

May 2012



Opening

TIMES

THE FREE LOCAL CAMRA MAGAZINE

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



CAMPAIGN FOR REAL ALE



OVER 200 BEERS, CIDERS & PERRIES ...more than ever before!



HOT & COLD FOOD AT ALL SESSIONS



FREE ENTRY TO CAMRA MEMBERS
(Except Friday evening from 7pm £3)



FAMILIES MOST WELCOME UNTIL 9.30PM



SEATING FOR ALL - OUTSIDE DRINKING AVAILABLE



THURSDAY 31ST MAY

EVENING 5.30PM-11.00PM
LIVE MUSIC

THE UPLIFTERS
ADMISSION £2



FRIDAY 1ST JUNE

LUNCH 11.30AM-3.30PM
LIVE MUSIC

WALTHER HOUSE STEEL BAND

FREE ADMISSION



EVENING 5.30PM-11.00PM
LIVE MUSIC

THE JALAPENOS
ADMISSION £5



SATURDAY 2ND JUNE

LUNCH 11.30AM-4.00PM
LIVE MUSIC

MERRY HELL
ADMISSION £2



EVENING 6.30PM-11.00PM
LIVE MUSIC

CONNIE LUSH AND BLUES SHOUTER

ADMISSION £2

THIS COVER IS SPONSORED BY



THE BOLLINGTON BREWING CO.

FESTIVAL CHARITY

Walthew House

Sponsored By The

STOCKPORT EXPRESS

ORGANISED BY THE CAMPAIGN FOR REAL ALE

SATURDAY NIGHT FANCY DRESS (OPTIONAL)
THEME: GREASE GREAT PRIZES



CORPORATE ENTERTAINMENT AVAILABLE

Visit our Web Site: www.stockportfestival.org.uk

31ST MAY TO 2ND JUNE 2012 • EDGELEY PARK, STOCKPORT (SK3 9DD) HOME OF STOCKPORT COUNTY & SALE SHARKS



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

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 Sewed
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/>

**OVER 600 OF THE
FINEST ALES SOLD
NATIONALLY AT
J D WETHERSPOON**
FEATURING GREAT ALES SUCH AS



BRITAIN'S NO.1 SUPPORTER OF MICROBREWERIES

THE MANCHESTER & COUNTY
49 PICCADILLY, MANCHESTER
TEL: 0161 236 9206

THE MOON UNDER WATER
68-74 DEANS GATE, MANCHESTER
TEL: 0161 834 5882

THE PARAMOUNT
33-35 OXFORD STREET, MANCHESTER
TEL: 0161 233 1820

THE WATERHOUSE
67-71 PRINCESS STREET,
MANCHESTER
TEL: 0161 200 5380

THE FORD MADOX BROWN
OXFORD ROAD, MANCHESTER
TEL: 0161 256 6660

THE SEVEN STARS
THE PRINTWORKS,
MANCHESTER
TEL: 0161 817 2980

MARDI GRAS
THE ORIENT,
TRAFFORD CENTRE,
MANCHESTER
TEL: 0161 629 2130

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

wetherspoon





Pub OF THE Month AWARD



The Stockport & South Manchester CAMRA Pub of the Month for May is the Molly House on Richmond Street in Manchester City Centre. Karen Wainwright explains why this new free house is so special and so different.

ON THE EDGE of Manchester's "Village" the Molly House is a new venture under the capable leadership of Paul Duffy. Converted from a former tailor's shop, this three storey free house is a building of contrasts. The ground floor is dominated by floors and furniture of pinewood. The bar is populated with six handpumps carrying a varied array of Beartown beers plus regular guests from other local micro breweries such as Red Willow. Décor is low key, tasteful and complementary to function. Next to the bar is the open kitchen serving the mainly Spanish Tapas dishes. Forget about crisps and nuts for bar snacks; feast yourself on fresh carrot cake and Victoria sponge served from the bar. Thought provoking music, whilst not "in your face" but definitely in the air helps to successfully entwine an ambiance of a cross between a British pub and a Continental bar.



For those who decide to explore the next floor, they discover the Molly House's unhidden secret. Whilst the bar is a carbon copy of downstairs the room is totally different. Soft furnishings and lighting create a sense of relaxation here. Take French "basement club", a Yankee "speak easy bar" and throw in a lot of well kept real ale, the result is a room with a unique character. Here too is access to a decked smoking area. With bench seating and adorned with hanging baskets it adequately caters for those thus inclined.

Paul has been in charge of the Molly House for the last sixteen months since opening. His team of staff is extremely friendly and nothing is too much effort to ensure you receive customer satisfaction. Apart from the real ales in the peak of condition, there is an excellent range of unusual spirits downstairs and fine wines upstairs. Foreign beers are well represented too. And for those who may be driving, (to complement the fresh cakes) an extensive range of teas and coffees from around the world are on offer along with a non alcoholic cocktail menu. Paul also has a wish to reduce his beer carbon footprint by trying to source guest ales that comply with CAMRA's LocAle philosophy in which he takes beer from local producers to reduce "beer miles".

The presentation of the Pub of the Month plaque will be on Thursday 24th May from 8 o'clock in the evening. Come along and enjoy a drink or two in the refreshingly pleasant surroundings of The Molly House at 26 Richmond Street M1 3NB. It is just a few minutes walk from Manchester's Piccadilly bus and train stations.

A FAMILY BUSINESS

STEPHENSONS

Supporting The Catering Trade Since 1868

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



CAMRA Regional Pub of the Year 2011


THE MAGNET


51 Wellington Road North, Stockport, SK4 1HJ
Tel: 0161 429 6287 www.themagnetfreehouse.com





14 Handpumps
Real Cider
Bottled Beers
Games Room
Car Park



GOOD BEER GUIDE 2012

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

Comment, Notes & Contents

What's On

Opening Times – Comment

Stockport Beer & Cider Festival is almost here and I hope all of you come along to have a drink. If you are a member of CAMRA please consider offering to work for an hour or two as extra staff is always welcome. This year we are repeating last year's successful trade session so we hope to see lots of licensees along for a chat on the Thursday afternoon.

If you are not a member of CAMRA please consider joining up at the festival – we hope to sign up our 1,260th member – look out for a full report (and the reason we are marking such an unusual number) in the July issue.

We are also delighted to announce a tie-up with the Manchester Evening News local titles that will see Pub and Brewery News, and other items, appearing in some of the MEN local titles. More details are on page 14 – so if you have any news please don't hesitate to get in touch. Contact details below.

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 £11.00 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 (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 June issue is Friday 11th May

Font cover – Stockport Beer Festival: an essential date for your diary

Contributors to this issue: John Clarke, John Tune, Dave Hanson, Peter Butler, Pete Farrand, Robin Wignall, Peter Edwardson, Frank Wood, Phil Booton, Mike Rose, Caroline O'Donnell, John O'Donnell, Viv Thorpe, Dave Atkins, John Barber, Tony Icke, Dave Hasler, Rhys Jones, Karen Wainwright, Adrian Palmer, Barry Pryme

Opening Times 333 - Contents

Pub of the Month	3	T&H Pub News	15
Curmudgeon	5	Pub News Extra	17
Mild Magic 2012	6	Festival Charity	17
Stagger	7	Madhatters Cider	18
High Peak Pub Scene	9	Cider Pub of the Year	19
Pub News	11	Stocktoberfest	19
Brewery News	12	Vale Cottage	19
Macclesfield Pub News	14	Local Pubs of the Year	21
Collaboration with MEN	14		

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.

Wednesday 9th – Campaigning Social: Railway, Dean Lane, Newton Heath. Starts 7.30pm. (NM)

Thursday 10th – Club of the Year Presentation: Altrincham Conservative Club, Market Street, Altrincham. Starts 8pm (TRH).

Saturday 12th – Brewery Tap Tour: a trip by train to some of Yorkshire's brewery taps. Details to follow (see branch website). (TRH)

Saturday 12th – Informal Social at Macclesfield Beer Festival. 12 noon onwards, (SSM)

Tuesday 15th – Quiz Social: Old Roebuck, Altrincham. Starts 8pm.(TRH)

Thursday 17th – Chorlton Green Social: 8pm Bowling Green; 8.40 Horse & Jockey; 9.20 Parlour; finish Trevor and Beech Inn. (TRH)

Friday 18th – Stockport Market Stagger: 7.30 Calverts Court, St Petersgate; 8.30 Boars Head, Vernon Street/Market Place. (SSM)

Saturday 19th – Branch Trip to Liverpool: will visit pubs including Pi (Rose Hill), Peter Kavanagh's and the Baltic Fleet. Catch 11.44 train from Oxford Road. (TRH)

Monday 21st – Quiz Social: Odder, Oxford Road, Manchester. 8pm (TRH)

Wednesday 23rd – Irlam Crawl: Boathouse, Ferry Lane 7.30pm; Nags Head, A57, 8.30pm. (NM)

Thursday 24th – Pub of the Month presentation to the Molly House, Richmond Street, Manchester City Centre. From 8pm. (SSM)

Friday 25th – Pub of the Year Presentation: Costello's Bar, Goose Green, Altrincham. From 8pm. (TRH)

Wednesday 30th – Social: Eagle, Collier Street, Salford. From 8pm (NM)

Wednesday 30th - Trams Leaflet Social: 8pm Bridge (Dane Road), 9pm Kings Ransom. Finish Steamhouse & JP Joule. (TRH)

Wednesday 30th – Joint Social with South Cheshire Branch: Young Pretender, Congleton. (MEC)

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

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 3rd – Moorfield Hotel, Marsland Road, Sale. Starts 8pm. (TRH)

Thursday 10th – Crown, Buxton Road, Great Moor. Speaker from Robinsons – get the latest news on the “Robbies Revolution”. Starts 8.15pm. (SSM)

Wednesday 16th – Kings Arms, Bloom Street, Salford. Starts 7.30pm (NM)

Thursday 7th June – Altrincham Conservative Club, Market Street, Altrincham. Starts 8pm. (TRH)



Measuring Up

I WAS RECENTLY in a pub next to a group of drinkers, one of whom went to the bar and returned with a round of drinks, including a pint of bitter for his companion with a head at least one and a quarter inches deep. "I asked for a pint, not a half," the guy said. "Well, take it back to the bar for a top-up," the other replied. He pondered this for a moment and said "You know, I really can't be bothered." Now, in this particular pub, if he had left the pint on the bar it would almost certainly have been topped up by the bar staff without asking, so in a sense he only had himself to blame. But this clearly illustrates that the problem of short measures in pubs is still very much with us.

On two occasions in recent years – under the Conservatives in 1992 and Labour in 2001 – the incumbent government has gone into a general election promising to bring in legislation to define a pint of beer as a full liquid pint. However, on each occasion, after the party in question was returned to power, the plan was quietly dropped and the prospect of it being revived now seems remote. So we are left with the unsatisfactory situation that, while serving short measures remains an offence, there is no watertight legal definition. It is a myth that the "trade guidance" seen on notices in many pubs stating that a pint must consist of at least 95% liquid has any force in law.

So in effect drinkers are left on their own to ensure that they receive a full measure when ordering a pint at the bar. It has to be said, though, that it doesn't seem to be an issue that many people get particularly excited about. The number of pubs using oversize glasses has steadily dwindled to the extent that now the practice has virtually disappeared, and no pubs promote it as a factor differentiating them from others.

Ironically, while CAMRA policy strongly favours full measures legislation, and CAMRA beer festivals all set an example by using oversize lined glasses, it is often the drinkers of Guinness and smooth beers rather than those of real ale who come off worst. It's worth adding that, in my view, as often as not short measure results simply from sloppy bar practice rather than from any deliberate intention to short-change the customer. And I have often seen drinkers who really should know better take pints off the bar that would have been gladly topped up, often without asking, if they had not been so hasty.

Reservations about Reservations

I'M ALWAYS A bit annoyed when I see tables in pubs with "Reserved" signs on them. It suggests both an excessive concentration on food and a somewhat snooty, exclusive attitude. Surely a "public house" should be just that – open to all comers, and first come, first served for the available seating. And "Please Wait Here to be Seated" is a notice that really should never be seen in anywhere that lays claim to the title of "pub".

If pubs want to reserve tables for diners, then it's quite simple, they should have a separate restaurant, distinct from their bar areas. Indeed, twenty years ago there was quite a vogue for pubs opening up restaurants, as it was seen as something bringing a bit of extra cachet. I can think of at least one where the former public bar was turned into a restaurant.

But more recently, the tide has been running the other way, with the separate restaurants being stripped out and in effect colonising the rest of the pub with their place settings, pretentious, pricey food and table reservations. It is more true than ever before that many pubs have, to all intents and purposes, turned themselves into restaurants and left behind their original purpose in life. Very often, there's no attempt to provide even a small area that feels welcoming to casual drinkers.

Curmudgeon Online: curmudgeoncolumns.blogspot.com

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



THE BOLLINGTON BREWING CO.

COME AND SEE OUR
AWARD-WINNING BEERS
IN THEIR
NATURAL
ENVIRONMENT.

THE VALE
INN
BOLLINGTON



THE PARK
TAVERN
MACCLESFIELD



BREWING PASSION

VALEINN.CO.UK | PARK-TAVERN.CO.UK

M The home of
quality & flavour.

M THE
ACC
Macclesfield

Award winning
craft beers

 Follow us for details
of new beers & events

Tel. (01625) 423 704

1 Mill Green, SK11 7PE

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

Mild Magic 2012



THERE IS STILL TIME to take part in this year's Mild Magic trail. Mild Magic runs until Sunday 20 May and offers everyone taking part the chance to win something. All completed entries will receive either a free entry ticket for the 2012 Stockport Beer & Cider Festival or, if you're a member of CAMRA, vouchers for two free half pints of mild at the festival. Other prizes include t-shirts, polo shirts and brewery visits.

Get a card from a participating pub and when you've filled it in (you'll need 12 different stickers from 12 different pubs) send it to the Mild Magic address on the card and, after our closing date, we will send you your Stockport Beer & Cider Festival tickets, and a special invite to our prize and awards evening.

Mild Magic Launch

Mild Magic was launched at the Nursery, Heaton Norris when a good turnout of press and CAMRA was able to enjoy Hydes Owd Oak. Pictured, left to right, are CAMRA's John Sutcliffe, Jim Flynn and Chris Wainwright along with Laura Stockton who designed this year's logo and poster.



The Mild Magic Pubs

ALL SAINTS Sand Bar; **ALTRINCHAM** Costello's Bar; **BREDBURY** Greyhound; **BRIDGEMONT** Dog & Partridge; **BROADHEATH** Old Packet House; **BUXWORTH** Navigation; **CALE GREEN** Adswold Hotel; **CHEADLE** Crown, Cheshire Line, Red Lion; **CHEADLE HULME** Church Inn, Cheadle Hulme, Kings Hall; **CHORLTON** Oddest, Sedge Lynn, Beech, Horse & Jockey; **COMPSTALL** Andrew Arms, Northumberland Arms; **DIDSBURY** Fletcher Moss, Milson Rhodes, Railway; **DISLEY** White Lion; **EDGELEY** Ye Olde Woolpack; **FALLOWFIELD** Friendship; **FURNESS VALE** Crossings; **GATLEY** Horse & Farrier; **GORTON** Waggon & Horses; **GREAT MOOR** Crown, Travellers Call; **HAUGHTON GREEN** Chapel House; **HAZEL GROVE** Grapes, Three Tunnes, Wilfred Wood; **HEALD GREEN** Griffin; **HEATON CHAPEL** Hinds Head; **HEATON MERSEY** Crown, Griffin; **HEATON MOOR** Crown; **HEATON NORRIS** Magnet, Nursery, Navigation, Railway; **HEAVILEY** Blossoms; **HYDE** Queens, Sportsman, Cheshire Ring, Cotton Bale; **LEVENSHULME** Sidings; **LONGSIGHT** New Victoria; **MANCHESTER CITY CENTRE** City Arms, Crown & Anchor, Micro Bar, Waterhouse, Bulls Head, Grey Horse, Old Monkey, Castle Hotel, Marble Arch, Molly House, Knott Bar, Paramount, Rain Bar, Ape & Apple, Moon Under Water, Rising Sun; **MARPLE (ROSE HILL)** Railway; **MARPLE BRIDGE** Royal Scot, Windsor Castle; **MARPLE** Navigation, Ring O'Bells; **MELLOR** Royal Oak; **NEW MILLS** Masons Arms; **OFFERTON** Fingerpost; **OLD TRAFFORD** Bishop Blaize; **PARRS WOOD** Gateway; **PORTWOOD** Railway; **RUSHOLME** Ford Madox Brown; **SALE** JP Joule, Plough Hotel, Volunteer; **SALFORD** New Oxford; **SHAW HEATH** Armoury, Florist; **STALYBRIDGE** Station Buffet Bar; **STOCKPORT TOWN CENTRE** Bakers Vaults, Calverts Court, Tiviot, Arden Arms, Red Bull, Waterloo, Crown, Pineapple, Swan With Two Necks; **STRINES** Royal Oak; **TIMPERLEY** Quarry Bank; **WHALEY BRIDGE** Shepherds Arms; **WHITEHOUGH** Old Hall; **WITHINGTON** Victoria; **WOODFORD** Davenport Arms.

Note – Many of these areas will be subdivided on the card to make it easier for you to complete Mild Magic Extra, Super and Ultra.

Stagger....

TO START OFF, we met up in **The Cheshire Line Tavern** – this was originally a railway station of the Cheshire Lines Committee railway. A line still runs past to the rear of the pub. While the outside appearance presents a representation of the original embellished station façade, inside is a different matter entirely.

There are two entry points, both on the front. The main one goes in through what probably would have been the booking hall –



on the left is the right-hand side of the 3-sided bar. Turning left from the main entry brings you to the long bar. Further along, at the end of the bar is an opening into a large lounge, which had a small stage in the far right corner. Overall, this pub is light and clean, with nice pictures of its bygone heritage adorning the walls. There were four hand-pumps on the bar, dispensing Banks's Bitter, Filly Drift (Ringwood), Sneck Lifter and Cocker Hoop (both Jennings). Our little group tried the last three, Filly Drift and Snecklifter both scored well, followed closely by the Cocker Hoop just slightly less.

Next on our list, just up the road, we came to **The Ashlea**. There is a split-level, multi-room layout here. Lots of wood and brick



partitioning to be seen. On entry level is a small bar which seemed to be closed, so it was up seven steps to the left, and then a swift turn right to another small bar which was dispensing, on first impressions, three hand-pumped ales, Abbot Ale (Greene King), Directors Bitter (Courage) & Hooky Dark (Hook Norton). However, it turned out that only the Hooky Dark was on, apparently the other two were having their lines cleaned out. The Hooky Dark was not well received, the opinion by one member who'd had it before thought it was slightly tainted by something, leaving a strange after-taste.

Leaving here, we turned left at the end of Manchester Road onto Stockport Road and the main 'drag'. First of this series was the **Royal Oak**, a fawn-coloured brick building fronting on the main road. As it was dark, we were greeted by a veritable light show from a chain of bright white lanterns strung along the entire length of the pub's guttering – no missing that! On entry, we were greeted by a faint smell of disinfectant, which didn't leave us till we left. On the right was

the bar. The floor of this 'vault' type room must have looked good once as it was made up of a herringbone pattern of wood parquet blocks, which seem to have been pale originally, but



been overpainted with black, though years of traffic have badly scuffed the floor, which is now a mixture of pale & dark slashes. To the left, opposite the bar is what is probably the TV room. This is a Robinsons house; Unicorn and Long Kiss Goodnight were on offer. Both were tried, and both were scored average to a bit above in both cases.

Next up the road was the **Red Lion**, a neat looking building with a smart overall effect. It has a bus stop smack-bang outside – very



convenient if home happens to be in the Stockport direction! Inside, an open-plan multi-area set-up, tastefully refurbished by Robinsons a while ago. Lots of nice wood and leaded glass with partitions and balustrades separating the areas. Towards the back, out of two fire doors was a tiled, covered smoking area. No music, which is a blessing to some, yet quite the busiest pub we had encountered so far. Again, a wide selection of food on offer, but not as 'in yer face' as the first two pubs we visited. Four offerings from Mr Robinson, two standards, Unicorn Bitter and Hatters Mild plus Mr Scrooge and Old Stockport as seasonals. Mr Scrooge scored well, average to worthy of beer guide entry whereas Old Stockport only received average/satisfactory.

A further trot up the road led us to the **Queens Arms**, another Robinsons house, set back from the road slightly, with a white stucco



frontage interspersed with alternate red blocks. Quite attractive. The bar greets you as you enter, and round it to the left the room extends far back, giving way to a separate dining area through some glass doors. To the right of the bar were the toilets, and before them on the right again is a small darts room. The dart board and its 'run' is immediately as you walk in, so to get to the few seats on the opposite side of the room, you have to dodge darts and players. Another Robinsons house which had benefited from a

stylish modernisation. Beer – two locals, Unicorn and Dizzy Blonde, one guest Cumbrian Way (Hartleys). The latter did not seem to live up to its illustrious forbear – Hartley Ulverston Bitter, being somewhat 'ordinary' having no real developing tastes, and as such, scored accordingly – distinctly average. Dizzy Blonde fared equally dismally, gaining only one good against five averages (Unicorn not tried here).

Further up the road, on the opposite side is the **Printers Arms**, our next port of call. A white fronted main road pub, with a large



continuous wooden plant trough along its frontage and continuing round the corner to its rear. On entry, the bar is on the left and it can be seen that originally the room was quite small, but has now been extended rearwards through glass partition doors into a bright and spacious rear room which is done out in cream and plum red. Another Robinsons house, Unicorn and Hatters only; scoring low again, Unicorn average to average plus, Hatters average to below average. The landlord here though is very supportive of independent brewers, as he has a second pub, in Thornsett, also called the Printers Arms, where he sells all his guest ales at £2.30 - £2.40 a pint irrespective of strength.

Back out onto Stockport Road for the relatively long stretch up to our final destination for the night, the **Farmers Arms**. This is a



reasonably sized corner pub, sandwiched between the A560 (Stockport Road) and the obliquely joining B5465 (Edgeley Road). It is an open plan pub which is allegedly popular with families during the day for budget meals, whereas at night, there is apparently a more TV sports-orientated and young clientèle.

Two beers were on offer, though we managed to get there just as the obvious choice for the writer (particularly) had got to the end of its barrel, and was off i.e. Ruddles "County", so we had to be content with the remaining offering, Greene King's "IPA" – scoring was pretty average to a bit above. And so ended another stagger through the predominantly home territory of Robinsons brewery. It was difficult, given the consistently average scores to select a "favourite" beer of the evening. On scoring alone, it would have to be the "Filly's Drift" from Ringwood brewery.

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:
Fyne Ales, Town House, Buxton, Pictish,
Hawkshead, Oakham
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



1998

Wobbly Bob



2002

Navvy



2002

Wobbly Bob



2004

Wobbly Bob

The Crown Inn

98 Heaton Moor Road, Heaton Moor
Tel: 0161 432 5548

Over 5 cask ales from SIBA range

Selection of lagers

Quiz every Thursday 9 pm

Entertainment last Saturday every month

Roast spuds 6 pm every Sunday

Great Atmosphere

Great People - Great Beer

All under one roof

the Mark Addy

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

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

High Peak Pub Scene

Frank Wood with Pubs News from High Peak & North East Cheshire CAMRA plus Robin Wignall's monthly round-up of the Peak District Pub scene

High Peak Pub News With Frank Wood

A BRIEF REPORT on the beer choice in Disley to start with (in mid February). The **Rams Head** in the centre of the village seems to aim on being an upmarket food operation rather than selling traditional pub grub, though the beers on this particular evening were Black Sheep Bitter, Adnam's Lighthouse and Thwaites Wainwright. The Black Sheep was reported as being of average quality. A few yards up the hill away from the A6, and the **White Horse** is a Robinsons house with more of a traditional pub food offering. Unicorn, Hatters and Long Kiss Goodnight (the then seasonal) were the beers on offer, the Unicorn reported to be on good form. Further uphill and the **Mousetrap** was closed, with a sign stating that there were 'live in guardians'. It was up for sale and the fixtures and fittings seemed to be still in place inside.

The **Dandy Cock**, another Robinsons pub, is back down the hill on the A6. Pictures of old Disley are of interest in one of the rooms. Unicorn and Hatters were on but the Dizzy Blonde pumpclip on the third pump was turned round on the evening. Unicorn was average.

The **Crescent**, Robinsons again, had Dizzy Blonde but our correspondent could not see the other pumps. Finally, the **Albert**, a little further along the A6, had Skinners Betty Stogs on sale and was regarded as the best beer of the evening so far.

The **White Lion** further along still was the venue for the High Peak February Branch meeting and it needs no introduction to most of you readers, as it is rated highly, with around 10 handpumps dispensing excellent beers from near and far. (Thanks to Phil Moss for his help on this piece).

To Glossop and a visit to the **Royal Oak** at the foot of the Snake Pass on April Fools day found Taylor's Landlord, Wells Bombardier, Moorhouses Black Cat and Moorhouses Blond Witch on sale in what was a busy pub for a Sunday afternoon. It has now taken over the franchise for Chinese food that was previously I believe, at the **Commercial** further down the road at Manor Park Road. At the **Peels Arms** in Padfield the same day, the guest beer was Theakstons Lightfoot at 4.1% and very good it was too.

The **Crown** in Victoria Street, Glossop, selling for more than a decade the cheapest cask pint in the Glossop area, has put up the price of their Old Brewery Bitter to £1.80 (though still well worth it!) and is now only joint cheapest pub with the Globe on the High Street, also selling several of their beers for the same price. The latest beer from the Globe is Summit, a 4.3%

light coloured beer that has replaced Comet (it's the same recipe apart from different hops due to unavailability).

In Hyde, **Flanagans**, on Hyde Road, opposite Morrisons, is now trying out real ale. On the last Saturday in March, the Theakstons Black Bull was fine but the Hurleys Irish Ale was well past its best and taken back.

The previous week, a visit out to the **Pack Horse** on Mellor Road, just outside New Mills saw a choice of Tatton Blonde, Grafton Can Can, Phoenix Arizona and Tetley Bitter, the Tatton being tried and most tempting to stay. However, we wanted to call in the **Moorfield Arms** on Shiloh Road, Rowarth and found that Marston's EPA and Wychwood Hobgoblin were the normally available beers, the Marston's being quite pleasant.

After this, a call in the **Royal** in Hayfield found a good selection as ever. Green Mill Chief, Thwaites Lancashire Reign, Ossett Blonde, Thwaites Lancaster Blonde, Fullers Front Row and Thwaites Original. If anyone notices a pattern here, I believe that Thwaites beers have replaced Hydes, of which there were often two beers available.

In the **Kinder Lodge**, Graham Clarke's successful pub across the village, the regular barmaid Rachel went to great lengths to accommodate us and passed over a plate of sandwiches on more than one occasion. The beers were Taylor's Best Bitter, Jennings Cumberland and Greene King's Old Speckled Hen. I tried the Taylor's, a rare beer for the area, which was in good condition as ever. A really good community pub.

Peak Practice With Robin Wignall

THE PUBLICISED re-vamp of the Robinson's beer range has had an effect out in the Peak District. Both the **Cock** in Whaley Bridge and the **Crossings** in Furness Vale had customers with a liking for Old Stockport, but this is one of the brands to disappear. Its March replacement at the Cock was Hatters, which was good to see as for many years the Cock was a good place to find a good pint of Hatters. At the Crossings the beer range tends to vary anyway aside of Unicorn and the seasonal beer, but Hatters will be available during *Mild Magic*. Reading *The Unicorn 02*, presumably Hatters will soon be 1892. Both these pubs have found Enigma very popular with customers.

The **Shepherds** in Whaley Bridge has of course accessed the most recent Marston's Single Hop beers. February's Galaxy, Australian hops, was followed in March by a very enjoyable East Kent

Goldings. There is usually a good range of beers from the Marston's brewing empire, though busy weekends can make a big hole in the 9 or 10 beers available on Friday. Good keeping and good turnover helps to ensure good beer quality of course. Look out for Jennings Dark Mild during Mild Magic month. As a stop press on the Shepherds, an early April call found a range of goodies in the cellar, including the next Single Hop offering, Mittelfruh, a 4% brew with Hallertau German hops.

The **Old Hall** at Whitehough recently provided a fine pale hoppy session beer from North Yorkshire Brewery, Prior's Ale. This of course was amongst the usual fine selection of well kept beer available. Expect to find guest milds during Mild Magic. Just a walk along the Peak Forest Tramway, the **Navigation** at Buxworth will also be stocking a range of milds for Mid Magic. A recent visit found beers from Beartown, and at last a chance to try Robinson's Enigma. Certainly worth waiting for.

The **White Horse** in Whaley is good for changing guest beers, with beers from Mordue and Titanic expected in April.

The **Dog & Partridge** at Bridgemont often has a Cottage beer available. In early April Wessex Spring was paler and sharper than some of the maltier Cottage brews. Coach House Gunpowder Mild is the anticipated Mild Magic ale.

Recent changes in Whaley Bridge include the closure, again, of the Board Inn. Whither its future, amongst rumours of the pub being auctioned off by Robinson's?

The **White Hart** at Whaley Bridge has new tenants. Stuart and Rosie took over in early April. Some refurbishment and alteration is expected to bring this historic building into the 21st century. Snacks, sandwiches and pies, are available, and no change on the beer front with Tetley Bitter, Young's Special and Wells Bombardier, with a fourth hand pump to be added when alteration work is completed.

Despite the Highwayman at Rainow being long closed and boarded and with an uncertain future, Thwaites beers, especially Wainwright, are widely available in this area. Wainwright is thought to be the brewery's best seller. The **Dog & Partridge** at Bridgemont regularly has Wainwright, as does the **Goyt** in Whaley Bridge. It is also a fixture at the **Soldier Dick** in Furness Vale, with 2 or 3 other changing beers. A recent visit to the **Dog & Partridge** in High Lane, M & B's Crown Carvery, found Wainwright and Marston's EPA at sensible prices, £2.65 and £2.20 respectively. Finally the **Boar's Head** at Higher Poynton has Thwaites Original as a permanent beer, and in good form it was on a recent visit.



Storm in a pint pot

Pub News



Trafford Latest

JW Lees have expanded their estate with the purchase of the **Rope & Anchor** at Dunham Massey and the **Plough & Flail** at Moberley from Deckers Group. Deckers only took on the Rope & Anchor in 2010 spending a significant amount on its refurbishment turning it into a "gastro" pub-restaurant. On the beer front, the Rope and Anchor has been a supporter of local micro-breweries including Dunham Massey and Tatton, these are now set to be replaced by Lee's range of beers.

Altrincham's **Orange Tree** pub has re-opened under new management. The pub on Old Market Place closed in February when long term licensee Paul Cant handed the keys back to owners Enterprise Inns



blaming the pub-co for making the business unviable. The new tenants who also have interest in the **Red Cow** in Knutsford took over in mid March. Three real ales remain on the bar with Greene King Old Speckled Hen, Black Sheep Bitter and Theakston XB were available when OT called. Live music has been re-introduced with a regular Thursday night residency for local singer Penny Mac playing the flute and violin in many styles of music including pop, dance, jazz & classical and more to follow.

A little further down Church Street from the **Orange Tree**, real ale is back at the **Wheatsheaf** for the summer months. Owners Trust Inns limit the pub to Greene King IPA and Old Speckled Hen with the choice alternating between the two but landlord Jim McPhee reports that the ale is increasingly popular with his younger student customers. With a large garden, the pub is a popular destination for the summer months. In the past the garden has had pygmy goats and a miniature farm, but the latest animal residents are surely the most unusual yet - a trio of Brazilian Marmoset monkeys.

The **Barrington Hotel**, a short walk from Altrincham Interchange is undergoing a major refurbishment to both its public area and letting rooms. The main public bar is now housed at the front of the pub facing looking down Stamford New Road. New wallpaper, carpets, curtains and furniture have made the front bar a comfy welcoming area and the decking area to the front is to be refurbished. A well kept pint of Joseph Holt bitter is served (ignore the misleading Thwaites signs on the outside of the pub which date from a previous incarnation -

manager Pam continues to berate Holts for not updating them). The former main bar hidden to the rear is being converted into a reception for the hotel and a residents' bar.



By the time you read this, the pub kitchen will be open lunchtimes offering simple quick meals to visitors and local office workers. The hotels 12 letting rooms are also getting a makeover with four having been converted to "apart-rooms" complete with fridge, hob and microwave oven, alongside tea and coffee making facilities, ensuite bathrooms and flat screen TVs. The rest of the rooms are now served by a new communal kitchen complete allowing residents to prepare their own food.

Finally in Altrincham, the builders are in at the former Grapes pub on Regent Road which is being converted to a Thai restaurant.

Greene King has also installed two handpumps to the **Gorse Hill** on Chester Road Stretford. When OT called, no ale was available but the usual offering is Greene King IPA and Abbot Ale. Following the news of real ale at The Tollgate in last month's OT, this is further good news for Stretford which has gone from one to five real ale outlets in a few short months. OT also has it on good authority that handpumps will also shortly be installed at the **Quadrant** on Great Stone Road/Kings Road.

City Update

The **Ducie Arms** nestled between Manchester University and Manchester Science Park has introduced real cider to its range. Meanwhile, the closure of Kro 2 bar on Oxford Road has been followed by Kro's departure from the **Old Abbey Inn** (Pencroft Way, Manchester Science Park). The group's catering wing which was formerly based at the Old Abbey has been relocated to the Oxford Road bar. Building owners Punch have installed a temporary manager (who has removed the cask ales) and put the pub on the market.

Another JW Lees pub, the **Park** on Moorcroft Road between Northern Moor and Baguley is closed. It is understood that the police applied for a review of the pub's licence following a shooting incident at the pub in early March.

The Victorian Chop House Group, owners of **Mr Thomas' Chop House** and **Sam's Chop House** have purchased the Memorial Hall on the corner of Albert Square and Southmill Street, probably better known to many locals as the former Square Albert pub. The ornate

Venetian Gothic style building was built in 1863 by architect Thomas Worthington and used as a meeting place for many Victorian societies. The ground floor and basement eventually became the Square Albert pub but after falling into decline, the pub closed 10 years ago. The Chop House group will put a restaurant and pub into the basement and ground floor with function rooms on the first floor and a six bed boutique hotel above. The pub-restaurant part is expected to open by November.

Two former pub buildings on Chester Road in Hulme have been razed to the ground. On March 2nd the former **Bulls Head** was badly damaged by a fire in the neon sign factory that occupied it. The damage was so severe that the building was subsequently demolished. A few doors down demolition teams also moved in at the **Hope** later the same month. Although when the pub closed the ground floor was meant to become a Chinese takeaway with flats above, it seems the property developer's pound has won out again and a historic old building is no more.

Chorlton now has an amazing 21 cask ale outlets with two new handpumps installed at the **Royal Oak** on Barlow Moor



Road next to the "four banks". It has long been something of an anomaly that despite almost all the other local bars offering a wide range of cask ale, there was none at this large pub owned by one of the country's largest breweries Greene King. Although the offering of Old Speckled Hen and Greene King IPA is unlikely to tempt many real ale fans from the range of local brews served in the likes of Marble Beer House, Oddest and Elektrik, it is good to see the Royal Oak's regulars given the choice, it will be interesting to see if they take to it.

Ordsall's **Welcome Inn** on Robert Hall Road has temporary managers while owners JW Lees seek new tenants. One of the few pubs left in Ordsall, the Welcome is a short walk from Sainsbury's on Regent Road via Oldfield Road or can be reached via the footbridge over the Irwell between Cornbrook station and Woden Lane. When OT called the JW Lees Bitter and Brewers Dark mild were both in good form.

Staying in Salford, the **Eagle** on Collier Street did not reopen over the Easter weekend as planned. However the pub is now in the hands of the Castle management and should certainly be open by the time you read this. The range should be something like Holts Mild, Bitter, seasonal and guests. More next time.

More Pub News on page 17...

Horse & Jockey

the inn on the green



9 The Green, Chorlton, M21 9HS
Tel: 0161 860 7794
www.horseandjockeychorlton.com



The jewel in the crown of Chorlton's thriving real ale scene in an idyllic village green setting, dating back to 1512.

Resident, seasonal and one-off brews from our in-house 4 barrel microbrewery, complemented by a sublime selection of local and national guest ales in constant rotation. Over 40 whiskies, and over 30 Belgian, German and world beers.



British cooking at its best - food served all day every day in the pub, and every evening from 6pm (all day weekends) in our newly extended restaurant.



Brew

This month Brewery News focuses our local micro breweries where there is plenty going on.

FIRST, MORE news of what will be the area's newest brewery. Rob Hamilton (pictured right), well known from his work at Marble Brewery and the Marble Arch, has acquired brewing kit that was in situ at the Marble Arch pub and has had it installed in a unit down the road. It's not a million miles from Marble's new premises on Wood Street.



If all goes according to plan with the **Blackjack Brewery**, brewing might be under way by the time you read this. Rob has a fondness for darker beers but he assures us that paler offering will be brewed too. Given his background I think we can safely say they will all be beers with something interesting to say. If you don't track them down in the next few weeks, don't worry as we plan to have a couple on sale at Stockport Beer Festival.

Meanwhile **Marble Brewery** will be concentrating on its core range for a few weeks pending a replacement of the brewery floor. Stocks need to be built up to see the brewery through the enforced short period of closure. One thing to look out for though is the new Earl Grey IPA in bottles. It's been hugely impressive on draught so this is a welcome development.

Out in Denton, **Hornbeam Brewery** is going great guns. Forresters Mild (4%) is a new dark mild with a rich chocolatey finish. Look out, too, for the Shipwreck pale ale (4.8%) brewed using Summer, Delta and Perle hops. Bottled beers are also selling well and one to check out is Kierspe Keller Bier (5.1%) brewed in the German style. Next month sees the fifth anniversary of Hornbeam's first brews and some commemorative beers are planned although no decision had been taken as to what these might be as we went to press.



Outstanding Brewery has redesigned its logo and pumpclips. The new logo will be used in all new promotional material and the new pumpclips will be provided with all casks and kegs supplied. The chaps at the brewery are very proud that January's National Winter Ales Festival saw "Pushing Out", their 7.4% hoppy barley wine, win its category and it will now get the chance to compete against the other three category winners for the honour of representing the region in next year's Champion Winter Beer of Britain competition. The session beer Selling Out (3.9%) also won a silver award at last year's Bury Beer Festival.

The brewery has brewed another batch of its Imperial Russian Stout "Matron's Delight" which was available at select accounts recently, with an 18 gallon cask having been put aside to undergo a lengthy maturation so that it is in prime condition for Stockport Beer Festival.



Finally, in February, CAMRA competition winner Margaret O'Brien (pictured above in brewing mode) visited the brewery to brew her dream beer; a chocolate mint stout, Mag's Curious Stout. The limited edition beer was to be available throughout March and April, and may also make an appearance at Stockport Beer Festival.

The Railway

Avenue Street, Portwood, Stockport



15 handpumps serving beers from Pennine Outstanding and Moorhouses plus Pictish Brewers Gold at all times

Changing guest mild and three additional guest beers at weekends

Changing guest cider

Large range of foreign bottled beers

Open 12-11 Monday to Saturday;
12-10.30 Sundays



wery News

Stockport's **Quantum Brewery** continues to build an enviable reputation with its big stouts and hop forward pale ales. Quantum beers are now available in bottle and can be bought at the High Peak Beer Co in Stockport's market hall and other selected outlets. The core Quantum range has been selling well and this has left little time for experimentation by brewer Jay Krause, but he has made a EUROIPA which was all Munich malt, all mainland euro hops and fermented with Belgian yeast, so that should be interesting.



Other things planned include a re-brew of the Imperial Stout which will be aged in whiskey casks until autumn, prior to bottling and putting into cask. Jay also has plans to do some bigger beers this year solely for bottle (and perhaps a small amount in "craft keg").

The **Greenfield Brewery** also goes from strength to strength. This month the brewery is producing its first ever mild, to mark CAMRA's Mild Month. It has a twist, though. Terry's Mild (3.8%) is so-named as it has a chocolate and orange finish. Worth looking out for.

Beartown Brewery of Congleton, Cheshire has launched a bottled 5.5% ABV premium beer in tribute to Wojtek 'The bear who went to war'. The story of Wojtek has been set in folk law since the 500 pound bear had his most famous hour alongside Polish troops at The Battle of Monte Cassino in 1944. Demand for the tribute beer is now growing quickly among the domestic and UK Polish community, as well as from international markets where the story of Wojtek is legendary.



Head brewer Ian Burns (pictured above with a bottle of the new beer) told us "Wojtek the bear was discovered as a cub in Iran by Polish troops as they travelled through the Middle East to join the allied forces. He is known to have drunk beer and enjoyed cigarettes with the soldiers. He was officially enlisted and given the rank of Corporal to allow him to travel to Italy where, at The Battle of Monte Cassino, he helped move artillery shells to assist the soldiers."

"Since then an insignia of Wojtek carrying an artillery shell, has adorned the uniform and vehicles of his comrades in the Polish 22nd Transport Company. At the end of the war Wojtek retired to live at Edinburgh Zoo, and there are still those who can remember him enjoying cigarettes there."

Macclesfield's **RedWillow Brewery** is celebrating a double triumph in the SIBA national awards. Most micro brewers are members of SIBA so there is considerable and formidable competition in its national beer awards. However RedWillow's superb strong pale ale Wreckless (4.8%) won Gold in the Premium Bitter category and Silver overall. RedWillow's Toby McKenzie declared himself as "shocked and pleasantly surprised" at the double win. Apart from his core beers, Toby is continuing with his experimental Faithless range, with recent entrants being a Black IPA and a Juniper & Lemon Grass Saison. Such is the demand for RedWillow beers that the brewery will be expanding this month, increasing capacity by an additional 24 barrels a week – almost double the current size.



Over in Glossop, **Howard Town Brewery** has installed a small pilot plant with a half barrel capacity. This can produce a short run to fill either 150 bottles or two 9-gallon casks and so enables the brewery to create bespoke special one-off beers for organisations and events. One such recent beer was Bog Trotter, made for Glossop Harriers. Howard Town's Tony Hume tells us that he is also considering using the pilot plant to offer "brewer for a day" promotions.

On the beer front, new beers include Dragon's Nest (4.4%) brewed for St George's Day and the pale, hoppy Hope (4.1%), a seasonal for Spring. In common with many other brewers, Howard Town will be making a beer to mark the Queen's Diamond Jubilee although details have yet to be finalised.

Millstone Brewery in Mossley remains very busy as usual. Having taken several years (and some occasional nagging from OT) last year Millstone Stout (4.5%) finally made an appearance. It was intended that only two brews would be made of this beer but such has been demand that it is still in production with a seventh brew in the pipeline in mid-April. Apart from that the core range of Tiger Rut, True Grit and Vale Mill continues to perform well, along with the seasonal range.

Up in Heywood Tony Allen's **Phoenix Brewery** remains extremely busy with his beers selling very well. The special for St George's Day, St George's Flag (4.3%) sold out quickly and the same has been the case for all the seasonal specials, despite production volumes of these being doubled this year. Beers making a welcome return this month include White Tornado (4.3%) and Midsummer Madness (4.5%).



Bollington Brewery continues to slowly expand its range and the latest edition has been Eastern Nights (5.6%), a full-bodied and hoppy IPA. It has a lovely lingering and bitter finish which makes the beer very drinkable indeed. It was on top form at last month's New Mills Beer Festival and will also feature at Stockport Festival along with Diamond Knights (4.1%). This latter is being brewed to mark the Queen's Diamond Jubilee and will be a light golden beer gently spiced with coriander.

Boggart Brewery always has something new out. Last month Dren was out and about. This was a 3.6% copper coloured session beer with a fresh citrus taste. Expect to see other new Boggart beers out this month.

Up in Rochdale, **Pictish Brewery** continues with its regular monthly specials and also the increasing range of single hop beers. The monthly special for May is Black Diamond (3.5%) described as "a full bodied, rich, dark Mild. Roast barley flavours dominate the palate and lead to a subtle well balanced finish". Look out for it. It's difficult to keep up with the single hop beers which come and go extremely rapidly. One recently encountered by OT was Junga, a new hop variety crossing the more established Northern Brewer and Marynka varieties. The result was a beer combining quaffable bitterness and appealing aroma.



We started with news of a new brewery and we finish with one. This is the **Front Row Brewery** in Congleton which launched this year after trialling brews at various beer festivals later last year. Details of the rugby themed beers can be found on the brewery website at www.frontrowbrewing.co.uk/.

Macclesfield Pub of the Year

MACCLESFIELD & EAST CHESHIRE branch has voted the **Egerton Arms** in Chelford as their 2011 Pub of the Year. Early in April, Chairman Rob Nicholson presented the award to Jeremy and Anne, in a well-filled pub with a good number of members in attendance. Rob opened by saying that support for pubs in these difficult times is as much a part of CAMRA's focus as promoting real ale. He outlined the criteria or "experiences" used to judge the Pub of the Year, these being Beer, Pub, Community and Staff and acknowledged the tremendous improvement in all these criteria since the pub became a Free House in 2009, reserving particular praise for the staff who work in the pub. Whilst the pub is still a very popular food outlet, the keenness to promote good beers was emphasised by the presence of seven cask ales, five from local micros, such as backing for local brewers being another key factor in CAMRA's support.



This award automatically enters the pub in the Regional Pub of the Year competition and we congratulate Jeremy and Anne on this award and wish them well for the next stage.

Macclesfield Pub of the Season

THE **EGERTON ARMS** at Astbury has been announced as Macclesfield and East Cheshire CAMRA's Spring Pub of the Season. Licencees Allen and Grace Smith, who run the pub together with the help of their daughter Haley, received the award from Branch Secretary John Barber, in front of regulars and branch members on 27th March, a lovely spring evening.

John commented, "there could hardly be a more perfect pub to visit in springtime, set in the heart of beautiful Astbury village, it caters fantastically well for diners, families, tourists and drinkers who can relax in the bar and enjoy four beers



from the Robinsons range". Having run the pub successfully for 17 years, Allen and Grace ensure it is both at the heart of the community in Astbury and welcomes travellers from near and far. But Allen is quick to pay tribute to his staff, "it is the team behind me that make this pub and they deserve all the credit for this award".

Bollington Beer Festival in July

A BEER FESTIVAL featuring around 20 casks will take place in the Bollington Arts Centre on Friday 21 and Saturday 22 July. The Arts Centre is located adjacent to the viaduct in the centre of Bollington on the main road. It is a short distance from the No. 10 / 10A bus stop, this bus runs a regular service between Macclesfield and Bollington. The aim of the festival is to raise money for the Bollington Arts Festival in 2014. The major sponsors are Bollington Brewery and the Macclesfield Express.



Entertainment will be provided by local folk and jazz musicians on Friday evening and Saturday lunchtime and evening. Food will be available during both days.

Festival opening hours will be 5pm to 11pm on Friday 21st July and from Noon to 11pm on Saturday 22nd July. The last 10A bus to Macclesfield departs Bollington at 11.35 pm. Entrance will be £5 on both days and the entrance charge will include a souvenir glass to take away. Tickets will be available from early May in the following pubs in Bollington, the Cock & Pheasant, Poachers and Vale. In Macclesfield tickets will be on sale in the Park Tavern, Treacle Tap and Waters Green Tavern.

Macclesfield Beer Festival 2012

ELSEWHERE IN THIS ISSUE you will find an advert for the Macclesfield Beer Festival, writes Dave Hasler. This will be our 18th year, over which time over £250,000 has been raised for local charities and worthy causes.



The Festival is jointly run by Round Table, Macclesfield & East Cheshire CAMRA, and the Rugby Club, members of whom all volunteer their time and services. The evenings, which are ticket only, are always a sell out before the event, and tickets are already on sale now online at www.macclesfieldbeerfestival.org.uk

As well as the great evening sessions, there is also the Saturday lunchtime session which is becoming busier every year, for those who enjoy their drinking in a more relaxed atmosphere. This year we have the Macclesfield Youth Brass Band, Sam's Kitchen (a capella singing), and the Adlington Morris Men performing, as well as tutored beer tastings, food, pub games and the popular tombola. This is the only session when families can come, so make the most of the friendly environment. This session is also FREE, with just a small charge being made for the programme and glass, sorry- you still have to pay for the beer (it is for charity!)

In Collaboration with MEN Group

STOCKPORT & SOUTH MANCHESTER CAMRA, Trafford & Hulme CAMRA and Opening Times have gone into partnership with the Manchester Evening News Group to bring our Pub News, Brewery News, local events and promotions to an even wider audience.

From mid-April regular CAMRA News columns will be appearing in local titles including the Stockport Express, South Manchester Reporter, Sale & Altrincham Advertiser, and the Stretford & Urmston Advertiser. There will also be links to the CAMRA website and also details of how pubs can send in their news. Much of the material will be culled and expanded from Opening Times and it is planned that the columns will appear at least monthly, and hopefully bi-monthly.

Dave Lafferty, Head of Communities for MEN Media said: "We're delighted to be linking up with a great organisation such as CAMRA. Our local papers are at the heart of our communities and pubs are an essential part of the fabric of local life. CAMRA do some great work promoting these wonderful institutions and we're as equally committed. We'd be delighted to hear people's views on the local pub scene and help promote these wonderful mainstays of our towns and villages.

"Local papers have been around almost as long as local pubs so we believe it is only right we combine to promote our community 'locals'."

All Change at Jam Street

WHALLEY RANGE'S Jam Street has a new manager who will be familiar to many cask ale fans in the area. Dave Cleall-Hill spent two years as cellar-man and supervisor at Marble Beer House, before arriving at Jam Street in December with an initial brief to improve the at the time often disappointing quality of their beer offering. Dave took over as manager of the Upper Chorlton Road café-bar-restaurant at the end of February and has set about a slow but steady transformation.



On the cask ale side, there's new stillage in the cellar and new variety on the bar. Dave is a big fan of Mossley's Millstone Brewery and is hoping to establish their 4% Tiger Rut as the bar's semi-permanent cask ale alongside an ever changing guest ale. Since Dave took over, guest breweries have included award winners such as RedWillow, Peerless, Bollington and Magic Rock amongst others. He's also introduced traditional cider and perry which has been an instant success and even the lager drinkers are seeing change, with bland national lagers like Staropramen and Becks Vier replaced with Warsteiner and Kaltenburg.

The pub has often confused local drinkers in the past having very much a café feel during the day, transforming into a bar after work before becoming more restaurant like mid evening but finishing once again as a straight forward bar. Dave, along with head chef Andy, hopes that he can turn this to their advantage by making the venue a destination for ale lovers seeking restaurant quality food while also making drinkers feel equally welcome. There is no regular menu in the evening; instead each evening the chefs present a small selection of specials, with all meals cooked fresh to order. New signage has also seen "Jam Street Café" lose its Café moniker to help reduce customer confusion.

The pub is also seeking to widen their customer base with a range of different events. There are DJs most Friday and Saturday evenings (including Dave himself on occasion) but rather than the same records week in week out, the nights are varied to include as diverse a range as possible. In the past Jam Street has had a chaotic feel with widely varying customer perception. With a small team of dedicated staff now in place they are now all pulling together to overcome past perceptions and establish themselves as a "must visit" alternative to Chorlton's better known bars.

Trafford & Hulme Pub of the Year

ALTHOUGH Costello's only opened in December 2010, with friendly staff and good service from the outset, it has quickly become a firm favourite with Altrincham locals and CAMRA members near and far alike. It was voted branch Pub Of The Season for Summer 2011 and was also voted Champion Mild Pub of Manchester by participants in the 2011 Mild Magic Trail.



Situated on Goose Green, a quiet cul-de-sac just off Stamford New Road, the bar is the brewery tap for the Dunham Massey Brewing Company. It takes its name from the family name of the head brewer, John, and his two sons, Anthony & Jason, who own and run both the brewery and the pub. Six Dunham Massey ales are available at any time - with the brewery having a core range of 16 beers plus seasonal

specials, the beer range is ever changing. Alongside the cask ales, the brewery's own Altrincham Pilsner is always available as are a selection of wines plus tea and coffee is available, making the bar a popular stop off for shoppers taking a break from the Stamford Quarter.

Anthony Costello said "Everyone at Costello's is thrilled that we have been voted Trafford and Hulme's Pub of the Year. We never expected to win an award of this magnitude so soon after opening, and it is a great testament to the hard work put in by all the staff. We hope that we can continue to provide the local pub goer a nice, modern, relaxed bar in which to come and enjoy a great pint."



The award will be presented on the evening of Friday 25th May. The brewery are laying on a prize raffle - with every pint of real ale bought between 8pm & 10pm on the night, customers will get a raffle ticket. The grand prize will be a mixed case of Dunham Massey Real Ale in a Bottle with five runners up each getting a Dunham Massey Gift Pack. There will also be a finger buffet.

Trafford & Hulme Club of the Year

THE CLUB OF THE YEAR 2012 for Trafford & Hulme branch is the **Altrincham Conservative Club** on Market Street, writes *Beverley Gobbett*. This club was established in 1878 and has been in the same premises ever since. It has a large Billiard room and an impressive kitchen for providing catering for its many events run throughout the year for its members and guests.

The building is very impressive and the bar area is large, well appointed with high ceilings giving quite a sense of opulence. There used to be a Ladies only Billiard room but the Club has now moved on and allows mixed playing of the game, although personally I have only ever seen Men in the Billiard room.



Sunday evenings sees a Folk Club every weekend when entry is just £1 to anyone. During the rest of the week CAMRA members are always welcome if they show a current membership card and pay £1 when signing the visitors' book. This also means that you can take advantage of the lunches served Tuesday to Saturday from noon to 2.30pm if you find yourself stranded at Altrincham market.

Bob Jones is the current Steward and has been there since June 2002. When Bob took over the club was only serving one cask of ale a week, he now averages around six. There is only one handpump and the Club is free of tie so Bob is able to choose whatever he likes or what his members ask for.

Trafford & Hulme have chosen the Altrincham Conservative Club as their Club of the Year for many reasons but one to point out to others is that it is possible to consistently serve great beer and offer a good choice of styles to a limited number of members when you only have one handpump. Bob's efforts in his cellar are testament to this and so I hope this offers encouragement to others to give serving Real Ale a go even with a limited audience and no more room than for one handpump. Please come along and join the branch and club members in celebrating this Award on Thursday 10th May from 8pm.



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

Macclesfield Round Table

In association with CAMRA
presents



The Macclesfield Beer Festival

11th-12th May 2011

'The Marquee', Macclesfield Rugby Club

Featuring

Over 100 CAMRA recommended Real Ales,
Ciders, Fine Wines and Live Bands!!

"The Chinese Marbles" and "Monkey Harris"

Tickets £10

includes:

commemorative glass

programme and live music



Main Ticker Outlets:
Admiral Rodney, Prestbury
AstraZeneca
The Oxford
Waters Green Tavern
The Ship Inn, Beech Lane
The Poachers Inn, Bollington
Porters, The Prince of Wales
The Church House, Sutton
The Treacle Tap, Sunderland St
The Snow Goose, Sunderland St
P.R. Jones Jewellers, Chestergate
The Lord Mountbatten, Congleton

Tickets available online:
www.macclesfieldbeerfestival.org.uk

Admission by ticket only
except on Saturday, 12 - 3.30pm

Supported by



01625 585851



Come round to our way of drinking
01625 431234

Supporting



Communication for Life

Pennine

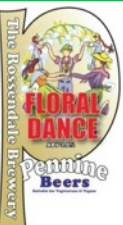
Pennine Ale (Rossendale) Ltd., 84-86, Hud Rake, Haslingden, Lanc's BB4 5AF

THE ROSSENDALE BREWERY

www.rossendalebrewery.co.uk

Contacts - Office: 0333 210 4021; Geoff: 07816 912 794; Robin: 07709 874 783

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 BB4 5AF (Brewery Tap) - 01706 21 40 21
The Sportsman, 57, Mottram Road, Hyde, Cheshire SK14 2NN - 0161 368 5000

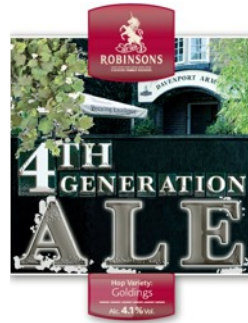
www.rossendalebrewery.co.uk

All of our beers are suitable for Vegetarians & Vegans.

Pub News Extra

THE DAVENPORT ARMS at Woodford, or 'The Thief's Neck' as known to friends, has reached an impressive milestone – it has been the pumping heart of a running relationship between the Hallworth family and Cheshire family brewers, Robinsons, for over 80 years.

In February 1932, the Hallworth family pulled their first pint of Robinsons bitter and since then they have never looked back. Yvonne Hallworth is now the fourth generation of her family to steer the wheel of the long-established Davenport Arms – the longest serving family of the 360-strong estate to still manage a Robinsons pub – and the fifth generation is already helping at the helm.



“My family and Robinsons have been making decisions together and working hand-in-hand for many years now,” enthuses Yvonne. “My late Father was always very proud of the way he kept and served his beer and that was passed on to me.”

Mr. William Robinson, Director of Robinsons, commented: “The entire family are extremely proud of the long association we share with the Hallworth family. Our two families have had a strong, successful working relationship for many years now and the Davenport Arms has become a real treasure. Tenants like the Hallworth family are indeed few and far between.”

“Our pub has an atmosphere second to none,” says Yvonne. “We have very loyal regulars who have stuck by us through some very difficult and trying times; including the fire we suffered five years ago when I lost everything of any sentimental value to myself.”

Cheadle Diamond Jubilee Pubs

EIGHT PUBS and four sports/social clubs in and around Cheadle village have come together in support of the Cheadle Diamond Jubilee Celebration on Saturday 2nd June. Call into any of the venues, buy a drink (ideally real ale), get a sticker and when you have seven or more stickers send in the form and get an official certificate and entry into a draw for prizes donated by the pubs and clubs. Visit all 12 and you are in an extra draw for a special Diamond Jubilee prize. All of the regular real ale pubs in Cheadle are included.

Ashlea, Cheadle

RECENTLY whilst delivering OT to the Ashlea on Manchester Road, Cheadle we had an interesting conversation with Mike the duty manager. He told us that cask ale now outsells the lager. Some of this trend he put down to the recent introduction of the single hop range brewed by Marston's. These ales are regular monthly and have really complemented the pub's regular offerings of Courage Directors and Black Sheep (although they had just had to have Old Speckled Hen on sale instead after the dray delivering had an accident). Mike did suggest that there may be a possibility of a mini beer festival later this year when all of the pub's six hand pulls will be put to use.



Stockport Pub Shorts

YET ANOTHER pub on Castle Street in Edgeley has returned to the cask ale fold. This time it is the **Sir Robert Peel** which is advertising cask Black Sheep and Marston's Pedigree. In Bramhall, the **Ladybrook** has had a “John Barras” makeover. The six handpumps have been retained – the regulars are Sharps Doom Bar, Greene King Old Speckled Hen and Boddingtons Bitter plus guests. In Marple the **Navigation** has been refurbished by Robinsons. Cask beers are now Unicorn, the current seasonal and Dark Hatters. The **Cheadle Hulme** will be holding a beer festival to mark the Diamond Jubilee weekend with 100 beers available during the course of the event.

Beer Festival Charity - Walthew House, Stockport

This year, Stockport Beer & Cider Festival has a new Festival Charity – Stockport's Walthew House. We will be supporting Walthew House for the next three festivals and here Kay Kelly tells us a little about Walthew House and its work.

WALTHEW HOUSE is one of Stockport's oldest independent charities. We have been providing practical help for local people who have problems because of their sight or hearing loss since Stockport viaduct was a new feature on the landscape and before Stockport County FC had ever kicked a ball!



People with a sensory loss can often find themselves isolated and vulnerable. Walthew House aims to provide support that is tailored to an individual's need and to respond quickly when local people need help. We provide a wide range of services including social activities, a not for profit equipment resource centre, a drop in hearing aid clinic, an information help desk and a youth group. Over 250 people call in or telephone Walthew House for help each week and the newsletter - available in Braille, on audio tape or CD and as a British Sign Language DVD - goes out regularly to over 1,500 local people.

Here's what people say about Walthew House:

“I come to luncheon club at Walthew. I enjoy the roast dinners best as they are too difficult for me to cook myself since I lost my sight.”

“I've bought quite a lot of equipment in the resource centre, including a talking clock, a talking microwave and a hand held magnifier. The volunteers are really helpful – they demonstrate the equipment, fill out the forms for special order items and even post things out to me if I can't get in to collect them.”

“I come to the Thursday sign language club. Deaf people really need a place to meet because we can't just phone each other up like hearing people.”

“My son has really gained in confidence since he joined youth club. It's great that the club has members who are deaf and members who are visually impaired. The young people are able to appreciate the challenges each other face.”

“I like craft and cake making best... and the pantomime and the archery... oh and the adventure weekend was amazing!”

Walthew House relies heavily on fundraising and donations from local people and organisations to support our work. We are delighted to have been chosen as the Stockport Beer and Cider Festival Charity and would like to thank the committee, our sponsors, the companies who have donated so generously to us and all our hard working volunteers.

Visit to Madhatters Cider with Sandy Gavin

ON SATURDAY 18 February I visited the home of Gordon Battersby, maker of Madhatters Cider. I was accompanied by my friend and colleague Mike Gilroy, who is the CAMRA Cider Representative for the Stockport area.

On our visit to their home in Stockport (Gordon makes all his cider on the premises), Gordon cordially invited us in, but explained somewhat modestly, that he did not have a great deal that he could tell or show us. How wrong he was! After a brief chat, we embarked on our tour.



I have known Gordon and his Polish-born partner Marysia (pictured right) for a number of years, and what lovely hospitable people they are. We had two Madhatters Ciders on sale at this year's

What "Mad Hatters" Cider? The Battersbys were once connected with the erstwhile Stockport hat making trade.

We stepped into Gordon's back yard to be confronted by large blue drums of his delectable award-winning fermenting cider. "Ready within two months", said our host. These drums, he said, originally contained lime juice in South Africa, which explains a series of delicious ciders he made some years ago labelled "First In Lime", "Second In Lime" etc.

National Winter Ales Festival. "Nine Holes" Cider at 6.7% was deliciously dry and crisp, whilst "Sunny Bank" at 6.3% had a subtle citrus balance.

Next Gordon ushered us into his powerhouse – the shed from which all good things come. The first thing he showed us was the cider press: a vat consisting of wooden slats, surmounted by an adapted car jack operated by an electric motor – all self made. Next he pointed to the scratter (a device used to pulp the apples before pressing), operated by Marysia using another of Gordon's electrical adaptations (usefully he is an electrical engineer by trade). She also washed the apples, whilst Gordon prepares and sterilises the equipment for processing. The apples are gathered manually by both of them, sometimes from the golf course (hence the "Nine Holes Cider"). All of this activity after a full day's paid work.

Mike and I were then entertained to a few samples of Madhatters' wide range of products, starting with a pyder, accompanied by a very tasty buffet made by Marysia. After a number of very interesting tasters, with a commentary on their compositions, we were invited down into the cellar (and what for me was the most interesting part of the visit). Aladdin's cave! Bizarre objects hung from hooks on the rafters, old pieces of cider-making equipment lay in obscure dark corners, cables and ropes festooned the ceiling above us. But Gordon showed us another aspect of his genius: a pipe attached to a caravan water pump which he uses to draw the cider from the barrels in the yard above to the re-racking area, to fill up the polypins for you and me to enjoy.

Adjacent were even more drums containing nectar, which our genial hosts invited us to sample, which we were happy to do! And we had been told there was not much to see!

Thanking our friends for their hospitality we then all proceeded to one of Stockport's best pubs for cider and perry - the Railway in Portwood.

Sandy Gavin is the Cider Representative for St Helens CAMRA. Both he and Madhatters Cider will be found on the Cider Bar at this year's Stockport Beer & Cider Festival.

Pick of the crop

- Skilfully crafted by our Master Cider Maker each has it's own characteristic rich style and a flavour simply bursting with fruit. Cloudy or clear, vintage or organic, there's something for everyone.
- Easy to dispense either from behind the bar or through a redundant handpull.
- Quality maintained from the 1st pint to the last. (12 months shelf life from filling, minimum 3 months when opened if stored at 4°C).



Call now on 0800 028 4922

www.westons-cider.co.uk

Please enjoy responsibly. drinkaware.co.uk for the facts

Ciders inspired by tradition

H. Weston & Sons Ltd, The Bounds, Much Marcle, Ledbury, Herefordshire. HR8 2NQ England

Trafford & Hulme Cider Pub of the Year Award



Pictured above, Greater Manchester CAMRA's Regional Cider Co-ordinator Steven Swain (right) presents the Trafford & Hulme CAMRA Cider Pub of the Year award to Matt Dutton, the General Manager of Font Bar on New Wakefield Street in Manchester (just down the side of Oxford Road Station). Look for more awards in future issues.

Sale Beer Festival



11th -12th May 2012

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.fancybeermate.com

Stocktoberfest

HIGH PEAK BEER Co's plans for a German Beer festival in the market hall are underway. Stocktoberfest will be held in Stockport's Victorian Market Hall on the last weekend in September and will see a range of 50 different German beers available.

According to organizer Corin Bland 'our aim is to create the nearest thing to the Munich Oktoberfest that we can, with lots of German beers, bratwurst, sauerkraut, pretzels and of course an Oompah band. The Saturday night will be strictly adults only with a fancy dress competition based on traditional Bavarian costume. However on the Sunday, we aim to create a more family friendly environment with rides for children and a continental market planned for the surrounding market square'.

The tickets for Stocktoberfest will be on sale soon from both High Peak Beer Co's shop in the market and the Tourist Information office in Staircase House. To find out when the tickets go on sale and for further information e-mail High Peak Beer Co on info@highpeakbeer.co.uk

The Vale Cottage

SINCE TAKING OVER from John & Alison in November 2011, Geoff & Tina have now signed up for two years with Enterprise Inns making Geoff only the sixth landlord during the last 100 years at the Vale Cottage in Gorton.

The commitment by Geoff means that the Vale Cottage will get some exterior improvements to the building, including new windows and signage. Internally, the traditional country pub feel remains the same.

Currently the regular events are Acoustic Jam Nights on the first and third Monday of every month, a popular General Knowledge Quiz and the legendary enthusiast Music Quiz on every Tuesday and Thursday nights respectively. Fresh home cooked food is available most lunchtimes and evenings and a traditional Sunday Lunch is served on the weekend. As an ex-CAMRA pub of the year (2006), Geoff maintains an excellent cellar with quality cask ales from Timothy Taylor's and Moorhouses alongside a regular changing guest ale for the real ale connoisseurs. Well worth a visit.



the Vale Cottage

"The Country Pub In Town"



Timothy Taylors & Moorhouses Ales
Plus Weekly Guest and Seasonal Ales.



Acoustic Jam Nights
1st & 3rd Monday of each month



Fine Home Cooked
Food Available &
Traditional Sunday Roast

Sunday to Friday Lunchtime 12.00 - 2.30pm
Monday to Thursday Evenings 7.00 - 8.30pm



General Knowledge Quiz
Tuesday From 9pm



Legendary Music Quiz
Thursday From 9pm

Opening Times:

Mon - Sat
12.00 - 4pm / 7.00 - 11pm

Sunday
12.00 - 11.00pm

The Award Winning
NEW OXFORD

A warm welcome awaits you at this
2012 Good Beer Guide listed pub

7 Belgian & 4 German beers
on draught at all times

Plus up to 16 Guest Ales

Two Guest Ciders

120 Belgian Bottled Beers

Food 12 - 4pm Monday to Friday

Open 12 noon - 12 midnight

www.thenewoxford.com

11 Bexley Square, Salford

(just off Chapel St)

Tel 0161 832 7082

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 £12.00

Freehouse

**THE
GEORGE**

Freehouse

15 Wellington Road North, Stockport, SK4 1AF

Now Reopened

Sun - Thurs: 10am till Midnight

Fri - Sat: 10am - 2am

Ale promotion available

Timothy Taylors Landlord	Timothy Taylors Golden Best	Guest Ales
£2.30	£1.80	£1.80

THE BEER SHOP

13 KINGSLEIGH ROAD, HEATON MOOR



The Beer Shop is now fully open until 22:00 every night for on and off sales. Check the website for future events following the successful "Meet the Brewer" with Toby Mackenzie of RedWillow. Tutored tastings and more Meet the Brewer events are planned for the new year. Visit www.ukbeershop.com or call 0161 947 9338 for updated information.

**OPENING HOURS: 4 -10PM TUESDAY TO THURSDAY; 2-10PM FRIDAY;
12-10PM SATURDAY**



Judging will soon be underway to find the Greater Manchester CAMRA Pub of the Year for 2012. Here are the competing pubs – which will come out top of the pile?

The **Stockport & South Manchester** entrant is the **Bulls Head** on London Road in Manchester City Centre. Despite its city centre location, just behind Piccadilly Station, the Bulls Head still manages to generate a real community feel. A loyal band of regulars mix easily with passing trade from rail travellers breaking their journey and revellers on their way to a night out on the town. Home cooked food at lunchtimes and early evenings and a weekly pub quiz add to the traditional feel.



The pub is now owned by Marston's Brewery and despite being a tied house the Bulls Head makes full use of the wide portfolio of beers from breweries in the Marston's group with beers from Banks's, Jennings, Wychwood and Ringwood featuring regularly. In addition there are periodic beer festivals when the Marston's range is supplemented by beers from other breweries.

The **Trafford & Hulme** CAMRA contender is **Costello's Bar** on Goose Green in Altrincham. This is a great accolade for a pub that has only been open since early December 2010 but even in that short time it has become firmly established on the Altrincham real ale circuit and already embraces the local community with cycling clubs and vintage motor cyclists meeting there



Costello's Bar is the brewery tap for the Dunham Massey Brewing Company and takes its name from the family name of the head brewer, John, and his two sons, Anthony and Jason, who own and run both the brewery and the pub. Costello's Bar is a LocAle haven having six handpulls on the bar with Big Tree Bitter being a constant feature and a mild, either Dunham Dark or Dunham Light, always being available.

The remaining handpulls dispense an ever changing selection from the extensive brewery portfolio

The Greater Manchester entry from the **High Peak & North East Cheshire** Branch is the **Sportsman** in Strines. The 200 year old pub has striking views over the Goyt Valley which can be enjoyed either through the large picture windows at the back or, in fine weather, from the outside balconies. Joe and Sue Stockton took over this long established free house in 2003 and since then they have firmly established the pub's reputation for good food and good beer.



As well as an extensive set menu there is a daily specials board, with fresh fish and proper home made chips being favourites among the

customers. There are as many as five changing guest beer sold at any one time and these are usually chosen from local micro breweries. Quality is high and the pub has been a regular in the Good Beer Guide since 2003.

North Manchester CAMRA has chosen the well known **New Oxford** on Bexley Square in Salford as its Pub of the Year. The New Oxford is a multiple award winner and was in fact the first ever Greater Manchester Pub of the Year winner. This free house is ably run by Tim Flynn and Paulette Scanlon who have made the pub a beacon for quality and a magnet for those in search of a quality pint of the unusual.



There are up to 18 cask beers sold and these are supplemented by well over 100 bottled beers – primarily from Belgium but also elsewhere – a couple of De Molen beers from the Netherlands were available in early April. The cask range constantly changes and is supplemented from time to time with in-house beer festivals. Several Belgian beers are also available on draft, including some rarely seen in this form. Good straightforward lunchtime food is also available to help soak up the beer. Check out the chili and chips.

Elsewhere in Greater Manchester, the **Rochdale, Oldham & Bury** Branch has picked the **Baum** in Rochdale as its Pub of the Year. This is described as a hidden gem and is sited in a local conservation area. It's part of the same building as the original Pioneer Museum. An ever changing range of guest beers is dispensed from five handpumps with a further handpump dedicated to cider. The range is completed by a good choice of foreign beers. Highly recommended food is served daily.



The **Bolton** Branch has chosen the **Victoria & Albert** in Horwich as its standard bearer. This free house is a modern and comfortable lounge-style pub with three separate areas. Conveniently placed for the West Pennine Moors, the pub welcomes walkers. Regular beers are Holts Bitter and IPA and these are accompanied by ever changing guest beers.

To the east of the county the **South East Lancs** Branch has the **White Lion** in Leigh as its Pub of the Year. The White Lion is one of the small chain of pubs owned by Wigan's Allgates Brewery who acquired the pub in April last year and reopened it in July following a refurbishment. Six hand pumps dispense an ever changing selection of beers from Allgates plus guest beers and real cider. Also available is an extensive Bottled Beer Menu, comprising world beers.

Near neighbours **Wigan** CAMRA have the **Royal Oak** in Wigan as their entry. This listed 17th Century building has a multi-roomed interior and sells a range of changing guest beers plus foreign draught and bottled beers. The pub hosts live music and food festivals.

A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____
 Email address _____
 Tel No(s) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____

01/06

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

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW



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 Debits.
- 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 asks you to
- 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.

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society
 Address _____

 _____ Postcode _____

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 Campaign For Real Ale Limited 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 Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

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

Who said corporate entertainment has to be boring?

For corporate entertaining with a difference, why not consider something that's as unusual as some of our beers? For more than 25 years, Stockport's Beer & Cider Festival has been one of the most successful - and entertaining - events on the corporate entertainment calendar.

So, for great value, and great fun, corporate packages, which can include everything from entrance, souvenir glasses, food (and a few pints perhaps?) just get in touch. We can tailor packages according to your needs and your budget. To find out more, get in touch with Ian Ritchie on the details below, or visit www.stockportfestival.org.uk and click on 'Corporate Entertainment'



For more details: Email - ian.w.ritchie@02.co.uk Tel: 07746 766251



BLACK CAT 3.4% abv
Gold Medal Winner IBA 2011

"Dark refreshing beer with a distinctive chocolate malt flavour and a smooth hoppy finish."



Magic Milds



BLACK PANTHER 4.8% abv

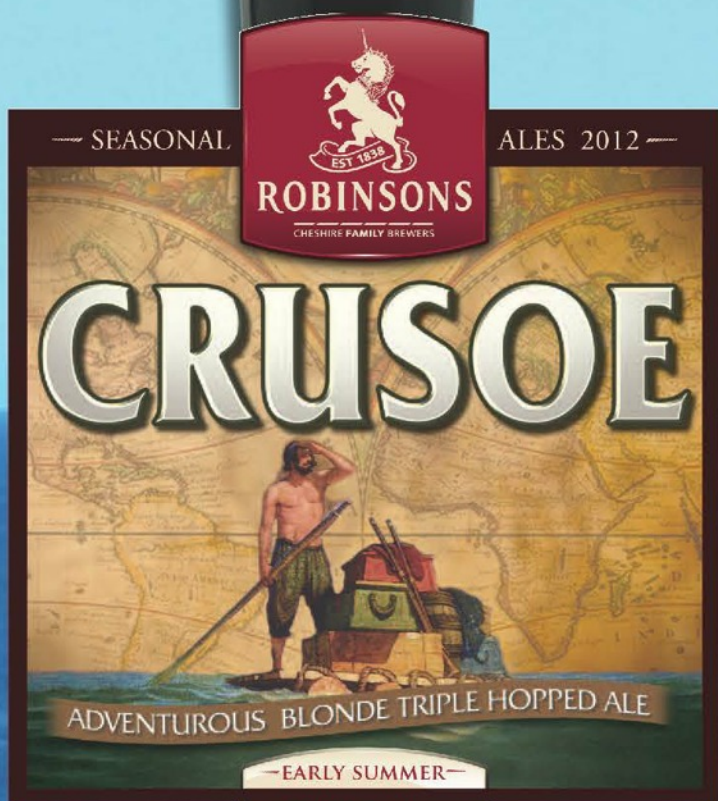
"A dark, rich ale with a succulent aroma of dark roasted grain, bitter chocolate and light hop resins. Chocolate dominates the palate with notes of caramel, dark fruit and light spicy hops."

Perfection in a glass

CRUSOE

Crusoe sets sail for a second year due to popular demand- this adventurous blonde is our best selling seasonal ever!

A refreshing pale amber lager style with aromas of sweet malt and fine hop, Crusoe is brewed using Perle, Hersbrucker and Saaz hops, a blend of pale barley and wheat malts. This is a crisp, clean tasting beer with a fully bitter, citrus palate and a lingering green hop finish.



Hop Variety:
Perle, Hersbrucker
and Saaz
Alc. **3.9%** Vol.

1.1
UK
Units
Per 100ml

TASTE NOTES

STYLE | GOLDEN ALE | ABV 3.9%

SEE | PALE AMBER

SMELL | SWEET MALT, FINE HOP

TASTE | CRISP, BITTER, CITRUS

BITTER |

SWEET |

AVAILABLE MAY & JUNE 2012
In select Robinsons pubs

