

# Opening

September 2012

**TIMES** THE FREE LOCAL CAMRA MAGAZINE



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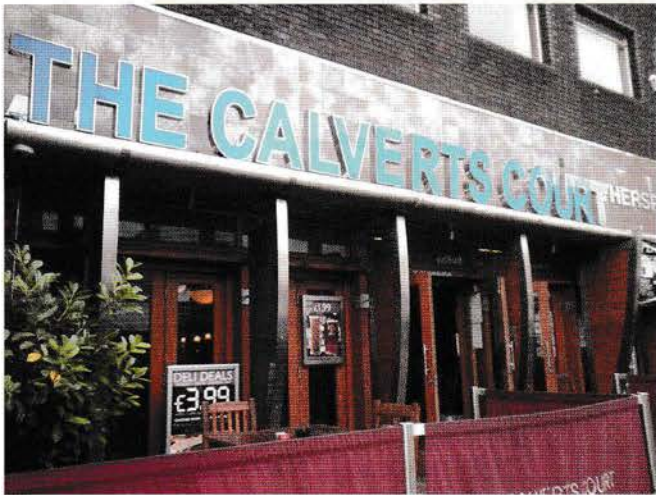
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# Pub of the Month

## The Calvert's Court, Stockport



The Stockport & South Manchester CAMRA Pub of the Month award for September 2012 has been awarded to the Calvert's Court, Petersgate, Stockport, writes Jim Flynn.

When this Wetherspoon's pub was opened 11 years ago in an old furniture store it was welcomed by many, hoping that it would wake up the town centre pub scene. These hopes were dashed as instead it turned into a rather mediocre affair with somewhat indifferent quality and choice.

This award is testimony that all that changed with the arrival of Richard Cripps and his team. Calvert's Court is now fulfilling the hopes of over a decade ago. Before coming to Stockport he ran the Bollin Fee in Wilmslow for four years, a pub that didn't really know what real ale was when he got there but which was awarded a place in *The Good Beer Guide* just before he left.

The pub currently sells 2,000 pints of cask beer a week which is double what was sold when Richard first arrived. Five guest ales are always available (along with the usual Abbot and Ruddles) and Richard is keen to mix nationally available ales with those from local breweries. In addition at least one traditional cider is normally to be had. Richard and his team are always open to suggestions and have a 'Royal Ale' post box where customers can post a suggestion which they will then try their best to get in. Monthly Meet the Brewer nights are held and also a bi-monthly brewery tour at one of the local breweries.

They have a passionate team with special mentions on the beer front to Rich ('Chappers'), a new addition to the management team as one of Richard's deputies. He has a very keen interest in cask beer (he worked as a volunteer at the Stockport Beer and Cider Festival). Paul, a bar associate, is heavily involved with the organisation of ale events. So why not join the local CAMRA branch to celebrate the award which will be presented to Richard and all his staff on Thursday, 27 September when, I am sure, a great night will be enjoyed by all.

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# Comment & What's On

## Index, Notes and Local CAMRA Branch Events

### Well Done Dunham

It's not all that often awards from the Great British Beer Festival head to the North West but this year was a minor triumph. Well, if you are Coniston Brewery it was a major triumph as their Number 9 Barley Wine made the top slot and is the new Champion Beer of Britain. It began its journey by winning its category at this year's National Winter Ales Festival held in Manchester so we can perhaps claim it as one of our own.

However we also have a genuine home-grown gold medal winner in the shape of Dunham Massey Brewery's Chocolate Cherry Mild. This beer (first put into cask as a favour to Stockport Beer Festival) has won a wall-full of awards and has now been voted Champion Speciality Beer. Well done and congratulations to John Costello and his team. We hope to run a feature on Dunham Massey next time.

### 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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**Front cover – Terry Langton and Paul Sieffert of Liverpool Craft Brewery with their Bronze Award from Stockport Beer & Cider Festival**

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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: [enquiries@thcamra.org.uk](mailto:enquiries@thcamra.org.uk)

### 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 all events except some branch business meetings (call/email the branch contact if in doubt). Organising branch shown in brackets.

**Thursday 6th** – Branch Meeting: Waterhouse, Princess St, Manchester. Starts 8.15pm (TRH)

**Saturday 8th** – Trip to Blue Bee Brewery to present Beer of the Festival Award. Book with John Clarke – 0161 477 1973 (SSM)

**Saturday 8th** – Sale Stroll: a day long social around all of Sale's cask ale outlets. Details from contact. (TRH)

**Monday 10th** – Branch Meeting: Royal Hotel, Hayfield. Starts 8.30pm. (HPNC)

**Wednesday 12th** – Social: Bird in Hand, Liverpool Rd, Patricroft. From 8pm. (NM)

**Thursday 13th** – Branch Meeting: Gateway, 882 Wilmslow Rd, Didsbury – includes Meet the Brewer event. Starts 8.15pm (SSM)

**Saturday 15th** – Presentation of Cask Champion Award in memory of John Tune. Railway, Portwood, Stockport. From 8pm. (SSM)

**Tuesday 18th** – Social; Robin Hood, Rainow. (MEC)

**Wednesday 19th** – Branch Meeting: Kings Arms, Bloom St, Salford. Starts 7.30pm. (NM)

**Thursday 20th** – Whalley Range Social: 8pm Nip & Tipple; 9pm Hillary Step; 10pm Jam Street Café. (TRH)

**Friday 21st** – Reddish & Heaton Chapel Stagger: 7.30pm Fir Tree, Gorton Rd; 8.30 Union, Broadstone Rd. (SSM)

**Wednesday 26th** – Blackley Social: Grove, Rochdale Rd. From 7.30pm (NM)

**Thursday 27th** – Pub of the Month presentation to Calvert's Court, St Petersgate, Stockport. From 8pm (SSM)

**Monday 1st October** – Pub of the Season award to the Hillary Step, Whalley Range. From 8pm (TRH)

**Thursday 4th October** – Branch Meeting: Volunteer Hotel, Sale. Starts 8pm. (TRH)

**Saturday 6th October** – Mild Magic Presentation to Swan With Two Necks, Princes St, Stockport. From 8pm (SSM)



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## Session 1

Saturday 29th September  
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## Session 2

Sunday 30th September  
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entertainers and

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## Session 3

Sunday 30th September  
6.00pm til 11.00pm  
Big German Quiz  
More prizes to be won



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# Stagger

## Around Edgeley with Jim Flynn

**A**S I walked towards the first pub on what was a decidedly cool and showery April evening I wondered whether the loss of income resulting from Sale Sharks leaving Edgeley Park would be the killer blow for any of the pubs we were to visit later that night.



Our meeting point was **Ye Olde Woolpack** on Brinksway in the shadow of the Co-op's giant blue pyramid and overlooking what was that night a swollen River Mersey. This free house run by the Quinn family and Mike Quinn has based his other business there, the Natural Cider Company (the pub had 13 real ciders available on this visit). As usual there were four cask beers, on this visit; Pennine Real Blonde, Howard Town Mill Town, Wincle Waller and Quantum Citrus IPA. The pub was relatively quiet and we sat down in the well lit lounge to try the Pennine and the Howard Town. Most of us had been at the pub only four days previously when it was awarded the local Cider Pub of the Year award and although these beers were in reasonable nick they had been superb at the awards night. As is our habit on staggers we left the pub just as the karaoke was being set up.

We trekked up Brinksway and turned left at the closed and largely unlamented **Bow Garrett** on to Northgate Road and on to the **Gardeners Arms** only to find the curtains closed and no sign of life at this Lees' pub. So we walked further up the hill to Robinson's impressive **Alexandra**. What an excellent multi roomed pub this is with etched glass, superb tiling and old style bench seating, no wonder it's in CAMRA's National Inventory of pub interiors to be preserved. We found some spare seats in the vault whose walls are home to Man United memorabilia (perhaps surprising given the proximity to Stockport County's home). The beers available were Unicorn and Hartley's XB but we all tried that latter finding it generally a very pleasant pint. We could have stayed there all night but it was time to move on. So refreshed we stepped out into the cold and set off for Castle Street, Edgeley's main drag, with our first

stop the **Royal Oak**. This ex Wilson's house (note the superb tiles in the loos) now serves Holt's Bitter and apparently Taylor's Landlord, but the latter was found to be off. The pub was very crowded (there was a birthday party) but we found seats in the well appointed black and white plastered lounge, which sported numerous County photos on its walls. After buying my beer however I did pop outside to view the very pleasant walled garden with its hanging baskets, an excellent example of an urban pub garden. The Holts was very well received and we all agreed that the Royal Oak is to be valued as a good solid pub with plenty of atmosphere. The disco started up with the DJ announcing that the party was for Emma and in a timely move it was then that we decided we needed to continue further down Castle Street.



Only a few yards down on the other side of the street is the **Prince Albert** which has been refurbished and has acquired cask beer since the last time we did this stagger. The pub was opened out many years ago and in my opinion lost much of its character then but the pictures of old Stockport and of course Stockport County around the walls give some character. The two beers were Greene King IPA and Black Sheep with the latter regarded as the better of the two. There were not many customers but those who were in obviously favoured the loud jukebox so having consumed our beers we beat a moderately hasty retreat to the next pub, the **Sir Robert Peel**, owned by the same licensee as the Prince Albert.

On match days and during the day the Bobby Peel can be a busy pub but that was not the case on our visit that evening. The fish swimming around the very large fish tank were in quiet contrast to the loud music being played as we entered. The pub has very recently started selling cask beer again but on the evidence of that evening they still hadn't quite got the hang of it. The Marston's Pedigree was undrinkable but to be fair they did swap it for the Black Sheep which was unfortunately only marginally better. The last of our number had to wait to be served while the cask was changed and he was the lucky one because his Black Sheep when it arrived was significantly better than ours. The

final motivation to depart was the karaoke that was starting up again.

We passed the decidedly weather beaten **Pineapple**, the smarter **Jolly Crofter** which are both still keg only (and neither very busy) and the now-closed **Grapes**.

A stone's throw from the Grapes across the roundabout on Shaw Heath is the **Armoury**. What a pub this is! Anybody with a liking for traditional pubs will love this buzzing Robinson's house. It has something for everybody from the comfortable lounge to the vault with its adjacent darts room to the garden to the rear. We managed to find seats in the lounge and found that the Unicorn, Hatters and Dizzy Blonde were as usual all on great form. It was certainly easy to see why this pub is a regular entry in the Good Beer Guide. We sat next to a local couple who were interested in our itinerary and when we informed them that as the **Greyhound** was keg our next and final stop was the **Olde Vic** they said that they thought that this had been shut for some time.



When we walked down to the Olde Vic on the corner of Chatham Street of course it wasn't shut but I could see that to the casual observer that it might appear so. Talk about hiding your light under a bushel this small free house has been one of the hidden gems of Stockport's beer scene for many years but its brilliance is concealed from the casual passer-by by the less than encouraging exterior. If you haven't been then pay a visit if not for the excellent choice and quality of the beer (on our visit Abbeydale Now Then, the excellent Hawkshead Lakeland Gold, Marble Draft No 9, Dark Star Six Hop Ale and Wincle Lord Lucan) and cider then for the opportunity to meet one of Stockport's most distinctive licensees, Steve Brannan (unfortunately absent for the majority of our visit). In contrast to the exterior the interior of the pub is full of character stuffed with idiosyncratic artefacts. All together this is a fine must visit pub!

Overall it was a good night with characterful pubs and a variety of beer both in terms of breweries and quality.

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# The Wharf at Castlefield

John O'Donnell pays a visit

*As reported in last month's Opening Times, the newest addition to Manchester's ever growing cask ale scene is The Wharf in the Castlefield*



*area of the city which already boasts the Good Beer Guide listed The Knott and Cask pubs plus the enduringly popular Dukes 92 complex. Despite being open just two months, the Wharf is already a major real ale destination offering anything up to 11 cask ales at a time – more than virtually anywhere else in the city.*

Behind this ale range is bar manager David Green. Opening Times caught up with David to find out a little bit more about the pub. David has been with Chester based Brunning & Price group for a number of years most recently as a roving manager overseeing the opening of new pubs across the South of England where the group's pubs tend to be more restaurant focussed than in the north.

When David heard of the groups plans to acquire the former Jacksons Wharf pub on the Bridgewater canal on the edge of Castlefield basin he knew



he wanted to return north for a permanent role there. While David said the six month conversion of the pub was one of the more straightforward he has been involved with it only came after a three year long pursuit of the site. Brunning and Price's original offer was rejected by then owners Peel Holdings who wanted to demolish the building and replace it with flats. Local residents group the Castlefield Forum spent three years battling Peel's plans through a number of planning applications before Peel finally threw in the towel and sold up towards the end of 2011.

Although the initial impression of the Wharf has been that it is a "Gastro-pub", David is keen to explain that it is not - while the pub can cater for 140 diners downstairs (with a further 105 in the first floor restaurant) it actually makes most of it's turnover from "wet" sales. The management's aim is for a relaxed and friendly pub where drinkers and diners are welcome in equal measure. The relaxed attitude is evident even before you enter where large signs encourage you to head straight for the bar for a drink and not to stand on graces, if you see an empty table, sit at it. While the pub does take reservations, food service downstairs is by the order at the bar method.

To the front of the pub is a large terrace raised above the canal side, with plentiful seating which was packed out during August's

warm summer days. Entering the pub from the terrace you are faced with a large open plan area with the long bar directly in front of you. There is an overriding feeling of space with the pub which has a capacity of up to 600. To the rear of the pub either side of and behind the bar are two smaller and more secluded areas known as The Library (obvious what's in here) and The Old Office. The walls all round the ground floor are almost completely covered by an eclectic mix of framed photographs, prints and paintings.

The bar is dominated by the twelve handpumps in two banks of six. The house ale, Brunning & Price Original is brewed by Heywood's Phoenix Brewery while the other regular is Weetwood Brewery's Cheshire Cat. The remaining pumps feature a wide range of beers from a mixture of local microbreweries with the odd more nationally known names. When OT visited on a Monday, these included Timothy Taylor's Landlord, RedWillow's excellent Headless and a pair from Northwich's Blakemere Brewery with a total of nine ales available plus a hand pulled cider from Gwynt Y'Draig.



The commitment to stock a wide range of ales was evident when David showed OT round the pub's cellar which was packed with casks from at least a dozen more breweries than already on the bar. David's problem in the cellar is that he has limited stillage space for his cask ales requiring very careful management to be able to keep up the range. There just isn't the stillage space to keep eleven ales on all week so early in the week a couple of handpumps will be doubled while casks are prepared to offer the full range of 11 ales at weekends. The Weetwood beer is proving so popular that an extra stillage is being planned to take it in barrels (36 gallons) rather than the more usual kilderkins (18 gallons) and firkins (9 gallons) which will free space for more beers on the main stillage.

David told OT that the cider handpump was just a trial, but if it is successful he has the option of adding two more pumps for cider/perry and another for cask ale. There is capacity to add more handpumps dedicated to cider and perry. Generally the pumps in the left hand bank of six will feature lighter ales, while those to the right end of the bar will feature amber and dark beers. The details of which beers are available are also posted on blackboards situated around the bottom edge of the four sided balcony which houses the upstairs restaurant.



The first floor is reached by a wide staircase to the left of the main bar, there is also a lift just behind the stairs, cunningly disguised as a blackboard containing the pub's wine list. At the top of the stairs is a small bar to serve the restaurant which offers the same menu at the same prices as downstairs but with full table service. The menu is extensive with a choice of starters, light bites, sandwiches, jacket potatoes and around 20 main courses.

The terrace also features a permanent barbeque hut which will be open when the weather is fine, helping to relieve the pressure of the kitchen when drinkers on the terrace boost the pub's capacity.

While the pub's prices will undoubtedly deter some drinkers, for those that drink regularly in the area the differential is not that great. There is no doubt that the owners' large investment has created a very welcoming and pleasant pub that is a valuable addition to the city's drinking and dining market.

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# High Peak Pub Scene

Frank Wood & Robin Wignall with News and Views

## Peak Practice

With Robin Wignall

Even during a damp and dismal summer the Peak District is lit up by village carnivals, well dressings, Rose Queen processions and other community events. One of the categories for awards at these events is for the 'Best Decorated Pub.' This year's winners have included **Pride of the Peaks** at New Mills, the **Roebuck** in Chapel en le Frith, always good for a decent pint, the Good Beer Guide listed **Shepherds Arms** in Whaley Bridge and the **Milton's Head** in Buxton. Regulars and locals help to prepare pubs for the occasion, and a community spirit welcomes visitors to towns and villages for the events.



As the months pass the Marston's Single Hop beers follow apace. No sooner was the Styrian hop from Slovenia available, a very good beer incidentally, but this was followed by Strisselspalt, brewed with French hops. The **Shepherds** in Whaley Bridge has of course kept up with the monthly changes, giving customers some interesting drinking.



The **White Hart** in Whaley Bridge re-opened at the end of July following an extensive refurbishment (external "before" and "after" photos are shown above). Refurbishing and redecorating has been tastefully carried out to a high quality and this, the oldest pub in Whaley Bridge has been brought into the 21<sup>st</sup> century. Food comes on stream in September. There is an outside decking drinking area, with fine views along the River Goyt. Beers available in early August have included Young's Bitter and Special, Tetley Bitter, J.W. Lees Game On, Goff's 2012 and Leeds Eternal Flame, the latter a predictably good brew. The finished work at the White Hart leaves a very good impression, and with well kept beers this is a pub to visit.

An article in summer's *Potters Bar*, the Potteries CAMRA branch newsletter, mentions a brewery at Flash, just into Staffordshire, four miles south of Buxton. Whilst the **New Inn** is the pub in this reputedly highest village in England, Potters Bar notes that the brewery produces three bottled beers, available at Leek Farmers' Market on the third Saturday of each month.

A recent Saturday night at the **Soldier Dick** in Furness Vale was a well booked Steak Night, our meal washed down by Wainwright and Half Nelson from Thwaites and Phoenix Arizona, which were in good form.

Another group of us dined at the **Beehive** at Combs. The lunchtime menu during the week is a model of quality, value for money and of course good service. The beers are from the Marston's empire and Beehive Bitter, probably Brakspear's Bitter was the most enjoyed by the beer drinkers in the group.

The August Bank Holiday beer festival week end will have come and gone by the time you read this. A write up of the event at the **White Lion** in Disley will appear next time. Sadly of course, no Dog & Partridge event this year. Do try to get to the **Old Hall** and **Paper Mill** at Whitehough, Chinley for the beer and cider festival over the week end of 21-23 September. This is one not to miss.

## High Peak Pub News With Frank Wood

In Tameside, the **Cotton Bale** continues to have its "Meet the Brewer" evenings, the latest being Limestone and Elland. The real ale side is being championed by staff member Lisa, who has run several brewery trips with much success and now has a CAMRA corner on the left as you walk in the pub. There is a list for customers' suggested beers, which Lisa then tries to get hold of. On Monday evenings there is 50p off the normal price of beers which make it a real bargain (The **Society Rooms** in Stalybridge do this on Wednesday evenings).

Also in Hyde, the **Old Town House** (previously the Moulders Arms) on Hyde Road, is worth supporting as there are now three real ales on the bar. Visits by Branch members during July found Theakston's XB and Black Bull with Ringwood 49er as a guest.

In Ashton, the **Lord Napier** on Crickets Lane takes Moorhouses beers and the **Beau Geste** behind Ashton market, after years with no real ale, surprisingly now has draught beer on at weekends and up in Mossley, the **Commercial** near to the railway station goes from strength to strength since real ale was introduced earlier this year.

Finally, a pub which appeared to have a very uncertain future is close to opening its doors again. The **Spinners Arms** on Hadfield Road, Hadfield has been bought by Mark Coxon, who previously had the Trap and the Blues Club in Glossop. He tells me he plans to open a restaurant in the basement and also do bar snacks, but in addition he is looking into putting on real ale from local breweries, which would be a definite plus for the area. More on this venture when I have it.

The **Beehive** in Glossop had Taylor's Landlord and Wells Bombardier as the usual beers with a guest beer. The **Bulls Head** at Tintwistle had Landlord again, with Marston's Pedigree and Howard Town Wrens Nest, which seems to be the permanent three beer line up at this unsung olde world pub.

## High Peak Pub of the Year



High Peak CAMRA's Tom Lord (left) is seen presenting the High Peak Pub of the Year award to Sue and Joe Stockton at the Sportsman in Strines.

## Jolly Hatters

This particular Jolly Hatters is 155 Haughton Green Road, Denton. The landlord and landlady, John and Michelle, moved in around April and at the time of our visit were keeping a good pint. At any one time they have two panel beers on hand pumps and they change these twice per week. I tried the Jennings Cumberland and the alternative was Spitfire. The Pedigree had just finished. The pub is on bus routes 347 to Manchester and 206 to Denton. Well worth a visit.



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## It's Hall in a Day's Work

Stockport's Victorian Market Hall is soon to see the start of its first beer festival thanks to the work of local CAMRA member Corin Bland, of High Peak Beer Promotions, but it certainly won't be the last, as *Opening Times* found out.

Stocktoberfest, designed as a celebration of Stockport's 30 years of twinning with the German town of Heilbronn, will see the Market Hall transformed into a German Beer Hall on 29 and 30 September, with 50 different German beers, Bratwurst, Pretzels and of course the obligatory Oompah bands. With over 700 tickets sold already it's proving to be popular amongst Stockport residents and visitors alike with tickets sold as far away as Dublin! Pictured below – promotional activities for Stocktoberfest under way.

However, Corin isn't happy sitting on his laurels and is already hard at work on the next event planned for December. 'This time we're dropping the dirndls and lederhosen for surcoats and serving wenches, as the hall takes on a medieval theme for the Winter Wassale. With plenty of strong winter ale, cider and mead, the flagons will soon be flowing and of course it wouldn't have that medieval feel without a hog roast or two'. The entertainment is planned to include medieval players, jugglers, acrobats and fire breathers. You can keep up to date as this event develops by following on twitter @winterwassale.



Following a bit of a break over Christmas and a few well deserved beers at the last National Winter Ales Festival in Manchester, it'll be on to the next event. This time the beer will be taking a back seat (well only a little bit) as the market becomes home to the Stockport Sausage Festival in April. This will see sausage producers from a 30 mile radius competing with each other to win the titles of People's Champion and Judge's Choice - oh and there will of course be a beer festival featuring beers from a 30 mile radius to wash all that food down with.

Finally, after all that beer and food, a little bit of light exercise is called for in the form of the Stockport Brows Challenge. Based on a tradition of running the Market Brows leading to and from the square, this will see teams competing in a relay race using barrels of beer as batons. There will of course be plenty of food and drink on hand to keep both spectators and participants alike suitably refreshed.

## Double Award for Poynton British Legion Club

Poynton RBL is the CAMRA Greater Manchester Club of the Year for 2011. It also won the 2005 award but for some reason never received its certificate. That was put right with a double presentation in July. Pictured (left to right) are Paul Hession (Club Chairman and Head Brewer of Worth Brewery which is based at the club), Greater Manchester CAMRA Regional Director Ralph Warrington and Club Steward Nick Williams with the 2005 award.



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# Pub News

Covering Stockport, Manchester and beyond

## Stockport Suburbs

At the **Duke of York** in Romiley, a 26 firkin festival with nine ciders and perries took place at the end of July. OT attended on the Friday evening and thought the set up was very well planned, with a separate tent where a band played in the evening. An Oktoberfest is planned over the weekend of 5-6th October. Also in October, the same organisers have organised an Oktoberfest at Glossop Labour Club. This takes place on the weekend of 19th & 20th October.



The Duke of York itself has recently increased its beer range, with more beers coming on from smaller breweries, in addition to the beers usually on from such as Wells/Young's, Thwaites, Black Sheep etc. It's for sure that this has been prompted by the opening of **Platform 1**, at the other end of town, which was formerly the Railway, a Robinson's pub. The beer range here was also very good on the same evening, with five available, and the pub was packed out.

By the time this edition comes out, there will also have been festivals at the **Hare & Hounds** in Otterspool and the **White Lion** at Disley. A Beer Festival will also be taking place at Marple Cricket Club on 21st-23rd September. This has now run successfully for a number of years and is also worth supporting.



The **Oddfellows** in Mellor (pictured above) is on the up again, after being shut on and off for a few years. It currently offers four hand pumped beers including those from Marple, Bollington and Moorhouses.

At the **Marple Tavern** (formerly Otters Lodge) on Cross Lane in Marple, Wells Bombardier and a guest beer are sold at present. In Marple Bridge the latest report is that the **Norfolk Arms** is open again and on a recent visit, Black Sheep Bitter, Boggart Cascade and a beer from Moorhouses were on sale.

## Stockport's Perfect Pub

*Once again the search has been on for Stockport's Perfect Pub run by local radio station Pure 107.8FM.*

After six heats, involving 18 of Stockport's top pubs, the competition was whittled down to just two Robinson's pubs: the **Three Tunnes** in Hazel Grove and the **Windsor Castle** in Marple.



The Three Tunnes is one of the oldest pubs in Hazel Grove but in 2009, soon after the current tenants Andrew and Donna Quinn-Williams (pictured above) moved in, it was discovered that major structural repairs and a full re-roofing were required. The re-design brought the pub up to date but maintained its traditional cosy feel.

The Windsor Castle is very different: A traditional village pub where everyone is welcome. The tenant Joanne Farrell (pictured below) is a local person and it has been her dream for a number of years to run the Windsor. Jo is a very hands on licensee with minimal staff and feels this is why her pub continues to thrive in a tough climate.



It was a closely fought contest which saw thousands of loyal locals place their votes ... but in the end it was neck and neck and both the Windsor Castle and the Three Tunnes were declared joint winners of this year's Stockport's Perfect Pub title. It just shows how different pubs are equally well regarded in their own way and that pubs are only as good as the people who support them.

Dave Stearn of Pure Radio explained why he thinks this competition is so important to the community of Stockport: "Times are tough for lots of people at the moment, but it's important that we keep great traditions going, so Pure is proud to do its bit to give the borough's pubs a boost."

## Manchester News in brief

A recent foray round Levenshulme and Longsight Holt's pubs included a call at the **Kingsway**, a large former Berni Inns pub acquired by Holt's in the nineties occupying a prominent position at the end of Kingsway. Comprising three rooms and an upstairs function room it does lunchtime food, with a carvery on a Sunday. Well appointed, and well run, it still appears to be lacking customers. Bitter and the very tasty seasonal Baton were on handpump.

The **Garratt** is now being offered "To Let or For Sale". This sixties estate-type house used to feature etched windows depicting the locomotives built by that Manchester firm. Over the years that history has been destroyed by inventive vandals and casual damage, never to be replaced. A great shame, as now it is a very shabby and forlorn boozery. Only the Vault is open at all times which sees the comfortable lounge and small snug in the other half of the building hidden from view of the casual visitor. There's a lively atmosphere, and somehow it struggles on. Ignore the Mild pump as they do not sell it; bitter only.

The **Sidings**, a one-time Pub of the Month recipient, is a pub from the Eighties, specifically for the Broom Lane community. Set in well-tended grounds, it features two rooms, with the lounge having an arched annex off it that acts as a snug. It is clearly well liked, with a variety of events always on the go and also has a beer garden to rear. Mild, bitter and IPA are the beers.

Elsewhere, the former **Farmers** on Stockport Road has changes underway as the building is swathed in scaffolding and the paint is being stripped off. So it may well never re-open as a pub. Meanwhile the hidden-away **Railway** (former Boddies house), is now closed and has been converted to Charlies Mini-market. This leaves people in this area with only the Oakwell Brewery owned **New Victoria**, and the all-keg **Gold Cup**.

We are told that Hyde's have sold the famous **Dutton** on Park Street (behind where Boddies Brewery used to be) to the owner of other properties in the area. Gordon, the long-time licensee was due to retire at the end of August but one of the pub's customers was reportedly taking it on for the foreseeable future. There is apparently no plan to close the pub for the time being so if anyone has not yet visited this genuine piece of old Manchester get there while you can.

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The SIBA Great Northern Beer Festival is coming to Manchester again.

250 beers from the brewing members of SIBA North (the largest Region within SIBA) will be delivered to the Mercure Hotel on Monday 22nd October to be set up in the temporary cellar (on the 4th Floor!)

and be ready for the judging competition on Thursday morning. The judges will decide which are the best beers in the 8 categories. After the judging the event opens to the public from 4pm when they will be able to purchase any one of the 64 beers being served on hand pulls by CAMRA members.

On entry they will be charged a mere £3, which includes a £1 refundable deposit on their glass and they will be served a beer in the traditional Northern fashion as all of the hand pulls will be fitted with sparklers! Once a member of the public has had their first drink in their fresh glass they will be served their following beers in another fresh glass, available behind the bar, in exchange for their dirty glass. Every one of the 250 beers will be served at some stage, just like a very large beer festival in a very large pub!

The event is open to the public Thursday 4pm - 1030pm and Friday & Saturday (25th - 27th October) from noon to 1030pm. There will also be a Cider/Perry bar and the SIBA Brewers bottled beers that will have been judged, will be available to purchase and take home as a temporary, reminder of the event.

This has to be the largest bar in Central Manchester with the most beers ever!

Any CAMRA Member wishing to volunteer to assist can contact Margaret Corlett ([SIBAmanchester@hotmail.com](mailto:SIBAmanchester@hotmail.com)) or Graham Donning ([g\\_donning@yahoo.com](mailto:g_donning@yahoo.com)) for a staffing form.

## The Robin Hood, Rainow

David Hasler Reports

The threat to our rural pubs is well known - closure by pub companies

as 'not viable' (often then leading to change of use), then conversion to housing or the land sold, or pubs standing barred and empty, leaving village communities without a local. Using transport links in towns is comparatively easy, with a bit of planning,

but many rural communities, even those close to towns, are poorly served by bus services, often cut due to 'lack of use'. This means a pub in the village, especially for those who have no access to a car, is a vital link.

Rainow, only three miles from Macclesfield on the Whaley Bridge road, has only an hourly bus service at best, with a larger gap in the afternoons, even fewer on Sundays and nothing after 6.30pm at all. In recent memory the village had two pubs (the Rising Sun, the Robin Hood) and another in the hills above (the Highwayman). Sadly, only one of these is now a going concern. The Robin Hood has had several tenants in the last few years, who have all tried various strategies and changes to help sustain the pub (more food, accommodation etc). The latest manager (it is owned by a pub company) manages a small string of pubs (including the Piper in Chester) and has put the chef, Steve, in charge of the day to day running. (Continued on page 19)



**SIBA**  
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# Curmudgeon

Taste the Difference



ON A FEW OCCASIONS, I've made comments along the lines that, thirty years ago, food in pubs was often more varied and innovative than it is now. This has often been met with incredulity and people saying "from what I remember it was absolute rubbish". So it's worth trying to explain what I mean. I will start with an important caveat - I freely admit to being a somewhat picky and idiosyncratic eater, so I don't remotely claim that what I say about food is in any way authoritative or applicable to the general population. In particular I can't stand the bad side of "traditional English" - the gristly meat, lumpy gravy, tasteless spuds and soggy veg.

Back in those days, pub food was more in its infancy, and to a large extent licensees were left to their own devices. Even in managed pubs, food was usually the licensee's perk. While there were Berni Inns and the like, the chain dining pub was virtually unknown. There was a huge disparity amongst what was on offer - some was dreadful, some was superb, and so going in new pubs could be a voyage of discovery. Pubs were still experimenting and finding out what worked and what didn't. It could well be described as a wide variety of simple, informal food, more food for existing drinkers than food for a destination meal out.

You were much more likely to see substantial snacks alongside main meals, for example Cumberland sausage with crusty bread or smoked mackerel with bread and butter. The White Hart at Chobham in Surrey, near to where I was living then, did a main course "Mushrooms Bistingo" - breaded mushrooms with garlic mayonnaise and bread - which I still remember now. Quite a few pubs offered extensive cold buffets, something you never see nowadays. The one at the Bull's Head in King's Norton, Birmingham, particularly sticks in my mind. And you were much more likely to get a proper Ploughman's than the pathetic cheese salad with a roll that often passes for it nowadays.

Back in those days, many pubs served pizzas, which at the time were in the vanguard of the reaction against old-fashioned stodge. I remember having excellent pizzas, for example, at the now-closed Highwayman at Rainow. While often derided nowadays, pizzas still form the core of the menu at fashionable restaurant chains like Pizza Express and Ask. But when did you last see a pizza on the menu in a pub? (Praise must go to the refreshingly different pizza-centred menu recently introduced at the Plough in Heaton Moor.)

Some pubs made a speciality of particular national cuisines from around the world. I remember one featuring Austrian and Balkan dishes, and several with a Mexican-themed menu, again something you don't see now. The modern focus on locally-sourced ingredients, while laudable in some ways, tends to restrict the range of dishes that is offered. All too often, there seems to be a consciously retro emphasis on nursery food and public school dinners, when to my mind there should be more Mediterranean and less Marlborough College.

Far too many pubs nowadays offer, with a few variations, a predictable, standardised menu of "pub grub" majoring on traditional "meat, spuds and veg" dishes and a handful of assimilated favourites such as lasagne and chilli con carne. There is remarkably little inspiration and innovation, and equally little embrace of the revolution in eating habits that has occurred in Britain over the past thirty or so years. A good indicator of how genuinely progressive a pub's menu is must be the proportion of main dishes that come with something other than some form of potatoes as the default accompaniment.

Thirty years ago, there was certainly less pub food around. Fewer pubs did food overall, and it was harder to find food in the evenings and Sundays. Some pub food was dire, although that's still the case today. But there was more variety in terms of approach and styles of presentation, and more of a sense of pubs trying new and different things to see if they worked rather than just settling into a comfort zone. Pub food was, quite simply, more interesting.

Curmudgeon Online: [curmudgeoncolumns.blogspot.com](http://curmudgeoncolumns.blogspot.com)

# Brewery News

Covering local regional, family and micro brewers

## Robbie's at MFDF



Robinson's has 360 pubs situated within the stunning settings of Cheshire, Derbyshire, Cumbria and Wales, but between the 27 September and 4 October, Manchester Food and Drink Festival will play host to its

361st – The Pub on the Hub!

Robinson's Pub on the Hub is back for its third year running to grace Albert Square with the full range of beers - all brewed with their brand new Brew House. The Pub on the Hub will be the city's very own pop up beer house with "a bounty of Robinson's cask ales, cosy furnishings, pub games and everything you'd expect from your local boozer... Plus a few surprises thrown in" they told OT.

Robinson's have revealed that the beers to be served include: Unicorn, Dizzy Blonde, 1892, Double Hop, Cwrw'r Ddraig Aur, Old Tom, XB, Cumbria Way, elbow's 'build a rocket boys!', Green Bullet and even a one-off MFDF Ale.

They are inviting the public to come up with the best name for the MFDF 15th anniversary ale, so please email your suggestions to [pickme@foodanddrinkfestival.com](mailto:pickme@foodanddrinkfestival.com). A shortlist will be drawn up and the favourite will be chosen by the festival directors and John Robinson.

## Ringway Brewery Latest



Brewing did not start in late July as brewer Paul Alderson needed to sort out some last minute snagging. However the kit is now in place and 144 casks have been acquired (black and white to reflect Geordie Paul's

football affiliations – and are pictured here). As this was being typed the plan was to put the first brews through over the August Bank Holiday weekend. These will be Session at 3.8 per cent and Best at 4.2 per cent.

Both beers will use all British ingredients apart from some US hops in the Session. Paul is also looking to brew an IPA, again using all British malt and hops.

Anyone wishing to stock Ringway beers should contact Paul on 07960 855800 or 0161 443 1818.

## Bootleg Brewery



With resident Brewster Erin Guy departing on maternity leave at the start of July, brewing at Bootleg has continued under the auspices of new brewer Jamie Stevens (pictured above). As a member of Manchester Brewing Co-operative, Jamie had been experimenting with small scale brews under his own English Outlaw Ales brand when the opening at Bootleg arose.

Originally from Norfolk, Jamie had experimented with the hops that grew wild in the area, using web-based tutorials. Jamie's interest in real ale had seen him develop the supplies at the Mark Addy from two hand pumps to six over a period of a year and a half, plus a beer festival in the summer. Relocating to the City Arms, he covered for the cellarman when he was injured, so was able to try out some of his own beers on unsuspecting customers. It was at the City Arms where a small numbers of strays from the National Winter Ales Festival Spring meeting sampled his beers and being suitably impressed brought Jamie to the attention of Bootleg who were searching for a brewer to cover during Erin's absence.

Although his main role at Bootleg will be to consolidate the work started by Erin, he hopes to be able to incorporate a speciality beer of his own at a later date. The principal beers on the bar of the Horse and Jockey will remain Contraband, Chorlton Pale and Lawless. The summer seasonal is Blacklisted, a 3.5% hoppy

mild, with potential for an autumnal sweet and malty red to follow.

Jamie continues to brew his Outlaw Ales for small private functions – check this out on Facebook.

## More Brews News

German Brewer David Lauer has been back at **Hornbeam Brewery** for a short spell and has created another German-style beer. The as yet unnamed brew is a strong (5.6 per cent) dark ale in the bock beer style (only with a slightly more pronounced hop profile). Available in bottles only the beer should be out later this month.

There are quite a few new beers in the pipeline from **Marble Brewery** who are currently hugely busy. Session Bitter will be a 3.6 per cent pale and hoppy refresher using mainly Stella hops from Australia.

A one-off brew will be Northern Quarter Bitter (4.5 per cent). It will be a heavily hopped (using mainly Columbus hops) best bitter using crystal rye malt. Best (4.3 per cent) is also back – this traditional copper coloured beer will be hopped, principally with Admiral and Bramling Cross varieties.

Marble are also in collaborative mode with a few joint brews in the offing. By the time you read this Marble will have got together with Huddersfield's Magic Rock brewery to produce a 3.5% beer with "bags of hops". Early this month there will be a green hop IPA brewed with Stockport's Quantum Brewery using fresh Bramling Cross hops. Another get together that should turn heads will be a forthcoming Marble/Dark Star/Kernel collaboration which will be "pale, strong and powerfully hoppy".

Stockport's **Quantum Brewery** is also going great guns. Capacity is being increased this week with a new mash tun and some new fermenters, "enabling not only more low ABV

beers but an equally large amount of high ABV beers" brewer Jay Krause tells us. A new 'semi-core' beer has been produced, called 'India Pale Ale' and will weigh in at 6.0 per cent. This is a 'transatlantic' IPA using all British malt, US and UK hops, and Quantum's UK house yeast. Looking forward to the festive season, a couple of new imperial stouts are in the planning stage – certainly something to look forward to.

Just room to mention yet another new brewery in Congleton. The **Cheshire Brewhouse** came on stream in June – check them out at [www.cheshirebrewhouse.co.uk](http://www.cheshirebrewhouse.co.uk).



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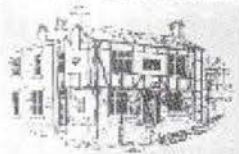
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# Mersey Ales

## Liverpool Brewers set for take-off

While Liverpool has indisputably one of the finest collections of pubs in the UK, the Merseyside brewery scene has so far struggled to achieve the same critical mass. While Greater Manchester has four old family brewers and 27 new micros, Merseyside has just 10 brewers listed in the 2012 Good Beer Guide. However what they may lack in quantity they certainly make up for in quality – as a recent visit to Liverpool Craft Brewery demonstrated.

The brewery was started by business partners Terry Langton and Paul Sieffert after a chat over a pint in 2010. In common with many new wave brewers both Terry and Paul were keen home brewers before they took the leap into the world of larger scale commercial brewing. And as is almost obligatory with new brewers, they attended one of the well regarded brewing courses run by Dave Porter at his Outstanding Brewery in Bury.



The brewery itself is located under a railway arch a short walk from Liverpool City Centre. It's a 10 barrel kit (which means they can produce up to 40 9-gallon casks at a time) and this was obtained from Liverpool Organic Brewery who were upgrading. Other parts of the kit were designed by Terry and Paul who had them manufactured locally. In addition there is a small half-barrel plant on which test and experimental beers can be made.

The first beers appeared in Spring last year and since then they have made quite an impact locally, not least down to the large and eye-catchingly designed pumpclips. There were one or two early disasters but Liverpool Craft is now making a growing range of modern beers of the highest quality.

The reason for the visit was to present Terry and Paul with a certificate to mark the bronze award won by American Red Ale at this year's Stockport Beer & Cider Festival, just weeks after the beer's release (our picture shows Paul and Terry with their award). This five per cent beauty balances its complex malt base with a big hit of American hops, making for a dangerously drinkable beer. Naturally this beer was available for sampling on the day along with the superb Hop Beast (4% - and doing everything you might expect with a name like that) and the new IPA which is a five per cent beer hopped with the American Columbus variety making for a long, bitter and very moreish finish.



On leaving the brewery, after generous samples and a buffet, Terry and Paul accompanied our party around several local pubs where other Liverpool Craft beers are available. These include Tane Mahuta (4.4%) made solely with New Zealand hops, the moreish Icon (3.8%) made with pale ale malt and hopped with Goldings and Styrian hops and Viking, a 4.2% dry session beer.

We haven't seen much in the way of Liverpool Craft Brewery beers over in the Manchester area but hopefully that will change. We were able to give Terry and Paul a few leads but if you are reading this and would like to sell Liverpool Craft Brewery beers in your pub check out the website at [www.liverpoolcraftbeer.com](http://www.liverpoolcraftbeer.com) or give them a call on 0151 236 9400.

# Macclesfield Pub of the Season

## The Wharf, Macclesfield

The Wharf, on Brook Street, was presented with the 'Pub of the Season' award by the local Macclesfield and East Cheshire branch of CAMRA on Thursday 2 August.

In these days of closing pubs, and dominant pub companies, the award was in recognition of the fantastic effort put in by Chris Stairmand (pictured far right receiving his award from David Hasler), supported by his family and staff, to create a thriving pub that would attract locals and visitors alike.

Previously landlord/tenant of the Hollins, which began to be a destination pub for music and comedy, Chris took the leap of buying the Wharf when it came up for sale. The pub had already been opened out into one large room with a central bar area, and Chris redecorated the pub to reflect the pub's name and the nearby canal heritage.



His passion for real ale means there are now up to four beers on handpump - always the Otter Bitter, frequently a local, such as Macclesfield's Redwillow, or beers from Tatton, Offbeat or Wincle breweries, as well as beers from further afield. Unusually, even in the Summer, one of the beer choices may be a dark beer. There is real cider or perry, as well as a good range of home and foreign bottled beers and ciders.

Presenting the award, CAMRA's David Hasler highlighted the variety of people who had come to celebrate the award, locals, beer lovers, family, visitors, a local pub football team after practice - and said that this showed that Chris had managed to make a pub that people wanted to visit- to play pool, to sit outside, to meet friends, to listen to live music and, of course, to drink well kept real ale in a welcoming atmosphere.

## The Robin Hood, Rainow

### Continued from page 15

The main development during the last year is in the beer range. There are now six handpumps available, one regular (Black Sheep), two more from the pub company's guest list (often some unusual and interesting beers), and three local beers - recently featuring Redwillow and Storm - all scoring well on recent visits. The accommodation (in a barn conversion across from the pub) has been refurbished and there is a wide range of good food available. There are occasional theme nights, bands and quizzes - all in all, Barry (the manager) and Steve and team are doing all they can to make the pub successful again.



REDWILLOW

One sunny afternoon (we do get them sometimes!) why not catch the bus from Macclesfield to Rainow, drop in on the Robin, then walk across the tops to the Poachers, or along Kerridge Ridge to the Vale (and try any other of the many Bollington pubs) and then catch the bus back to Macclesfield? Keep our rural pubs alive!



## PHOENIX BREWERY

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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

## Festival Thanks

### From Kathryn Sheldon, Walthew House Fundraiser

I would like to say a massive thank you from everybody at Walthew House to the Stockport Beer and Cider Festival Committee for selecting us as the festival charity for 2012 and the next two years. This year's festival in June was a colossal success for us, not only in terms of the amount of money we raised and the amount of publicity it has generated, we also had an absolute ball. It's been a real honour to be part of such a fantastic event.

The support we received from the committee both in the run up to and during the festival was overwhelming. We were guided through our first year and made to feel very welcome by a great bunch of people. Thank you especially to organiser Jim Flynn, Charity Coordinator Charlotte Bulmer, Beer Manager Chris Wainwright and Staffing Officer Margaret Corlett for all your hard work and patience when dealing with all of our queries and concerns.

We managed to raise just over £5,000 which we were absolutely overjoyed with. As a small, independent charity it is a great deal larger than the figures we usually generate from our own events and has far exceeded our expectations for our first year. We are really looking forward to building on this success in the next two years.

We were fortunate enough to enjoy the support of our festival sponsor, The Railway pub in Portwood. Thank you very much to Sue and Vince for their generosity. Thank you to Steve Fisher at Booker for supporting us with £150 towards the refreshments we were selling at the festival. Beverage Express very kindly ran a raffle for us during the trade session which raised £126. Thank you to Charlene and everyone that helped with that. We need to say a special thank you to Neil Lancaster at McCann Erickson who has not only been instrumental in securing our involvement with the festival, but also sponsored one of our casks and helped by designing and producing our fabulous pull-up banner and other promotional material.

Thank you also to Ray and Pam Ford at The Railway, Heaton Norris, for sponsoring two casks, and our other six cask sponsors: Dean Hilton at The Beer Shop in Heaton Mersey, Steve Humphries at Clarke Nicklin Chartered Accountants at Cheadle Royal, Simon Wetton at The Nursery Inn in Heaton Norris, Steve Brannan at Ye Old Vic, Edgeley, Roger Lewin and Lindsay Fulcher at Starkey Laboratories, hearing aid manufacturers based in Hazel Grove, and Peter Cockitt from The Styal Beer Festival committee.

Six local breweries very kindly donated barrels of beer for us to sell at the festival. The beers we were given went down very well and helped generate a healthy bar profit so thank you very much for your support. Thank you to John Clegg at JW Lees for donating three firkins, Geoff Quinn at Buxton Brewery, David and Gregg Bolton at Coach House Brewing Co. (and also for the impressive looking hand pump you provided), Tony Hulme at Howard Town (and for the three crates of bottles), John Robinson at Robinson's, Robin Hoyle and Geoff at Rossendale Brewery, who kindly stepped in at the last minute and Gregg Sawyer at Tatton Brewery.

We were also helped out by Ian Chadwick who supplied and fitted our very popular barrels of dandelion and burdock and sarsaparilla, Sue Teal at Nichols who gave us some crates of Vimto and GB Trophies in Davenport who printed our wonderful Walthew House rosettes.

We are privileged at Walthew House to have such a fantastic network of volunteers. They all worked extremely hard, enjoyed themselves immensely and were a real credit to Walthew House. It was lovely to have the group from Equity Housing Project on board, who were a fantastic bunch, thank you. Thank you also to the volunteers from Sky that came and worked very hard. Another very welcome member of the team was Brenda Marsh who helped us by pulling pints throughout the entire festival and even helped set up too.

# TAMESIDE BEER FESTIVAL 2012

**FRIDAY 14TH—SATURDAY 15TH SEPTEMBER**

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**in**

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**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**

 <p><b>Floral Dance</b> 3.8%</p> <p>A pale and fruity session beer, with body that is more than a match for many stronger beers!</p>	 <p><b>Hameldon Bitter</b> 3.8%</p> <p>An unusually dark traditional bitter, with a dry and assertive character that develops in the finish.</p>	 <p><b>Glen Top Bitter</b> 4.0%</p> <p>A citrusy, full bodied, pale beer. Intentionally not over hopped with quite a dry after taste.</p>	 <p><b>Rossendale Ale</b> 4.2%</p> <p>A malty aroma leads to a complex, malt dominated flavour, supported by a dry, increasingly bitter finish.</p>	 <p><b>Halo Pale Bitter</b> 4.5%</p> <p>A citrusy, pale ale brewed with Cascade aroma hops, finishing with a slightly bitter aftertaste.</p>	 <p><b>Pitch Porter</b> 5%</p> <p>A full bodied, rich beer with a slightly sweet, malty start, counter-balanced with sharp bitterness and obvious roast barley dominance.</p>	 <p><b>Sunshine</b> 5.3%</p> <p>A hoppy and bitter golden beer with a citrus character. The lingering finish is dry and spicy.</p>
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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](http://www.rossendalebrewery.co.uk)

All of our beers are suitable for Vegetarians & Vegans.

# A Campaign

# of Two Halves

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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.

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### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
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Single Membership	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
(UK & EU)		
Joint Membership	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>
(Partner at the same address)		

For Young Member and concessionary rates please visit [www.camra.org.uk](http://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 \_\_\_\_\_  
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 Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

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## Enjoying Real Ale & Pubs

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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.

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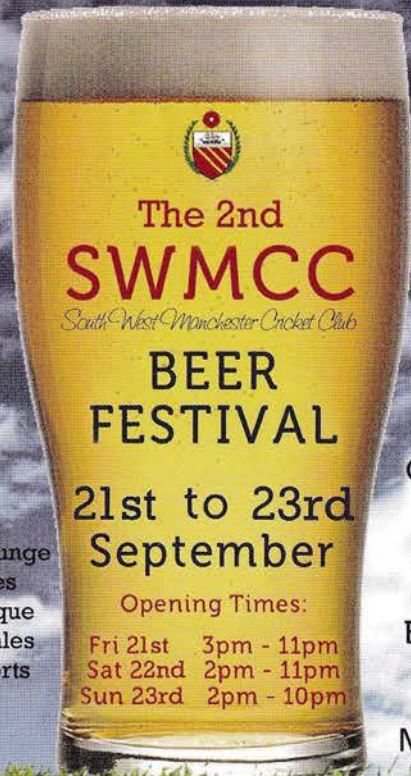


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BITTER		
SWEET		

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