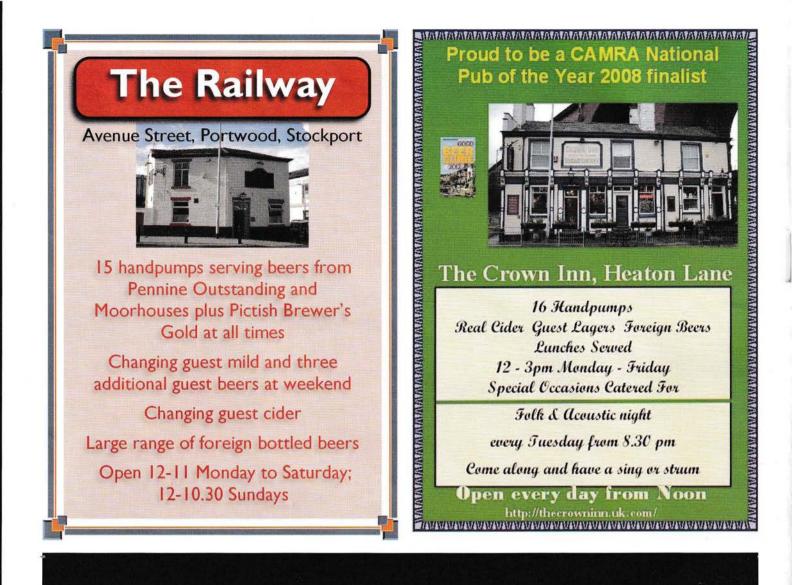


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Brewery Bonanza continues

Stockport Brewing Co and Runaway Brewery open - See page 10



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Pub of the Month The Nursery, Heaton Norris



The Stockport & South Manchester CAMRA Pub of the Month award for June 2014 has been awarded to the Nursery, Green Lane, Heaton Norris. Jim Flynn reports.

Over the years there have been accolades galore for the Nursery. Its classic unspoilt interior and well manicured bowling green to the rear are well known. However in 2013 the pub fell on relatively hard times with the very sudden and unexpected departure of the long standing licensee whose family had overseen the pub for decades and taken it to the pinnacle with 30 years in the Good Beer Guide and the award of CAMRA's National Pub of the Year in 2001. Sadly following this upheaval customers drifted away as rumours abounded.

The Nursery however is not a pub to be kept down and November brought in a new but highly experienced licensee, Brendan Adderley, who had previously done sterling work at the High Grove for 13 years. Brendan has laboured tirelessly to return the pub to its glory days. Once again the Nursery is attracting customers from miles around encouraged by the friendliness of the staff, the excellence of the food and the quality of the Hydes beers and guest ales.

If anything the beer range has improved with Hydes Original, Manchester Finest, 1863 and Owd Oak (yes that's two milds!) together with beers from their Beer Studio and new Lowry ranges. In addition there are always between two and four guest beers available. The lunches are also to be recommended, available six days a week, Tuesday to Sunday.

June could not be a better month for a Pub of the Month at the Nursery as with good weather you will be able to sit outside and maybe even watch a bowls match being fought out on the luscious green in front of you while sampling the excellent fare on offer. So why not join the local CAMRA branch to celebrate the return to form of an old favourite and make the award to Brendan and his staff on Thursday, 26th June when, I am sure, a great night will be enjoyed by all.

The pub is less than 10 minutes from the main 192 bus route (walk down Bowerfold Lane or Heaton Lane), 10 minutes from the 84 and 197 routes in Heaton Moor and the 22 stops within a ¹/₄ mile of the door. Don't miss it!

A FAMILY BUSINESS **STEPHENSONS** Supporting The Catering Trade Since 1868 The Pub of the Month award is sponsored by Stephensons, 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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What's On Information, Notes and Local CAMRA Branch Events



Opening Times - Information

Opening Times is published 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. 7,350 copies a month are printed by Phil Powell Printing of Failsworth.

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Disclaimer

We aim to ensure that the information in Opening Times is correct at the time of going to press. If we get something wrong then please get in touch (editorial contact details above) and we'll print a correction. Please also note the opinions expressed in Opening Times are not necessarily those of CAMRA either locally or nationally.

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Trafford & Hulme (T&H) www.thcamra.org.uk Contact: John O'Donnell 0789 880972 or enquiries@thcamra.org.uk

Local CAMRA Events

Wednesday 11th - Salford Crawl: Mark Addy 7.30pm; Egerton Arms 8.15pm plus two others. (NM)

Thursday 12th - Branch Meeting (including Meet the Brewer with Ticketybrew): Magnet, Wellington Road North, Stockport, Starts 8.15pm. (SSM)

Wednesday 11th - Hale Social: Moose, Ashley Road 8.00pm; Cheshire Midland 9.00pm; Railway 9.30pm; Tatton 10.30pm. (T&H)

Saturday 14th - AGM and Branch Meeting (followed by Hyde stroll): Sportsman, Mottram Road, Hyde. Starts 1.00pm. (HPNC)

Wednesday 18th - Branch Meeting: Crown & Anchor, Cateaton St, Manchester. Starts 7.30pm. (NM)

Friday 20th - Cheadle East Stagger: Cheshire Line, Manchester Road 7.30pm; Royal Oak, Stockport Road 8.30pm. (SSM)

Saturday 21st - Rail Crawl: Burscough Bridge to Wigan. Check website for details. (NM)

Saturday 21st - Flixton/Urmston Social: Church Inn 12pm; Flixton Ex-Serviceman's Club 1.30pm; Flixton Con Club 3.0pm; Tim Bobbin 4.30pm; Steamhouse 5.30pm; Nelson 6.30pm. (T&H)

Wednesday 25th - Midsummer's Day Gardens Crawl: Marble Arch 7.30pm; Angel 8.15pm; Bar Fringe 9.30pm. (NM)

Thursday 26th - Pub of the Month presentation to the Nursery, Green lane, Heaton Norris. From 8.00pm. (SSM)

Saturday 28th - Social trip to Brampton and Chesterfield. Details and names at next meeting. (HPNC)

Saturday 28th - Leek Pub Crawl. Bus departs Macclesfield 12.30pm or meet at Den Engel, Leek, at 1.15pm. (MEC)

Sunday 29th - Chorlton Festival set-up. St Clements Church, Edge Lane. From 12.30pm. Volunteers needed. (T&H)

Wednesday 2nd July - Higher Blackley Crawl: Three Arrows, Middleton Rd 7.30pm; Duke of Wellington, 9.00pm. (NM)



Chicken and Egg Situation

What's the purpose of CAMRA? "To campaign for real ale", of course. However, something that isn't appreciated as widely as it should be is that CAMRA actually invented "real ale" as a concept – it didn't spring into life to defend something that was widely understood but felt to be under threat. When the four founder members had their famous discussion in that pub in the west of Ireland, they had a general sense that something was going wrong with British beer, but they didn't know exactly what. At first, the organisation was called the Campaign for the Revitalisation of Ale. It was only later, once they had looked into the subject more thoroughly, that the current definition of "real ale" was arrived at.

In the context of the British draught beer market at the time, it was actually a pretty good way of sorting out the sheep from the goats. But, even then, the wiser heads knew very well it wasn't a universal yardstick for good beer. There was effectively no real ale anywhere in the world outside Great Britain, but that didn't mean there was no good beer. For a period of thirty years, the concept of real ale went largely unchallenged, and even in 2000 there was little "good beer" available on draught in the UK that didn't qualify. The introduction of nitrokeg "smooth" beers in the 1990s gave a new impetus to the real vs keg battle.

However, in the 21st century, beer has suddenly become fashionable again, and there has been a huge upsurge of interest in new and different styles and flavours, especially amongst younger drinkers. But a growing proportion of this new beer falls outside the definition of real ale, and thus presents CAMRA with a dilemma. Many of these young beer enthusiasts are happily mixing cask and keg in places like the Port Street Beer House or the RedWillow bar in Macclesfield, or even sticking entirely to keg in the BrewDog bar in Manchester. If you want to get them involved in CAMRA, telling them that all keg beer is chemical fizz isn't going to get you very far, and saying "that's nothing to do with us, we campaign for real ale" isn't much better. And to argue that keg Thornbridge Jaipur is no better than Watneys Red Barrel, or that Moravka lager is on a par with Fosters, is turning what was once a useful yardstick into blinkered dogma.

It is possible to overstate the scale of the issue – after all, many pubgoers will never encounter a "craft keg" tap from one month to the next, while you'll struggle to find even a half-decent pub without real ale. But it isn't going to go away, and is likely to grow in importance with the passage of time. In the long term, there is a risk that it will lead to a loss of credibility and marginalisation.

In reality, CAMRA has always campaigned on subjects well beyond real ale, such as opening hours, beer duty and licensing reform, and has also brought cider under its wing even though it has less to do with beer than whisky does. It presents itself as a champion of all beer drinkers and pubgoers, not just real ale drinkers. So, looking forward, surely it should adopt a more open-minded attitude to non-real beers while still retaining its core objective of protecting and promoting British cask beer. It simply needs to accept that CAMRA publications and spokespeople are allowed to discuss, review and praise non-real products rather than just pretending they don't exist. As private individuals, many of its leading lights do just that, but officially it remains beyond the pale.

In the long term, though, this is probably going to happen through a slow but steady grass-roots revolt rather than by official changes in policy. It could be compared with the way a majority of Catholics have come to embrace contraception despite the official hierarchy of the church remaining dead set against it.

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We started our Stagger on Ladybarn Lane familiar territory for me as I lived here when I first moved to Manchester almost 40 years ago.



First up was the Brewers Arms. This has changed hands since our visit (under new management from 23 May) but when we called there was only one cask beer, Jennings Cumberland Ale, but this is a massive improvement on the past as for many years it was a keg only pub. The beer was in reasonable condition.

These days the Brewers is the only pub in Ladybarn, as round the corner the Talbot has been knocked down, the Derby is now residential accommodation and Robinsons sold off the White Swan to a property developer a year or so ago. However all is not lost as the White Swan, known by many as the 'Mucky Duck', has been saved. The Ladybarn Club which resided in the old British Legion around the back swapped premises with the property developer and has now moved into the pub.



We had an invite from one of their members, an Opening Times reader, but I must admit on walking towards the club we almost turned away thinking it was shut. We saw a light and decided to press the bell. On being warmly invited in I was struck how the place had been opened out with the bar being moved to the back of the pub. The old vault has however been kept as a cosy snug. The place has been cleaned and brightened up and we were told that upstairs there was a room housing two large snooker tables. There were two cask beers, Robinson's Unicorn and a guest beer, Shepherd Neame's Dragon Fire which was in very good form. The place is run by an enthusiastic band of volunteers and I think

they should stop hiding their light under a bushel by proclaiming they are open for business (*They tell us that they now do this - ed*).

So on we walked to Fallowfield and the Friendship (pictured below) where Hydes have shown the value of investing in a pub. The Friendship is large and very well furnished with wood panelling and sofas as well as standard pub seating with distinct drinking areas around a horse shoe bar. Despite the fact that it was out of the university term time it was busy with a good mix of customers. The beer range was excellent with 1863, Original, Manchester's Finest, Lowry Dispute, Beer Studio Copper Cascade and Dark Odyssey from Hydes plus Copper Dragon Silver Myst, McMullen's Fool Hardy, Jennings Lakeland Stunner and Farmhouse Scrumpy from Gwynt y Ddraig. We found all the beers we tried to be on good form.



Across the road is the Great Central, a large Wetherspoons pub under a new block of student flats. The large rectangular, rather uninspiring, building has been broken up with columns and artefacts creating a surprisingly intimate feel to the place. It's clearly thriving doing what Wetherspoons do best; providing an excellent value night out. The beer range has noticeably improved over recent years and the quality was also found to be more than up to scratch. Just as we arrived the delightful Carley Friedrich from Brightside Brewing Company was finishing a Meet the Brewer session and there were three of her beers on the bar -Our Town, Amarillo and Manchester Skyline along with Lancaster's Raspberry Rose, Hilden Nut Brown and RCH Chocolate Porter.

Across the road running alongside the Great Central is Wählbar which opened almost two years ago. The bar obviously suffers out of term time as it was very quiet on our visit. It's simply furnished and decorated, and I found it a little soulless, though others in our party disagreed. The XT Pale Ale having just gone off there was only one beer available, Brightside's Our Town which was a little cloudy. Opinion was divided as to whether this adversely affected the taste.

Across Wilbraham Road is the Hydes

complex of 256 and the Sir Joseph Whitworth. 256 is a large former church hall opposite the Owens Park student residences. On entering into the almost deserted premises I noticed opposite the rather forsaken bar there was a mezzanine drinking space whilst at the back there was a pool room and outside an extensive drinking area. I assume the lack of customers was due to the absence of the students. There were two beers available - Hydes Dark Odyssey and Manchester's Finest but on ordering it was clear that the bar staff went next door to the Sir Joseph Whitworth. The beer was in reasonable form but we collectively decided that it was not worth going next door for exactly the same beers. Normally the beer range is wider than at the 256 but not tonight so on we went to the Font only find the pumpclip turned around and no real ale (although Westons Old Rosie was available).



So our next stop was in Rusholme at Hardy's Well just before the start of the curry mile. Before you enter you notice the huge poem by Lemn Sissay, which dominates the wall facing the beer garden. The rambling interior has a comfortable lived-in feel with an eclectic mix of furniture and an equally cosmopolitan mix of locals and students. It was moderately busy for a Friday night and we found the Taylors Landlord was in better form than their Golden Best (the Wells Bombardier, Sharp's Doom Bar, Robinsons Dizzy Blonde and Weston's Old Rosie were not tried).

From this point on every other pub that was open 10 years ago has been shut (for example the Welcome, Huntsman and Osbourne House) so we dodged the traffic and went on up right into the heart of the Curry Mile to the Albert a Hydes pub on Walmer Street, 50 metres or so from the main drag. This two roomed pub has wellused feel to it but is by no means shabby, and every wall in the place shouts of the Emerald Isle. Hydes Original is the only cask beer available and was again not a bad pint, indeed much improved from previous staggers. So ended not a bad stagger at all but one that might be better undertaken when the students are in town.

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Chorlton Beer & Cider Festival

John O'Donnell with a preview of this year's event

Next month sees a landmark for the Chorlton Beer & Cider Festival as it celebrates its 10th anniversary from 3rd to 5th July. It was in 2005 when St Clement's Church approached Trafford & Hulme CAMRA to see if they would assist in organising a small festival to raise some funds for much-needed repairs to the church not quite the crumbling spire, but it was getting there! That first festival featured just over 30 beers and attracted around 500 customers. How times have changed - the 2013 event saw over 90 beers and a little short of 4,000 thirsty drinkers.

To mark the 10th anniversary, the festival is growing again. With no more space on the site to fit in more people, it is expanding the only way it can - by adding an extra day. While there is always a great atmosphere with the church grounds packed with beer and cider lovers on Friday and Saturday, the organisers have decided to try something different with a limited numbers preview evening on Thursday 3rd July. With entrance by advance ticket only, there will be the full choice of cask ales but without the queues at the bars. It is hoped that it will give Chorltonians (and the festival volunteers) an altogether more relaxed introduction to the festival before the regular fun and frolics begin on Friday.

There will be more beer and cider than ever before with over 50 ciders and perries already ordered and the Trafford & Hulme cellar team thinking they've found a way to squeeze in 97 different cask ales and increase the quantity available to see if they can stay open until the end of Saturday for the second year in a row. Two of the rising stars of the brewing world will be coming together to brew this year's Chorlton Festival Ale, which will be a collaboration between Manchester's Blackjack Beers and Crewe's Offbeat brewery. At the time of going to press, brewers Rob Hamilton (Blackjack) and Michelle Kelsall (Offbeat) hadn't decided what they plan to brew, but one thing that



is for certain from these two brewers is that it won't be a dull session bitter.

Bury's Outstanding Brewery is sponsoring the festival and will have a good selection of their beers on the bar including their new Junga single hop IPA and the ever excellent Outstanding Stout. There will be a couple of beers from our newest local brewery - Craftsman - as well as established favourites such as RedWillow, Marble and Beartown. The festival is also pleased to have been able to obtain a cask of the return of Brendan Dobbin's Yakima Grande Hoppy Pale Ale - see page 10 for details.

There will be live music from local Manchester bands in the church grounds on both Friday and Saturday evenings. Fridays headliners are That Manchester Sound, are a tribute band who play the best songs from Manchester's rich musical heritage from The Buzzcocks through Oasis to the Courteneers. On Saturday, the festival will welcome The Fuss who specialise in all the very popular indie classics including The Stone Roses, Kings of Leon and others from the Brit-pop era.

Tickets for the Thursday Preview Evening will be available from the Beech Inn, Beech Road, Chorlton from Saturday 7th June while stocks last. Entry on Friday and Saturday will be pay on the gate. A new fast track entry is being introduced where £10 will cover your entrance, a souvenir glass, a copy of the festival programme and a £4 beer token so you can head straight to the bars. Opening times are Thursday 6pm - 10pm; Friday 5pm - 10.30pm; Saturday 1pm - 9.30pm. The festival has a branch new website for 2014 with all the details of the event - visit www.chorltonbeerfestival.org.uk . You can also keep up to date with all the latest information via twitter by following @ChorlBeerFest and on facebook.com/ChorltonBeerFestival.

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What's Brewing Brewery News from around the region



Railway arches seem to be the premises of choice for many of the new breweries opening up around Greater Manchester. Opening Times knows of half a dozen and they have now been joined by two more.

Stockport Brewing Co By the time you read

this a brand new eight barrel brewing kit will have been installed at Arch 14, Heaton Lane. Stockport Brewing Co is a joint venture between Steve Alexander (licensee of the nearby Crown) and Andy Pass. It's an entirely separate



business to the Crown although the pub will act as the brewery tap, always featuring at least two of the brewery's beers.

Andy will be the head brewer and in preparation for the role has attended a course at Brewlab in Sunderland. His background in beer is one of an enthusiast who has been interested in the subject for 10 years or more. He's also known Steve for many years and at one stage was Steve's apprentice but they now joke that the boot is on the other foot!

So why the leap into commercial brewing? Beer is a passion for both of them and they each wanted a fresh challenge. With the continued growth of the interest in beer generally this seemed the right time to launch the new venture. The official launch coincided with Stockport Beer & Cider Festival. The beers on sale then were brewed by Andy elsewhere but at all times the emphasis has been and will be on quality.



The aim is to have a core range of three or four beers and the pair will be seeking customer feedback from regulars at the Crown across the road. There is also a small experimental kit (pictured above) to try out new recipes.

The launch beers were: Ginger Tinge (4.2%) fresh and crisply hopped bitter with a ginger bite, Crown Best Bitter (4.2%) - golden premium bitter double hopped with a dry finish, Easy Blonde (3.8%) - quenching session ale with top notes of grapefruit, and Citra (3.8%) - smooth hopped blonde beer with subtle tropical fruits and a lime burst finish.

There should be a tap bar open at the brewery from Thursday to Saturday between 4.00 and 10.00pm. Even more interesting though are the plans for a second regular outlet which will take the point of a "micro pub" elsewhere in Stockport. Exciting times indeed.

Runaway Brewery The railway arches down the road from the

Marble Arch are starting to become crowded Marble and Black Jack with breweries. breweries are famously near neighbours and now they have been joined by Runaway Brewery just down the way on Dantzig Street.



This is the project of Mark Welsby (pictured above) and Darren Clayson, both of whom hail from Northampton. In fact Darren, who will be dealing with all of the admin work is still based there, but Mark has been in the North West (based in Old Trafford) for some vears now.

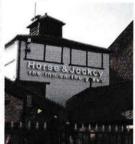


Mark's a former landscape architect with a background in engineering. So why the career change? Mark and Darren had both been involved in the "social side" of the beer scene for some years and had been talking about brewing for some time. Witnessing the brewery boom in the United States prompted them to take the plunge and so Runaway Brewery was born.

The kit should produce five and a half barrels at a time and came from Bespoke Ales when that brewery upgraded. Test brewing was underway as we went to press with the intention that the beers would be launched by the end of June. Expect to see the following: Pale Ale (4.7%), IPA (5.5%), American Brown Ale (5.9%) and Smoked Porter (6.3%). Initially the beers will be available either bottled conditioned or keykeg. We think that cask will also not be too long in coming.

Bootleg Brewery

Brewing progressing well at Bootleg. Such is the that success it to have seems inspired Holts, the parent company, to useits small plant to produce a new range of beers. They may be a different range



than those produced at Chorlton, but carry the Bootleg brand and will be sold in the Horse & Jockey. Those sold locally will be the local brew, while the Holts plant will produce the same recipes on a larger scale for a wider market. A new beer for the summer season will be a summer ale made with nettles and Citra hops. Already in progress is a range of Pale Ales with fruits; cherry has been out, blueberry will follow.

Brewery Shorts The opening of Stockport Brewing Co will bring the total of the town's breweries up to five - but it's not stopping there. Hot on the heels of Stockport Brewing will be the new inhouse brewery at the Magnet. The equipment had arrived as we went to press so hopefully a fuller report next time. Rumours also circulate about at least another couple of Stockport breweries - more news if and when we get it.

Finally - the return of a legend. Older readers may recall the West Coast beers produced by Brendan Dobbin at the Kings Arms in Chorlton-on Medlock. His flagship beer was Yakima Grande Pale Ale - one of the first really hop forward beers in the UK. Well, Brendan has teamed up with Conwy Brewery to recreate this renowned beer. It will use the same yeast strain, hops and malt as the original. It was due to make its debut at Stockport Beer & Cider Festival with a reprise at Chorlton in early July.

The Cider Press Festival News and Pub of the Year Awards



Cider & Perry Festival

The countdown is now well underway to this year's Greater Manchester Cider & Perry Festival. Held again at Copper Face Jack's Bar in the Palace Hotel, this event is now well established – and continues to be notable as the only CAMRA Cider & Perry festival to sell no beer. This move, originally considered to be something of a gamble on the part of the organisers, has instead proved to be something of a triumph and has really helped put the festival on the national cider map.

Once again the festival will also be hosting some competition judging – this time for the North UK Champion Cider and Perry. Cider makers from across the north, including Scotland, Northern Ireland and the Isle of Man, should be sending their top ciders and perries for judging by the festival's panel of experts.

For more information about the festival visit the website at http://manchesterciderfestival.org.uk and also see the advert below.

The winners will go forward to next year's National Cider & Perry Championships. This year's contest was held at Reading Beer & Cider Festival last month. The winning cider was Sheppy's Medium. The silver award went to Dove Syke Ribble Valley Gold and the bronze award was taken by Wilce's Cider from Ledbury. Champion perry was Oliver's, another award for this top maker, with silver being won by the Kent Cider Company and bronze to Raglan Cider Mill Snowy Owl.



Cider Pubs of the Year

Local branches of CAMRA are currently presenting their local Cider Pub of the Year Awards. Trafford & Hulme CAMRA's winner is the Font on Manchester Road in Chorlton. Pictured below are Trafford & Hulme CAMRA's Paul King and Ellie Bickle presenting the award to the Font's deputy manager Jo Payne (left).



The Stockport & South Manchester Award went to the ever excellent Railway on Avenue Street, Portwood. A perennial winner of the branch's cider award the Railway was something of a pioneer for traditional cider and perry. It still sells an ever -changing guest and also hosts an annual festival. Pictured below are Vince and Sue (centre) with the team in celebratory mood.



Greater Manchester CAMRA's cider campaigning activities received national recognition at the recent CAMRA National AGM. Highlighting monthly meetings campaigning pioneering and the Cider & Perry Festival, Andrea Briers, chair of CAMRA's APPLE committee presented Cider Regional Co-



ordinator Mike Gilroy with the 2014 Branch Campaigning Award. Mike is pictured here with his certificate celebrating with local cider activists Phil Booton (left) and Dave Preston (right).



High Peak Pub Scene

Tom Lord & Robin Wignall with News and Views

Peak Practice With Robin Wignall

Each year Mild Magic gives the opportunity to call at some pubs which you seldom visit, and I still find a few pubs which I have never previously been to.

An afternoon in Marple and Marple Bridge, gateways to the Peak District, gave the chance to sample a good supply of Robinson's 1892, but also the opportunity to re-visit a couple of pubs at which I had called at two or three decades ago with a visiting darts team.

The five Robinson's pubs in this area on the Mild Magic list had more to offer than just 1892 and Unicorn. Additional beers available included Trooper, Hoptimus Prime, Dizzy Blonde and Joe Farrell Ale. The consistent quality of the 1892 suggests that none of the pubs visited that afternoon had fallen into the trap of offering too much choice by having too many beers. Curmudgeon's thoughts on this in April's OT are very valid, as a slightly smaller choice of beers can improve turnover of each and therefore quality of all.



It was good to find the clocking-on machine still in place at the Northumberland Arms. In the canal side Ring o' Bells I sat in the Commercial Room with its fine stained glass and leaded windows. There are good local and historic pictures and photographs in this room, which is also the darts room these days. The Windsor Castle (pictured above) and Royal Scot both sold good pints of 1892. The Royal Scot with its fine steam locomotive pub sign was formerly the Railway. This snippet of information is drawn from Jack Turnbull's Last Orders Please, also see April's OT. Final stop of the afternoon, the Railway at Rose Hill lived up to its award winning reputation with the quality of its 1892. Whilst Robinson's 1892 may not be everybody's proverbial cup of tea, the examples I tried were all in good form, and provided an interesting trip out.

During the May Day Bank Holiday weekend the **Norfolk Arms** at Marple Bridge held a beer festival. It's gone through some lean times recently. Good to see therefore, that it continues to go from strength to strength. The **Royal Oak** on High Lane, formerly a Burtonwood house and now Marston's, always makes for a worthwhile visit. As well as Marston's Bitter and Pedigree, and Banks's Mild, the other three pumps are in use for an ever changing range of beers from throughout the Marston's brewing empire.

The **Mason's Arms** in New Mills sells a good pint of 1892. Unicorn and Hoptimus Prime were also available when I called. Opening at 11.00 each morning on weekdays, this can be a handy call for an early pint, long before many pubs in the area are open.



Across the valley at Newtown, **Chalkers' Snooker Club**, venue for the Hills and Mills Beer Festival, has three beers available, including Jennings Dark Mild, a good seller which was in good form during Mild Magic. A final mention from Mild Magic in the Peak District, the **Royal Oak** at Strines (pictured above) ambitiously serves up to six beers from Robinson's. Food at this Royal Oak is popular and experience from a previous visit is well worth trying. On this visit I confined myself to a drink of 1892.

Escaping from Mild Magic, a recent visit to the Ryles Arms (below) at Higher Sutton, in the Pennine foothills south east of Macclesfield, was well rewarded. A group of us had booked to dine after either walking or running for a couple of hours. We had made a good choice as on a wet evening in early May we found a real fire near our table. We were served good food and perhaps most importantly we had some good beer. Whilst Black Sheep Bitter is widely available, it was really good to see two beers from local breweries. Wincle Sir Phillip, a slightly malty brew but nonetheless a good beer, complemented RedWillow Mirthless, a much hoppier brew. It is good to see free houses supporting their local microbreweries when they have the freedom to do so.



High Peak Pub News With Tom Lord



Up in Buxton it is reported that the former Beltane (pictured above) has reopened as **53 Degrees North**. No further information as yet but more news later. On a less positive note the former **Lamb Inn** in Gee Cross has now become a children's nursery.

Meanwhile over in Glossop the **Royal Oak** on Sheffield Road has reopened. The pub has been bought by the owners of the **Queens** in Old Glossop, which is good news in itself as the Queens has a reputation for quality real ales. Food will be available based on English and Thai cuisine in a separate restaurant and at time of writing the beers were Holts Bitter, Sharp's Doombar and Thwaites Wainwright.

Over to Woodley now where we have some good news concerning the **Woodley Arms.** Older CAMRA members may remember this pub was once named the 'Boot and Clogger'. It was a keg bastion for many years but has now returned to the real ale fold, and currently two beers, Greene King IPA and Well's Bombardier are on handpump, with plans to extend the range if real ale proves popular. Any licensee who installs real ale as an alternative to keg beers deserves enthusiastic support and it is earnestly hoped that real ale drinkers will support this enterprising landlord. In addition of course two new real ales in Woodley/ Bredbury does increase the range of choice considerably.

News from Droylsden is that the **Bush Inn** has a new landlord and it is hoped that the range of four real ales will continue, together with the news that the Beehive now has Scarborough Breweries Cascade Bitter.

Finally in Ashton it is reported the **Witchwood** is up for sale, due it is said to Inventive Leisure pulling out of Ashton. However to end on a good note the **Feathers** also in Ashton has now reopened.



ACTAIL (S

Heard at the Bar Pub News covering Stockport, Manchester and beyond



Cheadle Hulme



Holts have gone into partnership with the former owners of Cloverleaf Restaurants (former because they sold that operation to Greene King) to set up a joint venture to be known as Touchwood Restaurants. The idea is to develop a chain of pub-restaurants which will see construction on two green field sites owned by Holts. In addition two existing Holt's pubs are to be converted and one of these is the **Cheadle Hulme**.

Now this pub has been built up by managers Dave and Rebecca Woods into a well used community local. The range of beers has been excellent, with Holts, guest beers and even beer festivals, and the quality has won the Cheadle Hulme a place in CAMRA's national Good Beer Guide. This, apparently, would not appear to cut much ice with Holts who have given the couple three months' notice prior to the conversion of the pub into a food-driven concept. Just what Cheadle Hulme needs we think, given the chronic shortage of such pubs locally.... A poor show.

Chorlton News



There is a new name on the Chorlton scene with the opening of **Mono** on Wilbraham Road just as Opening Times was going to press last month. The new bar takes the place of Nook & Cranny near the Metrolink station and has been revamped to give a new, brighter and more modem look. There is a focus on good beer with three handpumps on the bar. Caledonian Deuchars IPA is the regular beer with the two guest pumps

rotating between breweries such as RedWillow, Buxton and Magic Rock. To look after the beer selection, owner Guy Hodgkiss has brought in Alex Swift (they are both pictured below left), former manager of next door's The Bar who, as well as looking after the cellar, has brought a wide selection of modern 'craft' breweries like Wild Beer and Weird Beard to the café bar's fridges. Keep up to date with events at the bar on twitter at @MonoChorlton or on Facebook at facebook.com/MonoChorlton.

Next door at The Bar there have been developments. You can't miss the first one which hits you before you have even entered - the bar has been repainted in vivid yellow. Coming in from the street especially at night, it's bright, really bright - take your sunglasses. Thankfully the lighting in the bar room is a bit dimmer so once you get your pint you can retreat without the shades. The second development is the addition of a drinking and dining terrace in the yard to the rear which solves the problem of The Bar having nowhere that catches the summer's afternoon sun. They have also added a Facebook facebook.com/ page at BarChorlton.



The **Sedge Lynn** (above) is raising money for a planned charity walk along the Great Wall Of China in aid of Clic Sargent. Manager Kirstin and staff member Jessie will be making the walk and to help 5p from every pint of Hawkshead Brewery's Hitting The Wall will go to the fund. The beer, a rebrand of Lakeland Gold, was launched with a Meet the Brewer event at the pub in April which saw around £50 raised by a tombola on the night.

Pub Shorts

Opening Times was disappointed to hear that rather than promoting Mild in May, the month saw cask mild removed from Joseph Holt's Legh Arms in Sale Moor.

Manchester's **Waterhouse** (Princess Street) is holding a celebration of single hop beers across its main bank of pumps from 4th to 11th June. As part of the event, Stockport's Quantum is going to brew a mystery single hop beer using one of the hops from the list of beers which will be on across the week. There will be a competition to identify the hop which is in the mystery beer. Quantum's head brewer Jay Krause will be at the pub on 11th June to announce which hop is in the beer and the lucky winner of the competition.

In Stockport, the **Adswood Hotel** in Cale Green has been closed by Robinsons. We are reliably informed that the pub has been struggling financially for some considerable time, despite financial support from the brewery. The former tenants at the Adswoood have moved on to the Bird in Hand, Hazel Grove.



On a more positive note, Robinsons have just completed a very impressive refurbishment of the **Windsor Castle** in Marple Bridge and it has to be said that the pub looks a treat. Licensee Joanne Farrell (pictured), who has been at the pub for five years now, is understandable over the moon about the new look and plans to extend the pub's cask ale offering.

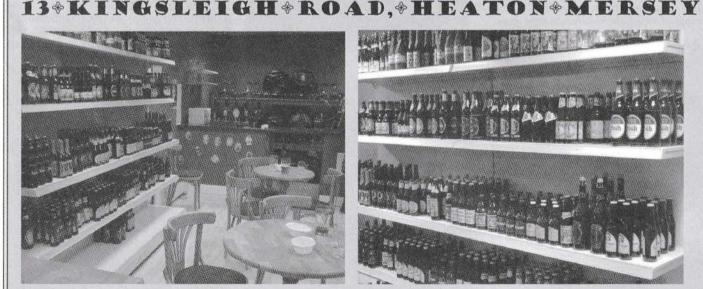
At long last there appears to be something happening at the **George & Dragon** in Cheadle. This landmark pub has been closed for some time now but we see that Amber Taverns have put in planning applications to fully refurbish the pub's interior. Early days yet but there does appear to be light at the end of the tunnel here.

The bar at the **Crown** in Great Moor has been rearranged to that all five handpumps are now grouped together at the front of the bar so they are the first thing to be seen by anyone entering the pub through the front door. In addition the large keg fonts have gone to be replaced by a much neater row of bar-level taps. Apart from improving the general appearance of the bar area, this is making it much easier for the bar staff to do their work, as it was previously quite awkward to get the full pints to the customer through the narrow gaps between the fonts.

The **Nelson Tavern** opposite Stockport Town Hall now has cask beer and is offering CAMRA Members a 20p discount per pint when they show their cards. There will be no regular beer just guest ales. Steve, the new licensee, used to run the Step2 the multifloored pub between the A6 and Mersey Square in Stockport until 10 years ago. He owns a pub in Preston and has only recently returned from running bars in Spain. He is looking to feature rock bands on Saturday nights to fill the gap left by the Bakers Vaults.







The Beer Shop is now fully open until 22:00 every night for on and off sales. Tutored tastings and more Meet the Brewer events are planned. Check the website for future events. Visit <u>www.ukbeershop.com</u> 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*



Pete 'Pedro Brown

Former Chief steward of Stockport Beer Festival and long time CAMRA stalwart Pete Brown sadly passed away on the 26t April after a long but bravely-fought and dignified battle with cancer.

Pete was a true gent and life was never dull when he was around, his unique brand of irreverent humour bringing a smile to the faces of everybody he met.

His spirit and determination throughout his illness were truly inspirational. The very many friends and CAMRA colleagues who attended his funeral and the celebration of his life were testimony to his popularity and the esteem in which he was held. He will be sadly missed.

Independent's Day Treasure Hunt



If you're out and about in the hostelries of Manchester on Saturday 5 July and you see someone scratching their head, don't worry - it's not nits. Chances are, they're taking part in the annual CAMRA Independents Day Treasure Hunt.

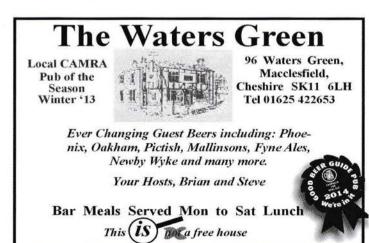
This year's celebration of both independent drinking and independent thinking kicks off at the Britons Protection on

Great Bridgewater Street at midday. It will be the 22nd CAMRA Independents Day Treasure Hunt run by the North Manchester CAMRA branch and a few friendly rivalries have built up over the years. Everyone is welcome, whether battle-scarred veteran or nervous newcomer – just turn up.

For the bargain price of $\pounds 1$ a head, teams will be equipped with a map, some (we hope) devilishly difficult questions and a few brainteasers to help them work out which pubs to head for. It's like orienteering for the thirsty. Orientbeering? Er, no.

Revisit your favourite watering holes and find new ones but above all be back at the Britons Protection by 6pm to avoid steely glares, deducted points and the upsetting discovery that some biffer has eaten all the sandwiches.

The winning team will be rewarded with a cash prize, a trophy and the chance to organise next year's event, inflicting their own twisted logic on bewildered participants. See you all at the BP.





PHOENIX BREWERY

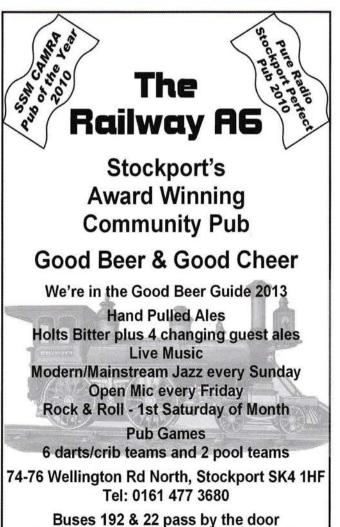
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Trafford & Hulme Awards Bollington Beer festival

Trafford & Hulme CAMRA presented their Pub of the Year award to the City Arms (Kennedy Street, City Centre) on 22 May. Pictured below are landlord Steve Crook and his team celebrating the win.



Trafford & Hulme's Club of the Year has gone to Flixton Conservative Club, which also picked up the award in 2013, too. Pictured below Club Steward Nigel Porter (left) is seen receiving the award from Trafford & Hulme chairman Paul King.



Warning-there's a Con-Man about

Well, possibly two in fact. Opening Times has been made aware of an individual visiting pubs in both the Stockport and Trafford areas claiming to be either from Opening Times, the Good Pub Guide or even local newspapers. He tries to collect money for advertising, either already placed or for future bookings. Licensees should be on their lookout for this man – and from the descriptions we have been given there may be two con-men at work. The main protagonist is



described as a scruffy looking person with long hair and, apparently; comes from Huddersfield. If someone you do not know calls and claims to be from Opening Times please ask to see their CAMRA membership and other ID. If in doubt call the Editor on 0161 477 1973.

New Oxford Beer Festival

The New Oxford (Bexley Square, Salford) is to host a major beer festival over the second weekend in July. Running from 10th to 12th July, over 50 different cask ales will be dispensed from 28 hand pumps, both in the pub and on an outside bar. There will also be a large range of bottled and draught foreign beers, too. On the Friday Salford Lions will be serving curries all day, and on Saturday there will be a barbeque. One for the diary we think. The Third Bollington Beer Festival will take place in the Bollington Arts Centre on Friday 25th and Saturday 26th July. There will be 40 casks of beer plus 15 real ciders and perries. The festival's main sponsor is Bollington Brewing Company which is generously providing technical support and equipment. The Arts Centre is adjacent to the viaduct in the centre of Bollington.



Some of the Beers to Look out For

We will be supporting our local brewers. Bollington Brewing, Happy Valley and RedWillow. All are sponsoring the festival by kindly donating two firkins of beer each. Other local brewers are also represented by Pictish, Dunham Massey, Buxton and Thornbridge. From further afield we have sourced beers with a geographic spread from Sussex based Dark Star to Orkney brewer Highland Brewing.

For those with an appreciation of dark beers look out for the multi award winning Highland Dark Munro – a superb dark mild and the magnificent Elland 1872 Porter. In a more modern dark beer style Magic Rock Dark Arts is a smooth Stout made from four malts and bags of hops.

There will be modern hoppy Golden Ales but we will also cater for those that prefer the more traditional version of bitter. Just some of the highly hopped beers to look out for include Oakham Citra, Tiny Rebel's fantastic Full Nelson, Highland Brewing's Island Hopping, as well as the highly acclaimed Jarl from Fyne Ales. A good selection of stronger bitters and IPA's are also on the beer list including Siren Soundwave, Tiny Rebel Urban IPA and Tryst Raj IPA. As well as highly rated and popular Hawkshead NZPA, Oakham Green Devil, Thornbridge Jaipur and Magic Rock Highwire. Not forgetting two superb beers from Buxton that are rarely seen out of key keg these days, so come along and try Axe Edge and Wild Boar.

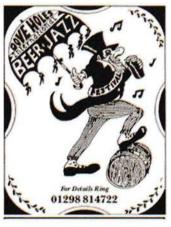
On the cider and perry bar there will be 15 ciders and perries from around England and Wales including the award winning Cornish Orchards Farmhouse Cider, Broadoak Perry, and Gwynt y Ddraig Two Trees.

Dove Holes Beer Festival

This annual event is held in conjunction with the Dove Jazz Festival held in the Community Centre which is behind the cricket field in the village centre. While there's an admission charge for the Jazz Festival, entrance is free to the adjacent Beer Marquee.

This year beers are coming from Happy Valley, Ringway, Mouselow Farm, Healeys and Thwaites. There will be hot and cold food available at all sessions. In addition there will be free jazz in the beer marquee at regular intervals provided by

Martin Bennett and his Jazz Friends. The beer festival is on Friday 4th July from 7.00pm to midnight, Saturday 5th July from 12 noon to midnight and on Sunday 6th from 12 noon to six-ish. The festival site is about a five minute walk from Dove Holes Station and the 199 and X67 buses stop almost outside from both Stockport and Buxton directions.



ROBINSONS BREWERY VISITORS CENTRE

1838

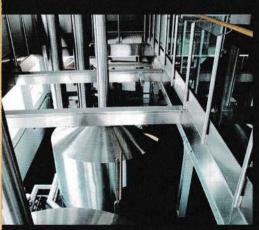
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