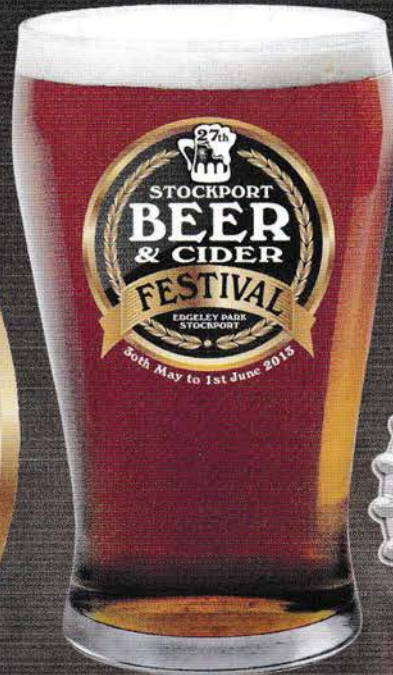


Opening

May 2013

Times The free local CAMRA magazine

Covering the cities of Manchester & Salford, Stockport, Tameside, Trafford, N.E. Cheshire & Macclesfield



CAMPAIGN FOR REAL ALE



OVER 200 BEERS, CIDERS & PERRIES

...more than ever before!

Follow us at @skbeerfestival

HOT & COLD FOOD AT ALL SESSIONS

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

FAMILIES MOST WELCOME UNTIL 9.30PM

SEATING FOR ALL - OUTSIDE DRINKING AVAILABLE

THURSDAY 30TH MAY
EVENING 5.30PM-11.00PM
LIVE MUSIC
THE CASINO ALLSTARS
ADMISSION £2

FRIDAY 31ST MAY
LUNCH 11.30AM-3.30PM
LIVE MUSIC
WALTHEW HOUSE STEEL BAND
FREE ADMISSION
 EVENING 5.30PM-11.00PM
LIVE MUSIC
ATLANTA SOUL
ADMISSION £5

SATURDAY 1ST JUNE
LUNCH 11.30AM-4.00PM
LIVE MUSIC
THE BRASSWÜRST BAVARIAN BEER BAND
ADMISSION £2
 EVENING 6.30PM-11.00PM
LIVE MUSIC
THE DANA DIXON BAND
ADMISSION £2

THIS COVER IS SPONSORED BY



FESTIVAL CHARITY

Walthew House

Sponsored By The

STOCKPORT EXPRESS

ORGANISED BY THE CAMPAIGN FOR REAL ALE

SATURDAY LUNCHTIME FANCY DRESS (OPTIONAL)
THEME: BAVARIAN (NOT MILITARY)



CORPORATE ENTERTAINMENT AVAILABLE

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

30TH MAY TO 1ST JUNE 2013 • EDGELEY PARK, STOCKPORT (SK3 9DD)

HOME OF STOCKPORT COUNTY

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



The Crown Inn, Heaton Lane

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

Folk & Acoustic night
every Tuesday from 8.30 pm

Come along and have a sing or strum

Open every day from Noon

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

The Railway

Avenue Street, Portwood, Stockport



15 handpumps serving beers from
Pennine Outstanding and
Moorhouses plus Pictish Brewer's
Gold at all times

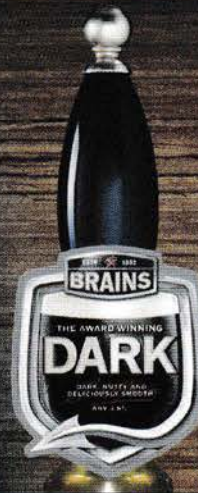
Changing guest mild and three
additional guest beers at weekend

Changing guest cider

Large range of foreign bottled beers

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

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



BRITAIN'S NO.1 SUPPORTER OF MICROBREWERIES

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

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

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

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

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

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

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

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

wetherspoon



Pub of the Month

The Fairway, Hillgate, Stockport



The Stockport & South Manchester CAMRA Pub of the Month award for April 2013 has been won by the Fairway on Hillgate in Stockport.

Stuart and Emma Driver took on the former Robinson's house (the Flying Dutchman) and re-opened it in October 2012 after a thorough refurbishment. Stuart has had pubs in the past including the New Inn at Castleton (Rochdale), Copperfields Bar / Southlands Hotel in Adswold, and most recently the Dog & Partridge at Great Moor. Seeing how being a tenant of a pub company or brewer could be so expensive, Stuart decided to purchase the Flying Dutchman to enable him to have full control over costs, beer choice and such.

For people familiar with the old Dutchman, the layout of the new pub will seem unchanged, but Stuart assures us that under the surface a great deal of change has taken place - indeed there are entirely new toilets, a new kitchen, new fitted and upholstered bench seating, new décor and lighting, plus an upgraded outside smoking / drinking area. All of the glazing has been changed too, and the cellar facilities upgraded.

Six handpulls serve a constantly changing array of beers, with those from local micros featuring prominently. Obviously, trade determines how the beer range fares because with success the range and variety will grow. Trade and customer satisfaction has been so good that over 70 different beers have been served in the first six months. Good food is another feature of the pub's success; meal times are 12-2 Tuesday to Friday; 12-4 Saturday; and 12-6 on Sundays. There is also live entertainment every Saturday night.

You may ask why the name change to Fairway? Well, although Stuart does enjoy a game of golf (driver, fairway, geddit?), that is not the reason for the name. His father suggested Fair Play, but that was deemed unsuitable, so Fairway was chosen instead. A new name for a pub given a fresh start.

This promises to be a good night, so come and join us for the celebration on Thursday, May 23rd from 8pm. The Fairway is at 137 Higher Hillgate, Stockport SK1 3HR. Buses 358 and 383 stop outside, whilst buses on the nearby A6 include 192, 199 and 378.

A FAMILY BUSINESS
STEPHENSONS
Supporting The Catering Trade Since 1868

The Pub of the Month award is sponsored by Stephenson's, a local family firm that has been supplying the local pub and catering trade for over 140 years. Check out their advert on this page.

The Magnet Freehouse

51 WELLINGTON ROAD NORTH, STOCKPORT SK4 1HJ

13 real ales from breweries
near and far

Ever-changing range of bottled beers



we're open..

4-11pm Mon-Thurs, 12-11pm Fri-Sun



WWW.THEMAGNETFREEHOUSE.CO.UK

Proud Sponsors Of
**PUB OF THE
MONTH!**

**NEW
CATALOGUE OUT NOW!**

A FAMILY BUSINESS
STEPHENSONS
Supporting The Catering Trade Since 1868

Buy Online:
stephensons.com



Visit The Largest Catering
**Cash & Carry
In the North!**
Next to the Alma Lodge on the A6

telephone:
0161 483 6256
disposables · cleaning · crockery · glassware · bar & kitchen equipment · cutlery

Comment & What's On

Index, Notes and Local CAMRA Branch Events

25 Years

This issue is something of a milestone as it marks 25 years since I took over the reins as editor of Opening Times. It wasn't an auspicious start as the front page carried a banner headline "We're Sorry". What was all that about? Well, those with long memories will recall that was the year our beer festival had to close early as we discovered the venue only had a restaurant license. It still haunts Stockport CAMRA to this day.

It's sometimes been a bumpy ride but OT has come a long way since then. Issue 49 was a 12 page black and white publication (with no photographs) and a circulation of just 1,500 copies. Compare and contrast with the current issue. I have included a little retrospective elsewhere.

Finally my thanks to all those who have worked so hard on, and have contributed to, Opening Times over the years and those who do so today. It's a great team effort – thanks again.

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.

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

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

Subscriptions – available at £11.00 for 12 issues (make cheques payable to Opening Times). Apply to David Sharpe, 1 Chiltern Drive, Woodsmoor, Stockport, SK2 7BE. Tel 0161 483 3708

Copy Date for the June issue is Friday 10 May

Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Pete Farrand, Neil Worthington, Paul Felton, Robin Wignall, Peter Edwardson, Frank Wood, Phil Booton, Caroline O'Donnell, John O'Donnell, Geoff Williamson, Mark McConachie, Paul McHugh, George Elmslie.

Distribution Manager – Janet Flynn

Opening Times 344 - Contents

POTM	3	High Peak Pub Scene	15
Comment / What's On	4	Pub News 2	16
Curmudgeon	5	T&H Club of the Year	19
Stagger	7	Casks for the Community	20
T&H	9	Opening Times Past /	
Pub News	11	Mike Quinn obituary	21
Festival Charity	12	Brewery News	22
Stockport BF Preview	13	Membership	23

Your Local CAMRA Branches

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

North Manchester (NM) www.northmanchestercamra.org.uk
Contact: Phil Booton 0161 957 7148 (daytimes); phbooton@hotmail.com

High Peak & NE Cheshire (HPNC) www.hpneccamra.org.uk
Contact: Geoff Williamson 01663 765634; disleygeoff@gmail.com

Macclesfield & East Cheshire (MEC)
www.eastcheshirecamra.org.uk
Contact: Tony Icke 01625861833; bicke@madasafish.com

Trafford & Hulme (T&H) www.thcamra.org.uk
Contact: enquiries@thcamra.org.uk

Your Local CAMRA Events

 Items in blue, open to all.

Wednesday 8th – Farewell Social: Racecourse Hotel, Littleton Rd, Salford. From 8pm. (NM)

Thursday 9th – City Centre Social: 8pm Old Grapes; 8.45 Rising Sun; 9.15 Old Nags Head; 10pm Sir Ralph Abercrombie; 10.30 Albert Square Chop House. (T&H)

Thursday 9th – Branch Meeting & Meet the Brewer with Weetwood Brewery: Magnet, Wellington Road North, Stockport. Starts 8.15pm. (SSM)

Saturday 11th – Informal Social at Macclesfield Beer Festival. 12-3pm. (SSM)

Monday 13th – Branch Meeting: Royal British Legion Club, Poynton. Starts 8.30pm. (HPNEC)

Wednesday 15th – Branch Meeting: Terrace, Thomas St, Manchester. Starts 7.30pm. (NM)

Thursday 16th – Pub of the Year Presentation: Costello's Bar, Altrincham. From 8pm. (T&H)

Friday 17th – Openshaw & Clayton Stagger: Railway, Manshaw Rd 7.30pm; Forrester's Arms, Ashton Old Rd 8.30. (SSM)

Friday 17th – Chairman's 50th Birthday Weekend: mini beer festival at Bollington Arts Centre. From 7pm. (MEC)

Saturday 18th – Social: Poachers Inn, Bollington. From 8pm. (MEC)

Saturday 18th – Branch Trip to Beartown Brewery: from 2pm to present brewery with Silver Award for Polar Eclipse. Limited spaces contact social@thcamra.org.uk (T&H)

Saturday 18th – afternoon social at Glossop NE beer festival, Surrey St, Glossop. (HPNEC)

Sunday 19th – Pub Crawl & lunch on Churnet Valley Railway. From 11am. (MEC)

Wednesday 22nd – Piccadilly Crawl: Bulls Head, London Rd 7.30pm; Waldorf 8.30pm; finish at Piccadilly 9.30pm. (NM)

Thursday 23rd – Pub of the Month Award to the Fairway, Hillgate, Stockport. From 8pm. (SSM)

Saturday 25th – Pub of the Season presentation to the Star, Howard St, Glossop. From 2pm. (HPNEC)

Thursday 23rd – Ashton on Mersey Social: 8pm Brigadier; 9pm Mersey Farm; 9.45 Old Plough; 10.30 Buck Inn. Bus nos. 16 or 19 (T&H)

Tuesday 28th – Committee Meeting and Pub of Season Award: Young Pretender, Congleton. (MEC)

Thursday 6th June – Branch Meeting: Waterhouse, Princess Street, City Centre. Starts 8pm (T&H)



Curmudgeon

Twenty Years On

This month marks the twentieth anniversary of this column, which originally began in "Opening Times" in May 1993. I'd wager it's the longest continuously running opinion column in any local CAMRA publication.

Ten years ago, I reflected on developments during that period and reached the conclusion that, while there had been some negative trends, overall there was still much to celebrate: *"While you're less likely now to find a good pint simply by going in pubs at random, the best pubs now are better than ever before. There are plenty of superb drinking establishments about, both old favourites and ones that have sprung up in the past few years. And the choice and quality of beers available, if you're prepared to make a little effort to seek them out, is enormously better than it once was."*

However, during the following ten years, things have taken a dramatic turn for the worse. While many new breweries have opened up, and the choice of beer in specialist pubs has shown a further massive expansion, for the pub trade as a whole, things have been little short of disastrous. At least a fifth of the pubs that were open in 2003 have now closed, and it is hard to make a road journey of any length off the motorway network without encountering a depressing sequence of boarded-up pubs. Beer sales in pubs are 37% down over the ten-year period.

This is the result of a perfect storm of adverse factors. The trade has been battered by the twin punches of the smoking ban and the duty escalator, while there have been two related but distinct trends of the general demonisation of even moderate alcohol consumption, and the growing view that drinking needs to be ring fenced from the routine of everyday life. People place far more emphasis on not touching a drop in "normal" situations than they used to. Just "going to the pub", without involving a meal, is something that is becoming no longer an acceptable leisure pursuit in polite society.

Outside of urban centres, many of the pubs that survive have gone over to food to such an extent that they are now in effect restaurants, not social meeting places. In a sense that is an inevitable reaction to the changing market-place, and pub owners can't really be blamed for doing it, but it still renders them radically different places. Where the all-purpose pub does survive, its trade often seems thin and apologetic, and far from the parade of human nature that once could be seen. The trade is also much more concentrated towards the traditional weekend busy periods – lunchtimes and early evenings can be utterly dead.

Sadly, pubs, as a seven days, fourteen sessions a week, institution, are a shadow of their former selves. Over the years, I have had great times in pubs that I would not have missed for anything, but I suspect if I was just embarking on the world of adulthood today, regular pub going would not even feature on the agenda. Yes, there are still good pubs to be found, and good times to be had in them, but their overall place in our national life is greatly diminished from what it once was, and that trend shows no sign of abating.

A further unwelcome feature of recent years is how some who claim to stand up for pubs have sought to gain short-term advantage from an accommodation with the anti-drink lobby that ultimately can only end in tears. The success of pubs depends on wider social attitudes. A society in which the regular, moderate consumption of alcohol is viewed in a relaxed, tolerant way as a normal part of everyday life will have thriving pubs. On the other hand, pubs will struggle when alcohol is widely regarded in a censorious and disapproving manner.

Curmudgeon Online: curmudgeoncolumns.blogspot.com
(comments on these articles can be left on the website)



THE BOLLINGTON BREWING CO.

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

**THE VALE
INN
BOLLINGTON**



**THE PARK
TAVERN
MACCLESFIELD**



BREWING PASSION

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

THE RISING SUN

WWW.RISINGSUNMOSSLEY.CO.UK

GENUINE FREE HOUSE



Cask Conditioned Real Ale is a Passion

Camra Greater Manchester Cider Pub of the Year 2012

We have ten hand pumps serving the best real ales we can find, we scour the length and breadth of the United Kingdom to offer our customers something unique and special every week, 52 weeks of the year. We work hard to find new brewers though we do have our regulars and we are very proud of the fact that we have the magnificent Millstone Mossley brewery company supplying Tiger Rut and True Grit (SIBA Gold medal winner), and our own Rising Sun with Pure North Rising Sun Cider 7 abv £2.75 pint also our much loved Thornbridge Jaipur Mashams Black Sheep Best Bitter.



PLAT DE JOUR (MEAL OF THE DAY)
Wed To Sun 12 till 3pm

Our food is prepared daily from scratch with local fresh produce and ingredients.

Every day you will find 3 different & exciting courses which will involve the following

Starter (Soup accompanying homemade bread, or a selection of cured meat and cheese)

Main meal , specialities from all around Europe, classic styles from Italy, France, Spain, Czech, Romania and lots of different countries.

Desserts can be as simple as ice cream, delicate cakes, to heavenly fluffy dumplings filled with fresh fruit (or you can choose a mini cheese board selection)

We create every day something special for you, and hope you enjoy every mouthful and try all the Tastes of Europe!

P.S.: BEST SERVED WITH PINT OR A GLASS OF WINE !!!

Enjoy

Whats On
Monday

Big Screen Movie Night 8pm
Popcorn Hot Dogs and Ice Cream

Tuesday

Bluegrass Folk Music -9pm

Wednesday

Alternate weeks Jam Night and
Wine Down Wednesday Club 9pm

Thursday

Classic Vinyl Dj Night 9pm
Northern Soul, Motown, Indie

Friday

Beer and Spirit Promotions

Saturdays

Big Screen Sky Live Sports and Music events
etc

Sunday

Afternoon -Charity Cheese Board 4pm
Jo's Bumper Quiz 9pm
Play your cards wrong

OPENING TIMES 12PM TIL 12AM 7 DAYS A WEEK
3 REGULAR ALES, 7 EVER CHANGING GUEST BEERS (10 HAND PUMPS)
WORLD BEERS, SCRUMPTIOUS CIDERS AND FABULOUS WINES & SPIRITS.
ROARING FIRES, HOME COOKED FOOD STUNNING VIEWS AND FRIENDLY FOLK

Stagger

Gatley & Cheadle West with Mark McConachie



A chilly **Gatley and Cheadle West** stagger began at the **Prince of Wales** overlooking the delightful village green in Gatley.



Known locally as the "Mop" as it used to have a problem with flooding. Originally two cottages, these were knocked together many years ago resulting in its current layout of three distinct areas. Enter the pub through the left of the two low doors to find the vault/tap room with darts, dominoes and TV, whilst the area on the right forms a larger lounge. The low ceilings give the pub a country feel complementing its bench seating and subdued lighting. It was sad that the once three-beer range is now just down to Hydes Original, however we found it on very good form. It was quite busy early on, then that tailed off.

Next up was the characterful **Horse & Farrier**, sited opposite the village war memorial.



It was very busy indeed, and with room only to stand. This is a mock-Tudor house that gives the appearance of being three large cottages joined together and it is far bigger than first appears. A central bar serves all the rooms with the Martingale Room (upstairs) available for functions. A quiet room is set to the right of the entrance, and there are a couple of seats set cosily under the stairs. Food is served in the day via a carvery counter towards the rear. Beer festivals happen from time to time, usually coinciding with Bank Holiday weekends. Since Hydes brewery moved to Salford, this was my first sighting of their new "Beer Studio" beers; here it was the 5% Burnt Sienna that impressed us. Meanwhile other beers on the bar were Hydes Original which was a fair example; the 1863 went untried while the Titanic Lifeboat proved very tasty.

A short bus ride on service 11 (or 14 minute walk for the folk choosing that option) took us to the **White Hart Tavern** in nearby Cheadle. Lively, and with a mix of clientele, the beer range here was Wells Bombardier, which went untried; Ossett Patriot Pale which went down very well; and lastly Young's Special which divided opinion, but was generally thought well of.



Set beside the beautiful St Mary's Parish Church, this impressive whitewashed building is part two-storey, part three. The left part contains a comfortable snug with much oak decoration - note the fire surround. Adjacent is a large bar with limited seating, but also space for stand-up drinkers, which is needed when the pub is at its busiest. The pub's right half is opened out with an emphasis on dining, this extends all the way to the rear and right round the back of the bar. There's a 10% discount on production of a CAMRA card which is valid on all ales.



A short distance away is the **Crown**. Some years ago Hydes converted this former fish-shop into a pub. It has a narrow interior that broadens out towards the rear. Here you will find the bar (accommodating seven hand-pumps) and a raised seating area. The seating at the front has recently been rearranged to provide more room. A friendly and amiable crowd was in an expectant mood for the entertainer to brighten their weekend. It soon became clear why the pub was so busy, as an attractive female singer started to entertain the throng.

The Crown won Hydes' Best-Tenanted pub for 2011, and was runner-up in their Best-Kept Cellar award. Evidence of their ability to keep good ale was found in the tasting of the beers - Hydes Owd Oak proved to be a winner, whilst Titanic Iceberg, and Tring Ridgeway Bitter were equally good. The Hydes Original and Manchester's Finest went untried. Good value lunches are served until 2pm.



Further along High Street, is Hydes' second pub, the **Star**. This was another pub featuring entertainment tonight, here it was a lively karaoke however. Other than that, it remains relaxed and friendly, with a well-appointed lounge bar area. We took our seats at the quieter front, which was opened out some years ago, leaving the once separate traditional vault looking somewhat forlorn. The many trophies and cups behind the bar bear witness to the success of a number of sports teams, including three darts teams, dominos and cribbage. Note the impressive Hydes Crown Brewery plaque above the entrance. Three Hydes beers were on - Original was better than average; the powerful XXXX scored very well; and Stowaway (this is in their "Nautical and Nice" range) equalled the score of the XXXX.



Our final call was at Robinson's **Royal Oak**. This a three room house, reached via a couple of steps. The main room features the bar along one side and a garden off to the rear. Two rooms flank this - a comfortable snug to the left, and a pool-cum-games room to the right. Not too many people were in, but it was still made to feel lively, with music playing and a friendly barmaid serving. Two Robbies beers were on the bar, the Unicorn was average, whilst the Dizzy Blonde was just a tad below that. With time gone, and buses home to catch, we bade farewell to Cheadle for the night.

THE BEER SHOP

13 KINGSLEIGH ROAD, HEATON MOOR



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

**OPENING HOURS: TUESDAY TO THURSDAY 4-10PM
FRIDAY 2-10PM SATURDAY 12-10PM SUNDAY 2-10PM
MONDAY CLOSED**

The Deansgate



321 Deansgate, Manchester

4 cask beers including guest ales

Home cooked food every day 12 noon - 8pm

Roof Bar
and Terrace

Function Room
for Hire

Open 12 - 11 Sunday to Thursday

12 - 2am Friday & Saturday

Telephone 0161 839 5215

the
**Mark
Addy**

HOME OF ENGLISH FOOD

AND REAL CASK ALES

Banks of the Irwell,

Opposite The People's History Museum

Stanley Street, Salford M3 5EJ

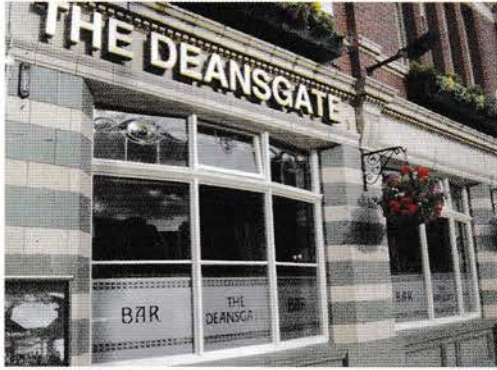
Phone : 0161 832 4080

www.markaddy.co.uk

Deansgate & Castlefield

George Elmslie reports on the local pub scene

An early Spring Saturday afternoon seemed like a good time to plan a trip to the flourishing real ale district of Castlefield where among the trendy café bars and canal basin moorings can be found some real gems. We knew prices can be high but with a couple of Good Beer Guide entrants on our route, we knew there was to be quality on offer.



We kicked off in the **Deansgate** which occupies a corner on the road of the same name among motorbike shops and expensive looking kitchen specialists. The pub which was once the Crown, then Galvins, is multi-roomed with open fires and classic décor. While today was sunny there was a chill wind blowing so we forsook the excellent roof terrace on this occasion. Beers on offer were Coach House Honey Pot Bitter, Thwaites Original and Wells Bombardier; the Coach House Blueberry had had a good run and was unavailable. Your author had the Honey Pot and thought it was a superb start to the day, the honey flavour being quite subtle; others found it more of an acquired taste. The Thwaites Original was considered to be in excellent condition.

Out on to Deansgate now past the impressive Beetham Tower, across the road and down Liverpool Road to **Cask**, a corner plot of humbler proportions but no less impressive on the beer front.



Cask has many exotic styles and flavours from around the world to tempt the adventurous and a good selection of domestic ales too, with local brewers Phoenix and Pictish alongside Acorn from Barnsley. The Acorn Sovereign took my fancy. A dark brown robust bitter, it was a pleasant alternative to the two pale ales on offer, Phoenix Arizona and Pictish Brewers' Gold.

However, each to their own and others went pale or opted for the fourth choice, Phoenix Hopsack, a light brown bitter ideal for a session. There was time for a couple of samples, however we did have to move on.

A few yards down Liverpool Road is the **White Lion** which is always busy on match days home or away although the pub has a distinctive red tendency. Timothy Taylor's Landlord, Greene King IPA and Robinsons Dizzy Blonde were on offer, the other regular beer here, Copper Dragon's Golden Pippin, being unavailable on this occasion. The Landlord and Dizzy Blonde were both good but at £3.90 a pint definitely on the pricey side. One can imagine that the owning pub company view the location as a prime one and set the landlord's rent accordingly.



Crossing in front of the Roman remains, we arrived at the **Oxnooble** aka the **Ox**. It was busy with diners at this time, a lot of family groups perhaps taking advantage of the close proximity of the Museum of Science and Industry, the site itself of a beer festival in recent times. The bar had Landlord once again, along with Black Sheep Bitter and here the Copper Dragon Golden Pippin was available - the choice of most of our group.

A short walk across the street and under the railway arches took us to the historic Castlefield basin where we crossed the Rochdale canal to **Dukes 92**. This was again busy with a lively crowd inside - there is plenty of space outside but it was a tad too cold at this time for us - some of the younger crowd inside would have definitely felt the chill wind judging by their apparel.

The casual viewer at the bar may struggle to see the real stuff here, a single chrome handpump that looks more like a menu holder being stuck on the bar. The "menu" taking the place of a pump clip read "Cask Ales" and below listed Moorhouse's Blond Witch, Holts Two Hoots and a very surprising Brewdog Punk IPA - very surprising as Brewdog loudly and proudly "don't do real ale" so it should have no place under the Cask Ale menu - Trading Standards anyone? Both the real ales were rated as "OK", usually

"surveyor's speak" for "lets sup up and head elsewhere".

On a previous visit to this area the relatively new **Bar Eight** was a pleasant surprise, a small one room bar at the base of a redeveloped warehouse with a handpump selling Cross Bay beers. Alas this seemed to have disappeared over the preceding month.

Although our schedule would eventually take us to the adjacent Wharf, we opted to call the **Castlefield Hotel** off the subs bench, our route out of the basin taking us rather incongruously through a 'beach' - a sanded area by the canal basin left over from summer events. The hotel and adjacent Y Club belong to the YMCA organisation with the club sports hall being visible from the bar; so as you sip your Greene King Yardbird or Deuchers IPA any number of activities may be taking place through the picture windows.



Once more across the beach returned us to **The Wharf**, a huge place on two floors, its 14 handpumps offering ales too numerous to list here and a couple of real ciders. There was a varied selection to suit most tastes including the Brunning & Price house ale brewed by Phoenix, the resident Weetwood Cheshire Cat, a real lager and a selection of ruby and dark beers. Drinks are somewhat pricey but there are discounts during the week for early doors drinkers.

Near the end now, a stroll on the towpath past the regenerated canal basin area admiring the narrowboats tied up, across the bridge, up a staircase and we are at **The Knott**, long a flagship bar for the Trafford & Hulme branch and the winner of many awards including a former Regional Pub Of The Year. As you would expect a good and ever changing range of beers flow from its seven handpumps while for those who prefer their beers colder, The Knott's selection of other beers predates the dreaming up of the term "craft keg". As the bar is situated under a busy railway line the rumbling of passing trains can be felt if not heard.

So, a full circle of Castlefield. It's not cheap, but well worth the visit.

MARBLE ARCH INN MANCHESTER

WE ARE 125

TO CELEBRATE, WE'RE HOSTING OUR OWN BEER FESTIVAL

THURSDAY 1ST UNTIL SUNDAY 4TH AUGUST

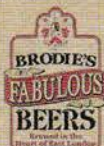
Join us for our beer festival celebration. We have more than 50 beers over cask and keg. Special bottle bar and limited edition birthday beers to be launched. Beers brewed and presented by special guests. Pop up entertainment and music with mouthwatering food available.

TICKETS AVAILABLE FROM ALL OUR VENUES;
MARBLE ARCH, THOMAS STREET AND THE BEERHOUSE CHORLTON
OR FROM OUR ONLINE SHOP. TWITTER @Marblebeerfest

Beers and brewers from:



THE KERNEL BREWERY LONDON



emelisse

QUANTUM
BREWING CO.

HAWKSHEAD BREWERY

BREWED AT HARTINGTON IN
The Derbyshire Dales

Pub News

Covering Stockport, Manchester and beyond

Stockport Update

A visit to the re-furbished **Park** in Portwood was in order. Unfortunately, the visit coincided with the removal of all handpulls as they were being replaced. They should be back by the time you read this. Beers should be John Smiths Cask, and Wells Bombardier although that may change. The place seemed smart, and there were people having lunch too.



Further along the road is the **Midway**, a detached building situated by the River Goyt, which describes itself as "contemporary eating and drinking", with the emphasis on eating (food daily until 9pm). The interior is divided into two areas: a restaurant and a bar. The latter can appear cluttered with furniture to accommodate even more diners, yet it is so tastefully and stylishly done that you can forgive them that. For that special occasion, there is a downstairs area primarily set aside for dining. Always seems to be busy. The beer garden overlooks the river and associated industrial heritage. The beers on offer were Sharps Doombar and a guest beer (Marston's Easter EPA).

Meanwhile in the town, the **Robinsons Brewery Visitors Centre** has opened (it is behind the brewery, on Apsley Street, which is off Wellington Street). Four



beers are on offer - 1892, Dizzy Blonde, Unicorn, alongside the seasonal beer Hoptimus Prime on our visit. Sited in what was the former "Unicorn Room", this is an impressive and bright space now. Approached via the reception area then down some steps, you go through a well-lit corridor-cum-standing drinking area decorated with images of the brewer's brands and historic bottles. Then it emerges into the main bar area where plenty of light wood

furniture marries well with the hardwood flooring. A nod to the past is evoked by a wall containing old copper brewing vessels. While it is primarily a space to entertain visitors who have completed the brewery tour, it also operates as a bar and cafe in its own right. A good place to be the first to try the seasonal beers as well as doing light lunches, tapas, and cakes.

Martin Wood at the **Hope Inn** in Heaton Norris tells us that the pub is now doing lunches in the form of various sorts of pie and mash, these are being served Sunday to Thursday from noon till 8pm and from noon to 7pm on Fridays and Saturdays. Eleven draught beers are now on sale, made up of four regulars plus seven guests.



Bramhall News

Having heard that the **Bubble Room** in Bramhall was now selling cask ale, OT sent out a reporter for a look-see. They do indeed sell cask, and the beer on offer was Marstons EPA. The Bubble Room opened late 2008 as part of a three-pub chain, the main outlet being in Alderley Edge, and is an upmarket yet relaxed café bar. From opening it resolutely sold only keg beer, then in January 2013 it began to sell cask ale. An island bar is surrounded by a variety of seating areas, all of which you may eat in. It has a mix of furniture from high posing tables set with candelabra, to dining tables and comfy leather tub chairs in which to relax and linger. All these are set against a background of wood-panelled walls on one side, opposite bare brick ones decorated by large poster art. A sun-exposed outside drinking area on the pavement completes the picture.

Didsbury

Our man caught a bus to Didsbury to check on the opening of another new venture, **Didsbury Lounge**, on Barlow Moor Road. Larger and a tad more upmarket than near-neighbour Art of Tea, this opened in late March 2013. Set on two levels, with tables outside too, and a modern open-kitchen to the rear. Decor is modern and clean with bookcase wallpaper adding a contrast to the

otherwise white part-panelled interior. For the moment it remains a keg-only zone, which is a shame given its credentials and the client-base.

Almost next door is the firmly established **Art of Tea**, a conversion of shop premises to a quirky café and bar. Set on two levels it also has a few chairs out front. Long and narrow, it appears to be furnished with shabby-chic second-hand furniture, but that merely adds to the cosiness of the place. A bookshop and picture framer is accessed at the back. Whether you're visiting for a tea, coffee or cake, maybe one of the bottled beers from Europe or home-grown brewers such as Stalybridge's Tickybrew, you are sure to be happy here.



A good deal closer to the Didsbury crossroads is the **Nelson**, one of the few surviving traditional pubs in the village. Fairly busy with folk watching racing and football on the multiplicity of tellies, the beer range seems to be down to just Jennings Cumberland Ale now. It was an excellent pint though.

Our correspondent in neighbouring Northenden reports that **Lounge About** continues to make a fair crack of things. It's restricted by size but both Andy and Pat are keen to keep real ale on. The room which used to be full of sofas changed a couple of weeks ago - it has turned into a mini-carvery, so it's more tables and chairs in there now with a serving area. At the **Farmer's Arms** it seems to be more of a token effort on the real ale front - for a long time both pumps had Black Sheep and nothing else although in March that had disappeared and there was one pump with Marstons EPA.

Poynton

The Bromleys - Ken, Barbara and Sally Anne - have purchased the freehold of the **Bull's Head** in Poynton and the pub is therefore the village's latest free house. The house bitter is now Thwaites Original, "an excellent, traditional session bitter and just about a LocAle to Poynton" says our man on the spot. When he dropped by in mid-March the other three handpumps were dispensing Thwaites Big Ben, Jennings Cockerhoop and Thwaites Half Nelson, the latter described as "a distinctive, hoppy pale ale full of tropical fruit flavours".

Continued on page 16



25%
OFF
CASK
FIRST
ORDER



**BEERS MADE WITH
IMAGINATION, DEDICATION
TO CONSISTENCY AND
FINISHED WITH A QUIP.**

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

THE
**ELECTRIK
ALE EXPERIMENT**

4.4%

**BLACK
OUTX.O.**

**X.O. RUM STOUTER.
BREWED BY US.**

AVAILABLE NOW, EXCLUSIVELY
FROM A BAR CALLED ELECTRIK

**559 WILBRAHAM RD
CHORLTON**

WWW.ELECTRIKBAR.CO.UK
TWITTER.COM/ELECTRIKBAR
FACEBOOK.COM/ELECTRIKBAR



Beer Festival Charity

Walthew House, Stockport

Everyone at Walthew House is looking forward to another fantastic year as the chosen charity at Stockport Beer and Cider Festival, which we enjoyed so much last time.

As an independent local charity we have been providing practical help for people in Stockport who have sight or hearing loss for over 130 years. Our services include:

- * A not for profit equipment resource centre where items are not just sold to people, but demonstrated with advice so that individuals can find the appropriate equipment to suit their needs.
- * A range of classes and social activities for adults from computers to steel band and Braille to dancing.
- * A Youth Club providing activities, free play and trips away for children with a sensory loss aged from five to 14.
- * A help desk offering information on available services and support; we are often the next point of call after the hospital for people who lose their sight or hearing.
- * A local hub of information and activities relating to sensory loss, hosting a Drop-in Hearing Aid Clinic run by Stepping Hill Hospital, a counselling service run by Action for Blind People and regular meetings for the local branches of the Macular Disease Society and Education Service for the Sensory Impaired children.
- * A regular newsletter which goes out free of charge to 1,500 local people in large print, audio or British Sign Language formats.

We are fortunate enough to have the backing of over 100 volunteers to deliver our services and we are sustained by the good will of local people and organisations. The funds we raise at the beer festival really do mean a lot to us.

This year we are delighted to receive the support of our festival sponsor, Punch Taverns – thank you to Ian Lester - for also providing a cask of ale. We would also like to thank our cask sponsors, Ray and Pam Ford at the Railway, Heaton Norris who generously sponsored two casks, Dean Hilton at the Beer Shop - and for also supplying the Conwy brewery beer to go in it!, Steve Humphries at Clarke Nicklin accountants and Stuart Kirkham at the Hind's Head.

The following breweries have very kindly donated us their delectable ales to sell at our stall: a generous three firkins from JW Lees, the award-winning Blueberry Classic from Coach House Brewing Company, Viaduct Ale from Howard Town, Dark Revenge from Privateer Brewery, Dizzy Blonde from Robinsons Brewery, Sunshine Ale from Rossendale Brewery, and a firkin from Tatton Brewery. Please do come and try them!

Lastly we would like to let Jim Flynn and the rest of the committee know how grateful we are for giving us this wonderful opportunity and for all their help and support with securing sponsors and everything else. We can't wait! Cheers! from Walthew House!

112 Shaw Heath,
Stockport, SK2 6QS
Tel/Fax: 0161 480 2612
Email: admin.walthewhouse@ntbusiness.com

**Walthew
House**

Stockport Beer Festival

A Brief Taster

As we went to press the beer order for this year's Stockport Beer & Cider Festival was still being put together. However there was enough in place for us to provide a short taster of what visitors might expect.

We will be following the usual practice of covering local brewers and those from further afield. All of the Stockport & South Manchester area brewers will be present. Robinsons, who are once again sponsoring the festival glasses, will be there in force and naturally we will be having Old Tom on draught.

The other local brewers – Quantum, Ringway, Privateer and Fool Hardy - Ales will be present (and are also all acting as sponsors in one capacity or another – for which many thanks) and we should have the full range from the latter three. Quantum make so many beers these days we couldn't have the lot but what we will have is a good sample of what they do, including a new single hop IPA, a Cocoa Stout and the mighty SK2. This is a massively hopped ale at 8.4% brewed in collaboration with Colin Stronge (ex-Marble. Ex-Black Isle) who this month takes up the post as Head Brewer at Buxton Brewery. Our version has been matured in a Bordeaux cask and will be dry hopped.



Marble and Blackjack Beers will be present of course. We will have the hoppy session Pint and the 2013 version of Summer from Marble along with Bennington, a new strong mild. At the other end of the spectrum we plan to have casks of 2012 Decadence imperial stout and Emancipation. The latter has been brewed in collaboration with James Kemp, the departing Buxton Brewery head brewer. It is described as an imperial, rye, black saison and is 7% ABV. OT editor John Clarke is also hoping to have arranged a very special Marble beer to mark his 25 years in post (*after 25 years of this slog, there are those who suggest that Harviestoun Bitter & Twisted might fit the bill – Ed.*). From Blackjack, amongst others we will be having a new IPA, the excellent stout and a matured cask of King of Clubs, a "royal stout" at 7%.



The Festival Special this year is being brewed by Sheffield's Blue Bee Brewery, following our pattern of obtaining this from the winner of the previous year's Beer of the Festival Award. Expect something about 4 or 4.2%, pale and hoppy. Blue Bee will also be supplying the award winning Nectar Pale, Lustin' For Stout and the excellent, lighter Light Blue.

We also plan to have a number of Scottish beers this time. We have already booked beers from the new Alchemy Brewing (quite a few hop forward beers there) and Elixir Brewing who should be letting us have Benedictine Grove and a barrel aged smoked porter. Fyne Ales will also be back in force with, among other beers, the now legendary Jarl, Life of Ryeley (a new 4.6% rye beer) and two brand new IPAs.

Further afield we plan to increase the foreign bottled beer range to about 35 lines. Bottled beers from the UK will include beers from Hornbeam, Marble, Ilkley and the new Ticketybrew brewery. Enjoy!

Greater Manchester CAMRA Branches
Present:

Friday 21st &
Saturday 22nd
June 2013

Open Noon - 10.30.
Admission £3
(£2 CAMRA Members)



Palace Hotel,
Oxford Street,
Manchester

3rd Greater Manchester Cider & Perry Festival

Starring: The CAMRA

Celtic & North England Cider Competition

Championship ciders from Wales, Northern Ireland, Scotland, Merseyside, Cheshire, West Pennines, the North East, Yorkshire and Greater Manchester

The Greater Manchester Cider and Perry Festival is organised and run by volunteers from the Greater Manchester branches of CAMRA



Horse & Jockey the inn on the green



9 The Green, Chorlton, M21 9HS
Tel: 0161 860 7794



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



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



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



AMERICAN HOPS,
HOTDOGS & HARLEM SWING
ONE HELLUVA GOOD TIME!



SATURDAY 27TH JULY

Stockport Victorian Market Hall

7.00pm til midnight

Gangsters and Molls Fancy Dress theme

Advance tickets only.

Tickets are £10 each which includes festival glass plus Beer, Bourbon or Cocktail*

TICKETS ON SALE FROM TUES 7TH MAY

Available from High Peak Beer Co. Unit 25,
Middle Aisle, Stockport Victorian Market Hall.

(Card payment facilities available)

& Stockport Tourist Information Centre,
Staircase House, 30 Market Place.

e-mail: tickets@thebigspeakeasy.co.uk

Tel: **07730 034326**

(*Beer, Bourbon or Cocktail to the value of £4.)



High Peak Pub Scene

Frank Wood & Robin Wignall with News and Views

High Peak Pub News

With Frank Wood

The ale scene in Glossop continues to improve. I recently mentioned in this column that the three pubs in Old Glossop village that have 14 hand pumps between them and further down into Glossop, I visited the **Commercial** on Manor Park Road on 7 April, where new licensees recently moved in, and found Marstons Pedigree, Taylor's Landlord and Theakston's Best Bitter on the bar. I am told that the **Royal Oak** at the foot of the Snake Pass, not quite Old Glossop but on that side of the town, continues to sell at least two Moorhouses beers alongside two others, but my next call on the day was to the **Prince of Wales**, where four beers from Marstons were joined by Ringwood Boondoggle. Back in the centre of

town, the **Star Inn** had two beers from Ossett and one from Howard Town, along with the three from the Punch Taverns list.

As Ossett beers rarely disappoint, I tried both of them and found them as good as I expected they would be.



Elsewhere, in New Mills the **Pride of the Peaks**, opposite the bus station has resumed taking a cask beer, having recently installed a handpump. For the past few weeks, it has been Wychwood Hobgoblin on sale.

The **Best of Brass** in Mossley also has a changing cask beer. Also our members in the town report that the **Yorkshire Ward Conservative Club**, that was once a regular Shaws outlet and has in recent time been selling Greenfield beers, has a beer on sale that is rarely seen out of its own pub. Globe Comet was

the recent beer on offer, from the brewpub of the same name in Glossop. Another rare beer seen in the area is at the **Beehive** in Droylsden. Two High House Farm beers from the North East were on in the second week in April, brought down by a branch member who spent a few days up there for the Newcastle beer Festival! Staying in Droylesden, the Church Inn, facing the tram stop, is selling Thwaites Wainwrights (who isn't these days!).

The **Stamford Arms** on Huddersfield Road, Heyheads (between Mossley & Millbrook) has in recent months been selling Thwaites Lancaster Bomber, Wainwrights and the Thwaites seasonal beer since it's been under new licensees. The **New Lamp** in Hadfield has re-opened after a short closure, with new licensees but up Station Road, work has now started on the former **Masons Arms**, as it begins its conversion to a Tesco Convenience store

Peak Practice

With Robin Wignall

Illustrated local history talks provide a wealth of information about pubs and breweries past and present. A recent evening at Buxworth War Memorial Club shed light on the long closed Bull's Head at Bugsworth, which was an Adshead's house. Adshead's was a Macclesfield brewer whose pubs were found elsewhere in this part of the Peak District.

The **Queen's Hotel** at Dove Holes, a brief Good Beer Guide entry fairly recently, was at one time a Burton Brewery Co. house. This company passed to Worthington's and then Ind Coope, with both these names passing into the annals of brewing history with the growth of national and international brewing enterprises.

A good pint of Storm Pale Gale Ale from Macclesfield was available to accompany the above talk at the **Buxworth War Memorial Club**. One hand pumped beer is always available, and occasionally more, chosen from local breweries. **Furness Vale Social Club** usually has one real ale available. After Hydes changed direction and stopped supplying clubs, the role has been taken on by Thwaites, and one of their beers is to be found. A recent meeting at **New Mills Golf Club** also found a single hand pump, this serving Robinson's Dizzy Blonde. This was in good form. It is the regular real ale available, being popular and justifying its place on the bar.

A well kept pint of Robinson's Frederic's 175 was available at the **Railway** in Whaley Bridge (pictured above right) during the run of this



seasonal beer. The next beer in the cycle is Hoptimus Prime which was waiting in the cellar when I called. The seasonal beer accompanies the regular, Unicorn. The Railway is, as previously noted, a good venue for live music. Both the **Crossings** in Furness Vale and the **Cock** in Whaley Bridge pick up on Robinson's seasonal beers, so Hoptimus is sure to be found in these pubs as well.

Still in the Robinson's estate, the **New Inn** on Buxton Market Place probably remains closed as you read this. According to the *Buxton Advertiser* closure followed an incident earlier in the year. A more recent report from the *Advertiser* notes a six figure refurbishment planned during the shut-down, to upgrade this large pub. News update when available.

The **Beehive** at Combs always serves good value lunchtime meals during the week. Beers are from the Marston's breweries. A recent visit found Ringwood Old Scrumper, whilst Beehive Bitter is Brakspear Bitter.

Brakspear Special has been available at the



Shepherds in Whaley Bridge, as have paler hopper brews such as Banks's Sunbeam and Jennings Cockerhoop. Up at Fernilee, the **Shady Oak** has had Jennings Lakeland Stunner and Wychwood Hobgoblin, as extra treats from elsewhere in the Marston brewing empire.

Finally at the **Old Hall**, Whitehough, Richard Hough's Blue Bee Rugbee, Rugbee, Rugbee, did not I think come on until after the recent beer festival. This 4.8% beer was an outstanding pale hoppy brew. Well done Richard.

Pub News Extra

Continued from page 11

More on Chorlton

As reported last month, Chorlton's ever growing number of bars saw its latest addition with **The Font** opening just before Easter. The fourth in the Font chain, the new outlet is a sister to the current Trafford and Hulme CAMRA Cider Pub of The Year on New Wakefield Street in Manchester, along with bars in Fallowfield and Liverpool.



Although still a work in progress at time of writing, the bar looks like it will be a major name on the local scene. Eight handpumps adorn the bar with opening night featuring names like Dark Star, Magic Rock, Moor and Bristol Beer Factory. A set of taps on the back wall offer no fewer than eight ciders and perries, although not all are real varieties. And there are now fewer than sixteen keg fonts featuring a mix of British, American and Continental beers. As one commentator remarked on opening night, this is an ambitious offering, even for Chorlton.

As at its sibling bars there is also an extensive cocktail menu which can lead to delays in service if you happen to be behind somebody ordering a round of them.

In keeping with the Manchester branch, there is a massive 25% discount on cask ales for CAMRA members which can equate to a quarter of the annual membership fee on just a couple of rounds in the bar.

Situated opposite Chorlton Leisure Centre on Manchester Road, the premises were formerly occupied by Iguana bar, something customers on busy nights will be reminded of when

condensation highlights the former name left over on adhesive on the windows. As Opening Times went to press there was still painting in progress with the bar staff working on finishing touches including installation of their kitchen which will offer a range of deli style plates. Opening Times estimates that between the six bars of Manchester Road there are now no less than forty handpumps in action, a beer and cider festival in its own right.

Seven of those pumps are at the longest established on this new strip, the **Marble Beer House**, where we are pleased to report that the owners are now offering customers the option to taste before buying. There has even been investment in the service with some nifty new miniature glasses having been purchased for sampling purposes. We understand this will now be standard practice across the three Marble Brewery outlets – the Beer House in Chorlton plus the **Marble Arch** and **57 Thomas Street** in the City Centre.

Round the corner on Wilbraham Road, Mint bar has been renamed **Darcy Mac's** with the inevitable Irish theme. No real ale at time of rebranding but apparently it is being talked about again.

There is also a new specialist off-licence on Wilbraham Road. It's called **Tiny's Tipple** (after the owner's dog) and they specialise in Real Ale in a Bottle, high end wine and "craft" beer.



The shop opened on 15 March and is run by Ed Gillibrand, ably assisted by Alex Moorhouse. Both are keen beer men with the stated aim of "giving local people the opportunity to try great local, Belgian and US craft beers". The range will evolve and expand but is already impressive with US offerings including beers from the likes of Ska Brewing and Bear Republic rubbing shoulders with British stars from the likes of Marble, Thornbridge and Offbeat. The

Belgian range is also worth a look with beers from respected brewers such as St Bernardus (the mighty Abt being a snip at £3.70). Beers from international brewing star Mikkeller are also there and again keenly priced.

Tiny's Tipple is closed on Mondays and is open from 12 noon other days, closing at 9.00pm on Friday and Saturday and 8.00pm the rest of the week.

Around & About

In Altrincham, the **Orange Tree** on Old Market Place is under new management and undergoing a gradual refurbishment. There is new brighter paintwork and the woodwork is being refinished in a lighter stain. The handpumps have been relocated to the vault with a total of five in place. Although this relocation means that when walking in the main door you can't readily see the pumps, a new blackboard advertises the range. When Opening Times called just Copper Dragon Golden Pippin and Wells Bombardier were on but we were assured a full range of five is normally available.



Landlord Jake Kelly left the **Tatton Arms** in Altrincham suddenly in mid-March. In testimony to the community spirit around the pub, regulars and staff quickly vowed that the pub was bigger than one man with Kev, Jenni, Christina and the rest of the team keeping the pub's regular range of events going including live football, karaoke, quiz night and weekend party nights. Owners JW Lees have quickly installed a relief manageress while bar maid Jenni has set up a new Facebook page to keep their customers informed of events at www.facebook.com/tatton.arms

Another JW Lees pub, the **Greyhound** in Ashley was closed mid - February with its future appearing uncertain but just as Opening Times was going to press it was reported that the pub had re-opened and is recruiting for staff. The new landlord is reported to be Chris Woodall - we wish him luck and hope to be able to bring you news of his plans for the pub in next month's issue.

It would seem like it may soon be time at the bar for the longest standing landlady in the area with news that Theresa 'Nancy' Swannick is hoping to sell the **Peveril Of The Peak** on Great Bridgewater Street after over 42 years at the helm. It is business as usual at the pub in the meantime with four or five well kept ales available at all times.

The Waters Green

Local
CAMRA
Pub of the
Season
Winter '08



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

Ever Changing Guest Beers including:
Fyne Ales, Town House, Buxton, Pictish,
Hawkshead, Oakham
and many more.

Your Hosts, Brian and Tracey

Bar Meals Served Mon to Sat Lunch

This  a free house

The Crown Inn

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

Over 5 cask ales from SIBA range
Selection of lagers

Quiz every Thursday 9 pm
Entertainment last Saturday every month

Roast spuds 6 pm every Sunday

Great Atmosphere
Great People - Great Beer
All under one roof

The Award Winning

NEW OXFORD

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

7 Belgian & 4 German beers
on draught at all times

Plus up to 16 Guest Ales

Two Guest Ciders

120 Belgian Bottled Beers

Food 12 - 4pm Monday to Friday

Open 12 noon - 12 midnight

www.thenewoxford.com

11 Bexley Square, Salford

(just off Chapel St)

Tel 0161 832 7082

SSM CAMRA
Pub of the Year
2010

Pure Radio
Stockport Perfect
Pub 2010

The Railway A6

Stockport's
Award Winning
Community Pub

Good Beer & Good Cheer

We're in the Good Beer Guide 2013

Hand Pulled Ales

Holts Bitter plus 4 changing guest ales

Live Music

Modern/Mainstream Jazz every Sunday

Open Mic every Friday

Rock & Roll - 1st Saturday of Month

Pub Games

6 darts/crib teams and 2 pool teams

74-76 Wellington Rd North, Stockport SK4 1HF

Tel: 0161 477 3680

Buses 192 & 22 pass by the door

The Cheadle Hulme

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

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

Carvery and Full Menu

2 - 4 - 1

ALL DAY EVERY DAY

Quiz every Thursday night
Live Entertainment - last Saturday of month



Did you enjoy reading OT, but
aren't a member of CAMRA?

Why not think about joining
and fill in the form on page
23?

Become a member of one of
the leading campaign groups
in the UK.



CAMPAIGN
FOR
REAL ALE



Pennine



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

THE ROSSENDALE BREWERY

www.rossendalebrewery.co.uk

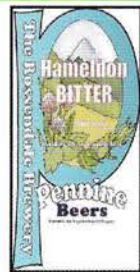
Contacts - Office: 0333 210 4021; Geoff: 07816 912 794; Robin: 07709 874 783

Meet our beers - Beer Tasting Notes



Floral Dance
3.8%

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



Hameldon Bitter
3.8%

An unusually dark traditional bitter, with a dry and assertive character that develops in the finish.



Glen Top Bitter
4.0%

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



Rossendale Ale
4.2%

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



Halo Pale
4.5%

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



Pitch Porter 5%

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



Sunshine
5.3%

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

Please do not hesitate to contact us for further info!

All of our beers can be sampled at: -
The Griffin, 84-86, Hud Rake, Haslingden, Lancashire BB4 5AF (Brewery Tap) - 01706 21 40 21
The Sportsman, 57, Mottram Road, Hyde, Cheshire SK14 2NN - 0161 368 5000

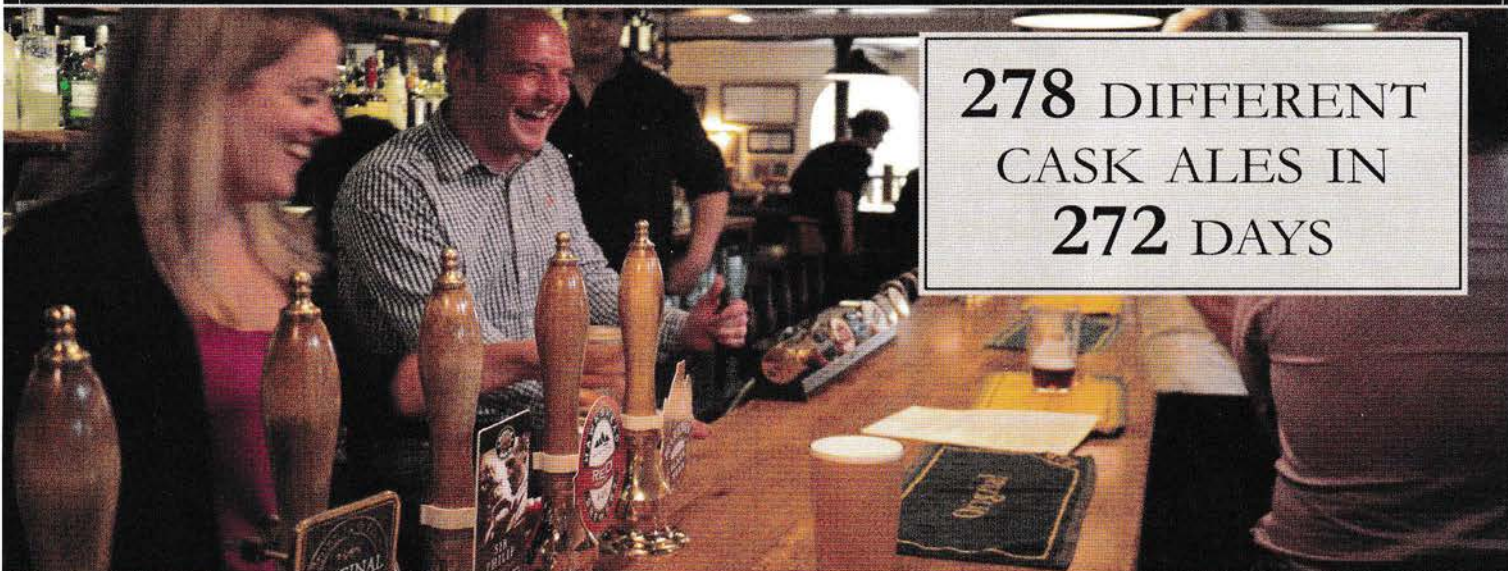
www.rossendalebrewery.co.uk

All of our beers are suitable for Vegetarians & Vegans.

The Wharf

Situated in the heart of the canal basin in Castlefield.

- Up to 12 cask ales on tap
- Food served all day
- Good Pub Guide 2013
- Sunny canal-side terrace



278 DIFFERENT
CASK ALES IN
272 DAYS

0161 220 2960 ~ www.thewharf-castlefield.co.uk
The Wharf, 6 Slate Wharf, Castlefield, Manchester, Greater Manchester, M15 4SW



Follow us on twitter @wharfpub or find us on facebook



The Trafford & Hulme Club of the Year Award goes to the Flixton Conservative Club, writes Beverley Gobbett

On a cold but bright and sunny Easter Sunday, members of the public, CAMRA and the Club all gathered to celebrate Flixton Cons getting the Club of the Year Award. The date



was picked deliberately to coincide with the Club's second Beer Festival and there was a great gathering to show their appreciation to Nigel and the Club Committee. A special Bowling match was taking place during the afternoon too just to remind us all that this was serious business.

After the presentation, everyone was enthralled by the demonstration of cask making by Jonathan Manby, the Cooper at Theakston's Brewery. Jonathan gave a lovely piece of advice to his audience: "casks come in many sizes, mostly barrel, kilderkin, firkin or pin. If you don't know the correct name for the size then please just call them all casks never a Keg!"


Also present were the brewers from Cheshire Brewhouse, Ringway and Brightside breweries who were all happy to impart any information and advice that you cared to ask them.

Since the announcement of the club as the Trafford & Hulme Club of the Year, Nigel has convinced the committee to increase his hand pumps from four to six so there was an ever changing choice of beers throughout the day together with pie and peas to wash it all down.


Well done to all concerned and good luck in the regional judging.

Pictured below - Trafford & Hulme Branch Chair Beverley Gobbett (left) presents the award to Club Steward Nigel Porter














Call Alfresco Now:
0845 223 2880



LOW PRICE GAS CYLINDERS

7Kg Butane Cylinder - 21mm Push-On Fitting	
	<p>This cylinder is ideal for portable domestic heaters, caravans, outdoor cooking and commercial mobile heaters.</p>
<p>NOW ONLY.. £15.99 incl. vat</p> <p> Free Delivery</p>	
11Kg Patio Re-fill Cylinder - 27mm Push-On Fitting	
	<p>This cylinder is ideal for portable domestic heaters, caravans, outdoor cooking and commercial mobile heaters.</p>
<p>NOW ONLY.. £22.99 incl. vat</p> <p> Free Delivery</p>	
13Kg Butane Cylinder - 21mm Push-On Fitting	
	<p>This cylinder is ideal for portable domestic heaters, caravans, outdoor cooking and commercial mobile heaters.</p>
<p>NOW ONLY.. £20.99 incl. vat</p> <p> Free Delivery</p>	
Superser F150 Portable Heater with 13Kg Gas Cylinder	
	<p>This fabulous portable heater will keep you warm anytime. The Superser F150 Radiant can be easily moved from room to room, providing instant affordable heat wherever you need it (includes 13Kg gas bottle).</p>
<p>NOW ONLY.. £79.99 incl. vat</p> <p> Free Delivery</p>	
FREE LOAN OFFER - Busy outlets wanted with good outdoor drinks trade...	
	<p>We also have a limited number of these fabulous outdoor patio heaters available on a FREE LOAN offer. We are looking for busy outlets with a good outdoor food and beverage trade. We will supply the heaters "Free of Charge", all you have to do is buy the gas, it's that simple!</p>
<p>We are in your area NOW! Call today for immediate FREE delivery...</p>	

East Lancashire CAMRA Presents

CLITHEROE BEER FESTIVAL

St Mary's Centre, Church Street, Clitheroe

Saints & Sinners



<p>OVER 50 REAL ALES Plus ciders, perries & bottled beers</p> <p>Free soft drinks for drivers</p> <p>Live music evenings & food available</p>	<p>FRIDAY 17th MAY 1-11pm</p> <p>SATURDAY 18th MAY 12-11pm</p>	<p>ADMISSION PRICES £2 before 6pm £3 after 6pm</p> <p>FREE ENTRY for CAMRA members & NUS cardholders during all sessions</p>
--	--	--









PHOENIX BREWERY

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

Best Bitter, Old Oak, Navy, 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

Navy



2002

Wobbly Bob



2004

Wobbly Bob

Casks for the Community

Chris Czyzk explains what this new local initiative is all about

A group of local residents is working towards creating a pub, microbrewery and community resource in Stockport, to be run by, and for, the local community.

Casks for the Community was formed by CAMRA members Chris Czyzk and Mike Hitchen in recognition of the loss to our communities as a result of pub closures. Thanks to recent victories, the end of the beer escalator and a re-evaluation of the destructive and unsustainable beer-tie, the importance of good pubs to our communities has received some much warranted attention. Casks' aim is to build on this momentum, and upon the traditional role of the pub as a focal point and hub for the community it serves, by opening a friendly, comfortable pub that is not only sustainable, but does even more to strengthen the sense of community around it. In order to this, the aim is to be owned by, and operated for the benefit of, the community; run not-for-profit, but solely in recognition that pubs are vital resources to the people they serve, and that it is essential that our pubs are preserved for this reason alone.



The project hopes to be able to create a pub that offers a safe, comfortable and welcoming environment for all, with a real focus on quality, locally produced beer kept and served with care, and sold at a fair price. An emphasis will be placed on supporting great breweries in the region, in addition to producing a wide range of quality beers in-house. Patrons will be encouraged to participate in every aspect of the brewing process, from the recipe formulation to the mashing. From the naming to the drinking, with the aim of fostering an appreciation and love of great local beer.

In addition to this, being run not-for-profit offers the opportunity to go beyond the great work that community pubs already do in terms of supporting local good causes. By existing purely for the good of the community, more can be done in terms of providing a resource and funding to local charities and community groups. The pub and multifunctional space will be offered for use by such causes, with a focus on supporting, and working in partnership with these groups to help in any way we can, with 'profits' being primarily earmarked for this purpose. In return, the community must support the project be it through helping to raise the capital needed to start-up, volunteering some time or expertise, or simply by enjoying a pint or two in the establishment once the doors are open. Any pub relies upon the community around it for its survival. By doing more to engage with, and support the community, and by being independent, Casks for the Community hope to offer a sustainable and viable alternative in the current climate of pub closures.

Casks for the Community will live or die on the basis of community involvement. A community share offer will be launched later in the year which will allow anyone to become part owners of the business, with it being run democratically as a co-operative. The project needs you. It is intended that the necessary funds can be raised from this and other avenues in order to be open for business within 2013. In the meantime, if you have any questions, thoughts or ideas, would like to get involved or want to know more, get in touch:

Twitter: @casks4community

Email: casks4community@gmail.com

Website: <http://casksforthecommunity.wordpress.com/>

the Vale Cottage

"The Country Pub In Town"



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



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



Fine Home Cooked
Food Available &
Traditional Sunday Roast

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



General Knowledge Quiz
Tuesday From 9pm



Legendary Music Quiz
Thursday From 9pm



Opening Times:

Mon - Sat

12.00 - 4pm / 7.00 - 11pm

Sunday

12.00 - 11.00pm

1 CROFT BANK, GORTON, MANCHESTER, M18 8WH. TEL: 0161 230 7347

Opening Times Past

Issue 49 – May 1988

It was 25 years ago this month that the first issue of Opening Times appeared under my editorship, writes John Clarke. A lot has happened in the past quarter of a century and in many ways my inaugural issue offers a glimpse of a largely vanished pub and beer scene.

The front page headline screamed “We’re Sorry”. This was a result of the previous month’s Stockport Beer Festival (we didn’t become a Beer & Cider Festival until 1992) having to close early. And why was this? It was our second festival and like the premier event in 1987 it had been held at Stockport College which, to our dismay, turned out to only hold a restaurant license. It came as a surprise to the college authorities as well since they had mistakenly been running their Staff Association bar on the same basis. Needless to say this embarrassing turn of events passed into CAMRA folklore and still crops up in conversation from time to time.

The Stagger feature is notably telling. This covered Ardwick, Brunswick and Chorlton-on-Medlock. This has now been deleted from our local Stagger programme as it has essentially ceased to exist. It started at the **King’s Head** on Chancellor Lane, at the time selling Younger’s Scotch Bitter and IPA. The pub has been closed for years although the building remains standing. That is more than can be said for the next pub across the road, the **Steam Engine**. It’s long since been closed and demolished. The write up might give a clue to its demise – “...appalling mild (the bitter was little better), stacks of uncollected glasses and a family row in progress amongst the bar staff...”

It was then on to the **Union** in Ardwick (closed and converted to the Spicy Grill) and the **Church** on Ardwick Green, also closed and awaiting demolition but at the time selling the now discontinued Websters Bitter and Choice. The **Apsley Cottage** is still with us but no longer sells cask beer (as was the case in 1988 in fact) but across the road down Wilson Street the **Cleveland** is also closed (and is pictured above).



Then it was on to the **Mawson** on Kincardine Street (recently closed) and the **Falcon**. The latter was a recent acquisition by Wolverhampton brewers Banks’s selling both their Mild and Bitter. It’s closed and demolished now. Next was the **Plymouth Grove Hotel**. Then a Boddingtons house, it’s been closed for years. A more recent closure has been the next stop – the **Bowling Green** (pictured) on Grafton Street, then a Greenall’s house. The final stop was down the street at the **Grafton**. It’s still open as a Holt’s house although the brewery’s beers are no longer distinguished by what were then described as their “bargain basement prices”.



The adverts also tell their own story. Breweries advertising included Jennings (“Now available in Tetley Walker houses in your area”), Burtonwood and Boddingtons (“Two Bevvies of Beauty – Boddingtons and Higsley together”). Pub adverts came from, amongst others, the Manchester Arms (shut), Egerton Arms (no real ale), Thatched House (shut) and the Gladstone (now Bishop Blaize (and also shut)).

Finally one item of pub news recorded the reopening of the former Hague on Brinksway as **Ye Olde Woolpack** by Gill and Bob Dickinson. Websters Bitter, Tetley Bitter and Ruddles County were the beers.

Mike Quinn

Popular Cider Entrepreneur

Opening Times and its readers would like to give our condolences to the Quinn family following the sudden and untimely death of Mike Quinn.

Many of you will know Mike as the jovial face of the Olde Woolpack on Brinksway, Stockport. Mike was also the man behind the successful cider wholesale business, The Natural Cider Company; as well as selling ciders to publicans this also undertook the business of selling the products to the general public at fairs and exhibitions throughout the country.



It was at such an event in Gloucester that Mike died on 1 April. Born in Scotland in 1952, Mike was a man who enjoyed life and was canny enough to always be seeking new business ventures. He was ever the professional yet you could always have a laugh and a joke with Mike, and he would give as good as he got.

Although only in control of the Olde Woolpack since late 2010, the pub and its business was transformed from a failure into the success you see today by Mike and his family. Mike leaves behind wife Debbie, daughters Jade, Sasha, and Holly, and son Liam.

Offbeat draughts and lovingly kept real ales.
An eclectic myriad of the worlds finest bottled beers.
Stonkingly good Pie Minister Pies.
Come visit.

Pi

Now open in Altrincham

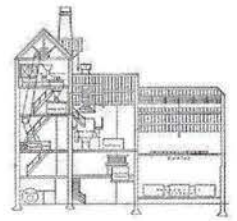
www.abarcalledpi.com

Pi (Chorlton) 99 Manchester Rd Chorlton Manchester M21 9GA 0161 882 0000 @PiChorlton	Pi (Rose Lane) 106 Rose Lane Massley Hill Liverpool L18 8AG 0151 222 0443 @PiRoseLane	Pi (Altrincham) 18 Shaws Road Altrincham Cheshire WA14 1QU 0161 929 9098 @PiAltrincham
--	---	--

Proper beers. Proper pies. Proper People.

Brewery & Pub News

Micro, Regional and Family Brewers and their pubs



Marble Arch Birthday

This year the Marble Arch pub (the spiritual home of Marble Brewery) is 125 years old this year. Needless to say, the Marble Team are planning a party. Here's what they have told us about.

Events are running all the way through the year, including pub quizzes from Rob Hamilton and Jonathon Schofield, tours of the area with Emma Fox of Manchester tours, plus lots of live music from an array of genres. A "top secret" guest group is scheduled in for three separate dates over the year that no one will want to miss, and if you are in the pub at the time you will find it hard to!

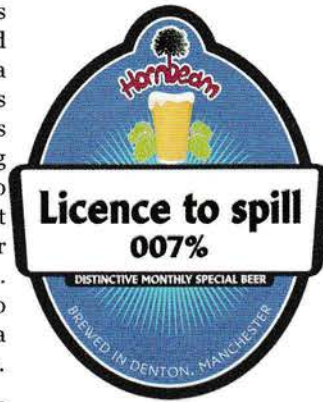
They are planning a games day on Angel Meadow with cask tossing, tug of war and malt sack races plus other weird and wonderful games that people can sign their team up for. This will all be followed by a BBQ at the pub.

The most exciting event though, will be a beer festival from 5.30pm Thursday 1st August to Sunday 4th. Former Marble brewers Dominic Driscoll, and Colin Stronge will be brewing a special celebratory beer with Rob Hamilton at Blackjack Brewery especially for the day. There will be beers and brewers from Kernel, Partizan, Brodies, Hawkshead, Quantum, RedWillow, Magic Rock, Phoenix, Buxton, Fullers, Summer Wine and more! Marble Brewery will launch three brand new extra special, one time only, birthday beers that are currently in tank awaiting transfer. All very exciting we think. Weekend tickets will be £15 - with pop up food stalls and beer tastings and brewery tours throughout the weekend. Individual days are priced at £5.

The pub will taking its regulars (and anybody else who signs up) on a double decker bus day out to say thanks for drinking in the pub and being great customers. Details will be found on the Marble Arch birthday page online, www.marblebeers.com/marble-arch/archive/.

Hornbeam Brewery

Denton's finest still comes up with good beer on a regular basis. One you need to look out for is Crossfire Mild (4.3%) - it's pitch black with appealing flecks of red and combines a berry hoppiness and a citrus aroma. All being well it will also appear at Stockport Beer Festival. They've also come up with a bit of a monster.



Hornbeam head honcho Kevin Rothwell went on holiday telling brewer Anthony just to put one brew through. "Do what you want" were the famous last words. The result is the mighty Licence to Spill (7% or "007%" as the pumpclip says). It's a sort of double IPA with barley wine tendencies and generously hopped with continental "noble hops" such as Saaz. It's going down a storm.

German brewer David Lauer paid another visit to Hornbeam last year and the one of the results of this is Dunkel Deutsch Schwarz Bier. It's a 5.4% dark lager-style beer that has been conditioned at the brewery for well over six months and is out now in bottle.

Dunham Massey Brewing Company

Dunham Massey and Lymm

Dunham Massey Brewery has applied for and obtained planning permission, for a new brew pub in Lymm. It will be called 'The Lymm Brewing Company' and will be on the site of the former Lymm post office in Bridgewater Street. Its bar room size will be around the same as Costellos Bar (the Dunham Massey Brewery Tap).

It will be a satellite company of Dunham Massey Brewery (Dunham Massey Brewery trading as The Lymm Brewing Company) and do about two brews per week. Dunham Massey Brewery has put through a trial brew for this new brew pub, which has been sold at Costello's Bar (and may still be available if you are lucky), OT thinks the new brew is called Lymm Beer. If there is a large demand for one of Lymm Brewing Company brews then this will be brewed at Dunham Massey Brewery, likewise some of the smaller brews that Dunham Massey Brewery currently

produce might be brewed at Lymm - it will all be very flexible. John Costello will be the Lymm brewer, though he will continue to oversee the Dunham Massey Brewery operation.

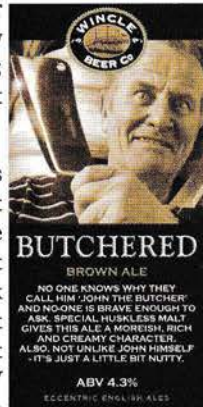
Windle Brewery

Cheshire-based Windle Beer Company has launched a new seasonal beer for spring; Butchered is Windle's first foray into brown ale.

Head brewer Giles Meadows said: "We wanted a beer that was different and distinctive and so we invited consultant Master Brewer, Paul Butterick to take us out of our comfort zone. With Paul's expert touch the result is 4.3% ABV beer brewed from German Huskless malt and English hops.

"Paul served his brewing apprenticeship in Germany and has used that inspiration in the recipe."

Butchered is described as having a moreish, rich and creamy character and being a little bit nutty. Each of Windle's brands takes their name from a local character close to the brewery, which is nestled on the edge of the Peak District. The Butchered brand name was inspired by John Wilcock a retired butcher who has recently joined the brewery's retail team.



New Brews

There will be a new face in the brewhouse at **Buxton Brewery** this month. Former Marble Brewer Colin Stronge, who departed Marble to become head brewer at the Black Isle Brewery in the far north of Scotland, is moving south to take up the reins at Buxton. OT is sure that, as well as maintaining the current Buxton range, Colin will want to experiment, which is something to look forward to.



Last month we mentioned the new **Six O'Clock Beer Company**. Well it's all moving ahead and Ian Johnston and Dan Tang have not only got the kit up and running but the first brew had been put through. You may encounter a Six O'Clock beer in Manchester's Northern Quarter before too long. All being well we'll have more about them next time. We also hear talk of yet another new brewery, this time in the north east of the Opening Times area. More details as and when they become available.

www.FoolHardyales.co.uk

Our Core Beers

Brewed In Stockport

Fool Hardy ales
'Give The Devil His Due'

Rash
Dash

3.8%

Brewed In Stockport

Fool Hardy ales
'Give The Devil His Due'

Risky
Blond

4.4%

Brewed In Stockport

Fool Hardy ales
'Give The Devil His Due'

Reckless
Danger

5%

THE HOPE INN, SPECIALITY FREEHOUSE, 118 WELLINGTON ROAD NORTH, HEATON NORRIS, STOCKPORT, SK4 2LL.
FOOL HARDY ALES MICRO-BREWERY, THE ONLY BREW PUB IN STOCKPORT, WWW.THEHOPESTOCKPORT.CO.UK

A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



Join CAMRA Today

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

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

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____
Postcode _____
Email address _____
Tel No(s) _____

Partner's Details (if Joint Membership)

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

Single Membership (UK & EU) Direct Debit £23 Non DD £25
Joint Membership Direct Debit £28 Non DD £30

(Partner at the same address)

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/06

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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

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



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

Service User Number **9 2 6 1 2 9**

Name and full postal address of your Bank or Building Society

To the Manager _____ Bank or Building Society _____

Address _____

Postcode _____

Name(s) of Account Holder _____

Branch Sort Code _____

Bank or Building Society Account Number _____

Reference _____

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____

Name _____ Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debit from the account detailed on this instruction subject to the safeguards issued by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and it will be passed electronically to my Bank/Building Society.

(Signature) _____ Date _____

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

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 Debit.

* 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 an alternative agreed. If you request The Campaign for Real Ale Ltd to correct 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.



ROBINSONS
BREWERY
VISITORS CENTRE

NOW OPEN

Book your brewery tours now

What a great excuse to combine a brewery tour
with award-winning cask ales!

FOR CONFERENCE & TRAINING ENQUIRIES PLEASE CONTACT
events@frederic-robinson.co.uk or call us on 0161 612 4100
www.robinsonsbrewery.com



BREWERY TOURS

TRAINING

CONFERENCING