





The Stockport & South Manchester CAMRA Pub of the Month for November is the Grapes in Hazel Grove. Chris Wainwright is a regular visitor to this Good Beer Guide regular...



ROBINSONS may have closed a number of struggling pubs in Hazel Grove lately, but no such worries exist about the future of November's Pub of the Month. George and Elaine have been in the Grapes for 18 years now. As if this level of longevity in one pub is not achievement enough, this year they celebrate 25 years with Robinsons. Older readers may remember them at the controls of the (now closed) Royal Mortar on Hillgate.

Well known and respected in the area the Woods have contributed to local events and charities from the outset. The efforts of the customers each year in playing a major role in the Hazel Grove Carnival were rewarded earlier this year in them winning "Best Decorated Float". And it's those same regulars that will share a cheery welcome with you as you walk through the door, whether it is for the first time or the umpteenth time.

There has been some fairly dire beer sold in Hazel Grove, as is evident from a recent Stagger article in these pages, but there is however no doubt that the Grapes consistently delivers an excellent pint. The Unicorn bitter is always on top form and the Hatters mild is offered at two different temperatures for those that prefer a slightly cooler than usual tipple.

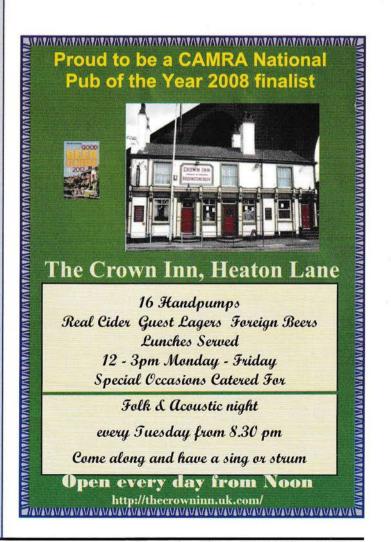
Testament to demand for George's cellar skills is the fact that this pub is driven on wet sales alone. You won't see any menus on tables; hear any deafening live music to shatter the peace. Even the jukebox is reasonably low key. What you will hear is good old bar room chat and banter. Customers actually having conversations with each other prove this is truly a pub for the community.

So come along for the presentation on Wednesday 23rd of November from 8.00pm and sample the atmosphere for yourself. The Grapes is in the middle of Hazel Grove (SK7 4DQ), on the bend in the A6 served by the 191, 192, 199 bus and just four minutes walk from Hazel Grove rail station.

# STEPHENSON'S Supporting The Catering Trade Since 1868

The Pub of the Month award is sponsored by Stephensons, 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.





#### **Opening Times - Comment**

John Hesketh (obituary page 17) was a true campaigner for real ale in every sense of the word. Unlike those of us who just enjoy our beers, John was someone whose actions spoke more loudly than his words. Not only did he make the Station in Ashton a proper real ale destination (I have particularly fond memories of the stout and porter festivals staged in a marquee outside the pub) but his transformation of Stalybridge Station Buffet Bar is the stuff of legend, and it remains a lasting memorial to his commitment and dedication.

This month sees the launch of the eagerly awaited Manchester Pub Guide (see advert on page 10). This has taken about a year to produce but surveying continues to the last minute to ensure it is as up to date as possible. Worth every penny – don't miss out.

#### **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 £9.00 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 (<a href="www.consumerdirect.gov.uk">www.consumerdirect.gov.uk</a>) 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 December issue Saturday 12th November

Front cover – unspoilt interior of the Circus Tavern, Portland Street, Manchester. Photo courtesy Mick Slaugher

Contributors to this issue: John Clarke, John Tune, Dave Hanson, Peter Butler, Robin Wignall, Peter Edwardson, Frank Wood, Phil Booton, Mike Rose, Caroline O'Donnell, John O'Donnell, Fraser Brisbane, Chris Wainwright, Mark McConachie, Tony Icke, Ralph Warrington, Nick Earle, Heather Airlie, Stewart Reville, Geoff Williamson

#### **Opening Times 327 - Contents**

Pub of the Month	3	Pub News	15
Curmudgeon	5	Beers of the Festival	16
Stagger	7	John Hesketh	17
T & H Pub News	9	Brewery News	19
High Peak Pub Scene	11	Manchester Pub Guide	19
Letter to the Editor	11	Beer Shops	21
Awards Gallery	12		

Local CAMRA branches organise regular events in pubs across the region – members of other branches & general public are welcome to attend except some Branch business meetings (contact branch contact if in doubt). Organising branch in brackets.

#### November

Wednesday 9th – Worsley Crawl: Cock, Walkden Rd 7.30pm; John Gilbert, Worsley Brow 8.30pm. (NM)

Thursday 10th – North Manchester Social: 8pm Marble Arch; 8.45 Angel, then Smithfield and Fringe. (TRH)

**Monday 16th** – 500th Member Social: Society Rooms, Macclesfield. From 8pm. (MEC)

Thursday 17th – Altrincham Social: 8pm Tatton Arms; 8.45 Unicorn; 9.15 Costello's (TRH)

Friday 18th – Central Didsbury Stagger: 7.30pm Station; 8.30 Dog & Partridge. Both Wilmslow Road. (SSM)

Saturday 19th - Bollington Crawl with Chesterfield Branch. Start point & time tbc.(MEC)

**Monday 21st** – Happy Valley 'Meet the Brewer' at the Brewhouse, Altrincham (TRH)

Wednesday 23rd — Swinton Crawl: Park Inn 7.30pm; Staff of Life 8.30pm; White Swan 9.30pm. (NM)

**Thursday 24th** – Pub of the Month presentation to the Grapes, Hazel Grove. (SSM)

Friday 25th – Regional Pub of the Year Presentation to the Magnet, Wellington Road North, Stockport, (All)

Saturday 26th – Chorlton Challenge. Covering all real ale outlets in Chorlton. Start Oddest at 12 noon. See branch website for details. (TRH)

Monday 28th - RedWillow "Meet the Brewer" at the Brewhouse, Altrincham. (TRH)

Wednesday 30th - Soup Kitchen, Spear Street, Manchester. Starts 8pm. (NM)

#### Your Local CAMRA Branches:

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

NM – North Manchester www.northmanchestercamra.org.uk
Contact: Dave Hallows 07983 944992, davehallows2002@yahoo.co.uk

Contact: Dave Hallows 07983 944992, davehallows2002@yahoo.co.uk

HPNC – High Peak & North Cheshire www.hpneccamra.org.uk

Contact: Mike Rose 07986 458517. mikewrose@gmail.com

MEC - Macclesfield & East Cheshire www.eastcheshirecamra.org.uk

Contact Tony Icke 01625 861833, contact@eastcheshirecamra.org.uk

TRH – Trafford & Hulme www.thcamra.org.uk

Branch Contact: John Ison 0161 962 7976, enquiries@thcamra.org.uk

#### CAMRA Branch Business Meetings

**Thursday 10th** - Railway, Wellington Road North. Includes New faces event and talk by David Bremner, Robinsons Director of Marketing. Starts 8pm. (SSM)

Monday 14th - Royal British Legion, Poynton. Starts 8pm. (HPNC)

Wednesday 16th - Angel, Angel St, Manchester. Starts 7.30pm (NM)

Thursday 1st December – Old Market Tavern, Market Place, Altrincham. Starts 8pm. (TRH)

**Monday 5th December** – AGM: Park Lane Tavern, Macclesfield. Starts 8pm. (MEC)



### **Not so Ordinary**

ACK in the 1970s, most British brewers just produced Mild (at around 3.3% ABV) and Bitter (around 3.8%). Choice, and a contrast in flavours, was achieved by switching between brewers, not within an individual brewer's range. There were a handful of premium beers, such as Ruddles County, Marston's Pedigree and Wadworths 6X, and these got the recognition as the beers you would go out of your way to sample, and became the standard-bearers of the "real ale revival". The fact that they had memorable brand names rather than just being "Bloggs' Bitter" must have helped.

But times change, and recently we have seen a number of brewers reducing the strength of these "premium beers" because they were losing sales in the current climate of sobriety and health obsession. You can't really blame them for this, as they're just responding to changes in customer demand.

However, wouldn't it be better for them to do more to promote their classic "ordinary bitters" in the 3.5-4.0% ABV strength band? These beers, which manage to extract huge depths of flavour and character from a very modest, quaffable strength, are surely the most distinctive achievement of British brewing, and cover a vast spectrum of colour, flavour and character.

Locally, Robinson's Unicorn at 4.2% is a bit too strong to qualify, but both Holts and Lees bitters are excellent brews when in good condition. Across the country, just considering the family brewers, a selection of Timothy Taylors Bitter, Batemans XB, Adnams Southwold Bitter, Harveys Sussex Best and Hook Norton wouldn't disgrace any bar.

Incidentally, I was surprised to learn that the 3.8% Dizzy Blonde – perhaps more of a golden ale, but very much in the ordinary bitter strength range – is now outselling Robinson's traditional mainstay, the 4.2% Unicorn. Originally just produced as a seasonal beer, this was initially a touch bland, but more recently it has gained more hop character and is now, when well-kept, a very enjoyable beer.

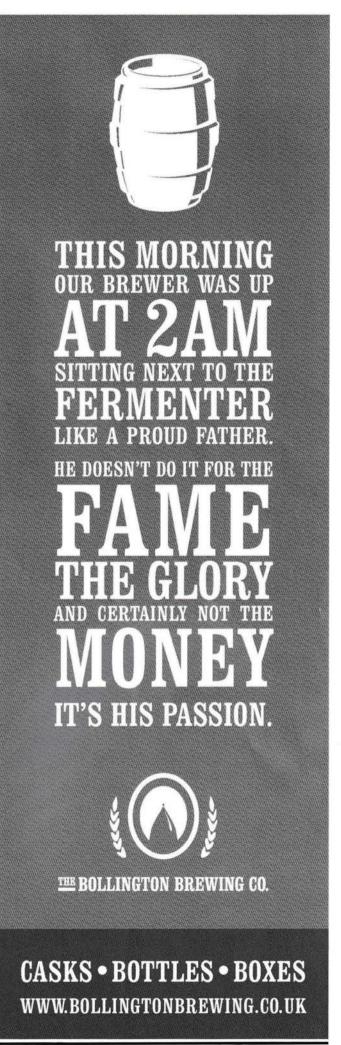
## Drinking with the Enemy

Y jaw dropped recently when I heard that SIBA – the Society of Independent Brewers – had become associate members of government-funded anti-drink pressure group Alcohol Concern. While Alcohol Concern may have been making some noises about pubs promoting responsible drinking, those are just weasel words when you consider that they define consuming two pints at a sitting as a hazardous level of consumption.

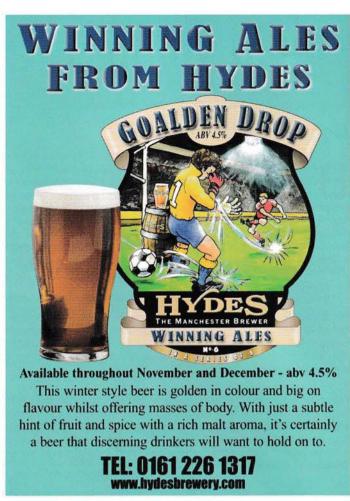
Over the years, they have opposed every liberalisation of licensing law, supported every increase in duty rates, and championed any proposal that would damage the interests of pubs and the British brewing industry. It is hard to conceive of any issue on which the objectives of Alcohol Concern and SIBA would not be diametrically opposed. I've heard of turkeys voting for an early Christmas, but this is more like them joining the board of the slaughterhouse.

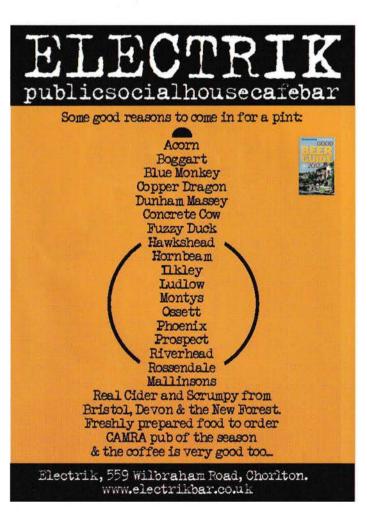
Curmudgeon Online: www.curmudgeoncolumns.blogspot.com

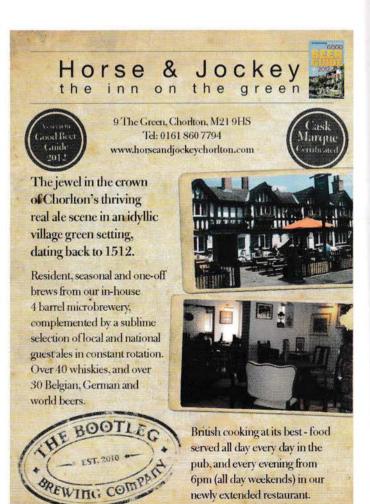
(Comments on these articles can be left on the website)













# The Jewel in the Crown - Shaw Heath & King Street with Fraser Brisbane

N a pleasantly mild night in August we set off to explore the pubs on the well trodden route down to Stockport from Shaw Heath. Our mission was to confirm the status and beer quality of the pubs en route, and to note any improvement or unfortunate lapses on our way. It was to be the first time this drinker had ever visited most of the pubs, so an open and honest, if sometimes cursory appraisal was on the cards.

Our first port of call was the Florist on Shaw Heath. The pub has recently undergone a change of landlord and we were keen to see (and



taste) the result. The building itself is an old Robinsons pub with a large ground floor laid out to several small rooms. It was quiet, with low background music as we entered, and only a dozen or so other patrons in for early doors. Despite this I found it had a slightly unhelpful and crowded bar layout, however the beers on offer were plentiful with a choice of Dark Hatters, Hatters Mild, Unicorn, and Dizzy Blonde. Unfortunately the Dark Hatters had already sold out, due to popular demand by all accounts, and there was no real cider on offer. The majority of the team chose to try the Mild and found the beer to still be of acceptable quality - the Mild and Unicorn were average, where as the Dizzy Blonde was of a slightly better quality. Still, the night was young so we pressed on to our next destination - The Grapes on Castle Street.

Stepping in to this small local pub we found only one cask ale on offer. This was another Robinsons pub and



apparently only offers Mild infrequently, another casualty of low sales. There was no real cider on offer either, so with the choice rather limited we settled for the Unicorn. The rather helpful barmaid was quick to top up our foaming pints without being asked so we passed the singing fish on the wall and proceeded to take our seats. The pub comprises a lounge and vault to either side of the bar. A rather overpowering smell of Lu Blus didn't assist our perch around the crowded small tables to the rear and neither did it help the rather average scores our beers

received. As such there was little delay is proceeding to the next venue, the Armoury.

A refreshing change, on entering this pub it is

immediately obvious why it was the busiest so far. The Armoury has been recently decorated and was certainly the nicest pub



of the evening with an excellent buzzing atmosphere. This was the first pub where no music was required and there were at least three cask ales on offer - Hatters Mild, Unicorn and Dizzy Blonde. With an outside smoking area and decent toilets too (or so I was informed) the whole experience enticed you to return. The beer choice was split across the group with all scoring well - the Hatters described as wonderfully consistent and the Dizzy performing well too. Is it coincidence that in a modern society the 'nicest", cleanest pub also appears to also be the busiest, best run (with the most efficient staff) and offer the best beer quality (so far!). With some regret we pressed on to our next destination

The **Greyhound** on Bowden Street was the next pub on the list but with the assurance from a member that a recent visit had confirmed that there was still no real ale available, and that the pub was still firmly keg based, we moved straight on to the Olde Vic on the corner of Chatham Street.

I have personally never set foot inside the premises before and as I did so, was in two minds whether to continue



Possibly the "most unfinished pub in Stockport", the bar at the Olde Vic actually proved to be the most welcoming of the trip. Presented almost like a newly purchased house - untidy, cluttered, in a constant state of renovation - the unfinished interior does slightly distract from the purpose of the visit, the beer. A good range of beers was on offer though with five cask ales available on our All beers were sampled, the list including: Hawkshead (Bitter & 5 Hop), Oakham JHB & Dark Star (Dark Star & Pale Ale). All scored well, with the Hawkshead just slightly topping the list. This was the first pub of the evening to finally offer real cider, Thatchers Gold. There was, as ever, some conversation regarding the state of the pub itself and it has to be said that despite apparently aiming for the homely 'lived in look' it did somewhat fail to hit the mark with me.

perhaps rather reminiscent of a grotto due to the quirky nature of the interior – in any event, the beer was all well kept and the pub worth a repeat visit.

Our next stop was to be the Comfortable Gill on King Street West. Disappointingly, within seconds of sticking our heads in the door it was apparent that cask ale was no longer available. Perhaps the Cask Marque should now be withdrawn from its place by the front door..? Anyway, much to the delight of several of the party we therefore proceeded directly to the Pineapple on Heaton Lane.

Another
Robinsons pub,
the Pineapple is
a small "local"
multi room pub
with an outside
area and a
popular juke
box. The walls
are still littered



with an array of plates brought back by punters from their holidays abroad. A loose pineapple / artex theme pervades... This was the only Robbies pub of the night to sell either Crusoe or Hartleys. The other cask ales on offer being Hatters and Unicorn. Everyone seemed determined to try the Crusoe, which scored quite well and the Hartleys was also sampled faring even better. As the night was rolling on, the decision was taken to move swiftly to our final location of the night, the Crown Inn under the viaduct.

What can be said about the Crown that hasn't already been said? A medium sized multi room pub which retains many of its original



provides a local and cosy features atmosphere for a mix of customers, whilst providing said punters with a range of around 16 cask beers and ciders to choose from. The pub is welcoming, lively and a real beer haven. Whilst braving competition from the Magnet these days, the Crown retains its own local charm also offering outdoor live music and the occasional BBQ - as if simply being there for the beer and good company wasn't enough. Being the final pub of the evening it would be fair to say that each member of the team stayed to sample several of the brews on offer with Dark Star Victorian Mild and Copper Dragon Golden Pippin being especially lauded.

A fine end to an interesting exploration of a very convenient run of pubs. Try them, perhaps your opinion will differ - but the choice of beers will always surprise.



98-100 HEATON MOOR ROAD, HEATON MOOR STOCKPORT, SK4 4NZ TEL 0161 432 5548



5 real ales
1 weekly seasonal guest ale
Selection of keg beers & lagers

Quiz night every Thursday 9pm free to enter Monthly karaoke 9pm - Live sport Beer garden with outside TV

Great Beer - Great People - Great Sport
Great Atmosphere
ALL UNDER ONE ROOF

Come and join Stuart and the team for a great time and join us on facebook @ heatons crown

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 Stockport Pub League

ockport Pub League Mixed - Mon Mens - Tues Ladies - Wed Wednesday · Tango Poker League

Lancashire Super League - Sun

For more information see www.nwjazzworks.org/manchester

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



AND REAL CASK ALES

Banks of the Irwell,

Opposite Peoples History Museum Stanley Street, Salford M3 5EJ

Phone: 01618324080

www.markaddy.co.uk

# 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

## **Timperley Tales**

With Nick Earle

The **Stonemasons Arms** is right in the centre of Timperley village and on various bus routes and a mile from Timperley Metro station. Earlier in the year they dabbled with a larger range of cask ales, but unfortunately, have now removed the extra hand pumps and returned to their staple – Tetley Cask Bitter. Eight of us had managed to make it to the Stonemasons and agreed that the Tetley's was reasonably well kept although as a beer it suffers from perhaps being too sweet. The pub itself was virtually empty at about 8.30pm

The next stop was the **Quarry Bank** Inn - a Hydes pub,
which although not crowded
was fairly busy for Thursday
night. Some of us
approached from the front
and some from the back, past
the bowling green. A board
near the back door told us



that Thursday was "Cask Ale Showcase" night and to expect some reductions. Sure enough, Hydes Bitter and Owd Oak Mild were only £2.00 a pint. There was also Hydes Manchester's Finest, Hydes Thirst Aid and a guest – Wells Naked Gold. The author had a pint of Finest for the first time, which had a roasted malt flavour, slightly earthy, but certainly not the finest beer in Manchester by my standards. Overall all the drinks were in good condition, though they lacked excitement! It was good to see so many people in the pub and quite a contrast to the "Stoney's"

Leaving by the back door we walked down Grove Lane and headed for the Moss Trooper. This is a JW Lees house, one they bought from the Spirit Group a couple of years ago and normally has four cask ales. We were disappointed to find only two



available tonight – JW Lees Bitter and John Willies Premium Bitter. It was explained that the pub was due to be closed in about 10 days for refurbishment so stocks were being run down. I also understand that the manager was on holiday, so that might have had a bearing too. Nevertheless there were quite a number of people in the pub and the Lees Bitter was on good form, though some people were not sure about the John Willies condition. By the time you read this the pub will have opened again. Exactly what it will look like I am not sure but descriptions from bar staff and regulars varied from "not much change" to "more food orientated" to "more like a Lees' pub".

Moving on from the Moss Trooper, the Gardeners Arms was the next pub on our itinerary, but only three people made it there as others skipped this pub and went to the final destination. The Gardener's is hidden away down Deansgate Lane, next to the level crossing. We went in to the empty vault because the



bigger and more comfortable Lounge was fairly full and busy with a quiz night. The Black Sheep Bitter and Boddingtons Bitter were both acceptable. There were two other hand pumps turned around. Normally Theakston's Bitter is available.

Finally, a walk up Canal Road and to our final destination – the Trafford and Hulme Club of the year for 2010 and 2011 – the **Timperley Taverner's Club** on Park Road. This is a private member's club which will let in well behaved card carrying CAMRA members. Again we had a selection of Hydes ales - Owd Oak, Bitter and the seasonal Thirst Aid. We tried the Thirst Aid, which was dark brown and had a dry stout like finish.

Overall, real ale is alive and kicking in the Timperley area (there is only one pub that does not sell real ale). The range is not the most exciting for those of us that like to look for something a bit different or from a micro brewery. But if you want a straight forward pint of bitter, especially from a local family brewery, you can find it here.

#### **Beer of Chorlton Festival Presentation**

The Beer of the Festival for Chorlton Beer Festival 2011 as voted for by the festival visitors, was Rum Porter from Newton Heath's Boggart Hole Clough Brewery. The award was presented to brewer Mark Dade after an entertaining visit to the brewery. No new-comer to accolades, Mark has already won 16 similar awards for the classic smooth porter with added rum, including Beer of the Festival at Leeds and Peterborough.

Boggart Brewery have been producing real beers and ales in North Manchester since 2000, and on the current site since 2002. Formerly with the also award-winning Marble Brewery, Mark has been instrumental in setting up Brewery Boggart Distributions. This grew out of a need to recover the spent casks and developed a new opportunity to distribute the beers outside the region. Such is the success, Boggart now distributes beers from a number of associate breweries, alongside its own



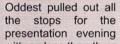
beers, into Scotland and the southern half of England.

The day was completed by a few beers and a buffet at the Micro Bar in the Arndale Market Hall, the Boggart tap.

Above – Boggart's Mark Dade receives his certificate from CAMRA's Heather Airlie.

#### Trafford & Hulme Cider Pub of the Year

Nichola Clark,
Manager of Chorlton's
Oddest, is presented
with Trafford & Hulme
Branch's Cider Pub Of
The Year award by
Greater Manchester
CAMRA Cider Coordinator Steven
Swain.



with no less than three real ciders and two real perries available.

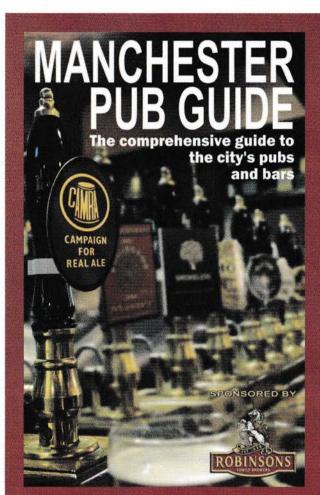
## Regional Cider Pub of the Year

We are awash with Cider Pub competitions at the moment. We mention above the Trafford & Hulme CAMRA Cider Pub of the Year and the Railway, Avenue Street, Stockport is the & South Stockport Manchester winner. In addition have we Stockport's Ye Olde Woolpack which was the



Greater Manchester entrant in the national Cider Pub of the Year contest (which was won by the Cider Bar in Newton Abbott, by the way).

In addition we have had the Greater Manchester Regional Pub of the Year contest – which was judged from the various branch Cider Pubs of the Year. This was won by **Ye Olde Man & Scythe** in Bolton. The certificate was presented by Steven Swain the indefatigable Regional Cider Co-ordinator as shown above.



# AVAILABLE

112 full colour pages All Manchester & Salford city centre's pubs Also covers Chorlton & Wilmslow Road Nine clear and concise full colour maps

Order online at www.camragreatermanchester.org.uk

> Order by post: £4.99 per copy

+ £1 postage & packing for first copy + 50p per additional copy. Cheques payable to "CAMRA Greater Manchester" to Manchester Pub Guide, 39 Fox Street, Stockport, SK3 9EL

CAMRA members £4.50 per copy. See local branch or by post as above (include membership number and branch)

Also available from selected featured pubs and good bookshops including Waterstones Manchester Arndale & Chorlton Bookshop, 506-508 Wilbraham Road, Chorlton.



#### ithie irossienidailie ibiriewieiry

Contact Robin: 07709 874 783; robin@rossendalebrewery.co.uk
Or Geoff: 07816 912 794; geoff@rossendalebrewery.co.uk

Meet our beers - Beer Tasting Notes



#### Floral Dance 3.8% 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.



#### Glen Top Bitter 4.0%

A citrusy, full bodied, pale beer. Intentionally not over hopped with quite a dry after taste.



#### Rossendale Ale 4.2%

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



#### Halo Pale 4.5% A citrusy, pale

ale brewed with Cascade aroma hops, finishing with a slightly bitter aftertaste.



#### Pitch Porter 5%

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



#### Sunshine 5.3%

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

Please do not hesitate to contact us for further info

All of our beers can be sampled at: -The Griffin, 84-86, Hud Rake, Haslingden Lancashire (Brewery Tap) - 01706 21 40 21 The Sportsman, 57, Mottram Road, Hyde Cheshire - 0161 368 5000

www.rossendalebrewery.co.uk

All of our beers are suitable for Vegetarians & Vegan

# High Peak Pub News With Frank Wood

Pughs had three more pubs up at the auction rooms recently. They were the **Friendship** at 188 Old Street, Ashton U Lyne (Robinsons), the **Globe** at Globe Square, Dukinfield (Fleurets) and the **Vine Tavern** at Hayfield Road, Birch Vale (Robinsons). Whether any of them open their doors again to the public must be in doubt with only the Vine Tavern looking a possibility to be considered for pub usage.

Good news though from Simmondley, where the Hare & Hounds is now going from strength to strength under the new licensees. Four cask beers are again now offered. On my visit in the last weekend of September, the Black Sheep and Tetley Bitters were joined by Batemans England Prospects (4.0%) and Howard Town Longdendale Lights. It has also had some improvements made and is more light and airy than previously. Food is available and seemed popular on the day, with Sunday lunches doing a brisk trade.

In Tintwistle, the **Bulls Head** also had Longdendale Lights the same day, with Taylor Landlord and Taylor Golden Best alongside.

As I was on a walk around the perimeter of Glossopdale on a charity walk, I also called in at the **Peels Arms** in Padfield that had Theakstons Bitter and two guest beers on sale. The **Bulls Head** in Old Glossop was another stopping off point earlier in the day, and they had the usual Unicorn, Hatters and the seasonal best.

The other pub we visited that day was the **Centurian** at Gamesley, open again after several months of closure. Hydes Bitter was sampled and was fine, with the Hydes Dark the other beer on sale.

A pub that has not been mentioned for some time on these pages is the **Cheshire Cheese** in Broadbottom. A branch member from the village, who regularly uses it, tells me that the Thwaites beers are still on cask, though he normally chooses the Nutty Black. A good pint of dark mild has always been noted at the pub and it continues to be the case.

The **Queens** in Hyde had Holts Humdinger on alongside the Bitter and Mild; and also the Norfolk in Glossop main centre sells the Holts seasonal best.

In Poynton, Cask on Park Lane has reopened as The Red Rock. No major changes are reported with Copper Dragon Golden Pippin and Wells Bombardier on handpump in early October.

News of the Glossop Wetherspoons has not moved much further forward though builders have returned to the site at the old Lux Lux millyard near to the centre of town and it is still happening, though quite when is unclear.

In Stalybridge, the former **Stop and Rest** (or Fight as the locals fondly called it) has reopened, though with a different name. Whether real ale is on offer, we don't know at this stage.

Finally High Peak Branch is starting planning meetings for the Hills and Mills Beer Festival at Chalkers in New Mills in early Spring 2012. More news on this in the coming months.

# Peak Practice With Robin Wignall



The **Old Hall** at Whitehough, Chinley (*pictured above*) grabs the headlines this month with its outstanding Beer Festival at the end of September. 100 or so beers were available, located in the main bar, the festival bar in the front room and the marquee in the garden area. This last was also the place to buy two dozen or so ciders and perries. The overall organisation is slick and the afternoon sessions, pleasantly busy, seemed to run without a hitch. This has to be one of the best pub beer festivals around.

My own tasting experience, and from conversations that of other people, was that the beers available were in very good form. Many beers were from local-ish breweries with Derbyshire, Cheshire and Staffordshire well represented. Beers from Bollington, Happy Valley, Thornbridge and Storm were some of the most local products. From over the Pennines came Rudgate, York and Acorn. Fairly new names included Lytham and Coastal Ales, from Cornwall, altogether a good collection from around the country.

It was difficult to select a beer of the festival, they really were all good, but Happy Valley Little Rascal was a good session bitter, Hornbeam Black Coral Stout a star of its style and Bollington Trappist was a decent replication of Belgian brews.

The Old Hall remains in the news with the purchase of the freehold of the pub across the road, the **Oddfellows**. This will revert to its original name, the **Paper Mill Inn**. The aim will be to provide a warm and welcoming local, with character and charm, and a place for groups and teams to meet. Televised sport will be a feature. Some renovation and alteration

is taking place but should not greatly change this fine traditional pub. During the Beer Festival beers from the Marston's empire were available, and this looks likely to continue for a while. Bar snacks will also be available. No changes at the Old Hall where the range of good beer and good food will continue. The two operations should complement each other.

A recent visit to the **Beehive** at Combs found the usual good quality food and service. There have been changes to the beer list since I was last here and beers are now from the Marston's empire, including Pedigree, Wychwood Hobgoblin and a Beehive House Bitter from Brakspear, which I would guess is Brakspear Bitter.

I have also been to the Good Beer Guide listed **Poachers** in Bollington including beers from Cheshire breweries Storm, Weetwood and Merlin. From further afield were beers from Saltaire and Hopping Mad in Buckinghamshire. Good food was also served at sensible prices. It is some years since I had been to the Poachers, but it is certainly worth a revisit soon.

The **Board** in Whaley Bridge often has five Robinson's beers available. Hatters has been discounted to £2 a pint in recent weeks, which of course leads to a useful rapid turnover. Dizzy Blonde and Cumbria Way were also on when last I called.

The **Cock** also has up to five beers, including the Robinson's seasonal and Old Stockport Bitter. The Cock has also picked up a Cellarmanship gold award from a Robinson's/Cask Marque initiative.

The seasonal is usually on at the **Crossings** at Furness Vale, along with Hartley's XB and others. Robinson's seem to send most of the XB to the Lake District, so it is good to find it locally.

Finally, and still in Furness Vale, there is the good news that the **Soldier Dick** should have re-opened by the time you read this. 15 October was the anticipated date. More next time.

#### Letter to the Editor

#### From Mark Lovatt, Macclesfield:

I was surprised to read in High Peak News (August 2011) that Frank Wood "can confirm, after passing" that the Butchers Arms at Reapsmoor is closed - I was in there this lunchtime (23rd September) and no-one seems to have told the landlord that the place is "now a residential house". Such reports can be self-fulfilling; if it appears in print that such an out of the way pub is closed, people will not make the effort to go and check and the place may well end up closing due to lack of custom. Come on Frank, such pubs have enough of a hard time trying to survive as it is without CAMRA putting the boot in!



WITHINGTON'S FAVOURITE LOCAL

MONDAY - 10% Discount on all Hydes Beers & Harp Lager WEDNESDAY - Buy 2 large (250ml) glasses of wine and

receive the rest of the bottle free - after 6pm Offer applies to selected wines only

THURSDAY - All cask ales only £2.19 a pint - all day

Quiz Mania every Thursday from 9.30pm - including 'Open the Box' Free entry, drinks offers plus a gallon of beer for the winners!

FRIDAY - Live Entertainment

PLUS...

Fantastic cask ale range with a choice of 8 beers & ciders



Fi Enjoy all your favourite live SKY SPORTS here

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

#### THE CRESCENT

18-21 the crescent, Salford, Lancs www.thecrescentsalford.co.uk 01617365600





**CURRY NIGHT EVERY WEDNESDAY 1700-2000 CHOOSE UPTO 3 CURRIES FOR £5.00** 

> Up to 9 Real Ales available Up to 4 Real Ciders

Quiz night every Monday night for 21.30

Curry night every Wednesday night 5-8

Car park & beer garden to the rear of the building Food served 7 days a week !!

Opening Hours:

Mon - Thurs: - 1200-2300

Fri & Sat:- 1200-2300

Sun: - 1200-2230

# CAMRA Awa

Once again we continue with our catch up with some recent and not so recent - presentations.



The February Pub of the Month Award was made to the Navigation at the top of Lancashire, Hill, Stockport. One of the few pubs owned by Beartown Brewery, the Navvy is always worth a visit. Barry Harvey (left) is pictured receiving his award from CAMRA's Stuart Ballantyne.



The March award went to the New Victorian in Bramhall, one of the few local JW Lees houses. Landlord Max Kalton (above left) receives the award from John Sutcliffe of CAMRA.



April's Award went to local favourite the Crown, Heaton Lane Stockport. Tracy, Steve, Julie and Uncle Colin are seen with their very well deserved award.

# irds Gallery



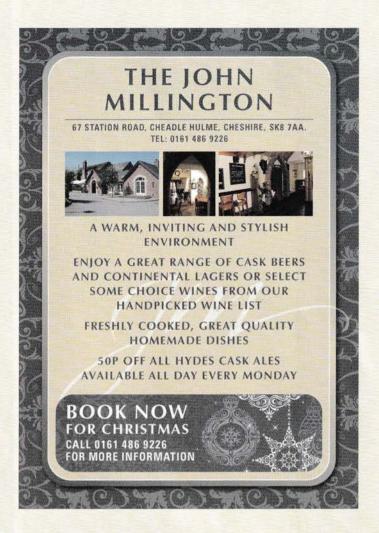
In May it was out to Withington and the excellent **Turnpike**, superbly preserved 1960s Sam Smiths local. Rob Higgs and Jodie Wilkinson are pictured with their certificate.



It was off to the City centre for the June award which was presented to the ever excellent **Bulls Head** on London Road. CAMRA's Mark McConachie (above left) seen with Keith (second left) and some of his team.



The July award went to one of our local JD Wetherspoon pubs, the Milson Rhodes in Didsbury. Manager Kirstin Downham is seen getting her certificate from CAMRA's Jim Flynn.





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.

# 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



# Marble Uncovered 2012 calendar

Available from the end of November at the Marble Arch, Marble Beerhouse and 57 Thomas Street or e-mail helen\_marblebeers@msn.com



## Manchester Food & Drink Festival Awards 2011:

The Manchester Food & Drink Festival Awards 2011 saw Chorlton's pubs & bars clean up. It was third time lucky for Electrik on Wilbraham which Road was named Best Bar after having been nominated in each of the three years it's heen open.



Meanwhile it was straight in at number one for Beech Road's **The Parlour** which was named Best Pub just 13 months after opening.

Electrik beat notable runners up including Port Street Beer House, Spinningfield's trendy Alchemist and the Molly House in the Village. Competition in the Best Pub category was especially tough with Parlour's success coming at the expense of their longer established sister pub The Castle on Oldham Street who lost out alongside The Angel, The Briton's Protection, Bar Fringe and The Nursery in Heaton Norris - all excellent pubs in their own right.

#### Here and There

The former **Sale Hotel** (131 Marsland Road, Sale) long threatened to be demolished by predatory developers finally re-opened as a pub on 26 September when former Manchester City star Joe Corrigan presided over the opening of the **Moorfield**. The imposing former Punch Tavern which is on the site of the historic Moorfield Botanical Gardens was saved when campaigners succeeded in getting the building listed. It is now part of Greene King's Hungry Horse dining pub brand with the new owners reportedly having invested £1.2m in restoring it.

The new Manager, Rick Welsby is a born and bred Mancunian and big Manchester City FC fan. His last pub was the Arrowe Park in the Wirral. He is no stranger to keeping cask ales and is looking forward to serving us all Greene King, IPA, Abbot Ale and Old Speckled Hen.

As OT went to press, the **Church Inn** on Church Road, Flixton was closed for refurbishment. It should be open again by the time you read this - we'll endeavour to get in their and report on the results for next month's issue.

Drinkers in Chorlton pubs can now continue drinking their favourite draught ales and ciders when they get home, with two more bars joining Marble Beer House in offering two pint

take away containers. Electrik on Wilbraham Road and the Horse and Jockey on Chorlton Green are offering the sealable milk carton style containers for the normal price of the two pints to go in them.

Concerns were raised when Escape bar on Barlow Moor Road closed suddenly in late September with a sign posted outside blaming an "administrative oversight". Thankfully it was only a temporary hiatus and the bar that has recently expanded its range of real ales from one to two re-opened three weeks later for business as usual.

#### **Chorlton Challenge**

Saturday 27 November is the date for Trafford & Hulme Branch's annual "Chorlton Challenge" visiting all of Chorlton and Chorlton Green's numerous real ale outlets in the course of the day. Always a popular day out, this year they will be joined by members of North Cheshire branch and any other branches or individual members are welcome to come along for the ride, be it for the full day or a couple of hours. The Challenge will kick off at Oddest on Wilbraham Road next to Chorlton tram station at 12 Noon. For further info see www.thcamra.org.uk

#### All Change at Le Trappiste

Altrincham's Le Trappiste closed at the end of last month. By now it have will reemerged as The Brew House with the emphasis changed from purely Belgian to craft beers beers from the USA, UK and Europe.



There will still be about 70 Belgian beers available. These will be accompanied by UK bottled beers from Bollington, Brew Dog, Marble, The Kernel and RedWillow and the likes of De Molen from the Netherlands, Odells from the USA and the Norwegian Nogne Ø.

Cask beers will include beers from Kirkstall Brewery near Leeds and, closer to home, Happy Valley, Bollington and RedWillow breweries. Non-real draught will feature the likes of De Molen Vuur & Vlaam, Nogne Ø Citra Hop, IPA and Imperial Stout, and St Feuillien Saison amongst others.

Various "Meet the Brewer" nights are already planned with Happy Valley lined up for 21 November and RedWillow for 28th.

This will really complement the operation down the road at Mort Subite and makes Altrincham a real destination for a beery night out

#### South Manchester News

In Didsbury, the **Hogs Head** on Wilmslow Road is being turned into a Tesco Metro. It has always been a fairly anonymous outlet but it is a shame to see it go all the same.

We have previously reported on Hydes' purchase of the Queen of Hearts/Cheshire Cat on Wilmslow Road in



Fallowfield. The pub side has already successfully reopened as the Sir Joseph Whitworth and now the club/bar side has is re-emerged as 256 Wilmslow Road. The interior has been stylishly revamped and the good news is that cask beer features alongside a range of other drinks and freshly cooked food.

Elsewhere on Wilmslow Road, the Font sells no cask beer but does have Westons Old Rosie cider on handpump. In Rusholme Hardy's Well may be in the process of changing hands we hear. This is an exceptionally good community local with a quirky and bohemian feel (say hello to the pub parrot Jojo) and it is to be hoped that there will be no changes. There are now four handpumped beers on sale here – when OT called these were Taylor's Landlord, Thwaites Lancaster Bomber, Copper Dragon Best Bitter and Sharps Doom Bar. Old Rosie cider is also available as bag-in-box.

#### **Black Lion Roars Back**



Against all expectations the Black Lion in Salford has reopened for business. It has been taken over by Barry Phillips (who had previously worked at Bazens' Brewery and the New Oxford, and who also brewed the short lived Shedded beers) and two business partners.

A division of duties sees Barry running the bar while upstairs there is to be a multi-purpose venue featuring live music, theatre and cinema, all of which should be fully up and running early next year. The pub has been redecorated and features some striking artworks on the walls. Beers are from the Enterprise Inns list but nonetheless include Copper Dragon Golden Pippin, Moorhouses Blond Witch and Roosters Yankee amongst others.

# Sale Winter Ales Beer Festival



## 18th -19th November 2011

Friday 1700 - 2300 Saturday 1200 - 2300

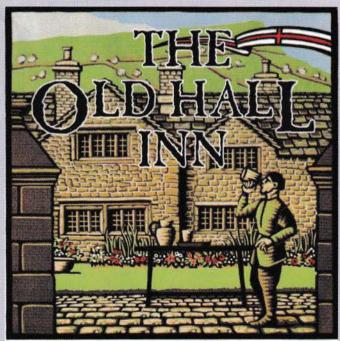
Sale Masonic Hall, Tatton Road Sale M33 7EE

# local real ales, quality ciders and fine wines

This voucher entitles the bearer to £1 discount on entrance

\*This voucher cannot be used with any other offer\*

www.fancyabeermate.com



## Christmas Market

## Saturday 3rd December 12noon-4pm

14 hand pulled ales & ciders
Local Choirs & Carols
Local craft & food producers
www.old-hall-inn.co.uk
Whitehough, Chinley, SK23 6EJ 01663 750529

## **Beers of the Festival**

One of the highlights of Stockport Beer & Cider Festival is the voting in the Beer of the Festival competition. Awards are made for the top three beers – here's a round up.

Top of the tree was **Happy Valley Brewery**. Started by optician Dave Hughes and his wife Nicola, the brewery is based at his home in Bollington, Cheshire. Brewing only started in November last year but since then Happy Valley has started to notch up an impressive series of awards.



The winning beer was Sworn Secret, the first beer to come from the brewery. It's a pale, straw-coloured beer at 3.8% ABV but with a big smack of hops that gives it a punch.

The award was presented to Dave by local Stockport & South Manchester CAMRA Chairman John Clarke at the Poachers in Bollington. which

functions as an unofficial brewery tap.

Happy Valley subsequently went on to win more awards – Black Magic won the Stout & Porter category at this year's Macclesfield Beer Festival and also came second overall, and had recently won silver in the Champion Beer of Cheshire contest.

Second place went to Bury's **Outstanding Brewery**, which is a serial award winner at Stockport Beer Festival. In fact this year's award was an indirect result of Outstanding winning Beer of the Festival in 2010. When CAMRA visited the brewery to present that award the names of those present went into a hat and the winning name drawn

out was able to design their own beer with brewery owner Dave Porter.



The winner was Margaret "Matron" Corlett who designed the appropriately named Matron's Delight, a superb 8% imperial stout. Deep, dark and rich, the beer has been a huge success gaining plaudits at this year's National Winter Ales Festival. In addition one 18-gallon cask was put to one side for further maturation and went on sale at Stockport in June.

A large group of local CAMRA members visited Outstanding late last month to present the award and sample numerous beers, including several experimental variants of Outstanding Ginger. Dave is seen receiving his certificate from Margaret.



Third place went to another new brewery – Offbeat, based in Crewe and run by Michelle Kelsall who used to brew in Scotland as the Windie Goat Brewery.

Way Out Wheat is a spicy 4.5% wheat beer in the German style. We visited the brewery in August and were treated to the excellent Out of Step IPA and Oddball Red as

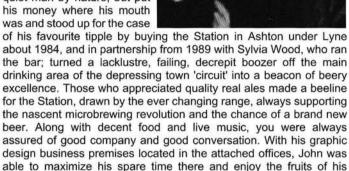
well as one of Michelle's last bottles of a superb whisky cask matured beer she made at Windie Goat – trying this excellent beer was a real treat and a privilege. Michelle is pictured receiving her certificate from CAMRA's John Clarke. Way Out Wheat has also recently gained another bronze, this time in the Champion Beer of Cheshire contest so it is clearly a beer that's creating quite an impression – and rightly so, too.

#### John Hesketh

AMRA, the Campaign for Real Ale, mourning the death of one of the key figures in the revival of real ale in real pubs in Tameside, writes Ralph Warrington.

John Hesketh was a fairly quiet man by nature, but put

labours.



Another of John's passions was railways in general and steam trains in particular, the decoration of the Station being testament to this. One of his largest acquisitions, a complete working signal, whose lamps indicated to all whether the pub was open or closed, still remains there. It was probably this passion that led to John deciding to sell the Station when the opportunity arose to acquire the iconic Buffet Bar at Stalybridge Station. In the early 1990's, the Buffet Bar was under a very serious threat of closure and probable demolition, but a huge and wide ranging campaigning machine, in which I was a very small cog, saved the day; but a new tenant was required to keep



it open. After a short period of closure the refurbished Buffet Bar re-opened in January 1997 and the transformation was amazing. Unless you were an expert in the field of architecture and renovation, you would swear that the interior was completely original, even though it incorporated the former accommodation areas. Utilizing salvaged genuine signage from Stalybridge Station, plus other original railway ephemera, the whole display was entirely in keeping with the function of refreshing the traveller, even those going nowhere!

John was at his happiest perched in his favourite chair in the bar, listening in on the admiring comments, not in a smug way, but delighting in a shared enthusiasm for the place that he created. was privileged to have more than a few



engrossing conversations with John in the Buffet Bar, enjoying some fantastic beers and conversing with a man whose enthusiasm you could not help but get swept along with. It is not granted to many of us to make their mark on this world, but the Buffet Bar, as it is now, will stand as a testament to John's passion and commitment to pubs. railways and heritage. His support for micro brewers was displayed as running tally of new beers on a board behind the bar, and the figure of 7785 in fifteen years is now to be fixed, to mark the passing of the

The thoughts and sympathies of Greater Manchester Region of the Campaign for Real Ale go out to Joyce, his wife, at this sad time. John was cremated at Dukinfield Crematorium on Friday 21st October 2011.

# THE BEER SHOP

## 13 KINGSLEIGH ROAD, HEATON MOOR



#### ABOUT US

The products on offer are beers. ciders and perries that are not well-known brands. They are produced by small businesses using traditional methods and ingredients. Although these are alcoholic drinks, they are consumed with the primary purpose of enjoying the taste rather than effecting a mood change

We sell locally-produced beers on draught and in bottle and also bottled beers originating in Germany, Belgium, the Czech Republic, the Netherlands and the U.S.A. We offer up to six rotating cask beers from local familyowned breweries and micro-breweries. The draught beers are sold in pint and half pint glasses for consumption on the premises, and in refillable containers of all sizes from four pints to 35 pints for consumption off the premises

#### OUR BEERS

We will have 5 cask beers available at any one time (more during our beers festivals!). Suppliers will include George Wright, Ossett, Hydes, Redwillow, Howard Town and Morecambe Bay. In addition we will have three traditional draught ciders and one perry. You can have a drink on the premises or take the beer away in 3, 5, 10 and 20 litre bag in box (notice required for 5, 10 and 20 litre boxes).

We also offer beer in bottles from UK micros and USA cult brewers plus specialist styles such as Koelsch, Altbier, unfiltered Dueselldorfer Bavarian unpasteurised kellerbiers and smoked beers, zwickell and landbiers, Belgian strong pale ales, wheat beers, lambic and fruit beers, organic stouts from the Netherlands etc. All can be sampled in the shop - we can accommodate 30 seating and standing.

Look out for our tutored tasting sessions.

Wine, soft drinks and coffee are also available

OPENING HOURS: 4-10PM MONDAY TO THURSDAY; 2-10PM FRIDAY; 12-10PM SATURDAY & SUNDAY. WWW.UKBEERSHOP.COM

# Over 200 beers

including foreign beers plus cider and perry

### WEDNESDAY 18TH JANUARY

5.00PM-10.30PM ADMISSION **£2** 

(£1 Discount for Concessions, NUS, OAP's & Forces, all with ID)

# THURSDAY 19TH JANUARY

12.00-10.30PM ADMISSION **£2** 

(£1 Discount for Concessions, NUS, OAP's & Forces, all with ID)

#### FRIDAY 20TH JANUARY

12.00-10.30PM ADMISSION Until 4.30pm £3 After 4.30pm £5

### SATURDAY 21ST JANUARY

12.00-10.30PM

LIVE MUSIC- EVENING

### THE UNKNOWN

ADMISSION
All Day £4

SATURDAY NIGHT FANCY DRESS (OPTIONAL) THEME: "THE 80's" GREAT PRIZES

Joint sponsors of this advert



Organised by



CAMPAIGN FOR REAL ALE

In Association with



CO-SPONSORED BY



# **18th-21st January**

SHERIDAN SUITE, OLDHAM ROAD, MANCHESTER M40 8EA

•15 mins walk or 5 mins bus ride from the city centre - £1 fare with First Bus



- •£1 Discount for CAMRA members except Thursday FREE all day
- Pay on the door (Corporate Entertainment available in advance)
- ·Food Available All Sessions

Over 18's only except Saturday afternoon when families most welcome

For further information visit: www.alefestival.org.uk





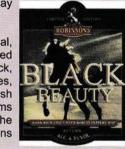




# Brewery NEWS...

OBINSONS have been making waves recently with the launch of the beer brewed in conjunction with Elbow. This was one of the highlights of last month's Manchester Food & Drink Festival when the band turned up and ceremonially pulled the first few pints of "build a rocket boys". The 4% golden ale took pride of place on the Robinsons bar in Albert Square where some 2,800 pints of the new beer were sold from Thursday to Sunday of the festival.

Also on sale was Robinsons new seasonal, which is a rather spectacular stout called Black Beauty. It's 4.3% alcohol, pitch black, and laden with roasted and liquorice notes, which combined with the excellent dry finish makes for a hugely drinkable beer. It seems to be selling well and we think it's one of the best seasonal beers to come from Robinsons for quite a while. Seek it out.





Hydes have produced two special craft beers to celebrate Halloween and Bonfire Night this year. They were available for the last two weeks of October but if you are lucky you may still catch them. The Special Halloween beer is named "Hubble Bubble" and has been brewed to an ABV of 4.4% whilst the Guy Fawkes beer is branded as "Bright Spark" with an ABV of 4.0. If you see them both on sale and buy one of each you may also get a discount.

During November, after the success of the one-off special Ramsbottom Festival Ale (3.9% ABV), Outstanding Brewery will be adding a new session bitter to its permanent range. The beer is currently under

development, but first indications are that it will be pale, hoppy (utilising new world hops) and around 3.8 to 3.9% ABV. The beer is to be named "Selling Out" and will sit alongside Standing Out (5.5% ABV) and Pushing Out (7.4% ABV) to form a trilogy of beers that will be promoted individually and as a range.

#### Marble Get Their Kit Off

Yes, really. Marble Brewery is launching a charity 2012 calendar which will feature "past and present staff - rounded, full bodied, sometimes a little pale (and hoppy) and as you've never seen them before!" It will be available from the Marble Arch, Marble Beer House and 57 Thomas Street from the end of this month.

The reason for the calendar is Lleyton and Lee Coombes. Lee, who appears in the calendar, works at Marble and Lleyton is his son. Lleyton who was born in 2006 is five this December. He suffers from a rare metabolic disorder, Niemannpick Type C. The disorder, which is eventually fatal, is very rare and research into it is not funded in this country. Research and potential treatments are however, being trialed at the Institute of Health in Maryland USA. Marble would like to help Lleyton visit Maryland to take part in those studies that will aid research and hopefully find a cure. The profit from the calendar will therefore go to funding the cost of Lleyton and his mum and dad having to visit the USA. Let's hope the calendar is a huge success.

Meanwhile on the beer front, there's plenty in the pipeline from Marble. Out now is Dunkel, a 8.2% bottled dark German-style wheat beer with some restrained spicing. Very good it is, too. 2011 versions of Barley Wine and Decadence Imperial Stout have been bottled for release later in the year. Look out to for a new Christmas IPA at 6.7% using new season American hops; Ginger Stout at 6.8% in cask and bottle and a collaboration with North Bar in Leeds, a very hoppy 6.9%-er.

## **Manchester Pub Guide**

\* Published November 2011 \* 112 pages in a convenient narrow format \* Full details of 140 cask pubs in the City Centre and beyond \* Listings for all other City Centre pubs \* Full colour throughout \* Clear & concise colour maps

T is almost six years since CAMRA last published a guide to Manchester's pubs, during which time the availability and choice of cask ale across the city has grown. Institutions like the 200 year old Britons Protection (pictured below) now share the city with numerous young upstarts with the café bar revolution that started in the Northern Quarter now spreading across the city.

The new Manchester Pub Guide is the first to be published in full colour throughout and is packed with colour photographs of many of the city's most notable and historic pubs.

For ease of navigation, the city centre is split into seven areas, each accompanied by their own full colour map with accompanying key to the pubs serving cask conditioned ale and real cider. The maps also show the location of all other pubs across the city. Each pub serving cask ale has a full description including contact details, opening times, regular beers served and range of other facilities on offer.

For the more adventurous visitor, additional sections cover the popular suburb of Chorlton, where over 20 pubs and bars squeezed into less than half a square mile have made it a destination in itself, and the Wilmslow Road corridor home to two universities and the bulk of their 80,000 strong student population.

The pub listings are complemented by a range of feature articles on the city's

history, local breweries and other subjects of interest to pub-goers.



Whether you are a prospective visitor to our city or a local who wants to explore previously undiscovered gems, the Manchester Pub Guide is an indispensable aid. Use it to find somewhere for a quick pint during an unexpected stop over, a night out with friends or an extensive crawl. With 140 pubs to choose from there is enough variety to come back to somewhere new time after time. Why not treat a friend or loved one with a copy for Christmas.

The Manchester Pub Guide is available now for just £4.99 (£4.50 to CAMRA members). It is available from Waterstones Manchester Arndale, Chorlton Book shop and other good bookshops and also from selected pubs across the city. Local CAMRA members should contact their branch who may also have copies available.

For mail order visit www.camragreatermanchester.org.uk or order by post as follows:

Cheques payable to "CAMRA Greater Manchester" for £4.99 ea (£4.50 CAMRA members). Add £1.00 postage and packing for first copy plus an additional 50p p&p for each additional copy (e.g. 2 copies £1.50, 3 copies £2...).

Cheques should be sent to Manchester Pub Guide, 39 Fox Street, Stockport, SK3 9EL. Remember to include your name and address. CAMRA members should also include valid CAMRA membership number and branch.

### The Waters Green Tavern

Local CAM-RA Pub of the Season Winter '08



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



Ever Changing Guest Beers including: Buxton, Oakham, Pictish, Flipside, Worth, Crown, Dark Star and many more. Your Hosts, Brian and Tracey

Bar Meals Served Mon to Sat Lunch

This (is) not 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**









Wobbly Bob

2002 Navvy 2002 Wobbly Bob

Wobbly Bob

## The Cheadle Hulme

47 Station Road, Cheadle Hulme, SK8 7AA Tel: 0161 485 4706

We have three Joseph Holt's Beers and four changing Guest Ales

Carvery and Hob

Monday to Saturday, 12:00 - 20:45 2 main courses for only £10.00 Sunday, 12:00 - 20:00 2 main courses for only £10.00



Beautiful BLONDE BEERS
Wonderful WHEAT BEERS
Amazing AMBER ALES
Prestigious PORTERS
Great GOLDEN ALES
Perfect PALE ALES
Inspirational IPA'S
Bold BROWN ALES
Marvellous MILDS
Luscious LAGERS
Brilliant BITTERS
Superb STOUTS

and not forgetting

Scintillating CIDERS and PERRYS

(Ok, so we cheated on the last one)

With over 130 bottled beers and ciders, we believe we have something to suit everyone's tastes but come and see for yourself!

Unit 25A, Middle Aisle, Victorian Market Hall, 19 Market Place, Stockport, SK1 1EU

Christmas Gift Packs, Hampers and Vouchers
NOW AVAILABLE



www.highpeakbeer.co.uk



## **New Beer Shops Open**

It's like buses – you wait for ages then three turn up at once. The past few months have seen two new beer shops open in the Opening Times area with a third due to open its doors this month.



First off the blocks was Corin Bland's High Peak Beer Co, which has been open since August and occupies a stall in Stockport's Victorian Market Hall. Corin has a background in advertising and design but decided on a career change. Luckily he was able to combine his own interest in beer with the

growing interest in beer with the public at large.

The offering isn't restricted to beer, though. Craft ciders feature alongside artisanal vodkas but the wall of beer that faces you at the stall spells out loud and clear what the real emphasis is here. Corin wants to follow the "Locale" principle as far as possible and sources most of his beers from a 25-mile radius of Stockport. So expect to see gems from the likes of Buxton, Bollington and RedWillow breweries featuring among the 140-plus bottles available.

However Corin doesn't let geographical considerations constrain his search for good beer so expect to see top beers from further afield – Scotland's Fyne Ales and Hardknott from Cumbria were represented when OT last called – along with a small but due to grow Belgian selection. Check out the website at www.highpeakbeer.co.uk. The stall is open Tuesday, Thursday, Friday and Saturday from 9am to 4.30pm, and for the farmers market on the third Sunday of each month.



In September the Bier Cell opened at 34b Greenwood Street in Altrincham. This is the brainchild of Wyn Rees who runs the popular Mort Subite bar just around the corner. The small shop is furnished and decorated in an elegant art nouveau style and is packed with European beery exotica, very much reflecting the Mort Subite stocking policy.

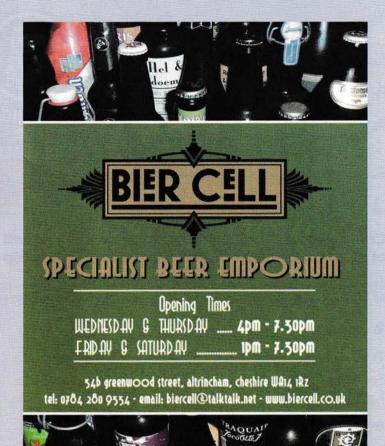
Belgian, Dutch, Italian and other European beers jockey for space on the crowded shelves. Check out Italian beers from Amarcord, Del Borgo and Baladin and specialities from Norwegian micro Nøgne Ø. Revered Dutch brewery De Molen is well represented and Belgian starts spotted included De Ranke Hop Flower Power, Cantillon St Lamvinus and the newly available Oud Beersel Fraomboise. Prices are very keen too. In spirit the Bier Cell is a successor to the much lamented Belgian Belly in Chorlton and is sure to be a huge success. There's a website at www.biercell.co.uk . Opening hours are 4pm to 7.30pm Wednesday and Thursday; 1pm, to 7.30pm Friday and Saturday.

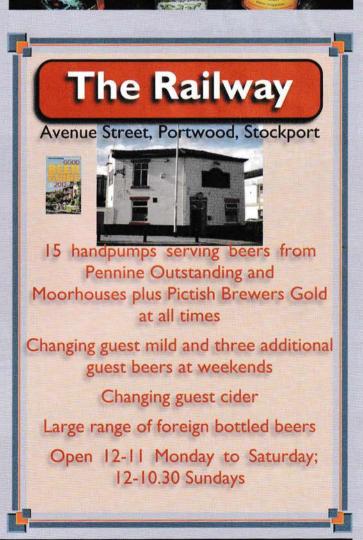


Due to open this month is **The Beer Shop** at 13 Kingsleigh Road, Heaton Moor. Buried deep in suburbia this enterprise by beer fan Dean Hilton will combine both on and off sales. Draught and bottled beers and ciders will be available to consume on the premises and to take away.

The plan is to have five cask beers on at any one time; initially these will be coming from George Wright, Ossett, Hydes, RedWillow

and Howard Town breweries. There will also be three ciders and one perry available. Former IT and Satellite TV consultant, Dean Hilton is the man behind the operation and he has great plans for the shop-cum-bar with tutored tasting sessions and beer festivals in the pipeline. The Beer Shop is planned to open on 17 November so look for a full review next month. Opening hours are set to be 4pm-10pm Monday to Thursday, 1pm to 10pm Fridays and 12 noon to 10pm Saturday and Sunday. The website is www.ukbeershop.com.







save Britain's Pubs!



# of Two Halve

## Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details		<b>Direct Debit</b>	Non DD
Title Surname	Single Membership	£20	£22
Forename(s)	(UK & EU)		
Date of Birth (dd/mm/yyyy)	Joint Membership	£25	£27
Address	(Partner at the same address)		
	I wish to join the Campaign for Real Ale, and agree to		
Postcode			
Email address			
Tel No(s)	I enclose a cheque for		
Partner's Details (if Joint Membership)	Signed		
Title Surname	Applications will be processed	d within 21 days	
Forename(s)			
Date of Birth (dd/mm/yyyy)			12/10

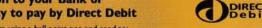
**Campaigning for Pub Goers** & Beer Drinkers

**Enjoying Real Ale** & Pubs

## Join CAMRA today - www.camra.org.uk/joinus



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







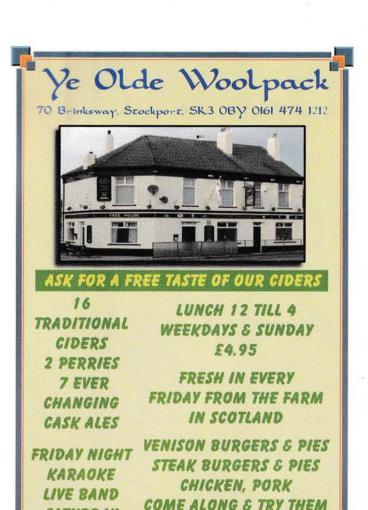
This Guarantee should be detached and retained by the payer.

#### The Direct Debit Guarantee

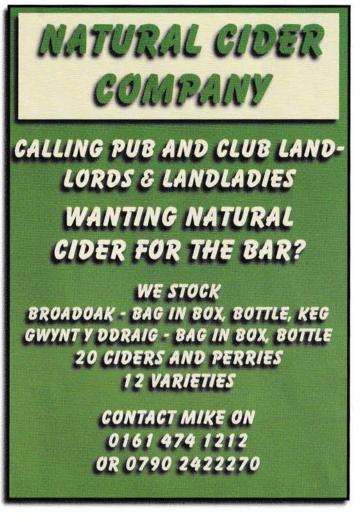
- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed, If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- . If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd
- You can cancel a Direct Debit at any time by simply contacting your bank or building society Written confirmation may be required. Please also notify us.

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd. 230 Harfield Road, St. Albans, Herts AL1 4LW Name and full postal address of your Bank or Building Society Service User Number Bank or Building Society To the Manager 2 6 1 2 9 Address FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society Membership Number Postcode Name(s) of Account Holder Instructions to your Bank or Building Society Please pay Campaign For Real Ale Limited Direct Debits from the account **Branch Sort Code** detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society. **Bank or Building Society Account Number** Signature(s)

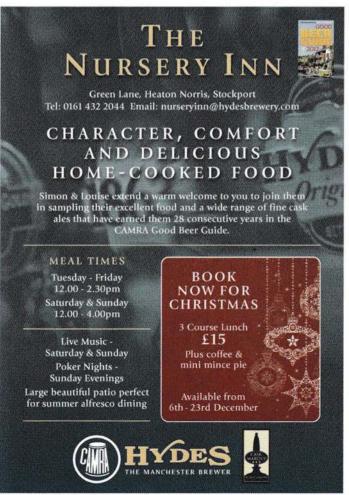
Banks and Building Societies may not accept Direct Debit Instructions for some types of account



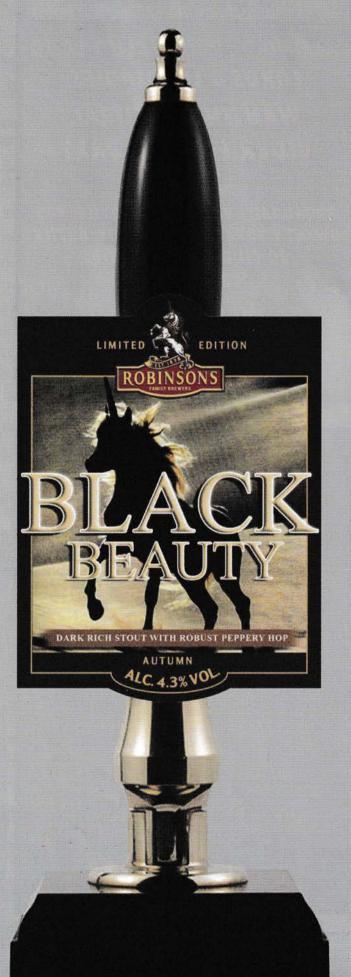
SATURDAY



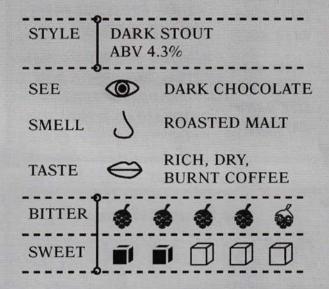




# It's Neigh Bad!



A dark Stout like Bitter with aromas of roasted malt and dark chocolate. This rich, deeply satisfying beer has a palate reminiscent of burnt coffee and peppery hop. A robust after bitterness perfectly balanced by priming sweetness.



Available October / November 2011

