

August 2010


TIMES

Opening

THE FREE CAMRA REGIONAL MAGAZINE

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Brewery News – see page 21**



**Sell out at Chorlton
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– see page 10**

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The Stockport & South Manchester CAMRA Pub of the Month for August is the Crown, High Street, Cheadle. Alan Gent is a fan of this excellent community local – here’s what he has to say about it.



There was a time when a pub crawl along Cheadle High St was *de rigueur*. Sadly now some of the classic pubs which made up that crawl have gone down hill - or gone! Fortunately though, the best pub on the High Street is still going strong; the Crown. It’s a Hydes pub and has been under the loving care of Karen and Alan now for a good number of years.

Little has changed in this pub; Hydes redid the frontage to make it more open and Karen rejigged some of the seating when she first moved in, but other than that it has been, quite rightly, a case of, if it ain’t broke, don’t fix it.

For a small pub, the Crown has a lot of character and that can in part be put down to the atmosphere created by Karen and Alan. Here little old ladies coming in for a coffee, rub shoulders with builders in for an “early doors” session. At lunchtimes, Alan dons his apron and knocks out good lunchtime food; my favourite being his hot beef sandwich - with gravy!

In 2009, Karen was a finalist for the Tenant of the Year and has turned down offers by Hydes to go and work her magic at other pubs, to our considerable benefit.

But what of the beer? Well, for a small bar, Karen maximises our options, always serving Hydes Original and Hydes Mild. Additionally, she always takes the Hydes seasonal and has put on some excellent guest beers. Recently, a second guest pump has been added to increase our choice even further. For the presentation evening, on Thursday 26 August, Karen has promised us some specials, so if you haven’t been, try to get out and visit Cheadle! It’s well served by buses 11, 309, 310, 130, 371 and X57, so no excuses.



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Opening Times – Comment

Beer Festivals are booming. Hot on the heels of the record breaking success of Stockport Beer & Cider Festival comes another smash hit in Chorlton. The end of this month will see a clutch of pub-based festivals in Hyde, Disley and Bridgemont along with a re-run of last year’s excellent Altrincham Bottle & Cask event. Check out too, the cider festival at the Railway on Great Portwood Street in Stockport.

Opening Times will be doing the rounds of these so look for a report in a future issue. If any other pub is planning a beer festival this autumn do let us know.

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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High Peak

PUB NEWS

WITH FRANK WOOD

Out and About

A QUIET time in the area this month, though a plus could be that the **Boundary** at Guide Bridge appeared to be open when members passed in mid July.

At Thornsett, near New Mills, the **Printers Arms**, formerly a Robinsons pub, has opened as a free house during June, with three changing guest beers. On our visits, Storm and Millstone beers have been the prominent beers served in the early weeks. It has been completely re-furnished and changed inside and anyone with a vision of its previous appearance will be surprised at the change. Coincidentally, the owner also owns the Printers Arms in Cheadle. I am none too sure if this is by chance or if he heard that a pub of the same name was available!

Storm continues to be regularly on sale at the **Bulls Head** at Kettleshulme. On a visit there on 11th July, there were two different beers from the brewery on sale, both in good condition. In the shadow of its more publicised neighbouring pub in the village, the **Swan**, the Bulls Head is well worth seeking out up the road, for its character, flagged floors and its comfortable sofa in front of the fire.

The **Crown** in Glossop has new managers after previous manager John Kennedy moved up the road to the **Beehive** on Hague Street. The sole beer, Samuel Smiths OBB is currently only £1.42 a pint, and a new entry into the CAMRA National Inventory list, reason enough to pay a visit. It opens 5-11pm Monday to Thursday but Friday - Sunday all and every day.

The **Sportsman** in Hyde is planning a beer festival on the August Bank Holiday weekend, starting on Friday and running through to the Monday. Landlord Geoff Oliver will be putting up a marquee in the rear car park. Other High Peak branch pubs holding beer festivals that weekend include the **White Lion** in Disley and the **Dog & Partridge** at Bridgmont.

Summer Pub of the Season

THE **Dog & Pheasant** at Waterloo (known as the Top Dog, as opposed to the pub of the same name down the road towards Ashton), was presented with the High Peak Branch's Summer Pub of the Season on Monday 12 July.

Long serving landlord Mark Hughes has kept the pub in the Good Beer Guide for 21 years and must be one of the longest serving licensees in the Tameside area (at least 22 years). Local Branch member Neil Hay (pictured left) presented the plaque to Mark, surprisingly the first award from CAMRA in his time there. Marston's Bitter and Pedigree are accompanied by an ever changing beer from the Marston's range, on our visit, a Summer Honey beer from Jennings of Cockermouth.



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Robin Wignall's monthly Peak District pub round-up.

THE World Cup spawned a number of special beers besides those noted in July's Brewery News article. Robinson's contribution 4-4-2 was to be found widely in the estate, including the **Crossings** at Furness Vale. Marston's empire produced Fever Pitch from Marston's and Lion's Roar from Banks's..

Another commemorative beer was brewed by Brakspear for the Henley Regatta on the Thames. Henley was the original home of the Brakspear Brewery. These days Hooray Henley is brewed at the Wychwood/Brakspear arm of Marston's, at Witney, some miles from Henley. Marston's also recorded the 60th anniversary of the Lords Taverners with Diamond, a 4.1% brew not dissimilar in taste to Marston's Bitter. Both the last two brews have been available in good form at the **Shepherds'** in Whaley Bridge.

Terry at Good Bottled Beer Guide listed **Goyt Wines** in Whaley Bridge ran a trip over the hill to Bollington Brewery in early June. Excellent Happy Valley, Long Stop and Dinner Ale were available at the brewery, whilst beers at the **Vale** included Best, Stout and guests from Kelham Island and Northumberland, these to accompany a good meal. A good night out was had by all, many thanks Terry.

I managed a first time visit to the **Swan** at New Mills Newtown in late June. A good range of Robinson's fare was available. Hatters and Unicorn went along with Hartley's XB, Cumbria Way and Double Hop. Both Hatters and XB were good drinks on one of the year's hottest days. The Swan is a fine multi-roomed interior, with a big bar area, a concert/ function/ games room and a pool room. The bar is one of those wonderful time warps that has escaped damaging modernisation. Well worth a visit, the Swan is on the 199 and TP bus routes from Stockport, the local 61 route and is only a couple of minutes from Newtown railway station on the Buxton line.

Regal Lager was a name used by Holt's for its own label lager. I assume it is no longer brewed. In early July the Marston's Wychwood brewery brewed a cask conditioned Regal Lager, which went down well at the Shepherds' in Whaley Bridge. A pale, fairly flavoursome brew, it made a pleasant drink on a hot afternoon.

July's Editorial and Gazza Prescott article applaud pale hoppy beers; cheers to that. The **Old Hall** at Whitehough, Chinley keeps an ever changing supply of such beers. A recent visit found Hornbeam Lazy Rider and Swift Swallow, as well as the rather stronger Thornbridge Kipling.

The **Shady Oak** at Fernilee had Wychwood Wizard's Staff, which has also been on in the Shepherds'. The pump clip proclaims 'a flash of hops' and the beer certainly has a hoppier taste than most Wychwood brews.

The **Navigation** at Buxworth has had Abbeydale Deception, very pale and hoppy, and an old favourite, Beartown Kodiak Gold. By contrast there was also an amberish premium brew, new to me, T'Owd Man 4.9% from Wirksworth. Well worth a try.

Both the Old Hall and Navigation were serving real cider in early July. The former had Heck's and Orchard Pig on hand pump and the latter Weston's Traditional Scrumpy direct from a tub on the bar.

Away from obvious hops the **Dog and Partridge** at Bridgemont has recently had Beartown Peach Melba and a returning guest ale Cottage Full Steam Ahead. Peach Melba was certainly well kept and a pleasant enough drink, though I am not totally convinced by British fruit flavoured beers.

An end of June surprise was the change of tenancy at the **Board Inn** at Horwich End in Whaley Bridge. Re-opening seems not to have been immediate so watch this space for updates.

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What's the Cost?

A LOT of concern has been expressed recently about supermarkets selling alcohol below cost, so the new government have said that they will outlaw the practice. But, when you look into it, it's not as simple as you might think, and there's no guarantee that it will prove to be the panacea some imagine. While a certain amount of below-cost selling undoubtedly goes on, there's probably a lot less than may appear, as many of those low prices will be the result of the supermarkets exercising their bargaining power to extract eye-watering discounts from suppliers.

There's also a question mark as to whether such a ban could make it impossible for retailers to slash prices to shift surplus or short-dated stock, with the result that perfectly drinkable products would end up being poured down the drain. That might lead to a move to make producers of alcoholic drinks that weren't guaranteed best-sellers supply their products on a sale or return basis, making it more difficult and risky to get unusual or specialist products on the shelves and reducing choice for consumers.

It's not even straightforward to define what "cost price" is. The government have put forward four different options for consultation. One, just defining cost as duty plus VAT, is seen by many as too low as it excludes any production or distribution costs. Another, defining it as the invoice price paid, would mean opening up retailers' accounts to expensive and time-consuming audits. And the remaining two simply seem to give the industry *carte blanche* to define cost themselves, thus creating a cosy price-fixing cartel that would effectively end price competition at the lower end of the market.

Vaulting into the Lounge

MANY years ago, the vast majority of pubs had a separate public bar – round here generally called a vault – and lounge, reflecting distinctively different groups of customers who used them. But, over the years, this division has steadily been swept away, reflecting a supposedly more democratic and egalitarian society, and a desire to use the space in pubs more flexibly. Nowadays, it's relatively rare to find a pub that does have a completely separate vault, although some do have a plainer section at one end of their drinking space.

But that doesn't mean that the customers have become homogenous too, and sometimes you end up with the former vault customers in effect colonising the lounge. Now, there's nothing wrong with a bit of boisterous behaviour and robust banter, and indeed in the past that "vault trade" was the heart of many pubs. But if that's what you encounter when walking in through the front door in search of a quiet pint or a bite to eat, you may well think you've wandered into the wrong place. Indeed there's one pub I can think of that still has a perfectly serviceable separate vault, but where all the vault-type customers congregate on the lounge side, leaving the vault empty.

Setting aside separate sections of a pub for different groups of clientele is something that has a practical justification of keeping everyone happy and is nothing to do with antiquated class divisions. Many pubs, for example, would benefit from having a separation between areas where children were permitted, and areas that were adults-only. And, during the recent World Cup, many potential customers might have appreciated a football-free zone.

Curmudgeon Online: www.curmudgeoncolumns.blogspot.com



Cheadle Hulme – with Jim Flynn

WHEN we met up at the Hesketh on the warmest day of the year thus far, some of us might have been ignorant of the fact that this was a Stagger that seemed to fly in the face of the perceived wisdom that all is not well with the British pub.

Amazingly more than 50 per cent of the pubs on this stagger weren't actually pubs 14 years ago. A real contrast to other areas where we tick off the pubs that have shut since the last time we ventured there.

The **Hesketh** Hulme Hall Road however is not one of those newer pubs, built as it was by the Hesketh family in the mid 19th century on the site of a previous inn. You can read all about this on a large notice at the entrance to the extensive pub garden. The pub was also busy with diners from the carvery spilling out into the rest of the pub. Until later on this was the theme for the evening as Cheadle Hulme's pubs seem to have thrived in the face of adversity by focussing firstly on food and then on real ale at an upmarket price. The beers available were Wells Bombardier, Adnams Bitter and Theakston's Best Bitter. We all stuck with the Adnams and found it in reasonable order.

Ignoring the dubious opportunity to go to the keg only Smithy, we took a short cut through to the **Church** on Ravenoak Road.

The Church is a far more intimate affair than the Hesketh and even older. Like the previous pub this is one based on those twin pillars of food and cask beer. It still feels like a real pub though, and does retain a small vault. It has been run by the Bromley family for many years and this continuity has clearly given the business very firm foundations as you are always struck by just how well run it is. The beers are from Robinsons with Dizzy Blonde, Unicorn, Hatters and the seasonal 4-4-2, all at 'Cheadle Hulme' prices. All but the Hatters was tried with most reporting their beer on good form, perhaps with the Dizzy Blonde being the weakest link.



The **Governors House** was previously a hotel but is now a pub owned by Suffolk brewers Greene King. It is a large pub with very extensive outside seating. Inside wasn't quite so busy but nevertheless the place overall was extremely popular. While food is clearly important here, there was also a wide range of cask beers available (Ruddles Best, Old Speckled Hen, Morris Mayhem, IPA, Olde Trip and Abbot Ale). However on that night's showing perhaps the range might be just a little too big. We tried the Morris Mayhem, Old Speckled Hen and Olde Trip and while the latter two were OK the former was decidedly lacklustre.

Next was a short hike down towards the centre of Cheadle Hulme and another relatively new pub, Hyde's **John Millington**. The pub may be new but at its centre lies the Grade II listed 17th century Millington Hall converted into a food oriented pub by Hydes in 2004. Inside it is broken up into separate areas and had a "modern traditional" feel. We tried the seasonal, Tightrope and Jekyll's Gold (Hyde's

Original and inexplicably Ruddles Best were also available). Both were considered in decent condition.

Our next port of call was the **Cheadle Hulme** next to the

station, another large pub with a dining area, which by the time we arrived had been given over to drinkers. However I always think that possibly due to its humble origins as



the somewhat downmarket Junction before Holts completely refurbished it in 2004 and changed its name, this is a pub that hasn't forgotten it's a pub. While popular it wasn't quite as crowded as the previous pubs and we managed to find a seat outside to sample the Mild, Two Hoots and Joey's Bitter (the standard Holts Bitter was not tried). They were all on good form with the Mild being the beer of the night so far.

Further down Station Road and around the corner on Warren Road is Cheadle Hulme's newest pub, the **Penny Black**, it was certainly the quietest in terms of number of customers while being the noisiest in terms of music. Last time we ran this stagger it had not long opened and the place was heaving but perhaps the now the fad has passed as the DJ was largely playing the music to himself. We were pleasantly surprised to still find an array of handpumps with Wychwood Hobgoblin, Courage Directors and Wells Bombardier available and generally these were on good form, especially the Wychwood, although one of our number found the Directors not to his liking. Finding the ambiance, the heat and the loud music a little oppressive we sat outside in the small drinking area at the front.

Our final pub was the **Kings Hall**, a 1930's dance hall

converted by Wetherspoons in their own inimitable style in the late 90s. As one would expect with a Wetherspoons it was very popular and we had to go to the back to get a seat. With six cask



beers (Thwaites Highwayman, Hook Norton SDM, Daleside Old Lubrication, Caledonian Mild Mayhem, Abbot Ale and Ruddles Best) and two real ciders from Weston (Marcle Hill and Vintage Organic) there was no shortage of choice, all at under £2 a pint! We tried between us the first four of the cask beers and they were all considered to be amongst the best beers of the night. A great end to what was generally a good night.

Cheadle Hulme is a prosperous place and this has clearly allowed the pubs to succeed where in other areas they are failing. They are doing so by adopting the formula of majoring on food plus cask beers generally at higher end prices. This formula would not work in more recession hit places – there good cask beer at keen prices is more likely to be the answer.



Trafford & Hulme LocAle Scheme
John O'Donnell explains what it's all about...

MANCHESTER is blessed with a plentiful supply of locally brewed real ale. In many other towns & cities, over the years the local family brewers have sold up & been closed down, but in Manchester we have an unprecedented four which survive in Hydes, Lees, Holts & Robinsons. These are joined by around 20 micro-breweries in Greater Manchester alone. Despite this, a great deal of ale sold locally still travels many "beer miles" to get to the area, with the ubiquitous Bombardier, Greene King IPA & Pedigree all being regular fixtures in many of our pubs.

The CAMRA LocAle scheme celebrates the availability of locally brewed real ale and those pubs that make a commitment to permanently sell local ales. The scheme was launched by CAMRA's Nottingham Branch in 2008 following the relocation of local Hardy & Hanson's brewers to far away Bury St Edmunds by new owners Greene King. Branches across the country have since adopted the scheme.

Trafford & Hulme branch originally launched their LocAle scheme in late 2008 with a number of pubs taking on the challenge. For 2010, the scheme has been given a revamp with a new simpler definition of what is considered local, a review of the local breweries available and a new section of the branch website with information for both drinkers & licensees.

Under Trafford & Hulme's 20 mile "as the crow flies" definition of local, there are 37 breweries whose ales qualify (with another three expected to open by the end of 2010). These stretch from Congleton's Beartown in the south to George Wright of St Helen's in the west, Rossendale (Haslingden) in the north and Howard Town of Glossop in the east.

So far 14 pubs in the Trafford & Hulme area have undertaken to have a locally brewed ale available at all times. These are Altrincham's Old Market Tavern, Pi, Oddest, The Bar & Sedge Lynn (all Chorlton), The Swan With Two Nicks (Little Bollington), Knott Bar & RNCM Bar (Manchester), The Brook, The Railway & JP Joule (Sale), Timperley Taverners Club (Timperley) and The Hillary Step & Jam Street Café (Whalley Range).

To find out more about the LocAle scheme in T&H branch or to enquire about joining see www.thcamra.org.uk or www.camra.org.uk/locale.

Pictured above – the Swan With Two Nicks, the JP Joule and Pi – three very different LocAle outlets.



The 6th Chorlton Beer Festival
 Beverley Gobbett reports another sell-out success

WELL done to the residents & visitors of Chorlton – You did it again! You came and drank us dry!!

Over the glorious weekend of the 2nd & 3rd July you turned up in droves. Even though we had 25 per cent more Cider & Perry and 25 per cent more cask beer you drank your way through the lot. 1680 pints of Cider & Perry went by 7:45pm on the Saturday and 5480 pints of cask ale half an hour later.

We were that busy on the Friday night that we had to close the doors at 9pm as we were at capacity; but the band played on and much merriment ensued. Saturday afternoon sees the unique atmosphere of the beer festival held at St. Clement's Church, Edge Lane Chorlton. There are dogs, babies and toddlers running around with brilliantly painted faces with gentle jazz being played in the background. In the evening the Bottle Tops returned for the second evening and created their usual ambience until they were cut short at 9pm as the festival came to an early close.

If you are feeling a little hard done by for missing the band you can catch them again over August Bank Holiday at Trafford & Hulme branch's next festival, the A.B.C. held in Altrincham's historic Market Hall.

So every year this festival breaks all the records set the year before and 2010 was no different. New for this year was the Tutored Cider Tasting held at 1pm before we opened on the Saturday. This was very popular so make sure you book your place early for 2011.

Also new this year was the competition for the Best Beer and Best Cider/Perry of the festival voted solely by the festival attendees. Results are: -

-  Best Beer – Liverpool Organic Kitty Wilkinson
-  Best Cider – Gwynt y Ddraig Black Dragon
-  Best Perry – Broadoak Perry

We promise to try just as hard next year to host yet another fabulous beer festival in this wonderful setting. Just remember we cannot do it without you; so Thank You from all at Trafford & Hulme CAMRA and St. Clement's Church.



Photo courtesy of the South Manchester Reporter

Pub of the Season Presentation



Trafford & Hulme's Summer Pub of the Season award was won by Wetherspoon's JP Joule in Sale. Pictured above is branch chair Beverley Gobbett presenting manager Barry Black with two certificates to mark the occasion.



“A real ale haven”

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Over 90 ales and ciders

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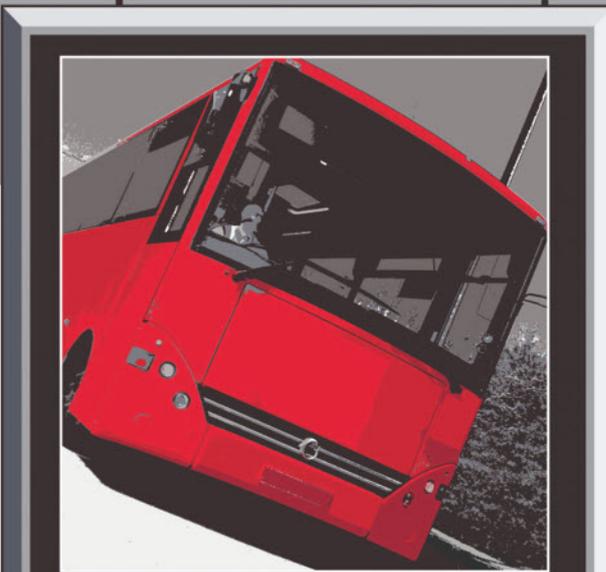
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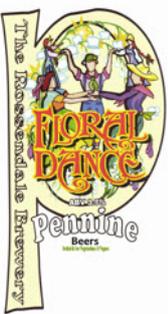


THE ROSSENDALE BREWERY



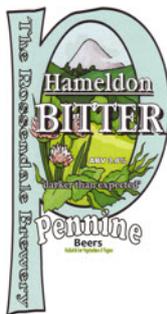
*The Griffin Inn, 84-86, Hud Rake,
Haslingden, Rossendale, Lanc's BB4 5AF
Contact Geoff or Shane on: 01706 21 40 21*





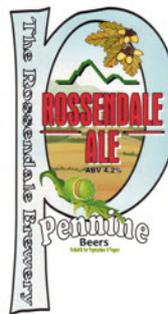
Floral Dance
3.6%

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.**

North Manchester Pub of the Year – The Angel, Angel Street, Manchester

Forget the former life of this pub as the Beer House, it is now very much The Angel, writes *Dave Hallows*. The former Mancunian drinking institution was taken over from celebrity Chef and lessee Robert Owen Brown in September 2009 by The Angel's owner Kevin Keane, who has turned a gastro pub into a pub of many facets.



He is still lovingly re-inventing the hostelry both inside and out. Excellent gastro food still prevails with a restaurant upstairs, but the accent is a pleasant welcoming ambience and a well-stocked bar of two permanent handpumps for real cider/perry and up to eight for real ale, plus foreign beers and a selection of bottled beers from all over the country. Indeed the pub has gained a reputation for featuring brand new beers from brand new breweries all over the country.

New customers have been gained and old customers have returned to enjoy the great atmosphere of a grand piano, a real fire and patio windows opened to outside seating for when the weather's warm. Even the board game group returned, made up of board game designers, no less!

There was a time when the pub, as the Beer House, had descended to a point where it was closed and boarded for a period of around two long years. Most thought it was gone forever; but now it is back and in many ways better than ever. Somehow it all fits, like an old friend returned re-invigorated and in safe hands once again.



Somehow it all fits, like an old friend returned re-invigorated and in safe hands once again.

The presentation of the official CAMRA North Manchester Branch Pub of the Year plaque took place on 26 June and our photo shows North Manchester Chairman Phil Booton (right) presenting Kevin with his certificate.

Quick Halves in Hulme

The **Salutation** in Hulme was closed in late July. We hear the licensee could no longer afford to run this Punch-owned pub. By now it may have re-opened under temporary management until a buyer for the pub can be found. Nearby, the **Cavendish** has been bought from Punch by its licensee. Keg-only in late July, by the time you read this two handpumps should have been installed to dispense Buxton Brewery's Kinder Sunset and Buxton Blonde. The landlord plans to promote the Cavendish as a community pub. Staying in Hulme, the **Hope** sells quite a decent pint of Hydes Bitter (the sole cask offering) – the pub opens until 3pm and then from 8pm until 11-ish. Worth a call.

Regional Pub of the Year

Judging is now underway to decide the winner of the CAMRA Greater Manchester Regional Pub of the Year title. Last year's winner, the **Crown** at Worthington, went on to reach the final four in the national competition. Which pub will carry the county's flag this year? There are eight contenders.



The entry from Stockport & South Manchester CAMRA is the **Railway**, Wellington Road North, Stockport. The pub hasn't looked back since Ray and Pam Ford bought it from Punch Taverns. Holts Bitter and four changing guest beers make it a "must visit".



The Trafford & Hulme Branch entry is again the **Knott** on Deansgate, Manchester. A branch Pub of the Year winner for two years on the trot, the Knott's offering of changing guest beers and top class food make for a winning combination.

The South East Lancs Branch is again represented by the **Pendle Witch**, Warburton Place, Atherton. This is one of a small chain of pubs owned by Moorhouses Brewery of Burnley, and features both their beers and changing guests. The pub also stages occasional beer festivals.



The North Manchester CAMRA Pub of the Year is the **Angel**, Angel Street, off Rochdale Road. Formerly known as the Beer House, the Angel is once again featuring an exceptional guest beer range along with real ciders and first rate food.



High Peak & North East Cheshire Branch has chosen the famous **Stalybridge Station Original Buffet Bar**. This almost legendary free house has been lovingly restored over the years. Lots of guest beers, traditional food and occasional beer festivals all add to the mix.

Bolton Branch has entered the competition for the first time this year. Their entry is the **Kings Head**, Junction Road, Deane. This Grade II listed building preserves many traditional features including a bowling green at the rear. The entry from Rochdale, Oldham & Bury Branch is the **Ashton Arms**, Clegg Street, Oldham. This popular free house features seven changing guest beers, usually from micro brewers, traditional cider and continental bottled beers. Themed beer festivals are regularly held.



Finally the Wigan Branch have entered the **Crown**, Platt Lane, Worthington. Last year's regional winner, will it defend its title? This popular pub features seven cask beers and it also acts as the brewery tap for Prospect Brewery.

STOUT

Second place beer at Stockport Beer Festival

WHITE

First place beer at Stockport Beer Festival

Truly
OUTSTANDING
BEERS



Manchester MATTERS

City News

THE really big news this month is the closure of the **Black Lion** in Salford. This was of course the second venture by Tim Flynn and Paulette Scanlon, both of New Oxford fame.

Opening Times has already recounted how they took this closed dead-end pub and turned it into a bright and welcoming cask ale haven. Cask ales, real cider, a huge Belgian bottled range and great

food should have made for a winning formula and this did seem to do the trick for the first few months. However since the Spring trade appeared to be patchy – when *Opening Times* called the pubs was sometimes packed and sometimes empty – and of course let's remember who lurked in the background. Tim and Paulette rented the pub from Enterprise Inns and Tim has laid the closure fairly and squarely at Enterprise's door. Their rent made the pub unviable. As a result Enterprise now have a large closed pub on their hands.

Happily the New Oxford continues to thrive, and following the Black Lion closure has an unusually large amount of bottled beer in stock!

In the city centre, the **Crown** on Fountain Street has re-opened. OT understands that real ale should make a return when new cellar equipment is installed. With the recent good weather, the patio area of **Dukes 92** in Castlefield has been popular as ever but sadly when OT visited the real ale was off. Thankfully, just over the canal, **Barca** offers an altogether more peaceful alternative with two well kept real ales alongside an excellent food offering.

More On Chorlton

IN Chorlton, the **Beech** has just re-opened with a familiar face to some. New landlord Chris has been in the trade across the North West for best part of 20 years, including time locally at The Brook in Sale and briefly at The Barleycorn in West Didsbury. Although the pub is still in need of a facelift, Chris regards it as a work in progress. He currently has Timothy Taylor's Golden Best & Landlord on sale, with the rare-for-round-here Best Bitter to follow. The intention is clearly to return the Beech to its long held position as a respected ale house.

Meanwhile, over the road at the **Horse & Jockey** plans are well on track for the area's latest micro-brewery to produce its first brew in September. Not too far away, the fate of the **Feathers** seems to have been sealed with news that it is to be converted into a Tesco outlet.

In Chorlton centre, the real ale range at **Elektrik** has expanded with the addition of a fourth handpump (and some rather snazzy new porcelain pump handles). Thwaites Wainwright will remain the house ale alongside a golden guest ale, a traditional copper colour bitter & a stout, mild or porter.



The popularity of real cider & perry in Chorlton shows no signs of abating. Uproar from regulars at the **Nook** has seen plans to replace the hand pulled cider with a second real ale put on hold. Putting an extra ale on a third hand pump is being considered but on such a small bar this is no simple task. Across the bridge at **Oddest** bar, they now have a real cider and a real perry on the back bar with the first incumbents being the respective category winners at Chorlton Beer Festival - Black Dragon cider and Broad Oak perry.

Victoria, Withington

HYDES have invested a six figure sum in Withington's popular local the **Victoria**. Easily accessible on Wilmslow Road this long time favourite has received an attractive makeover with the new interior design featuring a new look bar, stripped wooden floors, a new open fire and a more open plan aspect, making it more inviting.

A former Good Beer Guide regular, the Victoria will now be offering a much broader range of Hydes cask beers and an extended and ever rotating range of guest ales with some served direct from the cask. There will also be a new range of draught lagers and bottled beers from around the world, a bigger selection of wines, and freshly brewed coffee. Something for everyone in fact.

The enticing drinks range will be complemented by a simple, fresh, good value food menu offering a varying selection of cheeses, pates and pies served each day and accompanied by fresh rustic breads. Mine host is Mark Burns and OT will be having a chat when the new look pub reopens around the middle of this month.



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Pub of the Month July 2010

MON-WED 4-11PM, THURS-SUN 12-11PM



Stockport

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Comings and Goings

THE Blossoms, a pub of great character at the corner of the A6 Buxton Road and Bramhall Lane with a listed iron and glass toilet, is to change landlords. The present tenant is Neville Owen who has kept this Robinsons establishment for 14 years. Sadly since the death of his wife Margaret some two months ago, Neville feels that it is time to go and has given the required six months notice. If Robinsons are able to find a new tenant within that period he may depart sooner.



Another publican, Craig Torevell is also on his six months notice at the **Silver Jubilee**, a Robinsons house in Heaton Norris. Craig has been Landlord here for 3½ years..

At present there is a cafe within the Silver Jubilee that is open until 12.00 noon. The pub opens from 12 until 5 through the week and all day on Saturday and Sunday.

There is also a new manager, Mark Winstanly, at the **Bulls Head** in Stockport Market Place. Mark, who comes from Wigan has plenty of experience keeping beer well and Old Tom is now a permanent addition to the very extensive range of Robinsons beers

The **Ashlea** in Cheadle is to close on 26 July for refurbishment and will reopen on 5 August. The new manager, Peter Heyes has returned to the north from London, bringing with him third measure glasses. He is a real ale enthusiast and plans to introduce 8 cask conditioned beers on handpumps and will sell three thirds, priced at a pint so that customers can try three different beers.



I called into the **Houldsworth Arms**, in Houldsworth Square, Reddish where licensee Adele has moved from the Thatched Tavern round the corner and has had two hand pumps installed, although only one was in use, dispensing a reasonable Wells Bombardier. The pub has had a welcome lick of white paint, which makes the place much more inviting; a rather cumbersome structure has been removed from the rear of the pub and replaced by the smoking shelter in a different position.

The premises now operates a strict dress code after 7pm which certainly precludes all the hoody, baseball, track suit wearing previous clientele and with a regular monthly live artist and the prospect of food being served pub's future looks brighter -especially as each month the large rear car park hosts a car boot sale.

Ye Olde Vic

Like many callers to Ye Olde Vic in Edgeley, my visits there were always enlivened by the reassuring presence of Molly, the much loved pub dog. I was therefore very saddened to learn that the grand old lady passed away in late July. I have always looked on the Vic as a small pub with a great heart, and Molly was very much a part of that. I know that *Opening Times* readers will want to join with me in sending my sympathies to Steve and Jo at the pub.





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SIBA Beer Festival

SIBA (the Society of Independent Brewers) North will be holding their SIBA North tasting/judging panels in Manchester instead of its usual home in Southport. Following discussions with local CAMRA member Graham Donning, Alex Brodie (SIBA Council member and Hawkshead Brewer) has reached an agreement with CAMRA to run their major tasting event in the Palace Hotel, Oxford Road, Manchester from 28 – 31 October. Not all of this time will be devoted to tasting and judging but following the judging on Thursday 28, the event will then open to the public at 4pm to 10.30pm as a SIBA Beer Festival in association with CAMRA.

Some 300 cask beers will be up for judging and will cover a wide range of styles from any one of the 128 SIBA North members. There will also be a quantity of bottled beers available to purchase following the bottled beer competition. The winners will be announced during the early public session. All this in the very Grand Room at the Palace Hotel. The event will be open 12 noon to 10.30pm Friday and Saturday with the possibility of entertainment on Saturday evening. With the number of beers being made available it is unlikely that stocks will run out but Marston's Brewery may also be featuring their new "Fast Cask" beers on a separate bar in the hall.

The way they will be served is all via hand pump – 48 beers available at any one time – with, yes - wait for it – a sparkler and a clean glass for every fill! Beers will be competitively priced and there should be something to meet all tastes. The Hotel will be providing food all day with last entry at 9.45pm. Entry prices not yet known but CAMRA members will get a discount on entry costs.

Watch this space!

Le Trappiste Honoured

MARTIN Matthews, owner of Le Trappiste Belgian Bar, Altrincham, recently returned from Belgium where he was honoured as an Ambassadeur d'Orval. The award was presented by the Director of the Orval Brewery, Monsieur François de Harenne (pictured right). The Abbey Notre-Dame d'Orval is only one of seven Trappist Monasteries in the world where the Monks brew their unique style of beer. The Monastery is set within a picturesque forest in the Province of Luxembourg, in southern Belgium.



Martin said, "We are extremely honoured to receive this award as we are the only establishment in the North West to be accepted as Ambassadeurs; the award is only given to establishments which meet a strict criteria of 'Presence', 'Service' and 'Creativity'. Product knowledge, dedication and customer care are also factors taken into account by the adjudication panel".

Martin went on to say, "We feel that this is recognition for over five years hard work and attention to detail from the team at Le Trappiste. I received a personal invitation to attend the Brewery from Monsieur de Harenne, who was very hospitable after a tour of the brewery we had lunch and of course a bottle of Orval. We spoke at length about Belgian beer and the Trappist Order of Monks, Monsieur de Harenne also confessed his appreciation for traditional English ales especially bitters. This award will take pride of place in our new premises on Shaw's Road. It will also be on show at the second Le Trappiste Altrincham Bottle and Cask Beer Festival over the August Bank Holiday weekend".

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Cider Festival

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Five ever changing cask ales plus a range of Belgian and German draught and bottles

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

On behalf of everybody at the Stockport Cerebral Palsy Society, I would like to thank you so much for adopting us for the second year running as the Stockport Beer & Cider Festival Charity. We were absolutely thrilled to be a part of this fantastic event once again this year.

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

We are delighted to inform you that the Society made approximately £4,900 profit from this year's festival which included your generous donation of £600 that you very kindly donated to us at the Festival review meeting on 12 July.

All of our staff and volunteers did a fantastic job selling a variety of locally donated beers, festival programmes, charity raffle tickets and soft drinks, crisps and snacks. We would also like to extend our thanks to Brenda Marsh for her donation to the Society from her Jewellery sales at the festival.

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 Charlotte Bulmer, 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 Society is most grateful to our four local brewers who showed their generous support in donating the cask beers for the Charity 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 John Clarke, the Editor of Opening Times who appeared on our behalf to judge the festival's Devils and Angels fancy dress 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: Phil Edwards

I came to Manchester in my early twenties, in 1982. In the previous few years I'd drunk and enjoyed beer in London, East Anglia, Cumbria, Scotland and Wales. Those beers were very different - you'd never mistake Buckley's for Young's, or Drybrough's for Tolly Cobbold - but two things they all had in common: they were brown and they were malty.

In Manchester things were different. The pride of the city was the yellow, hoppy Boddington's Best; my local served the yellow, hoppy Hyde's Anvil. I tried seeking out Robinson's pubs, I tried switching to mild, but I soon realised I was fighting a losing battle: I was going to have to learn to like the Manchester pale style.

It's taken a while, but I've just about managed it. So I agree with Gazza Prescott (July OT) on two things: there are a lot of these beers around at the moment, and some of them are very good. But I don't believe this style is anywhere near as new as Gazza suggests, and I don't believe it's "taking over the beer culture of the UK". Without looking particularly far afield, I've drunk big malty ales in 2010 from Allgates, Conwy, Dunham Massey, Moorhouse, Robinson's, Rooster, Titanic... the list goes on. And surely this is how it should be - the strength of British beer is its diversity.

Gazza's "Mid-Atlantic" (I prefer "Manchester Pale") isn't a "golden revolution"; it's just one style among many, one that happens to be popular this year. Done well (Pictish) it's very nice indeed; pushed to extremes (Marble) it's interesting at worst, stunning at best; done badly (no names) it's bland as Budweiser. Hops have their place, but so does malt; brewers who forget this fact, in pursuit of the taste of 2010, could end up taking British beer up a flowery, lemony, smoky dead end.

From: John O'Donnell.

Re Geoff Davis's letter in July issue:

Geoff Davies queries why Verso on Burton Road was not given greater prominence in the recent West Didsbury stagger piece. Simple - it doesn't sell real ale. While Verso is a very pleasant bar and does indeed stock a wider variety of bottled ales than any bar I can recall, on my last visit all were of the pasteurised variety. If they have now started stocking Dunham Massey beers then at least these will be bottle conditioned, but the Wychwood and Ruddles named by Geoff are not.

While availability of bottled ales in Verso and other local cafe bars Folk & The Drawing Room should be welcomed, as the Stagger showed, West Didsbury has a number of good pubs selling hand pulled real ale, including the excellent Silver Apples cafe bar. It is only right that Opening Times should focus on these bars.

From: William H Addison, Marple.

I can relate to Mr Scrooge's comment about Pub Grub these days. There was a time when a good hearty lunch was available at a very reasonable price. Alas, the pub chains are killing the good old British pubs with their restaurant philosophy. I fear the trend will not be reversed.

From: Mick Lewis, APPLE (CAMRA's Cider Committee)

For many years now there has been cider training for CAMRA members. So what's it all about and why do people need training?

Well, although we are the Campaign for Real Ale, CAMRA has supported and promoted cider since the mid 1970s. But there are still many local branches who don't have anyone who drinks cider or knows anything about it. This can be even more important when it comes to beer festivals when a branch is scraping the barrel to find someone to run the cider bar.

Proper training sessions take place at the Great British Beer Festival each year. They run for an afternoon and are only for CAMRA members. This training session involves learning about cider and perry, how it's made, an overview of the UK cider industry, a bit of history and a whole lot more. You also learn how to run a cider bar, from ordering to setting up the bar - everything you need to know. All this is finished off with a tutored tasting session where you can learn about the different styles and flavours of both ciders and perries.

So anyone who fancies learning about cider and perry, fill out the form in What's Brewing every year or online at CAMRA's website, and come along. And if you're not a CAMRA member, hard luck, but perhaps it will encourage you to join. Then you'll have no excuse.

Join CAMRA Now
Membership form on Page 22

THE BEECH
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TIMOTHY TAYLOR'S
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REAL ALES - GOOD COMPANY
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Scrumpy cider, Fruli, Lefef,
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all now available

Poachers Inn, Bollington Macclesfield & East Cheshire CAMRA Pub of the Year 2010 and 10 Years In Good Beer Guide

On June 21 the Poachers Inn, Bollington celebrated being named as Best Pub in Macclesfield & East Cheshire Branch area and additionally received a further award for 10 continuous years listing in the CAMRA Good Beer Guide.

The Poachers was crowned the outright winner of this year's Pub of the Year award following an online vote by Macclesfield and East Cheshire members of CAMRA. Congratulations go to licensees Rob and Helen Ellwood (pictured right receiving their certificates from local CAMRA committee member Dave Atkins). Factors winning over CAMRA members were the consistently high quality and diversity of beer styles on offer and the variety of people enjoying the friendly atmosphere and welcome of the Poachers, which is a true community pub.



Five hand pumps serving an excellent range of beers of consistently high quality make this one of the best pubs to go to in the region. The CAMRA LocAle scheme is supported with beers from local breweries always being available. Additionally 20 varied types of bottled Belgian beer are available. The 10 consecutive entries in the Good Beer Guide attest to the reliably high beer quality. The real coal fire in the cooler months, the suntrap garden and the cosy seating arrangement inside make this a pleasant place to visit all year round. Good value home cooked food is served lunchtime and evening except Monday.

The Poachers is a conversion of five stone built terraced cottages and is internally well laid out. This is a genuine community pub and acts as a natural hub for members of the local community and is also popular with local walkers, mountain bikers and golfers. Dogs are welcome. Regular pub events raise money for local charities.

Friends, regulars and CAMRA members (pictured below with Rob and Helen) turned out to see this outstanding pub receive the awards from Macclesfield and East Cheshire CAMRA Branch. Rob and Helen generously provided all lucky pub visitors on the night with a free pint as well as sandwiches and pies.



Poachers now goes on to the next round of the competition and will be in the running for this year's North West Regional Pub of the Year. This pleasant and friendly pub is well worth a visit for the beer and good value home

cooked food, so come along and see for yourself. For further info including opening hours visit <http://www.thepoachers.org>

The pub is 5 minutes walk from the Number10 (Macclesfield-Bollington) bus terminus.



Family Brewers News

THE history of brewing in the North West is set to raise its profile thanks to a new exhibition by **Robinsons**. This has been created within the Museum of Museums, which is a new development at the Trafford Centre. The Museum is adjacent to the giant shopping complex and able to draw on its visitor numbers which can peak at one million per week.

Robinson's prominent display is set to capture the imagination of all who visit thanks to the creative use of sound, texture and smell that set out to recreate the atmosphere of a brewery and pub environment.

A traditional Victorian bar, which was saved during a pub refurbishment and then lovingly reconditioned by Robinson's own craftsmen, sits at the centre of the museum installation. While a line-up of pump handles conveys the wide choices available within the cask ale market.

The exhibition is titled *Brewing Excellence* and also includes a film about *Robbies*, pictures and books depicting the company's rich heritage, as well as displays of memorabilia. In addition authentic pub furniture helps set the scene and create a traditional pub experience. Our picture shows John Robinson at the exhibition.



Micro Magic

As usual lots of news from the region's micro brewers. As ever apologies to those we were unable to contact this month.

Dunham Massey Brewery has been overlooked in these pages in recent months. There's been plenty going on. A few months ago, Duerr's, the well known, Manchester-based, jam makers approached the brewery about the possibility of brewing a honey beer based upon their famous blossom honey. After various trials, the beer, Duerr's Blossom Honey Beer was launched. At 4.3%, it is a light, refreshing, bitter-sweet beer, made with lashings of the honey. Casks were delivered to a few local pubs, including the Swan with Two Nicks, The Albion in Warrington, Jam St. Café (appropriately!) in Chorlton and Sand Bar. It's been a huge success and is a very enjoyable beer – look out for it.

Another newbie from Dunham Massey was Landlady (4.3%) a one-off beer made in celebration of a local landlady. OT caught up with it guesting in the Fletcher Moss on Didsbury – and found it to be a very tasty beer – one for the permanent range perhaps?

Finally, serial award-winner Chocolate Cherry Mild keeps on chalking up Beer of the Festival awards. Its latest gong comes from the Aberdeen Beer Festival where it romped home "by a country mile".

Marble Brewery has some exciting developments in the pipeline. The new Double Chocolate (8.5%) brewed using Belgian Westmalle Trappist yeast is currently undergoing conditioning and triple dry hopping before being put into 75cl bottles. A couple of casks will be available – one likely to appear at the Marble Arch, while the other will be off to the Netherlands



and the Borefts Beer Festival hosted by De Molen Brewery (OT will be there).

Another beer being brewed for the Borefts Beer Festival is Vuur & Vlam. This is a strong, golden, hoppy beer made by De Molen and the nine breweries who have been invited to the festival will be brewing their own version. The Marble version will be 7.2% ABV and have 62 EBU's (that's European Bitterness Units – and 62 makes for a pretty serious beer!). This beer will be in bottle and cask, and will also be available in the UK.

The new season's hops have arrived from New Zealand which means that Pint (3.9%) will be back to its old self and Dobber (5.9%) will be brewed again (and also bottled). A new hop variety from down under is Pacific Jade and this is being used to make 1722 (4.1%), which also features some Hersbrucker hops in the brew. There will also be a series of three experimental session beers, all of which will appear under the brew number banner. The first is 1727, a 3.7% ABV beer brewed using Summit, Citra and Pacific Jade hops.

Phoenix Brewery is "always busy" these days. Phoenix's Tony Allen tells us that this month he will be brewing his three strong seasonal ales for winter. There's the strong IPA, Earthquake (7.5%), which has previously featured at Stockport Beer Festival. As Tony says this is a dangerously drinkable beer whether just brewed or three months matured. Also being brewed is Humbug (7%), a deep golden, well hopped Christmas brew. The third beer is a recreation of last year's "happy accident" – the superb Black As Your Hat strong porter at 7.5%. We tried this in the Crescent last winter and were mightily impressed.



Hornbeam Brewery continues to produce a range of excellent ales. Out last month was Go Ape a 3.8% single varietal beer using Challenger hops. Look out too for Ironwoode Bitter (4.1%) which is another beer trying out different hop varieties to find a replacement for Hornbeam Bitter. Finally there will be a second brew of Battlecruiser (5.4%). Hornbeam's Kevin Rothwell calls this a hoppy leftover beer" because it is made using a variety of hops ("and lots of each) left over from other brews. This beer will continue to appear from time to time and on each occasion the hop combination will be different.

The **Rossendale Brewery** produced a World Cup Special called Rossendale FBSA, which sold like hot cakes in The Sportsman, Hyde and The Griffin, Haslingden. Rossendale haven't produced many specials or one-offs. However Geoff Oliver now has a new head brewer so we wonder if this will change – because brewers do like to experiment.

Finally news about some new breweries. Already opened is the long anticipated **Tatton Brewery** at Knutsford. *Opening Times* hopes to get out there soon so look for a report in a future issue.

On their way are two pub-based breweries. There have long been plans to install a brewery at the **Horse & Jockey** in Chorlton and this is now going ahead with a new plant being installed by Dave Porter. A small (perhaps half-barrel) brewery is also likely to be installed in the cellar of the **Magnet** in Stockport where Sarah Bergin will produce her **Cellar Rat** beers.

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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
Branch website: www.ssmcamra.org.uk

Thursday 12th – Branch Meeting & Summer Quiz with lots of great prizes: Nursery, Green Lane, Heaton Norris. Starts 8.30pm with quiz at 9.30.
Friday 20th – Heaton Moor and Heaton Norris Stagger: start 7.30pm at Elizabethan; 8.30pm Crown – both Heaton Moor Road.
Thursday 26th – Pub of the Month presentation to the Crown, Cheadle, from 8pm.
Friday 27th – Mild Magic presentation to the Old Hall, Whitehough, Chinley. Travel by train. Details from John Clarke on 0161 477 1973 or stocam@btinternet.com.

High Peak & NE Cheshire
Branch Contact: Mike Rose 07986 458517. mikewrose@gmail.com
Branch website: www.hpneccamra.org.uk/

Saturday 7th – Walk to Cricketers Inn, Totley from Grindleford Station. Contact Frank Wood or Mike Rose.

North Manchester
Branch Contact: Dave Hallows 07983 944992. davehallows2002@yahoo.co.uk

Thursday 12th – Two-pub social: Old Wellington, Cathedral Gates 8pm; Wheatsheaf, Oak St 9pm. Both in Manchester City centre.
Wednesday 18th – Branch Meeting: New Oxford, Bexley Square, Salford. Starts 7.30pm.
Wednesday 25th – Thomas Street Crawl: 57 Thomas Street 7.30pm; Common, Edge St 8.15pm; Millstone, Thomas Street 9pm.
Wednesday 1 September – Pendlebury Holts Crawl: Golden Lion, Manchester Rd, Clifton 7.30pm; Newmarket 8.30pm; Lord Nelson 9.30pm.

Monday 9th – Branch Meeting and Autumn Pub of the Season presentation: Old Hall, Whitehough, Chinley. Starts 8.30pm.
Monday 13th September – Branch Meeting: Roe Cross, Mottram. Starts 8.30pm

Trafford & Hulme
Branch Contact: John Ison 0161 962 7976.
Branch website: www.thcamra.org.uk

Thursday 12th – Branch Meeting: Ape & Apple, John Dalton St, Manchester. Starts 8pm.
Thursday 19th – Dunham Woodhouses Survey: Vine 8pm; Rope & Anchor 9pm. You can use buses 38 or 5.
Saturday 28th to Monday 30th – Altrincham ABC Beer Festival. Volunteers still needed.
Thursday 2nd September – Branch Meeting: Old Market Tavern, Altrincham. Starts 8pm.

Macclesfield & East Cheshire
Branch Contact: Tony Icke 01625 861833 contact@eastcheshirecamra.org.uk
Branch website: www.eastcheshirecamra.org.uk/

8th – 14th August – Local Pubs Week events – details to be announced.
9th August Social, Bulls Head, Mobberley from 8pm.



PRESENTS

The 2nd annual

ABC

ALTRINCHAM BOTTLE & CASK BEER FESTIVAL

ALTRINCHAM'S HISTORIC MARKET

MARKET STREET, ALTRINCHAM

Saturday 28th August
7pm - 11:00pm

Sunday 29th August
12 noon - 10pm

Monday 30th August
12 noon - 4pm

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Live Music

Saturday 8pm - 11pm
Massive Electric Storm

Sunday 7:30pm - 10pm
The Bottle Tops

Further information and guest list available at www.letrappiste.com/abcfestival

Emergency Services Personnel and CAMRA members* 10% discount available on the door (*proof of ID/membership required).

New Venue

Le Trappiste,
18 Shaws Road, Altrincham WA14 1QU
Tel: 0161 941 1981.
E-mail: letrappiste@hotmail.co.uk
www.letrappiste.com

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July and August 2010

ABV 3.5%

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