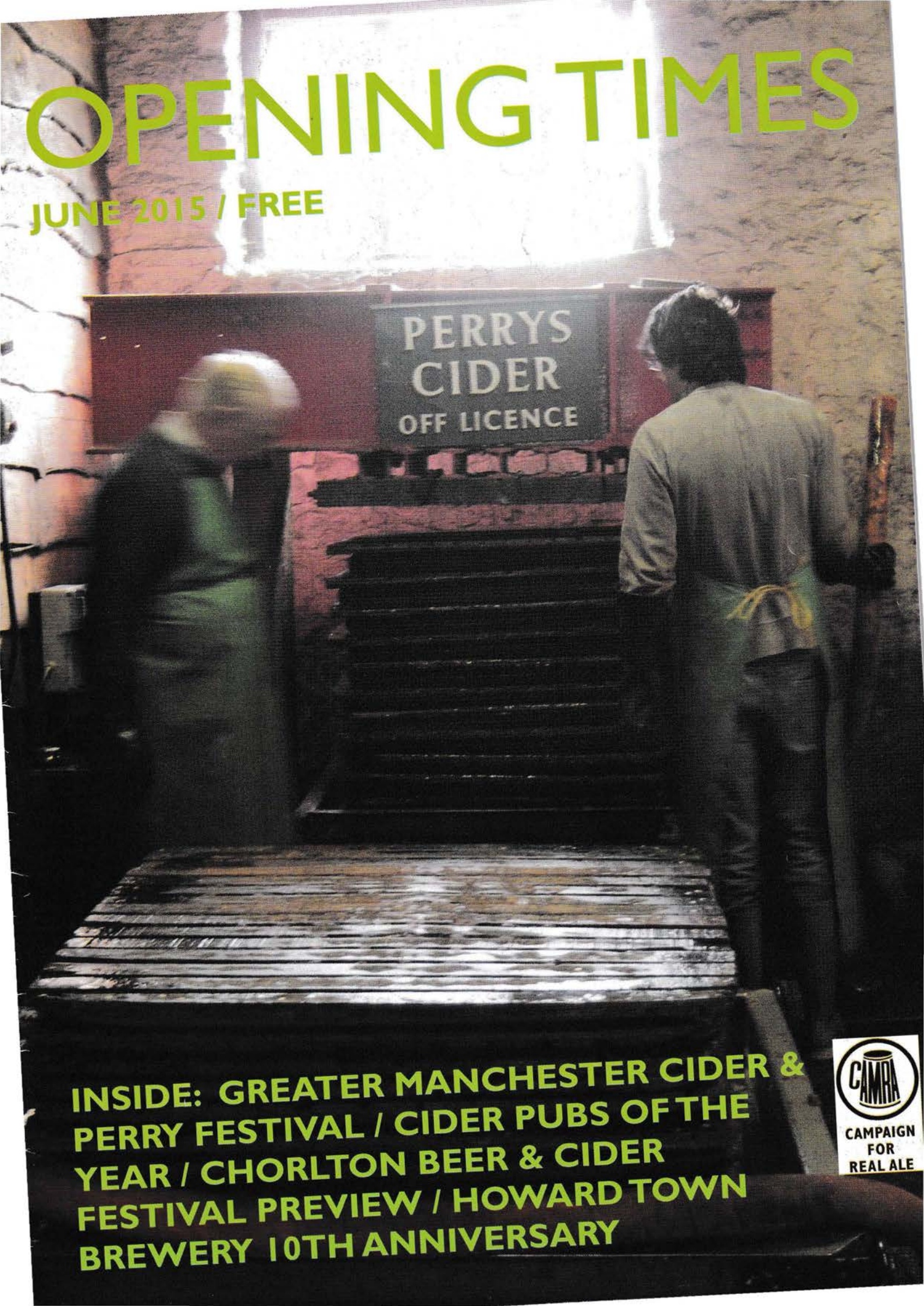


OPENING TIMES

JUNE 2015 / FREE



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**INSIDE: GREATER MANCHESTER CIDER &
PERRY FESTIVAL / CIDER PUBS OF THE
YEAR / CHORLTON BEER & CIDER
FESTIVAL PREVIEW / HOWARD TOWN
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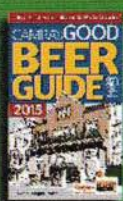
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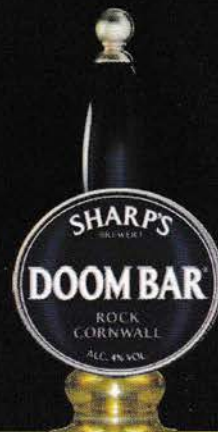
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THE GATEWAY
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OPENING TIMES

Opening Times is published by the Stockport & South Manchester Branch of CAMRA, the Campaign for Real Ale, with assistance from the Trafford & Hulme and High Peak & North East Cheshire Branches. Additional material is supplied by the North Manchester and Macclesfield & E Cheshire Branches. 7,500 copies a month are printed by Phil Powell Printing of Failsworth and distributed throughout Stockport, Trafford, Manchester and Tameside. There are also many outlets in Macclesfield & East Cheshire, High Peak and Glossop.

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www.citizensadvice.org.uk/index/getadvice/consumer_service.htm
Their telephone no. is 03454 04 05 06. To report a matter to Trading Standards go to:

www.adviceguide.org.uk/consumer_e/reporting_a_problem_to_trading_standards

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* Transport for Greater Manchester: www.tfgm.com 0161 228 7811

* East Cheshire: 0300 123 5500
www.cheshireeast.gov.uk/public_transport.aspx

* Derbyshire: www.derbybus.info

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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.

Copy Date for the July issue is Friday 12th June

Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Pete Farrand, Neil Worthington, Paul Felton, Dave Burston, Robin Wignall, Peter Edwardson, Tom Lord, Caroline O'Donnell, John O'Donnell, Brendon Hall, Stewart Taylor, Graham Privett, Ed Gregory.

Distribution Manager – Janet Flynn

Front cover - Traditional cider making at Perry's Cider, Dawlish Wake, Somerset

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What's On

Local CAMRA Branch Events, Information and News



Your Local CAMRA Contacts & Websites

Stockport & South Manchester (SSM)

www.ssmcamra.co.uk

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North Manchester (NM)

www.northmanchestercamra.org.uk

Contact: Phil Booton; phbooton@hotmail.com

High Peak & NE Cheshire (HPNC)

www.hpneccamra.org.uk

Contact: Stewart Taylor 07907 714826; taylorshouse@supanet.com

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Tony Icke 01625 861833; bicke@madasafish.com

Trafford & Hulme (T&H)

www.thcamra.org.uk

Contact: John O'Donnell 07879 880972 or enquiries@thcamra.org.uk

Local CAMRA Events - all welcome in blue

Saturday 6th – Pub of the Year Runner-up presentation: Armoury, Shaw Heath, Stockport. From 8.00pm. (SSM)

Saturday 6th – Branch AGM and Branch Meeting: Glossop Labour Club. 1.00pm to 4.00pm. Then a stroll around Glossop. (HPNC)

Wednesday 10th – Gardens Crawl I: Wharf, Slate Wharf 6.00pm; Knott Bar, Deansgate 7.30pm plus others. (NM)

Thursday 11th – Branch Meeting: Magnet, Wellington Road North, Stockport. Includes a "Meet the Brewer" event. Starts 8.00pm. (SSM)

Thursday 11th – Timperley & Sale West Social: bus based social on the no. 19. Catch 7.53 from Sale to Brigadier 8.10pm; Sam Brooks 9.15; finish Pelican. (T&H)

Saturday 13th – Droylsden Social: meet at the Lazy Toad, Ashton Hill Lane 3.00pm. (HPNC)

Tuesday 16th – Social: Wharf, Macclesfield with Swampcandy Band. From 8.00pm. (MEC)

Wednesday 17th – Branch meeting: Salford Arms, Bloom Street/Chapel Street, Salford. Starts 7.30pm. (NM)

Friday 19th – Burnage & Heaton Mersey Stagger: Victoria, Burnage Lane 7.30pm; Albion, Burnage Lane 8.30pm. (SSM)

Saturday 20th – Trip to Mobberley. See branch website for more details. (T&H)

Saturday 20th – Pub of the Season presentation: Queens, Old Glossop. Starts 1.30pm. Followed by open day at Mouselow Farm Brewery. (HPNC)

Wednesday 24th – Gardens Crawl II: Marble Arch, Rochdale Road 7.30pm; Angel, Angel Street 8.15pm plus two others. (NM)

Thursday 25th – Sale Moor Social: Jackson's Boat 7.45; Carters Arms 9.00pm; Legh Arms 9.45; Temple 10.30. (T&H)

Thursday 25th – Pub of the Month presentation to Ye Old Vic,

Chatham Street, Edgeley. From 8.00pm. (SSM)

Wednesday 1st July – Greenfield Social: meet Railway, Shaw Hall Bank Road 7.30pm; King William IV, Chew Valley Road 8.30pm. (NM)

Thursday 2nd – Saturday 4th – 11th July Chorlton Beer & Cider Festival: St Clement's Church, Chorlton. Open 6.00pm-10.30pm Thursday and Friday; 1.00pm-9.30pm Saturday. All welcome.

Friday 3rd July – Club of the Year presentation: Ladybarn Social Club, Green Street, Ladybarn. From 8.00pm. (SSM)

Saturday 4th July – Pub of the Year presentations: Old Hall, Whitehough (2.00pm) and White Lion, Disley (6.00pm). Possible canal walk between the two calling at the Navigation, Buxworth. (HPNC)

Social Media

Many of the local CAMRA branches have Facebook and Twitter accounts which you can follow:



Stockport & South Manchester:
www.facebook.com/SSMCAMRA

Trafford & Hulme: www.facebook.com/thcamra

Macclesfield & East Cheshire:
www.facebook.com/pages/Macclesfield-East-Cheshire-CAMRA/106975496056067



Stockport & South Manchester: @SSMCAMRA

Trafford & Hulme: @THCAMRA

North Manchester: @NorthMancsCAMRA

Macclesfield & East Cheshire: @MECCAMRA

CAMRA Award

In the nick of time before the 2015 event, Stockport & South Manchester Branch presented the Bronze Award from the 2014 Stockport Beer & Cider Festival to Duncan Barton of Ticketybrew who is pictured here receiving the award from Festival Organiser Jim Flynn.



Pub of the Month

Ye Olde Vic, Edgeley



The Stockport & South Manchester CAMRA Pub of the Month for June is Ye Olde Vic on Chatham Street in Edgeley. Graham Privett paid a visit.

This is a pub of genuine character, managed by a genuine character of a landlord (Steve Brannan). Steve is ably supported and complemented by his long-term partner Jo together with a fiercely loyal band of regulars, many of whom help run the pub and are very knowledgeable about the ales on offer.

Six hand-pulls offer an ever-changing selection of ales from brewers both near and far, plus real cider. Whilst the emphasis tends to be on lighter, hoppy beers, darker ales have recently become more evident, including the very popular Sarah Hughes Dark Ruby Mild. The ale quality is right up there with the very best in our region. No wonder Steve is celebrating 16 consecutive years in the national Good Beer Guide.

The Olde Vic is a genuine hidden gem of Stockport. Unique. The sort of place I love to stumble upon when I'm following Stockport County across the UK. I typically drop in about a quarter to Thursday - yes, time really does seem to go slower once you're inside (I mean 6pm Wednesday, by the way). It's a veritable Aladdin's cave, with a vast array of hats, bizarre equipment from days gone by, games, musical instruments, scientific apparatus, books and baffling puzzles, which Steve is more than happy to demonstrate, particularly to newcomers.

The emphasis is very much on good conversation and witty banter sometimes veering off at random tangents for no logical reason. However, if this isn't your thing, then simply immerse yourself in the quiet sanctuary that Vic can offer - let time slow down (or even stop) in front of the open fire, or whilst taking in the pump-clips covered ceiling.

You're all welcome to attend the presentation night Thursday 25th June (from 8pm) to check out what you've been missing. Steve and Jo are kindly providing some gruel and fusty bread to mark the occasion, so gird yourselves!

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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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A photograph of a tall, slender glass filled with a golden beer, topped with a thick head of white foam. The glass is on a dark bar counter. In the background, other glasses and bottles are visible, slightly out of focus.

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A photograph of the interior of The Magnet pub. A man and a woman are behind the bar, which is equipped with several beer pumps and bottles. A red award ribbon is visible in the foreground.

SSM CAMRA
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Last Leaf, Massacre, Porter, Snowbound,
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Bantam, Christmas Kiss, Humbug, Tyke

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International Brewing Awards



1998

Wobbly Bob



2002

Navy



2002

Wobbly Bob



2004

Wobbly Bob



Curmudgeon

A Little of What You Fancy

If you're reading this, the odds are that you're enjoying a glass of beer. You probably think that overall it's not going to actually benefit your health, but, as long as you don't overdo it, it shouldn't do too much harm. Although heard less now, it used to be commonplace to ask "what's your poison?" when offering someone a drink.

But you would be mistaken in that view. Alcohol may be a poison but, as with many substances, the poison is in the dose. In fact, there is an overwhelming weight of scientific research evidence indicating that moderate drinkers have a lower mortality rate and higher life expectancy than total abstainers, in particular having a lower rate of cardiovascular disease. It is sometimes claimed that the figures are skewed by people who have had to give up drinking because of poor health, but the effect still applies even if they are excluded from the calculations.

For example, in 2006, the "Archives of Internal Medicine", an American Medical Association journal, published an analysis based on 34 well-designed prospective studies and incorporating a million individual subjects, which found that "1 to 2 drinks per day for women and 2 to 4 drinks per day for men are inversely associated with total mortality."

More recently, a study was published earlier this year in the British Medical Journal entitled "All cause mortality and the case for age specific alcohol consumption guidelines." This was specifically looking at the over-50 age group, but the data showed that, for every band of alcohol consumption above zero, the mortality risk was significantly lower than that for non-drinkers, in some cases by up to 25%. The same was true, although to a slightly lesser degree, when former drinkers were excluded to make the comparison solely with those who had never drunk. It was still the case for those in the highest consumption group - those drinking over 20 units per week - although obviously there would eventually come a point where the risk became higher.

I could bore you and go on, but you get the point. What is more, these benefits persist to some extent even if people drink significantly more than the official guidelines. These figures are often described as "limits", but in effect they represent the bottom point of the risk curve and you certainly don't drop off a cliff of risk by nudging over them. In 1994, Sir Richard Doll, the distinguished epidemiologist who established the link between smoking and lung cancer, showed that the relationship between alcohol consumption and mortality has a J-curve, with risk higher for teetotalers, lower for moderate drinkers and then a rise for heavier drinkers.

There are all kinds of lifestyle factors that have an impact on our health, and in practice it is very difficult to make a clear link between cause and effect. If you really can't stand the stuff, the additional risk isn't all that great, and there's little point in forcing it down for the sake of it. But, even if you only have a couple of halves a week, statistically it will make a difference. If you do enjoy drinking in moderation, then there is no need to feel guilty about it, and you should not imagine that cutting alcohol out entirely will be beneficial. All those sports and showbiz stars who make a point of boasting that they never touch a drop are actually admitting they're not following the best diet to maximise their longevity.

The Holy Grail for the anti-drink lobby is to find conclusive evidence that any amount of alcohol consumption is detrimental to health. But, unfortunately for them, the overwhelming weight of scientific evidence points in the opposite direction, and those who support pubs and responsible drinking should not be afraid to point this out.

Stagger

Reddish & Heaton Chapel with John Clarke



Only a small handful of us gathered in the **Fir Tree** on Gorton Road to start this Stagger. Numbers didn't improve either – perhaps people were put off by the lengthy walks involved (on a rainy night this would be an endurance test indeed). They missed a treat as all of the pubs were thriving and all of the beer well-kept.



The Fir Tree started life as a Tetley pub but is now owned by some pub company or other, not that it matters unduly. It's a very big pub with a large sprawling lounge to the right and a substantial, well-used vault to the left. The handpumps are in the vault so that's where we went. This is clearly the heart of this award-winning pub with pool tables, TV sports and a dart board all being enjoyed. The full trophy cabinet made it clear all the effort wasn't going to waste. It was a great atmosphere and the smiling and friendly bar staff only added to our enjoyment of the pub.

The sole cask beer was Wells Bombardier, and extremely well-kept it was too. The temperature and condition were spot on and with a 20% CAMRA discount to boot, this made for a promising start to the night.

A long walk ensued, all the way down through Houldsworth Square (where the Houldsworth offers no cask beer by the way) and then down to the **Grey Horse** on Broadstone Road.



This imposing building was built in 1909 for the old Clarke's Reddish Brewery. They sold out to Boddingtons but the pub is now owned by Holts. It's another big pub with a large rambling lounge at the front and an equally large vault-cum-pool room at the back. Holt's threw quite a lot of money at the place

a few years ago, the notable legacy of which is some extremely large lampshades. Like the Fir Tree this was another lively and well-used pub with the night's DJ setting up as we arrived.

The only cask beer was the Bitter. Veteran Holt's drinkers will tell you that this is not a patch on what it used to be but nonetheless what we had tonight was perfectly well-kept and enjoyable enough.



Almost next door is Robinsons' **Union**. Another pub that's had recent investment, it's again basically open-plan with a curious partitioned-off snug area to the right of the entrance. Like the other pubs tonight it was busy and lively – a darts game was underway and the night's DJ was already spinning some tunes (rather loudly). Two cask beers here – Trooper and Unicorn. We didn't try the Trooper but the Unicorn was decent enough, although perhaps not as enjoyable as the beer in the previous pubs.



Another very long walk followed. This took us down to the **George & Dragon** on Manchester Road, another lively and well-used pub. It's another old Clarke's then Boddingtons house and today is part of the John Barras Group (and I've forgotten who owns them).

The L-shaped interior rambles around a central bar and while largely open-plan has more of a multi-room feel (and in fact has a separate snug too – it used to be a no-smoking room apparently). While there's an emphasis on food, beer isn't neglected and we in fact caught the end of a "Pie and Real Ale" Festival. It had evidently been popular as just two beers remained on sale – Thwaites Lancaster Bomber and Wychwood

Hobgoblin Gold. Again both were in excellent condition and the Hobgoblin turned out to be one of the best beers of the night.

Just across the road on School Lane is the very new (and quite small) **Heaton Hops** which you may have read all about in last month's Opening Times. It was packed and according to owner Damian O'Shea had been every night since it opened. There's a great range of bottled, keg, key-keg and cask beers here. The two cask beers tonight were Quantum Small Beer (which seemed to be coming to the end of the cask) and Offbeat Kooky Gold which was very enjoyable.



From there it was a short walk to the A6 and the **Heaton Chapel**, a Toby Carvery and public bar attached to a hotel. It's a pretty corporate open-plan lounge bar but was busy all the same and perfectly pleasant. We sat in what appeared to be the "Winston Churchill corner" which added a bit of character to the fairly bland surroundings. The bar is Cask Marque accredited which may account for the quality of the one cask beer which, in a surprise find, was Brakspear's Bitter. Equally surprising was the price – a very reasonable £2.50 a pint.

And so to the final destination. This was the **Hinds Head** on Manchester Road. This is a local classic really. It's not that old, being built in 1987, but in that time has successfully woven itself into the fabric of the local community. There's good food to be had here (and a conservatory to the left serves as a bespoke dining area) but again beer is not overlooked.

In fact there's a real enthusiasm for good cask beer and tonight we had a choice of four – Taylor's Landlord, Caledonian Foolproof and from the Purity Brewery, based down in Warwickshire, UBU and Mad Goose. They were all good with the Mad Goose tying with the Hobgoblin Gold as best beer of the night.

This was a good night. Nowhere disappointed, far from it, but as a night out this Stagger is a bit of an artificial construct – best to try the pubs in ones and twos perhaps.



The Hidden Beer & Cider Festival



@hiddenbeerfest

The Hidden

Beer & Cider Festival

19th - 20th - 21st June

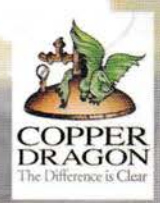
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Chorlton Beer & Cider Festival

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



Now in its 11th year, Chorlton Beer & Cider Festival returns to St Clement's on Edge Lane, Chorlton from 2nd to 4th July. Organised by St Clement's Church and Trafford & Hulme CAMRA in association with Outstanding Beers, the festival will offer over 90 beers across two bars alongside over 50 ciders and perries plus bottles from the four corners of the world.

The festival is lucky to get support from so many breweries supplying both classic and rare beers. Bury's Outstanding Beers have revived their 4.5% Ginger Ale, which was once a favourite of the Chorlton summer crowds but which will now return after an absence of many years. The brewery is also celebrating its 1000th brew with a 10.00% Imperial Red IPA named 'M' - 1000 in Roman numerals - which is now maturing in time for the festival.

As Greater Manchester approaches having 70 breweries within the region, the Blackjack Beers Manchester Bar will showcase 25 of the very best of them. We are promised some real treats from Blackjack themselves while lining up alongside them will be their challengers for Manchester's fastest growing brewery, Bury's Brightside. The festival has got special permission from Manchester Academy for Brightside to give their Academy IPA its first tasting outside of the University. Other confirmed brewers appearing on the bar include Manchester's longest established microbrewers Marble and Pictish, relative newcomers Seven Brothers and Brewsmith, and our smallest commercial brewery Beer Nouveau. Many more will be confirmed over the coming weeks.

There won't just be local beers at the festival though. St Clement's Church itself will host the Glassworks Drinks bar featuring just a few of the top breweries from around the country. Beer fans should need no introduction to Elland Brewery's 1872 porter: but back in 2014, Elland put a batch of the three-time Champion Winter Beer of Britain away in oak casks to age. Chorlton Festival is really excited to have secured one of these very, very limited-edition casks. Joining Elland on the bar will be regular Chorlton favourites Hawkshead Brewery and Crewe's Offbeat who will be bringing their Blood Weiser Blood Orange Wheat Beer.

The festival will be hosting CAMRA's Champion Golden Ales competition for the North West with the top eight of the summer ales lining up against each other for a place in the national finals at the Great British Beer Festival. All eight finalists will be available throughout the festival, although which they are won't be revealed until the results are announced. The festival opens from 6pm - 10.30pm on Thursday and Friday and then from 1pm on Saturday. Friday evening will see live music provided by Twisted Tubes while Saturday sees the return of the Smashing Lads - veterans who played the festival a couple of times in its formative years.

Thursday night will see a special preview evening with just 500 tickets available online from chorltonbeerfestival.org.uk. This will give a chance to sample the beers without the crowds at the bar and also a chance to meet some of the brewers behind the beers. Kent's most exciting new brewery Pig & Porter are travelling up specially to be at the festival and are set to be joined by others including Hawkshead, Offbeat and Blackjack to welcome you to "Brewers' Corner".

Saturday afternoon at the festival is a great time for local families to come out, with live jazz providing the background; children's activities being laid on by local charity Jessica Green Fund, which will be raising money for research into brain tumours. Early risers can also buy tickets for special tutored tastings with a choice between tasting sessions featuring a range of beer styles or sampling the great variety offered by traditional cider and perry. Details of where to obtain tickets are on the website. There will be a great range of street food to accompany all the beers, from artisan pies from All About Pies, hotdogs from Fat Annie's, Deep South BBQ from Fire & Salt and tastes of the orient from Maiden Taiwan and Tampopo. Check the website for who is there when.



Beers from four corners of the world

There are exciting new plans for the ever-popular bottle bar at this year's Chorlton Beer Festival. Alongside the established range of well-received Belgian beers, from the popular favourite Floris fruit beers, to traditional blonds and fashionable sours, the offering will be broadened to create a world beer bar. Based on a continental split of the globe, the aim is to present craft ales from breweries around the world and their interpretation of classic styles.

From Europe there will be beers from Edge in Spain, Lervig in Norway and a selection from other countries of the region. The choice also stretches from beers from Nest in Japan and Coopers in Australia. America boasts a vast range of craft beers; the bottle bar will aim to look beyond the mainstream to find something a little unique and perhaps obscure. Africa too offers some interesting potential, as the region is seeing an explosion of craft brewers, some of which will hopefully feature on the bar. With this selection from across the globe, the team hopes to share with festival-goers a love of beer that reaches beyond the shores of our small islands.

For all the latest information, visit the festival website at chorltonbeerfestival.org.uk or find us on twitter at @ChorlBeerFest and on Facebook.



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Cider Pubs of the Year

Local winners across the region



Judging is now under way to select the CAMRA Greater Manchester Cider Pub of the Year. All of the eight branches in the region have chosen their local winner and now the hunt is on to see which of those will carry the Greater Manchester flag into the final national judging rounds. Here we have a look at the contenders.



The Stockport & South Manchester Branch has again chosen the **Railway**, Avenue Street, Portwood as its winner. This multiple CAMRA-award winning pub is situated opposite the Peel Centre. It looks ordinary from the outside, but once inside it quickly becomes

apparent this is a far from ordinary pub. A warm welcome awaits both the regular and the stranger from the friendly, enthusiastic and knowledgeable staff. Amongst the many cask ales, it showcases the ranges of Rossendale, Outstanding, Moorhouses and Pictish breweries supplemented by three guest beers at weekends. Real cider (a cider festival is arranged every August bank holiday) and a vast choice of foreign beers are also waiting to be sampled.



Trafford & Hulme CAMRA has selected the **Font** on Manchester Road in Chorlton as its Cider Pub of the Year. It has been recognised for offering four traditional ciders and perries on draught at all times alongside the widest range of bottled ciders that you will find

anywhere in the city. The award marks the third time in a row that the Font chain has taken this title, with their Manchester bar winning it in 2013 before giving way to their younger Chorlton-based sister bar for 2014.



High Peak & North East Cheshire Branch has the **Stalybridge Station Buffet Bar** as their Cider Pub of the Year. Featured in many beer publications and even TV programmes, this enduring Victorian gem is worth missing a train for. A sympathetic refurbishment has allowed expansion of the food menu which now

includes home-cooked meals. Nine handpumps dispense a variety of ever-changing beers, most of which are locally sourced, plus at least one real cider or perry. A good range of bottled beers is also available.

North Manchester CAMRA has chosen the well-known **Bar Fringe** (pictured top right) on Swan Street as its flag bearer. This is a popular and well established Belgian-style bar on the fringe of the Northern Quarter of the city – in fact it's something of a local institution. Inside the bar on the left serves the long narrow room while to the rear is a partially covered beer garden. Five real ales from near and far are sold

as well as a good range of draught and bottled continental beers and of course traditional cider and perry. The decor is quite eclectic ranging from cartoons to rats and even a motorbike!

Further afield, the Rochdale, Oldham & Bury Branch has gone for the **Trackside Bar** situated on the platform of the preserved Bury Bolton Street Station. The Trackside is a small buffet bar renowned for its range of nine ever-changing real ales and a house beer from Bury's Outstanding Brewery – Piston Broke. It also stocks a selection of continental beers together with at least four (and up to ten) real ciders and perries. A great venue for a drink whilst reliving the days of steam.

The neighbouring Bolton Branch has chosen the **Bank Top Brewery Tap**, on Belmont Way, Astley Bridge, as its Cider Pub of the Year. Although just a two room street corner local, this is an extremely popular pub which has deservedly won various local CAMRA awards including the branch Pub of the Year for 2014. It is immaculately kept with superb service and the eight rotating Bank Top beers are very fairly priced. The Brewery owner and staff are regulars and with a good social mix everyone feels at home. There is a guest beer, real ciders and a good selection of bottled Belgian beers available.

Way out west, Wigan CAMRA has chosen the **Anvil**, on Dorning Street, Wigan. This popular town-centre pub is close to the bus station. Seven handpumps offer beers from the nearby Allgates brewery plus guest beers. In addition there are six draught continental ales, a range of bottled beers and of course traditional ciders and perries.

Finally, the South East Lancs Branch Cider Pub of the Year is the **Pendle Witch**, Warburton Place, Atherton. This is a real gem hidden down a narrow alley; entry, through a conservatory, leads to an open plan bar that serves the full range of Moorhouse's beers plus guests and traditional cider. The games area has a pool table and large screen TV. Regular rock nights are hosted and occasional beer festivals are held.

All are worthy contenders in their own right. May the best pub win!

Worth Brewery Available

As many of you may know Worth Brewing is no longer trading following Paul Hession's ill health. Worth had some great brews in its time especially Seamcutter and Shared Space. Paul would like to keep the brewery name going so is now offering to lease the kit at a very reasonable amount. There is also a small rent to pay to the Poynton Legion Club where the brewery is based.

All the notes are there for the Worth brews. You would not just be restricted to the Worth range so could do your own thing as well if you so wished. So if anybody wants to take up brewing on a five barrel (often used at half brew length), three fermenter plant on a regular basis, let either David Hasler (dhasler20@gmail.com) or John Lytherby (07947 938319) know in the first instance please.

New Oxford Beer Festival

The regular beer festivals held at the **New Oxford**, Bexley Square, Salford are always worth making tracks to. Tim Flynn tells us that his next event will be held from 24th to 26th September. Current plans are to feature 18 beers in the back room of the pub plus an additional 20 on handpump. More details nearer the time.



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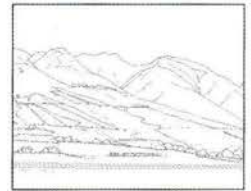
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High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views



Peak Practice With Robin Wignall

As ever the Buxton Advertiser is good for keeping up to date with beer news. A recent edition reported on the opening of two new breweries in New Mills. Torrside Brewing was reported as being all set to go, with planning permission awaited. Rock Mill brewery is not quite so advanced but could be in production by the time you read this. The Bank Holiday beer festival at the **Beehive** (pictured below) on the main road below Newtown Station in New Mills might have made a good launch event for both of these ventures. In the south of the Peak District, the Matlock Wolds Farm Brewery gets a report in a recent edition of InnSpire, the magazine from the Chesterfield branch of CAMRA. Production was reported as being mainly bottled at the time, with bottles being available locally.



Still on breweries it is good to report that Whaley Bridge Brewery is back in production. Mike Wilde has confirmed his planning permission with the local borough council and has now satisfied the requirements of the local utilities provider. So it is business as usual with beers going into the local free trade and hopefully reaching Stockport again. A search for new premises is ongoing so that production can be increased with a bigger plant.

A group of us celebrated a 65th birthday at the **Soldier Dick** in Furness Vale recently. As ever good food (a group booking for roast beef dinner in this case) and good beers were available. There are usually four beers on the bar at the Soldier Dick. Thwaites Wainwright is popular and Thwaites Nutty Black can often be found, and was certainly around for Mild Magic. A more unusual recent beer amongst the ever changing list of guest beers was Skinner's Heligan Honey from Cornwall. It doesn't have to be a special occasion to make a visit to the Soldier Dick worthwhile.

To add to last month's note about the **Shady Oak** at Fernilee, with the new management at least two real ales will be available from the wide range of Marston's breweries. These were

Brakspear Bitter and Marston's EPA, when I called recently. Naturally, a new menu has been introduced and I have had good reports about the fresh battered cod. By the time you read this there will have been a family fun day over the late May Bank Holiday, with a bouncy castle on the car park and hopefully, lots of customers to try the food and beer.



The **White Horse** in Whaley Bridge has one or two handpumps only at the moment. This is no bad thing as it ensures the beer being sold is turning over. Wells Bombardier has been available recently, and whilst a tad sweet for my palate, it was certainly in good condition. Just down the road at the White Hart, Moorhouse's Blond Witch and Pride of Pendle often feature, whilst a recent guest ale was Weetwood Cheshire Cat.

The **Railway** in Whaley Bridge now has a full programme of live music organised for Whaley Water Weekend, W3. This is the weekend of 12, 13 and 14 June. Beer drinkers will be able to enjoy Unicorn, Trooper and at least one other Robinsons beer. Recently this was Wizard, which has also been available at the Crossings in Furness Vale.

Lost Pubs



Whilst there are lots of good things to report on the pubs and beer front, there is still much evidence of the loss of pubs. I recently walked from Chapel-en-le-Frith to Chinley. Historically my walk could have been well refreshed. These days the picture is not so good. The **Spread Eagle** at Chapel Milton has been long gone as a pub and is now a private house. The **Cross Keys** at Chapel Milton (pictured above) is a fairly recent closure, which now has a look of permanence

about it, as the car park has been built on and the building is being gutted, presumably for residential purposes.

On the Hayfield road on the edge of Chinley the **Crown & Mitre** closed two or three years ago and underwent change of use. The last sad sight was **Squirrels**, formerly the Chinley Lodge Hotel, formerly the Princes Hotel, formerly the much older and smaller Squirrel Inn. The Princes was built on the site of the Squirrel, and may well have been a railway hotel in the days when Chinley Station was an important station and junction on the Midland Railway. I remember a Stockport CAMRA branch event at Squirrels around 1990, which might have been a Beer Festival Staff Party. So much history which has been reduced to apartments. The use it or lose it message is still very relevant.

High Peak Pub News With Tom Lord

On a recent visit to Droylsden the **Fairfield Arms**, which is a magnificent detached Victorian building, had Thwaites Wainwright and Greene King IPA on handpump. In the centre of Droylsden on Ashton Hill Road the **Lazy Toad**, in addition to Copper Dragon Golden Pippin, also had on handpump Ro Sham Bo IPA from Wharf Bank Brewery and Nirvana from the Grey Hawk Brewery. Changing guest beers make this definitely a pub to visit.

In Hyde the **Shepherds Call** at the top end of Market Street has guest beers at a very good £2.20 a pint. Cross Bay Brewery featured recently.



The **Hare and Hounds** (pictured above) on the top of Werneth Low is also well worth a visit for changing guest beers.

Chalkers Snooker Club in New Mills Newtown, close to the railway station, continues to offer a changing mild among its three cask ales.

News of another pub up for auction: the **Stone Jug** in Stalybridge was due to go under the hammer at Manchester United Football Ground on 4th June.

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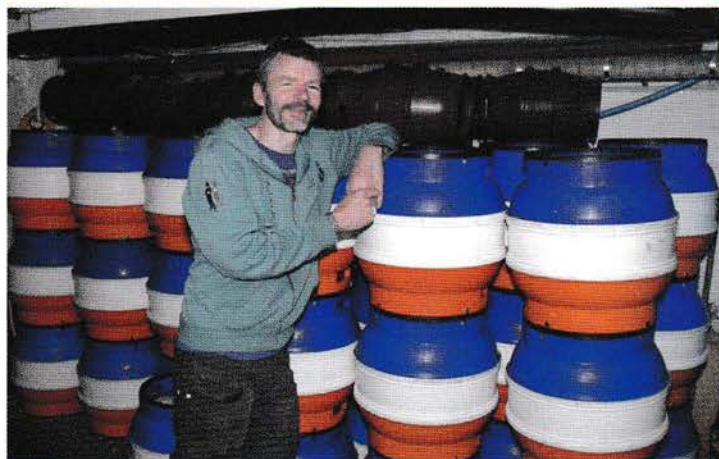
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Meet the Brewer

Martin Wood of Foolhardy Ales



This month Brendon Hall interviews Martin Wood of Stockport's Fool Hardy Ales, based at the Hope Inn, on the A6, Heaton Norris.

1) Hello Martin of Fool Hardy Ales! How did you get into brewing?

I first got a taste for brewing when I worked for David Porter about 10 years ago, I ran one of Dave's pubs and he wanted me to go through the brewing process with him so I understood what it was all about and to be able to communicate with customers better. At that stage I found it very daunting and a lot of it went over my head. I didn't actually brew fully until we got the Hope so I've only actually been brewing for just over 2 years now.

2) How do you choose which ingredients/flavours/styles will be in your next beer?

I don't think like most brewers, I'm a trained designer so I very much look at beer from a design point of view. I imagine the beer I want to produce and then research the ingredients I need to create that beer, then I'll pen a recipe and over a period of weeks keep changing it until I'm happy with it.

3) You're famous for brewing and selling beers in-house from the Hope in Stockport, do you have any plans to expand the Fool Hardy empire?

We have got plans and ambitions, the problem with me is that I'm never satisfied, I always want to achieve more and do better! I'm a workaholic I suppose, but I can't actually say which direction we will go in as things change on a daily basis in this trade. Watch this space.

4) You've recently launched your 'Dark Raven' range of dark beers, where did you draw your inspiration for this from?

The inspiration came from customers, I kept getting asked to brew more dark beers and during summer months I struggled to get dark beers from other breweries so we decided to do our own range. That doesn't mean to say I'll always do anything customers ask for, ha ha!

5) And finally...when you aren't drinking your own supply - please can you tell us the name of one local, one national and one international beer that you can't get enough of at the moment!

This probably seems odd for a brewer, but I don't drink as it doesn't agree with me, this doesn't mean to say I can't appreciate beer, I still have to taste beers to make sure they are okay! Locally I have a lot of respect for Jay at Quantum, nationally anything by Dark Star and internationally it would probably be a toss up between Delirium Red or Bellerose.

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Bollington Beer Festival

The Fourth Bollington Beer Festival will take place in the Bollington Arts Centre on Friday 24th and Saturday 25th July. There will be 40 casks of beer from some of our more innovative brewers around the country as well as old favourites plus 15 real ciders and perries. The festival's main sponsor is Bollington Brewing Company which is generously providing technical support and equipment and two casks of its beers.

There will be three sessions, 6pm to 11pm on Friday 24th and from noon to 5pm and 6pm to 11pm on Saturday 25th July. Prices are the same as last year. Entrance tickets are £6 per session including a souvenir glass. All beers and ciders will sell at £3 a pint. Local musicians and food will be at all sessions. We aim to provide something for everyone. The Arts Centre is adjacent to the viaduct in the centre of Bollington. The festival is to raise money for local charity and community support groups.

The beer and cider orders are still being finalised but as in previous years we will be supporting our local breweries whilst also offering you some of the best beers from ground-breaking breweries, from the deep south of England to the far north of Scotland. Some breweries likely to feature include Buxton, Marble, Magic Rock and Thornbridge and from further afield Highland Brewing in Orkney, Oakham from Peterborough and Dark Star from Sussex. We also hope to support new Manchester breweries Squawk and Cloudwater.

Tickets are available in the Poachers and the Vale in Bollington. In Macclesfield tickets will be on sale in the Park Tavern and Treacle Tap. In Poynton go to The Cask Tavern. Online ticket sales are at <http://www.bollingtonbeerfestival.co.uk/tickets>. Tickets have sold out well in advance for all sessions at the previous festivals so it is a good idea to purchase them early.

New Look Palatine

The Palatine pub in Hadfield, Derbyshire, has reopened its doors following a joint investment from Robinsons Brewery and long-time licensee Gill Morris.

"The pub is rich in history" explains Gill. "It's the oldest pub in the village and has been used as a community hub for centuries. Back in the day, 'The Pal', as our locals call it, was the place where the postman dropped off most of Hadfield's mail so it's always been very central to life in Hadfield."

The four week refurbishment marked the first time in over one hundred and fifty years that the pub had been closed for an extended period. Robinsons' design team quickly got to work with a plan to incorporate the pub's rich heritage into a new bespoke design.

The pub was completely stripped with room partitions removed to allow better flow throughout and original features like the timber panelling were lovingly restored by Robinsons' property team to their original oak colour.

A new handcrafted bar top, vintage inspired, has been installed along with four new copper hand-pulls and back bar unit - it was deliberately

created to ensure that the sweeping views of Longdendale Valley are not obstructed.

There are now talking points everywhere including new lighting fixtures, striking external copper signage and there is even a nod to Hadfield's involvement in the cult BBC comedy *The League of Gentlemen* with the show's signature *'Welcome to Royston Vasey. You'll Never Leave'* sign hanging within the bar area. Gill added:

"Initially I was very nervous about the refurbishment plans but the design team's little touches such as keeping the pub's historic bell box panel - once used to summon staff to deliver drinks from anywhere in the pub - soon put me at ease. The design really shows the contrast of where we've been, where we are now and where we are going. It's given the pub a new lease of life. I want to thank everyone at Robinsons and Ark Construction for their hard work!"



"The results speak for themselves" said Alan Chapman, Business Development Manager for Robinsons Brewery. "Gill has been a loyal Robinsons licensee since 1987 and we wanted to help set her up for the next chapter in the Palatine's future. With 28 years under her belt, she is one of our longest serving licensees and we have no doubt that the pub will continue to flourish for many years to come."

Letter to the Editor

From Peter Edwardson, Heaton Norris:

From time to time I like to go to eat at the Plough in Heaton Moor, as it has a pizza-centred menu that is refreshingly different from the usual run-of-the-mill pub grub. They also offer a good-value lunchtime meal deal including any pizza and a pint for £6.99. When the pub was owned by Orchid, I was always allowed to have a pint of real ale as part of this. However, now it has been taken over by M&B, the choice has been limited to a keg beer, lager or cider, even though it makes a feature of its cask range. Surely taking a less restrictive approach would encourage real ale drinkers to visit and also help them compete more effectively with the likes of Wetherspoon's.

Blackjack Brewtap

I was fairly sure that a recent Saturday night spent in the incomparable Marble Arch and the much-awaited Piccadilly Tap was as good as life gets, writes Ed Gregory. But, thanks to the Twitter feed of Stockport and South Manchester CAMRA, I was diverted to the Blackjack Brewery Brewtap, under the arches a hop and a skip from the Marble Arch and a further jump away from Victoria. In fairness, it was never going to be difficult to find - the vibrant sounds of music and chatter coming from under the arches put me in mind of a mini-festival. It even rained mercilessly just to prove it.

On arrival, the word had clearly got round and the place was full - largely of 20 and 30-somethings. In fact it was jumping. Twelve beers on keg and four on cask; I stuck with the cask - a pint of golden bitter Jabberwocky, and a pint of the Rakau IPA. Nothing beats real ale straight from the brewery tap and these were quality products. So successful was the call to arms that a tweet went out at 6pm on the Sunday for people to stop coming down! After all, they had to get up to brew some more in the morning.

Greater Manchester is blessed with new breweries and this was a highly effective way of getting Blackjack to the masses. I'd love to see more breweries opening up a brewtap every now and again to help get the recognition they deserve. Along with other initiatives, such as CAMRA branches taking over pub taps as my local branch has done, we might even get to the point where we're spoilt for choice.



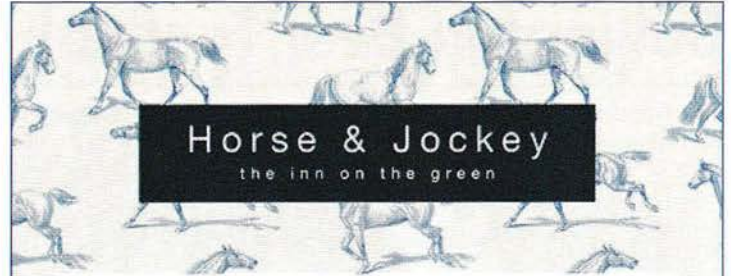
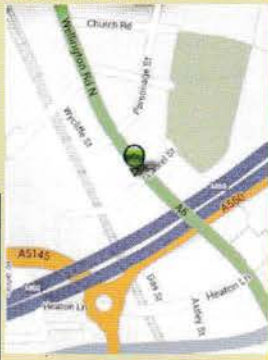
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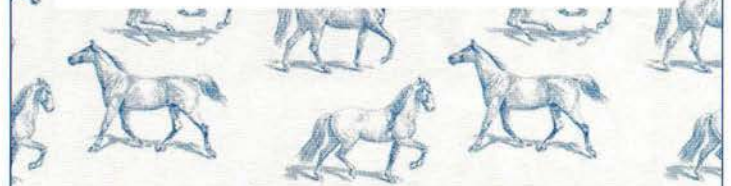


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Heard at the Bar

Pub News covering Stockport, Manchester and beyond



Chiverton Tap



Stockport's newest pub opened its doors on 16th May and looks to have been an immediate success – there was a queue 15 minutes before opening time. For about 70 years the premises, less than a five-minute walk from Cheadle Hulme Station on Mellor Road, were occupied by Arthur Chiverton, a drapery and millinery business. The name can still be seen in mosaic at the entrance and it is this business that provides the inspiration for the name and design of the pub.



The people behind the pub are lawyers Bob and Mary Ellis along with catering and hospitality lecturer Andrew O'Shea (pictured above). "We knew it would work", Mary told OT. "When we looked at the micropub concept it just rang a bell with us."

"Keep it small and keep it simple" is the ethos but as the old shop was double-fronted, the premises feel surprisingly airy. Good use has been made of the space with a bar against part of the back wall and an eclectic mix of tables, chairs and fixed seating at once creating a homely, lived-in feel. The building's past life has been cleverly referenced throughout – there are framed displays of old drapery goods on the walls and inset into the bar front, while some of the ceiling lights are formed from old dress patterns.

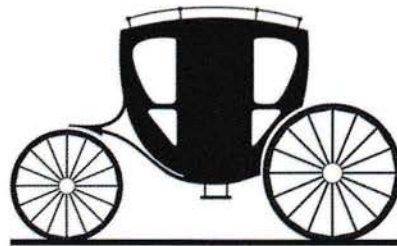
When it comes to drinks the emphasis is on local suppliers as far as possible. There are six cask and six keg beers. One of the casks is from Bollington Brewery and will serve as a house beer. Similarly three of the keg fonts are reserved for Bury's Outstanding Brewery. All of the other beers, cask and keg, will change on a regular basis with the beers being

sourced mainly from Greater Manchester, Cheshire and Lancashire with perhaps the odd foray into Derbyshire. There are bottled beers and a traditional "bag in box" cider.

"It's just what Cheadle Hulme's been wanting" said one of the customers when OT called and given the level of trade so far that seems to be the case.

Pub Shorts

Just after we went to press Robinsons were due to re-open the **Cock** in Hazel Grove as the **Flying Coach**. The promise is that the new-look pub will become "synonymous with great beer in Hazel Grove" through a combination of Robinsons cask ales and craft beers from around the world.



FLYING COACH

We know that this major investment has been in the pipeline for a long time and is certainly both welcome and overdue. For too long the Cock had been clearly past its best and, in OT's experience from occasional visits over the years, sold reliably poor beer. A full report next time.

In Northenden, **Lounge About** has had a small refurbishment and there are now five handpumps on the bar. Recently Robinsons new Wizard was on sale alongside White Swan and Tutti Frutti from Hornbeam Brewery; Allgates beers are also often seen here.

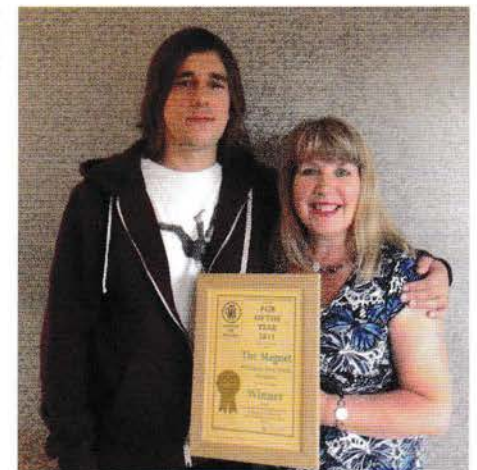
Also live just as we went to press was the news that both Blackjack and Seven Brothers breweries were eyeing up Northern Quarter pubs. Exciting developments if the rumours are true – more next time.



Our Heald Green man on the spot reports that

the **Beech Tree** recently sported a banner with "Under New Management" on it, replacing the one with "Cask Ales Available", a sign saying they serve food from 12 and a poster in the window advertising upcoming entertainment. Nearby, the **Cheadle Royal** had no cask beer while the **Heald Green Hotel** had a solitary handpump for Marston's Pedigree. Luckily the **Griffin** (pictured below left) was doing the business with five handpumps in operation for Holt's Bitter and two guest beers.

Pub of the Year



Stockport & South Manchester CAMRA presented their Pub of the Year to the **Magnet**, Wellington Road North, Stockport, on Saturday 9th May. There was a full house on the night to sample the excellent range of beers on offer - not to mention traditional cider, an imaginative bottled beer range and an enhanced range of key-keg craft beers. Pictured above are Lee and Lesley Watts with their certificate (the latest of many – wall space is now at a premium.)

NCC Summer Festival

The National Cycling Centre will once again be staging its Summer Beer Festival. This year's event will take place in the Velodrome café bar from Thursday 27th to Sunday 30th August. Expect up to 54 cellar-cooled beers served through 38 handpumps along with a selection of cider and perry. More details in the next couple of issues.

Barlow Croft

The **Bell House** at Parrswood has become the **Barlow Croft**. With the name change comes an extensive refurbishment and a change in policy towards stocking cask ale, so out goes the all-keg offering, and in come some interesting cask beers. The new manager is accustomed to providing real ale and there are new pumps dispensing three very welcome cask ales, possibly as regular staples - with perhaps more beers to come.

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The Direct Debit Guarantee



- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

CAMRA Discounts

There are several pubs in the *Opening Times* area that offer a discount to card-carrying CAMRA members. This is a very welcome promotion and we are very grateful to those pubs that have taken up this initiative. *Opening Times* publishes an up-to-date list of these pubs every three months. To date we have been given details of the following pubs which offer a discount. If any pub out there has been missed off the list (or the information below is incorrect) then please email *Opening Times* Editor John Clarke with details. The email address is: stocam@btinternet.com.

Here are the pubs we currently have full details of:

- ☺ Albert Square Chop House, Manchester: 20% off cask ale.
- ☺ Ashlea, Manchester Road, Cheadle: 10% off a pint of cask ale.
- ☺ Bar Fringe, Swan Street, Manchester: 10p off a half and 20p off a pint of cask ale.
- ☺ Beehive, Market Street, Droylsden: 10% off a pint of cask ale and cider.
- ☺ Bier Cell, Greenwood St, Altrincham: 10% discount on bottled beers.
- ☺ Fir Tree, Gorton Road, Reddish: 20% off a pint of cask ale.
- ☺ Font, Manchester Road, Chorlton: 25% off cask ale.
- ☺ Font, New Wakefield Street, Manchester: 25% off cask ale.
- ☺ Font, Wilmslow Road, Fallowfield: 25% off cask ale and ciders.

- ☺ Harewood Arms, 2 Market Street, Broadbottom: 20p off a pint of cask ale Sunday to Thursday.
- ☺ Heaton Hops, School Lane, Heaton Chapel: 10% off all draught beers.
- ☺ Lass O'Gowrie, Charles Street, Manchester: 50p off a pint and 20p off a half of cask ale.
- ☺ Lloyds, Wilbraham Road, Chorlton: 10% off food and drink.
- ☺ Mary & Archie, Burton Road, West Didsbury: 10p off a pint of cask ale.
- ☺ Mono, Wilbraham Road, Chorlton: 10% off cask ale.
- ☺ Pie & Ale, The Hive, Lever Street, Manchester: 10% off cask ale.
- ☺ Salisbury, New Wakefield Street, Manchester: 50p off a pint and 20p off a half of cask ale.
- ☺ Spinning Top, Wellington Road South, Stockport: 30p off a pint and 12p off a half of cask ale.
- ☺ Stalybridge Labour Club, Acres Lane, Stalybridge: 14% off cask ale.
- ☺ Stalybridge Station Buffet Bar: 10% off cask ales (does not apply Friday and Saturday).
- ☺ Trevor, Beech Road, Chorlton: 10% off cask ale.
- ☺ White Hart, High Street, Cheadle: 10% off cask ale.
- ☺ White House, Water Street, Stalybridge: 10% off cask ale.
- ☺ Victorian, Ack Lane East, Bramhall: 10% off a pint of cask ale.
- ☺ Wine & Wallop, Lapwing Lane, West Didsbury: 40p off a pint of cask ale.

All the more reason to join CAMRA !

Howard Town Brewery

Local brewer marks 10th anniversary

Your *Opening Times* reporter eschewed the normal early morning mash-in by arriving at the brewery in mid-morning on April 28th. As the door opened a sweet, malty aroma filled the air – something special was going on. That something special has all the hallmarks of being very special indeed but, first, a little history.



The Howard Town Brewery was established in the Howard Town Mill complex in Glossop in 2005 with the first brew coming off the plant in July of that year. Successfully relocated to Old Glossop following a fire in the original premises, the brewery now approaches its 10th anniversary under new ownership, as the founders retired from the business 12 months ago.

The current owners, Emma and Stuart Swann, are looking at a number of events to mark the 10th anniversary including a very special beer. Very special beers need a lot of planning, involving some painstaking research, a formulation to be finalised and a brew date fixed. That date was today, well in advance of the anniversary date as such a beer will need time to mature before being unleashed to the discerning drinker.

Stuart, as head brewer, was in charge of proceedings ably assisted by Carl Heron (Stuart and Carl are pictured above). Carl has a long history in brewing involving many multinational companies and is currently with the Crisp Malting Group. His most recent direct brewing experience was as head brewer at Sharp's Brewery in Cornwall – well known for the nationally distributed Doom Bar and more recently the specialist Connoisseurs Choice range.

As the sweet wort was transferred to the copper the assembled gathering couldn't resist a cheeky taste. The complexity of the malt was immediately apparent even through the incredible sweetness. This will be a complex beer. Stuart describes the objective in terms of the finished beer thus:

"We needed something special to mark the brewery's 10th year of business. We are fortunate to have an excellent customer/supplier relationship with our maltsters, and our contact Carl, a fantastically experienced brewer, was only too willing to be part of this very special brew. With a healthy regard for Howard Town's roots in balanced session beers often with complex malt bills we agreed that we should be aiming for something deliciously complex with a combination of malts to both challenge and excite the taste buds. To complement the high 10% ABV it was decided to make the most of a fantastic Belgian yeast strain which further adds to the taste and aroma journey. A deep, rich ruby colour tempts the drinker to appreciate the malt aromas and delicious Belgian spiced fruitiness. Big malt flavours are showcased alongside British and French hops balancing the pleasant sweetness and fiendish 10% ABV. In addition to limited-edition bottles we plan to package this fine celebration Tripel-style ale in micro-cask available to order. A limited number of commemorative glasses will also be available."

We will need to be patient to taste the final product but everything so far suggests that the wait will be well worth it. The beer, tentatively called "TEN", will be available in bottle – bottle-conditioned of course – during July from the usual outlets.

Further events are being planned to celebrate the 10th anniversary of the brewery including an open day on Saturday July 11th. This marks the continuing progress of the brewery which is rather prosaically described in the Good Beer Guide as "the Midlands' most northerly brewery" – time for an updated entry I think!

The Waters Green

Local CAMRA
Pub of
the Season
Winter '13



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



Ever Changing Guest Beers including:
Phoenix, Oakham, Pictish, Mallinsons,
Fyne Ales, Newby Wyke and many more.

Your Hosts, Brian and Steve

Bar Meals Served Mon to Sat Lunch

This **is** a free house



The Horse and Farrier

144, Gatley Road, Gatley, SK8 4AB 0161 428 2080

Food Served 12noon till 7pm All Week
Carvery 12noon till 7pm on a Sunday

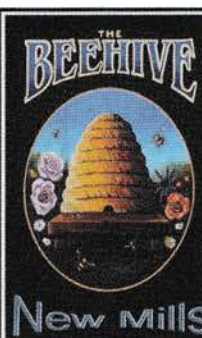


All Sky and BTsports football shown

Live Bands Every Saturday Night and
the First Sunday Of The Month with
Pete Maclaime and The Clan

Opening Times

11am till 11pm Monday to Thursday
11am till Midnight Friday and Saturday
12noon till 11pm on a Sunday



Beehive New Mills

Saturday June 13th

Vinyl night

playing 60s, 70s & 80s tracks

Saturday June 13th New Mills Carnival
passes the door. We open 12 noon so come
along and watch it go by.

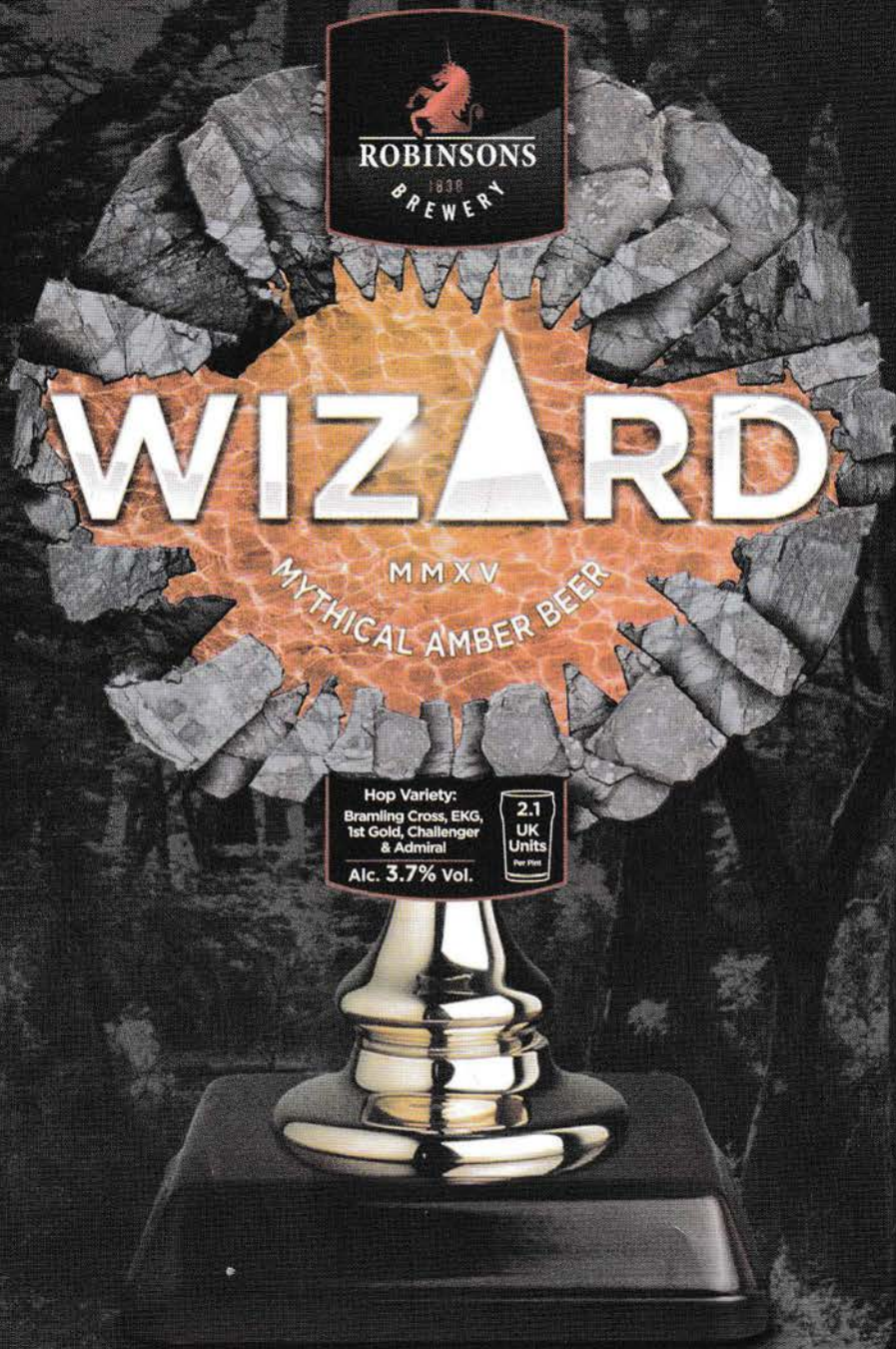
June 20th - Carbs and Elvis
playing from 9 pm

This month's featured breweries are
Red Willow, Wincle & Howard Town

Plus each week guest ales
Deuchars IPA, Adnams Ghost Ship & more

Phone 01663 742087 for more details.
67 Albion Road, New Mills, SK22 3EY

INTRODUCING...



Serving
SORCERY

Inspired by a local Cheshire legend 'The Wizard of Alderley Edge', we have combined 5 English hops, pale, wheat & crystal malts to produce Wizard, a moreish, sessionable 3.7% ABV mythical amber ale. Packed full of flavour, Wizard has a spell-bounding berry fruit & zesty hop palate complemented by a magical full malt character.

*Drink of this & take thy fill
for the water falls by the Wizard's will'*