

● August 2013

# Opening

**Times**

The free local CAMRA magazine

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



**Judging at Chorlton – Festival Review on Page 9**

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CAMPAIGN FOR REAL ALE

# Pub of the Month

## The Swan With Two Necks, Stockport

The Stockport & South Manchester CAMRA Pub of the Month for August 2013 goes to the Swan With Two Necks on Princes Street in Stockport.

This lively Robinsons house is one of several local pubs to feature on CAMRA's National Inventory of Heritage Pubs – a record of just 270 pubs remaining nationally with more or less unspoiled interiors. The Swan With Two Necks was rebuilt in 1926 and apart from the loss of some fixed seating in the front room has remained pretty much untouched since then.



To the left of the entrance is the panelled vault and ahead is a classic northern drinking lobby. Further on is a superb smoke room with a Tudor-style fireplace and oak panelling which has a notably warm and comfortable feel. Some say it is one of the best pub rooms in town. At the back is another small room and outside is a secluded drinking area for the summer months. Many of the fixtures and fittings also date from the 1920s. Unsurprisingly it is a Grade II listed building – one of the very few inter-war pubs to be protected in this way.

This is no fusty museum piece though. Pam and Tremayne "Trigger" Dean took over in 2008 and have made this a bustling town centre local with a loyal band of regulars. They have also made great use of the pub's location by creating a pavement café-style drinking area to the front. Good value meals are available from 12 noon until 3.00pm, Tuesday to Saturday.

Pam and Trigger are keen to showcase as many Robinsons beers as they can while maintaining quality through turnover. Dark 1892 (still a rare find), Dizzy Blonde, Unicorn, Trooper and Old Tom are regulars and Robinsons' seasonal beers sometimes feature too. Quality has earned the pub a place in the 2013 Good Beer Guide.

This very well deserved award will be presented on Thursday 22 August when a great night is promised. Call in and join us as we celebrate with Pam and Trigger.



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

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# Comment & What's On

## Index, Notes and Local CAMRA Branch Events

### Quality is Key

There is a tendency in most CAMRA magazines (*Opening Times* included) to celebrate the arrival of real ale in any given outlet and mourn its passing in others. Are we, though, guilty of (perhaps understandable) knee jerk reactions here?

Even when cask ale isn't in growth it is declining far more slowly than the rest of the beer market and so continues to gain market share. Many licensees will be aware of this and if they don't stock cask may view its introduction as something of a lifeline.

Unfortunately that seems to be as far as it goes with some pubs. On occasion there seems to be scant regard for quality and too often OT has encountered warm or sour beer in some new outlets. And that's just not good enough these days. If a pub puts in cask it needs to make sure it's something its regulars want to drink and it needs to understand that looking after it means a fair degree of hard work. There needs to be proper commitment to selling it in top form.

Pubs that sell cask in reliably poor condition are doing themselves no favours and, as far as *Opening Times* is concerned they are doing cask ale no favours either. If the choice is between industrial keg beers and poor cask then the keg it should be.

### 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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**Distribution Manager – Janet Flynn**

**Front cover – beer tasting at Chorlton Beer Festival photographed by Beverley Gobbett.**

### Your Local CAMRA Branches

**Stockport & South Manchester (SSM)** [www.ssmcamra.co.uk](http://www.ssmcamra.co.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)  
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Contact: John Ison 0161 962 7976 or [enquiries@thcamra.org.uk](mailto:enquiries@thcamra.org.uk)

### Your Local CAMRA Events

**Thursday 8th** – Quiz Social: King George, Moss Lane, Hale. All for fun. Starts 8pm. (T&H)

**Thursday 8th** – Branch Meeting includes summer quiz: Arden Arms, Millgate, Stockport. Starts 8.15pm. (SSM)

**Saturday 10th** – Mild Magic Award to Railway, Portwood, Stockport. From 8pm. (SSM)

**Saturday 10th** – North West Regional Cider Pub of the Year presentation to the Vale, Bollington. From 8pm. (MEC)

**Monday 12th** – Branch Meeting: Sportsman, Mottram Road, Hyde. Starts 8.30pm. (HPNC)

**Monday 12th** – National Inventory Award: Turnpike, Wilmslow RD., Withington. From 8pm. (SSM)

**Wednesday 14th** – Salford Summer Social: Hyde Park Corner, Silk St 7.30pm; Crescent 8.30pm. (NM)

**Friday 16th** – Cale Green & Higher Hillgate Stagger: 7.30pm Adswold Hotel, Adswold Lane West; 8.30pm Blossoms, Buxton Rd. (SSM)

**Saturday 17th** – Hope Valley Rail Crawl: depart 10.45am train from Piccadilly. First pub – Maynard Hotel, Grindelford 12 noon. (NM)

**Wednesday 21st** – Branch Meeting: King's Arms, Bloom St, Salford. Starts 7.30pm. (NM)

**Thursday 22nd** – Pub of the Month award to Swan With Two Necks, Princes St, Stockport. From 8pm. (SSM)

**Thursday 22nd** – Hale Social: 8pm Railway, Ashley Road; 9pm Cheshire Midland; 10pm Tatton Arms. (T&H)

**Friday 23rd – Sunday 25th** – Beer Festival at National Cycling Centre. All welcome. Staffing required. (SSM)

**Wednesday 28th** – Monton Crawl: 7.30pm Waterside, Parrin Lane; 8pm Blue Bell, Monton Green; finish Malt Dog (opp. park) (NM)

**Thursday 29th** – Heritage Award presentation to the Harrington Arms, Gawsworth. From 8pm. (MEC)

**Saturday 31st** – Sale Stroll: 12pm start at the Bridge (Dane Road tram stop). Full details from contact. (T&H)

**Wednesday 4th September** – Heritage Award presentation to the Holly Bush, Bollington. From 8pm. (MEC)

**Wednesday 4th** – Wardley Social: Morning Star, Manchester Rd. From 8pm, (NM)

**Thursday 5th** – Branch Meeting: Volunteer Hotel, Cross St, Sale. Starts 8pm. (T&H)

**Saturday 7th** – Day out in Leeds with Leeds Branch and visit to Leeds Brewery. Train from Piccadilly to arrive Leeds 11.30. Details from contact. (SSM)



# Curmudgeon

## Pubbiness

IN MY RECENT column about Wetherspoon's, I made the point that, while they may tick a lot of boxes as to what people look for in a pub, with very few exceptions their establishments are notably lacking in that elusive quality of "pubbiness". This is something rather akin to an elephant, that you recognise instantly when you come across it, but is very hard to describe exactly.

It's often said that a church is essentially a congregation, not a building, and the same is true of pubs. While having an unspoilt traditional interior can make a major contribution, it doesn't create atmosphere all by itself. I've been in the occasional immaculately preserved pub that came across like a sterile museum piece, whereas others with no architectural merit whatsoever were places that just seemed to work and where you would immediately feel at home.

On the other hand, some feeling of intimacy helps, even just an effort to break up large open-plan spaces into smaller areas. Bench-type seating promotes sociability by encouraging customers to look into the centre of the room and interact with each other rather than sticking to their own little groups at separate café-style tables. Small round three-legged tables are often preferable to big rectangular ones that would be more at home in a restaurant. A real fire in winter is always a welcoming sight.

The key function of pubs has always been as a place for people to meet and socialise over a few drinks, and so it's good to see groups of drinkers clustered around the bar, and a mix of customers of different age groups. A variety of ages amongst the bar staff is also good, as is giving the impression they might actually use the pub as customers rather than just doing it for the money.

A good pub will have some regular customers who just call in for a drink, even if only once a month; it won't be wholly dependent on diners or casual trade. The playing of pub games, even just the normal staples of darts and pool, suggest that people are using the pub as a social meeting place, and a jukebox rather than pre-selected piped music means that some consideration is being given to what people actually want to listen to.

Then there is evidence that the pub serves a community function, such as hosting sports teams and social functions, and having a notice board promoting local events, businesses and attractions. And it's always a positive sign if you can see the pub being run in an individual way rather than just according to a corporate masterplan, for example pub pets such as cats and dogs and tropical fish, pictures and memorabilia with some local significance, even just an assortment of cards pinned up behind the bar with nuts and other snacks.

Some of the obvious things that detract from pubbiness are those associated with an excessive concentration on food, such as tables laid with place-settings and "Reserved" signs. A notice saying "please wait here to be seated" has no place in any self-respecting pub. And, while there's nothing wrong with pub-branded polo shirts, putting your bar staff in waistcoats and bow-ties is completely out of place. Pastel colours, either inside and outside, are never a good idea, and neither are low sofas, not to mention being a very inefficient use of space.

But, at the end of the day, pubbiness is something that develops gradually over time and cannot be instantly created simply by ticking items off a list.

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



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## Whats On

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### Tuesday

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### Wednesday

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### Thursday

Classic Vinyl Dj Night 9pm  
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# Stagger

## Portwood & District with Paul Holland



Someone once said “things ain’t what they used to be” which is a thought that struck me as I made my way through the town centre from the A6 to Portwood for this evening’s stagger, noting as I went all the pubs now closed compared to only a few years ago when I could be regularly spotted strutting my stuff around town. Some good (Unity, Stockport Arms – now a café bar, Bulls Head and the Stanley Arms) and some not so good (Cobdens, Yates, Sam’s Bar and the Royal Oak). This theme of reminiscing about long and recently shut town centre pubs raised its head at various times of the evening and again some were and still are missed whilst others are long and best forgotten. Nowhere is the decline of the local pub over recent history more noticeable than in the area covered by tonight’s stagger. 20 years ago if you were to start from the Park on the bottom of New Zealand Road and end at the Tiviot Hotel at the bottom of Lancashire Hill, I think you could have easily done a dozen pubs. Tonight though we were down to five, all different in their own way.



The first pub, the one I was looking forward to the most, was the **Park**, a corner local on the corner of Newbridge Lane and New Zealand Road which had recently undergone (looking from the outside) a major refurbishment. Cask ale was promised. Sadly, the current landlord advised that cask was on the agenda for the future but not at that moment – let’s hope so or there will be some amendments required to the outside signage.

With the disappointment of missing out on a visit to the Park still palpable I continued my now shorter walk to the **Midway** which was now our new start point. From a full 50 yards away I could hear the sound of laughter emanating from the direction of the beer garden. As I got closer I could see it was very busy with a throng of people outdoors enjoying the early spring sunshine. The Midway reopened in June 2008 after refurbishment and now describes itself as “contemporary eating and drinking”, with the emphasis on eating. The interior is divided into two areas: a restaurant and bar. The latter can appear cluttered with furniture to accommodate even more diners, and on this night it was extremely busy and noisy! Perhaps not the place to go if you are

looking for a quiet pint. The beer garden overlooks the river and associated industrial heritage. Although a nice enough place the noise levels meant we quickly drank our beer and moved on. Beers tried on the night were Sharps Doom Bar and Moorhouses Blond Witch and both were good.



A quick walk took us to our next port of call, a pub that needs no introduction and the current local CAMRA cider pub of the year; of course I am talking about the **Railway**. Ordinary looking from the outside, once inside it quickly becomes apparent this is a far from ordinary pub. After the noise of the Midway there was only the steady hum and buzz of conversation to occupy the senses. Amongst the many cask ales, it showcases the ranges of Pennine, Outstanding and Pictish breweries supplemented by three guest beers at weekends. Real cider and a vast choice of foreign beers are also waiting to be sampled. Our ranks swelled by another couple of people in here and beers tried were Rossendale Pitch Porter, Dunham Dark, and Outstanding Blond, all of which went down well.



Time was passing so we departed and made our way the short distance to the nearby **Queens**. This Robinson’s house is mainly open plan with a smaller room on the left. The most interesting aspect of this pub is the pictures of old Stockport that adorn the walls. Our numbers had swollen further but with no mild on offer most of the assembled party opted for the Dizzy Blonde. Sadly this was far from being on form. I opted for the Unicorn which had a distinct antiseptic aftertaste. Hopefully it was just a bad day at the office for the beer in here. I have to admit I have visited the Queens a couple of times in the past

six months and both times the beer quality was a lot better.

Another short stroll took us to the **Tiviot** situated at the bottom of Lancashire Hill opposite the cask-free zone that is the Full Shilling. The Tiviot fulfils its roles as a splendid traditional town centre pub and good value lunchtime eatery with equal aplomb. The vault, with its pictures of old aircraft ‘donated’ to the pub when the RAF office opposite shut decades ago, is one of the few left in the town centre. On the walls are photos of steam engines and old Stockport in which Tiviot Dale predominates, including the nearby now defunct Tiviot Dale station. Although the Tiviot now seems cut off from this hinterland by the road network it has still managed to remain a community pub. The credit for this must be due to the landlord who has been here since 1965, the last 30 years as licensee. Ask him about the ghost in the cellar! As expected the beer was on excellent form with Hoptimus Prime, 1892 and Unicorn all on form. Probably my favourite pub of the night.

Our next port of call was the **Swan With Two Necks**. Visiting this narrow fronted pub with its mock Tudor façade in the evening can be a bit hit and miss. How busy the pub is will determine if it is open. During the day when the shopping centre is bustling the pub



can be busy with shoppers and diners. In the evening when the shops shut there isn’t a lot of passing footfall hence the random evening opening hours. Luckily it was open tonight. This pub is on the CAMRA National Inventory of Historic pub interiors and on entry it’s easy to see why. From the door there is a vault; then the bustling bar-corridor; a cosy, button-back seating snug with a feature sky-light; and at the rear a further small lounge-cum-diner. Outside is a compact, walled drinking area. Due to refurbishment work being carried out on the pumps Unicorn and Old Tom were on and both were very acceptable.

And that’s really it for Portwood and District. It wasn’t the end of the night though. Some managed to get a drink in the George on Mersey Square while others fell foul of a strictly enforced door policy (the wrong trousers apparently). Refuge was found in the rather more welcoming Pineapple around the corner while the Crown across the road was a natural end to the evening. All in all a very enjoyable night with some good beer in good pubs.

# THE BEER SHOP

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# Trafford & Hulme CAMRA Pubs of the Season

## The Old Packet House

The Trafford & Hulme **Spring Pub of the Season** was presented to Claire and Terry Hardman who are the father and daughter team who ably run the **Old Packet House** in Broadheath. The pub was full of locals and CAMRA



members who all enjoyed their hospitality. Terry had invited along John Costello of Dunham Massey Brewing Company as he sells Dunham Massey Little Bollington all the time and it is extremely popular with his locals. John was delighted to attend and commented on how well Terry and Claire do with their beers and stated that it is very unusual today to come across a pub tied to a Pubco which is making such a success of the business and being recognised for it by CAMRA. Pictured above – retiring Trafford & Hulme Chair Beverley Gobbett (left) presents the award to Claire and Terry

## The City Arms

The Trafford & Hulme **Pub of the Season for Summer 2013** is **The City Arms**, Manchester.

The City Arms is one of the real gems of our city's pub scene, tucked away on Kennedy Street, just off Albert Square. While the press often focus on more historic pubs like the Britons Protection or Mr. Thomas's Chop House, for a traditional regulars' pub that focuses on beer, there is none better than the City Arms.

The pub has featured in the Good Beer Guide for the last 17 years. Landlord Steve Crook has been looking after the beer for seven

and a half, originally as cellar-man and more latterly as licensee. In fact, Steve was responsible for the beer quality which won the pub its previous Pub of The Season award in 2008. There are usually eight real ales on offer which under Steve's stewardship now regularly include two or three LocAle options from local microbreweries, with Hornbeam, Millstone and Green Mill being particular favourites from the selection available under SIBA's Direct Delivery Scheme. There is a permanent dark mild in the form of Moorhouse's Black Cat on pump two while pump seven usually features a stout or porter. For cider lovers, Weston's Old Rosie (with occasional alternatives) is dispensed from a box on the back bar.

As well as being one of the biggest supporters of CAMRA's LocAle scheme, Steve and his team support as many of CAMRA's campaigns as possible including the current "Fair Deal 4 Locals" campaign which is particularly apt as the pub is owned by PubCo Spirit meaning that they are forced to buy beer at up to 50% more than they would pay on the



open market. For other campaigns there is a dedicated CAMRA notice board and plenty of campaigning leaflets available.

The award was presented on a hot and sticky night in July with branch secretary Caroline O'Donnell (pictured left with Steve Crook) telling the assembled drinkers that quite simply the pub deserved the award because it was a "cracking pub" - which gained a hearty round of applause. Grinning with pride, Steve Crook accepted the award on behalf of his team, saying that everybody who works at the pub works incredibly hard to make it what it is. He thanked CAMRA for their support over the years and paid tribute to the loyal regulars who keep the pub busy day and night.

## Chorlton Festival Review

Over its nine years, the Chorlton Beer & Cider Festival has grown from small beginnings to become a significant event in the regional beer festival calendar, yet it still retains a unique small festival feel. There could not have been a better time for 3,500 people to descend on the grounds of St Clement's Church with the festival weekend heralding the start of what was to become an extended July "heatwave".



The first festival in 2005 sold around 2,000 pints of 35 different real ales - by 2013 there was a choice of 90 ales plus 49 ciders & perries with over 10,000 pints being consumed over the two days. For many years, organisers have been trying and failing to anticipate just how much beer the thirsty folk of Chorlton and surrounds could consume, but this year they finally succeeded and for the first time since that first festival, the festival did not have to close early due to lack of beer.

A new layout which saw the cask ale bars split into separate buildings with the cider and perry bar in a marquee in the grounds was well received and helped keep waiting times relatively short, even at the busiest periods. Serving speed was helped by the use of 32 hand pumps on the cask ale bars and a further six on the cider bar. Chorlton's own Bootleg Brewing Company took the record for the first beer to sell out with Chorlton Pale Ale, house beer at the brewery's home at the nearby Horse & Jockey pub, selling out in just five hours. The brewery's first ever wheat beer, Weiss, brewed specially for the festival, also proved very popular.

For the second year, the festival hosted the North West Speciality Beers round of the Champion Beer Of Britain competition. A panel of 9 painstakingly tasted the eight top speciality beers as voted for by CAMRA members across the region. The Gold medal went to Crewe's Offbeat Brewery for their 4.5% wheat beer Way Out Wheat. Head Brewer Michelle Kelsall was hosting an open night at her brewery when given the news and was quite simply speechless. The beer will go forward to the national Champion Beer Of Britain competition which will be held at the Great British Beer Festival in London. Runners up in the competition were Dunham Massey Brewing Company for Chocolate Cherry Mild and Horwich's BlackEdge brewery with their Black Port Stout.



After the judges made their decision on the finalists, it was down to the customers to choose the Beer Of The Festival from all 90 beers. When the votes were counted, it was a split decision with two very different beers tied so joint winners were declared with Titanic's Cappuccino Stout and In Shreds from Wilson Potter Brewery sharing the award.

The success of the festival will mean that St Clement's can further invest in facilities at the church which has become a hub of community activity in recent years, playing host to countless clubs and classes catering for locals from toddlers to pensioners. Thanks to all those that came along for their support and thanks to all the volunteers both from CAMRA and St Clements for persevering in the extreme heat.

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# Pub News

Covering Stockport, Manchester and beyond

## Orange Tree

In an unfortunate (or not?) case of events moving on after Opening Times went to press, Altrincham's **Orange Tree** re-opened on 14th June, the same day that *OT* submitted to print the news that it had closed.



So we are more than happy to announce that by the time you read this, it will have been open for six weeks. After reporting last month on the Fair Deal 4 Locals campaign for PubCo reform, we were pleased to discover that the Orange Tree's revitalisation comes thanks to a couple who are becoming quite the specialists at turning round previously struggling PubCo outlets.

We have reported before on the success that Chris Cocks and his partner Julia Wright have made of the **Bulls Head** in Sale and that they were also the team that came to the rescue of Altrincham's **Bricklayers Arms** after its tenants quit in 2012. On the same day as they re-opened the Orange Tree, Chris and Julia also took over the **Harvester** between Hazel Grove and Offerton in Stockport taking the total number of pubs in the "CJ" group up to seven - a remarkable feat given that they only returned to the pub game in late 2011. The other pubs making up the group are the **Temple Inn** in Sale Moor, the **Faulkners Arms** in Altrincham and the **Sportsman** in Chadderton.

In taking on the Orange Tree, the couple reunited the pub with its former sibling the Bricklayers Arms which were under the joint ownership of Paul Cant until he handed the keys back to landlords Enterprise Inns in February 2012. Chris and Julia have also re-united the pub with newly-appointed manager Stef Lomax, who previously managed both the Bricklayers and the Orange Tree along with Paul's partner Di Hart. Stef who previously raised funds for a number of charities from cancer research to Help For Heroes took no time at all getting back to old ways with the launch night of the new Orange Tree being a fund raiser for Manchester's Christie Hospital. The pub is back with entertainment at the weekends and if the record

of the team behind it is anything to go by, will soon be pulling in the customers with a whole host of events.

*Opening Times* recently called in at one of the group's other pubs, the Temple Inn in Sale Moor, where we found that the pub had been given a thorough facelift with new décor and furniture. While only one cask ale was available in the form of Tetley Bitter, it was in decent form and we found the welcome we were given to be most warm. As last orders were called at 11pm, we were waved on our way with the advice that if we would like one more drink, we would be more than welcome at their sister pub the Bulls Head which still had another hour's serving to go. The Bulls Head continues to be extremely popular with locals in Sale with its wide range of events. The pub recently organised a "jolly boys and girls outing" to Doncaster races with a full coach of regulars starting with breakfast at the Bricklayers Arms before setting out to the races. It's great to see pubs still organising this kind of trip which helps bind their communities together with shared experience.

Chris and Julia, along with their managers and staff, are helping keep the great British pub alive and *Opening Times* for one salutes and thanks them in their efforts. If you live near one of their pubs, head over and see what they've done - if you last visited under previous management you may be pleasantly surprised.

## Out in Cheshire

There are positive signs for drinkers in Little Bollington with the news that the **Stamford Arms** is set to reopen as a traditional pub. The pub has been known as Home restaurant for a number of years now and while retaining cask ales, the quality has clearly shown that the focus of the pub is elsewhere. However, in mid-July, Home closed for refurbishment including the announcement that when it re-opened it would both revert to its old name and be once again a pub. Although its location on the A56 Lymm Road means it's likely to be focused on catering for driving diners, it's still good news to see a pub converted *from* a restaurant.

Further out on the A56, the new **Lymm Brewing Company Brewery Tap** should finally have opened by the time you read this. After a number of delays, the Brewery Tap, which has been converted from the former Post Office on Bridgewater Street, was due to open its doors on 1st August. As previously reported, the bar and associated brewery are the latest venture from the Costello family, owners of Costello's Bar in Altrincham and Dunham Massey Brewery. We wish John, Anthony and their team every success in the new venture.

## Southern Suburbs

The **South West Manchester Cricket Club** in Chorlton recently held an extremely successful Beer & Bazaar weekend which mixed a beer festival with an arts and crafts fair and brought crowds to the Ellesmere Road club. The event was also the swansong for bar manager Andy Jones who has transformed the bar at the club, introducing real ales on a single handpump and building up sales to the point where the club has six handpumps with three or four ales focussing on LocAle breweries usually on sale.

**Morley Cheeks** has become the latest of Chorlton's bars to have its own house beer brewed specially for it, joining Elektrik, Oddest, The Beagle and the Sedge Lynn. **Morley Cheeks Seadogs** is a 3.7% amber session bitter with American hops which is being brewed for the bar by Manchester's Privateer Brewery. Seadogs joins Thwaites Wainwright and Weston's Old Rosie cider as permanents on the bar alongside guest ales which on the last couple of times *Opening Times* called have been from Congleton's Beartown Brewery.



Opened on the evening of July 19th, the **Expo Lounge** (pictured above) is the first Manchester outlet for southern-based group, Lounges. Sited on Wilmslow Road, it is next door to the (Famous) Crown. This is a good-sized conversion of a former furniture store, thus it is wide and stretches back a good way to the open kitchen area at the rear. Definitely more of a cafe-bar than a pub atmosphere, but that is how it sets its stall out. Decor is vivid with almost every piece of wall space taken up with an artwork or mirror of some sort. Plenty of seating is available for both dining and drinking, whilst an additional area out front allows people to get really close to the bustle of Wilmslow Road when the weather allows. A large table set in a niche by the kitchen allows a group to dine together. The sole cask beer is Toga Man, All Hail the Ale, specially brewed for the pub chain by Bristol Beer Factory. Good to see an operation like this selling cask ale in Didsbury, albeit at quite a price - £3.45. The goings on in the pub can be viewed via the webcam linked to the website.

[More on page 13...](#)

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# Pub News Extra

Continued from page 11

## Crown, Great Moor

The Crown, Great Moor, the flagship Robinson's pub guarding the southern border of Great Moor on the A6, now has a new landlord. When Dennis Davies announced his intention of moving to pastures new, there was no shortage of interest among potential new licensees. Robinson's choice has been Mark Taylor, who together with his partner Sharon Thomasson recently took over the reins directly from Dennis. Although this is Mark's first pub, he is very well qualified to take over The Crown, as he has been a regular there for over 20 years! He will, however, be greatly helped by the fact that Sharon is already experienced in the licensed trade.



Mark is very keen to develop the potential of The Crown as a great community pub, where traditional pub games such as crib, dominoes and darts are regularly available. One of his first steps on taking over was to display a "mission statement" on the bar and on the tables in the pub, stating that one of his main aims is to establish teams to represent the pub in these games in various pub leagues in the Stockport area. A pool team has already been formed, and others are in the pipeline.

The function room upstairs, which has been a regular venue for CAMRA Branch Meetings in recent years, is still available for hire, and he is encouraging family events, e.g. Christening, Birthday and Wedding Parties, to take place in the pub. These have already started to happen, and he has several bookings for the near future, one of which is a booking for a party of 100+ people on a Saturday night! Live football and other sports will, of course, continue to be a feature of in-pub entertainment, as will open-mic Karaoke, themed Karaoke and live artists, and the dates for these events have been published.

The good news for real ale enthusiasts is that Mark will be placing a greater emphasis on cask ale, which is already a key feature of this pub. The new(ish) Robinson's cask ale display board has been firmly fixed to the wall near the bar, and he is planning to rearrange the hand pumps so that the first thing customers will see when they approach the bar will be all the hand pumps arranged in a row, whereas at the moment

they're scattered round the bar in various places. The current range is Trooper, Unicorn, Cumbria Way, and, unusually, both Robinson's Milds, 1892 and 1892 Dark. Further good news is that he's planning to extend the range of cask ales from five to seven, which will give him scope to offer Robinson's seasonals on a regular basis.

Changes that have already happened include an improvement to the interior signage in the pub, and hot bar snacks are now available. Heating has been installed in the outdoor smoking area, and a new outdoor drinking area has been created at the side of the pub. Tables and Robinson's parasols have been installed, and are visible from the A6, immediately improving the pub's kerb appeal. This has also given the area a much more festive look!

## POD Deli

Friday May 14th saw cask ale appear for the first time on Albert Road in Levenshulme. Two beers, Marstons EPA and Wychwood Hobgoblin, are now on at the Post Office Deli (or POD). Set in part of the building housing Levenshulme Post Office, POD began life in May 2010 in what was the public counter portion of the building and in those days it functioned purely as a café as it had no on-licence. It then went on to gain that on-licence a year later, at first selling British bottled ales and draught Continental lagers.



An avant-garde set-up that would rival its contemporaries in either of the nearby trendy neighbourhoods of Chorlton or West Didsbury, it comprises a large room with space for plenty of tables. The décor is light and welcoming, brightened by a wall decorated in a bold floral print, plus a red wall that evokes memories of Post Office colours. Along the rear wall, part of what was the original PO counter now serves as the bar and deli display counter; from here food is served daily till about an hour before close (generally 9 to 9.30pm). The food consists of sandwiches, breakfasts, quiches, salads, soups, and suchlike. The menu choices change from week to week, and vary depending on the season. The former courtyard at the front acts as the outside drinking area, where shade is provided by table umbrellas; as you can imagine this is well used in times of good weather. All in all, POD is a real breath of fresh air for

Levenshulme as it differs so much from what else is on offer in the town. The POD is about a two-minute walk from Levenshulme rail station, a four minute walk from bus 192 on Stockport Rd, whilst buses 168-9, 178, and 197 drop you on Albert Rd itself.

## Pub Shorts

In Manchester City Centre there's a new cask ale



outlet on Portland Street. The **Blue Parrot** now has Marble Pint and Manchester Bitter on handpump. When OT called the beer was in very good condition but at £3.80 for a pint of Pint this is perhaps a bit top-end even for Manchester City Centre pricing.

Another cask ale gain has been the Trof-run **Deaf Institute** on Grosvenor Street, All Saints. When OT called in mid-July Stonehenge Brewery Heel Stone was on handpump at a very reasonable £2.50 a pint. Subsequently, however, we have had very mixed reports about the beer quality here.

In Edgeley, Stockport, the builders moved into the former **Hollywood** on Bloom Street in early July. A brief chat to them confirmed that this large ex-Wilsons pub is being converted into a children's nursery. This will be a relief to local residents as the premises had begun to deteriorate.

We dropped a slight clanger in the last issue by suggesting that the **Marble Beer House** in Chorlton had extended its opening hours to midnight every day. Not so – the only day they open until midnight is Sunday.

In Didsbury, the **Station** has now reopened after being closed and "for sale". We have reports of a major improvement with the pub and its licensee being very welcoming and top-form Marston's Pedigree on handpump.

In Openshaw the seemingly long-mothballed **Queen Anne** on Ashton Old Road has recently reopened. We do not believe cask beer will be on sale but will happily be proved wrong. The former **Britannia** in Beswick, a great (and award winning) pub in its day has now been demolished.



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# Poynton Points

## With Lawrence Bamber

### Worth Brewery Update

Despite his recent stroke, Head Brewer Paul Hession goes from strength to strength with five new brews. Coal Porter (5.6%), a rich dark porter, to which real port is added; West Gate (4.6%), a dark ruby bitter; Blue Steel (4.9%), named after the missile used by the Vulcan bomber; a sweet strong pale ale, hopped with Nelson Sauvin and Galaxy hops; Bailey's Gold: (4.9%), named after a combination of two Baileys. The first is Sarah Storey (nee Bailey) of Paralympic Gold Medal fame, a local girl, and the second the Bailey Room at Poynton RBL. This is a well hopped golden ale. Sovereign (4.2%), a green hopped beer, initially with Challenger and Bramling Cross, and green finished with Sovereign Green hops, this is a very well hopped summer session ale.

### 40 Years Not Out

On July 31st, mine host Ken Bromley completed 40 continuous years as licensee of the **Bull's Head**, London Road North, Poynton. Ken, Barbara and daughter Sally Anne have recently acquired the pub from Punch Taverns, and as it is now free of tie, are more able to support LocAle, with beers from Storm, Wincle and Mobberley making frequent appearances.



### Real Ale Gain

The **Vernon Arms**, part of the M&B Sizzler chain now has three hand pumps, two of which were dispensing on-form Greene King IPA at the time of our visit. The pub is predominantly an eatery, but it does have drinking areas both inside and out. Opening hours are 12 to 11pm each day. It is on London Road South, out of Poynton on the way to Macc. Telephone: 01625 871639.

### And finally...

Perhaps saving the best until last the major news to break last month was that Bollington Brewery has purchased the former Red Rock/ Cask Tavern on Park Lane. Bollington already owns the award winning Vale Inn in Bollington itself and the Park Tavern in Macclesfield. This is excellent news and is another step forward to the transformation of Poynton's beer scene. No news yet of when the pub will open in its new guise.

### Third MOSI Real Ale & Cider Festival

Trafford & Hulme CAMRA is pleased to confirm that the MOSI Real Ale & Cider Festival is to return to the Museum Of Science and Industry's Power Hall in September. We last held the festival in March

2012, but it was feared that changes brought about by the museum's merger with the National Science Museum Group, then followed up by the threat of closure, might have put paid to the event. Now it has

been confirmed that MOSI and its sister museums in Bradford and York are staying open, the festival has a new date and is set to be the biggest ever.

*Continues on page 19....*

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# High Peak Pub Scene

Tom Lord & Robin Wignall with News and Views

## High Peak Pub News

### With Tom Lord

We have received information that a new off-licence called **The Little Beer House** is to be opened shortly in the centre of Glossop, close to the main crossroads and the railway station. It will specialise in take-home cask beer and bottle conditioned real ale. The owner is Geoff Oliver, well known locally for his Pennine Beers from the Rossendale Brewery and also the Sportsman pub on Mottram Road in Hyde.

Over to Buxton now and our local correspondent tells us that the **Old Court House** in Buxton is now an outlet for Thornbridge beers. Furthermore Buxton Brewery is scheduled to open a bar nearby this month. We also hear that Robinsons' New Inn on the Market Place is to become a form of cask ale house with guest beers in a similar operation to the Castle on Oldham Street in central Manchester.



Over recent weeks High Peak CAMRA has been busy surveying pubs in the Bredbury, Romiley and Marple areas to update the branch's pub database. Two interesting beers noted were Castle Rock Bitter from Nottingham in the **White Hart** in Woodley (pictured above), and Lancaster Blonde in the **Spread Eagle** at Hatherlow.

The updating of our pub database will be moving to the Tameside area shortly and to the outer reaches of the High Peak Branch area in Derbyshire including Buxton, so expect information from these areas in the coming months.

Beers from the new Mouselow Farm Brewery in Glossop are starting to make an appearance in the area and have recently been on sale in the **Sportsmans Arms** in Strines and the **Norfolk Arms** in Marple Bridge, along with other local outlets. The Norfolk Arms generally has four real ales on offer, often two from Kelham Island Brewery in Sheffield and two other guest ales.

I also hear that the excellent off-licence in Whaley Bridge is possibly stocking bottles of

Etoile du Nord from the Brasserie Thiriez on the France/Belgium border. If you like hops you will like this. I shall investigate!

One final point before signing off for this month is that news from High Peak Branch members in Tameside, NW Derbyshire and Bredbury, Romiley and Marple areas about pubs and the beer in your locality is always welcome. Quite often it is information worth sharing with your fellow local CAMRA members, and helps keep our pubs database up to date.

Finally to close, I am happy to report that I have a new garden shed, but regret to report that it is currently unlicensed. However I am working on that!

## Peak Practice

### With Robin Wignall

New in the current Good Beer Guide is Geeves Brewery from Barnsley. The **Navigation** at Buxworth has accessed beers from there, and so Navigation from Geeves was an appropriate choice, a blonde beer hopped with Czech hops. Also available was Clear Cut Pale Ale. The Navigation is good at sourcing beers from lesser known small breweries. Expect more of this for the Beer Festival over the August Bank Holiday weekend, at the end of the month, 20+ beers and some ciders are proposed. The festival runs from Friday to Bank Holiday Monday. A cooling system will be installed in the festival room and there will be live music during the evenings.



Ahead of the anticipated beer festival the same weekend, the **White Lion** at Disley is also good for finding a range of beers, from the Enterprise Inns SIBA list. A recent visit found Purity Mad Goose, Hawkshead Bitter and Otter Bitter among a good choice.

The Wheatsheaf at Dove Holes has had all its Robinson's badging removed, not a good sign.

With the re-opening of the **Bull's Head** in High Lane, it is good to report that Punch Taverns have done a good job of refurbishment, and new tenant Mike is pleased with the pub he has taken over. The completed project sees two small

rooms retained with a larger room. There is also a canalside beer garden. Food is available 12-7 all week. When I called, beers on the bar were Doom Bar, Unicorn and Bull's Head Cask Ale, the last being an on form pint of Marston's EPA.

The former Mousetrap in Disley is now **Frankies**. It is free of tie and is badged as a wine bar. However four hand pumps can be available at busy times, and even on a quiet Monday evening, Thwaites Wainwright and Happy Valley 5 Rings were available. The former was a decent pint which was sensibly priced, especially for a wine bar in this area. Here also different drinking/dining areas are found. A deliberate mix of furniture includes armchairs, sofas and a rocking chair. Food on the menu boards ranges from snacks to 'platters'.



The **White Hart** in Whaley Bridge welcomed new tenants at the end of June. Wendy and Phil are locals and are making realistic plans for the future. Food is expected to be available by the end of July. Sport enthusiasts will welcome the return of Sky. Look out for live music. A beer festival is also in the plans, taking advantage of the outdoor garden area. Beers in early July were Tetley Bitter, Young's Special, Bombardier and Landlord. Customers at the White Hart should have lots to look forward to.

Around the time of American Independence Day in early July, several brewers were selling beer with an American influence. Phoenix Arizona is a year round brew, known for its hops, available recently at the Navigation in Buxworth. Buxton American Rye has been on at the **Old Hall** at Whitehough. The **Railway** in Whaley Bridge and other local Robinson's houses have had Uncle Sam's Pale Ale, also with American hops. Caledonian have brewed an American style summer pale ale which has been sold at the Leathers Smithy at Langley, Macclesfield, and the latest Marston's Single Hop offering is Amarillo, again with American hops. This was sold at the **Shepherds** in Whaley Bridge and the **Royal Oak** in High Lane. Lots on offer for those with a taste for dry, hoppy beers.

Finally an early note to look out for the Beer Festival at the Old Hall at Whitehough, during the weekend of Friday 20 to Sunday 22 September.



# Thanks from Walthew House

## Fundraiser Kathryn Sheldon Writes

**Walthew House have had another fantastic year at Stockport Beer and Cider Festival – yet again it was an absolutely brilliant three days and we've made even more money than last year.**

First and foremost we must thank everyone on the committee for giving us this incredible opportunity in the first place which has enabled us to raise the amazing sum of £6,500 (which has bettered our record-breaking £5,000 from last year). As an independent local charity, receiving no statutory funding we are heavily reliant on fundraising so this money really will make a huge difference to us. We can't thank all of the festival-goers enough for their generosity – thank you to everyone who played our gamecard or raffle, bought from our stall, threw their change in the buckets or just made us smile – you were a great crowd!

Our festival sponsor Punch Taverns not only sponsored our stall but also gave us a barrel of beer and raffle prizes – big thank you to Ian Lester for all of your help.

We also had all of casks sponsored so thank you to Ray and Pam Ford at The Railway, Heaton Norris for sponsoring two plus our gamecard, Dean Hilton at The Beer Shop in Heaton Mersey – who also donated the beer in it!, Steve Humpries at Clarke Nicklin, Harry Bates (who also sponsored our gamecard), Stuart Kirkham at The Hind's Head in Heaton Chapel, Coral Heyworth at The Nursery Inn in Heaton Norris, Steve Brannon at Ye Old Vic in Edgeley and Starkey Laboratories who also kindly sponsored our gamecard.

Many 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 and what we didn't manage to sell at the festival we were able to sell elsewhere (thank you to Ye Olde Woolpack for that!). We would like to thank Gaynor and everyone at JW Lees for generously donating three firkins, Coach House Brewing Co., Howard Town, who also gave us 2 crates of bottles, Privateer, Rossendale who also gave us a raffle prize and Tatton Brewery.

This year we were fortunate to receive £50 towards our refreshments from Parfetts Cash and Carry and also more Jaffa Cakes than we knew what to do with from McVities.

We'd also like to thank the other local organisations who sponsored our gamecard: Bar Fringe on Swan Street, Chilli Masala in Edgeley, Elektrik bar in Chorlton, Lynx Taxis, The Manchester Cider and Perry Festival, The Railway, Portwood and The Vale Cottage in Gorton.

We were also helped out by Ian Chadwick who supplied and fitted our very popular barrels of dandelion and burdock and blackcurrant and liquorice.

We are over the moon with how the festival went again this year and it really wouldn't have been possible without our amazing volunteers who really worked their socks off – every single person was fantastic. Very welcome editions to the team this year were the group of volunteers from Allied International Credit, Equity Housing Project and Trolex. Special thank yous need to go to Brenda and Ron Marsh who provided invaluable support throughout the entire festival, including the set-up.

The Walthew House Steel Band, who are all visually impaired, put in another fantastic performance on the Friday afternoon and sounded so good they even moved one audience member to tears! If you missed them again make sure you don't miss them in our final year next year. Thank you to band leader Janice Turley and all members for all of your hard work.

We need to say a special thank you to McCann Erickson who designed our promotional material for us at no cost and at very short notice.

Finally we'd like to thank our guest celebrity Jordan Fagbola from Stockport Co. F.C. for kindly coming along to judge the fancy dress competition on our behalf.

Thank you again to everyone involved who helped make the festival a truly special event for us and to all that attended and showed your support. We had a fantastic time and can't wait for next year!

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# MOSI Real Ale & Cider Festival

Continued from page 15

The 3rd MOSI Festival will spread over three days from Thursday 26th September to Saturday 28th. It is expected to feature nearly half as many beers again as in 2012, with a range of up to 90 planned. These will be selected from breweries across the North of England with the usual mix of old favourites and exciting new brews. Look out for September's *Opening Times* for highlights from the beer list. Once again, the bars will be scattered around the museum's Power Hall amongst the historic working engines, railway locos, rolling stock and other exhibits. Alongside the cask ales will be an impressive range of traditional ciders and perries and a selection of foreign beers.

Opening hours will be 5pm - 10.30pm Thursday & Friday and 12 Noon - 9.30pm Saturday. Entry will be £5, with £1 discount for CAMRA members, students (only with an NUS card), over 60s, registered disabled, and Job Seekers Allowance (with documentation).

There will be further details in September's *Opening Times*. In the meantime, you can get the latest updates on the festival on Twitter by following @MOSIAleFest with details also available at [www.thecamra.org.uk/mosi](http://www.thecamra.org.uk/mosi)

## North Manchester Cider Pub of the Year

The North Manchester Branch Cider Pub of the Year 2013 title was awarded to the Bar Fringe, Swan Street. Here manager Carmen Contreras receives the certificate from Branch Secretary Phil Booton. The assembled CAMRA members and other customers were treated to a tutored sampling of ciders



from Somerset and Herefordshire. These ranged from the superbly dry to the exquisitely sweet, and were topped off with a kiss from that too rare a beauty we know as perry, writes Phil Booton.

## National Winter Ales – Cider of the Festival

Staying with a cider theme, the Cider of the Festival winner at this year's National Winter Ales Festival (yes, we know that was in January and yes, we know this is late) was won by Troggi Cider. The award was collected on their behalf by Festival Cider Manager Mike Robinson (left) and Regional Cider Representative Mike Gilroy (centre). The award was presented by Festival Sponsorship Manager Jim Flynn.



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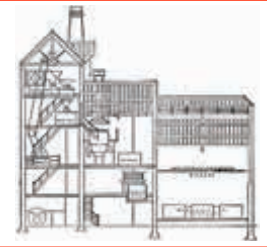
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LYMM BEER FEST



# Brewery News

## Micro, Regional and Family Brewers



### RedWillow

For July RedWillow hopped on the bandwagon once more and decided to do a small series of Saison beers, but with a twist as you will have come

to expect from them. One was a remake of Faithless XIV the Gin and Tonic inspired Saison, this time it's a little stronger at 5.7% but equally refreshing. This is known as Faithless XIV (2). Next in the series is a Goosberry Saison, Faithless XXIV (No. 24 as it is completely new) which came out in the second week of July.

The more observant may be wondering what happened to Faithless XXIII (No.23). Well let's just say it turns out it is possible to add too many hops to a beer. A handful of firkins and bottles has been kept back for experimental purposes, and the rest sadly went down the drain.... RIP

RedWillow beer will also be available on Virgin Trains on the Manchester to Euston route. Unsurprisingly Tilting Ale isn't bottle conditioned but it is still a tasty and enjoyable beer and was launched in the Virgin on-board shops from 21 June. Not only is this a real feather in the cap for Toby McKenzie at RedWillow but is testament to the brewery's growing reputation.

### Robinsons

Just eight weeks after the launch, Robinsons have announced the production of the millionth pint of Trooper, over six months ahead of schedule. This

equates to over 20,000 pints being drunk every day since the launch on May 9th. This daily demand is expected to continue to increase through August as by then Trooper will have had listings in all the major pub chains including Punch, Spirit, Enterprise and Wetherspoons as well as the major wholesalers, meaning that any pub in Britain will have access to the beer. It certainly seems to be striking a chord with drinkers – OT has been conducting a very unscientific straw poll asking licensees stocking the beer how it's been selling. The universal reply has been that they can't sell enough of the stuff.

### Mouselow Farm

Frank Wood's Mouselow Farm Brewery was launched last month and the beers are now



appearing in the local free trade. The main beers produced initially, are the Golden Goose at 4.3% and the Bankswood Bitter at 4.2%. Both are being tweaked slightly each time they are brewed until Frank is completely happy with them. However, a batch of The Ducks Nuts 4.6% has been brewed and should be on sale by the time this issue of OT appears. This is hopped partly using Citra hops and promises to be a tasty brew. Frank is also particularly keen to see the beers on show at beer festivals and in July they were at Dove Holes, Star (Glossop), Star (Huddersfield), Glossop Labour Club, the Duke of York (Romiley) and the Hare & Hounds (Simmondley). Later this month they should be at White Lion (Disley) and the Swan (Kettlethulme).

### Windle

Jessica McGirr is bringing the story to life of Bess Bowyer an old crone who once lived high up in the Roaches. Jessica and the family legend are now the inspiration for a summer beer. Family descendant Jessica put her name forward when the local Windle Beer Company launched a competition to find a character to personify their full-bodied and fruity summer ale.

Head Brewer Giles Meadows said: "The idea was to give a local character the opportunity to appear on the pump clip. We had no idea what the response would be and are delighted to have come up with such a great story."

It is said that Bess lived in a cave within the rocky outcrop of the Roaches close to the border of Staffordshire and Derbyshire. She is said to have lived in Rock Hall into the 1800's where she assisted smugglers and deserters to escape the soldiers who were sent to capture them. The legend also goes on to say that she had a beautiful young daughter whose singing could be heard among the rocks in the summer. Some people say she was carried off one winter's morning and was never seen again, others think she has links to the mermaid who lives in Doxy's Pool at the top of Roaches.

Jessica said: "I was tipped off about the competition on Windle's website and it sounded like a bit of fun. The Bess Bowyer legend goes back a couple of hundred years but it still makes a good story."

The 4.5% full-bodied and fruity summer ale will be in pubs from the start of July with Jessica on the pumpclip, flip top bottles will be on sale soon after. Belgian Saison yeast will be used to

impart a seasonal taste with a hint of spice in the flavour.

### Black Jack

The Single Hop series continues. Previous incarnations were Pacific Jade, Belma, Citra, Cascade and Mosaic. Hops are displayed against the same, simple pale 5.2% malt base. Next coming out is Topaz: expect light tropical fruit notes and an earthy bitterness. Collaborations seem to be the order of the day, too, with three recent get togethers.

Rob Hamilton (Black Jack), James Campbell (Marble) & Jay Krause (Quantum) brewed a collaboration Saison for Chris Mair of the Hanging Bat (Edinburgh) for EIBF (Edinburgh Independent Beer Festival) which ran alongside the beer bloggers' convention. EIBF is 7.4% with lots of Nelson Sauvin and brewed with authentic Saison yeast. Feedback from the casks was excellent but all of the brew went up to Scotland with only two casks hiding in Manchester somewhere.

Brian Dickson of Bitches Brewing Co and Phil Hardy of 'Beersay' blogging fame came and brewed a beer at Black Jack. 'Isoceles' is a 7.2% Belgian IPA which blended US and UK hops fermented with a specially sourced Belgian yeast. It was showcased in June at the Wharf in Macclesfield.

'Alumni' (6.1%) was brewed with Rob (Black Jack), Colin Stronge (Buxton) and Dominic Driscoll (Thornbridge). These are of course all ex-Marble Brewery employees and were brewing on the familiar ex-Marble Arch brewery kit, now owned and based at Black Jack. This beer is due to be showcased in most of the Marble pubs and to the free trade as well. A precise style eluded the brewers on the day but a cross between Old Ale & Pale Ale is expected. Look out for it about now.

Black Jack has taken on Darcey previously of Marble Beers and some time before then Cellarman/Manager at the Ladybrook, Bramhall when it won Pub of the Month and made it into the Good Beer Guide. Darcey will be working manning the phone, moving heavy things and hopes to move up to brewing in the near future.



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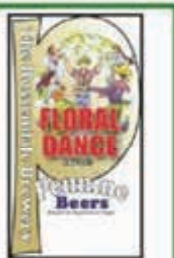
**Pennine Ale (Rossendale) Ltd., 84-86, Hud Rake, Haslingden, Lanc's BB4 5AF**

## THE ROSSENDALE BREWERY

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

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

*Meet our beers - Beer Tasting Notes*



**Floral Dance**  
**3.8%**  
A pale and fruity session beer, with body that is more than a match for many stronger beers!



**Hameldon Bitter**  
**3.8%**  
An unusually dark traditional bitter, with a dry and assertive character that develops in the finish.



**Glen Top Bitter**  
**4.0%**  
A citrusy, full bodied pale beer. Intentionally not over hopped with quite a dry after taste.



**Rossendale Ale**  
**4.2%**  
A malty aroma leads to a complex, malt dominated flavour, supported by a dry, increasingly bitter finish.



**Halo Pale**  
**4.5%**  
A citrusy, pale ale brewed with Cascade aroma hops, finishing with a slightly bitter aftertaste.



**Pitch Porter 5%**  
A full bodied rich beer with a slightly sweet, malty start, counter-balanced with sharp bitterness and obvious roast barley dominance.



**Sunshine**  
**5.3%**  
A hoppy and bitter golden beer with a citrus character. The lingering finish is dry and spicy.

Please do not hesitate to contact us for further info!

All of our beers can be sampled at: -  
The Griffin, 84-86, Hud Rake, Haslingden, Lancashire BB4 5AF (Brewery Tap) - 01706 21 40 21  
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