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The unprepossessing premises above are those of the **Black Lion** on the corner of Blackfriars Street and Chapel Street in Salford (but really less than a five minute walk from Marks & Spencers in Manchester City Centre). You might be forgiven for thinking that this is just another one of the failed pubs that litter our town and cityscapes. When this photograph was taken you would have been right but this month the Black Lion will be reborn. The Enterprise Inns lease has been taken on by Tim Flynn and Paulette Scanlon, of New Oxford fame, as their second pub.

Tim has had his eye on this place for about a year now and after successfully concluding negotiations with Enterprise finally took the plunge. "We're really excited about the Black Lion" Tim told *Opening Times*, "we expect it to be a major addition to the local pub scene." Tim has to source his beers through Enterprise but he will be making extensive use of the SIBA Direct Delivery scheme (which gives him access to 200 breweries a month) to keep the 10 handpumps busy. In addition he is free of tie for all cider and perry, and all bottled beers - there is fridge space for a planned 180-200 different Belgian beers. Oh, and there will be a serious food operation too. More next time



Pictured aside is the **Horse & Jockey** in Chorlton. By the time you read this it should have become Chorlton's latest free house – and by next Spring it could be home to the city's newest brewery. More in Manchester Matters on page 7.



This month CAMRA membership passes the magical 100,000 figure. The push is now on to make it 200,000! Join now – see the membership form on page 18

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**COMMENT, NOTES
& CONTENTS**

Opening Times – Comment

So, did you all spot our little deliberate mistake last time? If the Royal Mint can miss the date off some of the new 20p coins, then we can miss the month of *Opening Times*! Just 7,000 copies of this issue were printed – they are likely to change hands for rather less money than missing date coins.

When this issue of *Opening Times* comes out the Great British Beer Festival will be drawing to an end. Will any of our local beers get a gong in the Champion Beer of Britain competition, I wonder. CAMRA's membership will also have passed the 100,000 mark at the Festival - an astonishing achievement for an organisation whose membership records back in 1971 were stored in a shoebox under a bed in Salford. The haul is now on to make it 200,000 – if you've not joined yet please consider doing so. There is a membership form at the back of every issue of *Opening Times*.

Opening Times - Information

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With Friends Like These...

With the pub trade under so much pressure nowadays, you could be forgiven for thinking that pubs would welcome any friend they could get. So step forward Don Shenker, chief executive of anti-drink pressure group and fake charity Alcohol Concern. He says he wants to work alongside CAMRA to look at ways of helping well-run pubs to survive. Unbelievably, he says Alcohol Concern is "not an anti-pub organisation. What we are in favour of is responsible drinking, retailing and selling of alcohol."

He went on to say "We share the concern around the high degree of pub closures in the country and want to see protection for pubs that are well run. I really want to support the community pubs. It's important to support a pub where alcohol is being regulated; the problem with drinking at home is it isn't regulated." This is all a bit rich coming from an organisation that has opposed every liberalisation of licensing laws over the past three decades, championed every piece of anti-drink and anti-pub legislation going and consistently campaigned for higher alcohol taxes and prices and a drastic reduction in overall alcohol consumption. You have to wonder whether he choked on his sarsaparilla as he said this.

Even in the best-run community pub, you will routinely see people drinking enough alcohol to qualify as a "binge" in the government's description, some of whom will end up getting boisterous, or even a bit "worse for wear". It is hard to see how this conforms to Shenker's view of "responsible retailing". And if every customer stuck to Alcohol Concern's recommended maximum of a pint and a half per sitting it is difficult to imagine many pubs staying in business.

Of course, the real nature of his agenda was exposed when he went on urge pubs to offer smaller servings of drinks, and to lower the alcohol content of drinks so people can consume the same volume but take less alcohol. I'm sure people will be flocking down to the Dog & Duck to drink thimblefuls of watered-down beer.

In reality, Shenker loathes pubs and all they stand for with every fabric of his being. He would like to see as many as possible closed down and the few that remained turned into anodyne, emasculated eating houses. Anyone seriously concerned about the future of pubs should avoid at all costs being seduced by his weasel words.

Never on a Saturday

The proportion of people who work from Monday to Friday and have the weekend off is a declining one, but it's still a majority of the working population, and includes me. So I often like to relax over a couple of pints on Saturday lunchtime, but I'm struck by how quiet pubs are then. Apart from those right in town and city centres, most do a very thin trade, and many are virtually empty, including ones in prominent, busy locations offering extensive food menus, and others only a stone's throw from busy shopping streets.

I've remarked in the past how people don't go in pubs like they used to, and certainly not at lunchtimes, but even so, this still applies to establishments that are heaving on Friday and Sunday lunch. The only conclusion must be that people tend to be out and about doing various bits of business on Saturdays, and look upon Sundays much more as a day for relaxing. And Sunday lunchtime is often quieter than it used to be, too...

Curmudgeon Online:

www.curmudgeoncolumnns.blogspot.com

(Note new URL and blog format which allows comments)



This month we cover the eastern part of Cheadle – and a very mixed bag it turns out to be. Our author has begged a pseudonym so he doesn't get barred. Thus, here are the words of "Jock Stroller".

It was a warm but ominously overcast evening when a few like minded souls gathered in Cheadle at the **Ashlea** Manchester Road to begin this stagger.

The Ashlea is part of the same chain as the Didsbury in Didsbury, consequently it has similar furnishings, piped music, blackboards, wine list, and menu. The pub has a rustic feel about it, with lots of wooden partitions, a dark wooden bar and lots of bric-a-brac.

Three beers were on sale tonight: Charles Wells Bombardier, North Yorkshire Northern Star and North Yorkshire Rocket Fuel. All three beers were thought to be better than good and so come as highly recommended. Despite these obvious attractions the pub felt to me more of a restaurant than a pub and as such did not have much atmosphere. The pub is on two levels with a lower bar area and an upper dining area. On our visit the pub was quiet with few people dining. This was to prove to be a common link across most pubs this evening; I will say more about this later.



Next turning back and heading into Cheadle village centre brought us to the **Old Star Inn** Cheadle High Street. This is a Hydes tied house selling Hydes Light Mild, Hydes Original Bitter and Boddingtons Bitter (although the Boddies has now gone). The pub has a small front vault with a long side lounge displaying photos of the historic Hydes brewery and of Cheadle village.

The Star has recently been reunited with a couple that ran the pub very successfully a few years ago and already the changes that they have made are apparent. The pub is now spotlessly clean and trade is slowly returning as local people acquaint themselves with the delights of the pub. Once again the Star has become the centre of the community by offering occasional special events such as the pensioners summer party, a day trip to Worcester races and darts tournaments. This is another good pub for cask beer with all three beers scoring above average towards good by our dedicated bunch of Staggerers.



Moving on now we bypassed both the **George & Dragon** and the **Royal Oak** as both no longer sell cask beers. The next stop was therefore Robinsons **Red Lion** selling Hatters, Unicorn, Nosey Parker and Dizzy Blonde. This is another pub with a major food operation and has also been extended considerably over the years. Nevertheless the variety of areas and levels break up the interior and prevent it being barnlike.

The pub still retains its original front room, which is the room nearest to Cheadle village centre. Opinions differed on the Dizzy Blonde and the Nosey Parker; some thought the beers only to be average whilst others gave the beers an excellent score. Personally I found that the Nosey Parker was somewhat sharp for my taste and so not at its best.

Continuing up Stockport Road brought us to the **Queens Arms** an open plan L shaped pub with three front rooms, a large garden and children's play area to the back of the pub. This is a pub where invariably you can expect to receive good quality cask

beers. Reports tell me that the food quality is good although I have not eaten in the pub in recent months.

A few years ago the Queens was massively extended to the rear which in effect turned the pub around 90 degrees to Stockport road, moving the main door to the side. The two original front rooms have been retained albeit they have now been opened out to provide easy access to the rest of the pub. Piped music prevails while the televisions are also usually on, concentrating on sporting fixtures. The pub can become very busy when major football matches are screened.

The Queens caters for over 21's only; if you are asked and cannot provide proof of your age then you will not be served. This is a very friendly local's pub and is deservedly busy most of the time. Cask beers on sale on our visit included



Robinsons Hatters, Unicorn and Nosey Parker. Beers on sale in the Queens rarely disappoint and tonight was no exception with all three beers being well thought of by our group.

Walking a bit further up Stockport Road we find the **Printers Arms** a Robinsons house featuring large flat screen TV's and another over 21's only policy, but this time bolstered by a no track suits policy as well.

The Printers comprises of a lounge bar to the left as you enter with a separate front lounge to the right and a conservatory extension towards the rear of the pub. The televisions tend to dominate the pub and draw your attention even if you are not interested in watching them. Robinsons Hatters and Unicorn were on sale and both beers were well received.



Leaving the Printers we continued up to the Cheadle Heath traffic lights to find the **Farmers Arms**.

This is another large open plan dining pub with piped music, several large screen TVs, fruit machines, games machines and occasional live bands. This is another pub where the licensee limits access to the under 21's as they are not permitted to remain in the pub after 9pm.

However selling Greene King IPA at £1.85 a pint this was by some way the cheapest beer of the night. Also on sale tonight was Greene King Old Speckled Hen. Both beers were thought to be better than average by our party and could therefore form the basis for a good, cheap night out. The other thing that the Farmers does very successfully is inexpensive meals serving everything from bar snacks to main meals. Two main meals can be bought here for £ 8 with bigger plate offerings ranging from about £ 7-50 to £ 10. The pub seems particularly popular at weekends with families and young people. For those that have a sense of adventure a regular feature seems to be bungee jumping in the car park. This usually happens on a weekend or on a bank holiday and it is set up to allow those that seek excitement to jump off a high crane to plummet towards the car park below. Not really my idea of fun but clearly there are some others that do enjoy it.

So I have done quite a lot of moaning in this Stagger. It was not really the beer that was at fault as most pubs serve it very well but rather the tendency for some of the pubs to insist on providing gimmicks to attract customers but which appear to be attracting the types of customers which are causing all of the pubs the same types of problems. It may not be rocket science but why not get rid of some of these gimmicks which will encourage more mature customers to return, who are likely to dampen down youthful over exuberance which should in turn help food sales and promote beer sales. Or am I just being over simplistic?

And so ends another successful stagger. Why not try the pubs for yourself to see how much you agree or disagree with my comments?



To mark the 25th Birthday Year of Opening Times we are commissioning a series of commemorative beers from local breweries, one per month (although one or two "extras" are also likely). Each month we will be featuring the brewery producing the beer and also tell you a bit about the beer itself. The eighth in the series comes from Bazens' Brewery of Salford. Check out the brewery website at www.bazensbrewerybrewery.co.uk.

About the Brewery

Bazens' Brewery was set up in 2002 by award winning brewer Richard Bazen and his wife, Jude. Before setting up Bazens', Richard spent two years as Head Brewer at Phoenix, Heywood and before that was Brewer for Bridgewater Ales in Salford, and Holt, Plant and Deakin in the West Midlands. Lost in the mists of time is a very short lived micro that Richard ran in the 1980s

The brewery was originally based on the Agecroft Industrial Estate and moved to its current site at Knoll Street during March 2003. At first the four barrel plant was shared with Facer's Brewery as part of the Salford Brewing Syndicate. This lasted until 2005 when Dave Facer realised his long held ambition to relocate to North Wales (from where he continues to trade successfully).



Over the years Bazens' have won a string of awards for their beers, starting with Beer of the Festival at Stockport in June 2003, through Gold in the Stout and Porter class at the 2006 National Winter Ales Festival, and most recently in January 2008 when Knoll Street Porter wins Bronze in the Porters, Strong Milds, Old Ales & Stouts at the SIBA Northern Beer Competition.

Regular beers include **Black Pig Mild** (3.6%), a dark brown beer with roast, chocolate and fruity flavours; **Pacific Bitter** (3.8%), a gold coloured bitter with a fruit nose and a hoppy bitter finish; **Flatbac** (4.2%), a well-balanced, distinctive and refreshing blond beer; **Blue Bullet** (aka Salford Pale Ale, 4.5%), a golden ale with hops, fruit and bitterness in the taste and finish; and the multi award winning **Knoll Street Porter** (5.2%), a dark brown beer with roast and chocolate malt, hops and fruit to the taste and a complex lingering finish.

About the Beer

This month's *Opening Times* beer is **Argent**, a 4.2% pale, hoppy beer. The main malt used in the brew is the classic Maris Otter pale ale malt, along with a little crystal malt. Just one hop variety is being used and this is Bobek (the new name for Styrian Goldings) from Slovenia, which will impart a citrus hoppy character. Enjoy!



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Cityman is back this month with a round-up of news across Manchester and a visit to the burgeoning real ale scene in Chorlton.

Of course the really big news this month is the reopening of the **Black Lion** as reported on the front page. I have known for some time that Tim and Paulette have been after a second pub and the Black Lion has been in their sights for quite a while. They are both very excited at the potential of this site – it's almost in the City Centre, no more than five minutes or so from Deansgate and St Ann's Square. Obviously I will be there on opening night so more next time.

Chorlton Chatter

And so to Chorlton, fast becoming one of the most dynamic parts of the city for cask beers.

First stop was **Oddest**, the latest venue to be opened as part of the Odd chain which has now taken over the old premises previously occupied by The Polar Bar on Wilbraham Road.

The venue has been revamped in typically Odd style. I suspect the Monday I called was the opening day, judging by the workmen buzzing around under the watchful eye of owner Cleo Farman. The official opening was on Thursday 16 July.

There were four hand pumps, two of which were on offering Flowers IPA and Dent Brewery (from Cumbria) Aviator. The other two handpumps were due to be offering Hornbeam Lemon Blossom and Copper Dragon Golden Pippin according to the chalkboard. The food on offer was the usual eclectic mix also available from the other branches of Odd. On this occasion I have to say the beer was fairly ordinary but others have since called in and found it very good. A welcome addition to the Chorlton cask ale scene.



It was then to Chorlton Green, and the **Bowling Green**, for many years, a long standing keg outlet, recently converted to cask. There were two hand pumps present, one in the lounge and one in the vault. Only one was on - offering Courage Directors. The Old Speckled Hen was due to come on later once it had settled. Speaking to the bar manager, she said the real ales have been selling well since they "jumped on the bandwagon and started serving cask three or four months ago". The Bowling Green were hoping to offer guest ales once they had sorted things out with their tie - Enterprise. The Directors was very fruity and pretty reasonable.

Horse & Jockey

Finally to the **Horse & Jockey** on Chorlton Green. I had arranged to meet co-owner Peter Dalton who, along with business partner Simon Davis has certainly taken the place by the scruff of the neck.

Peter first came to prominence with the opening of Manto on Canal Street, credited with being one of the first really stylish bars in Manchester. He built up a small chain of bars, both in Manchester and London before selling up in 2006 and travelling round the world (as you do). Subsequently the agent who sold Manto contacted him with the news "I've found a pub that's right up your street". As it turned out, the Horse & Jockey was one of only two pubs that would tempt him back into the licensed trade.

Simon is a Chorlton native and has spent 15 years on the Manchester pub, bar and restaurant scene and before taking the

helm at the Horse & Jockey was a restaurant manager with Croma. Like Peter he has a love of good food and real ales.

They took on the Horse & Jockey the week before Christmas last year and ran the pub until Easter when it closed for a five week refurbishment.



Above – The Horse & Jockey's Peter Dalton

The new look is very impressive - it's much brighter than before and the bar seems to have been extended. There are eight hand pumps, offering six different beers including the likes of Moorhouses Blond Witch, Timothy Taylor Landlord, Harviestoun Bitter and Twisted, Titanic Lifeboat and White Star and the heading towards ubiquitous Copper Dragon Golden Pippin. I tried the Blond Witch – this was on good form although some will find the beer temperature here too cold (although if your beer is too cold it will always warm up, if it's too warm you're stuffed, basically).

So far, so good, but this is an ongoing project. When I called they were in the later stages of buying the freehold from Punch Taverns, a move that will enable them to go completely free of tie.

Of perhaps more interest are the plans for a micro-brewery. At the back of the pub is a building that shouts "old brewery", although I'd never clocked it before. Astonishingly this still contains all the old brewing vessels from way back when. While it won't be practical to bring these into use, the plan is to have an on-site brewery in the former bottle store. This should be up and running by Spring next year. An impressive addition to the burgeoning pub and beer scene in Chorlton, possibly the city's beeriest suburb.



Real Ale Gains and Losses

There are relatively few Sam Smith's pubs in the *Opening Times* area. Luckily most of them sell cask beer – the reclusive Tadcaster company just makes the one, Old Brewery Bitter. There have however been two long standing keg-only outlets. One is the **Blue Bell** in Levenshulme and as readers will see, that converted to real ale late last year and has been rewarded with a Pub of the Month award.

The other was the **Turnpike** on Wilmslow Road in Withington.



This pub was refurbished in the early 1960s and has remained largely unchanged ever since. The beer policy remained pretty much unchanged as well. However the Turnpike is back in the real ale fold with handpumps in both lounge and vault selling

Old Brewery Bitter. It's selling well, too, which is doubly good news.

However, as one door opens another slams shut. While Sams were installing handpumps in the Turnpike, they were taking them out of **Sinclair's** in the City Centre which is now all keg. A seriously retrograde step, I think.

Finally back to Chorlton and some late keg news. Bucking the trend the **Feathers** has reopened after a smart refurbishment but misses a trick by offering no cask beer. With a bit of food plus a bit of cask and it would be a smart 'Spoons type outlet. Their opening hours still seem bizarre and if it was my pub, I think I would change the name to shed its previous reputation.



High Peak

PUB NEWS

WITH FRANK WOOD

This month covering a new local beer, Stalybridge pubs, openings, closures, special offers – plus the (temporary) demise of one beer festival but the welcome return of another.

Howard Town Brewery in Glossop has bottled a special beer to celebrate the opening of Sean Wood's art gallery in Padfield, in the former Padfield Co-op premises on Platt Street.

Sean, as you may know, leads the Curragh Sons folk group who have headlined at the National Winter Ales Festival on several occasions and who played Stockport Beer Festival this year. The beer is named after the gallery....Laughing Badger, at 4.3% and Sean helped in the brew himself, with the novel idea of adding rowan berries, that are detectable but not over so.

Bottles were given away at the opening, done by fellow musician Eric Haydock, a founder member of the Hollies, who also lives in the village.

In Stalybridge, the **Bulls Head** on Knowl Street had Boddingtons Cask Bitter on tap on a recent Branch walkabout on 30th June. Apparently this alternates with Wells Bombardier. At the **Stocks Inn** on Stocks Lane, there was no real ale, though unused hand pumps on the bar. On a previous visit, the pub had Theakstons bitter on tap.

In Stalywood, the **Hare & Hounds** on Mottram Road, near to Stalybridge Celtic's ground, had Black Sheep Bitter and Robinsons Unicorn. At the **Roe Cross**, Black Sheep Bitter was the sole beer on that day, though usually there is more choice. At the **Old Hunters Tavern**, a recent Pub of the Season winner, Unicorn and Hatters are the regular beers.

In **Stalybridge Labour Club** on Acres Lane, Moorhouses Blond Witch and Greenfield Bitter were the only two beers available (normally there are three) and at the **Millpond** on Armentieres Square, Lees Bitter was joined by their new premium bitter "Coronation Street Ale".

Openings and closures continue to be erratic; the position on July 13th being that the **Gardeners** on Lumb Road, Hyde had re-opened after a lengthy closure - alas no sign of real ale. The **Rock Tavern** at Chisworth appeared open after a similar lengthy spell shut. No news of beers available but historically it previously sold real ale.

The **Soldier Dick**, which has had a particularly chequered recent record of closures, has again been shut for a number of weeks, though this may change by the day (*In fact Robin Wignall reports on the latest reopening in this month's Peak Practice - Ed.*). The **Sportsman** at Bredbury is shut and boarded as is the **Crown** on Market Street in Hyde – both have been de-signed, too, usually a pointer to their proposed disposal by Robinsons, whose pubs these are (or were, as the case may be).

The **Red Lion** at Crown Point, Denton, a Hydes pub, is advertising Hydes Mild and Bitter at £1.60 at all times (the Last Orders across the road, selling cut price ale may be the reason for this?).

In High Lane, the **Red Lion** (Robinsons) has been closed for several weeks but appears to be having a refurbishment, with an emphasis on Italian food on its re-opening.


Finally, due to unforeseen circumstances, the **Glossop Beer Festival** will not take place this year, but will return next year though we are uncertain of the venue. However, there are several local festivals taking place over the August period with the **Dog & Partridge** at Bridgemont and the **White Lion** at Disley both having festivals over the August Bank Holiday weekend. Also, after a five year absence, the **Hare & Hounds** at Simmondley outside Glossop, are resurrecting their festival on the same weekend.

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CAMRA Good Beer Guide 2009 We're in it!



Carnivals, beer festivals and local history feature in this month's Peak pub scene round-up by Robin Wignall

High summer brings Carnivals, Well Dressings and often associated fell races to the towns and villages of the High Peak. Carnivals often include Best Dressed Pub competitions. In Chapel en le Frith this year's winning pub was the Jolly Carter, decorated as Old Macdonald's Farm. In New Mills the Queen's Arms was the winner, so a double for the Robinson's estate. In Whaley Bridge last year's winner was the Navigation, see OT Aug. 2008. Unfortunately the Navigation didn't defend its title this year, as it is closed and for sale as part of the Punch capitalisation of assets.

A bright bit of news is that the **Soldier Dick** at Furness Vale re-opened on 3 July. As yet there is no news about whether this is a new owner, Punch having put the pub up for sale, or a new tenant. More next time. At the **Goyt** in Whaley Bridge Tony Gunner has Copper Dragon Golden Pippin as a summer regular, whilst a good pint of Deuchar's IPA was a recent guest ale.

The **Old Hall** at Whitehough near Chinley, always has a treat of beers. Phoenix Black Shadow is dark and hoppy, whilst other offerings have included Marble Lagonda IPA and Storm Damage. Dan Capper now also stocks a range of interesting Belgian and German bottled beers, whilst the range of bottled cider noted in July's column, is now complemented by hand pumped Thatcher's Heritage.

The big stop press news from the **Old Hall** is the forthcoming beer festival. This latest venture will be held over the weekend Friday, Saturday and Sunday 18, 19, 20 September. Expect up to 40 beers with ciders and perries as well. Festival beer and cider will be stillaged in the room with the minstrel gallery, with customers having space to spread out from there. This first beer festival at the Old Hall will be aimed at supporting local charities. Beers will not only be from local breweries, which is normal house policy, but will include unusual brews from around the country. More information on times, how to get there etc. next time.

Still with local beer festivals, that at the **Dog & Partridge**, Bridgemont is all set for the August Bank Holiday weekend. The marquee opens at 17.00 on Friday 28 August and is open during pub hours until the beer runs out on Bank Holiday Monday, 31 August. The 199 Bus from Stockport to Buxton stops at Bridgemont, half hourly service during the day, hourly in the evenings and on Sunday and Bank Holiday. This runs quite late into the evening. The 61 links Glossop, Hayfield, New Mills, Whaley Bridge and Buxton, hourly until teatime. Trains on the Buxton line provide an hourly service until late. Alight at Furness Vale or Whaley Bridge, and then take a ten minute walk. Well worth the effort.

A recent publication available in Whaley Bridge is a reprint of a 1970s booklet, *Whaley Bridge in the 19th Century*. The original book was the work of the Whaley Bridge Amenity Society. There is a small section on public houses, which has been researched from censuses and trade directories. There is an observation about the 19th century pub trade which is still relevant today, 'public houses seem to have changed hands frequently.' There were also the inevitable name changes which can make tracking pubs difficult. The Board Inn was there in 1846 as were the Shady Oak and the White Horse. The New Inn closed not many years ago and is now an antique shop. The New Cock, presumably the present Cock, the Shepherd's Arms and the White Hart were noted by 1895. These still remain, but whatever happened to the Seven Stars or to Mrs. Swan's Beerhouse? These pubs all lay in the Fernilee Township which was that part of Whaley Bridge to the south and east of the River Goyt. Some snippets on the Yeadsley cum Whaley pubs next time.

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CAMRA Good Beer Guide 2009 We're in it!



Opening and closures seem to dominate the news this month with two pubs returning from the dead but others in a state of flux.

The Stockport pub scene is something of a roller coaster ride at the moment. Two pubs that I thought had possibly closed for good are set to reopen, although my guess is that neither will be selling cask beer.

Open by the time you read this (in fact I think it might have opened as this was typed) is the **Three Shires** on Underbank. This was of course a Good Beer Guide entry when it suddenly closed but my guess is that no cask beer will be sold this time round. Truth be told, it was something of a miracle that it was sold before as what passes for the cellar is little more than a glorified cupboard. I hope though that some imagination is shown on the bottled beer front with more than the "usual suspects" in the fridges. More next time.

Also set to reopen, and this really does surprise me, is the **Kings Head** on Tiviot Dale. I don't know much more about this other than it has apparently been bought by a lady called Vanessa who also has pubs in Levenshulme and Ireland. All this is very much second hand, though, so can perhaps be treated with a pinch of salt. Work is underway though, but since the interior has apparently suffered fire damage an early reopening doesn't seem to be on the cards.

One the closed front, the doors remain firmly closed at the **White Lion** on Underbank, although given the size and prominence of this building I can't see that remaining the case for long. Also reported closed in mid-July was the **Bromale** in Bramhall. A Stagger was planned to take this in but the Staggerers found the place closed and boarded. Up in Heaton Chapel, another of the keg-only A6 pubs had bitten the dust. **Conors Bar** (formerly the Chapel House) is also closed and shuttered up. The **Bulls Head** in North Reddish is also reported as closed...again.



In Edgeley, I am sorry to hear that Val and Noel Jones are to leave the **Grapes** on Castle Street. Since moving there from the now-closed **Spread Eagle** on Lower Hillgate, they have made the pub very much their own, with a nice crowd of regulars and good beer. Their six

month's notice runs out in January so we can at least look forward to one more festive season enjoying Noel's excellently kept Old Tom. After leaving the pub Val and Noel plan to spend at least part of the year in sunnier climes, Greece to be precise.

Finally, I am told that there are new people at both the **Dog & Partridge** and the **Crown** in Great Moor, I hope to call into both pubs for a chat in time for next month's column.

- RECENT CAMRA AWARDS GALLERY -



Above – Stockport & South Manchester Branch Chairman John Clarke (*left*) presents the pub of the year award to Joe Quinn and Steve King of the **Arden Arms**, Stockport.



High Peak & NE Cheshire CAMRA present two Pub of the Year Awards, one chosen from the pubs in Greater Manchester and the other from their Derbyshire pubs. The Derbyshire winner is the **Globe** in Glossop. Branch member Neil Hay (*right*) is shown presenting the award to Ron and Diana.



Steve Alexander of the **Crown**, Heaton Lane receive his National Pub of the Year runner-up award from CAMRA Regional Director Ralph Warrington (*right*).



Trafford & Hulme CAMRA chose the **Knott** on Deansgate as their Pub of the Year.

There was an excellent turn-out on the night and our photo shows Trafford & Hulme Branch Chair Beverley Gobbett presenting the award to Scott Davies.



The Stockport & South Manchester Pub of the Month Award for March was presented to the **Ashlea** in Cheadle. Branch Membership Secretary Mark McConachie (*left*) was on hand to present the award.



Above – John Clarke presents the April Pub of the Month Award to (*from left to right*) Emma, Sue and Paul Grimes at the **Alexandra**, Edgeley.



Brewery NEWS

National News

Independent brewers, **T&R Theakston Ltd.** have announced that the exclusive brewing of their flagship cask brand, Theakstons Best Bitter, is due to return to Masham after an absence of 35 years.

The announcement follows completion of significant development works at their early Victorian brewery in Masham which coincides with the fifth anniversary of the return of the Company to independent family control.

It was in 1974 at the height of the revival of cask ale when, owing to capacity constraints at their brewery in Masham, Theakstons purchased the Carlisle State Brewery enabling the first transfer of brewing of some of their beers to the additional facility. From that day until now, it has not been possible to brew all their cask beers in one place but following this announcement, for the first time in 35 years, all Theakston cask beers will now be brewed exclusively in the North Yorkshire Dales town.

Commenting on the announcement, Simon Theakston, Executive Director of the family firm said, "Since my brothers and I regained family control of the company five years ago, it has always been our stated intention to bring back to Masham as much of our brewing as possible. To be able to say now that all our range of cask beers is to be brewed in Masham is a source of huge pride and one I'm sure will be welcomed by our loyal customers all over the Country."

He added, "For the last few years our Best Bitter has been brewed under contract by S&N in Tadcaster, always with our raw materials, recipes and to our quality control standards and indeed they have done a superb job. However there is no place like home and the return of the much-loved Theakston Cask Best Bitter to our brewery in Masham after so long will be a cause for great celebration."

Commenting on the move, Roger Protz, Editor of the Good Beer Guide said, "The return of Theakston's Best Bitter is brilliant news not only for the Masham brewery but also for all lovers of cask beer. The beer has been round the brewing mulberry bush several times, brewed by Scottish & Newcastle on Tyneside and then at John Smith's in Tadcaster. But now it's back where it belongs -- firmly in family hands once more. This will delight beer drinkers in Yorkshire and further afield".

This move now leaves the old John Smiths Tadcaster brewery making no cask beer at all. Room then to take on cask Tetley's from the doomed Leeds brewery? We hear the contract for this is being hawked around.

Micro Magic

The many local micro brewers always have something new and interesting out. Apologies to those we didn't manage to contact this month.

Marble Brewery – slightly later than usual, last month saw the welcome reappearance of Summer Marble (4.5%). Each year this beer is brewed with different hops and the 2009 version uses Pacific Gem and Nelson Sauvin varieties, with the possible addition of some Whitbread Goldings. Head Brewer James Campbell told us to expect "light bitterness with a quite dry beer and a berry fruit aroma", or put another way "lots of hops".

Phoenix Brewery – have you seen or tried Fruli? Well, Phoenix have produced something similar, a 5.2% base beer with added

strawberry pulp and syrup. Now Fruli isn't *Opening Times'* favourite beer but we have tried it and can say that Phoenix have really nailed it. Don't expect to see it on cask (we think a cask version would not be all that successful) but it may appear on a font in a free house near you. Brewer Tony Allen tells us that this new 'Phoenix Fruits' range, may also be expanded to include passion fruit and blackcurrant varieties.

Phoenix are also celebrating landing a contract to brew a house beer for the upmarket Brunning & Price pub chain. They are also brewing house beers for the Works in Sowerby Bridge and the New Oxford, the latter being Salford Pale Ale (3.8%). Regular seasonals out this month include Sticky Wicket, White Tornado and Midsummer Madness. The powerful Earthquake (7.8%) remains available, too.

Hornbeam Brewery – brewer Kevin Rothwell tells us that he is thinking of experimenting with some more fruit beers as one-off special beers. First up could be raspberry and cherry beers. Hornbeam are still looking to bottle some of their range including the seasonals and IPA.

Boggart Hole Clough are on the move to one building from the old Wilsons complex at Newton Heath. It is a similar size to the current premises but has a secure locked, separate goods yard for both the brewery and beer (and cider) distribution businesses. The move was scheduled for 1 August.

Millstone Brewery – still very busy with Tiger Rut becoming the biggest selling beer with plenty of regular accounts. Millstone are also reviving, and reformulating, some of their older beers. Summer Daze (4.1% ABV) last appeared in 2006 and will be back this month. Last time it was brewed using Styrian Golding hops but this time the Cluster variety will be used. Look out too, for the new look Millstone pumpclips.

3 Rivers – another brewery experimenting with fruit beers. King Kriek, a 5% ABV cherry beer has already been brewed and the long promised plum beer, Pleasant Plum Plucker (4.3%) is on its way, too. Sarah Bergin brews her **Cellar Rat** range at 3 Rivers and has recently produced a Ginger Beer (4.3%). Later this month look out for a reappearance of the 5% smoked vanilla mild (sounds mad but it really does work).

Dunham Massey - have produced a new summer ale. 4.3% ABV, Summer Meadow is a light, hoppy, beer, with a hint of citrus and blackcurrant.



In October last year Dunham Milk Stout won Gold in the porter and stout section and overall Beer of the Festival in blind tastings at the CAMRA Sheffield Steel Beer Festival. So on 23 May a group of 20 Sheffield branch members arrived by mini-bus to present both awards. They had the usual informative brewery tour and a view of the newly-planted Fuggles hop plants, before sampling Little Bollington bitter in the brewery shop. Pictured above is John Costello with his awards and the Sheffield CAMRA party.

Pictish Brewery – still producing a range of single hop beers, all of which are excellent and worth seeking out. The monthly special for August is Corn Dolly (5% ABV) "A dangerously drinkable strong pale ale. Clean crisp malt flavours lead to a dry bitter finish with a robust hop character" says the brewery website.



Book Review

Good Beer Guide Belgium by Tim Webb, CAMRA Books, 368 pages £14.99

The long awaited sixth edition of Tim Webb's definitive guide to all things beery and Belgian was published in June and once again is an essential purchase for all lovers of this fascinating country and its beer culture.

Since the first edition appeared in 1992, the Good Beer Guide Belgium (previous diversions into Luxembourg and the Netherlands have been dropped – the former isn't missed, the latter is) has evolved from more than just a beer guide into more of a travel guide with useful sections on the country itself, how to get there and what to do when you arrive. There is also a useful guide to Belgian food, arguably one of the most overlooked and underrated in Europe.

However the heart and soul of this book, and indeed perhaps for Belgium itself, is beer – who makes it, what they make and where to drink it.

In full colour throughout the Guide starts with introductory articles on AB Inbev, Lambic Brewing (by renowned lambic maker Frank Boon), craft brewing, "Belgian-style" beers and the relative failure of micro-brewers to take off. The latter, by Ron Pattinson, makes the interesting point, that the growth of micros has been hindered by the general high quality of the beers from the established brewers – "When Belgian beer gets bad enough, that is when micros will really take off."

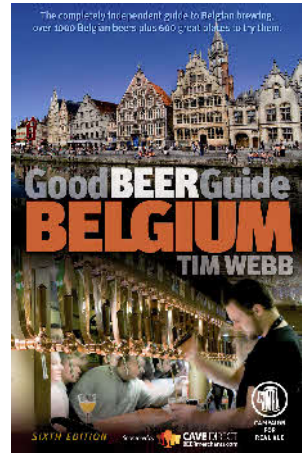
Some 133 pages are devoted to beer and brewing, A discourse on Belgian beer styles is followed by an in depth look at all of the current Belgian breweries and their beer. As ever

Webb is a delightfully spiky and opinionated writer and part of the fun is seeing how much you disagree with him in his rating of both the beers (ranging from a one star "stay in bed" to a five star "amongst the best in the world") and, for the first time the breweries themselves. These new ratings aren't a comment on the skills of the brewers but how much fun their beers can be. Ratings range from "don't worry it gets better than this" to "sometimes you are going to be taken to places you never thought existed".

The Guide has finally lost patience with the increasing number of cacky fruit beers that increasingly scar the portfolio of otherwise sensible and skilled brewers. These are lumped together in a list of shame, although one or two quite reasonable beers have unfortunately been lumped in with the drek.

Apart from describing 1,000 beers, there is also a guide to over 600 places to drink them, including cafés, bars, bistros and brasseries. The list covers each of the Belgian provinces in order with a separate section for the Brussels region. Each entry is accompanied by address, opening hours, telephone number (essential as the opening hours can be very variable at times), and full description, again written in Webb's trademark entertaining style. The Guide attempts to give an idea of the size and imagination of the beer lists, and lets you know whether you will be fed, when and with what.

Whether you are planning to go to Belgium for the first time, or an old hand, you cannot go without this book in your luggage. A crucial and highly recommended purchase. **JC**



Sue & Vince present.....

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**LETTERS TO THE EDITOR**

**FIRST CLASS**

**From: Adrian Rigby-Bates, Funding Officer Stockport Cerebral Palsy Society:**

I would like to thank you so much on behalf of everybody at the Stockport Cerebral Palsy Society for adopting us as the Beer Festival charity this year.

The event was a resounding success in not only helping raise invaluable funds that will go towards equipment and activities for our service users but also raise awareness to the general public of the Society's work.

We are delighted to inform you that the Society made over £2,900 profit from the festival which included your very generous donation of £600 that you very kindly presented to us at the Festival review meeting on Monday 6 July.

I would like to thank Jim Flynn and all the festival staff for making this such a fantastic fundraising event for our Charity and a special thanks to Karen Wainwright, your Charity Liaison Officer, for all her hard work and fabulous liaison with the Society in helping making it such a successful event.

In addition, Stockport CP is most grateful to our four local brewers who showed their generous support in donating the cask beers for the Society to sell at this year's festival ; JW Lees of Middleton, Hornbeam Brewery of Denton, Hydes of Manchester and Robinsons of Stockport.

We are also very grateful to Tommy Docherty who appeared on our behalf to judge the festivals St Trinian's competition

A special thanks to all the staff and volunteers for their help at the festival and everyone who attended the festival and sampled the beers and for all their kind support which is very much appreciated.

**From Peter Thompson, Altrincham:**

Curmudgeon's piece on page 4 of June's issue prompts me to offer the following suggestions:-

1. Devise a simple leaflet/map outlining a "good pubs trail" for the centre of Stockport, paid for by a combination of the Council, the pub trade, and any other "tourist" oriented body with a few quid to spare, and have this on display in all the pubs, libraries, and the bus & rail stations. Also in the big tourist office at Manchester Town Hall Extension, and in the nearby Central Library. The leaflet to give contact details for each pub, beer details, and whether they do food. What few restaurants there are could also be included, to show the full range of central Stockport evening/night life.

2. Get taxis/minicabs allowed to ply for hire along the pedestrianized thoroughfares mentioned by Curmudgeon from say 7pm until midnight (or even till 7am next morning). If possible, allow the buses to do the same thing; I suppose this would need some costly revision of street furniture, so maybe not possible - but it should be investigated. If you have regular predictable public transport (I know it's not frequent at that time) through an area, it "puts it on the map" and exposes it to the casual gaze of those sitting on the vehicles, so it might prompt some casual (extra) trade to the pubs which they see. There is currently a free bus from Stockport Station which goes via some really convoluted route which may well be making sense, but I have not ridden on it to check it out. I wonder if that could be tweaked to pass a good pub or two...

3. Assuming responsible drinkers go by bus it occurs to me that regular Stockport bus users will each have a "Stagecoach" bulk travel ticket of some sort (probably a "Megarider"). This is fine during the day when there are lots of Stagecoach buses around, but this firm tends to pack up after 7pm, and the skeletal evening services are run on a tendered basis by an assortment of independents, none of whom will accept Stagecoach multi-ride tickets. There's nothing to be done about this under the present operational regime, but I raise this point because it might be stopping people from casually coming into Stockport by bus at night.

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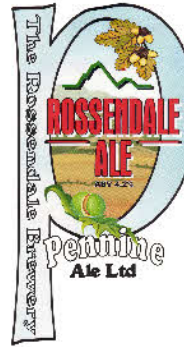
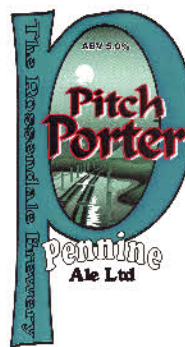
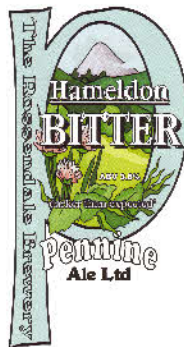
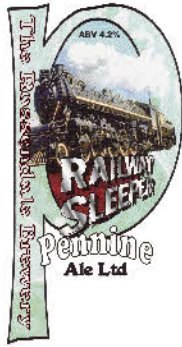
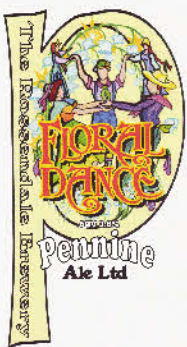
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## Chorlton Beer Festival 2009

This year's event was a huge success – bar manager and Trafford & Hulme CAMRA Chair Beverley Gobbett reports from behind the scenes.

**W**ow – What a success! Thanks to everyone who helped to put this festival together and Thanks to all of you who managed to drink us dry again !!

The beers were all delivered to St Clements Church on the Monday and Tuesday and then we started to build the stillage and rack the beers. All hands to the pumps – so to speak. In just a couple of hours we had transformed an empty Church Hall into a beer festival hall.



We borrowed stillaging this year that allowed us to have the beers in two rows, one above the other. This meant that even though we had 50% more beer than 2008, we managed to give the public more space to move around in. We mustn't forget that we also had 50% more Cider and Perry which also

got finished off. Rumour has it that we sold a higher percentage of Cider/Perry to Beer than Stockport Beer festival. Not sure what that tells us about the people of Chorlton!

The weather was kinder than we had thought it would be meaning that most people only got slightly damp at the end of the Saturday evening unless, of course, you were a Volunteer trying to put everything away before Sunday service, then we all got very wet !



This year we had pint sized Festival glasses, which were very popular. We signed up 20 new CAMRA members all receiving their free pint.

Thanks must go to Hydes Brewery for once again, supporting the branch in this venture Chorlton 09 and providing us with two casks

of beer.

Great Beers, Great People and a Great Atmosphere all went to make this event a brilliant success for the Church, CAMRA and all its visitors. Please carry on supporting St Clements and CAMRA each year. May I also ask that you don't forget the great cask ale outlets in Chorlton – it really is the place to be this side of the City Centre if you want great choice of great beer.

## Vale Cottage Beer Festival

**A**s part of the Gorton 100 celebration the Gorton Morris Men will be re-creating the rush cart ceremony this September. The cart will be constructed in the Vale Cottage's garden from Monday 7 September. As everyone knows, Morris Men need to drink lots of beer while about their work, so John Smith from the Vale Cottage is laying on a mini beer festival. John plans to accompany his regular ale, Taylor's Landlord with at least one changing guest beer each day until Sunday 13 (or when the thirsty Morris men drink it all!). The final selection of ales has not been finalised, but John hopes to have around a dozen ales of differing character so all tastes will be accommodated.

After being disbanded in 1997/8, the Gorton Morris Men are re-forming especially for this event. They will be dancing outside the Vale Cottage (and possibly other locations) on Saturday 12 September, then touring around most of the pubs of Gorton on the Sunday. Exact route and timings are awaiting police approval, but wherever they go there is sure to be merriment.

## Oddfellows Arms, Ashton

One of the best pubs in Ashton-under-Lyne had been in the same family since 1914. That run came to an end last year but John Clarke finds the pub in safe hands.

**T**he "Oddies" as it is affectionately known was run by the Lucas family from 1924 until 2008. During that time they made the pub very much their own, to the extent that that the ashes of two family members are sealed in one of the pub walls. When that long family connection came to an end last year there were obvious fears for the future. Luckily those fears were unfounded as the vacancy brought two more highly professional pub operators back into the trade.



Alan and Louise Heal ran the Caledonia on Warrington Street before selling up and moving to Cyprus a few years back. During their tenure the Caledonian had also gained an enviable reputation for good food and good beer and the Heals' departure was a significant loss for the Ashton pub scene.

While they were at the "Cally", Alan and Louise made the Oddfellows their local, visiting every Sunday night. Thus when they heard that John Lucas's ill health meant he was leaving the pub they contacted Robinsons, and took over as tenants in August last year.

While Alan admits that he has returned to far tougher trading conditions than those that prevailed before he left, the Oddies is doing nicely. Again proof that quality pubs have far less to fear in



the current economic climate than their less able competitors. And indeed, the Oddies certainly is a quality operation.

There are three beers on hand pump – Hatters, Unicorn and the seasonal (the latter sometimes replaced by Double Hop). Alan makes a point of aiming

to be the first pub in town with each new seasonal. Alongside this is a top notch food operation, overseen by Louise. She has already gained a runner-up award in the Pub-Restaurant category of the Tameside Curry Chef competition for 2009.

The pub itself is a multi-roomed spotless gem. There is also an excellent outside drinking area complete with carp pond. Highly recommended.

*The Oddfellows is on the corner of King's Road and Alderley Street. It's easily walkable from Ashton town centre and bus no. 38 will drop you close by (and no. 39 will carry you back).*

## First Marple Beer Festival

**T**his significant event will take place from 18 to 20 September. It is being organised by Marple Cricket Club in conjunction with Marple Food & Drink Week.

The venue is Marple Cricket Club, Bowden Lane, Marple. The plan is to feature a wide range of cask beers, including a festival special, plus real ciders. There will also be food and entertainment. Not only that but admission will be free.

The planned opening hours are 6.30pm to 11.30pm on Friday 18th, 12 noon to 11.30pm on Saturday 19th, and 12 noon to 5pm on Saturday 20th.

For more information contact High Peak & NE Cheshire CAMRA men Tom Lord (0161 427 7099) and Geoff Williamson (01663 765634).



## The Oddfellows Arms

Alderley St, Ashton-under-Lyne

Tel 0161 330 6356



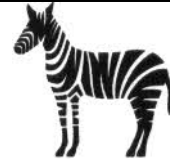
Louise & Alan welcome you to  
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## The White Lion

Disley

Have the PRIDE to present a

ROARING good

## Beer Festival

28th - 31st August

11.30am - 11.00pm

18+ Beers on at all times

(examples B&T Fruit Bat,  
RCH Old Slug, Salamander Mudpuppy,  
Millstone Tiger Rut)

Live Music Fri/Sat/Sun nights

Fri Dave

Sat Stinger

Sun One Eyed Pete

Pub Food served 12 - 9pm

Sunday Lunch only £3.99

BBQ all day (weather permitting)

199 bus from Stockport stops  
right outside the door and  
from Buxton across the road

135 Buxton Road, Disley, SK12 2HA

Tel. 01663 762800

2009 Festival Charity St Ann's Hospice 

 **ROMILEY** 

**BEER FESTIVAL**

**2009**

LIVE  
MUSIC

40  
REAL  
ALES

September  
11th, 12th, 13th

**DUKE OF YORK**

Stockport Road, Romiley SK6 3AN  
0161 430 2806

www.dukeofyorkromiley.co.uk  
'romileybeerfestival' on 'facebook'

# JOIN THE CAMPAIGN FOR REAL ALE



CAMPAIGN FOR REAL ALE



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|----------------------|----------------------|----------------------|----------------------|
| Title                | Surname              | Forename(s)          | Date of Birth        |
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| Partner              | Title                | Surname              | Forename(s)          |
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| Address              |                      |                      | Date of Birth        |
| <input type="text"/> |                      |                      | <input type="text"/> |
| Postcode             |                      |                      |                      |
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| Telephone            | E-mail               |                      |                      |
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Please tick membership category:  
 Payment method: Cheque  Direct Debit

|                |                              |                              |
|----------------|------------------------------|------------------------------|
| Single         | £22 <input type="checkbox"/> | £20 <input type="checkbox"/> |
| Joint          | £27 <input type="checkbox"/> | £25 <input type="checkbox"/> |
| Under 26       | £16 <input type="checkbox"/> | £14 <input type="checkbox"/> |
| Under 26 Joint | £19 <input type="checkbox"/> | £17 <input type="checkbox"/> |
| Retired        | £16 <input type="checkbox"/> | £14 <input type="checkbox"/> |
| Retired Joint  | £19 <input type="checkbox"/> | £17 <input type="checkbox"/> |

Signed   
 Date

Your membership will make a difference. For just £20 a year you can help our work to promote real ale, protect consumer rights and support pubs. Benefits include a monthly newspaper, quarterly magazine, free entrance to beer festivals and discounts on books and the Good Beer Guide. 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 Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 3LW. Alternately you can join online at [www.camra.org.uk](http://www.camra.org.uk). CAMRA newsletter *Opening Times*

## Instruction to your Bank or Building Society to pay by Direct Debit

Name and full postal address of your Bank or Building Society

|                                         |                          |
|-----------------------------------------|--------------------------|
| To the Manager                          | Bank or Building Society |
| Address                                 |                          |
| Postcode                                |                          |
| Name(s) of Account Holder (s)           |                          |
| Bank or Building Society Account Number |                          |
| Branch Sort Code                        |                          |
| Reference Number                        |                          |

9 2 6 1 2 9

**FOR CAMRA OFFICIAL USE ONLY**  
 This is not part of the instruction to your Bank or Building Society

Membership Number   
 Name   
 Postcode

**Instructions to your Bank or Building Society**  
 Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s)   
 Date

This Guarantee should be detached and retained by the payer.



### The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 7 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

## CAMRA Calling - What's On In The Local CAMRA Branches

**Stockport & South Manchester**  
 Branch Contact: *Pete Farrand 01625 425734*  
[pete.farrand@googlegmail.com](mailto:pete.farrand@googlegmail.com)

**Thursday 13<sup>th</sup>** – Branch Meeting; Nursery, Green Lane, Heaton Norris. Includes Summer Quiz with great prizes. Starts 8.00pm.

**Wednesday 19<sup>th</sup>** – Mild Champion presentation to the Marble Arch, Rochdale Road, Manchester. From 8pm.

**Friday 21<sup>st</sup>** – Chorlton-on-Medlock & University Stagger: 7.30 Varsity, Oxford Road, 8.30 Bowling Green, Grafton Street.

**Thursday 27<sup>th</sup>** – Pub of the Month award to the Blue Bell, Barlow Rd, Levenshulme. From 8pm.

**Tuesday 1<sup>st</sup> September** – Mild Champion presentation to the Ladybrook, Fir Rd, Bramhall. From 8pm.

**High Peak & North East Cheshire**  
 Branch Contact: *Mike Rose 07986 458517*  
[mikewrose@gmail.com](mailto:mikewrose@gmail.com)

**Saturday 8<sup>th</sup>** – Otterspool Stagger. After lunch – details from Geoff Williamson on 07985 971951

**Monday 10<sup>th</sup>** – Branch Meeting: Cheshire Ring, Manchester Rd, Hyde. Starts 8.30pm.

**Monday 7<sup>th</sup> September** – EGM to approve accounts plus Branch Meeting. Bulls Head, Poynton. Starts 8.30pm

**Trafford & Hulme**  
 Branch Contact: *John Ison 0161 962 7976*  
 Branch website: [www.thcamra.org.uk](http://www.thcamra.org.uk)

**Thursday 13<sup>th</sup>** – Branch meeting at The Volunteer, Cross Street, Sale. Starts 8pm

**Thursday 20<sup>th</sup>** – Bowdon survey. Meet 8pm The Griffin. 9pm, Stamford Arms, both opposite the Church)

**Thursday 27<sup>th</sup>** – Timperley survey. Meet 8pm Stonemasons Arms (Timperley village), 9pm Quarry Bank, Broomfield Road. Finish at The Moss Trooper, Moss Lane.

**Saturday 22<sup>nd</sup>** – Boat Trip on Macclesfield Canal. Call for details. Booking essential.

**North Manchester**  
 Branch Contact: *Dave Hallows 07983 944992*  
[davehallows2002@yahoo.co.uk](mailto:davehallows2002@yahoo.co.uk)

**Thursday 13<sup>th</sup>** – Brewer's Night & Social, The Piccadilly, Piccadilly, M'cr City Centre, 8pm.

**Saturday 15<sup>th</sup>** – Sheffield Trip. Meet at Wig & Pen, Campo Lane, 1pm. Visit to Kelham Island Tavern – National Pub of the Year 2009.

**Sunday 16<sup>th</sup>** – Walking Club. Middlewood to Macclesfield. Meet Piccadilly Rail Station at 10.15am. Details: Ken Birch. Tel: 0161 278 0126

**Wednesday 19<sup>th</sup>** – Branch meeting. New Oxford, Bexley Sq, Salford, 8pm.

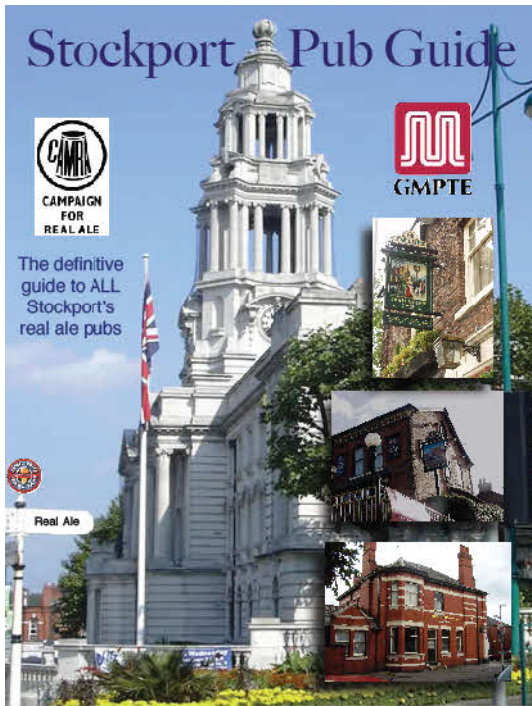
**Wednesday 26<sup>th</sup>** – Swinton Crawl. Farmers Arms, Manchester Rd, 7.30, Cricketers, 8pm, White Lion, 8.30, Park, Worsley Rd, 8.50, White Swan, 9.30pm.

**Wednesday 2<sup>nd</sup> September** – Stockport/ Edgeley Crawl. Armoury, Shaw Heath, 7.30pm. Finish: Old Vic, Chatham St, 10pm

**Macclesfield & East Cheshire**  
 Branch Contact: *Tony Icke 01625 861833*  
[contact@eastcheshirecamra.org.uk](mailto:contact@eastcheshirecamra.org.uk)

**Saturday 22<sup>nd</sup>** – Boat Trip on Macclesfield Canal. Call for details. Booking essential.

**Monday 7<sup>th</sup> September** – Campaigning Meeting, George & Dragon, Holmes Chapel. Guest Speaker Oliver Robinson. 8pm.



VIADUCTS AND VAULTS 4

**NEW PUB GUIDE : BUY IT FROM CAMRA**

Send cheque for £4.95 to Mr. D. Sharpe, 1 Chilton Drive, Woodsmoor, Stockport, Cheshire SK2 7BE, made payable to: *CAMRA Stockport Pub Guide* or members can buy it at £3.95 if collecting by arrangement from Branch Meetings. Also available at some pubs, bookshops, festivals and other outlets.

# THE FRIENDSHIP

353 WILMSLOW ROAD, FALLOWFIELD ♦ TEL: 0161 224 5758

**FINE SELECTION OF QUALITY CASK ALES**  
INCLUDING HYDES ORIGINAL & JEKYLL'S GOLD

**GREAT CHOICE OF ROTATING GUEST ALES**

**NEW SELECTION OF DRAUGHT LAGERS FROM AROUND THE WORLD**  
INCLUDING MORETTI & KROMBACHER

**AUTHENTIC CHINESE MENU SERVED ALL DAY**  
ALONGSIDE AN ARRAY OF ENGLISH FAVOURITES



**PLUS...**  
NEW FOR THE SUMMER!  
JOIN US FOR OUR SUMMER BBQ'S  
ASK AT THE BAR FOR DETAILS

**THE FRIENDSHIP...  
...WHERE GOOD BEER MATTERS!**



## THE CRESCENT

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18-21, The Crescent, SALFORD M5 4PF  
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**Historic Grade 2 listed salford pub**  
**Come in & enjoy a great atmosphere,**  
**with friendly staff great beer**  
**& good music**

OVER 23 YEARS IN THE  
CAMRA GOOD BEER GUIDE

Up to 13 real ales available  
Wide range of Guest Beers  
Both traditional & continental  
Quiz night every Monday night for 21.30  
Jam night starting early October

**Next beer festival 10.08.09 - 17.08.09**

Car park & beer garden to the rear of the building

**Opening Hours:**

Mon - Thurs:- 1200-2300

Fri & Sat:- 1200-2300

Sun :- 1200-2230

## July & August

**TIT FOR TAT** ABV 3.7%

Pale straw coloured Summer Ale with a distinctive peachy fruit hop aroma. This light, smooth and refreshing beer has a sweet malt palate perfectly balanced by a soft bitterness and crisp dry finish.



# Tit for Tat



"I'm not going to Sid's funeral.  
He won't be coming to mine."

alc 3.7 % vol

