

JULY 2007



# Opening

THE FREE CAMRA REGIONAL MAGAZINE

NUMBER 275

COVERING THE CITIES OF MANCHESTER & SALFORD, STOCKPORT, TAMESIDE, TRAFFORD, N.E. CHESHIRE & MACCLESFIELD

## Fun at the Festival



**CAMRA, the Campaign for Real Ale, is celebrating another very successful Stockport Beer & Cider Festival. Giving the lie to those who say that there is no demand for real ale, large crowds of all ages supped their way through 15,000 pints of cask beer plus a record-breaking 2,600 pints of traditional cider and perry.**

Fine weather meant that drinkers could relax in the stand and much use was made of this facility – Stockport Beer Festival has the largest amount of seating at any CAMRA beer festival – and there were many compliments about the range and quality of the beers on offer. Negotiations are now under way for the 2008 Festival, which we again hope to be able to run at Edgeley Park. See also *Festival Review on Page 7.*



Beer festival lovers are of course in for the ultimate treat next month. CAMRA's 30th Great British Beer Festival will be held at London's Earls Court from 7 to 11 August. Last year's festival featured over 450 real ales and attracted a record-breaking 66,000 visitors. London is just over 2 hours by train from Manchester and early booking will get you a cheap rail deal so there's no excuse not to visit what is the biggest and best showcase of British and overseas brewing talent anywhere.

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\* All beers subject to availability



# Pub OF THE Month AWARD




The Stockport & South Manchester CAMRA Pub of the Month for July 2007 is the Crown, High Street, Cheadle.

Set in the heart of the village's busy main street, the Crown does not have the traditional outward appearance of a pub. Inwardly though, it is very much a pub, and a pub run with all of the heart and commitment that endears it, and all of the staff who run it, to people.

Karen and Alan Williams have been at the helm for two years, now as tenants, this being their first Hydes pub, although not their first pub as they ran the Bromale in Bramhall for a while. Altogether, Karen has been in the pub trade for some 23 years. Alan's work background was in the aerospace industry, but when redundancy came, he ploughed the money into a tenancy so that they could realise an ambition of becoming joint tenants.

Their achievements have been impressive, they have more than doubled sales over that of previous tenants. Overall, they shift some twelve 18-gallon containers of cask beer per week, this is split over the beer range of Hydes Original, Mild, seasonal, and one or two guests. The Original commands the lion's share of those sales. Keen pricing on food too has made the lunches very popular with folk. They have been recognised by Cask Marque and Hydes for their excellent cellar work - if you can receive Sky Pub channel (820), you'll be able to see Karen take you through the whole cellar process! Whilst with Hydes, they are now in the final seven of Hydes' Cellar of the Year contest.

Community-wise, they host the Crown bowls team, whilst the Crown football team raised £3,000 for the Rainbow Trust. A first-time beer festival in May was very well received, both by pub-goers and Hydes' management.

The presentation will be made on the evening of Thursday 26 July from 8.00pm onwards. Be there for what is sure to be a memorable night. **MMC**

*Public transport to the Crown is (from Stockport) buses 11, 310 (309 return), 312, and 371. Whilst from Manchester, buses 44, 130, and 157 will drop you on the High St.*

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## OT – COMMENT...

As you read this the smoking ban will have been in force for almost a week, perhaps longer.

Opinion remains divided as to what the long term effect of all this will be. The evidence from those parts of the UK where the ban is already in force is patchy. Scotland introduced the ban first and the extent to which pub sales have fallen depends on whose statistics you read. Certainly few if any pubs seem to have closed on the back of the ban.

In the Irish Republic the ban has been in place even longer and again the scale of the effect of this on the pub trade is dependent on who you listen to. The *Irish Post* last year reported that custom had actually increased by 11% in the 12 months since the smoking ban was introduced there. Admittedly this was based on just 38 pubs in Dublin and this may not be typical of the country as a whole.

So what's in store for us? Obviously no pubs will be shutting overnight but some will certainly suffer. Most at risk are those that are "landlocked" with no possibility of erecting smoking shelters outside. Typically these are small urban locals with a higher than average number of smokers among their customers. Add in pub company ownership with typically tight rents and you don't have to be a genius to work out what happens next.

So, let's be clear. Some pubs are going to close as a direct result of the smoking ban. Is that a price worth paying for what will undoubtedly be a much more pleasant drinking environment in those that remain? The answer to that question is something that will divide opinion for years to come.

**Finally – congratulations to all involved with this year's Stockport Beer & Cider Festival - I have heard nothing but compliments from everyone who attended.**

## OT – INFORMATION

*Opening Times* is produced by the Stockport & South Manchester Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the High Peak & NE Cheshire, Trafford & Hulme, North Manchester and Macclesfield & E Cheshire Branches. The views expressed are not necessarily those of CAMRA either locally or nationally. 7,000 copies a month are printed by Phil Powell Printing of Failsforth.

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**Trading Standards** – problems in pubs should normally be resolved by a quiet word with the licensee. However sometimes it may be necessary to take it further. These are the local contacts:

<b>Stockport:</b>	0845 644 4301
<b>Manchester:</b>	0161 234 1555
<b>Salford:</b>	0161 925 1346
<b>Tameside:</b>	0161 342 8355
<b>Trafford:</b>	0161 912 2274
<b>Derbyshire:</b>	08456 058 058
<b>Cheshire:</b>	0845 11 32 500

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2002

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**S**hock news about two local pubs this month. One scheduled for closure and the other, according to many of its regulars, destined for ruination.



Robinson's have taken everyone by surprise with the announcement that they are to close their brewery tap, the **Spread Eagle** on Hillgate, by the end of the year.

Licensee Val Jones and husband Noel, who have been at the pub since late 1995, were called next door to the brewery last month and told that the pub will close in December and be turned into additional office accommodation. The official closure date is December 6 but as this is a Thursday, Val and Noel hope to extend this to Saturday 8 so they can see off the pub in style.

Val tells me that while Robinson's have tried to treat the couple fairly – they will have first refusal of any tenancies that come up – they, and their loyal band of regulars, are still devastated by the news. They had hoped to see out their careers at the Spread, which is a quiet, comfortable and well-run local.

Quite honestly I expect better than this from Robinson's. Obviously they have their reasons for closing the pub but do they really need that much more office accommodation? And if they do, can't they find it somewhere else on the extensive site occupied by the Unicorn Brewery?

### Griffin Under Threat

**T**he other local pub under threat is the Griffin in Heaton Mersey where Holt's seem to have had a rush of blood to the head.



Readers will know that the Griffin in Heald Green has been converted, not unsuccessfully, into a more food-oriented operation. Plans are now afoot to repeat the exercise at its Heaton Mersey namesake.

Locals are up in arms about what they perceive to be a threat to the pub as they know it. Certainly if what they have heard about the removal of the interior walls is anything to go by, their concern is more than justified. There's a dedicated website at [www.savethegriffin.com](http://www.savethegriffin.com) which tells you more. I will be keeping close tabs on this one.

## Round and About

The **Farmers Arms** (Hungry Horse) in Cheadle Heath has been refurbished. The decor is pleasant without being exceptional. Whilst two handpumps remain in the bar and the rear lounge, when I visited they were not in use.

**Bar SH** in Cheadle has now been renamed **Finbar's New Irish Bar & Restaurant**. As with the Farmers Arms this also sports two handpumps but neither was being used to dispense cask ale when I visited.

In Cheadle Hulme the **Hesketh** has reopened following a major refurb. The refurbishment is tasteful although predictable as it is now even more of a diners' pub. On my visit three cask beers were on sale; Wadworth's "Mann's St. George and the Dragon" at £ 2.15, Adnam's Bitter at £2.10 and John Smiths Cask which I did not try. Both the Wadworth's and the Adnam's were OK but neither beers I found to be very exciting.



A recent visit to Hazel Grove found the **Fiveways** (Pictured) offering quite a decent pint of Wells Bombardier available on handpump. The pub had a good bustling atmosphere, too.

Elsewhere in Hazel Grove I'm pleased to welcome the **Bulls Head** back into the real ale fold. Old Speckled Hen, Black Sheep Bitter and Deuchars IPA were all on handpump when I called, and in good nick too.

The recent Pub of the Month presentation at the **Pineapple** gave me an opportunity to meet the former licensees of the late **Bridge** (Robbies) on Chestergate. This was demolished in October 1999. Cyril and Pauline Cavender told me of the great struggle they had in their final year to gain and maintain custom. They were kept in the dark about closure plans until very late in the day too. Cyril learnt his craft at the Duke of York in Heaviley; both are now retired from the licensed trade and I wish them well.

Colin at the **Greyhound** in Bredbury tells us that the Robbies seasonals are continuing to go well. Dark Horse and Double Hop were particularly well received. Improvements to the beer garden have begun to take place, so it should be a wonderful place for a drink in the sun.

The **Gardeners** in Offerton now serves Tetley Bitter on cask. I spoke to the licensee who told me it is now a free house completely free of tie.

Long-term tenant, Jayne Hall at the **Ash Hotel** in Heaton Norris is leaving the pub soon. This is a large house, so let us hope that cask ale returns when the new people take over.

The **Kings Head** on Tiviot Dale has been closed a while now. Unfortunately, during this period many fixtures and fittings have been removed or vandalised; what now for its future?

Finally, Ange and Trevor at the **Swan with Two Necks** have rationalised their beer range to Hatters and Unicorn; this is to maintain quality. Although the Double Hop was popular, it just was not selling enough to avoid too much wastage.

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Most of the front page was again taken up by the short pint problem – this was the third time that *Opening Times* had dealt with it so prominently. Britain's top trading standards officer had blown a hole in Government plans to legalise the 95 per cent pint. Far from ending the short pint rip-off, the Trade Department proposal – which was a U-turn on years of New Labour promises – would make matters worse. It would be better if Patricia Hewitt had reverted to the Government's previous commitment to a full pint said Chris Howell, the Trading Standards Institute's lead officer on weights and measures. He also added that the number of pints tested short had risen from 20 per cent to 50 per cent in 20 years.

\* \* \* \* \*

The remainder of the front page reported that the Quiet Woman Inn, Earl Sterndale, Derbyshire, had been voted unanimously by High Peak & North East Cheshire Branch as its "Pub of the Year". Very much a community local, the pub also sold eggs, postcards of the pub and books by local poet Tom Wise. But why the Quiet Woman? The Good Beer Guide 2007 says "the answer is on the pub sign outside".

\* \* \* \* \*

There was an advert for the Crown, Heaton Lane, which talked about Technology and Tradition in Perfect Harmony...ten cask ales, cask cider, bar food and the very best of live music. But there was no Sunday lunchtime drinking, and the advert oddly referred to Visiting Hours. The adjoining advert for the Navigation on Lancashire Hill, was in direct contrast – open all day every day.

\* \* \* \* \*

Railway Reprieved it said. Yes, good news about the Railway, Portwood, Stockport. Whilst the demolition threat still remained (and the pub would certainly be coming down at some stage), this had been deferred for at least two years or so. Porter Brewing now intended to spend some money on the pub with, for example, a new carpet. This was good news for the town's real ale scene, in which Porter's ales were a valued part. And now, in 2007, that definite demolition date is still somewhere in the indefinite future.

\* \* \* \* \*

The Editor's column welcomed thousands of visitors to the North West as Manchester hosted the 17th Commonwealth Games. The short pub guide in that issue aimed to guide the visitors to some of the better pubs that Manchester had to offer. Of course it was, and is, one of the great brewing centres of the UK. Although lacking the high profile of centres like Burton and Tadcaster, Manchester has the highest concentration of family owned brewers in the country – Holts, Hydes, JW Lees and Robinsons. A large number of local micro breweries had sprung up in recent years, making Manchester something rather special for the beer lover.

\* \* \* \* \*

Two major real ale outlets were due to open in the city. The Waterhouse on Princess Street was Wetherspoon's latest offering – an impressive conversion of a row of late 18th Century, Grade II listed townhouses. It had been named after the great 19th Century architect Alfred Waterhouse, who designed the nearby Town Hall. In complete contrast, Kro2 was to open in the ground floor extension of the National Computing Centre building on Oxford Road.

## Cask Champion Award



*The 3 Rivers team – clockwise from the back Julie Black, Sales Manager; Andrew Last, Trainee Brewer; Dave Sherring, Transport Manager; Mike Hitchen, Head Brewer and Head Honcho; Katie (Mike's niece who came up with the name for Yummy Figgy Pudding)*

The Stockport & South Manchester CAMRA Cask Champion Award is made "to the person or company that has championed the cause of Cask Conditioned Ale in the Branch area".

It is discussed annually at the branch AGM but rarely awarded. Previous winners have included Inbev for their relaunch of Boddington's Bitter, Robinson's for the seasonal beers and overhaul of quality control, and Hydes, again for huge quality improvements for their cask beers.

This year it was felt 3 Rivers Brewery deserved the accolade for their achievements over the last twelve months and their real commitment to brewing real ale and supporting other micros in and outside the branch area.

3 Rivers was started in 2004 as a 2½ barrel plant in premises that were soon outgrown. In June 2005 they moved to their present location and now have a 40-barrel capacity. Just one year later the social club was opened at the brewery, where their beers are on sale, often alongside other guest microbrewers beers, Millstone and Abbeydale being regulars.

Mike Hitchen founder, owner and head brewer insists "This is a brewery with a club, rather than a club with a brewery" and says the brewing of real ales will always be first and foremost at 3 Rivers.

In the middle of last year, to help with growing beer sales both in the UK and abroad they took on Andrew Last as a trainee brewer who has already shown his fledgling spirit in producing his first solo beer, an Easter special in the form of Bunny Boiler.

National contracts won early this year with Wetherspoons and Waverly TBS (beer distributors) have ensured the Manchester IPA has become a best seller for them. Its notoriety has even reached the Channel Islands, where it has been ordered for the CAMRA Jersey Beer Festival in September.

Not content with just brewing and selling real ale, 3 Rivers promotes it as well. They have a brewery installation consultancy service to advise and assist anyone setting up their own micro. Mike will even give lessons in brewing to budding commercial brewers.

This award coincides with Mike's silver jubilee year in the Real Ale industry. "We are delighted to receive this award and will be brewing fine Real Ales for many years to come" he tells us.

The presentation will be made from 7.30pm on 27th July at the Brewery on Greg Street in South Reddish, just a short walk from the 203 bus route on Reddish Road.

## Beer Festival Review

As we report on the front page, the 21<sup>st</sup> Stockport Beer & Cider Festival was a major success with large crowd, fine weather and a great range of well-kept beers, ciders and perries.

Careful management of the beers ensured that once again there was a good range available until the Festival closed on Saturday night. Compliments flowed thick and fast about the range and quality of the beers available. It was particularly pleasing to get these comments from the numerous licensees and brewers who came along, and they are a tribute to the hard work of the beer and bar managers.

As usual the results of the Beer of the Festival contest were eagerly awaited. Judging was by a combination of popular vote and tasting by the beer and bar managers. The category winners are:

**Mild – Arundel Sussex Mild**

**Bitter – Howard Town Wren's Nest**

**Premium Bitter – Abbeydale Moonshine**

**Special Beer – B&T Fruit Bat**

**Stout/Porter – Bridge of Allen Glencoe Wild Oat Stout**

**Strong/Old Ale – Thornbridge Jaipur XB**

When the votes for Beer of the Festival were totted up the overall results are:

**Beer of the Festival – Howard Town Wrens Nest**

**1st Runner-up – Thornbridge Jaipur XB**

**2nd Runner-up – Abbeydale Moonshine**

Cider and Perry hit record sales with almost 330 gallons being dispensed. Demand was high and by closing time only about half a dozen or so varieties were available.

Voting for Cider and Perry of the Festival was keen. There can only be two winners and these are:

**Cider of the Festival – Ralphps 4Bs**

**Perry of the Festival – Hecks Hendre Huffcap.**

Congratulations to all concerned.



### From a GAG Member (name & address supplied):

I wish to bring to the attention of your readers the potential destruction of another fine hostelry which currently has both history and character. I am talking about the Griffin Hotel in Heaton Mersey for which Holts have submitted a planning application to make significant changes, build an extension, and to convert it into a Restaurant.

It will almost certainly go the way of the Griffin in Heald Green - i.e. destroy what is very much a local pub; charge high prices for frozen meals from the standard "Holt's Food Range", and up the prices of the beers to pay for the costs of the renovation.

Many people - local drinkers, local pensioners who enjoy the current traditional pub lunches, and the local residents are very much against this application and will be making their views known. One of the locals is discussing with English Heritage the possibility of it being declared a listed building. There is even talk of resurrecting the Griffin Action Group (GAG) which was last active in the seventies when Holts tried to knock down the pub.

I would encourage anyone else who has strong views to look at the planning application on the Stockport MBC website and then to formally register their objection. I would be obliged if you do not publish my real name, as feelings are running high, and I would not want to be banned from the Griffin for fighting this corner!

**(Holt's plans for the Griffin are worrying – I think we shall all need to keep a close eye on developments here – Ed)**

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## Hyde News

The function room at the **Sportsman** in Hyde is now completed and several functions have taken place. It certainly looked impressive when I called in late May. There are two handpumps installed, it is comfortably furnished and it is available for parties, christenings and social events etc. It can seat up to 50 or 60 people. Across the hall, the snooker room is still operational too, though underused. The landlord tells me that they are considering another beer festival at some stage later in the year but are going to ensure it is advertised and planned well in advance, so I can give it a mention in this column. They are also now providing free sandwiches for locals on Friday teatimes and establishing a regular Wednesday quiz evening.

On the beer front, it is similar to usual, with Phoenix Bantam, Plassey Bitter, Whim Hartington Bitter, Pictish Brewers Gold, Moorhouse's Black Cat Mild and Taylor's Landlord as the regular beers, with two guest beers as well.

Near the bus station, in Hyde, the **Bike & Hound** had no real ale visible on my visit, but the lady who served my Guinness topless (the barmaid not the head on the drink), was worth calling in to view (Thursday evenings only 8.30 - 11.00pm).

## Out and About in Buxton

At the **George** in Buxton, on our Branch social in late May, the choice was Kelham Island Pale Rider, Three Rivers IPA, Storm Ale Force, Fullers London Pride, Milestone Rich Ruby, Everards Beacon. We tried an assortment of these between us and all were in good condition.

We also visited **Ramseys Ba**, that had the usual good choice too, we noted on our visit that they have ditched the regular Wells Bombardier, in favour of Peak Ales Best Bitter as a permanent, and Hartington Bitter is a permanent too, with four guests. On our visit they were Pardoes Something for the Weekend, Church End Duck Fat Bradshaw, Thornbridge Hall Jaipur IPA and Silverdale Wheat Beer, also from Thornbridge Hall. The last one was an excellent thirst quenching drink.

Look out for the **Ramseys Bar Beer Festival**, to be held outside in a tent on the site (Ramseys is the bar inside the Buckingham Hotel), on for two weeks in July.

At **Beltane Bar** on Hall Bank, the Draught Bass has been replaced and there are now three ever changing beers on sale and a selection of bottled beers has been introduced since my last visit in December. We all tried the Everard's, which was very hoppy and on good form. A trip up to the market place saw us visit the **Sun Inn**, a lovely flagged floored pub that has a myriad of rooms around a central bar, with drinking in several areas and nooks and crannies. Maybe the anticipation of going next door to the Indian restaurant was the reason, but I forgot to check the beer choice in here. I tried the Marston's Bitter which was in good shape.

In New Mills, the **Beehive** continues to be loyal to Storm Brewery. On my visit that night, as I got off the train at Newtown, coming back from Buxton full of Lamb Tikka Samba to await the bus to Glossop, with the best part of an hour to kill, I called in and tried half of Ale Force and half of Beaufort which were both very good.





I received recently an article from one of the broadsheets, which proposed the environmental friendliness and business sustainability qualities of microbreweries. The article was based on a longer publication by the same author: *Fermenting Revolution: How to Drink Beer and Save the World*. The localisation of brewing, again, certainly sounds appealing, particularly when there are quality local brewers in your area, and equally important, when there are licensees who are allowed and willing to access beers from these local brewers.

The national giants can easily dominate the local scene. Some beers like Pedigree and Abbot seem to survive the journey to Land's End and John o' Groats. Other national brands can easily become national bland.

I called in the **Swan** at Kettleshulme early in June to find Shaw's Cock o' the North from Dukinfield and Pictish Alchemist from Rochdale, as guest beers. The Swan also provides its drinkers with beers from Storm, Macclesfield, Thornbridge Hall, Derbyshire and Howard Town, Glossop, to name but three of the many microbreweries whose beers are sourced by the Swan beer committee.

As often mentioned in this column, the **Navigation** at Buxworth sources a good range of guest beers, often from local microbreweries. A call last month found Maggie May from Derby Brewing Co. On a recent visit to the **Dog and Partridge**, Bridgemont, I just missed Beartown Kodiak Gold from Congleton, but Coach House Gunpowder Mild from Warrington was on good form.

Visits to other parts of the country can provide other interesting beers from local breweries. A March trip to the Lake District found Tirril Old Faithful, from near Appleby, at the **White Lion**, at Patterdale, whilst Heskett Newmarket Helvellyn Gold and Scafell Blonde were available at the Patterdale Hotel. All these beers were in good form though prices at the **Patterdale Hotel** were at an eye watering, tourist rip off level, and that for beers brewed but a few miles away.

A May visit to Capel Curig provide delights from the Conwy Brewery in **Cobden's Hotel**, a Good Beer Guide listed pub. Cobden's House Beer and Welsh Pride were both from Conwy, and the former was a very sensible price for a tourist area. Along the road at the **Bryn Tyrch**, Great Orme IPA and Orme's Best were available, the first being a refreshing pale brew after a day on the hills.

The big brewers and pubcos. do access often interesting guest beers but the scale of their requirements leaves out the very small microbreweries. Hop Back beers get into the Marston's estate, with Crop Circle being recently available in the **Shepherds** in Whaley Bridge and the **Royal Oak** in High Lane. Belhaven Summer Mix was a recent guest beer in good form at the **Soldier Dick** in Furness Vale.

I missed the Beer Festival last Bank Holiday weekend at the **Memorial** in Chapel en le Frith. Reports indicate a good choice of beer in good condition.

The well established **Dog and Partridge**, Bridgemont, festival is over the August Bank Holiday weekend, whilst the **Swan** at Kettleshulme holds its second beer festival over the weekend of 31 August and 1 September. Further ahead beer drinkers can look forward to the festival at the **Soldier Dick** at Furness Vale at the end of October.

Some or all of these festivals will have beers from microbreweries. Go along and enjoy some good beer and enjoy saving the planet.

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# Amsterdam



**A**msterdam – famous for its canals, bicycles, “coffee shops” and red light district. Also home to a huge array of museums and art galleries featuring some of the greatest artworks in the world, the largest city in the Netherlands is just an hour’s flight away from Manchester so making an ideal weekend break.

Lovers of culture will doubtless want to visit the Van Gogh Museum, the Rijksmuseum (reopening next year after a massive refurbishment), and the Rembrandthuis. The Anne Frank House and the Resistance Museum bring home the horrors suffered by the city during WW2.

Today, however it is a relaxed and welcoming city and one offering many attractions for lovers of good beer and interesting bars. It is also home to two beer festivals hosted by PINT, the Dutch equivalent of CAMRA, both of which will repay a visit.

## Festival Going

The two festivals conveniently take place about six months apart, giving an opportunity for two weekend breaks a year.

The larger of the two is the **Bokbier Festival**, held slap bang in the city centre at the end of October (this year’s event runs from Friday 26 to Sunday 28 October). The venue is the Beurs van Berlage which is a few hundred yards from Amsterdam Central Station in the direction of Dam Square.



The red brick tower of the Beurs dominates the famous Damrak as our picture (*left*) shows.

Visitors to UK beer festivals will be very familiar with the set up here. Beer tokens are purchased, you buy your glass and there are even products, membership and tombola stalls!

Almost every Dutch brewery is represented (from the largest multinational to the tiniest micro) and each has its own small bar, staffed by PINT members,

dispensing that year’s bokbier. Bokbiers are an autumn speciality in the Netherlands and are generally strong (6.5%-plus ABV), dark and sweetish although as the number of micros increases there are many variations on the core style. It gets extremely busy and attracts many visiting beer drinkers from both the UK and further afield.

On a smaller scale, and held for just one day in May is the **Meibock Festival**. This year was the 10th event and is currently held at the premises of the De Prael Brewery on the wonderfully named Helicopterstraat, some distance from the city centre.

The festival occupies most of the available space in the brewery with bars even set up between the fermenting vessels as our picture shows. The festival spills out into the street where tables and chairs are set up – there is even an overflow bar in a garage across the road!



Meibocks are paler spring beers, often with more hop character than their autumn equivalents, and coming in at a strength of about 6%-plus. It is mainly the smaller Dutch brewers that produce these specialities and the festival range is supplemented by a selection of Belgian and German spring beers and often a British cask conditioned ale. This year a nine-gallon cask of Gadds Seaside from the Ramsgate Brewery made an appearance.

The festival is for one day only, Saturday 12 May this year, and is open between 1 and 8pm. Given the relatively obscure location and the restricted hours it attracts a smaller crowd comprising mainly Dutch beer fans and UK ex-pats. Next year things may change as the brewery, and with it the festival, is moving to a site much closer to the city centre.

## Bars and Beers

Of course, after all this festival going you may need a drink. Luckily Amsterdam is home to a wide variety of bars, some of which are world classics. This article can only scratch the surface but you won’t go far wrong with these.

The city has two brewpubs. The most famous is **t IJ** at 7 Funenkade. It’s easy to spot as it is located under the only windmill in the city centre – it is pictured at the head of this article. Closed Monday and Tuesday it opens between 3 and 8pm for the rest of the week selling the range of IJ beers brewed on site. Quality has been variable in recent years but it’s worth a visit for the atmosphere alone.

The other brewpub is the **Bekeerde Suster** (6/8 Kloveniers Burgwal). The house beers are perhaps a little plain but are worth a try and this is also a good place to eat.

Two essential visits now. First is the **Wildeman** (3 Kolksteeg), less than a five-minute walk from the Damrak but a world away in atmosphere. This is generally regarded as one of the world's classic bars and really is unmissable. Until 1980 this had been a spirits house for 300 years and is now a two-room beer café (although food is restricted to snacks only), with the smaller of the rooms no-smoking (a rarity in Amsterdam). There are about 200 beers available with about 17 on draught, with strength in Belgian, Dutch and German brews. There is a monthly special draught beer too. Service is friendly and efficient.



*In de Wildeman, a world classic bar*

However if it's Dutch beers you want the place to go is the **Arendsnest** (90 Herengracht), situated towards the northern end of the Herengracht canal between Herenstraat and Leliegracht. This was a famous old beer café called the Beiaard that had fallen on old times. New owner Peter van Arend changed the name, upgraded the interior and, as a unique selling point, decided to sell only Dutch beers.

There is a range of beers from all Dutch independent brewers (apart from those that are so small as to make supplies unreliable), and some are cellar aged for five or six years. Again food is limited to snacks and service is efficient but not effusive.



*Interior shot of the Arendsnest*

Other bars that merit a visit include the **Zotte** (29 Raamstraat) for 100 Belgian ales and good food at night. On Spui is the **Hoppe** (18 Spui) – go in the right hand side and enjoy an authentic old fashioned brown bar. Nearby is the **Doktortje** (4 Rozenboomsteeg), one of the smallest brown bars in the city and with incredibly ornate bar fittings. **Café Proef** (160-162 Overtoom) sells excellent food and has 22 beers on draught – these included Jopen Stout on my last visit. Visit also the **Gollem** (4 Raamsteeg) for around 200 beers. **JC**

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### Intolerance Triumphs

**S**unday 1 July, the day the total smoking ban came into force, will be remembered as the blackest day for the English pub for forty years. In many previous columns I have explained how it will inflict severe damage on traditional pubs, but even if this was not the case it would still be highly objectionable.

The ban has been promoted as a health measure, but in reality the evidence behind this is flimsy in the extreme. No study has ever established a link between second-hand smoke and health that meets accepted scientific confidence levels. Indeed, the most comprehensive long-term study of all found evidence suggesting a reverse correlation, which meant it lost its original funding and ended up having to seek support from the tobacco industry.

While it is generally agreed that smoking is likely to damage the health of smokers themselves, the effect of smoke is very much linked to concentration, so it is hard to see how the far lower levels in the atmosphere can make any difference. Sir Richard Doll, the eminent scientist who first proved the link between smoking and lung cancer, went on record as saying that he wasn't particularly concerned about second-hand smoke. It may be irritating, but it is not poisonous or carcinogenic to any significant degree.

Even if it is accepted that second-hand smoke may have a slight influence on health, these concerns would have been fully answered by only permitting smoking in separate rooms. But that wasn't good enough for the government, which reveals that their true agenda was not to protect people from others' smoke, but to attack smoking as such. This has disturbing implications for anyone concerned about individual liberty.

Smoking remains a legal activity and, while it undeniably causes increased health risks to people who engage in it, so do heavy drinking, eating fatty foods, motorcycling, playing rugby and many other activities. In most cases it is accepted that adults are allowed to assess the risks and make a free choice as to whether to do these things, but apparently, in the case of smoking, people must be protected from themselves. People will not be allowed to smoke in a so-called public place even if everyone present is entirely happy for them to do so. A private club specifically for smokers will similarly be outlawed. This is astoundingly intolerant, yet it seems that nowadays the concept of freedom does not get a look-in when government policy is being framed.

Even if you abhor smoking, if you enjoy going to pubs and drinking alcohol you are sadly deluding yourself if you think this has nothing to do with you. In the US, anti-drink groups are now running seminars on the implications of tobacco legislation for alcohol policy, something that inevitably is going to spread to this side of the Atlantic. Over here, respected medical professionals have expressed the view that further curbs on alcohol sales and promotion are a logical follow-on to the smoking ban. The anti-smoking lobby are basically the same people, with the same motivation and the same funding, as the anti-alcohol lobby. If you claim to support pubs and yet are in favour of the smoking ban, you are taking a very naïve and short-sighted view.

Curmudgeon Online: [www.curmudgeon.org.uk](http://www.curmudgeon.org.uk)



### The Bleeding Wolf, Scholar Green



In the 1930s, Robinson's went against the trend of the times by buying up a number of country pubs in Cheshire and Derbyshire. In the post-war era, this proved to be a far-sighted move by giving them access to a more affluent customer base while many of their competitors were suffering from urban depopulation and industrial decline. In some cases, these country pubs were thoroughly rebuilt to provide better facilities and a smarter ambiance, and probably the finest remaining example in the Robinson's estate is the Bleeding Wolf at Scholar Green, which must have changed very little since being built in the late 1930s. It is situated on the A34 between Congleton and Kidsgrove, in south-east Cheshire, and is not far from the famous half-timbered Little Moreton Hall – the two could easily be combined as a day out.

The most obviously distinctive feature of the Bleeding Wolf is that it still has a thatched roof, even though pictures inside show the after-effects of the thatch catching fire on at least one occasion. It is a large, white-washed building of distinctive 1930s style, dominated by a large two-storey bow projection. The overall effect is more of an oversized Devon cob cottage than a Cheshire-style half-timbered building.

Apart from one or two doorways being altered, the interior can have changed very little since the pub was built and is full of original woodwork and characteristic 1930s features. The core of the pub is the main lounge where the bar counter

follows the shape of the bow window, which has comfortable bench seating around it. To the left is the former public bar, still with a dartboard, which once had its own separate entrance and retains its own gents'. There is a wood-panelled snug to the rear of the bar, set aside for dining when we visited, and another large separate room which on this occasion was accommodating a christening party. In the 1970s, pub refurbishments were often criticised for fake beams applied to wallpaper, but here they are an original part of the décor to give that distinctive olde-worlde look. The quality and completeness of the interior are such that the pub has been included on CAMRA's National Inventory of unspoilt pub interiors – one of only about 200 nationwide to gain this accolade.


We visited on a Sunday lunchtime, when a carvery was in operation – the food on offer may differ on other days of the week. There were also about four vegetarian options plus a range of wraps and ciabattas. Two of us tried the vegetarian spinach and ricotta cannelloni, and brie and broccoli rosti, which could be had with a selection of the vegetables from the carvery, the third going for a cajun chicken wrap which came with chips and salad. All were priced at £7. Everything was fine with the exception of the Yorkshire puddings which were a touch soggy. Although nobody tried the carvery, the quality of the meat and the portion sizes all looked impressive, particularly the whole lamb shanks that were one of the choices.

The only cask beer available was Robinson's Unicorn, which was in good condition. It may be that the other handpumps are used to serve a wider range of beers at times. The Bleeding Wolf may not offer anything dramatically out of the ordinary on the beer or food front, but neither will disappoint and it is a true classic of inter-wars pub interior design that is worth travelling a long way to visit.

Not far from here is another Robinson's pub in the same general style, the Legs of Man on the A50 at Arclid, south of Holmes Chapel. This still retains some impressive, original features including a revolving door and a wood-panelled lounge and main corridor, but the main drinking area has been altered by the insertion of some "Spanish arches" between the former saloon and public bars, so it lacks the unspoilt character of the Bleeding Wolf. Nevertheless, it remains worth a visit for anyone interested in historic pub interiors and offers a wider choice of Robinson's beers and a more extensive menu, although having already eaten we did not get to sample the food.

*The Bleeding Wolf: 121 Congleton Road North, Scholar Green, nr Kidsgrove, Staffs. Telephone 01782 782 272.*

*The Legs of Man: Newcastle Road, Arclid, Sandbach, Cheshire. Telephone 01477 500332*



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**T**rafford & Hulme branch have selected the **Railway Inn** on Manchester Road, Broadheath to receive their summer Pub Of The Season award 2007, *writes Jon Gobbett.*

Originally converted into a pub from two cottages when a station was installed on the then existing train line, hence the strange shape of the building. The station has now long gone and the train line went in the late 1990's when a campaign by locals and CAMRA saved the pub from demolition leaving it standing on the edge of a modern retail park.

This pub seems to belong to another age, complete with real fires and real ale, Holts Bitter and Mild. Its unspoilt interior has gained the Railway a place on CAMRA's National Inventory of historic pubs - one of only 200 or so in the entire country.

The landlady, Pam, has been running the establishment for 18 months now and has made great strides in returning this fine old pub to its original glory. It's a little gem, a real working man's pub with an open fire and home made grub at lunchtimes and bed & breakfast facilities should you feel the need to stay over. If you want somewhere that concentrates more on keeping and serving good ale than somewhere that caters for teenagers then this is the place. The presentation will take place on Wednesday 18th July at 8:00pm and Pam is extending her hospitality to provide a small buffet for those attending the presentation.

*Below: Bev Rae (right) presents the Spring Pub of the Season Award to John & Linda at the Market Tavern, Altrincham.*



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# Brewery NEWS...

And still they come...and go.

First a closure to report. Phil Little's **Rosebridge Brewery** at Leigh has now brewed its last. It was barely 12 months ago that it debuted with some recreations of the old Lass O'Gowrie beers, with it must be said mixed reviews. There seemed to be continuing quality issues so, while the closure is a sad development, it does not come as a great surprise to many observers of the local brewery scene.

Now for the new boys. We have already reported on the development of the **Hornbeam Brewery** and now brewing looks imminent.



Kevin Rothwell and Mike Binks have secured premises in Denton and as this was written the final piece of brewing kit was being installed with brewing planned to start in July.

A new beer, Top Hop (4.2%) has appeared, having been brewed by Mike and Kevin at 3 Rivers Brewery. This was a mid-brown beer with a gentle bitterness, with perhaps a little more hop character needed to justify the name. Having said that it is a well-made beer and augurs well for the future of the brewery.

Next up is the **Green Mill Brewery** at Rochdale, based at the Queensway Snooker Club. Green Mill's Matt Wild told us that the brewery was partly installed on 18 June with the rest of the kit planned to be in place over the following fortnight. Website Quaffle ([www.quaffle.org.uk](http://www.quaffle.org.uk)) has suggested that planned beers may include Greenmill Gold (3.4%) and Pearly Gates (5%).

Further away is the new brewery planned for **Dunham Massey** by John Costello. Planning permission was being sought in late June and if successful this will return brewing to the Borough of Trafford, the only one of the Greater Manchester boroughs so far without a brewery to call its own.

## Family Favourites

As usual the local family brewers have some new beers out. **Robinson's** effectively launched their seasonal Dizzy Blonde at the Stockport Beer & Cider Festival. This 3.8% ABV summer quencher has been brewed using American Cascade and Amarillo hops to give a refreshing zesty palate. **Hydes** – this month sees the launch of the latest craft ale, Summertime Blue (4.1% ABV) a “zingy pale beer” brewed using Styrian hops.



**Holts** meanwhile also have a new beer out this month. This is Humdinger (4% ABV) brewed with “finest English malt, Mexican aroma honey and citrus flavoured whole hops”. This is also available as a bottled beer that you can buy in many Holts houses. If you don't fancy popping into your local Holts house then the full Holt's bottled range is also available at **Love Saves the Day** next to Deansgate Station.

**Cains** – the Merseyside brewer has now completed its merger with Honeycombe Leisure and will now embark on the long slow haul that will be needed if the pubs are to be turned round. This month's special is an Organic Wheat Beer (4% ABV). This is brewed using entirely British ingredients give the red-hued beer “an enormity of different tastes and aroma” with chocolate, fruit and grapefruit detectable.

## Micro Magic

A quick canter round the local micros this month. The usual apologies to those we were unable to contact or get back to.

**Bazens'** – the new beer in the Salford Series is Birthday Beer (4.2%), brewed with American Mount Hood hops. This is to mark the 5th anniversary of the brewery and celebrations to mark this event were being planned for early July. Congratulations to Richard and Jude for reaching this milestone. *Opening Times* is sure they have many successful years ahead.

**Boggart Hole Clough** – a new beer is the oddly named Gobbart Leap Lea (4.4% ABV), the beer, an anagram of Boggart Pale Ale, is... a pale ale. Brewed in late June was Jack O'Lantern (4.4% ABV), a chestnut brown ale.

In Oldham the **Owl Brewery** is still progressing nicely. Owl's Gordon Potts tells us that the summer ale programme has now been launched. This includes T'wheat T'woo, a 3.9% ABV pale and hoppy wheat beer; Dawnbreaker a 4.4% golden ale; Goldeneye a burnished gold beer at 4%ABV brewed with Fuggles and Hersbrucker hops and Snowbird (4.1% ABV) a very pale and sharply hoppy beer using Chinook and Cascade hops.



**Millstone Brewery** – still struggling to meet demand. The first in the “pub series” of special beers, The Dragon (4.2%) brewed using New Zealand Brewers Gold hops has now sold out. Next up in August is The Station – this will be 4.1% ABV but the hop variety was undecided as we went to press. Production pressures are such that it might not be possible to produce Summer Daze this year.

**Phoenix Brewery** is celebrating its 25th Anniversary this year although we have no news of any special events yet. The lager Pilsner Irwell (5% ABV) was due out at the end of June, possibly exclusive to Sand Bar (Grosvenor Street, All Saints).



Other beers currently available include Midsummer Madness (4.5%), White Tornado (4.3%), Tennis Elbow (4.5%) and Sticky Wicket (4.7%).

**Storm** – we have been remiss in not mentioning Macclesfield's Storm Brewing for some time. Well it's all go down there at the moment with brewing taking place three or four times a week. A recent new beer was Red Mist (3.9%) brewed using rye malt in the mash to give a reddish hue to the beer. The regular range runs to an incredible 14 different beers and covers most styles and tastes. The brewery hits two milestones in the next year or so – in September/October the millionth pint will be produced and next year will see the brewery's 10th birthday.

**Pictish** – the seasonal beer for July is Siren (4.1% ABV), a clear wheat beer naturally spicy with the taste augmented with coriander seeds and orange peel. Brewer Richard Sutton continues to experiment with single hop brews – Columbus was recently tried at the Crown, Heaton Lane, Stockport and was spectacularly good.

**Marble** – look out for a new beer being brewed for the Manchester Festival.



### Norris Bank & Edgeley with Peter Edwardson

April's stagger took us on a long walk from Norris Bank across the M60 and the Mersey and along the length of Castle Street in Edgeley. At one time, Castle Street would have justified a stagger in its own right, but unfortunately closures and loss of real ale losses have greatly reduced the number of pubs worth visiting.

We started at the **Four Heatons** on Didsbury Road, a modern Hydes pub that was much improved by a tasteful refurbishment a few years ago, although the exterior would still win no beauty contests. On the door was an unequivocal sign saying "Strictly no Children Admitted" which would meet with many people's approval. It has a pleasant, comfortable interior with much woodwork in evidence. At first, the Hydes Light was not available, and so everyone tried the Bitter, which was in good condition. Eventually a new barrel of Light was put on and this met with approval from one person who turned up a little later.

We then crossed the M60 roundabout and the Mersey to reach the **Woolpack** on Brinksway. Last year, there had been fears for the future of this free house following the death of long-serving licensee Bob Dickinson, but things seem to have settled down and continued in much the same vein. The multi-roomed interior was busy, with a wide mix of age ranges in evidence. Four beers were available – Caledonian 80/-, which was not tried, Moorhouse's Black Cat, which was very good, and two from Archers – Crystal Clear and Arctic Blonde, which were pleasant enough but not up to the standard of the Black Cat.

Climbing the steep hill up Brinksway, we knew that the Bow Garrett did not offer any real ale, so cut across to Northgate Road to see if there was any in the Gardeners Arms. Unfortunately all we found was an unmarked handpump, a rarity in a J W Lees tied house in Greater Manchester. This is a substantial inter-wars pub with an attractive wood-panelled interior which for many years has never seemed to live up to its potential.

Fortunately relief was at hand in the **Alexandra** further up Northgate Road. This is an imposing redbrick Edwardian pub with a superb unspoilt multi-roomed interior, featuring much original tilework, which has earned it a place on CAMRA's National Inventory of unspoilt pub interiors. The one slight minus point is that the original furnishings have mostly been removed over the years. It's a Robinson's tied house, tonight offering Unicorn Bitter and the seasonal Dark Horse, both of which were above average to good. Hatters Mild is normally available too but was not on on this occasion. It was good to see a Robbies' community pub offering their seasonal beers.

We then moved on to the **Royal Oak** at the western end of Castle Street, Edgeley's main shopping street. This street-corner pub has a horseshoe-shaped drinking area rambling around a central bar counter. It was by some way the busiest pub of the evening so far, and we ended up sitting outside in the beer garden. Obviously there has been a lot of investment here in preparation for the smoking ban, with cast-iron seating, awnings, patio heaters and even an outside bar – it must be a strong contender for the best beer garden in Edgeley. The sole real ale offered is Holts Bitter, on which opinions varied from about average to very good.

There wasn't a drop of real ale to be found in the next five pubs along Castle Street – the Prince Albert, the Sir Robert Peel, Jonjo Greene's, the closed and boarded Windsor Castle and the Jolly Crofter. One of our party detoured into

the four that were open to put up beer festival posters and reported fewer customers in all four combined than there had been in the Royal Oak.

Finally we reached the **Grapes** right at the other end of Castle Street by the roundabout at the top of Greek Street. Another Robinson's pub, it offered Unicorn Bitter, which was average to good, and Hatters Mild, which was a little disappointing. It is a small traditional two-roomer with a good local atmosphere, and has recently been refurbished. However, the lack of outside facilities means that this is the kind of pub that following the smoking ban might lose trade to rivals with beer gardens.



Just across the roundabout was the third and final Robbies' pub of the night, the **Armoury**. This is another traditional multi-roomed pub and was as busy as the Royal Oak, although with a noticeably more mature clientele. It also features a large beer garden at the rear. Hatters Mild and the powerful Old Tom were both found to be very good, although the Unicorn Bitter was less impressive.

Passing the long-closed Blue Bell and the keg-only Church and Greyhound – the former a rare Robbies' pub without cask beer – we reached our final call of the night, the **Olde Vic** on King Street West. This small free house was as usual extremely busy, with a wide mix of customers and a very welcoming atmosphere. Five beers were available – Goose Eye Landslide and Hanby Cascade, which were not tried, and Howard Town Wren's Nest, Rugby 1823 and Facers Barmpot, all of which varied between good and very good.

We were surprised to encounter the celebrity chef Keith Floyd who was staying in Stockport to break his journey between the Lake District and his home in the West Country. A small group of us had a few minutes' lively conversation with him, during which he expressed his concerns about the future of the pub trade following the smoking ban, and said that he felt the gastro-pub trend had gone too far and was now ruining the character of many pubs.

So we had a memorable conclusion to a very enjoyable evening which had involved a fair amount of walking as well as drinking. It had been noticeable how the pubs offering real ale were on average far busier than those which did not. As ever, these are only the impressions of a particular group of people on one specific night. Why not try the pubs for yourself and see what you think?

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I dropped in to the **Deansgate** (formerly the Crown) on Deansgate to have a chat with manager Jon Anderson. I have known Jon since his days at Jabez Glegg when he ran the bars there when it first opened, and know he is a man keen on his cask ales.



The pub is owned by Hale Leisure, the same group that own Jabez among other local pubs and bars, and it was they who tempted Jon back into the fold to run the pub after its refurbishment last year.

Hale Leisure has owned the Deansgate for some years but timed the refurbishment to coincide with the opening of the nearby Hilton Hotel and also a new office development across the road.

Thus the pub has the look of somewhere that is designed to appeal to the professional classes – it has been described as having the feel and look of a gentlemen’s club. It is in fact a very pleasant and comfortable place to eat and drink. Food is available for most of the time and this is accompanied by four well-kept cask beers including Marston’s Old Empire, Pedigree, Theakstons Bitter, Courage Directors and guests. These are selling very well and trade is increasing all the time. An extra treat is the first floor beer terrace – arguably one of the best outside drinking areas in the City Centre.

#### **Paramount Pub**

I’ve been meaning to tell you about the Paramount for ages. It was at the National Winter Ales Festival that I met the licensees of this Wetherspoon pub (Oxford Street, City Centre) and I have finally been able to drop in again.

Mark and Natalie Hodgson took over early last year and over that time they have more than doubled cask ale sales.

This has been achieved by putting a major emphasis on cask beers and making sure their staff know about the beers they are selling. The notorious Wetherspoons “sorry not available” signs have also been banished from the handpumps.

This has neatly chimed with a change in emphasis across the whole Wetherspoon group, where there is now much more of a focus on cask beers. So Mark has become charged with troubleshooting and training for a group of Wetherspoons pubs including all of those in the City Centre, Stretford, Fallowfield and four in Liverpool.

His aim is to make sure that staff are fully trained about the beers they sell and also ensure there is an emphasis on quality across the board. In addition he gives advice on optimum throughput to maintain beer quality.

This is a welcome move on Wetherspoons part and I for one applaud it.

Next month more general news and some notes from Gorton.

# The Crown



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## Stockport's Permanent Beer Festival



Here is our monthly round-up of what's happening in the local CAMRA branches. Members of all branches are of course very welcome to attend each others' events.

The **Stockport & South Manchester** branch covers Stockport Borough apart from Bredbury, Romiley, Woodley and Marple, plus that part of Manchester from the River Medlock in the north to the M56/Princess Parkway in the south-west. *Branch Contact – Pete Farrand 07786 283990*

**Thursday 12<sup>th</sup>** – Branch Meeting: Grapes, London Rd, Hazel Grove. Starts 8.00pm

**Friday 20<sup>th</sup>** – Hazel Grove North, Great Moor & Heavily Stagger: 7.30pm Grove, London Rd, Hazel Grove; 8.30 Travellers Call, Buxton Rd, Hazel Grove.

**Thursday 26<sup>th</sup>** – Pub of the Month presentation to the Crown, High Street, Cheadle. From 8.00pm.

**Friday 27<sup>th</sup>** – Cask Champion Award presentation to 3 River Brewery. Brewery Social Club, Greg Street, Reddish. From 7.30pm

**Saturday 4<sup>th</sup> August** – Pub of the Year Runner-Up presentation to Armoury, Shaw Heath. From 8pm. **NB provisional date**

**Thursday 9<sup>th</sup> August** – Branch Meeting: Arden Arms, Millgate, Stockport. Starts 8.00pm.

The **High Peak & North East Cheshire** Branch covers Bredbury, Romiley, Woodley, Marple, Tameside and Derbyshire from Glossop to Buxton. *Branch Contact – Tom Lord 0161 427 7099*

**Monday 9<sup>th</sup>** - Branch Meeting: Bulls Head Inn, Tintwistle. Starts 8.30pm

The **Trafford & Hulme** Branch covers the Borough of Trafford, Manchester West of the M56/Princess Parkway and a large part of the City Centre. *Branch Contact – John Ison 0161 962 7976. Branch website: www.thcamra.org.uk*

**Saturday 7<sup>th</sup>** – Branch Social in Cheshire: 1pm Railway, Heatley (bus 5 from Altrincham); 2pm Barn Owl, Agden Wharf. Then onwards...

**Friday 13<sup>th</sup>- Saturday 14<sup>th</sup>** - Chorlton Beer Festival: St Clements Church. Volunteers needed.

**Wednesday 18<sup>th</sup>** – Pub of the Season presentation to Railway, Broadheath.

**Saturday 21<sup>st</sup>** – Day trip to Burslem and Titanic Brewery – trip full. Apart from Macclesfield & Bollington, the **Macclesfield & East Cheshire** Branch covers a wide area from Knutsford to Congleton. *Branch Contact – Tony Icke 01625861833*

**Monday 16<sup>th</sup>** – Pub of the Season Award and Campaigning Meeting: Harrington Arms, Gawsworth. From 8pm

The **North Manchester** Branch covers The Northern Quarter and North East Manchester plus the City of Salford. *Branch Contact – Dave Hallows 07983 944992. davehallows2002@yahoo.co.uk*

**Wednesday 11<sup>th</sup>** – City Crawl: Jolly Angler 7.30pm; Rain Bar 8.45

**Wednesday 18<sup>th</sup>** – Branch Meeting: New Oxford, Bexley Square, Salford. Starts 8.00pm

**Wednesday 25<sup>th</sup>** – Ashton Arms Social, Clegg St, Oldham. 8pm

**Saturday 28<sup>th</sup>** - Facers Brewery visit, Flint, N Wales (booking only)

**Wednesday 1<sup>st</sup> August** – Winton Social: Ellesmere Inn, King William St. 8.30pm

# It takes all sorts to campaign for real ale



Join CAMRA Today..

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) or for Three Months free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to: Karen & Chris Wainwright, CAMRA Membership, 173 Shearwater Road, Offerton, Stockport, SK2 5XA. Alternatively you can join online at [www.camra.org.uk](http://www.camra.org.uk).



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## The Crown, Heaton Lane Food now available

### Sample Menu

*Homemade Thai Fishcakes on  
Crisp Salad Leaves with a  
Sweet Chilli Dipping Sauce*

\*\*\*\*\*

*Smoked Paprika Potato Wedges  
with Blue Cheese Dip*

\*\*\*\*\*

### Sandwiches:

*Cajun Spiced Steak, Red Onions and  
Cherry Tomatoes topped with  
Mature Cheese (open)*

*Mature Cheddar and Homemade  
Chutney made with Real Ale*

\*\*\*\*\*

Jacket Potatoes - Choice of Fillings:

*Pan Fried Steak with a  
Rich Pepper Sauce*

*Bacon and Cheese*

*Oven Roasted Med Vegetables*

*Vegetarian Options will be Available*

\*\*\*\*\*

### Salads:

*Warm Chicken and Mango*

*Sticky Chilli Thai Prawns*

### **Opening Times**

**12 - 3pm Monday-Friday**

**Special Occasions Catered For**

**Watch Out for the Winter Menu**

## Recent CAMRA Awards



Above, Stockport & South Manchester Branch Chairman presents the April Pub of the Month award to Eileen Lloyd at the Pineapple, Heaton Lane. Below, Chris & Tricia Batty of the Friendship, Fallowfield with their May Pub of the Month Award.



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