

August 2010



**TIMES**

# Opening

THE FREE CAMRA REGIONAL MAGAZINE

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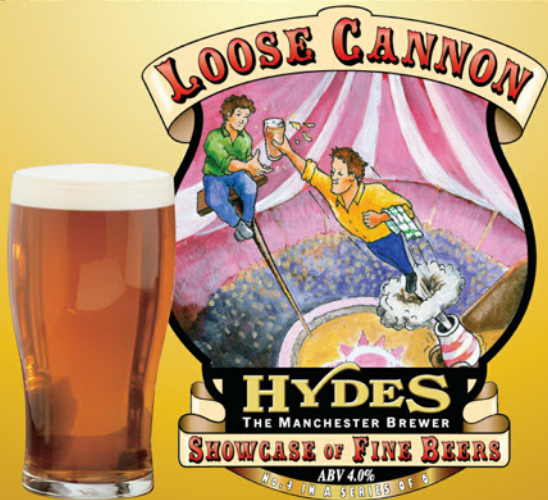
## Hops: A Revolution Brewing?

See page 13



Records Broken at  
Beer Festival. Report  
on page 10

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The Stockport & South Manchester CAMRA Pub of the Month for May is the Magnet, Wellington Road North, Stockport. This recently opened free house has become a real hit on the local beer scene. David Platt explains.



**F**RIDAY 13 might not be the most auspicious date on which to open a pub but Friday 13 November 2009 seems to have been the exception that proves the rule.

This was the day on which the Magnet in Stockport reopened as a multi-beer free house since when it has become a firm favourite among the town's beer drinkers.

The Magnet was a former Wilsons pub that had drifted into pub company ownership and over the years gave the impression of slightly losing its way. Real ale was still sold but the choice and quality often disappointed – at least to those who called in on various Staggers over the years.

So, news that it had been bought by Ian Watts who along with former business partner Steve Alexander had established his reputation at the nearby Crown on Heaton Lane, was greeted with much excitement and expectation.

Suffice it to say that since opening day those expectations have been more than fulfilled. The pub is run by Lesley and Lee Watts along with Sarah Bergin, of Cellar Rat fame. There are 13 cask beers on handpump along with a changing real cider on the 14th pump. In the cabinets behind the bar is a small, but growing, range of bottled beers from Germany, Belgium and the USA, with some real gems among them – check out the Anchor and Flying Dog beers.

The pub remains a work in progress. A considerable amount of time has been spent in restoring the large upstairs function room, and this will be used for comedy nights, family parties, band nights and suchlike, while the outside beer garden has been much improved. Work will soon be finished on the kitchen which will enable the pub to sell lunchtime food. Down the line, a micro-brewery is to be installed in the barrel vaulted cellar – this will become the new home of Cellar Rat beers.

This award will be presented on the night of Thursday 23 July when a good turn out is certain. The Magnet is on the main A6 so is well served by buses, notably the 192.



The Pub of the Month award is sponsored by Stephenson's, a local family firm that has been supplying the local pub and catering trade for over 140 years. Check out their advert on this page.

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PRESENTS

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## COMMENT, NOTES & CONTENTS

### Opening Times – Comment

Let's be clear, *Opening Times* is a firm supporter of our local family brewers. Between them Holts, Hydes, Lees and Robinsons have been staunch guardians of our pub and cask ale heritage. They have been, and remain, the backbone of real ale availability in many parts of our circulation area. It is these companies that have (for the most part) kept their pubs open when others have abandoned theirs. Their cask ales are solid, enjoyable, well-crafted beers. Their continued success is essential to our cask ale heritage and public house tradition.

However, while they tinker with their core brands at their peril are they missing a trick when it comes to their seasonal and one-off beers? Our contributor Gazza Prescott may at times court controversy but it is undeniably the case that some of the most successful and well regarded new wave brewers thrive by making beers that push the boundaries, especially with the use of hops.

With medium to large tied estates to cater for it is perhaps easy to adopt a "don't frighten the horses" approach. It is though equally easy to underestimate what people will drink – many of the beers at Stockport Beer festival were very pale and very hoppy yet the beer drinking public of Stockport lapped them up. And the free trade, where most of the seasonal and special ales will be sold, presents a ready market for more cutting edge beers. There really is a revolution taking place out there. The family brewers have so far stood back and watched it happen. We urge them to take part.

### Opening Times - 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. 7,200 copies a month are printed by Phil Powell Printing of Failsworth. All articles copyright CAMRA unless otherwise stated.

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**Copy Date for the August issue is Wednesday 14 July**

**Contributors to this issue:** John Clarke, John Tune, Dave Hanson, Peter Butler, Robin Wignall, Peter Edwardson, Frank Wood, Andy Jenkinson, Dave Hallows, Dave Platt, Mark McConachie, John Sutcliffe, Mike Rose, Barbara & Tony Icke, Gazza Prescott, Dave Burston, Jim Flynn, Charlotte Bulmer, Adrian Palmer, Barry Pryme.

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**Glossop News**

**T**HE **Bluebell Wood** (formerly the Old Tup) on Glossop Road, Gamesley (on the Glossop to Marple road) has re-opened after a two year closure. The manager is Chris Bethell, who has moved across Gamesley from the Melandra Castle, which is now closed and a new manager is being sought by Enterprise Inns.

I visited on 6th June and found John Smiths Cask and Wychwood Hobgoblin the two cask beers on the bar, the latter being the changing guest beer. The front room of the pub has had a pleasant makeover, with modern seating, and a light wooden floor. A large TV screen is likely to show all football matches. The rear function suite was not yet open but due to be open by the time this edition of *Opening Times* comes out. There is a kids' play area and a rear sun terrace as well as seating out the front. Cabaret artists and bands are promised from mid June on Saturday evenings. A definite plus for the area.

In the Whitfield area of Glossop, John Kennedy has taken over the **Beehive** on Hague Street. The Enterprise pub has been in the doldrums for a while but John has already pushed up the cask ale sales. On my visit in mid June, Wells Bombardier and Black Sheep Best Bitter were available and a third beer was coming on stream a few days later. It's a 15 minute walk all uphill from Glossop town centre, though in the daytime the 390 bus from the town centre stops straight outside. Five minutes and you are out in Moorfield, a pleasant rural part of Glossop worth exploring before heading down to the pub. John's wife Yom is busy preparing to start authentic Thai meals. English cuisine will also be available.

In the **Globe** down in the town centre, Landlord Ron Brookes has put a further handpump on the bar, making seven in total. His Globe beers have got better and better as he has tweaked recipes and his Comet, Amber, Stout and Blondie in particular are so popular that they are all on all the time. When he gets the stocks up, the lesser brews make an odd appearance as well as an occasional seasonal brew. In **Glossop Conservative Club**, on Norfolk Street Shaws continue to be the regular one cask ale on offer. A few doors further up the road, the **George** has Greene King Old Speckled Hen as a regular.

Two Glossop pubs, the **Junction** and the **Drovers Arms** are up for auction and the **Sparrows** on Gladstone Street is up for sale. Finally the **Ole Sole Mio**, once the Whitley Nab, a Good Beer Guide pub a few times some twelve years ago, and located at the bottom of Chunal Lane is closing down. Will it be sold and reopen to its former glory? Better news is that it is reported that the **Manor Inn** on High street East has resumed selling cask ale.

**Hayfield Update**

**I**N Hayfield the **Royal Hotel** continues to serve some excellent beers as High Peak Branch members found at their AGM on 12th June. Locals in there appear to have a taste for Shaws in recent months and the IPA. was my choice, on good form, in a pub that always has several beers on offer and continues to be a worthy entry in the Good Beer Guide.

Over the river bridge on Church Street in some 100 yards is the **George**, where the Wychwood Wizard Staff, Banks's Bitter and Jennings Cumberland Ale were the three beers on offer. Going back the other way, the **Pack Horse** had Theakstons Mild, Taylors Landlord and Wincle Rambler on the bar.

At the **Kinder Lodge**, the Rev. James from Brains and Taylors best Bitter were the choices, the Taylors being the regular staple beer, and unusual for the High Peak area.



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**Robin Wignall's monthly Peak District pub scene round-up – starting with an excursion to Sheffield!**

**F**OLLOWING my note about the **Sheffield Tap** in May's article, it was good to see the Tap reviewed in the Telegraph Weekend, one of the dozen or so bits of a Saturday's Daily Telegraph. The *Pint to Pint* column features pubs around the country though it sometimes seem to specialise in two home counties gems. Another recent article covered the Vale Cottage in Gorton! The author described the refurbished Edwardian refreshment room at the Sheffield Tap as a 'destination you must not miss.' Remember you may have read it first in Peak Practice in OT!

Running a pub continues to be a tenuous business. Recently even family brewers Robinson's have taken to using beer mats as a means of trying to fill the vacancies. 'Ever thought of running your own pub?' proclaims the beer mat. Despite some grumbles you get the feeling that Robinson's are better to work for than say Punch or Enterprise.

I came across an old photograph of Chapel en le Frith recently. This showed a scene from about 1890 I guess, of the Pack Horse Inn in Chapel. This was not in the place of the Old Pack Horse not too far from Morrison's, but was located on the other side of the road to the Market Place, and could even have been on the site of the current Royal Oak. Can any local historian shed light on this?

A June visit to the **Boar's Head** at Higher Poynton, (391 bus Stockport - Middlewood passes the door) found three beers to slake the thirsts of runners in the Boar's Head Fell Race. Black Sheep Bitter, Thwaites Original, bitter, and Brain's Rev. James were available. The Boar's Head also does a good line in sensibly priced food.

Calling in the **Board** at the Horwich End end of Whaley Bridge I found Robinson's Hatters in good form with Unicorn also available. Just down the road at the **White Horse** Phil Cottrell had Greene King IPA with Copper Dragon Golden Pippin as a guest beer whilst Hartley's XB was another recent guest. Good to see Punch offering their tenants micro delights such as Golden Pippin. One wonders how far the XB really had to travel in the Punch distribution process to cover the 10 miles from Stockport to Whaley Bridge.

At the **White Hart** in Whaley Bridge Young's Special and Theakston's Old Peculier accompany Tetley Bitter. The latter provides a good example to support Curmudgeon's article in May's *Opening Times*. Here is a national bland, sorry brand, which with good keeping can still provide a decent pint of bitter. The White Hart does the job.

Back with Robinson's, the **Crossings** at Furness Vale had Hartley's XB, Old Stockport, 4-4-2 and Unicorn available in mid May. Hatters and Dark Hatters had sold out during Mild Magic.

Unfortunately the **Railway** in Whaley Bridge is up to let. Tina Longden is leaving, after seemingly getting the pub on its feet, and serving a decent pint of Unicorn. Updates as they occur.

At the **Royal Oak** in Strines Hatters and Dark Hatters were available during Mild Magic, along with Unicorn, Cumbria Way and Dizzy Blonde. It is good to see some of the more rural pubs like the Royal Oak and the Crossings prepared to try two milds during Mild Magic. For them it is a much more ambitious commitment than to pubs in say town centre Stockport where throughput is almost guaranteed. Though it was of course also good to see two milds in a couple of town centre pubs when I called.

Buxworth War Memorial Club usually has one real ale available and that from a local-ish brewer. Beers from Storm, Howard Town and Holt's have been recent offerings. Furness Vale Club also has one or two cask ales on offer, with one being from Hydes.








The March Stagger, described by John Sutcliffe, started in Reddish with its 19th Century Industrial area around Houldsworth Square and finished in Heaton Chapel on the edge of Stockport centre.

In contrast to the February West Didsbury Stagger where the pubs were imposing and with beer prices to match, this stagger wends its way through a largely working class area with mostly more modest houses but lots of traces of eighteenth and nineteenth century agricultural and industrial revolutionary history.

We started at the **Fir Tree**, where our scout had found real ale a week before. This is now the most northerly pub in North Reddish, as the Bull's Head is boarded up, and the Railway and Reddish Vale have both been demolished. Regrettably we had to give the place a miss as they had run out of real ale. The **Houldsworth Arms** was avoided for the same reason; it had also run out of cask conditioned beer, very bad on Friday night before the weekend.

So on the very wet evening of 19 March we had our first excellent beer, Wells Bombardier at the archetypal street corner **Thatched Tavern**, on Stanhope Street. This is not a beer that most of us would choose but it received high scores; probably the highest of the night, a testament to the new Landlord who came in January. It was the only real ale choice but apparently there is occasionally dark mild available.



We went through the lively lounge into the comfortably furnished tap room on the other side of the central bar, where a darts match was taking place in a smaller screened area at one end. It is a friendly place and the locals seem pleased with the efforts that are being made to build up the trade with Guinness £1 a pint on St. Patrick's Day. Perhaps the Bombardier, a traditional English beer, will be similarly priced on St. George's Day, rather than pasteurised foreign lager.

The **Union** was our next venue. This formerly multi-roomed house has now been opened out with a screened seating area where the bar used to be and extended into the next door cottage. There is a large outdoor seating area at the rear. Weekend entertainment is provided by a quiz night on Fridays and karaoke on alternate Saturdays with a D.J. on the intervening Saturday. There is also a darts team and darts matches. The beer is Robinson's Unicorn bitter, not exceptional but apparently a new cask had just been put on. With very consistent scoring at least half of us thought it better than average, the rest rated it average.



Only a little way along Broadstone Road we came to the very imposing **Grey Horse**. This was rebuilt in the shadow of Broadstone Mill in 1909 with ornate red brick and contrasting stone coloured terracotta string courses and window surrounds. It was purchased by Holts in 2007 and extensively refurbished inside. This style of building is common to the area and is present on St Elizabeth's Church, as well as the public houses and former cotton mills. We all had an acceptable Holts bitter.

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We continued along the main road for half a mile or so to the very busy **George and Dragon**, at the junction with Manchester Road, just in Heaton Chapel. It has a large 'L' shaped lounge round a substantial bar.



There is a large car park at the side and rear. Five of us had the Black Sheep that was good. The remainder sampled the Theakston bitter. This was not quite so good, being the end of the cask.

Crossing at the traffic lights we wended our way along Schools Lane to the A6, Wellington Road North where we turned left and crossed to the **Heaton Chapel**, that some may remember as the Rudyard Hotel. This is much more like a public house since its alteration to a Toby Inn, but is still a carvery, evidenced by the strong smell of cauliflower that hit us as we entered. Still, the Thwaites Original was very good and only £2 a pint. Not bad for a hotel. The Lancaster Bomber, although not quite so good as it had come to the end of the barrel, still scored well. On the last stagger here there were framed seaside cartoon postcards, now removed from the pub but still in the men's toilet.



The last place visited was the **Hinds Head**. Built at the end of the 1980's on the site of the Poco-a-Poco club on Manchester Road. It had early success as it was free from tie but although now owned by a pubco, there was a good choice of well kept beers including Jennings Cumberland Ale, Adnams Broadside, Timothy Taylor's Landlord and the only one not tried, Old Speckled Hen. This country style, open plan building but with distinct areas, has had its ups and downs. Following an extensive refit it now seems on the rise. While food can be eaten anywhere, there is a restaurant area in the conservatory. There is also a very pleasant outdoor garden area.



Although a wet evening, our spirits were not dampened, the beer was generally pretty good, there was an interesting mix, ranging from the friendly area of Reddish to the somewhat up market places in Heaton Chapel and a convivial evening ended within walking distance of Stockport or the A6.

*Buses to Reddish South are 7,42A,203,317,328 and at the end of the stagger the 192 along the A6 or a 10 minute walk to the Navigation at the top of Lancashire Hill, back on the 203 bus route.*



**Lost in Denial**

A COUPLE of months before the General Election, then Home Office minister Gillian Merron made the astonishing statement that: "The pub trade does have challenges and I am aware of that but it isn't the case that the (smoking) ban had led to pub closures." Really? Not even a single one? This comment flew in the face of the vast weight of anecdotal evidence that the ban has had a severe impact on the trade of pubs, and the statements from virtually every brewer and pub company reporting their results that it has hit their sales and profits.

In the words of one licensee, "The smoking ban has certainly caused most pubs, especially those that were traditional drinking outlets (like mine, for example), a lot of pain – and it has caused a lot to close, too. To say it hasn't is, frankly, ridiculous and shows a severe lack of knowledge of the problems the pub trade is facing right now."

Even if you disagreed with her, she might have commanded a modicum of respect if she had said, "We accept that the smoking ban has resulted in some pub closures but we believe that this is a small price to pay for the sake of the nation's health," or words to that effect. But she didn't. It was gratifying, then, to see her lose her seat in Lincoln on May 6th with an above average swing against Labour.

Before the ban, we had to endure similar nonsense from its supporters claiming that non-smokers would be attracted back to pubs in droves, and that there was no way that the anti-smoking campaign would metamorphose into a similar campaign against alcohol, both of which have proved to be completely unfounded. Anyone who wants to stand up for pubs and responsible drinking in the future must honestly confront the political and social climate affecting them rather than continuing to deny the reality.

**Gone East**

A NOTICEABLE feature travelling around the North and Midlands is the large number of former pubs that have been converted to ethnic restaurants, sometimes Chinese but more often than not Indian. Recently we have acquired two local examples, with the Robin Hood at the south end of Hazel Grove becoming a "Thai Fusion" restaurant and the Wrights Arms at Offerton – a pub in a good location that never seemed to make the most of its potential – currently in the process of being converted to an Indian.

You do have to wonder, though, exactly where all the custom for these conversions comes from. Surely the factors that have affected the pub trade in these kinds of locations apply equally to restaurants. Restaurants benefit, perhaps even more than pubs, from clustering together in town and village centres rather than being on isolated sites. Also, people tend to look for a kind of intimacy of scale in restaurants – sitting in splendid isolation in an echoing room on a Tuesday night in November isn't going to be very appealing. And they're essentially more limited in their trade – you can have a full sit-down meal in a pub, but people don't visit restaurants for just a quick drink or a snack.

Obviously there must be a superficially attractive business case for these conversions, or they wouldn't happen, but it's sad to see so many once-thriving pubs lost. And are out-of-town ethnic restaurants really all that viable anyway? I've seen a fair number of former Little Chefs converted in this way that have closed again within a couple of years, although the one on the A6 at New Mills Newtown does seem to be trading again after a period of closure.

Curmudgeon Online: [www.curmudgeoncolumns.blogspot.com](http://www.curmudgeoncolumns.blogspot.com)



**Beer & Cider Festival Review**

THE clichéd old headline "Phew, What a Scorcher" could accurately be used to describe this year's record breaking Stockport Beer & Cider Festival.

Almost every record going was comfortably broken as thousands of local people took advantage of the fine weather to flock to the Edgeley Park venue. Attendance was up at every single session, itself a festival first, with total numbers up from 5,750 to 6,250 over the three days.

Festival Organiser, Jim Flynn, summed up the weekend by saying "Having broken the record attendance for every single session of the festival this year we are quite overwhelmed with the response from the public. It just shows that whatever the general economic outlook there's no slump when it comes to the popularity of good beer and cider."

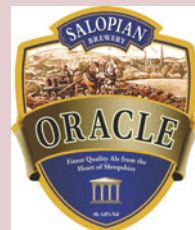
**Beers Break Records**

Sales here reached 17,000 pints over the three days. The Festival Special beer, sponsored by the Crown on Heaton Lane, and brewed by Denton's Hornbeam Brewery was a big hit, while the fastest selling beer was probably Robinson's Ginger Tom, with 18 gallons selling out in under four hours! As usual there was stiff competition for the Beer of the Festival Award – here are the winners:

**Gold – Outstanding Brewery White.** Very few British brewers have successfully brewed a beer in the Belgian Witbier style, but Dave Porter's Outstanding Brewery really has nailed it down with this 5% cloudy wheat beer with spicy and lemony notes.

**Silver – Outstanding Brewery Stout.** Last year's winner comes a creditable second this time around. At 5.5% this is a full, rich and satisfying beer.

**Bronze – Salopian Brewery Oracle.** Salopian Brewery beers have been reinvigorated since Jake Douglas arrived as Head Brewer from Oakham Ales. This 4% pale and aromatically hoppy ale is very much in the modern idiom.



**New Members Flock to Join**

The Festival was also the occasion on which the local CAMRA branch, Stockport & South Manchester, recruited its 1,000th member. Local Hazel Grove residents, Paul and Sally Capper were the lucky couple to scoop not only that accolade, but they also walked away with a case of Young's bottled beers, a CAMRA Good Beer Guide, and a couple of free pints at Stockport free-house, the Magnet.

Below: Keith Spencer, CAMRA's National Membership Director presents award to Paul & Sally Capper, 1000th member of Stockport and South Manchester Branch. (left to right) Keith Spencer, Paul & Sally Capper, Dave Sharpe: Festival Membership Manager, Mark McConachie: Branch Secretary and Jim Flynn: Festival Organiser.





**The Mark Addy, Stanley St, Salford**

The renaissance of the Mark Addy has been well documented in these pages. In an exceptional location on the banks of the cleaned-up Irwell, this pub made quite an impression when it opened, combining some decent cask ales with famously generous cheese and pate lunches.

It didn't last and years of drift followed. Happily the pub has now been rescued by John Mooney and his business partner, who have taken on a very professional team including well-known chef Robert Owen Brown. After a thorough revamp, good beer and good food have inevitably followed. From the off *Opening Times* has been promising to drop by for a meal and after a couple of false starts, we finally made it in late June.

Charging our glasses from the selection of four cask ales (ever changing guests from micros and national classics – tonight Taylor's Landlord and Boggart Cascade were the beers of choice) we made our way to one of the tables overlooking the river and the revamped People's History Museum on the opposite bank.



There is a fixed menu along with a separate choice of daily specials and we mixed and matched from both. We were three in number but only two of us went for starters – Potted Beef & Horseradish Toast (£5.50) for yours truly; Coddled Duck Egg, Morecambe Bay Shrimps & Toast Soldiers (£6.40) for Dr D. Both were hugely successful. A large pot of butter topped meaty shredded beef and four thick toast pieces, generously topped with tangy creamed horseradish made for a substantial opener. The duck egg formed part of an elegant combination which "would have graced a fine restaurant" according to a very happy Dr D.



On to mains. After much deliberation I chose Pork Chop & Honey Roasted Bramley (£13.00), Dr D went with Roast Breast of Chicken, Black Pudding, Bacon & Thyme (£12.50) while across the table M felt fishy so chose Pan Fried Dab, Cockles and Spring Onions (£12.50).



The chop was big and meaty, and came with some excellent fondant potato which helped mop up the intense sauce which managed to be fruity, sweet and savoury at the same time, a flavour echoed in more intense form by the small chunks of roasted apple. Lovely stuff. The Doctor was equally impressed by the large plateful with two chicken breasts, top class black pudding and generously sized bacon lardons. "Excellent and full of flavour" was the verdict.

Across the table M thought he had chosen badly. The fish was well cooked but a fair number of the cockles were firmly shut. Lacking any other accompaniment it made for a "lightweight meal" and was considered "poor value for money" by a disconsolate M who gazed on longingly as the tasty platefuls across the table were devoured with relish.

Pudding saved the day. The Doctor passed (you will gather from this that yours truly was the only member of the party to have three courses) while M went for Bread Pudding & Cream (£5.75) and I chose Rum Soaked Chocolate Sponge and Double Cream (£6.00). Both were terrifically good. The bread pudding combined crispness and softness in perfect balance. "A triumph" declared M, his spirits notably lifted. The sponge was equally good – soaked with rummy syrup that left a notable kick in the aftertaste, it was complemented with the thick and rich double cream. Yum.

Apart from the slight hiccup with the fish, we were all very satisfied by this dining experience. Highly recommended – I will certainly be back. In fact as this was typed I was booked in for one of the monthly gourmet nights. Check out the pub's website at <http://markaddy.co.uk/>. JC.

**Young Chef**

WHILE on the subject of the Mark Addy, we need to mention another foody event held there at the end of March. This was one of the 's Young Star Chef series and featured 19-year-old Paul Costello who had the opportunity to prove himself behind the hotplate. Paul had been working with Robert Owen Brown since the Mark Addy reopened and has made a serious impression.

Remember this guy's name as the meal was spectacularly good. For me the highlight of several hugely impressive courses was herring fillet, smoked in the pub's own smokehouse, served with beetroot salad and shellfish broth. We still speak of this in hushed tones.

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## Mid-Atlantic : The New “Best of British”?

**Gazza Prescott is the co-owner of Sheffield's Steel City Brewing and forthright in his views as an unashamed hop head. This is certainly reflected in the Steel City Beers (check out their website at <http://www.steelcitybrewing.co.uk/>) and here he argues that hops, and lot of 'em, are the way to go.**

Mid-Atlantic? “What the hell is that then” I can hear beer lovers wailing. In my defence let me state that it's not really a new style *per se* but a natural progression of what's been happening here in the UK over the last 20 years and I think it's time we pinned down just what is going on and why. I think this subdivision of pale ales should be named for want of a better description, “Mid-Atlantic”.

### Early days

It all began with Exmoor Gold back in the 1980's. I remember being fascinated by its shimmering golden colour without any of the then endemic Crystal malt to redden and over-sweeten it to blandness. It was one of the first of a new breed and it soon had followers.

Hop Back's Summer Lightning changed the rules a step further; the beer had Exmoor Gold's crystal-clear golden body but the hops were more pronounced, more citrusy, more in-your-face.

Down in Herefordshire a new brewpub was following the same path with a beer that's still available today, Wye Valley HPA, with a very pale colour and hopped, subtly, with Styrian Goldings which give a honeyed, slightly bitter taste with hints of citrus and hinted at things to come.

Whilst all this commotion was going on down South there was also revolution brewing in the North. Sean Franklin, skilled in the wine trade, decided to brew a beer with an aroma and taste of his favoured juices of the grape and soon Franklin's bitter was puzzling those drinkers lucky enough to find it with its outlandishly fruity, citrusy hop aromas and tastes.

### Gold Rush

NEXT came the great leap forwards, ... Brendan Dobbin's West Coast brewery in the cellar of the King's Arms in Chorlton-on-Medlock may have lacked aesthetic charm but made up for this by producing beer chockfull with all manner of exotic hops from around the world. Not all his brews were of this new pale colour but plenty were and he did more than anyone to change perceptions of what British beer should – and could – taste like.

Things happened quickly in the “noughties” with Richard Sutton at Pictish finding his calling in the crafting of single-hopped golden brews, each using one hop variety (and plenty of 'em!). Brewing of the new style around Manchester continued apace with Phoenix beginning to craft some marvellously dry and aromatic ales which hinted that momentum was growing exponentially and these new beers were catching the imagination of many micro-brewers throughout the UK. The Marble Arch, also began to hit a rich vein of form with its pale, hoppy brews and is now probably the UK's leading exponent of the style with the superlative Marble Dobber being a classic “British-style” IPA; some of their other beers are much paler and just as hoppy.

### Out with the Old, in with the New

OVER in the east Oakham were building a superb reputation for their pale, hoppy beers and their JHB can probably be said to be one of the most famous and widely appreciated of the style; this beer can still be found all over the UK and is a firm favourite with those who appreciate the style. Oakham remain a pioneer of the “Mid-Atlantic” style, having had a major hand in defining exactly what it means via JHB.

Things were looking good as the millennium progressed as new varieties of aromatic and increasingly bitter hops came from the US until, all of a sudden, worldwide hop shortages pushed up prices by up to five times. Many brewers cut back drastically on the amount of hops they used.

New Zealand then stepped up to the plate with a host of brand-new hops developed down under. Green Bullet had long been respected as a bittering hop with a unique character but now the Kiwis played their hand with amazing skill; I remember the first time I sampled a beer brewed with Nelson Sauvin and I wrote, not knowing of their existence, “*Gooseberry, New-world Sauvignon Blanc, tropical fruit*” which is exactly the character of these fantastic hops! In the same shipment were Riwaka, a juicy, fruity, complex hop and Motueka with its gentle fruit and well-behaved bitterness plus, in direct competition with the Americans, organic New Zealand Cascades!

Now, for the first time, the Americans didn't have a monopoly on any type of hop as brewers had a choice of new and rediscovered varieties of bittering, aroma and dual-purpose from all corners of the world so, when the Americans finally resumed full-scale supply of their hops, they found that demand was far lower than expected.

### And so it goes on...

BREWERS have never had it so good hop-wise; they have a choice of dozens of varieties from all the main growing countries at great prices and, even more importantly, the drinking public are waking up to pale and hoppy beers – or “Mid-Atlantic” as I call them – with their intense flavours and attractive colour; all well and good, but why should this be?

It's all conjecture, obviously, but here's my take on things. After the general public was force-fed the characteristics of individual grapes used in wine production there is a growing connection that using different hops in beer works along similar lines; for the fruitiness of Chardonnay just say Simcoe, the lean-ness of Sauvignon Blanc translates well to Nelson Sauvin whilst the tropical fruit flavours of Riesling are mirrored by Cascade and Riwaka. Red grapes aren't immune from hop comparisons, either, with the berry flavours of Cabernet Sauvignon matched well by Bramling Cross and the dry, fruity leanness of Gamay a good fit with Citra and Columbus.

Happily, the number of brewers specialising in this new style of beer is growing all the time, with brewers such as Thornbridge able to construct a huge new brewery on the back of the success of Jaipur IPA; and the lads behind Brewdog who produce a bizarre collection of beers including the weakest and strongest in the world alongside more mainstream brews to growing acclaim.

Similarly styled brews are beginning to come from dozens of similarly-minded brewers throughout the country.

### Conclusions

PALER'n'hoppy beers are slowly taking over the beer culture of the UK; gone are the days when all beer tasted of caramel and dusty hops meaning that, in the majority of specialist cask pubs nowadays, it's common for many of the pumps to be pouring beers of this style. Obviously not all brewers use as many hops as I'd like for a variety of reasons including price, or simply because they don't like hops as much as I do, but this golden revolution is here and, on what I've seen atop bars and heard from brewers, it's only going to keep growing.

Continued on page 20

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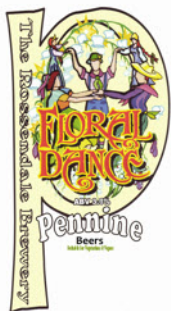
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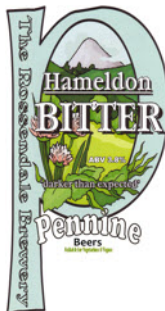


*The Griffin Inn, 84-86, Hud Rake,  
Haslingden, Rossendale, Lanc's BB4 5AF  
Contact Geoff or Shane on: 01706 21 40 21*



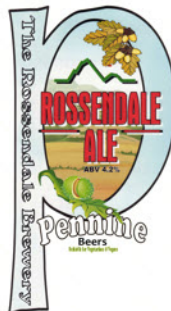
**Floral Dance**  
3.6%

A pale and fruity session beer, with body that is more than a match for many stronger beers!



**Hameldon Bitter**  
3.8%

An unusually dark traditional bitter, with a dry and assertive character that develops in the finish.



**Rossendale Ale**  
4.2%

A malty aroma leads to a complex, malt dominated flavour, supported by a dry, increasingly bitter finish.



**Railway Sleeper**  
4.2%

An amber, uniquely intense bitter and hoppy beer, still brewed with our Stockport drinkers in mind.



**Pitch Porter**  
5%

A full bodied, rich beer with a slightly sweet, malty start, counter-balanced with sharp bitterness and an obvious roast barley dominance.



**Sunshine**  
5.3%

A hoppy and bitter golden beer with a citrus character. The lingering finish is dry and spicy.

***Our ales can all be sampled at The Griffin, Haslingden;  
The Railway, Portwood Stockport or The Sportsman, Hyde.***

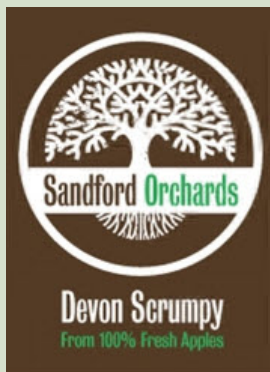


## National Award Winners

**E**ARLY last month CAMRA announced the overall winners of the National Cider and Perry Championships 2010. The competition is held annually at the Reading Beer and Cider Festival, having started out at Stockport Beer & Cider Festival.

The winner of the Cider Gold medal was **Sandford Orchards Cider**, which the judges described as *'having a fruity aroma with wonderful honeysuckle and banana notes, and a long, sweet aftertaste'*.

Delighted at the news of the cider competition, Barnaby Butterfield of Sandford Orchards cider, said: *'I'm staggered, as we've been making cider by artisan methods for many years, and we always endeavour to use old fashioned methods. It's having this recognition that makes all the hard work worth it - I'm totally gobsmacked!'*



The Perry Gold medal went to **Hartlands Farmhouse Perry**, which wowed the judges as *'a beautiful perry, well-balanced in aroma and taste, with a great combination of spice and sweetness'*.

On hearing the results of the perry competition, Dereck Hartland of Hartlands, said: *'It's wonderful news, and to say I'm delighted is an understatement. I can retire a happy man and it's the highlight of my year!'*

The national Cider and Perry Championships featured 24 ciders and 24 perries, selected from different regions of the UK, and assessed on factors such as aroma, flavour, overall balance and finish by a judging panel consisting of publicans, drinks writers and CAMRA members.

Andrea Briers, CAMRA National Cider and Perry committee chairman, praised the quality of this year's entrants. She said: *'The competition today brought out a wide range of tastes and aromas, and was a real showcase for the craft cider and perry industry. CAMRA just hopes that any future Government puts in place measures that will protect this historic industry, and ensure these award winning producers are able to continue producing such quality.'*

## Local Champions

**M**OST of the winners from the national championships were on sale at last month's Stockport Beer & Cider Festival where once again the cider and perry sales broke all records. Some 505 gallons of cider and perry were sold, up from 450 gallons in 2009, reflecting a trend which has seen cider and perry sales increase by an incredible 60 per cent over the past four years.

A tired but jubilant cider bar manager Charlotte Bulmer told *Opening Times*:

*"A message from the Cider & Perry Bar staff: thank you for an amazing three days. We had stocked more cider and perry this year than ever before (up 25% on last year's order) - but still nearly sold out. We started on Thursday evening with around 500 gallons of 59 different ciders and perries -*

*and we were busy serving eager drinkers till Time was called on Saturday night. (Thanks for your patience if you had to queue.) At the start of Saturday evening, we still had 46 different ones to choose from - though by the time we finished there were just three left. I hope that you all enjoyed it, and see you next year!"*

Voting for the coveted Cider and Perry of the Festival awards was intense but the winners were both outstanding examples of the cider and perry makers' craft.

**Cider of the Festival** was won by a regular festival favourite - Janet's Jungle Juice made by West Croft Cider of Highbridge in Somerset. This excellent cider has previously won awards on the national stage, being national cider champion for 2007 and runner-up in 2008. It is however the first time it has picked up an award at Stockport



**Perry of the Festival** went to Stinking Bishop Perry made by Kevin Minchew, based at Aston Cross near Tewkesbury. While Kevin makes both cider and perry he is very much a perry enthusiast and has spent many years researching old perry pear varieties. His exceptionally well crafted products have won awards at Stockport festival in the past and no doubt will do so again in the future.



## Regional Cider Pub of the Year

**F**OR the first time, the Greater Manchester Region of CAMRA has chosen a Cider Pub of the Year. The winning pub is the **Cheshire Ring** Manchester Road in Hyde.



Landlord Wayne Taylor is a keen cider man and hosts the annual prize giving afternoon for the winners of the *Opening Times* Cider Circuit, where one of the highlights is the famous pork belly and cider stew!

This Good Beer Guide listed Beartown Brewery pub also always has a good range of cask ales alongside the real cider.

The presentation is due to take place on Friday 16 July at 8pm. A full report will appear in the next edition of *Opening Times*.

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If you've got a thirst for adventure - Greater Manchester can boast one of the best public transport networks in the country, so there's bound to be a stop or station within staggering distance of your favourite hostelry.

If you'd like to natter to someone about times and services, phone Traveline on **0871 200 22 33** or visit **www.gmpte.com**

Calls cost 10p per minute from a BT landline. Mobile and other landline networks may charge an additional tariff. Lines are open 7am to 8pm Monday to Friday, 8am to 8pm Saturdays, Sundays and public holidays.





## Public Transport

**B**USES, trains and trams are a great way to get to get around if planning a trip to a pub. Greater Manchester has an excellent public transport services so there's always a handy way to take you to the pub of your choice.

Most public transport runs until around 11pm Mondays to Saturdays, although times of last services vary. On Sundays and public holidays services run less frequently and last services may run a little earlier. There's a great range of tickets including good value returns and day tickets to save you money.

GMPTE can help you make your public transport journeys by giving you impartial advice about services and which ticket to choose.

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☞ Phone **Traveline 0871 200 22 33** (calls cost 10p a minute from landlines, mobile and landline networks may charge an additional tariff). Lines are open 7am to 8pm Monday to Friday, 8am to 8pm Saturday, Sunday and public holidays.

☞ Visit **www.gmpte.com** for full information about local bus, train and tram travel, including a journey planner, maps and timetables.

☞ For local train information visit **www.northernrail.org** or phone **National Rail Enquires 08457 48 49 50**.

## Le Trappiste Reopens

**G**OOD news this month – Le Trappiste, one of Altrincham's Belgian bars, is to reopen at new premises in the town following the closure of its Greenwood Street premises earlier in the year. All the necessary applications for the new premises have been successfully granted and refurbishment is now underway. Le Trappiste's new home is located at 18, Shaws Road, Altrincham, WA14 1QU, which is approximately 80 metres away from the old Greenwood St site. It overlooks the Market on the road leading down to Marks and Spencer.

Owner Martin Matthews told *Opening Times*: "It is something that we are all excited about and can not wait to get started on, the 'old team' is still together and we look forward to welcoming you all back. The premises and the menu will be bigger and better, providing you with the largest selection of Belgian Beers in the North of England".

The reopening is likely to be at the end of this month – progress can be checked at the bar's website: [www.letrappiste.com](http://www.letrappiste.com).

There are only seven Trappist monastery breweries in the world (six in Belgium and one in Holland), where the monks still brew their own unique style of beer. Le Trappiste has been selected to be an ambassador by one of the Trappist breweries in Belgium. It has been honoured with the title "Ambassadeur d'Orval", by the Abbey Notre-Dame d'Orval. The bar is the only establishment in the North West of England to receive this prestigious honour which is only given to establishments who meet a strict criteria of "Presence, Service and Creativity" set by the Trappist Order of Monks.

Martin Matthews, owner of the bar said, 'It is an award that I am really proud to receive, as it is recognition for over five years of hard work and dedication by myself and all of the staff at Le Trappiste'. More on Martin's trip to Belgium next time.

[www.bollingtonbrewing.co.uk](http://www.bollingtonbrewing.co.uk)

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Lots of bits and pieces for you this month....

### Out and About

The **Farmers Burnage** has gone real with Holts seasonal, which was at a discounted price of £1.70 during May. Now only the rather sad **Green End** is keg only in Burnage. It is also significant that this is the first of the Levenshulme Pub Company outlets to go real.

**Hardy's Well** in Rusholme is up for sale but open but around the corner the **Welcome** is also up for sale but seems shut (health warning here – it was late afternoon when I called so it may open later in the day)

I have just found out that the **Crown** in Northenden has been keg for a while in contrast with the nearby **Farmers Arms** (in addition to the other Farmers Arms in Burnage) which is real again. On the other side of the coin it seems that the **Rampant Lion** Victoria Park is keg.

When I passed recently there were definite signs of life at both the **Little Vic** in Levenshulme which appears to be about to open very soon and the **Bay Horse** in Longsight where is work going on, although I am told that the building is being used for storage and is not reopening as a public house.

### Plough, Gorton

There are new people running the pub, namely lean Goodare along with his partner Lisa Osborne. They took over from Tony Lindsay back in February/March and have been running it since then.

Pub darts teams have been retained and for the new season there will also be a pub football team. On the sporting theme, lean has also signed up to Sky Sports so he can compete for local football fans. The Plough is of course a listed building and features on the CAMRA National Inventory of Heritage Pubs so it is good to see a new tenant in place.

### Albert's Shed, West Didsbury

Now open, this is about as far removed from its former incarnation the Barleycorn as you could possibly imagine. About 80 per cent of the space inside is given over to restaurant tables (they are clearly restaurant tables as they all have clean white tablecloths on!). The other 20 per cent, down the



right hand side, is a bar with some comfy modern seating and some space to stand. As we were there mid-afternoon there was no one in the bar area, so I don't know how busy it gets.

Real ale is sold through two silver coloured hand pumps, one at each end of the bar. They did not seem all that conspicuous and I know at least one visitor who has overlooked them. Both were selling Summer Marble (at £3 per pint – not cheap, but cheaper than the Metropolitan)

Outside at the front, there are two distinct terrace areas: the first (inner) one covered, with restaurant tables (tablecloths again) and with a sign saying diners only; the other one (nearer the road) uncovered with standard outdoor tables for drinkers - in fact there's probably more space for drinking outside than there is in.

There's a website (<http://albertsidsbury.com/>) which says they have "guest ales from Marble Brewery" and also explains why it's called "Albert's". All in all a very definite plus for the area, particularly if the Marble beers are to be a permanent feature.

## THE CITY PUB

133 Oldham Street

Real Ale reintroduced to The City

Adding to the growing number of quality real ale pubs emerging in the Northern Quarter

Initially two permanent pumps

One serving the house bitter  
City Pride, 4% @ £2.30 a pint.  
A pale, gold and refreshing brew from Acorn Brewery of Barnsley

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In a thin month for Stockport news, the really big development is the proposed new JD Wetherspoon pub in Hazel Grove. The premises are the former office building near to the Civic Hall. Imaginatively named the Hazel Grove (personally I think the Bullock Smithy would sound more distinctive and have a bit of history about it) the new pub is scheduled to open on Friday 27 August.

While there are a few star pubs in the village, in my opinion there are too many pubs in Hazel Grove that have just marked time for far too long – my guess is that if the arrival of Spoons doesn't give these pubs a much needed kick up the backside then we can expect casualties.

Staying in Hazel Grove, one of the pubs that certainly isn't marking time is the **Rising Sun** at the far end of the village. A cellar refurbishment was under way as this was written and I understand that once this is complete the handpumps will be increased to four in number.

The other day, I called into the **Fir Tree** on Gorton Road, Reddish. Landlord Tony Cooper has moved on and I met with one half of the new team in charge, Karen Milliard who moved in with husband Paul, on the 10 May having previously run the Griffin in Bowden.

Tony reintroduced real ale to the Fir Tree and I was pleased to learn that Karen and Paul intend to carry on stocking it. At present there is only one hand pull in the vault which was dispensing Boddingtons when I called, but the intention is to carry real ale in both bars and subject to demand the range may increase. The pub is owned by the Tattersall group who will allow beers to be sourced from a wide number of breweries including local micros. I sincerely wish Karen and Paul good luck with this venture, and hope real ale takes off as it has in some other Stockport pubs.

Next month I plan a look at the town centre's growing number of free houses. One pub I do want to mention now though is the **Railway** on Wellington Road North. I popped in last month (excellent Buxton Moor Top and Brysons Lifesaver sampled by the way) and chatted with Ray and Pam Ford. There are now four guest beers alongside the Holts Bitter and they seem to be selling well. Ray was however rather annoyed about a rumour doing the rounds to the effect that he sells "old beer". He is keen to stress that nothing could be further from the truth – certainly, the beer I had was wonderfully fresh. So let's put that one to bed shall we?

## Manchester Matters Extra

JUST before we went to press Hydes Brewery announced a major investment in the **Victoria** on Wilmslow Road, Withington. The extensive refurbishment work will start on the pub in the next few weeks with new designs currently being developed. The pub will retain its traditional features, but will be "transformed into a light, welcoming pub with a relaxing open fire".

There will be a strong focus on cask ales, including the Hydes range plus a wider array of guest beers. A new food menu will be introduced offering fresh food to complement the range of beers available.

David Safiruddin, Marketing Director at Hydes told us: "The manager, Mark Burns, is not only experienced and enthusiastic about cask ales, but he will also be supported by a strong dedicated team. We are confident that the site will prove to be a great success and we are looking forward to revealing the new Victoria to the beer lovers of Withington". The Brewery is planning to close the pub on Wednesday 21 July and it will reopen mid August with a new look and feel.

[www.thelass.co.uk](http://www.thelass.co.uk)




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in association with CAMRA

300 cask beers from  
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All beers served by hand pump

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Souvenir lined glass

Food available all sessions

Entertainment Saturday

Discounted entry to CAMRA members

## Palace Hotel

Oxford Road, Manchester

Across from Oxford Road train station

## Mid-Atlantic

Continued from page 13

So, why "Mid-Atlantic"? I admit the name may appear a little out of date owing to the quality hops from New Zealand but I think it's a fair enough analogy as it's based more on style than the source of the hops involved. In my opinion the style is a crossover between American pale ales and UK pale ales in that it borrows the hopping rates, techniques, attitude and (usually) hop varieties of the States. However, the vast majority of US IPA's are, sadly, amber to brown in colour and despite sometimes huge hop charges have too much dark malt in their grist to be as downright drinkable.

"Mid-Atlantic" combines the UK's growing love of extremely pale beer with the American ethic of large-scale hopping and, in doing so, has created a style of beer which is easy to drink, full of hop flavour uncluttered by dark malts and – importantly in these image-obsessed times – a delight to behold atop a bar. It's becoming extremely popular in the UK at the expense of old-fashioned "brown bitter" and, in my experience, is rarely to be found outside of these Islands and thus we can legitimately claim it to be a new style of beer, one we have invented, and one of which we should be justifiably proud.

So, long live "Mid-Atlantic" pale ales... the UK's new favourite beer style!

A longer version of this article can be found on Gazza's website at <http://www.scoopergen.co.uk>

## Letters to the Editor

From Tony Williams, Whaley Bridge:

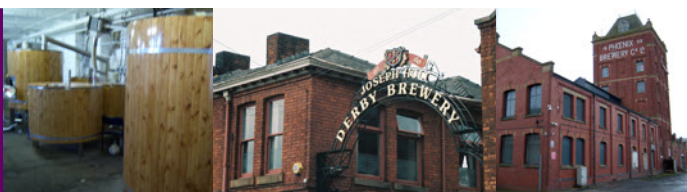
I agree with Curmudgeon's general argument in the May issue that the perceived quality of a beer can be strongly influenced by how well it is kept, and also with his specific example of Greene King IPA. One of the best pints of traditional bitter I've ever drunk was - to my great astonishment - just this ale, in a Norfolk pub. A contributing factor may have been that the beer was on gravity dispense, served directly from a mildly cooled cask behind the bar. I suspect that there are some beers which simply taste better when served "flat", without the added fizz of being drawn through a handpump (let alone a sparkler) and at the right temperature, which may be less cold than is nowadays fashionable.

From Geoff Davies:

Living as I do on Burton Road I read with interest the recent Opening Times piece on the West Didsbury Stagger. Whilst I enjoyed and agreed with most of the article I was surprised and disappointed by the brief mention given to one of my favourite local watering holes, Verso.

Since opening 18 months ago Verso's owner Ed, along with a fantastic team of staff led by bar manager Huw, have developed the bar from what could have been just another soul-less wine/cocktail bar into a true community local. The staff make the effort to get to know and banter with the regulars, charity quiz nights, well chosen weekend DJ's and bank holiday barbecues have built the community vibe. And, most importantly for our purposes, they maintain a wide and well stocked selection of Ales.

Whilst I accept that the lack of a hand pump can turn some CAMRA members off, nothing scares me off ales more than one lonely hand pull in a bar which would clearly struggle to sell a firkin in a week. I would much rather see Verso's selection of bottle conditioned ales which range from national favourite names such as Wychwood and Ruddles through to craft brewers like Brew Dog by way of supporting local micros such as Dunham Massey. There is also a fine collection of hard to find imports, real ciders from Westons on tap and bottled, rare premium spirits and a good home cooked menu. Lumping Verso in with the two or three other wine bar/preclubs on the road does them a massive disservice.



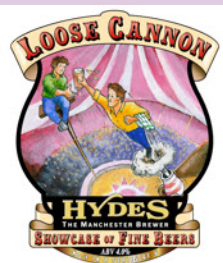
## Family Brewers Latest

Lots of new beers from our local family brewers this month with new seasonals and craft ales all round.

**Robinsons** are following up their well received World Cup beer 4-4-2, with Bizzy Bee (3.5%) a refreshing summer ale. The brewery tasting notes describe this as a "pale straw coloured Summer Ale with a distinctive citrus grapefruit hop aroma. This light refreshing beer has a sweet malt and honey palate perfectly balanced with citrus and sherbet flavours and a crisp dry finish". The beer will also include Columbus hops in the recipe – these are quite high alpha acid hops from the USA, so if used with a slightly generous hand, this could be a very interesting beer indeed.

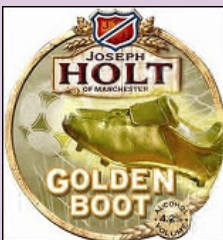


**Hydes** have a new craft ale out this month. This is Loose Cannon, a 4% summer ale, described by Hydes' David Safiruddin as a "light refreshing beer perfect to quench any thirst over the summer months. Its citrus tones and lower strength make it a perfect pint for a hot afternoon." This also uses US hops with the Liberty variety used in the brew and for dry hopping



Hydes also have a World Cup beer out. Cape Crusade (4.2%) is a "perfectly balanced and thirst quenching" summer style ale. Sales are apparently 33% above target and having tasted this one we're not surprised as it is a very tasty drop indeed.

**Holts** are also on the World Cup bandwagon with Golden Boot (4.2%). The brewery tasting notes reveal that it is a "refreshing premium ale with an intense flavour originating from the styrian hop which gives it a very distinct citrus after-taste. Light and golden in colour makes this World Cup beer very easy drinking." Consensus so far is that it is one of the best seasonal beers that Holts have produced.



Finally there is **JW Lees** who have gone for something completely different with Strawberry (3.8%) which is exactly what you would expect with a name like that. There is strawberry juice and fruit in the brew and reaction so far has been quite positive.

And now a little bit of a mystery. A handful of **Hydes** pubs have been selling some additional Hydes World Cup beers. For example the Coach & Four in Wilmslow had four on sale - one for England, a bitter; Ireland, a rather pleasant stout; Germany, a cask lager; and finally Holland, a 7.5% strong beer called Dutch Courage. We understand there may be six of these beers in total. The line from the brewery (and this is all second or third hand here so apologies if we have this wrong) is that these have been brewed solely for the directors and staff and were not originally planned for retail sale. However we think that the minimum amount of beer that Hydes can make is reasonably substantial so there is possibly a fair old quantity of these beers somewhere, far more than we think the directors and staff could drink without serious liver failure. So where is the rest of the beer going? Enquires continued as we went to press.

price tag is up to £15 million but does not include the trademark or international rights to Bass (which kind of makes this an offer plenty of people can refuse – Greene King and Marstons have already ruled themselves out).

The cask version of Boddingtons is currently brewed by Hydes – so this sale could have local implications. Could Hydes buy it and turn it back into the beer it used to be? Would they want to? After all Boddingtons "as it used to be" is going back about 30 years so is perhaps only a totem these days to drinkers of a certain age in their more nostalgic moments.

## Micro Magic

As usual lots of news and equally as usual, apologies to those breweries we didn't manage to contact this time. Let's start with...

**Hornbeam Brewery.** The July special is Swift Swallow (4%) which is based on the very successful special beer made for Stockport Beer Festival although there will be more emphasis on citrus flavours. Sounds good to us. As ever keep your eyes peeled for other unannounced Hornbeam beers which do have a habit of popping up from time to time.



The flagship Hornbeam Bitter has been discontinued. It has been the brewery's flagship beer for three years but has now been round the block a few times and is being replaced with a weaker version of either Denton Glory or Lazy Rider, both of which have received very positive reviews.

**Bank Top Brewery** are extremely pleased with the progress being made by their new pub (the Brewery Tap, Belmont Road, Bolton) and the public reaction has also been very positive indeed. On the beer front they, too, have a World Cup themed beer out. Sir Alf's Golden Legacy is 3.6% and is, as you might expect, pale and hoppy. Demand is such that it is being kept on for a while.

**Boggart Brewery** also has a new beer to come. Blackberry Blond (4.2%) does what it says on the tin, as it were. There will inevitably be more beers to come. More Boggart news is that the Micro Bar in the Arndale Market will be extending. Boggart are taking over the unit next door and this will be opening soon as a bottled beer shop (and given the extent of Boggart's contacts across the UK, expect some very unusual and rare offerings).

In June 2005 **Thornbridge** first brewed Jaipur IPA since when it has gained enormous success across the UK by winning in excess of 60 beer festival awards. To mark the fifth anniversary of Jaipur first being brewed Thornbridge



engaged renowned poster artist Martin F Bedford to produce a Jaipur poster. Bedford produced posters at The Leadmill, Sheffield's premier music venue, in the 1980/90s for an eclectic mix of groups including the Pogues, Wishbone Ash, Pulp and the Fall. As a fan of Jaipur, Bedford was happy to take on the assignment. "There is no doubt that Jaipur has reached iconic status in the craft beer world" says Simon Webster, Thornbridge's Chief Operating Officer "and it deserves to have its own poster by an artist like Martin who has produced so many iconic ones in the past". The poster is now available for sale - go to [www.jaipuripa.com](http://www.jaipuripa.com) for more information or ring Thornbridge on 01629 64 1000.

Now for something from the international stage. AB Inbev who currently own the Bass and Boddingtons brands are putting them up for sale, according to (undenied) press reports. The

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### CAMRA newsletter Opening Times

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

**Stockport & South Manchester**  
Branch Contact: Mark McConachie 0161 429 9356 [mark.mcconachie@o2.co.uk](mailto:mark.mcconachie@o2.co.uk)  
Branch website: [www.ssmcamra.org.uk](http://www.ssmcamra.org.uk)

- Thursday 8<sup>th</sup>** - Branch Meeting & New Faces Social: Magnet, Wellington Rd North, Stockport. Starts 8.30pm.
- Friday 16<sup>th</sup>** - Gatley and Cheadle West Stagger: meet Prince of Wales, Gatley Green 7.30pm; Horse & Farrier, Gatley Rd, 8.30pm.
- Saturday 17<sup>th</sup>** - Beer Festival workers' staff party: by invitation only from 8pm.
- Thursday 22<sup>nd</sup>** - Pub of the Month presentation to the Magnet.
- Thursday 12<sup>th</sup> August** - Branch Meeting and summer quiz: Nursery, Green Lane, Heaton Norris. Starts 8.00pm.

**High Peak & NE Cheshire**  
Branch Contact: Mike Rose 07986 458517. [mikewrose@gmail.com](mailto:mikewrose@gmail.com)  
Branch website: [www.hpneccamra.org.uk/](http://www.hpneccamra.org.uk/)

- Monday 12<sup>th</sup>** - Branch meeting and Pub of the Season presentation (summer): Dog & Pheasant (Top Dog) Ashton. Starts 8 30pm.
- Monday 9<sup>th</sup> August** - Branch Meeting and Pub of the Season presentation (autumn): Old Hall Whitehough nr Chinley Derbyshire. Starts 8.30pm.

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

- Monday 12<sup>th</sup>** - Committee Meeting: Dutton, Park St, (behind MEN Arena), 7.30pm. All members welcome.
- Thursday 15<sup>th</sup>** - Social: Star Inn, Back.Hope St, Salford. Starts 8pm.
- Saturday 17<sup>th</sup>** - Independents' Day Treasure Hunt. Black Lion, Chapel St, Salford (open 11.30am. Registration 12-1pm. £2 per head inc. food) Finish 7pm. Details from Mark Charnley Tel: 0161 789 5016
- Wednesday 21<sup>st</sup>** - Branch Meeting: Unicorn, Church St, M'cr City Centre. Starts 7.30pm.
- Wednesday 28<sup>th</sup>** - Blackley 2-pub social: Millstone, Blackley New Rd, 8pm. Ye Golden Lion, Old Market St, 9pm.
- Saturday 31<sup>st</sup>** - Cumbria/Whitehaven Coach Trip. TBC. Details from Ken Birch, Social Secretary. Tel: 0161 705 0202.
- Wednesday 4<sup>th</sup> August** - Heaton Park Crawl: Royal Oak, Whittaker La, 7.30pm; Coach & Horses, Bury Old Rd, 9pm.

**Regional Event**  
**Saturday 10<sup>th</sup>** - Greater Manchester Branches Regional Meeting: Magnet, Wellington Road North, Stockport. Starts 1.00pm.

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

- Wednesday 14<sup>th</sup>** - Pub of the Season Award to Wetherspoons J.P Joule, Northenden Road, Sale. From 8pm.
- Saturday 17<sup>th</sup>** - Cheshire Day out. Start 12 noon at Barn Owl, Agden Wharf plus 3 others finishing Dunham Massey Brewery at 5pm for BBQ.
- Wednesday 21<sup>st</sup>** Award to Cider Pub Of The Year - Dulcimers 8pm onwards
- Thursday 22<sup>nd</sup>** - Manchester city survey. 8pm Salutation, Higher Chatham Street. 8.45pm Odder, Oxford Road. 9.30 Font Bar, New Wakefield Street. 10pm Thirsty Scholar finish Salisbury.

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

- Tuesday 13<sup>th</sup>** - Presentation of 10 Year Good Beer Guide Award: Beartown Tap, Congleton. Starts 8.00pm.
- Sunday 1<sup>st</sup> August** - Presentation of 19 Year Good Beer Guide Award: Dog Inn Beer Festival, Peover Heath. Starts 2.30pm

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# Bizzy Bee

July and August 2010

**ABV 3.5%**

*Pale straw coloured summer ale with a distinctive citrus grapefruit hop aroma. This light refreshing beer has a sweet malt and honey palate perfectly balanced with citrus and sherbet flavours and a crisp dry finish.*

