

October 2010

Opening

TIMES

THE FREE CAMRA REGIONAL MAGAZINE

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

In association with



Local Pubs Week



Stagger – Page 11

What's On & Beer Fest – Page 12

Heritage Pubs – Page 13

Win Beer – Page 15



Good Beer Guide 2011

launched this month – see page 9



PROUDLY PRESENTING

JOCKTOBERFEST

DURING THE 16 DAYS BETWEEN SEPTEMBER 18TH AND OCTOBER 4TH, THE MUNICH OKTOBERFEST WILL ATTRACT OVER 6.5 MILLION REVELLERS. EXPECTED TO CONSUME MORE THAN 6,940,600 LITRES OF BEER. JOIN US AT THE JOCKEY AND HELP US CELEBRATE IN OUR OWN INIMITABLE STYLE

**FRIDAY 24TH TO SUNDAY 26TH
SEPTEMBER 2010**

AND MOST IMPORTANTLY A SNEAK PREVIEW OF
**OUR NEW MICROBREWERY
LAUNCHING OCTOBER 2010!**

8 CIDERS 40 MALTS 25 BOURBONS

CASK ALES

40 BELGIAN, GERMAN AND OKTOBERFEST LIMITED EDITION ALES

TRADITIONAL HOME-COOKED ENGLISH FOOD SERVED ALL DAY

FRI 12PM TIL MIDNIGHT (GUARANTEED 12PM START!) SAT 11AM TIL MIDNIGHT SUN 11AM TIL 11PM (WE WON'T RUN OUT OF BEER!)

HORSE & JOCKEY

9 THE GREEN, CHORLTON, MANCHESTER, M21 9HS
t: 860 7794 e: info@horseandjockeychorlton.com w: horseandjockeychorlton.com

THE NEWLY REFURBISHED

Victoria

WITHINGTON'S FAVOURITE LOCAL
OPENS MID-AUGUST

Come and join us... We've made some improvements and would love to know what you think

- Extended rotating cask ale range featuring local brewers with some served direct from the cask
- Extensive choice of draught & bottled lagers from around the world
- Selection of your favourite wines and spirits
- Cheese, pâté, pickles and pies, accompanied with fresh, rustic breads
- Freshly brewed ground coffee
- Open fire
- Attractive courtyard with TVs
- Free WIFI

and... the same friendly team to look after you

438 WILMSLOW ROAD, WITHINGTON, MANCHESTER, M20 3BW
Tel: 0161 434 2600
Email: victoria@hydesbrewery.com Follow us on Facebook (The Victoria)

wetherspoon

MANCHESTER CAMRA CLUB



EVERY SUNDAY
FROM 6PM TIL CLOSE

REAL ALE

£1.39

FOR CAMRA MEMBERS

BRITAIN'S NO.1 SUPPORTER OF MICROBREWERIES

drinkaware.co.uk
Subject to local licensing restrictions and availability at participating free houses.

Lloyds^(No.1) Bar
wetherspoon

ONLY AT THE FOLLOWING PUBS:

- THE FORD MADOX BROWN**
OXFORD ROAD
- THE MANCHESTER & COUNTY**
49 PICCADILLY
- THE MOON UNDER WATER**
68-74 DEANS GATE
- THE PARAMOUNT**
33-35 OXFORD STREET
- THE SEVEN STARS**
6-8 DANTZIC STREET
- THE WATERHOUSE**
67-71 PRINCESS STREET








The Stockport & South Manchester CAMRA Pub of the Month for October is the the Horse & Farrier in Gatley. Stuart Ballantyne explains why it has won.



The Horse and Farrier is one of the oldest pubs in the area dating back to the 1700's; nowadays it is a thriving Hyde's Heritage Inn selling a range of Hyde's beers, regional breweries beers and beers from local micro breweries. Regularly served at the Farrier are Hyde's Original, 1863, and Jekyll's Gold along with guest beers from breweries such as Allgates, Greene King, Marble and Boggart Hole Clough.

Licensee Allan Marple has run the pub for the last three years, ably assisted by his wife Barbara and assistant manager / cellar man Francis Dunne (or Fran as he prefers to be called).

Allan told *Opening Times* that as a licensee he strives to run a clean pub selling quality products that are appropriately dispensed and where inappropriate dress or behaviour is actively discouraged. And Allan has clearly been very successful in this approach as since taking over overall trade has increased by 10 per cent with an even more impressive increase in cask ale sales of over 20 per cent. Over this time it's been noticeable that more and more young people have been choosing to drink cask beer in preference to the more mainstream keg and designer bottled beers. Allan and his team are clearly doing something right.

As all good pubs should be, the Horse & Farrier is also a big supporter of charity events such as the Gatley festival and local community groups such as the Gatley Bowling Club, local traders meetings and the horologists society. The proceeds from the Thursday quiz nights go directly towards St. Ann's Hospice.

Food is also very popular here with meals and snacks served every lunch time and all day on Saturdays and Sundays. The menus reflect the seasons and use all fresh ingredients – you won't find any frozen chips here.

For most people this would be enough – but not for Allan. The Horse and Farrier now also hosts regular beer festivals featuring, in particular, beers from local micro breweries such as Dunham Massey, Shaws, Storm and Hornbeam.

So why not join us to celebrate the presentation of this award to Allan and his team? The date for your diaries is Thursday 30 September.



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.

LOW PRICES!

A FAMILY BUSINESS
STEPHENSONS
Supporting The Catering Trade Since 1868

crockery • cutlery • glassware
bar sundries • clothing • kitchen equipment
cleaning • paper • disposables

Proud Sponsors Of
PUB OF THE MONTH!

Visit the Largest Catering Equipment
Cash & Carry In The North!
Find Us On the A6, Next To The Alma Lodge Hotel

161 Buxton Road, Stockport, Cheshire, SK2 6EQ

Customer Service Team: 0161 483 6256
Buy Online: www.stephensons.com

Society of Independent Brewers
GREAT NORTHERN
beer festival
2010

in association with
CAMRA (Manchester) and
The Palace Hotel, Manchester

October 28 - 30
Thurs 4 - 1030pm;
Fri & Sat 12 - 1030pm.

The festival follows judging of up to 300 casks and over 100 bottles entered by northern brewers in 13 categories of SIBA North's annual beer competition.

Draught beers will be served in the northern manner.

MARPLE CRICKET CLUB
SEPTEMBER FESTIVAL 2010

in association with Marple Festival

Fri 17th, Sat 18th, Sun 19th Sept

The Event

This is a fundraising event for Marple Cricket & Squash Club

Real Ale & Wine Festival

A celebration of local Micro-Brewery Ales, Ciders, Perries and Micro-Brew Lager. Entertainment Friday night and Saturday night features Bierkeller band. £5 entry charge includes festival glass and first pint less than 4% ABV or first wine.



At Marple Cricket & Squash Club, Bowden Lane, Marple, SK6 6ND
For tickets call: 0161 449 6010
 Email: festival@marplecricketclub.co.uk
www.septemberfestival.co.uk



Hornbeam Brewery is an award winning Manchester based, craft micro-brewery producing distinctive high quality beers, full of flavour and character. We deliver throughout the Northwest and have a superb range of core beers and regularly changing monthly beers.

25% OFF FIRST ORDER

Award Winning cask Ales


Home Bars

A favourite at the bar !



Hornbeam Brewery, Unit 1-1C Grey Street, Denton M34 3RU
 Tel 0161 320 5627 Mobile 07984 44 33 83
 E Mail: kevin@hornbeambrewery.com

Very rarely do we get the opportunity to enjoy a full flavoured genuine IPA.



This fine limited edition beer is only available whilst stocks last
 To order call 0161 226 8726

THE FRIENDSHIP

353 WILMSLOW ROAD, FALLOWFIELD ♦ TEL: 0161 224 5758

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

GREAT CHOICE OF ROTATING GUEST ALES

NEW SELECTION OF DRAUGHT LAGERS FROM AROUND THE WORLD
 INCLUDING MORETTI

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



NEW BOTTLE BEER RANGE FROM AROUND THE WORLD

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



Opening Times – Comment

Welcome to our special Local Pubs Week issue. The three CAMRA branches that cover Manchester City Centre have worked together to run a Local Pubs Week Promotion this month.

Running from 16 to 24 September (OK it's a bit more than a week) the focus is on "traditional locals in the City Centre". While *Opening Times* is, and remains, a great supporter of the new bars that have opened across the city (especially those that sell cask beer) there remain many what you might call "proper pubs" scattered across the city that continue to cater for their loyal bands of regulars. Some sell just one or two cask beers, some a huge range; food ranges from a bag of crisps to a gourmet meal; some are intact heritage gems, others have been substantially modernised. They are all good pubs in their own ways and this is their month in the limelight.

So, make a trip to the City Centre and give them your support, not just this month but on a regular basis. Traditional locals aren't just for Local Pubs Week they are there to be enjoyed 52 weeks a year.

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.

News, articles and letters are welcome to the editorial address 45, Bulkeley St, Edgeley, Stockport, SK3 9HD. E-mail stocam@btinternet.com. Phone 0161 477 1973. Advertising rates on request.

Postal subscriptions are available at £7.50 for 12 issues (make cheques payable to *Opening Times*). Apply to *Opening Times*, 4 Sandown Road, Cheadle Heath, Stockport, SK3 0JF.

Trading Standards – for complaints about short measure pints etc contact Consumer Direct (North West). Consumer Direct works with all the Trading Standards services in the North West and is supported by the Office of Fair Trading. You can email Consumer Direct using a secure email system on their website (www.consumerdirect.gov.uk) which also provides advice, fact sheets and model letters on a range of consumer rights. Their telephone no. is 0845 404 05 06.

Copy Date for the October issue is Friday 17 September

Contributors to this issue: John Clarke, John Tune, Dave Hanson, Peter Butler, Robin Wignall, Peter Edwardson, Frank Wood, Andy Jenkinson, Dave Hallows, Stuart Ballantyne, John Sutcliffe, Phil Booton, Mick Slaughter, Beverley Gobbett, Mark McConachie, Geoff Johnson, Jim Flynn.

Cover photograph by Mick Slaughter LRPS

Opening Times 314 - Contents

Pub of the Month	3	Awards Gallery	16
High Peak Pub News	6	Curmudgeon	17
Peak Practice	7	Manchester Matters	19
Good Beer Guide 2011	9	Harrington	20
Cider Month Preview	9	Dunham Pub(s)	20
Stagger	11	Old Hall Presentation	20
What's On	12	Beer Festival Charity	20
Heritage Pubs	13	Brewery News	21
Competition	15	CAMRA Calling	22

**THE NEW
MICRO BAR &
WORLD BEERS SHOP**

A new and amazing collection of bottles including British, Belgium, German, USA, fruit beers, lagers, ciders, fine wines, Champagnes and your luxury cigars all available in stylish gift packs for presents or just singularly for yourself

Why not browse and drink at the same time trying any of our four ever-changing real ales, a real cider or perry or a continental lager

Located amongst the varied International cuisine outlets in the Manchester Arndale Food Hall - just off High St. Join us for 'early doors' or a quiet beer whilst the other-half shops!

**Open Daily from 11am until 7pm. Sunday 12am until 5pm
For information call 0161 277 9666**

The Deansgate



321 Deansgate, Manchester

4 cask beers including guest ales
Home cooked food every day 12 noon - 8pm

Roof Bar and Terrace **Function Room for Hire**

**Open 12 - 11 Sunday to Thursday
12 - 2am Friday & Saturday
Telephone 0161 839 5215**



O Sole Mio, Glossop

First an apology. Last month I reported that O Sole Mio in Glossop was to close. While I reported this in good faith it seems that nothing could be further from the truth – my report may have confused O Sole Mio with the Drovers Arms across the road, a former Boddingtons house, which indeed shut as a pub some time ago and appears to be being converted into a house.

O Sole Mio on the other hand remains open and owner Tony Napolitano assures me that this will be the case for many years to come. My apologies for any inconvenience my report may have caused.

Out and About

The **Crown Inn** on Victoria Street, Glossop, a regular Good beer Guide entry for many years, appears on CAMRA's new website of Heritage pubs, with several photos of the interior taken by CAMRA's Mick Slaughter. This was launched at the Great British Beer Festival last month. You can view this by googling National Inventory of Pub Interiors. The Crown is still selling the cheapest pint in the Glossopdale Valley, Sam Smiths Old Brewery Bitter at £1.42.

In Newton, Hyde, the **Duke of Sussex**, a keg only pub for as long as I can remember, has begun to sell Thwaites Cask Bitter. If all goes well, other Thwaites ales will be available in due course.

In Hyde, the **Bike & Hound** (pictured) near to the bus station, has started selling cask ale in the form of Boddingtons cask.



The **Rising Sun** at Mossley has changed hands, the new licensees being related to the licensees of the nearby Railway, opposite Greenfield railway station. No news yet of any changes to the beer range.

While Shaws beer is no longer on sale at Glossop Conservative Club, it has now appeared at another outlet in the town, the **Whitfield Working Mens Club** at Wood Street (just 100 yards away from the Crown mentioned above). Price is £1.90 a pint.

In Hadfield, the **Palatine**, normally selling cask Unicorn only, has in recent months had Hartleys XB and the seasonal beer also available. The XB in particular has been well received and in recent visits has been excellent.

Real Ale Gains in Ashton

The **Engine Room** (formerly the Old Fire Station) opposite Tameside Council Offices on Wellington Road, Ashton was hitherto an uncompromising bottle and fizz bar only. After a substantial refurbishment, it has now reopened with a distinctly "Wetherspoons" flavour dispensing no less than six cask ales - albeit fairly standard ones such as Taylor's, Thwaites, Bombardier, Wells, Ruddles etc - but in good condition and worth a call given the death of so many pubs in Ashton of late.

Just as surprising is that the **Commercial**, a sports-orientated, keg-only former Bass pub on Manchester Road next to Mossley station, (near the Good Beer Guide listed Britannia) has started selling real ale in the form of Black Sheep Ale and Boddingtons. The former was in good nick when I called in and a quick chat with the bar staff suggested they were committed to the cause. Maybe they are chasing some of the substantial Rail Ale Trail trade? Hope things work out for both establishments.

Finally – don't forget the beer festival at the Sportsman in Hyde from 30 September to 2 October.



**HOME OF ENGLISH FOOD
AND REAL CASK ALES**

**Banks of the Irwell,
Opposite Peoples History Museum**

Stanley Street, Salford M3 5EJ

Phone : 01618324080

www.markaddy.co.uk

www.thelass.co.uk



LASS O' GOWRIE

Outstanding

Probably the best pies in Manchester
Homemade food served every day
Up to 9 cask ales at any one time
Free Comedy on first Saturday of month
Computer Club last Tuesday of the Month
Open Mic every Monday

The Waters Green Tavern

Local
CAMRA
Pub of the
Season
Winter '08



96 Waters Green,
Macclesfield,
Cheshire SK11 6LH
Tel 01625 422653

Ever Changing Guest Beers including:
Thornbridge, Allgates, Phoenix, Acorn,
Abbeydale, Roosters and many more.

Your Hosts, Brian and Tracey

Bar Meals Served Mon to Sat Lunch

This **is** a free house



PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL10 2EP TEL. 01706 627009

Best Bitter, Old Oak, Navvy, Double Dagger,
Monkeytown Mild, Arizona, White Monk,
Pale Moonlight, Midsummer Madness, Bantam,
White Monk, Black Shadow, March Hare,
May Fly, Sticky Wicket, Double Gold,
Flash Flood, Black Bee, White Tornado,
Last Leaf, Massacre, Porter, Snowbound,
Wobbly Bob, White Hurricane, Uncle Fester,
Christmas Kiss, Humbug, Tyke, Thirsty Moon

MORE CHOICE
BETTER BEER

International Brewing Awards



1998

Wobbly Bob



2002

Navvy



2002

Wobbly Bob



2004

Wobbly Bob

THE BEECH

BEECH ROAD, CHORLTON

NOW RE-OPENED

TIMOTHY TAYLOR'S
LANDLORD AND GOLDEN BEST

CHANGING GUEST BEERS
REAL ALES - GOOD COMPANY
A WARM WELCOME



Robin Wignall's monthly report on the High Peak pub scene – this month local pubs feature in the press.

The power of the press should not be underestimated when promoting pubs and brewing. The summer edition of Robinson's in house magazine *Unicorn*, features the **Old Pack Horse** at Chapel en le Frith. Current licensee Nick Ratcliffe has been through the Robinson's version of the national training scheme for licensees, and is reported to have sent other members of staff for training, in the interests of continuity and quality control. Along with their cellarmanship awards it is good to see Robinson's continued efforts to raise beer quality in their estate.

The **Old Hall** at Whitehough has been in the news recently. The *Buxton Advertiser* carried the story of the Old Hall's achievement in picking up the CAMRA High Peak branch pub of the season award and Derbyshire's Pub of the Year award. The article includes, quite naturally a photo of a smiling Dan Capper.

The June edition of *Derbyshire Life* carried an article on the villages of the Blackbrook valley, which naturally included a good mention of the pubs in the area. Once again the Old Hall features, as does the **Navigation** at Buxworth and the inclined to be forgotten, **Oddfellows** at Whitehough. This sort of quality press coverage will hopefully encourage locals and visitors to these good pubs.

The **Bakers Arms** in Buxton has been closed for some time. Another Buxton Advertiser mentioned new owners and the sale of trophies, shields and photos from the pubs former teams. The Advertiser did not make clear whether the pub would re-open, presumably without memorabilia, or would be turned into other use. The Bakers used to be a good little community local.

Finally from the press, summer's *High Peak Review* has an article on Howard Town Brewery, toasting the success of the brewery in Glossop after its relocation following a fire a few years ago. Readers will need no reminder about the quality of the Howard Town beers.

Last month I wrote with enthusiasm about the **Swan** at New Mills Newtown. As you can imagine I was shocked to learn that the pub closed down last month. I understand that Robinson's have put the pub up for sale but whether it will ever reopen as I pub I do not know.

Because of their origins, well dressings often, but not exclusively, have a religious theme. This year's Townend dressing at Bradwell in the Hope Valley, had a fine representation of **Ye Olde Bowling Green** in the Smalldale area of Bradwell. Good to see the welldressers celebrating this 16th century local.

The **George** in Hayfield was packed with fell runners one evening in early August after one of the local fell races. The George is a former Burtonwood house, now Marston's. Runners were able to choose from Banks' Bitter, Jennings Cumberland and Shipyard Independence. Shipyard Independence has been around the Marston's estate and looks like a Marston's or Banks' product, unless anyone knows differently.

Sadly the **Drovers Arms** on the Hayfield road out of Glossop is reported to be closed. This was also a fell race venue and popular with runners.

Finally the **Beehive** at New Mills is good for a decent pint of Storm beer. Ale Force was enjoyed on a recent visit, with a stronger PGA available.

WE KNOW ABOUT BEER

The Knott

Deansgate, Manchester

TRAFFORD & HULME CAMRA PUB OF THE YEAR 2009 & 2010

The Bar

Wilbraham Road, Chorlton 8

REAL ALE HAND PUMPS AT THIS CHORLTON INSTITUTION






Good Beer Guide 2011



With the *Good Beer Guide* to hand, you're never far from a decent pint! Now in its 38th year, the *Good Beer Guide* is fully revised and updated, with details of more than 4,500 pubs across the country serving the best real ale.

From country inns to urban style bars and backstreet boozers, all selected and reviewed by over 110,000 CAMRA members, this is your definitive guide to finding the perfect pint. The *Good Beer Guide* 2011 will be launched on 16 September and next month we will be running a special feature on the country's favourite pub guide. Here's what you can look forward to with the new guide:

-  Complete entries for over 4,500 urban and rural pubs, giving details of food, opening hours, beer gardens, accommodation, transport links, pub history, disabled access and facilities for families.
-  Informative features section, with articles on pubs, beer and brewing, as well as beer festival listings from around the country.
-  Unique brewery section listing all the breweries in the UK - micro, regional and national - that brew real ale, with tasting notes for hundreds of their beers written by a trained CAMRA tasting panel.

More next month.

Cider & Perry News

A PART from celebrating the launch of the 2011 Good Beer Guide the next issue of *Opening Times* will also celebrate CAMRA's Cider & Perry Month.

There will be features on cider and perry, and details of special events. One event we can announce now is a **special cider and perry themed meal** to be held at the **Marble Arch** in Manchester. The date is Tuesday 12 October from 7.30pm. Details have still to be finalised but the plan is to run something very similar to last year's successful event.

There will be five courses, each accompanied by a traditional cider or perry. There will be one of CAMRA's cider experts on hand to talk you through each drink and of course there will be food to match from the Marble's gourmet kitchen. Expect one or two surprises, too.

The cost, including drinks, will be £40 per head. Book with the Marble Arch on 0161 832 5915. Numbers are limited so book early.

Also to be featured next month will be our annual **Cider Circuit**—a trail around 30 of the region's top cider outlets with the usual cider and perry prizes — these have been sourced from the huge cider bar at the Worcester Beer Festival. Just a part of the bottled range on offer there is pictured here, just to whet your appetites.



We plan to hold the prize giving at the Greater Manchester Cider Pub of the Year — the well known Cheshire Ring in Hyde. This is pencilled in for early December. Full details next month.

HORSE & FARRIER

144 GATLEY ROAD, GATLEY, CHEADLE, SK8 4AB • TEL: 0161 428 2080

**EXTENSIVE ROTATING CASK ALE RANGE
FEATURING ALL HYDES ALES
PLUS LOCAL AND NATIONAL BREWERS**

**GREAT SELECTION OF DRAUGHT
AND BOTTLED LAGERS FROM
AROUND THE WORLD**

**SUPERB WINE CHOICE OFFERED
BY THE GLASS OR BOTTLE**

**HOME COOKED FOOD SERVED DAILY
FROM 12 NOON - 3PM (MON-FRI) & 12 NOON - 4PM (WEEKENDS)**

TRADITIONAL SUNDAY ROAST

HEATED BEER GARDEN TO REAR

FUNCTION ROOM AVAILABLE

PERFECT FOR A PARTY, MEETING OR TRAINING COURSES

FREE WI-FI



HYDES
THE MANCHESTER BREWER
ESTD 1863

THE MAGNET

51 Wellington Road North, Stockport, SK4 1HJ

Tel: 0161 429 6287 www.themagnet.110mb.com



14 Handpumps



Real Cider



Foreign Bottled Beer

Pool Room

Car Park

Newly Refurbished Function Room with 4 Handpumps and Roof Terrace

Opening Hours

Monday-Wednesday 4-11pm Thursday-Sunday 12-11pm

**Pub of the
Month**



**Champion Mild
2010**



CHOCOLATE

DUBBEL

ALC. 8.5% VOL.



Covering pubs on the eastern side of the city, this is one of five tours around traditional City Centre pubs devised by the local CAMRA branches.

IN COMMON with the other four tours, this one starts within easy walking distance of a railway station – this time Manchester Piccadilly.

Coming out of the station make your way down the station approach and turn right at the bottom on to Ducie Street. Follow this until you get to the point when you think there can't possibly be a pub down there and you will find the **Jolly Angler** on the left, on the corner with the wonderfully named Pigeon Street.



Over the years this famous Manchester local has both been radically changed but at the same time has remained the same. The changes have involved a major reorganisation of the interior layout, which is now basically open plan, but what has stayed the same is the Angler's unique traditional atmosphere.

No frills, in the best sense of the words, this plain but welcoming pub is perhaps the ultimate back street local, notable also for the impromptu Irish music nights which are the stuff of legend. Hydes Original Bitter is on handpump and was on sparkling good form when this Stagger was surveyed.

Leaving the Angler retrace your steps until you come to Dale Street – turn right there and then right again when you come to Tariff Street. Walk down until you come to the junction with Hilton Street and across on your left you will see the **Crown & Anchor**.



This is another pub with a fond place in the memories of local cask ale fans. Years ago it was one of the first City Centre pubs to sell guest beers and almost pioneered the appearance of Taylor's Landlord in the city. It, too, has undergone numerous changes over the years but today comprises a rambling L-shaped interior, nicely divided into different areas. The décor is the modern-traditional combination favoured by many pubs these days but is none the worse for that.

Taylor's Landlord is still on handpump and is joined by Deuchars IPA, Shepherd Neame Spitfire and Westons Old Rosie Cider.

Leave the Crown & Anchor through the Hilton Street entrance (there is another door on Port Street), turn right and carry on through Stevenson Square until you reach Oldham Street. Turn right here and soon you will come to the **Castle Hotel** on the right.



One of the pub's several claims to fame is that it is Robinsons only City Centre outlet and showcases a range of their beers. It also found fame during, and after, its long term tenure by legendary landlady Kath Smethhurst who made the pub very much her own. Following her death the pub passed to her son Damien who made the headlines after he commissioned a mosaic portrait of Kath which used her ashes is the grouting.

The pub closed for a while until it was rescued by an enthusiastic new team including Rupert Hill (he's probably fed-up with this but I guess it should be recorded that he used to be in Corrie) and Jonny Booth. They too have put their stamp on the pub while keeping its essential character unchanged. This listed building (check out the tiled bar front) is currently undergoing a major refurbishment and looks set to emerge as something of a jewel in their crown. Handpumps dispense up to eight Robinsons beers and these can be accompanied by simple snacks and food. Try the Manchester Egg – this is a scotch egg with a difference; the egg is pickled and the sausage meat is combined with black pudding. Lovely.

Leaving the Castle turn right and keep heading down Oldham Street. On your left you will see the **City**. This is quite a recent real ale gain thanks to pub entrepreneur Phil Entwistle, who has made his name running several notable cask ale outlets in Lancashire.



Comprising a long open-plan room with a pool table at the back, the City is still something of a work in progress. During the day it is still largely used by its long-time regulars who can be a lively, but good natured, bunch – certainly not a pub for your maiden aunt perhaps. In the evenings it is much quieter.

The beer range continues to develop and at the time of writing the hand pumped range comprises the house beer, Acorn City Pride, and two changing guest beers, one of which is

usually a stout or porter. The beers are clearly selling as quality is pretty good. Real cider (via "bag in box") is also sold and is usually a couple from the Westons range.

Leaving the City you now need to find Warwick Street on the left. Go down here and at the end is the **Wheatsheaf** on Oak Street.

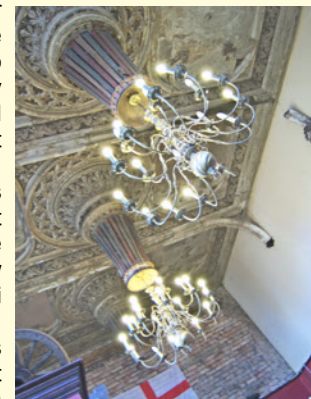
Another old pub that has been opened out, the décor and furnishings are in the traditional style and the pub overall has a very smart appearance. It has a real community feel, helped no doubt by the residents of the nearby housing who have made the place their local.



It's another recent real ale gain, and being a Marstons house sells two of their beers on hand pump – the famous Pedigree and an in-house guest, Ringwood Fortyniner when last visited.

Leaving the Wheatsheaf make your way back to Oldham Street, turn left and at the very end, on the corner of Great Ancoats Street and Oldham Road, is one of Manchester's iconic pubs, the **Crown & Kettle**.

Closed for years and fire damaged to boot, many people feared that it was lost forever. However it has risen, almost literally, from the ashes and now thrives as a multi beer free house.



Unusually, this is a pub that reverted to a multi-room format with three rooms off an island bar, all in traditional style. However you need to look up to see what makes this pub particularly special – the astonishing plaster ceiling with its hanging pendants. Some have been restored while others remain fire damaged but are equally spectacular.

There is a changing range of guest beers including a seasonal house beer from Greenfield Brewery. Again this is another outlet for real cider with a changing guest sold from a polytub behind the bar.

This walk covers six very different pubs but all have that essential character of the traditional local with a loyal band of regulars, great cask beer and a unique atmosphere. Try them out – you're in for a treat.

For details of this and the other four City Centre pub tours please go to <http://www.visitmanchester.com/>

ELECTRIK

publicsocialhousecafebar

Some good reasons to come in for a pint:

- Acorn
- Boggart
- Blue Monkey
- Copper Dragon
- Dunham Massey
- Concrete Cow
- Fuzzy Duck
- Hawkshead
- Hornbeam
- Ilkley
- Ludlow
- Montys
- Ossett
- Phoenix
- Prospect
- Riverhead
- Rosendale
- Mallinsons

Real Cider and Scrumpy from
Bristol, Devon & the New Forest.
Freshly prepared food to order
CAMRA pub of the season
& the coffee is very good too...

Electrik, 559 Wilbraham Road, Chorlton.
www.electrikbar.co.uk

Stockport October Beer Festival



22nd -23rd October 2010

Friday 1700 - 2300 Saturday 1200 - 2300

Stockport Guild Hall,
169 Wellington Road South
Stockport
SK1 3UA

local real ales, quality ciders
and fine wines

for more details check out the website below
www.fancyabermate.com



Many of the traditional locals in the City Centre have events taking place every week – quizzes, karaoke nights, comedy nights, there really is something for everyone. Here is a selection of what you might find:

Sir Ralph Abercromby, Bootle Street: Friday night Karaoke

Old Nags Head, Jacksons Row: Karaoke Friday and Saturday night. This pub also has a large private pool room which can be hired out for pool events

Rising Sun, Queen Street: Meet the (Lancaster) Brewer - Wednesday 22nd September

Town Hall Tavern, Tib Lane: Free Comedy night last Friday evening of the month

Vine Inn, Kennedy Street: Monday night Quiz night. Saturday 18th Sept - Acoustic guitar evening in the cellar bar.

Ape & Apple, John Dalton Street: Wednesday night Free Comedy night.

Bulls Head, London Road: Tuesday night quiz from 9pm.

Lass O'Gowrie, Charles Street: Monday open mic night, Thursday quiz night, Saturday comedy night, last Tuesday of the month retro video games.



Our showcase of great pubs finishes in grand style with a showcase of great beers.

The RNCM Beer & Jazz Festival will run on Thursday 23 and Friday 24 September and is open from 12 noon to 11 pm on both days. It's being run in conjunction with Trafford & Hulme CAMRA.

The venue of course is the Royal Northern College of Music on Oxford Road and there will be a selection of 40 cask ale and ciders with a full bar service. Food will also be available all day.

Given the venue there will of course be a full programme of entertainment with live music from the **Bavarian Beer Band**, folk fusionists **Twelfth Day** and the soon to be famous **RNCM Jazz Allstars**.

The entrance fee is £4 (reduced to £3 for students and CAMRA members). This includes a souvenir pint glass and a tasting notes booklet. For further details contact 0161 907 5238.



Many of the City Centre's traditional locals also boast many surviving heritage features – some from the 19th century, some from the inter-war period. Here we highlight six of the best.

Briton's Protection, 50 Great Bridgewater Street

This pub first opened its doors in 1806. What gives it its character now is a remodelling in the 1920s with extensive amounts of tiling and good-quality woodwork.



It has a public bar along the front, a tiled corridor which leads round the back of the servery and to a pair of rooms behind. The Public Bar along the front has a good moulded ceiling picked out in gold on red. It retains its 1930s bar counter and bar back-fitting.

The Smoke Room at the rear of the passageway has original fixed seating with bell pushes, a copper fireplace with wood surround from the 1930s and by the door a baffle with a leaded glazed panel in the top.



Circus Tavern, 86 Portland Street

This is one of the Top Ten Real Heritage Pubs in Britain. An utterly unspoilt pub which is a tremendous survival in bustling central Manchester. Such survivals are rare nationally, and are especially uncommon in metropolitan surroundings. This early nineteenth-century stuccoed building is just one bay wide and was originally a house converted to a public house. It has a corridor on the left leading to two simply-fitted public rooms, one behind the other, on the right, which are separated by a vertically-boarded partition, the rear section which has a glazed upper section. It is packed if there are 40 customers.



there are 40 customers.

In the corridor the tiny servery is placed under the stairs and is only large enough for one person to perform the noble act of serving the beer. A doorway leads to the very small room at the front which retains fixed bench seating. The rear tiny room, also created by a partition wall to the corridor, retains its original fixed seating with bell pushes all around the room and a rear etched window.

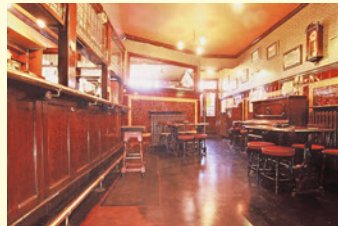
Hare & Hounds, 46 Shudehill

The building itself dates back to about 1800. What makes this pub distinctive is a remodelling that took place about 1925. The interior is exceptionally complete - such a complete survival of this period is rare nationally.

On the left the entrance leads to a through-corridor which expands in the middle of the pub to form a drinking lobby in front of the servery. There are two public rooms, one at the front and one at the rear. All the woodwork is of c.1925.



The central drinking lobby has a bar counter with plain panelled front with hatches and leaded



glazed panels above, all from c.1925. The mirrored bar back-fitting remains intact. The rear room retains its original fixed seating, bell pushes, a good tiled, cast and wood surround fireplace and a bar counter with a plain panelled front, hatches and leaded glazed panels above.

Marble Arch, 73 Rochdale Road

A very special pub with an impressive exterior and even more impressive interior. The ground floor is faced with granite and has the unusual feature of some Gothic detailing. The main bar area



would originally have been divided by partitions – the recesses that would have anchored these can be seen on the pub walls. Nowadays it is one open room with floor to ceiling tiles which carry through to the vaulted roof. Of particular note is the tiled frieze recording the variety of drinks that

would have been sold in the pub when it was built. The sloping floor is equally impressive with its Victorian mosaic design that also shows the original line of the bar counter.

The pub is of course the home of Marble Brewery whose excellent beers are sold alongside guests from around the country.

Mr Thomas's Chop House, 52 Cross Street

A tall, narrow building dated 1901. It's a typical example of exuberant end-of-the-nineteenth-century architecture - in this case in an ornate Jacobean style. Over half of this magnificent tiled interior is operated as a high class restaurant. The interior consists of four spaces, one behind the other, the middle two defined by a wide, green-tiled arch. These two areas are characterised by an impressive display of tilework, with a green dado running round the walls and cream tiling above extending to ceiling. A black and white tiled flooring runs throughout the whole of the pub.



Peveril of the Peak, 127 Great Bridgewater Street

This pub is an amazing sight. There are a number of pubs where interior walls are covered in tiles, but here the display is outside. This simple, two-storey mid-Victorian building was remodelled about 1900 and given a ceramic facing. The interior has three rooms and a dog-leg corridor which also serves as a drinking lobby.



The drinking corridor is lined with a dado of green and cream tiles, both plain and embossed. The most



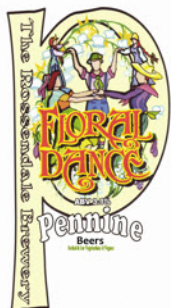
impressive room is the one fronting Great Bridgewater Street. Through a doorway is a small wedge-shaped room with fixed seating, bell pushes in the panel above and a Victorian tiled and cast iron fireplace. There is a 'Public Bar' etched window in the door. The rear Lounge has old fixed seating and bell pushes. The Smoke Room has fixed seating, bell pushes and an elaborate Victorian marble surround and tiled, cast iron fireplace.

The photographs on this page (apart from the shot of Mr Thomas's) were taken by Mick Slaughter LRPS. For fuller descriptions of these and other heritage pubs visit www.heritagepubs.co.uk

THE ROSSENDALE BREWERY

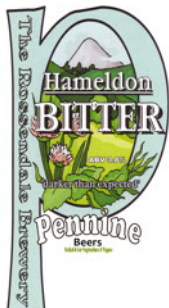


The Griffin Inn, 84-86, Hud Rake,
Haslingden, Rossendale, Lanc's BB4 5AF
Contact Geoff or Shane on: 01706 21 40 21



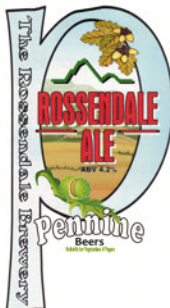
Floral Dance
3.6%

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



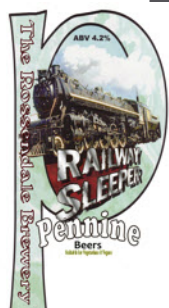
Hameldon Bitter
3.8%

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%

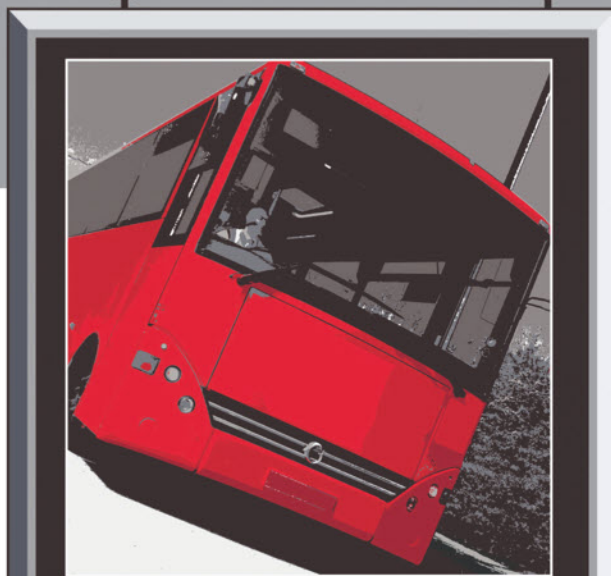
A full bodied, rich beer with a slightly sweet, malty start, counter-balanced with sharp bitterness and an obvious roast barley dominance.



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.***



Travellers' Rest

One for the road (or rail)

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**

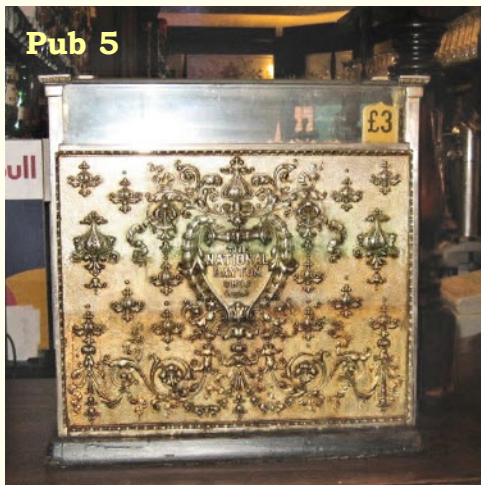
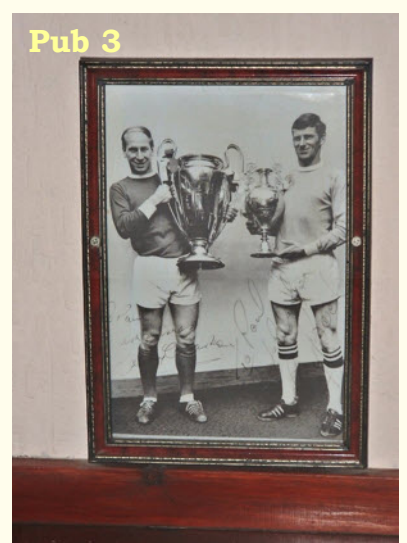
Calls cost 10p per minute from a BT landline. Mobile and other landline networks may charge an additional tariff. Lines are open 7am to 8pm Monday to Friday, 8am to 8pm Saturdays, Sundays and public holidays.





Our Local Pubs Week promotion is designed to highlight some of the traditional locals in Manchester City Centre. Part of the fun is actually visiting these pubs and enjoying what they have to offer. So with this in mind we have devised this competition for you. Below are pictures of features from eight of the Local Pubs Week pubs. Just identify the pub and send your answer to Local Pubs Week Competition, 45 Bulkeley Street, Edgeley, Stockport, SK3 9HD. Entries must be received by Friday 8 October. The winning entry will receive a case of bottled beer from Lancaster Brewery – many thanks to the Rising Sun on Queen Street for generously sponsoring this prize. If no-one gets every pub then the winner will be chosen from those with the most correct entries.

The pubs where these pictures were taken are among the following: Bulls Head, Circus Tavern, Grey Horse, Lass O'Gowrie, Seven Oaks, Paddy's Goose, Old Monkey, Waldorf, Angel, Bar Fringe, Wheatsheaf, Castle, Crown & Kettle, Smithfield, Jolly Angler, City, Crown & Anchor (Cateaton St), Crown & Anchor (Hilton St), Marble Arch, Hare & Hounds, Crown & Cushion, Shakespeare, Ape & Apple, Town Hall Tavern, Vine, City Arms, Rising Sun, Old Nag's Head, Sir Ralph Abercromby, Deansgate, Peveril of the Peak, Briton's Protection, Salisbury and Mr Thomas's Chop House



CAMRA Awards Gallery



The Stockport & South Manchester Pub of the Month for February was won by the Star in Cheadle. Licensees Tony and Mary Nastari (right) are shown receiving their award from Branch Chairman, John Clarke.



Pub of the Month for May was JD Wetherspoon's Ford Madox Brown in Rusholme. Manager Paula Buckley has built up the pub's fortunes from scratch and she is seen here receiving her award from you know who.



The March Pub of the Month was won by the Vale Cottage in Gorton. John Clarke is seen here presenting the award to John and Alison at the pub.



The Pub of the Month in June was the famous Royal Oak in Didsbury. Experienced landlord Jim Garrow (right) is shown receiving his certificate from John Clarke.



April's award was made to the Cheadle Hulme and managers of this excellent Holts house, Dave and Rebecca Woods, are seen here with their award



Pub of the Month for July was the Magnet on Wellington Road North in Stockport. The night saw the presentation of a double award as the pub was also voted Stockport Champion Mild Pub by participants in this year's Mild Magic. Lesley and Lee Watts (centre) and the rest of the team (including Cellar Rat brewer Sarah Bergin, second left) are seen here with their awards.



A Charter for Killjoys

Hidden within the small print of the Coalition's licensing reform plans are two proposals that have the potential to cause serious problems for the pub trade. It is planned to drop the "proximity rule" that requires objectors to licences to live reasonably close to the premises in question, and also to formally add the "promotion of public health" to licensing objectives.

So this will give some misery guts in Stockton the right to object to a pub licence in Stockport simply because it's a pub and therefore in his mind a source of moral degeneracy.

And how on earth is a pub supposed to "promote public health"? While it may create a lot of human happiness, and thus improve people's state of mind, it can't really be said that a pub, especially a wet-led one, promotes health, especially when two pints at a sitting is now officially regarded as "hazardous drinking." Does any other type of business have such a pious aspiration loaded on to it? Are butchers required by law to promote healthy eating, or car dealers to promote road safety?

In combination, these two measures could open the way for alliances of public objectors, ideologically motivated by a general dislike of pubs, drinking and people enjoying themselves. Indeed, the germ of such an organised force already exists in the form of an innocent-sounding body called Licensing Aid, set up by the temperance-funded Institute of Alcohol Studies.

As with many other such things, in the short term this may seem as though it's nothing much to be worried about, but in the long run it must have the potential to come back and bite pubs with a vengeance. While it is described as "rebalancing" the licensing laws, in reality it is tipping them very steeply against the pub trade. And the more pubs become sanitised temples of health, the more their customers will turn to the arms of Tesco and informal social gatherings on private premises.

Flat-Track Bully

Someone was recently singing the praises of a particular local pub. It seemed to be very much on the up, and the beer had certainly impressed on a Friday night Stagger. However, I had later called in at a quieter time and had a couple of pints that were both indifferent verging on poor. Beer quality is not something just for busy times, but needs to be maintained throughout the week. It is one thing to tap a cask and serve it quickly when the pub is heaving, but something else to have a sensible policy of stock rotation to match demand and to understand the rituals of hard and soft pegging so that the beer will still be in good nick when trade is much thinner, which nowadays is most of the week. The fact that a pub is quiet is no excuse for lacklustre beer.

Many years ago, there was a local pub – now long since closed – that was notorious for this. On Friday nights it might have a range of fresh, tasty beers, but by Tuesday it was offering ten different varieties of Sarson's Best. The truest test of whether a pub genuinely knows how to keep beer well is to try it out not on Friday or Saturday night but early doors on a Monday or Tuesday evening. And you have to wonder how many highly-regarded pubs get their reputation purely from the times when the beer is gushing through the pumps.

Curmudgeon Online: www.curmudgeoncolumns.blogspot.com

www.bollingtonbrewing.co.uk

**CHAMPION BEER OF
CHESHIRE 2009**

**CASKS
BOTTLES
BOXES**

**ORDER NOW
01625 575380**

**ALES FROM THE
HAPPY VALLEY**

Visit us at the Vale Inn

The Vale Inn
Bollington, SK10 5JT
01625 575147



www.valeinn.co.uk



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

Three Permanent Pumps

Two Bitters and One Stout, all changing regularly - from £2.30 a pint

Other beers including Durham, Hawkshead, Purple Moose, Oakham, Phoenix, Coniston and many more.

Scrumpy cider, Fruli, Lefef, Brugse Zot and Staropramen all now available

SSM CAMRA Pub of the Year 2010

The Railway

Good Beer & Good Cheer

Joseph HOLTS
+ 4 changing **GUEST ALES**

1st Thurs - Trad Jazz

Friday - Open Mic Nite

Sunday - Jazz Nite

Darts Teams **Wednesday -**
Stockport Pub League **Tango Poker**
Mixed - Mon **League**
Mens - Tues
Ladies - Wed
Lancashire Super League - Sun

For more information see www.nwjazzworks.org/manchester

74 -76 Wellington Rd North, Stockport SK4 1HF
Tel: 0161 477 3680



Whitehough's 2nd September Real Ale & Cider Festival

17th-19th September 2010 @ the old hall inn

Over 90 ales and ciders

Live music on Friday & Saturday

Undercover Barbeque/Charity raffle

16th Century Minstrels Gallery

Meet a Thornbridge brewer

½ mile from Chinley Train Station & 189/190 Bus route

For details call 01663 750529

www.oldhallbeerfestival.co.uk

Sponsored by





Victoria, Withington

HERE was a major development in south Manchester last month when Hydes unveiled the new look **Victoria** (Wilmslow Road, Withington). In short, Withington has what is in effect a multi-beer freehouse.

The Victoria had perhaps struggled to find a sense of direction in recent years and so it seems some radical thinking was called for. And it got it.

The pub has been thoroughly refurbished with the main internal change being the removal of the pool table to the rear of the pub where the new "games room" area has been created by dividing the large back room into two. Clear glass windows have also been installed to make the pub more inviting and inclusive. Outside at the back is a good sized and well appointed outside drinking area.

Add in a plush and traditional decorative scheme (a nice touch is the framed certificate detailing all of the contractors who worked on the project) and the whole place seems to work better than it has done for some considerable time.

Mine host is Mark Burns who arrived from the Quarry Bank in Timperley. He brings with him an enthusiasm for cask beers and this is important because he is free to source his cask ales from wherever he wants. The plan is to feature Hydes Original and Owd Oak Mild along with six to eight guest beers, and real cider. One of the guests and the cider are pumped from the cellar and served via casks mounted behind the bar. On opening night the guests included Allgates Golden Aled, Marble Manchester Bitter and Brew Dog Alphadog amongst others. Quality is paramount – the brewery are keeping close eye on this and they and Mark are quite prepared to pour beer away rather than serve anything substandard. It certainly seems to be working – Mark tells us that business is booming and this is before the return of the students who will add another filip to the sales.

This gets a big thumbs up from *Opening Times* – this is a major improvement and deserves to succeed. And if it does succeed, as it surely will, will Hydes repeat the formula elsewhere we wonder?

Micro Bar and More Manchester News

THE long planned extension of Boggart Brewery's Micro Bar in the Arndale Market finally took place last month. In essence the bar has been extended into the neighbouring unit and this has enabled the bar counter to be extended, and also allowed the sale of a larger range of bottled beers to take away.

It all looks very smart and Boggart tell us that it is going very well. The number of handpumps has been increased to five, with one dedicated to cider. The other four often feature two Boggart



beers and two changing, and usually obscure, micro brewery guests. The same eclecticism is shown in the bottled selection, sourced from the many micro breweries that Boggart deal with.

It's also now open from 11 am to 7pm Monday to Saturday, and from 12 noon to 5pm on Sundays; managers Denise and Steph will be very pleased to meet old and new customers.

The evolution of the Northern Quarter continues with several Oldham Street pubs undergoing changes.. The **Castle** on Oldham Street is undergoing a major refurbishment while the **City** continues its slow evolution into a multi-beer freehouse. Latest up for a makeover is **Gullivers**. The JW Lees house has been taken over by a regular from the Castle and has become an "alternative music pub". It doesn't open until 5pm so we haven't been able to drop in yet – cask beer is still on sale though and this is good news.



East Manchester Update

TWO real ale losses to report in Gorton. The first is the **Pineapple** on Garratt Way – a sad, but not altogether surprising, loss this. Good Hydes beers have been enjoyed here in the past.

The second is more of a surprise, the **Lord Nelson**, which, if our reports are accurate, is now selling no cask beer (at one point it sold Theakston BB, Black Bull; and a guest beer). The Nelson may well be a temporary thing. I hope cask beer remains on sale at Lees **Suburban**, too. On recent visits the pub seemed to be struggling to attract customers; the mammoth supermarket nearby does not help with visibility of the pub any more either.

In nearby Beswick, a very permanent thing occurred to **Champagne Charlie's Sports Bar** (the former Bradford Hotel), or known to all as the "Big" Bradford. This very large, former Whitbread house on Mill Street was demolished at the beginning of August. With its loss goes the last Beswick pub to the east of Alan Turing Way.



Printers Arms, Thornsett

Running two pubs with the same name must make for a confusing life but Stuart and Vicky Turner of the Printers in Cheadle, seem to be taking it in their stride.

Robinsons sold the Printers in Thornsett last October and after a major refurbishment reopened it as a free house at the end of May. While it was closed the pub underwent a major overhaul and is now a very modern, comfortable and welcoming pub comprising a large open plan lounge with a games room at one end.

Stuart is a born again cask ale man and sells three ever changing guest beers sourced from all over the place although there is often a Storm Brewery beer among the line-up – all are marketed at the sensible price of £2.20 a pint, too. They have been a huge success and the Printers is selling nine 9-gallon casks a week – impressive indeed for a pub that opens at 4.30pm Monday to Friday (11am Saturdays, 12 noon Sundays). Food is to follow. *Opening Times* will be returning to the Printers so watch this space.



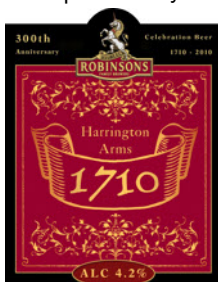
300 Years for Harrington

Celebrations in Gawsworth to mark the **Harrington Arms'** 300th anniversary as a public house were due to get underway this month.

The pub, which began trading in 1710, was originally known as the Queens Head, but it was not until 1742 that it took its current name. During its 300 year history there have been just twenty-one licensees with Caroline and Andy Wightman having most recently taken the helm in 2006.

A series of events are now planned to mark the milestone for the pub, which is a Grade II listed building and has long been regarded as a focal point of the village.

A special commemorative beer, appropriately named 1710, and with a strength of 4.2% ABV, has been provided by Robinsons as a focus for the event.



"We have drawn on the historic close links between the Harrington Arms and Gawsworth village, as well as the pub's traditional activities, to inspire our celebrations. The high point will be a visit by Robinson's team of shire horses and their dray on Saturday 11th September," said Caroline and Andy.

On Tuesday 7th September activities will get underway when the Adlington Morris Men will be dancing at the pub. While the Harrington Arms will be hosting

Gawsworth's annual Giant Onion Growers competition the following evening.

The main event, which is open to all, will then get underway on the 11th when as well as Robinson's team of shires, the pub will revive the tradition of Gawsworth Sports Day. Activities such as sack races, three legged, egg and spoon races and wellie throwing competitions are all planned to mark the 300 year celebrations in a fun way for all to enjoy.

The historic celebrations will mark a milestone for one of Cheshire's best known public houses and provide a real focus for locals and visitors to the village alike.



Old Hall Presentations

THE High Peak & NE Cheshire branch of CAMRA enjoyed a splendid evening in early August when they visited the Old Hall at Whitehough, Chinley, for their Branch Meeting.

The Branch had previously selected the pub as its Pub of the Season for Autumn and the meeting also included the certificate presentation. The Old Hall is a great pub, not only because of the sixteenth century architecture of the old manor house with its minstrel's gallery, but because of the wonderful hostelry it has become in recent years.

First class beers, many from local micro breweries, accompany the popular menu on offer seven days a week. Dan Capper, the landlord, has been instrumental in this success and is also very supportive of CAMRA's aims. Dan has organised two beer festivals over the previous twelve months (see advert for details of this month's festival).

These qualities resulted in the High Peak branch also selecting the Old Hall as its nomination for Derbyshire Pub of the Year, which it duly won, and the pub now goes forward to compete for the East Midlands accolade. To commemorate this fantastic achievement the pub was awarded with a second certificate on the night, this one presented by Julian Tubbs, CAMRA's Regional Director for the East Midlands. Pictured below are Dan and some of his support team receiving the certificates.



Top Left to Right: Julian Tubbs (Regional Director E. Midlands CAMRA), Dan Capper (Landlord), Laura Cole (Assistant Manager), Islay McKinlay, Geoff Williamson (High Peak CAMRA Chairman). Front Left to Right: Danielle Reece-Greenhalgh, Grace Cole

Dunham Pub(s)

Socials in many CAMRA areas usually involve a visit to more than one establishment. However the extremities of the Trafford & Hulme district and an unforeseen closure of one country pub meant that our survey/social was restricted to the **Rope and Anchor** in Dunham Woodhouses.

The aforementioned closure was the **Vine**, a passing local told us this was a recent and hopefully temporary blip. The Rope has recently been refurbished though the basic bar layout looks familiar, it has been a while, probably five years, since my last visit.

What we have now is a much more light and airy dining establishment with plenty of garden space, an ideal place for Sunday lunch with the family on a nice day. People visiting purely for a pint on a rainy night however seemed to be restricted to one room, not the bar's fault, it was very busy for a Thursday.

Our mission of course is primarily to sample the beer on offer, and this was not disappointing. Three cask pumps dispensed Bass, Holts Bitter and the local favourite Dunham Massey Big Tree Bitter although some may balk at the price of around £2.90 a pint. None of our eventual gang of eight had any real problems with the presentation of the ale on offer. To sum up well worth a visit and there is a good bus service from Altrincham passing both places, choosing a good weather day would be advisable though.

Beer Festival Charity Presentation

Stockport Beer & Cider Festival Organiser Jim Flynn attended the AGM of the Stockport Cerebral Palsy Society and presented a cheque to boost the funds already raised by the Society at the Festival. He is seen here presenting the cheque to Skills Group member Peter Garner.





Brewery News

Cask Champion Award for Dunham Massey

THE Trafford & Hulme Branch has inaugurated an annual Cask Champion Award for "Services to Real Ale". This first award has been given to the Dunham Massey Brewery and the brewer, John Costello, primarily for spreading the message of cask ale throughout the local community.

Since the opening of the brewery in 2007, Dunham Massey ales have made a real impact on the local cask ale scene, with outlets in 125 pubs and clubs (40 on a regular basis) and bottled beers available in the brewery shop, National Trust shops and farmer's markets. Dunham beers have also been available at numerous Beer Festivals throughout the country and it is a testament to their quality that the brewery has scooped 15 awards at CAMRA Beer Festivals, seven of which were for Beer of the Festival for the famous Chocolate Cherry Mild.

John has produced 20 different cask ales since opening the brewery, all very different, not simply the re-badging of earlier brews. These include several bitters, dark and light milds, porter, stout and brown ale as well as seasonals such as Summer Meadow, Treacle Treat and Winter Warmer and a recent speciality Duerr's Blossom Honey Beer.

John is a strong supporter of the aims of CAMRA and has welcomed our own, and many other CAMRA branches to the brewery, often to receive beer festival awards on these occasions and to infect us, and any other visitors, with his great enthusiasm for the cause of cask ale. Advertisement of CAMRA events and distribution of our local newsletters, Opening Times and Out Inn Cheshire is also made from the brewery shop, reaching a wide audience. He also runs his own annual Beer Festival in the local village hall

The brewery was presented with the Cask Champion Award 2010 on the occasion of Branch's annual Grand Cheshire Day Out culminating with a barbecue at the brewery. In accepting the award John wanted it to be known that the success of the brewery has been very much a team effort, involving his sons (Anthony and Jason), his wife Linda and assistant brewer, Dave Sumner.



Marble Latest

AS USUAL there is a lot going on at Marble Brewery. The new Chocolate Dubbel (8.5%) has been bottled and you can expect to see it on sale shortly. Staying with the "big beer" theme Marble are also brewing a Tripel. This will be 9.5% and brewed using Duvel yeast. Destined to be "elegantly hopped" with the new world Motueka variety, this should be on sale in early December

And there's more. The search for a new session beer to alternate with Pint is over. The fourth trial brew, currently named W90, has really hit the spot combining the aroma and foretaste of Pint with a huge long bitter finish, created by the complex hop grist featuring Pacific Jade, Summit, Citra, and Cascade along with Goldings and Pacific Jade for bittering.

There's a new 4.3% premium bitter on the way, too. This will be aromatically bitter with a big hop aroma.

Blue Bee

Readers with long memories may recall erstwhile *Opening Times* contributor Richard Hough, long since departed across the Pennines. After a lengthy stint brewing at Abbeydale Brewery and a shorter spell at Acorn Brewery he is now branching out on his own.

Richard's Blue Bee Brewery should be on stream in Sheffield early in the New Year but in the meantime he has borrowed at the Spire Brewery near Chesterfield to produce Blue BeeGinnings, a 5.2% pale bitter packed with Amarillo hops. It's gone down a storm in Sheffield with most of the major free houses but sadly hasn't made it over here. A name to watch.



More Brews News

Hydes have two new beers out. The craft ale for September and October is Ringmaster (4.4%) a "mellow and full flavoured ale with a rich chestnut colour". Brewed using Fuggles and Challenger hops, with additional dry hopping with Fuggles, this sounds like an ideal autumn ale. Also out is an intriguing new beer – Hydes IPA (6%). This copper-gold beer is hugely drinkable with a good body and hopping (although purists would perhaps wish to see a slightly more pronounced hop character). An excellent beer – let's hope Hydes make it permanent.

Some overseas news now. Regular visitors to Belgium regularly come across the products of two large family brewers. Duvel Moortgat and De Koninck. The former has managed to maintain its old values, and beer quality, while pursuing a notable expansion programme in recent years. The latter meanwhile, has appeared to drift, despite being an Antwerp institution with its beer served in the iconic *bolleke* glass. Unsurprisingly then, Duvel has bought De Koninck. The plan is to retain the brewery and reinvigorate its beers – old Belgian hands will say that this is just what they need but will nevertheless be keeping a close eye on developments.

Back home we didn't have time to speak to many local micros this month but all really had the same story to tell – nothing much new for September but staying exceptionally busy. And their number is about to grow – next month should see the launch of the new brewery at the **Horse & Jockey** in Chorlton. More on this one next time.

THE ROSSENDALE BREWERY



57, Mottram Road, Hyde Cheshire SK14 2NN Tel: 0161 368 5000

The Sportsman Oktoberfest

30th September - 2nd October 2010

Over 20 Real Ales & Ciders

Free entry to all - reasonable prices!

Live Music Friday & Saturday

Late bar - Friday & Saturday

Good food - served from our ever popular Cuban kitchen

All in our Grand Marquee
(On The Sportsman car park)

Join the Campaign for Real Ale



CAMPAIGN FOR REAL ALE

Title	Surname	Forename(s)	Date of Birth
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Partner	Title	Surname	Forename(s)
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Address			Postcode
<input type="text"/>			<input type="text"/>
Telephone	E-mail		
<input type="text"/>	<input type="text"/>		

Please tick membership category:
Payment method:

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

Signed
Date

Your membership will make a difference. For just £20 a year you can help our work to promote real ale, protect consumer rights and support pubs. Benefits include a monthly newspaper, quarterly magazine, free entrance to beer festivals and discounts on books and the Good Beer Guide. Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) or for Three Months free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 3LW. Alternately you can join online at www.camra.org.uk.

CAMRA newsletter Opening Times

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

Name and full postal address of your Bank or Building Society

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

9 2 6 1 2 9
FOR CAMRA OFFICIAL USE ONLY
This is not part of the instruction to your Bank or Building Society
Membership Number
Name
Postcode
Instructions to your Bank or Building Society
Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.
Signature(s)
Date

This Guarantee should be detached and retained by the payer.



The Direct Debit Guarantee

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

CAMRA Calling - What's On In The Local CAMRA

Stockport & South Manchester
Branch Contact: Mark McConachie 0161 429 9356 mark.mcconachie@o2.co.uk
Branch website: www.ssmcamra.org.uk

- Thursday 9th** - Branch Meeting: Blossoms, Buxton Road, Heaviley. Starts 8pm.
- Friday 17th** - Local Pubs Week Stagger with Trafford & Hulme and North Manchester branches: 7.30pm Crown & Kettle, Great Ancoats St; 8.30pm Grey Horse, Portland St; 9.30pm Peveril of the Peak, Great Bridgewater St.
- Thursday 23rd** - Informal Social: RNCM Beer Festival, Royal Northern College of Music. From 8pm.
- Thursday 30th** - Pub of the Month presentation to the Horse & Farrier, Gatley. From 8pm.
- Saturday 2nd October** - Trip to Outstanding Brewery, Bury. Travel to Bury on Metrolink. Meet Bulls Head, London Road, 12 noon. Across to Metrolink 12.30. Arrive brewery about 1.15- 1.30. Book with John Clarke on 0161 477 1972

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

Monday 13th - Branch Meeting: Roe Cross Inn, Roe Cross Road, Mottram in Longendale. Starts 8.30pm

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

- Thursday 9th** - Three-pub Social: Queens Arms, Honey St, Cheetham 8pm; Derby Brewery Arms 9.15 then on to Dutton, Park St.
- Wednesday 15th** - Branch Meeting: New Oxford, Bexley Sq, Salford. Starts 7.30pm.
- Friday 17th** - Local Pubs Week crawl with Stockport & South Manchester and Trafford & Hulme branches: 7.30pm Crown & Kettle, Great Ancoats St; 8.30pm Grey Horse, Portland St; 9.30pm Peveril of the Peak, Great Bridgewater St.
- Wednesday 22nd** - Northern Quarter Crawl: Marble Arch, Rochdale Rd 7.30pm; Angel, Angel St 8.15; Smithfield, Swan St 9pm; Bar Fringe 9.45.
- Friday 24th / Saturday 25th** - Social at RNCM Beer Festival.
- Thursday 30th** - JW Lees Brewery Visit - Booking essential
- Wednesday 6th October** - 10 continuous years in Good Beer Guide Award Presentation, Stanley Arms, Liverpool Rd, Patricroft, 8pm.

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

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

- Thursday 9th** - Manchester survey: 8pm, The Commercial; 8.45pm Castlefield Hotel; 9.20pm Ox; 10pm Cask all on Liverpool Road, Castlefield. Finish at Knott Bar.
- Friday 17th** - Local Pubs Week crawl with Stockport & South Manchester and North Manchester branches: 7.30pm Crown & Kettle, Great Ancoats St; 8.30pm Grey Horse / Circus, Portland St; 9.30pm Peveril of the Peak, Great Bridgewater St.
- Thursday 30th** - Sale survey: 8pm The Brook; 9pm The Vine; 10pm Bulls Head; finish JP Joule
- Thursday 7th October** - Branch AGM: Timperley Taverners Social Club, Park Road, Timperley. Starts 8pm. **All members please try and attend this important meeting.**

- Tuesday 7th** - Committee Meeting: Harrington Arms, Gawsforth. Starts 8pm.
- Saturday 18th** - Presentation of 10 years in Good Beer Guide award to Beartown Tap, Congleton. From 1pm.
- Tuesday 28th** - Autumn Pub of the Season Award to Cross Keys, Knutsford. 8pm.

THE NURSERY INN

GREEN LANE, HEATON NORRIS, STOCKPORT ♦ TEL: 0161 432 2044

RANGE OF FINE CASK ALES
HOME COOKED FOOD SERVED DAILY
 FROM 12 NOON - 2.30PM (EXCEPT MONDAYS)
TRADITIONAL SUNDAY ROAST
BEER GARDEN WITH EATING AREA
WATCH ALL THE LIVE SKY/ESPN
FOOTBALL ON OUR BIG SCREEN
BOWLING GREEN
 (BOWLING PARTIES WELCOME)
FUNCTION ROOM AVAILABLE
 PERFECT FOR A PARTY
LIVE MUSIC SAT/SUN NIGHT

AA Best of British Guide
 CAMRA Regional Pub of the Year 2001
 CAMRA National Pub of the Year
 25 consecutive years in the CAMRA
 Good Beer Guide
 Voted as one of the Top 200 pubs
 in the UK (Guardian/Observer 2009)



HYDES
 THE MANCHESTER BREWER
 ESTD 1863

The Award Winning **NEW OXFORD**

*A warm welcome awaits you at the
 2008 Regional CAMRA
 Pub of the Year*

*Phoenix Oxford Pale - 3.8%
 Plus up to 16 Guest Ales*

*7 Belgian & 4 German beers
 on draught at all times*

*Two Guest Ciders
 120 Belgian Bottled Beers*

*Regular Weekend Beer Festivals
 (on the last full weekend of each month)*

Tuesday Night - Quiz Night



*We are in the Good Beer Guide 2010
www.thenewoxford.co.uk
 11 Bexley Square, Salford
 (just off Chapel St)*

Proud to be a CAMRA National Pub of the Year 2008 finalist



The Crown Inn, Heaton Lane

*16 Handpumps
 Real Cider Guest Lagers Foreign Beers
 Lunches Served
 12 - 3pm Monday - Friday
 Special Occasions Catered For*

*Folk & Acoustic night
 every Tuesday from 8.30 pm*

Come along and have a sing or strum

Open every day from Noon

<http://thecrowninn.uk.com/>

1st Bar none



OLD TOM ORIGINAL IS ALMOST AS OLD AS THE BREWERY ITSELF AND HAS RECENTLY BEEN VOTED WORLD'S BEST ALE AT THE WORLD BEER AWARDS. OTHERS IN THE RANGE ARE: OLD TOM GINGER AND OLD TOM CHOCOLATE. AVAILABLE AT SELECTED ROBINSON'S PUBS AND SELECTED **Sainsbury's**

www.frederic-robinson.com 0161 480 6571