALLI	£10 ADV	7PM - 12
SAT 15TH CHRIS HELME EX SEAHORSES	£15 ADV	7PM - 12
SAT 22ND ED TUDOR POLE LIZZY & THE BANSHEES	£14 ADV	7PM - 12
SAT 29TH HANDSOME DAN & THE MAVERICKS SKA MOD PARTY	£5 ADV	7PM - 12

JULY

FRI 5TH TBC	FREE	7PM - 12
SAT 6TH TBC		
FRI 12TH KARNATAKA BRILLIANT PROG ROCK BAND	£17 ADV	7PM - 12
SAT 13TH MADONNA TASHA LEAPER TRIBUTE BAND SHOW	£15 ADV	7PM - 12

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Mick Hill's take on Rotherham's music scene



By Mick Hill

Back To The 80s with ABC
Thursday 8th Feb 2024

Wow, what a fantastic night we had at Sheffield City Hall watching Martin Fry and the Southbank Sinfonia Orchestra. An amazing sound bringing the hits of ABC back to life.

Set 1

Opening up with a intro of ABC song snippets with the orchestra, it was time for Martin Fry to enter the stage with When Smokey Sings, Viva Love, The Night You Murdered Love, How To Be A Millionaire, The Flames Of Desire, The Love Inside The Love, Ten Below Zero, One Better World, Ocean Blue, then finishing off the first set with Be Near Me to great applause from the City Hall audience.

Set 2

The entire Lexicon of Love album, released on the 21st June 1982... Show Me, Poison Arrow, Many Happy Returns, Tears Are Not Enough, Valentines Day, The Look Of Love pt 1, Date Stamp, 4 Ever 2 Gether, then ending with All Of My Heart to more applause asking for more!

Encore

Martin came back to the stage to give the crowd an Encore... The Look Of Love Pt 4. After jokingly saying he had run out of songs, they finished with The Look Of Love Pt 1 Reprise.

A great night was had by all on a wet, snowy night that had threatened to put the concert in doubt.





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