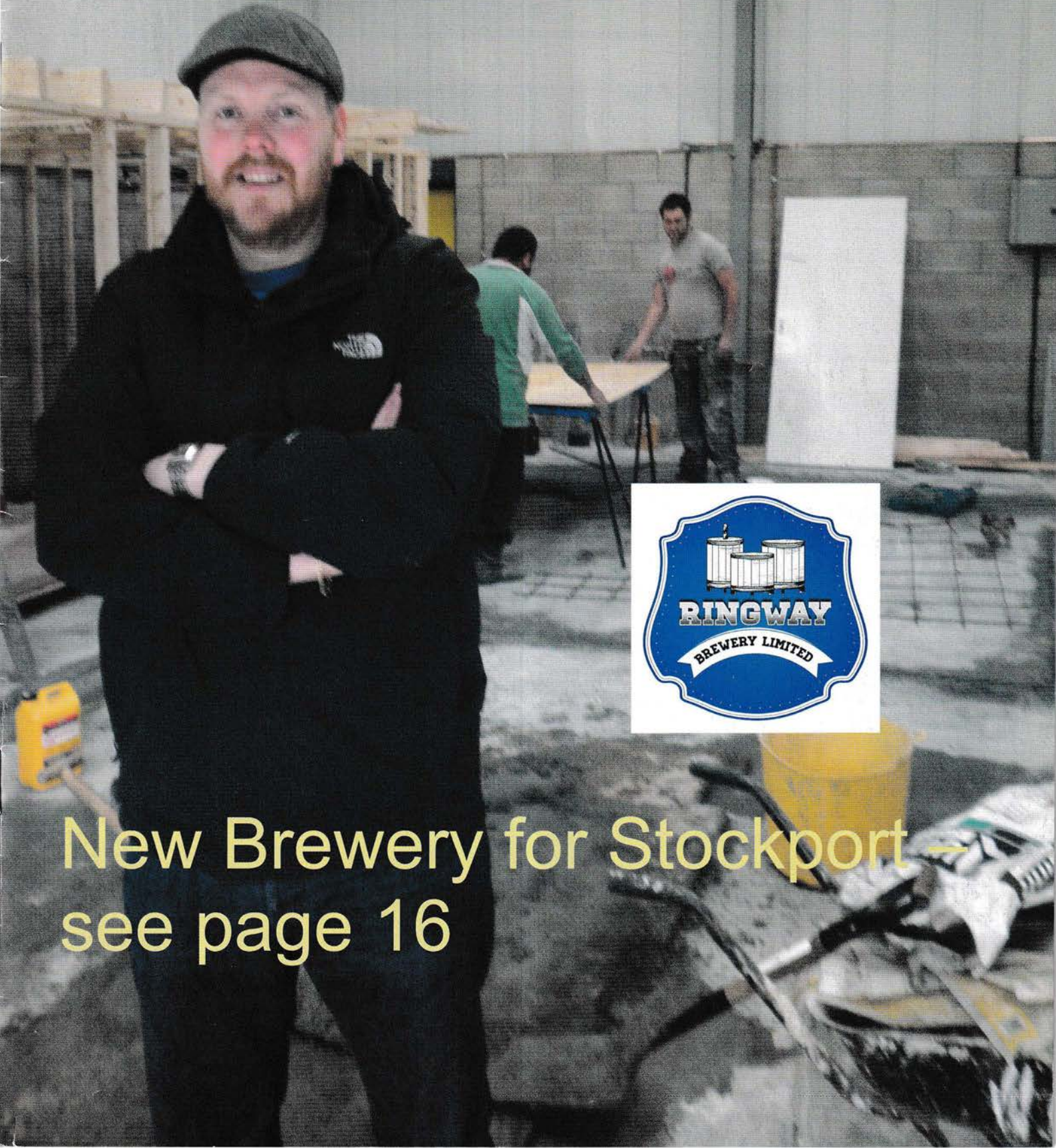


August 2012

# Opening

**TIMES** THE FREE LOCAL CAMRA MAGAZINE  
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New Brewery for Stockport – see page 16

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\*Includes German style beers from local breweries

## Session

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7.00pm til 12.00am  
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## Session

Sunday 30th September  
11.00am til 4.00pm  
Family day with  
children's entertainers

*Artisan Market*

## Session

Sunday 30th  
September 6.00pm til  
11.00pm  
Big German Quiz



High Peak Beer  
Promotions Event



# Comment & What's On

## Index, Notes and Local CAMRA Branch Events

### Sorry for the break

You may have noticed that we didn't have a July issue of *Opening Times*. This was due to the sudden death of John Tune who set our pages and liaised with our printer. John was something of an unsung hero in the Stockport & South Manchester Branch who will be sorely missed. There is an obituary and appreciation on page 13.

John's work has been taken on by Dave Hanson for this issue and the September issue will be set by Alan Gent. My thanks to both of these local members for stepping into the breach. You will see that we have also had a redesign. As ever with *Opening Times* this remains a work in progress so please do let us know what you think.

This month's issue is therefore something of a catch up so apologies if any of our regular features are missing or truncated. As we approach the late summer we enter beer festival season and you will see in these pages large adverts for some forthcoming events – do please give them your support.

### 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. 7,350 copies a month are printed by Phil Powell Printing of Failsworth. All articles copyright CAMRA unless otherwise stated.

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**Copy Date for the September issue is Friday 10 August**

**Contributors to this issue:** John Clarke, Dave Hanson, Peter Butler, Pete Farrand, Robin Wignall, Peter Edwardson, Frank Wood, Phil Booton, Mike Rose, Caroline O'Donnell, John O'Donnell, Tony Icke, Barry Pryme, Steve Lavin, Alan Gent, Matt Thompson

**Distribution Manager – Janet Flynn**

**Front cover – Paul Alderson with Ringway Brewery under construction in the background**

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### Your Local CAMRA Branches

**Stockport & South Manchester (SSM)** [www.ssmcamra.org.uk](http://www.ssmcamra.org.uk)

Contact: Mark McConachie 0161 429 9356;  
[mark.mcconachie@o2.co.uk](mailto:mark.mcconachie@o2.co.uk)

**North Manchester (NM)** [www.northmanchestercamra.org.uk](http://www.northmanchestercamra.org.uk)

Contact: Phil Booton 0161 957 7148 (daytimes)  
[phbooton@hotmail.com](mailto:phbooton@hotmail.com)

**High Peak & NE Cheshire (HPNC)** [www.hpneccamra.org.uk](http://www.hpneccamra.org.uk)

Contact: Mike Rose 07986 458517; [mikewrose@gmail.com](mailto:mikewrose@gmail.com)

**Macclesfield & East Cheshire (MEC)** [www.eastcheshirecamra.org.uk](http://www.eastcheshirecamra.org.uk)

Contact: Tony Icke 01625861833; [bicke@madasafish.com](mailto:bicke@madasafish.com)

**Trafford & Hulme (TRH)** [www.thcamra.org.uk](http://www.thcamra.org.uk)

Contact: John Ison 0161 962 7976 or [patricksudlow@btinternet.com](mailto:patricksudlow@btinternet.com)

### Your Local CAMRA Events

Local CAMRA branches organise regular events in pubs across the region. Members of other branches and the general public are welcome to attend except some branch business meetings (call/email branch contact if in doubt). Organising branch shown in brackets.

**Wednesday 8th** – Social at the Star Inn, Back Hope Street, Higher Broughton. Starts 8pm. (NM)

**Thursday 9th** – Branch Meeting at the Arden Arms, Millgate, Stockport including Summer Quiz. Starts 8.15pm (SSM)

**Monday 13th** – Branch Meeting at the Cotton Bale, Hyde. Starts 8.30pm. (HPNC)

**Wednesday 15th** – Branch Meeting at the Royal Oak, Eccles. Starts 7.30pm. (NM)

**Friday 17th** – West Didsbury Stagger. Start Woodstock, Barlow Moor Road at 7.30pm; Four in Hand, Palatine Rd 8.30pm. (SSM)

**Saturday 18th** – Grand Cheshire Day Out: A summer stroll or cycle around our Cheshire Pubs, culminating with a barbecue. See website for details. (TRH)

**Saturday 18th** – Wilmslow Crawl. Start Kings Arms, Fulshaw Cross 12.30pm. (MEC)

**Wednesday 22nd** – Please contact Phil Booton for details of this evening's event. (NM)

**Thursday 23rd** – Pub of the Month presentation to the Arden Arms, Millgate, Stockport. From 8pm (SSM)

**Tuesday 28th** – Macclesfield community pubs visit. Start Chester Road Tavern at 7.30pm. (MEC)

**Wednesday 29th** – Salford Crawl: Crescent 7.30pm; Old Pint Pot 8.15pm; Hyde Park Corner 8.50pm; New Oxford 9.30pm. (NM)

**Friday 31st** – New Members Trip to Quantum Brewery, Stockport. Book with Margaret O'Brien 0161 256 1166 (SSM)

**Thursday 6th September** – Branch Meeting at the Waterhouse, Princess Street, Manchester City Centre. Starts 8.15pm (TRH)



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# Pub of the Month

The Stockport & South Manchester Awards for July & August



The Crown, Heaton Moor

**The Stockport & South Manchester CAMRA Pub of the Month award for July 2012 was won by the Crown, Heaton Moor, writes Jim Flynn.**

In an area which is definitely on the up as far as pubs and beer are concerned when Martyn Clowery and his manager Stuart Davies took over the Crown in Heaton Moor 12 months ago they recognised that something had to be done to ensure that this ex Boddington's house stayed in front of the competition. Their plan was simply to ensure that the pub played to its strengths as a traditional boozier while improving its range of beers.

Stuart describes the pub has having all the best attributes of the Grapes in the sitcom *Early Doors* written by local writer Craig Cash. You can see his point not only for the setting but also for the wide range of characters who populate the three rooms (including the last traditional vault in the area). Although very popular for sport, horse racing as well as football, the televisions are not intrusive and there are no food menus, no jukeboxes, no fruit machines and no pool tables; just people enjoying a drink and having a conversation.

With the demise of cask Boddingtons the beer range has widened to include Copper Dragon Golden Pippin, Marston's Pedigree, Wells Bombardier, John Smiths and one or two guest ales. Having signed up for the Spirit Master Brew Range and also SIBA Direct Stuart hopes to find something to please his old Boddies drinkers as well as enabling him to choose a variety of interesting guest beers.

Stuart has been running pubs from North Wales (his home) to London and back for 14 years and this experience certainly shows. The bar staff are very attentive and service is always prompt even at the busiest of times. The beers are kept very well and the Stuart has ensured that the pub has supported CAMRA's local campaigns, most recently Mild Magic.

The pub is less than 5 minutes from Heaton Chapel Station, 5 minutes from the 192 bus route, the 22 and 197 stop a few hundred yards away and the 84 passes the door. A pub not to be missed!



The Arden Arms, Millgate, Stockport

**The Pub of the Month winner for August is the perennial favourite, the Arden Arms on Millgate, just off the town's historic Market Place. Dave Platt went along.**

Steve King and Joe Quinn have been running the Arden Arms for something like 12 years now and during that time have won an impressive clutch of awards, from both CAMRA and other organisations, all hugely well deserved.

This Grade II listed pub had many historic features which have gained it a listing on CAMRA'S National Inventory of Historic Pub Interiors. The interior is always kept in excellent order with brown and cream décor, lots of wood, real fires and chandeliers. All topped off by a warm, friendly and welcoming atmosphere. Unseen by the regular patrons, are a number of body niches in the cellar walls attesting to its former use as a mortuary for the coroners' courts nearby.

The pub is known for its excellent food which is now served in the evenings as well as at lunchtimes. The pub buzzes at all times with quiz nights, wine tastings, jazz on Mondays and even a knitting club! Outside there is a superb courtyard showing off the old outbuildings and stables, and features a new stage which will feature a range of live music. An outside bar is being planned to accompany this. The beers are from Robinsons and the Arden sells a wide selection from the range, with quality being top notch.

Join us on **Thursday 23rd August** when we present this much deserved award to Steve and Joe, and their very hardworking staff who together make this pub a pleasure to eat and drink in.

The Pub of the Month award is sponsored by Stephenson's, a local

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# Chorlton Beer Festival 2012

## From Wash Out to Sell Out

**The 8th Chorlton Beer and Cider Festival came through fears that the worst weather in its eight year history would keep the people of Chorlton away to end up selling more beer, cider and perry than ever before.**

A full day of torrential rain meant that as the festival opened, parts of the grounds of St Clements Church were under several inches of water. A week of beer disturbing storms leading up to the festival had already meant the cellar team from Trafford & Hulme CAMRA used all their skills to get the 82 cask ales ready for serving and then volunteers from the church braved the elements preparing the grounds for opening time.



The festival started with the judging of the North West Round of the Champion Specialty Beer Of Britain Competition with judges including John Leech MP and the appropriately named Reverend Ken Flood joining local publicans, journalists and trained beer tasters on the nine man blind tasting panel. The eight finalists in the competition selected by an online vote of 16,000 CAMRA members across the North West included a cask conditioned Pilsner, beers made with honey, a German style Alt bier, ginger beers, cloudy wheat beers and a fruit flavoured mild.

When the judges' votes were counted, the beer selected as the North West region's entrant in the Champion Specialty Beer Of Britain Competition was Marble Brewery's Ginger. Runner up was another Manchester brewer, Dunham Massey and their Chocolate Cherry Mild with the bronze going to Lonesome Pine from Cumbria's Ulverston Brewery.



The rain finally stopped at 7pm and the crowds started to flock in to join the brave souls who had come out early. By the end of the night 1,300 visitors had drunk over 3,000 pints of ale and hundreds of pints of cider and perry. Dunham Massey brewery added to their Silver award in the competition with the honour of also having the first beer to sell out with 18 gallons of their Summer Meadow lasting just three hours.

With the festival in recent years having gained a reputation for running out of beer before closing time, organisers had increased the beer order by over 20% to try and break the cycle. Opening on Saturday morning with 4,500 pints of 73 different beers still on sale, they believed they were on target to keep the festival open to 10pm.

Yet again the people of Chorlton had other ideas, buying beer at an incredible 11 pints a minute throughout the afternoon so by 6pm almost 2,500 pints had been sold. As the sun came out, Friday's puddles disappeared and the customers kept coming. With queues at the two bars up to 10 people deep at times, every available hand was drafted in to help serve - so much so that the Rector himself even spent an hour behind the bar.



By 8pm the by then inevitable sell out loomed as the last of the 2,000 pints of cider and perry was sold and the final bottle of Belgian beer was opened. Full casks of beer were being drained in less than 30 minutes and by 8.45 it was all over and the handpump on the last beer standing,

Stockport's Quantum Stout, ran dry. Despite 1,200 pints more available, the festival had run dry an hour earlier than in 2011. The band played on, but with nothing more to drink the crowds slowly moved on to Chorlton's pubs and bars as the volunteers set about preparing the church for its regular Sunday morning engagement.

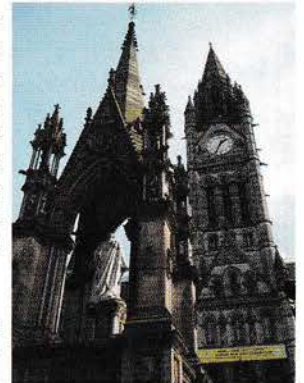
Another successful festival had been completed with around 3000 people through the gate over the two days enjoying a wide range of traditional real ale, ciders and perries. With packing the church with as much beer as could physically be squeezed in still not enough to satisfy the thirst of Chorlton, it's back to the drawing board for 2013.

## All Change?

### A new structure for CAMRA in central Manchester

**Are you a CAMRA member living in Manchester City Centre or do you consider city pub(s) to be your local? Have your say on how CAMRA in Central Manchester is organised.**

Manchester is unique amongst major British cities (outside of London) in not having a single branch covering its city centre. Currently CAMRA members living in central Manchester will be placed in one of three branches who cover the city centre (Trafford & Hulme, North Manchester or Stockport and South Manchester) and receive communications about events across the branch area.



Some local activists also believe that the split up of the city centre dilutes effectiveness of campaigning for the city's pubs and makes the Campaign seem disjointed. Examples often quoted include; a pub on one side of the street being a member of the LocAle campaign while a pub over the road can't join; pubs within yards of each other being CAMRA Pub Of The Month/Pub Of The Season at the same time; not speaking with a united voice to politicians and planners.

Greater Manchester CAMRA is therefore consulting all interested members to determine whether there is interest in a new body to cover the city centre. This could be a formal liaison committee with remit to decide which events and campaigns will be run in the city centre, a new sub-branch with its own structure while members remain part of their original branch, transfer of the whole centre to one of the existing branches or a complete new branch.

As the first stage of the consultation, an open meeting is to be held to which all CAMRA members with an interest in the city centre's pubs are invited. The meeting will be held on Thursday 25<sup>th</sup> September in the first floor restaurant of The Ape & Apple, John Dalton Street from 7.30pm. The agenda will be flexible but will include reviewing the issues with the existing structure and potential benefits from change, defining what constitutes the city centre (provisionally proposed to be roughly the area enclosed by the inner ring road) and determining if there are members willing to run the new structure. If there is genuine interest then a working party will be formed to develop proposals further.



It's your turn to have your say.



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## Stockport Beer Festival

### The ups and downs of this year's event

Well, it was always going to be different this year. While the Festival stayed put in the calendar, everything else moved. There was a double bank holiday immediately afterwards, foul weather, an England football match and lots of competing Diamond Jubilee events. What would happen?



Unsurprisingly attendance dropped to just under 6,000. But those who came along had a great time. Funnily enough the lunchtime sessions took a greater hit than those at night – and the smaller crowds meant that people could get around more so beer and cider sales did not drop as much as the reduced attendance might have suggested. The great range of entertainment certainly helped keep numbers up across the board, with notably good feedback received for storming performances by Merry Hell and Connie Lush.

One of the highlights of the festival in recent years has been for Stockport & South Manchester CAMRA to celebrate a landmark number of branch members. The previous three years have seen presentations made to the 900th, 1,000th and 1,100th members. Such has



been the rate of increase that this year we marked the 1,260th members. Why the odd number – well, 1260 was the year that Stockport gained its Market Charter. Pictured above are (left to right) Stockport & South Manchester Membership Secretary Alex Keenleyside, new members James Shaw and Caroline Tyson (joint 1,260th members), and national Membership Director Keith Spencer.

### Beers of the Festival

As usual there was considerable interest in the contest for the much sought after Beer of the Festival Award, voted on by our customers. They are clearly a discerning bunch, choosing three excellent but very different beers in the top three.

The winning beer was Nectar Pale from Sheffield's Blue Bee Brewery. This four per cent ABV beer is a superbly quaffable pale ale "brewed with copious quantities of New World hops". Head brewer Richard Hough was suitably pleased to be told of this latest award for one of his beers and plans are in hand for a visit to present the award in early September.



Runner up was Jinja Ninja, a four per cent ginger beer from Peerless Brewery in Birkenhead. Our customers have a habit of voting for beers that are slightly out of the mainstream and this excellent refreshing ginger beer really fits the bill. Third place went to another beer from Merseyside way – the excellent American Red Ale (five per cent ABV) from the Liverpool Craft Brewery. This quite new company really nailed the style with this one – with a big malt base off-set by a huge amount of US hops.

Finally, we made a special Best Newcomer award to the very new Blackjack Brewery for the exceptionally good Aces High IPA. This will be the first award Rob Hamilton will have won for his beer but we suspect it won't be the last, such was the quality of the beers he supplied to the festival. Well done all.

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# Cider & Perry News

## Getting to the core of the matter



### Regional Cider Festival

The Second Regional Cider and Perry Festival was another success although the numbers were down due to the atrocious weather over the weekend. There were 450 people through the door of which 110 were members of CAMRA.

The winners of the Cider & Perry of the Festival with 113 votes cast were Springfield Red Dragon Cider and Oliver's Perry. Arrangements will be made to present these awards.

The Moss Cider Project, a community project making cider and planting apple trees with the profits retained in Moss Side, made a festival

debut at the Regional Festival; it was also available at Chorlton Festival too. It's quite dry this year but do look out for it. The donors of the apples receive cider back, so if you have spare apples contact them via Facebook for more details of this worthwhile project.

### Regional Cider Pub

As usual there was much jostling for position in the voting for the Greater Manchester Cider Pub of the Year. Strong entrants from the *Opening Times* area included such stalwarts as the Woolpack in Stockport, the Font in Manchester and the New Oxford in Salford. However the winning pub has been announced as the High

Peak CAMRA Cider Pub of the Year, the excellent Rising Sun in Mossley. As we went to press the award was due to be presented on 29 July. Look for a report in future issues of *Opening Times*.

### Stockport Winners

As ever the Cider and Perry bar at the Stockport Beer & Cider Festival was hugely successful. Although sales were down this year the best part of 500 gallons were still sold to our very discerning customers.



The results of the voting for cider and perry of the festival are always eagerly awaited and this year the awards went to two classics. Cider of the Festival was Port Wine of Glastonbury made by long established makers Hecks, of Street near Glastonbury. This was an unsurprising winner as Port Wine is a cider that almost everyone seems to like. Perry of the Festival went to a newer but still well established maker. Kevin Minchew is based near Tewkesbury and is an award winner in the past. His Stinking Bishop single varietal perry was a huge hit with our customers and is a worthy winner.



This year there were a number of local ciders available so the Cider Bar team also decided to make an award for the best Local Cider and this went to Stockport producers Mad Hatters for Ding Dong, an excellent quaffable product.

### Coming Up

The August Bank Holiday weekend usually sees a number of local pub based beer festivals. However the **Railway** on Portwood in Stockport will be holding its annual cider festival that weekend. This is an essential date for local cider lovers as Sue Hitchens always has an interesting range of guest ciders and perries for the event.

Events are also in the planning stage for CAMRA's Cider & Perry Month in October. The annual *Opening Times* Cider Circuit will be running again and a cider trip to London is being mooted. *Opening Times* is also in early discussions with Manchester's Marble Arch pub about a couple of cider and food related events. Hopefully more on all of this next time.

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# Bamberg

Matt Thompson pays a visit

**North of Nuremberg in Upper Franconia, the brewing town of Bamberg is not the easiest place to get to from Manchester. But if you do make the trip, you'll find distinctive beers served in historic pubs as well as some outstanding medieval architecture.**

A bishopric in the Holy Roman Empire from the late tenth to early nineteenth centuries, Bamberg is built like Rome on seven hills from which you get panoramic views of the town's red-tiled roofs and baroque churches. Franconian beers include Rauchbier (smoke beer) made from malt dried over beech wood fires, for which Bamberg is famous, and unfiltered Kellerbier.

Schlenkerla, the tavern of Brauerei Heller, is regarded by many as the classic Bamberg pub. In the low, dark-timbered tap room, its smoky bacon-flavoured Rauchbier is dispensed by gravity from wooden barrels. Brauerei Spezial also has gravity-served Rauchbier from wooden barrels which is a bit subtler and less aggressively smoky than Schlenkerla's. They also have reasonably-priced and very tasty food.

Mahrs Bräu is a rambling pub around a small courtyard just outside the centre of Bamberg that has unfiltered Ungespundetes from wooden barrels. Fässla between the station and Altstadt is a long pub with a drinking corridor. The draught beer is served under top-pressure; they also sell Zwergla, a hoppy dark amber beer, in bottles.

Upper Franconia is dotted with small breweries. Forchheim, another medieval town between Bamberg and Nuremberg, has four, Hebenanz, Neder, Greif and Eichhorn, all with their own brewery taps in the town.

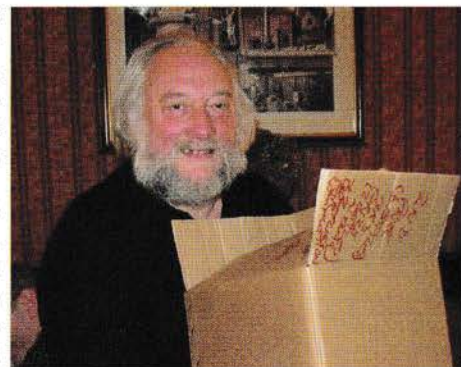
Franconian beer is not widely available in Britain and the bottled versions are normally filtered, although Schlenkerla does produce a bottle-conditioned Rauchweizen (smoked wheat beer). All the more reason then to go to Franconia and sample the unfiltered draught beer for yourself. If you do go, I'd recommend Bamberg and Franconia: Germany's Brewing Heartland by John Conen (available from CAMRA Books) as well as the online guides at europeanbeerguide.net and franconiabeerguide.com.



# John Tune

It was with both shock and sadness that local CAMRA members learned of the sudden death of local activist John Tune shortly after Stockport Beer & Cider Festival.

John was something of an unsung hero – working for CAMRA tirelessly in the background yet always self effacing and unassuming. Apart from his regular attendance on brewery visits, his most public face was as the man with the “clickers” – recording all of the numbers in and out at almost every Stockport Beer Festival (this year's was the first one he had missed) and at the National Winter Ales Festivals, too.



He rarely attended formal branch meetings but always supported initiatives such as Mild Magic, the Cider Circuit and the Winter Warmer Wander, the latter perhaps giving him most pleasure given John's known preference for beers at the stronger end of the spectrum. Our picture above shows John after winning the grand prize in the 2008 Wander.

It was however behind the scenes that John did his most valuable work for the branch. He was key when *Opening Times* had a change of personnel and re-launch some six years ago, and since then has worked every month setting the pages and liaising with our printer. His patience with the editor's whims, inconsistencies and last minute layout changes was commendable and indeed little short of miraculous. We all owe John an enormous debt for this and the current success of *Opening Times* is perhaps one of his lasting legacies.

John had been in declining health for some time but still worked on *Opening Times* every month and also managed the postal subscriptions (a not insubstantial job in itself with 92 subscribers).

His funeral was held at Elland in his native Yorkshire and it was there that we learned more about John Tune the man than many of us had managed over the years we had known him. His inventiveness, problem solving genius and doctorate in computer science were things that had passed many of us by – so lightly did this very private man wear his knowledge and expertise. Afterwards we adjourned for drinks in the Barge & Barrel – John's family had made sure that he was “sent off” in a pub with a good selection of cask ales. A fitting departure for a much admired real ale campaigner. JC

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# High Peak Pub Scene

Frank Wood & Robin Wignall with News and Views

## High Peak Pub News With Frank Wood

The Grade 2 listed **Bulls Head** on Church Street in Hayfield, closed in July 2011, has been given the go ahead by High Peak Borough Council to be converted into a dwelling. The previous owners failed to sell it as a business. It was taken into account that there were seven other licensed premises in the village, the development would enhance the building and ensure it complied with its listed status. It was taken into account that it had not been viable as a pub as the previous owners went bankrupt, according to the Buxton Advertiser, and a spokesman stated that it secures the future of



the building within the centre of the village.

In Little Hayfield, the lone pub is the **Lantern Pike** (pictured above) which has been in the Good Beer Guide now for a few years. It has now gained Cask Marque accreditation but interestingly, an old footpath from Hayfield village has now been re-opened, making it a more pleasant walk than up the main road from the village.

In Stalybridge, it is reported that the **Wharf Tavern** now has three handpumps which recently were dispensing beers from Camerons, Greenfield and Saddleworth breweries. He added that the licensees also allow you to eat your fish & chips from next door, provided you buy a drink!

The nearby **Stalybridge Labour Club** on Acres Lane will have been officially re-opened by the time this goes to press. The normally regular Good Beer Guide pub was closed last September after the stewardess was tied up and the club set on fire, causing over £100,000 worth of damage. Fortunately she managed to escape by a back door. Local party members are urging locals to support it as it gets back on its feet. The venue now has a new bar and new function room available for hire. It is one of only two Labour clubs in the Tameside area.

Two more notable pubs up for auction from Pugh & Co. in our area are the **Millbrook** on Huddersfield Road, Millbrook, Stalybridge, a

former Boddingtons pub, and the **Dog & Partridge** on Ashton Road in Denton.

In Compstall, the former **Spring Gardens** pub is currently being converted to a Marco Marco restaurant/pizzeria. No news though on whether it will sell cask ale.

Finally, in Glossop, I am asked by one of our members to again mention the **Royal Oak**, near to the bottom of the Snake Pass in Glossop. They have added another handpump, with three beers from Moorhouses when he went in, in early July. The other beer is the regular offering, Wells Bombardier.

The **Wrens Nest** in Glossop has stopped selling real ale. When asked, the barmaid told me that it is because of too much waste in the drip trays. The lone beer, Marstons EPA, was always good when I went in, which makes it a shame, as it certainly seemed to shift well.

The **Corner Cupboard** on Glossop's High Street now has a second handpump to accompany the one dispensing Thwaites Wainwright. It has been selling the Thwaites seasonal beers since it was fitted in April and down the road at the Globe brew pub, Albion has returned to the selection of their beers on the bar.

## Peak Practice With Robin Wignall



Reported closed in my last article, the Duke of York at Burbage, Buxton, was seen boarded up at the end of June. The culprit: Punch.

This month's bad news is the closure of the **Dog & Partridge** at Bridgemont. The culprit: Enterprise. Licensee for 17 years, Kate Hornbuckle has given up the fight against the spiral of rising rents and beer prices. This was a community pub which attracted customers from further afield. Perhaps the highlight of the year was the beer festival over the August Bank Holiday weekend. Don't expect one this year. As I have noted before, the bean counters at the big pubcos really don't understand beer or

pubs or communities. Hopefully Enterprise will find a successor to a popular licensee, whose pub brought a lot of enjoyment to a lot of people. Thanks Kate.

A brief reminder that we can expect to be able to enjoy the beer festival at the **White Lion** in Disley over the August Bank Holiday weekend. Of course there are still good pubs to visit and good beer to be found. Across at Whitehough, Chinley, the **Paper Mill** was formally unveiled in May when its new sign was uncovered. On opening day a good range of beer was available and a good crowd enjoyed the event.

Across the road at the **Old Hall** business carries on as usual. It is easy to forget that the Old Hall is not only a very good beer pub, but it is also a good pub for real cider. Presently two handpumps are dedicated to cider. Recent offerings have included products from Burnands, Hecks, Gwynt y Ddraig and Ribble Valley. An enhanced list is available at festival time. Look out for the next festival in late September, for a good range of beers and ciders.

The **Board Inn** at Whaley Bridge has been sold free of tie. Work is currently going on and a re-opening at the end of July is anticipated. A name change is likely, but this will have a local connotation. The work aims to remove all trace of Robinson's. The new owner of the free house could do no better than to access beers from some of the local microbreweries, such as Buxton, Bollington and Red Willow.

As anticipated, work at the **White Hart** in Whaley Bridge started in June with 20 July as a target date for reopening. Prospects for the **Jodrell Arms** in Whaley also look promising. The railway station approach in front of the pub is now clear of machinery, cabins and heavy plant after extensive work at the station by Network Rail and their contractors. Work towards re-opening the Jodrell is anticipated soon.

The Marston's spring beer festival, or enhanced range of beers from breweries other than those they own, went down well at the **Shepherds** in Whaley Bridge. It was also eagerly anticipated at the **Royal Oak** in High Lane. The beers on the list provided interesting drinking. The latest single hop brew from Marston's is Marynka, brewed with Polish hops. This good brew was available at both the Shepherds and at the **Shady Oak** at Fernilee.

A recent dining visit to the **Soldier Dick** in Furness Vale was well worthwhile. A group of us enjoyed good portions of good food. This was washed down by some good beer. Thwaites Wainwright is a fixture whilst recent guest beers have included brews from Moorhouses, Bank Top and Coach House.

A visit is recommended.

# Ringway Brewery

## New Venture Set for Take-off

Some breweries are trailed for months in advance and some come out of the blue. So it is with Stockport's new Ringway Brewery whose existence was announced in an email to OT by brewer Paul Alderson (pictured right) in early July.

In fairness when Paul sent us his email, the brewery premises in North Reddish were still being converted but by the time you read this Ringway beers should be making an appearance in the local free trade.

The first thing you realise on speaking to Paul is that he isn't a local. In fact he is a Geordie through and through, hailing from Gateshead. He was a planning and development surveyor (very useful for managing the brewery project) but when redundancy arrived he and his partner Lavinia (who is from Manchester) took a year out and went round the world. This gave Paul time to reflect and decide what career path he wanted to take. He was already a keen full mash home brewer so the choice seemed obvious.

He and Lavinia are now based in Wilmslow, having previously been based in Heald Green (where the proximity to the airport inspired the brewery name). Paul has undergone a Brewlab course and the six barrel plant has, perhaps inevitably, been installed by Dave Porter. The whole project has taken 18 months from inception to the brewery installation, which was scheduled for 23 July. Paul intended to put the first brew through five days later.

So what beers can we expect? Well, for a start don't expect any "hop monsters". Paul firmly believes that beer's primary role is to "slake the working man's thirst" so the plan is to make quaffable yet characterful session beers. The brewery will launch with Ringway Session, a light straw-coloured ale with a citrus hop character at 3.8 per cent ABV, and Ringway Traditional Bitter, at 4.2 per cent and doing exactly what it says. The hops will all be British varieties, too. The follow up beers will be a ruby dark mild and a porter.

Why no exotic New World hops? Given the shortage of some varieties, Paul has taken the common sense view that it would be pointless brewing his core range using hops where the continuity of supply could not be guaranteed. That's not to say there will be no experimentation in due course, but that will be confined to specials once the brewery is established.

This is a very promising addition to the local brewing scene. More next time when the brewery is up and running.

## Mild Magic Winners

This year's Mild Magic promotion was a huge success. Not only did we have a record 100 pubs taking part but over 125 people sent in valid cards (and anecdotally there were many others who started but didn't finish). This was a terrific result and our thanks to everyone who supported this – breweries, pubs and of course our readers.



When completing their cards, Mild Magic participants were asked to vote for their favourite mild pub – one among the participating pubs in Stockport Borough and another among those outside. The winning pubs are presented with "Mild Magic Mild Champion" awards and with so many great pubs selling superb quality mild ale taking part, winning this award is no mean feat.

The "Outside Stockport" Mild Champion is the **Old Hall** at Whitehough near Chinley. The Old Hall has won previously and always serves a changing guest mild of the highest quality – as you may expect for a pub that is a regular in the national Good Beer Guide. The Stockport winner is the **Swan With Two Necks** (pictured right) on Princes Street in the town centre. This is a classic town pub dating from the 1920s with an unspoilt interior that has gained it an entry on CAMRA's National Inventory of Heritage Pubs. It's a Robbies house with Hatters always on sale. Well done both.



## ABC Festival

Altrincham's Brew House (formerly Le Trappiste) has announced the details of the 4th annual Altrincham Bottle & Cask (ABC) beer festival, held over the August bank holiday weekend, 25-27th, in Altrincham Market.

Brew House owner and festival organiser Martin Matthews told OT that the theme of this year's festival is the "old and the new" as the festival will feature some of the most creative and innovative micro-breweries with some of the more traditional brewing styles. In fact the festival will be offering for the first time in more than 450 years an English Abbey beer. Ampleforth Abbey beer (7%) has been produced for the Abbey by the Little Valley brewery in Hebden Bridge. Traditional cider and perry are available including Ampleforth Abbey cider as well as a superb selection of foreign bottled beers.



The festival is also aiming to raise much needed funds for the Stockdales centre in Sale, a centre for adults and children with learning disabilities. Toby and Caroline McKenzie from Red Willow Brewery are kindly donating and re-naming a kilderkin of Endless for the festival. The beer will be called StockdALE and all proceeds will go to the charity.

## Trafford News

Brewer and pub owner JW Lees are putting a substantial investment into the **Urmston** on Stretford Road. The pub has been closed since end of business Sunday 1st July for a major refit lasting almost 8 weeks.



The small kitchen of the previously wet led pub is being extended in preparation for a new menu to be launched when the pub reopens at the end of August. The Vault area is going to remain but be revamped with Sky Sports on large screens and a brand new smoking shelter accessible through the Vault. The lounge will be getting a new layout including a conservatory extension which will double as a restaurant area and small function room. The outdoor area will also be extensively updated including a new children's play area for families.

Meanwhile, JW Lees have also completed a high standard refurbishment of all the bedrooms at Sale's **Belmore Hotel** and added a new *al fresco* dining area in the garden. The Hotel has also welcomed a new manager in Richard Chesters who has moved to Sale from the Boathouse in Chester. Nina England, the former manager at the Belmore, has a new challenge taking on the tenancy of the **King George** on Moss Lane between Altrincham and Hale.



# Curmudgeon



## Five Years On

**T**HE BEGINNING OF JULY saw the fifth anniversary of the introduction of the blanket indoor smoking ban in England. During that period, over 10,000 pubs have closed in England alone, over a sixth of the total that were open before, and beer sales in pubs have fallen by 27%, compared with 13% over the preceding five years. On any road journey through town, suburbs or countryside, the sight of closed and boarded pubs has become depressingly familiar.

Nobody is claiming that the smoking ban has been the sole factor behind the recent wave of pub closures, but there has been a clear step-change in the rate of decline. The recession is often blamed, but in the past pubs, as a kind of "affordable pleasure", have been relatively resilient to economic downturns, and there was a marked increase in closures in the second half of 2007, well before the credit crunch kicked in.

Brewers and pub operators from J. W. Lees to J. D. Wetherspoon have reported a significant fall in trade and profitability in the wake of the ban, and there is a wealth of anecdotal evidence from licensees that their trade has been severely affected. In the words of licensee Mark Daniels, who was far from a diehard opponent, "The smoking ban has certainly caused most pubs, especially those that were traditional drinking outlets (like mine, for example), a lot of pain - and it has caused a lot to close, too. To say it hasn't is, frankly, ridiculous and shows a severe lack of knowledge of the problems the pub trade is facing right now."

While many pubs continue to do reasonably well at the traditional busy weekend times, it is noticeable that they are much quieter at lunchtimes and early evenings, and the "baseload" trade of regulars they once enjoyed is greatly diminished. This affects non-smokers too, as if your smoking friend has stopped going to the pub you might well choose to do the same. The naïvely optimistic forecasts that pubs would attract a whole new wave of non-smoking customers have proved to be totally misplaced.

In hindsight, surely it would have been far better if some compromise could have been reached that allowed smoking to continue in separate rooms in pubs, but ensured provision for those who preferred a non-smoking environment. This would have undoubtedly avoided much of the damage that has ensued. If those who supported the ban back in 2007 were prepared to admit they had been wrong, they might be deserving of some respect, but by continuing to insist in the face of all the evidence that it has done no harm they forfeit all credibility.

It was always claimed by supporters of the ban that smoking was a special case, and that the principle would not be extended. However, it is now becoming ever more clear that, just as predicted by opponents of the ban, the campaign against smoking is being used as a template for action in other areas, including many aspects of diet, but especially alcohol. For example, there was a recent article in "The Independent" from columnist Steve Richards in which he said "binge-drinking can go the way of smoking", and drew an explicit parallel between the two. Scarcely a month goes by now without some new anti-drink measure being proposed or implemented, many of which are obviously copied from tobacco control.

In the short term, there may be little chance of any relaxation of the ban, although similar bans have been amended in other countries, but any campaign to defend pubs that does not at least acknowledge the damage it has caused is an exercise in hypocrisy and denial that is doomed to failure. In the words of Chris Snowdon, author of "The Art of Suppression", the definitive study of modern-day Prohibitionism, "If I see one more politician who voted for the smoking ban crying crocodile tears about the state of the pub industry, I may throw up."

(See the online version for references for this article)



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# A Tameside Journey

With Andy the Hat

The Prince of Orange is an Ashton institution, a typical bus station pub of the sort that can be found and perhaps avoided in most towns up and down the country.

On entering, the main bar area is dark and gloomy, to the right a stage, not in use at this hour thankfully and a brighter pool room, also to the right, close by the door. I've come here because I was told that real ale had ceased to be sold here, but not true on my visit. There is only Unicorn, but that is not uncommon and is not to be taken as a bad sign, although as I sit and reopen my book in the pool room I cannot in all truthfulness say that it is anything like as good as the one in the Junction. That said it is perfectly acceptable and while the pub itself is long overdue a refurbishment it really isn't that bad a stop off while missing a bus and hasn't put off quite a number of customers.

Crossing over the bus station I have an opportunity to try out the **Beau Geste** close to the southern entrance to the Arcades mall on Katherine Street. I don't take it but I'm perfectly certain there's no real ale. Walking up Katherine Street to Oldham Street on the corner is the **Burlington**, a pub I thought was closed, but this evening is bursting at the seams, I can't see any real ale and give it a miss, but a closer inspection is perhaps warranted to find out if this is true and that was just a blip, or if not, what the secret is. Another time.

Turning left and passing the **Theatre Tavern** with its splendid tiling, no ale I can spot and on to the historic **Star Inn** on the corner of Old Street, a former Boddington's pub and one of the places where the local Chartists used to meet in the 1840s. Unfortunately on entering I do not find any real ale on offer and neither do I find much of a welcome, which is far from the case opposite at the **Forrester's Call**. Much altered since I was last here many years ago, I narrowly escaped injury when someone took exception to my 1948 London Olympics t-shirt! Sure there's a rough and ready crowd, but I'm welcomed at the bar where a spirited discussion is taking place, the beer on hand-pump is Holt's Two Hoots and turns out to be absolutely top notch. I stay here a while, the background music suits my taste, if it's a bit boomy, and the vibe is good. Lots of customers, the bar is busy. I shall come back here.

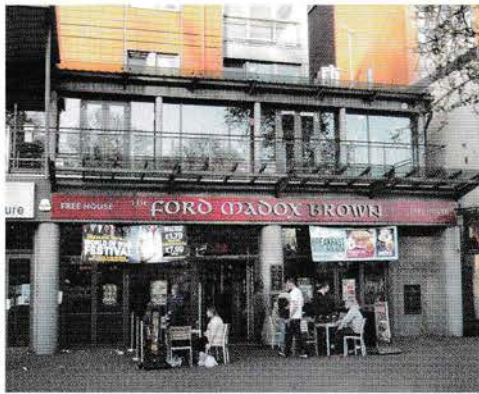
Another establishment I shall be going back to is the **Station** on Warrington Street. I've deliberately missed out Robinson's fine **Caledonia** on the same street as I feel this should be well enough known, at least for this visit to Ashton. The Station is a sad and tired, rather washed out place to look at, especially if one remembers it from its heyday, but please, please don't let this put you off, nor the still defunct central urinal or any one of a myriad of things that might otherwise dissuade the discerning pub goer. Down to earth, no frills, honest. What you see is what you get 'fend or please. Two cask beers seem to be standard. There is always the Assassins, from what brewery I am remiss in recording and today Robinson's Enigma. I sample the excellent Enigma and aim to settle down for a read as close to the wood fire as possible, this isn't the warmest pub you'll ever enter! Now you might say the Station's faults are many and obvious, but if you give yourself over and engage with it, there's warmth and humour here, a sense of old fashioned community; it couldn't be more old fashioned, biker, hippy, punk, lost boy sort of old fashioned, if it tried, which thankfully it doesn't. I thought places like this no longer existed, brilliant. Do remember that I haven't mentioned the band, open mic and other nights. I can't comment as I've not been to one, it isn't likely that I would, but my understanding is that these can be well attended, loud and, well not for me.

Sadly it seems that I have run out of time and I still haven't checked out the **Witchwood**, I've been too entertained by the locals in the Station, never did get back to the book. The side of Ashton I've seen is a little varied! The pretty decent town centre local in the Junction, the welcoming no nonsense of the Forrester's and the homely ruggedness of the Station. The Prince is in a class of its own. All of these pubs have something to offer and I hope I've painted a picture from which you'll take a liberal view and give one or two of them a chance!

# Stagger

Around the University with Steve Lavin

**T**HERE WAS A BUOYANT MOOD among those who joined the Stockport & South Manchester Branch Stagger in March. This could be explained by the fine evening, or the complimentary pies and chips at the first venue, or even joy at the news that it was CAMRA's 41st birthday. However, I think it is much more likely that our group were simply enjoying the agreeable pubs and the decent beer.



We met at the **Ford Madox Brown** which is on a parade of buildings called Wilmslow Park. This is located on Wilmslow Road just north of Whitworth Park. We found a busy pub offering a broad range of beer and cider, helped by the fact that the Wetherspoon beer festival was under way. We tried six beers between us ranging from Robinson's Enigma to the Vasileostrovsky Imperial Russian Stout (made by the St. Petersburg brewer for the festival at Banks's Wolverhampton brewery). The others that we tested were Thwaites Logan's Run, Moorhouse's Pendle Witch, Banks's Sunbeam and Hydes Owd Oak. Beer scores were almost all in the good to very good range.

The next pub was also at Wilmslow Park, the **Varsity**. It was quiet in terms of customer numbers, but loud on music. Food, cocktails and coffee were available, but we concentrated on the ales. The Moorhouse's Blonde Witch achieved a well above average score, but the Sharp's Doom Bar and Timothy Taylor Landlord were, at best, just about drinkable. We did not try the Wells Bombardier. Prominent advertising invited regulars to "Save a bob" by obtaining a "V" loyalty card. Now if "bob" means one shilling (readers under 40 years old should consult their seniors at this point), then it seems a poor discount unless "bob" now means something else. Other advertising in the pub made more modern allusions by offering "Reem On" discounts on Tuesdays.

As a point of interest, there was once another pub in this vicinity; the **Whitworth**. This is reported to have now changed use to a Christian café.

Onto the **Grafton** on Grafton Street, a Joseph Holt pub that is almost completely absorbed into the precincts of the Manchester Royal Infirmary. Inside this roomy pub a "Notice To All Customers" insists that: "Patients from the hospital cannot be served with alcohol". Happily, this restriction does not apply to hospital staff or visitors. We found only Joseph Holt Bitter available, and this was rated as generally above average quality. The bar also had a Joseph Holt IPA pump, but this beer was not yet ready to be dispensed.

We then backtracked to the main Wilmslow Road to the **Oxford** which was previously of the Hogshead brand. The pub has two levels, and on the main staircase can be found a balustraded booth containing a pinball machine. Frodsham Brewery's Iron Man and 800 Ale were being served, along with Wells Bombardier. All beer was considered average to good, though the Frodsham beers achieved more "good" scores.

A CAMRA discount is available on Fridays at our next pub, the **Jabez Clegg** on Portsmouth Street, near the junction with Dover Street. This former church hall retains an ecclesiastical interior with church pews and lectern. An old style table football game can be played here for 50p a go. Beers were Mallinsons Chinook and Conwy Mulberry dark. Both scored well with our group. Traditional cider and perry are usually served here too, and on our visit Hecks perry was being sold, though our beer-centric group did not try it.



Just a brief walk then back to Wilmslow Road and the **Kro Bar** (pictured above). Not much seems to have changed here from the original concept of food, cake, coffee and beer. Our focus was the real ale and we approved of both the Spitting Feathers Thirstquencher and the Thwaites Wainwright.

These were scored in the respectable zone of average to good. Deuchars IPA and Old Rosie cider were offered too, but were not tried.

A common mid-evening ritual then took place as some of our number carefully checked the time, then, with closed eyes, began murmuring quietly. Not a rite of a secret society, just something that happens when trying to recall when your last bus home passes through. After a few moments the spell was broken and we headed purposefully on to the dual-named **The Pub/Zoo** on Grosvenor Street. The place was busy and we arrived just as the bar staff were pulling through both Kelham Island Bete Noire and Wychwood Hobgoblin. One of our party wisely waited for the Bete Noire, awarding it a fairly rare "very good" score. The rest of us tried the Copper Dragon Black Gold and this was rated mostly "good" or better.



Just a few steps away on the same street our final call was at a very full **Sand Bar** (pictured above). Five beers were offered: Phoenix All Saints, Facers DHB, Bank Top Dark Mild, Timothy Taylors Golden Best and Beerworks Doctor Morton's Famous Ancient Grease. No-one tried the Phoenix beer, but we sampled the rest and scored them, on average, as "good". Perry from Two Trees was being served also, but none of our group tested it.

The pubs we visited were clearly trying to satisfy a strong local demand for real ale. It was pleasing to see that all the pubs were at least trying to offer a minimum of two real ales, and the beer choice is remarkable considering this geographically small area.

Do not wait; plan a visit to the area now and enjoy some quality drinking.

All the pubs visited are on, or very close to, the Wilmslow Road corridor and frequent buses serve the area until late.

# the Mark Addy

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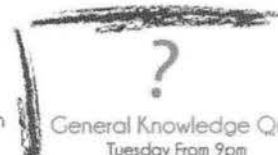


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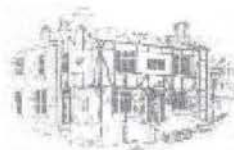


Legendary Music Quiz  
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Opening Times:  
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Sunday  
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This **is** not a free house

# Pub News

Covering Stockport, Manchester and beyond

## Marple Updates

In Marple Bridge, the **Norfolk Arms** reopened in April after a lengthy closure. The good news is that real ale is on the menu and a visit in mid May found Black Sheep Golden Sheep Ale, Boggart Cascade and Moorhouses Witches Cauldron on handpump. A hundred yards away



is a pub rarely mentioned in these columns, the **Royal Scot**, a top class Robinsons pub (pictured above – courtesy pub website) that is well worth taking in at the same time, selling the regular Robinsons beers and seasonals. OT visited on the Stockport Mild Challenge and it was one of the gems of the trail out of the pubs visited. Another gem on the trail was the **Royal Oak** at Strines, selling Robinsons beers of the highest quality and we have had great reports of the food too. Just up the road is the **Sportsman** (Good Beer Guide 2012) that has an ever changing range of beers and has been voted the High Peak Branch Pub of the Year for the Greater Manchester part of the Branch. As all four are within walking distance, they could be tried in one session by a short canal walk and taking in the Marple Roman Lakes. Recommended.

## Romiley Re-opening

When Robinsons closed the Railway in Romiley few people were surprised. The pub had been struggling for some time and had an unenviable reputation. However that wasn't the end of the story as the pub has now reopened as **Platform 1** a genuine free house bringing some additional choice and variety to the village's pub scene.



The pub was bought by experienced pub operator Janice Wright, who previously ran the Spring Gardens in Marple Bridge, and the Stockdove in Romiley itself. After a major refit the new-look pub reopened on 1 July and hasn't looked back. Run with the necessary firm hand the new-look pub is far removed from its

previous incarnation, comfortably furnished in a stylish "modern traditional" look and with a major food operation. This runs from bar snacks, a la carte and Sunday roasts. Particularly impressive is the upstairs restaurant, converted from former living accommodation.



On the beer front it's good news across the board. Six cask beers are sold with house regular "Platform 1 Cask Ale" alongside five guest beers - two from micro brewers and the others from regional or national concerns. When OT called these comprised Hornbeam Top Hop and White Swan, Wells Bombardier, Jennings Cumberland Ale and Thwaites Lancaster Bomber. Janice is delighted with the cask ales sales – some 20 nine-gallon casks were sold in the first week.

Platform 1 is open from 12-11 Monday-Thursday, 12-1 Friday and Saturday and 12-11 on Sundays. Food is served throughout. It's easy to get to being right next to Romiley Station and is well worth a visit.

## Castlefield Wharf



It was many years ago that OT reported on the construction of what became Jacksons Wharf in the Castlefield area of Manchester. The builders were Greenalls (remember them?) and despite the considerable investment the pub was a flop. Years of closure followed. Site owners Peel Holdings then put forward plans for a number of residential development, all of which were rejected by the planning authorities. Faced with such determined opposition, Peel have leased the building to pub operators

Brunning & Price who have reopened it as the **Wharf**.

Brunning & Price are now a division of City Centre Restaurants but continue with their trademark pub style and operation. In short these are gastro pubs for the Cheshire middle classes – and are none the worse for that. The Wharf mirrors other B&P outlets (also in the *Opening Times* area is the **Sutton Hall** in Macclesfield) so you get an interlocking series of rooms decorated and furnished in a country house style. Mixed and matched furniture, extensive bookshelves and plenty of framed posters, prints and vintage adverts characterise the look.

The menu is extensive and covers all options from sandwiches, sharing platters and a la carte dishes. You can eat and drink outside (weather permitting!), and downstairs, and also in an upstairs restaurant where the menu is the same but table service is the norm.

The drinks offering includes an extensive wine list and a good selection of cask ales. One of the many strengths of the Brunning & Price operation has been their support of local independent brewers. When OT called the handpumps were dispensing Moorhouses Pride of Pendle and White Witch, Wincle Sir Philip, Weetwood Cheshire Cat, RedWillow Endless, Beartown Kodiak Gold, Blakemere Freshly Squeezed, Taylor's Landlord and a house beer Brunning & Price Original, brewed for the company by our own Phoenix Brewery. Prices run from £3.30 to £4 a pint (the latter for the Landlord) with most beers charged at £3.50. Not cheap, and neither is the food, but you are guaranteed high quality in very comfortable surroundings – so you pay your money and take your choice.



Check the company website at:  
<http://www.brunningandprice.co.uk/>

## Pub Shorts

In Cheadle, the **White Hart** has been taken over by the Original Pub Company and while they have rightly not messed around with the interior, three cask beers are now on sale. When OT called these were Youngs Special, Wadworth 6X and Harviestoun Bitter & Twisted. Elsewhere in the village, the Dorbiere Pub Co have seemingly abandoned their plans to refurbish and reopen the **George & Dragon** and the long closed pub is now up for sale once again. In Gorton the **Royal Oak** on Cross Street has been reported as closed and boarded with steel shutters across the doors and windows.

# A Campaign

# of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://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.

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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 \_\_\_\_\_

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Applications will be processed within 21 days

01/06

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

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# Pennine

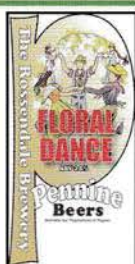
Pennine Ale (Rossendale) Ltd., 84-86, Hud Rake, Haslingden, Lanc's BB4 5AF

## THE ROSSENDALE BREWERY

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

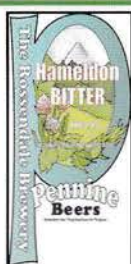
Contacts - Office: 0333 210 4021; Geoff: 07816 912 794; Robin: 07709 874 783

### 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!



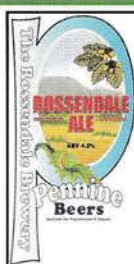
#### Hameldon Bitter 3.8%

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

All of our beers are suitable for Vegetarians & Vegans.

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

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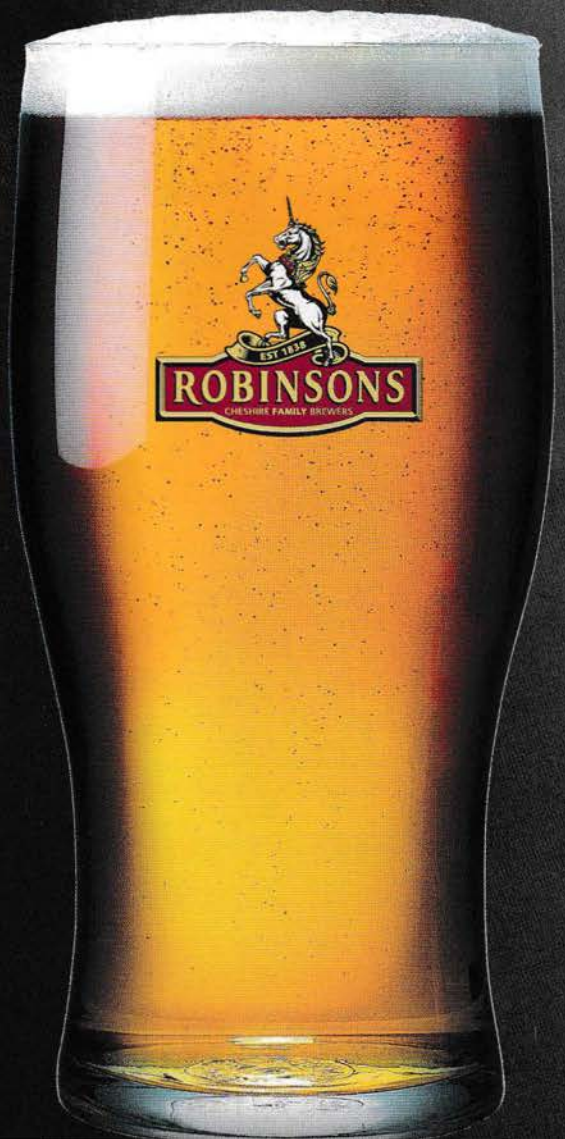
# GB

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GREAT  
BRITISH  
GOLDEN BEER**

REFRESHING GOLDEN COLOURED ALE  
WITH A CITRUS FINISH



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SMELL		CITRUS, SWEET MALT	
TASTE		SOFT SWEET MALT, REFRESHING	
BITTER			
SWEET			



[www.robinsonsbrewery.com](http://www.robinsonsbrewery.com)