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LIVE MUSIC

LEAF Promotions Showcase Featuring Kyngs (plus support)

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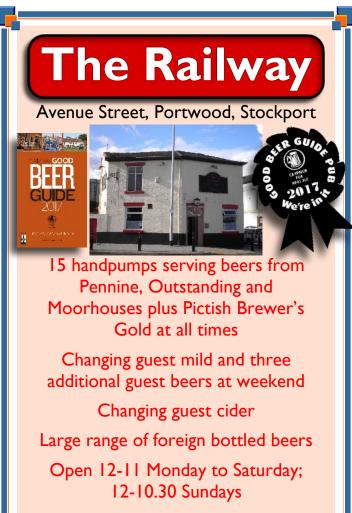




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OPENING TIME

Opening Times is produced by the Stockport & South Manchester Branch, the Trafford & Hulme Branch, the Central Manchester Branch and the High Peak, Tameside & North East Cheshire Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the Salford Branch and the Macclesfield & East Cheshire Branch. 7,600 copies a month are printed by Oxuniprint Ltd, a division of Oxford University Press and distributed throughout Stockport, Trafford, Manchester and Tameside. There are also many outlets in Macclesfield & East Cheshire, High Peak and Glossop.

News, articles and letters are welcome to the editorial address – John Clarke, 45 Bulkeley Street, Edgeley, Stockport, SK3 9HD. E-mail stocam@btinternet.com. Phone 0161 477 1973. Advertising rates on request or online at: http://www.ssmcamra.co.uk/magazine.htm

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

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- * Transport for Greater Manchester: www.tfgm.com 0161 244 1000
- * East Cheshire: 0300 123 5500 www.cheshireeast.gov.uk/public_transport.aspx
- **★** Derbyshire: www.derbysbus.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 June issue is Monday 8 May.

Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Neil Worthington, Paul Felton, Dave Burston, Robin Wignall, Peter Edwardson, Tom Lord, Ian Thompson, John O'Donnell, Phil Booton, Lawrence Bamber, Jim Flynn, Dave Pennington, Dave Sheldon, Connor Murphy, Chris Walkden, Phil Moss and Verity Beardmore.

Distribution Manager – Janet Flynn

Front cover – Stockport Beer & Cider Festival – don't miss it!

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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

Contact: Paul Felton; Secretary@ssmcamra.co.uk

Salford (SAL)

www.salford.camra.org.uk

Contact: Dave Hampshire; talldave@gmail.com

High Peak, Tameside & NE Cheshire (HPNC)

www.hpneccamra.org.uk

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

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Rob Nicholson 07983 524102; social@eastcheshirecamra.org.uk

Trafford & Hulme (T&H)

www.thcamra.org.uk

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

Central Manchester (CMCR)

www.centralmanchestercamra.org.uk

Contact: enquiries@centralmanchestercamra.org.uk

Local CAMRA Events

CAMRA Members only

Monday 8th – Branch Meeting: White Lion, 135 Buxton Road, Disley, SK12 2HA. Starts 8:00pm. (HPNC)

Thursday 11th – Branch Meeting: Crown, 416 Buxton Road, Great Moor, Stockport, SK2 7JQ. Starts 8:15pm. (SSM)

Thursday 11th – Pub of the Season presentation: Quarry Bank Inn, 151 Bloomsbury Lane, Timperley, WA15 6NY. From 8:00pm. (T&H)

Friday 12th – Altrincham Stamford New Road Social: 8:00pm Craftsman, 41 Stamford New Road, WA14 1EB; 9:00pm Tavern on the Green, 57 Stamford New Road, WA14 1DS; 9:45pm Costello's Bar, 18 Goose Green, WA14 1DW; 10:30pm Cheshire Tap, 34 Railway Street, WA14 2RE. (T&H)

Monday 15th – Campaigning Meeting: Rose & Crown, Buxton Road, Allgreave, SK11 oBJ. Starts 8:00am. (MEC)

Wednesday 17th – Branch Meeting and EAGM: Kings Arms, Bloom Street, M3 6AN. Starts 7:30pm. (SAL)

Thursday 18th – Sale West Social: 8:00pm Brigadier, Firsway, M33 4FB; 9:00pm Samuel Brooks, 323 Manor Avenue, M33 4WD; 10:00pm Pelican – Flaming Grill, 350 Manchester Road, Timperley, WA14 5NH. (T&H)

Thursday 18th – Social Night: starts 6:00pm at Crown & Anchor, Cateaton Street, M1 2EE, then on to other pubs. (CMCR)

Friday 19th – Edgeley and Shaw Heath Stagger: 7:30pm Ye Olde Woolpack, 70 Brinksway, SK3 oBY; 8:30pm Alexandra, 195 Northgate Road, SK3 9NJ. (SSM)

Saturday 20th – Manchester Beer Audit. See separate feature on page 9. Volunteers welcome.

Saturday 20th – Marple Social: meet 1:30pm Andrew Arms, George Street, Compstall, SK6 5JD. (HPNC)

Wednesday 24th – Manchester Chop Houses Social: 7:30pm Sam's Chop House, Chapel Walks, M2 1HN; 8:30pm Mr Thomas's Chop House, 52 Cross Street, M2 7AR; 9:30pm Albert Square Chop House, 14 Albert Square, M2 5PF. (SAL)

Thursday 25th – Pub of the Month presentation: Hope Inn, 118 Wellington Road North, SK4 2LL. From 8:00pm. (SSM)

Tuesday 30th May – Saturday 3rd June – Set up, run and take down Stockport Beer & Cider Festival. All welcome. Helpers always needed – go to stockportfestival.org.uk/volunteer.

Wednesday 31st – Meet the Brewer: a get together with the brewer from Joseph Holt. Lamb Hotel, 33 Regent Street, Eccles, M30 oBP. Starts 7:30pm. (SAL)

Tuesday 6th June – Branch Meeting: Sale Sports Club, Rookwood, Clarendon Crescent, Sale, M33 2DE. Starts 8:00pm. (T&H)

Tuesday 6th June – EGM: Park Tavern, 158 Park Lane, Macclesfield, SK11 6UB. Starts 8:00pm. (MEC)

Wednesday 7th June – Branch Meeting: Lock 91, 9 Century Street, M3 4QL. Starts 6:30pm. (CMCR)

Wednesday 7th June - Worsley Beer Gardens: 7:30pm Worsley Old Hall, Worsley Park, Worsley, M28 2QT; 8:30pm John Gilbert, Worsley Brow, M28 2YA; 9:15pm Bridgewater, 23 Barton Road, M28 2PD; 10:00pm Barton Arms, 2 Stablefold, M28 2ED. (SAL)

Saturday 8th July – advance notice: Treasure Hunt. Starts 12 noon at New Oxford, Bexley Square, Salford, M3 6DB. More details to follow. All welcome. (SAL)

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: http://fbl.me/meccamra

Central Manchester:

www.facebook.com/groups/CentralManchesterCamra

High Peak, Tameside & NE Cheshire: www.facebook.com/HPTNECCAMRA



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Central Manchester: @MCRCentralCamra

Pub of the Month The Hope Inn, Heaton Norris



The Stockport & South Manchester CAMRA Pub of the Month award for May 2017 has been awarded to the Hope Inn, Wellington Road North, Heaton Norris, writes Jim Flynn.

When the moribund Hope was bought by Martin and Samantha Wood in late 2012 so desperate was it that many thought they had committed financial suicide. How wrong these doubters were because with their transformation of the pub into a modern, easy on the eye pub for a relaxing drink, married with a range of excellent beers (it's a regular entry in the Good Beer Guide) the couple have hit on a winning formula. They have now successfully used this magic at their second pub, the Spring Gardens in Marple Bridge.

There are two rooms, to the left the vault, with a small games room to the rear, and a comfortable lounge with raised-seating area to the right. Throughout the décor is modern, but nevertheless warming, with attractive polished wood floors and brewery memorabilia on the walls.

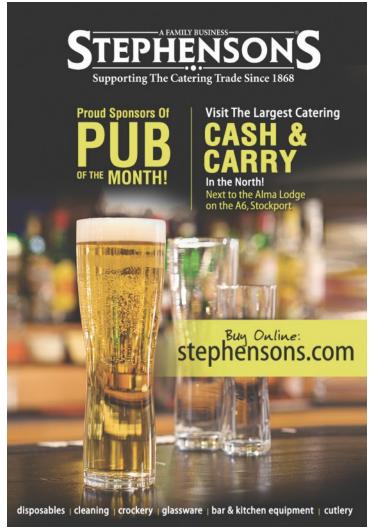
The Hope offers 11 cask ales, usually six of which are brewed at its very own micro-brewery in the basement. The name 'Fool Hardy Ales' is a reference to the past history of the Hope which started life as a Hardys' Crown Ales house as is shown by the mosaic signage along the top of the pub. Martin describes his beer as 'cracking beer that sells itself' and such is demand he has taken on an assistant brewer, Katie Bromley. Also regularly on the bar is a beer from Bury's Outstanding Brewery along with changing ales from breweries across the country, foreign draught and bottled beers and a real cider.

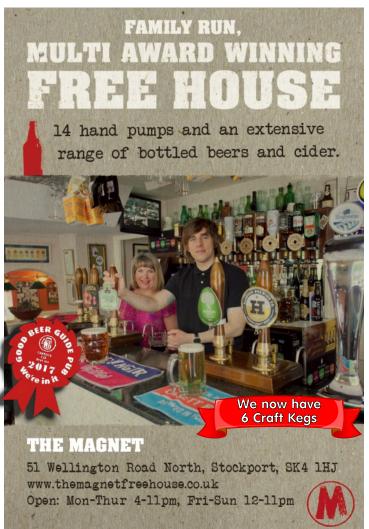
So effective was the transformation that the Hope won the Stockport & South Manchester Pub of the Year award for 2014 but now we thought that it was high time that the continuing excellence and growth of the pub was recognised again. So why not join the local CAMRA branch to celebrate the award which will be presented to Martin, Samantha and their staff on Thursday, 25 May when, I am sure, a great night and great beer will be enjoyed by all.

The pub is on the 192 and 22 bus routes and less than half a mile from Stockport town centre.



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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Hunt for New Charity for Stockport Beer & Cider Festival

Beacon Counselling (see right) will be finishing its very successful three-year period as the Stockport Beer and Cider Festival charity. The Festival organisers will therefore soon be looking for a new Festival Charity for the 2018-2020 Festivals. Through sponsorship, the sale of beer, programmes and other products and donations from our generous customers it is estimated that the chosen charity should expect an income of around £7K or more per festival. Just as important, however, is the opportunity to significantly raise your profile in the area.

Could it be you?

If your charity is local to the area (no national charities please), provides a service to the people of Stockport, South Manchester and the surrounding areas, wants to work as a constructive partner with the Festival Organising Committee and has the right infrastructure in place (e.g. has a professional fundraiser and a team of volunteers) why don't you come along to the Festival to check out whether you might wish to become our Festival charity.

Interested?

Interested charities should email Jim Flynn at jim@flynnfam.co.uk to make arrangements to attend the festival. You will have the opportunity to discuss the opportunity with both a member of the organising committee and the current festival charity, Beacon Counselling.

Stockport Beer & Cider Festival

Festival Charity and County Night

Festival Charity



Beacon Counselling is delighted to be the festival partner once again following our great success last year, writes fundraiser Jane Williams.

Beacon builds resilience communities by supporting adults, people and voung children experiencing mental and emotional distress. This means who are dealing depression, bereavement, anxiety, stress and relationship difficulties, to name just a few challenges. We do this

by providing one to one counselling, group programmes and through community projects.

The charity continues to provide more services and develop new projects meaning we are continuing to grow and support over 1,500 adults, children and young people every year. We provide counselling from different venues including our own offices, GP Surgeries, community centres and schools. The service is open to everyone with the majority of the clients coming from Stockport and the Greater Manchester area.

As a small local charity, the festival is a fantastic opportunity for us to extend our reach and help even more local people who struggle with mental health problems on a daily basis.

Volunteering

We have some wonderful volunteers who are getting stuck in and helping out at the festival, but we can always use a few more pairs of hands! So if you fancy helping by pulling a few pints then please get in touch with Jane Williams at jane@beacon-counselling.org.uk.

Thanks to our sponsors

Beacon Counselling is fortunate to be supported at the festival by the following sponsors to whom we would like to express our heartfelt gratitude. Our main sponsor, the Vernon Building Society, and the following are cask sponsors: Grove Ale House, Sharp Art and the Railway.

We are also incredibly grateful to the following who are donating beer to the charity bar: First Chop Brewing Arm, Weetwood Ales, JW Lees, Joseph Holt and the Chiverton Tap.

We still have a number of sponsorship opportunities and there is always room for more beer. If you're interested in sponsorship or donating a cask please get in touch with Jane on the email address above.

Come and say hello

Please come and say hello at our charity stand and bar where you'll find games, merchandise, programmes, drinks and snacks. We're looking forward to meeting you at the Stockport Beer and Cider Festival!



Finally we would like to thank the festival committee for giving us this wonderful opportunity and for their help and support. See you there!

County Night

The Stockport County Supporters' Co-operative is hosting its second "County Night" at Stockport Beer & Cider Festival. This will take place on Thursday 1 June from 5.30pm until closing time.

This year County supporters are invited to their very own pub, the Fourteen Wooden Steps. It is named after the number of steps on the terracing that was then installed in the Cheadle End stand back in 1967. This is the year County last won a league title and in light of the Club celebrating the fiftieth anniversary of that the Supporters' Co-operative decided to get into the spirit of the swinging 60s and recreate a typical pub from that time.

As part of the evening there will be music from the era together with memorabilia from that historic season as well as some special guests and surprises. There will also be opportunities to win County related prizes through raffles, a quiz and the best era-related fancy dress.

More details can be found on the website at: www.countysupporterscoop.co.uk/news-events/welcome-to-thefourteen-wooden-steps/.

Opening Times coverage of Stockport Beer & Cider Festival is sponsored by MySHIFTPLANNER



New Charity for Manchester

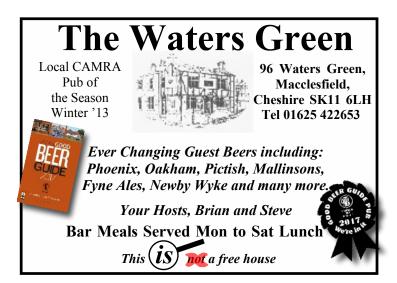
The biggest beer and cider festival in the North has announced North West Air Ambulance Charity (NWAA) as its charity partner for the next two years. Manchester Beer and Cider Festival organisers were on a mission to find a new partner and hovered over 11 applications before landing on NWAA. They were impressed by the service's assistance saving lives and the charity's need to raise £9 every minute helicopters are in the

The fleet of three helicopters operate from City (Barton, Manchester) and Blackpool airports covering the North West 365 days a year. The service is not part of the NHS or publicly-funded emergency services and needs to attract funding to keep airborne.

The charity will be circling the huge floorspace of Manchester Central, a venue more used to locomotives than helicopters, to scoop up loose change from festival-goers as well as a guaranteed income from a share of programme sales. And it promises some entertaining diversions for drinkers from its promotional stand.

Festival Sponsorship manager Jim Flynn said: "The charity took up our invitation to visit our 2017 festival to see for themselves the size and scope of the event. Past partners all tell us our festival-goers are a generous lot. But the North West Air Ambulance Charity needs to raise millions to continue the service. If everyone who attends could donate £1, it would keep one of the helicopters fuelled for a month.

Organised by the combined expertise of the nine Greater Manchester CAMRA branches, the festival will feature the charity extensively across its website, posters and social media. Manchester Beer and Cider Festival runs from Thursday 25 to Saturday 27 January 2018. Details at: www.mancbeerfest.uk.



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Manchester Beer Week Returns



Manchester's only citywide beer festival returns this summer, providing an unrivalled celebration of the nation's favourite drink across 10 event-filled days.

Now entering its second year, Manchester Beer Week runs from Friday, June 23 to Sunday, July 2, and has secured the backing of the Co-op, which has agreed to become headline sponsor. The Co-op will also play a role in creation of the festival's official beer, which will then be made available in selected stores.

Manchester Beer Week's first outing was a huge success, showcasing the best of beer through 94 events at 72 venues across Greater Manchester, including pubs, bars, breweries, restaurants and retailers.

And this year's festival promises to be even better. The opening weekend will shine a light on independent producers with a brewery expo on June 24 that will see all of the city centre brewers throw open their doors to the public for tours, tastings and talks.



In addition some of the city's top craft brewers have teamed up with their counterparts elsewhere to produce a series of collaboration beers. The partnerships are Blackjack/Hawkshead, Marble/Northern Monk, Cloudwater/Lost and Grounded/Verdant, Runaway/Left Handed Giant and Tack/Brew by Numbers. Some fantastic new beers are likely to emerge from these partnerships.

Following on from this, Manchester Beer Week organisers will help to curate a series of unique events, designed to provide interesting beer-related experiences for experts and newcomers alike.

"We were overwhelmed by the support the festival received in its first year, both from participants and attendees, and we believe it was a celebration this great city can be proud of," said festival organiser Connor Murphy.

"This year, we wanted to give even more exposure to the city's breweries, which is why a brewery expo is being organised for the opening weekend. This should create a carnival atmosphere across Manchester's brewing hubs – in Piccadilly and the Green Quarter. But that should not detract from what is happening in bars, pubs and restaurants as we're planning a series of really special events.

"We're also delighted to have the Co-op on board as main sponsors because few businesses have had quite such an impact in Manchester. It's an organisation with community very much at its core."

Richard Dennett, Senior Buyer for beer and cider at the Co-op said: "We are absolutely delighted to be headline sponsor of Manchester Beer Week. As a leading community retailer, Co-op has pioneered regional ranging in convenience and this is another example of our continued support. 2016 was a big year for Co-op as we invested in building our local sourcing strategy for beer. In 2017 we have launched three fantastic own label beers brewed by local brewer Robinsons, using Members to help influence the tasting descriptions on the beer labels and shelf edge labels.

"There are so many great producers in Manchester and we are proud to support an event which showcases them all and celebrates the great beer of the city."

More information on the festival can be found at $\underline{www.mcrbeerweek.co.uk}$ or by following @mcrbeerweek on Twitter.

Chorlton Beer & Cider Festival

John O'Donnell with news of this year's event



This July, the Chorlton Beer & Cider Festival is set for a Celt invasion of St Clement's Church. The 13th annual festival will see over 20 Scottish, Irish and Welsh brewers take over the youth centre bar with Champion Beer of Britain winner Tiny Rebel leading the way for the Welsh and Kelburn **Brewing** Company heading up the Scottish contingent.

The festival which opens from Thursday 6 to Saturday 8 July will feature over 200 beers, ciders and perries over its six bars. Drinkers can look forward to some of the finest golden ales with the North

West round of CAMRA's Champion Golden Ale competition being judged on Friday afternoon - the eight finalists are chosen by CAMRA members and expert tasting panels will be on the bars in the church hall from the start of the festival.

The two bars in the church hall will feature a wide range of local breweries including long-time supporters of the festival Outstanding Beers who have become one of the closest breweries to the festival following their relocation from Bury to Ordsall. There will be a full range of beers from one of the rising stars of the local scene - Altrincham's Stubborn Mule brewery - while festival favourites including Blackjack and Brightside will also return. Chorlton's very own Bootleg Brewing Co. based a short stroll from the festival at the Horse & Jockey pub will be brewing a very special beer with a local home brewer.



The church grounds will host the ever popular cider and perry bar - one of the largest in the North with over 50 ciders and perries available. Also in the grounds will be the world beers bar and the popular key-keg bar (with an expanded selection having been the only bar to sell out

in 2016) and a wide range of food vendors.

Drinkers wanting to learn more about what they are drinking can take part in one of the tutored tasting sessions held before the festival opens on Saturday 8 July. Advance tickets are required for these sessions - one will take drinkers through the world of traditional cider and perry, explaining the differences before you will join our cider bar manager in her quality control checks. The second session will involve a tutored tasting of five beers specially selected from the festival's range to demonstrate the amazing range of flavours which real ale can offer.

Thursday evening will be the quiet session, while Friday and Saturday evenings will feature live music in the grounds. For visitors who want the full festival experience, a full weekend ticket has been introduced - entry on all three days for a single price. Both weekend and single day tickets, plus tickets for the tasting sessions are available now at www.chorltonbeerfestival.org.uk.

Homebrew Competition



Chorlton Beer & Cider Festival has teamed up with Chorlton's own Bootleg Brewing Co. to offer a local home brewer the chance to have their own beer on sale at the festival and in Holt's pubs across the area for Manchester Beer Week. The beer will be brewed in time for the Festival and Manchester Beer Week at the brewery at the Horse & Jockey pub.

The winner of the homebrew competition will brew their recipe

on a commercial scale with Stef Occhi, head brewer for Bootleg. The winning beer will be racked into casks for Chorlton Beer Festival and sold through selected pubs in Manchester. You will name your own beer when you enter and the Bootleg Brewing Co. will design a pump clip for the winner. On top of that, The Bootleg Brewing Co. will also bottle some of your beer for you to take home.

The challenge which has been set is to brew an Anglo-American Beer. This can be English style/American Hops or English malt/American rice. Anything that combines these two countries in a beer can enter the competition - full details are available from the link at chorltonbeerfestival.org.uk.

The homebrew competition will be judged by a panel of experienced and respected judges at a tasting in June. An awards ceremony will be held at the Horse & Jockey with a party for all entrants. To enter, home brewers must register at HomeBrewComp@BootlegBrewingCo.com.

We can't wait to taste your creations.

Manchester Beer Audit

Hopefully as Opening Times readers, you already know that Manchester is a great beer city. But where does it rank against other drinking destinations? Lots of town and cities – from Liverpool to Norwich - have a claim on being the best destination for tourists looking for a great beer. With over 75 breweries in the region can Manchester hold its head high in their company?

On 20 May, local drinkers will set out to see where Manchester fits in the real ale league tables. Teams of surveyors will be setting out to try and log every beer on sale in every pub across the City of Manchester on the day, before handing over to the boffins to crunch the numbers. This first audit is being limited to Manchester City Council's area although in future years, organisers hope to expand it to the rest of Greater Manchester.

With over 250 pubs to check, the area has been broken down into manageable groups of pubs with each team allocated around 10 pubs to visit on the day and record the beers on sale either on paper or on the audit website. With an expectation of over 600 cask ale pumps alone across the city, drinking all the beers on offer is not recommended selected sampling is however encouraged on what is hoped will be a great day out for our surveying team. The day will end with a celebration in the city centre for all participants.

If you'd like to join in either to join one of the teams, or become a team of your own with your mates, more details can be found at McrBeerAudit.co.uk or contact info@McrBeerAudit.co.uk.



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Pub and Brewery

What's happening around the Opening

Chorlton



We reported last month that de Nada, the restaurant-cumbar at the top end of Manchester Road in Chorlton was to close. The good news is that the unit won't be vacant for long as Nigel Lewis, the ale loving former partner at de Nada, is to transform the site into a dedicated bar. Structural work was going on as *Opening Times*

went to press to relocate the toilets onto the ground floor and create a snug to the rear. The new venture is set to open in early May.

Trafford Pub Shorts

Sale's **Vine Inn** is under new management in the guise of Owen Thomas. The pub is now regularly selling three real ales with quality reported as good.

The **Roebuck** in Flixton was closed for refurbishment as *Opening Times* went to press but will have reopened by the time you read this. Also refurbished is Altrincham's Costello's Bar – a minor refurbishment was completed while keeping the bar open with restricted hours in the weeks running up to Easter.

Elsewhere in Altrincham, real ale is back at the Belgian Bar on Greenwood Street while the **Station** opposite Altrincham Interchange is now regularly selling two cask ales from Theakston - Best Bitter and XB.

There's temporary management at the Navigation on the Broadheath/Altrincham border with regular manager Julie providing maternity cover at Manchester's **Lost Dene** which has reopened after a makeover with six cask ales on the bar.

Jakes Ale House





Jakes Ale House, Romiley's first micropub, opened in late March. It's at 27 Compstall Road and is well-sited on the main road just across the way from Sainsbury's. Like many others it's a shop conversion, in this case a former ladies dress shop that had been trading for 65 years, and also retains the only traditional shop frontage left in the village. It really does look the part.

Jakes is a project by Darren and Cheryl Shaw. Darren is a Mancunian by birth but has lived in Romiley for many years and the pub is named after his father, a well-known figure in Romiley who died in February last year.

The old shop has been pretty much stripped out and the new interior has a very pleasing mix of old furniture and memorabilia which give it an

News

ng Times area

instant appeal. The bar, built out of reclaimed timbers, is at the back of the pub and there is some outside seating at the front (which is south facing). There are plans for a second snug room too. We particularly liked the old photos of Romiley on the walls and also the "industrial" light fittings which add a quirky touch.



There are five changing cask beers, mainly with a local-ish feel. Darren tells us that beers from the Poynton Brewery may make regular appearances - good news as this local concern makes increasingly impressive beers. There are also five keg beers including lagers from Salford's Outstanding Brewery which will be a permanent feature. The

fridges include a range of bottled and canned craft beers from the UK, Belgium and elsewhere, and these beers are also available to take away. Cider drinkers are catered for too with three "bag-in-box" ciders available - from Orchard Pig and Westons when we visited. Snacks comprise nuts, scratchings and such like. Well worth a visit.

Stockport & Manchester Pub Shorts

The **Hesketh** on Hulme Hall Road in Cheadle Hulme reopened on 23 March following a refurbishment. First impressions are that this is a high quality job. When OT called there were four cask ales available -Caledonian Golden XPA, Everards Mad Hatter's Tea Party, Lees MPA and Theakston's Best Bitter.

In Manchester City Centre, Bundobust on Piccadilly now has a full licence which means you can now drop in for a drink without having a meal. In addition to the numerous keg taps and bottled beers there are two handpumps which usually feature Greater Manchester breweries such as Marble, Squawk, Track and Ticketybrew.



The former Green End in Burnage has now been demolished and is to be replaced by "Edwardian style" housing. While the former Thatched House on Churchgate in Stockport is not to be demolished, planning consent has been given for its conversion into

housing. Fears must remain for the future of the extremely rare "Showells Ales" windows which were a feature of the pub (and are pictured here).

Across town, No. 1 Watson Street, near Manchester Central, has also started offering cask - they started about six months ago and now have two handpulls, offering beers from small breweries. A Rudgate beer and one from Northern Monk were available when OT called in late March. They seem to be pleased with the uptake of cask which was in good nick.

At the Dog & Partridge in Didsbury the regular beers are now Crafted Brewing The Dogs and Taylor's Landlord plus three guests.

In Heaton Moor, the Moortop closed on 16 April for its long-awaited major refurbishment. The pub is expected to be closed for at least a month while the work is carried out.

In Cheadle Hulme the Pointing Dog is one of a small chain that has recently been acquired by Marston's. Presumably this will mean a change in the beer range to reflect that produced by the new owners.

Beatnikz Republic

The latest brewery to set up shop in Manchester is Paul Greetham's Beatnikz Republic which has made its home on Red Bank in the "Green Quarter". Near neighbours are Runaway, Blackjack and Marble breweries so Paul is in good company.



Originally from Grimsby, Paul set up in London where he brewed his beers at **UBREW** Bermondsey and also in the North East at the Camerons pilot plant. However he was university

Manchester and clearly has an affinity for the city where he now has his own kit courtesy of Dave Porter's PBC Brewery Installations. The first beer, a hoppy session IPA, was put through on 18 April.

Apart from the brewery, Paul has also opened a tap at his brewery and this will be open on Friday (4pm - 10pm), Saturday (12 noon - 8pm) and Sunday (12 noon - 5pm). It was open at the Easter weekend when four beers (all key-keg) were available. A well-regarded coffee stout (6.9%) had sold out by the time Opening Times called but we were taken by a Kölsch-style beer with sweet orange (5%) which was clean and crisp, a Pale Ale (5%) was smoothly hoppy while the Amber Ale (7.2%) was a US-style IPA with a full malt presence alongside big hops.

The eventual plan is to have a changing range of eight beers on draught (we are looking forward to the imperial stout with cherries and aged on bourbon cask chips). There are two-pint containers to take away and while some bottles are available the packaged beer will be in 440ml cans (with some very impressive artwork).

Beatnikz Republic is at 15 Red Bank – well worth dropping in one weekend.

Wincle Brewery



The latest single hop beer from Wincle Brewery is a dark mild - just in time for Mild Month in May. Flyer, named after the hop variety used, is 3.9% and is said to deliver stoned fruit, liquorice and treacle flavour notes. This is the fourth in the brewery's series of single hop beers showcasing British hop varieties.

Robinsons

The latest seasonal from Robinsons is Pint of Thrones (4%), described as a "full-bodied, traditional amber ale with a warm heart of spicy cedar" and is available until the end of May. Look out for the next "White Label" beer which is being brewed in conjunction with Stockport & South Manchester CAMRA. It promises to be a good 'un.







No Magic Bullet

Under the Localism Act of 2011, the government made provision for land or buildings to be designated as Assets of Community Value, meaning that, if there was a proposal to sell them, they would enjoy a six-month waiting period to allow a local community to either make a bid itself or find an alternative buyer. Not surprisingly, this has since been extended to many pubs, including a number in this area.

However, it seems to be viewed by some as a magic bullet to save threatened pubs, whereas in reality all it can do is to give them a stay of execution. Even if a local community is able to make a bid, there is no requirement for the seller to accept it. And, while there have been a number of cases of successful community bids being made for smaller locals, it's unrealistic to expect this to happen for bigger and more expensive pubs in rural locations or city centres.

Locally, we have recently lost two large Hydes estate pubs, the High Grove in Gatley and the Ryecroft Arms (pictured right) in Cheadle Hulme, both of which have been sold for residential development. An ACV listing had been obtained for the High Grove, but not the Ryecroft, but at



the end of the day this did not affect its fate. It's doubtful whether a community group could have raised the £500,000 asking price, let alone run it profitably where Hydes had failed. And the question must be asked why, if the High Grove was so valued by the local community, they hadn't previously used it more.

To some extent, ACV status is being used as a substitute for protecting pubs under the planning system. Under current planning law, there is what might be regarded as a loophole or anomaly whereby a pub can be converted to retail or office use without needing planning permission, although it is needed for residential conversion. There's a good case for changing this, although surely a time limit would be needed, as it would deter people from converting shops to bars if they needed planning permission to convert them back again a couple of years later if things didn't work out.

However, while this would ensure that any conversions from pub use were done in the open, in practice it wouldn't really save more than a handful of pubs. All of those in this area that have been converted to supermarkets had been closed for some years previously. At the end of the day, you can't force people to run businesses if they don't want to, and it could all too easily lead to a staring match between pub owners and councils, with pubs left derelict for an extended period of time. And many pubs sit on a substantial patch of land which is potentially very valuable for redevelopment. Even if somehow you were able to require a pub to be sold for its value as a going concern, if the new owners couldn't make a go of it either, who would stand to benefit from the development value at the end of the day?

Some campaigners against pub closures seem blind to the fact that the demand for pubs has dramatically declined, making it inevitable that many will become unviable. Since 1997, the total amount of beer sold in pubs has more than halved. But it is now easier to get a licence for existing building than it ever has been, and this has resulted in a growing wave of openings of new bars and micropubs, including some in suburban shopping parades. Perhaps something smaller and more intimate would be a better option for local communities than the archetypal "beached whale" estate pub.

Curmudgeon Online: curmudgeoncolumns.blogspot.com

Stagger

Jacksons Lane and Bramhall with Dave Pennington

On a dry and relatively warm Friday evening in February a group of local CAMRA members convened at the Three Bears on the Hazel Grove/Bramhall border for one of Stockport's longest staggers in terms of walking distances between pubs.



Built in the early 1990s, the Three Bears is one of five pubs run by the Almond family and, like the others in the group, they've found a successful formula here to cater for both drinkers and those wishing to eat, with the main room having equal areas and different types of seating arrangements for both types of customer. The pub was doing very brisk trade when we arrived with both areas busy with a mixed clientele either enjoying an early evening meal in the carvery or a post-work drink.

All the beers on offer were Robinsons with the seasonal Magnum IPA (with its moustachioed pump clip!) being in good form. The Unicorn wasn't tried while the Dizzy Blonde was deemed just above average.

After a 12-minute hike through what seemed to be a complex warren of housing estate roads and pathways, (it was much easier to reconnoitre this route in broad daylight) we crossed the stream on the Fred Perry Way at the rear of the Shady Oak.



This is a deceptively large estate pub opened in the mid-Eighties. It has a number of different rooms all around a central bar and acts as a community pub for the surrounding housing estate. A good selection of five cask beers was on offer: Timothy Taylor's Landlord, Sharp's Doom Bar, Jennings Cumberland and two local beers with Cryptic 1049 Dead and Phoenix

White Monk. All the beers were tried and ranged from acceptable to good.

We moved on with a longer 15-minute walk that included a short, dark and muddy section of the Fred Perry Way to arrive at the Ladybrook Hotel. Currently part of the John Barras group it was refurbished in 2015. It's a large, mainly open-plan 1930s mock-Tudor hostelry with a number of TVs available for the well promoted live sports games (our visit was during the Six Nations rugby tournament). The Ladybrook serves as a community pub for this part of Bramhall and even an amateur orchestra makes use of its facilities. Seven cask beers were available in the main bar (the eighth pump was unused on our visit) with a further three pumps in an adjacent tap room.



The Titanic Plum Porter, Kelham Island Easy Rider and Mobberley Red Vienna were tried and all scored well. The other beers available were Slater's Haka, Timothy Taylor's Landlord and two Greene King beers: Grubber Golden Ale and Old Speckled Hen.

Unfortunately, our departure time from the Ladybrook did not coincide with the timing of the hourly evening 378 bus so we embarked on the mile long walk along Fir Road and Bramhall Lane South into Bramhall village. On the way we checked out Mercato and Yardbird bars to confirm that neither had any real ale on offer - they didn't. Turning into Ack Lane East, we moved on to the Victorian which was dispensing a good range of J.W.Lees beers.

The pub, which was refurbished in 2012, comprises a large L-shaped room broken up into five distinct drinking and eating areas along with three separate outdoor areas. All the beers were sampled with the Bitter and MPA being rated better than the Atomic and Dragon's Fire

A few doors back towards the village centre our penultimate destination was the busy Bubble Room. This bustling (and somewhat noisy with loud background music) café-bar had only one hand pump which was dispensing Poynton Kiwi. The beer was served in a very cold

condition which was disappointing as we felt there was a good tasting beer lying beneath the chill. It turned out to be the most expensive beer of the evening too at £2 per half pint (a pint was £3.80!). The clientele were mostly young so it was encouraging to see the bar was offering a cask beer for its customers.



Our final pub was the **Mounting Stone**. This friendly micropub has been an excellent recent addition to the Bramhall ale scene. The former shop which operates on two floors has an additional small beer garden to the rear and was busy with a good mixture of clientele.

Six cask lines dispense two beers from Bollington Brewery, Bitter and Long Hop, alongside four beers from local, regional and national microbreweries with one cask line reserved for a dark beer.

Track Pale, Tiny Rebel Cwtch and Fell Robust Porter were all well received with the Torrside Little Stamp being slightly inferior to the others. The two Bollington beers were both rated at good. The Mounting Stone has made a huge impact since it opened in June 2016, winning the City Life Awards 2016 best pub in Greater Manchester, and was the Stockport & South Manchester CAMRA Pub of the Month for February 2017.

Although this stagger involved a couple of long(ish) treks between a few of the pubs, there were an impressive 25 different cask beers available from a variety of 18 breweries in the six pubs visited. All the pubs visited are worthy of your consideration albeit possibly not all on the same trip!







CENTRAL MANCHESTER **BEER & CIDER FESTIVAL 29/6/2017 - 1/7/2017**

Opening Times & Admission

Thursday 29th June: 4pm - 9pm: £2

Friday 30th June: Noon - 9pm: £3 (£5 after 5pm)

Saturday 1st July: Noon - 9pm: £4

(CAMRA Members - £2 discount all sessions)



Location 53two Theatre 8 Albion St Park Avenue Car Park Manchester M15LN

Whaley Bridge Beer Festival um & mon

19th, 20th & 21st

Friday: Northern Soul with Ant n Decks 8pm Saturday: The Executives from 8:30pm

Sunday: Run of the Mill from 4pm

Outside Catering daily from 2pm

by "Fat Tulips" — Gourmet burgers and wraps



62 Chapel Road, Whaley Bridge, High Peak, SK23 7LB. Tel 01633 73322

Drum & Monkey is situated on the 199 Stockport to Buxton bus route. Bus stops right outside.



High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

Peak Practice

With Robin Wignall

A quick visit to Chapel-en-le-Frith recently gave a chance to get an update on three of the pubs on the Market Place. The Roebuck has recently re-opened after a good refurbishment. The work carried out has given an up-to-date look to the pub and has retained its multi-room feel. As a Punch Tavern the Roebuck has a decent choice of beers available and the beer list made for interesting reading when I visited. Both Tetley Mild and Bitter were available, both brewed by Marston's these days, Also from Marston's was Wainwright and the list was completed by Titanic Plum Porter and Black Sheep Bitter. The Tetley Mild was a good drink.



A few yards across the corner of the Market Place is the **King's Arms**, last visited perhaps a couple of years or so ago, soon after reopening. The dining room was still busy with a family dining party some of whom had withdrawn to

the main room. Work on the building has obviously continued recently and the interior looks good. Beers available were from Howard Town in Glossop, Mill Town Mild, Super Fortress and Wren's Nest being on sale. The mild was particularly good. There cannot be too many small towns around these days where neighbouring pubs are selling mild ale, so a visit to Chapel stumbled on this pleasing curio.

Finally in Chapel-en-le-Frith the Old Cell was selling Mouselow Farm Ecky Thump, Poynton Black Pearl and Orkney Raven Ale. Not having tried the Orkney Raven in a long time this was the beer to sample. I was not disappointed. The Good Beer Guide description for Orkney Raven says all, 'a well balanced quaffable bitter'. Despite suggestions in the name this is not a dark beer, but a good 3.8 % ABV bitter.

The Cock in Whaley Bridge has changed hands, Mark and Jenny having taken over in the middle of March. They are experienced in the pub trade. No obvious changes for now though food availability seems to be extended. Again no change in the beer list for now so that Unicorn, Dizzy Blonde and Trooper are on the bar. Another visit before too long should give a better update.

Castleton in the Hope Valley is a tourist magnet and the town and pubs were busy just before Easter when a group of walkers and runners called at the George on Castle Street for a pre-booked lunch. Food orders came in ample portions, ideal after a couple of hours or so on the hills. Unusually all the beers were from

Up in Newton the former Robinsons pub the Bay Horse, which has been closed for some time, has been demolished. Also in Hyde it is understood the Beartown beers are to reappear in the Cheshire Ring.

It is understood that the **Greyhound** on Bents lane in Bredbury is to be sold by Robinsons to Inglenook Pub Company.

In Birch Vale the Sycamore Inn has, in addition to the Black Sheep Bitter, Taylor's

A recent short visit to Povnton revealed the following beers available. At the Bulls Head (photo left) Thwaites Original, Timothy Taylor Knowle Spring, Poynton Vulcaand Dexter USB. The Kingfisher was also selling a very good pint of Dark Star Hophead. With just time to visit the Legion Club this produced Poynton Citra Pale Ale, Burning Sky Brewery Plateau Pale Ale, Red Star Formby Brewery Blond as well as Marston's Pedigree. Unfortunately time prevented a visit to the Bollington Cask Ale Charles Wells brewery. Wells Bombardier Glorious English, McEwan's IPA, Young's London Gold and Young's Hummingbird were available. I assume that the last is a seasonal beer, whilst London Gold was an award winning bottle conditioned beer perhaps a decade ago.

The White Horse in Whaley Bridge has closed, with no reliable information presently available. Watch this space.

As one door closes hopefully another two might open. Recent Buxton Advertisers have reported applications to open micropubs in both Whaley Bridge and Disley. That in Disley is for a premises on Market Street, whilst in Whaley Bridge brewer Mike Wilde is hoping to convert a small shop on Old Road in village centre into a microbar. We can only wish both of these applications every success.



I tried to find information on the internet about Inglenook Inns, owners of the Railway in Whaley Bridge and the **Crossings** in Furness Vale. What must be out of date information describes Inglenook as 'an 18 strong managed house pub company, working in partnership with Punch Taverns, Spirit Pub Co. and Daniel Thwaites Brewery.' No mention of Robinsons and both our local pubs are missing from the list of pubs in their estate. Perhaps more will emerge in the course of time.

Other unusual beers seen recently include Greenfield Thirst Born at the Navigation in Buxworth; Raw Grey Ghost and Dancing Duck Seduction at the **Soldier Dick** in Furness Vale; the Goyt in Whaley Bridge has had Moles Dark, 'a smooth dark porter style ale' and a welcome return for Weetwood Cheshire Cat; the White Hart in Whaley Bridge sold Bragdy Conwy Clogwyn Gold and Robinson's seasonal Pint of Thrones; whilst at the **Shady Oak** in Fernilee Red Boar from Ringwood and Rat Race 'brewed by the brewers of Wainwright golden ale' were available, and finally beers from Manchester Brewing Co. and Surreal Ale, with a Salvador Dali style pump clip at the Drum & Monkey in Whaley Bridge. No shortage of choice there

High Peak Pub News

With Tom Lord

The Windy Harbour pub on the Woodhead Road out of Glossop is now rotating real ales from Bradfield, Mouselow Farm and Howard Town breweries. Also in Glossop the Last Orders has now been renamed the Brook



Recent Awards and News

Winners from around the region and Congleton Big Beer Weekend

High Peak Cheshire Pub of the Year

The High Peak, Tameside and North East Cheshire Branch covers a very wide area, as its name suggests, so much so they are lucky enough to be able to have three Pubs of the Year. The 2017 winner for that part of the branch falling in Cheshire is the Bulls Head in Poynton.



The Bulls Head on London Road North has been run by Bromley family since 1973 when it was Boddingtons pub. Today it's one of the few free houses in Povnton and has three

(main bar, snug and vault-cum-games room) plus an attractive beer garden. There are always three or four cask ales on tap and apart from the regular Thwaites Original, the others are changing guest beers, often sourced locally. Beers from Poynton Brewery and Storm Brewing of Macclesfield were on the bar when the presentation was made.

Pictured above, High Peak CAMRA's Lawrence Bamber is shown presenting the certificate to Barbara and Sally Anne Bromley.

High Peak Spring Pub of the Season



The High Peak, Tameside and North East Cheshire Branch Pub of the Season for Spring 2017 is the Sportsman on Mottram Road in Hyde. A full range of Rossendale Brewery beers is sold here plus a mild from Thwaites and regularly changing real cider. Upstairs is a Cuban restaurant. The pub is home to pool teams and also hosts matches for the local chess team; there is quiz night on Thursdays. This former Greater Manchester CAMRA Pub of the Year is popular with

locals and retains many original features. The rear patio includes a covered and heated smoking area.

Pictured above are the Sportsman's owners Geoff and Cangui Oliver with their certificate which was presented by local CAMRA member Steve Mason (right).

Congleton Big Beer Weekend

Congleton Big Beer Weekend is returning on 7 – 9 July 2017 and is aimed at bringing people to the town of Congleton, showcasing many of the pubs, clubs and bars, and giving people the chance to taste a range of local beers as well as raising money for a great local charity, Ruby's Fund.

There are 16 Venues taking part, they are the Railway Inn, Queen's Head, Beartown Cock, Congleton Rugby Club, Cheshire Brewhouse Tap, Young Pretender, Prince of Wales, Olde King's Arms, Ye Olde White Lion, the Vale Club, Bulls Head, Barleyhops, Farmers Arms, Cheshire Tavern and Congleton **Town Football Club.**

Over the weekend the organisers would like as many people as possible to come down to the town, enjoy a drink at these places and collecting stamps as they go along with the chance of getting a commemorative T-Shirt for completing the trail.

Raffle tickets will be on sale in all venues to raise money for Ruby's Fund with some great raffle prizes being donated. Ruby's

Fund based in Congleton is a sensory centre and social cafe for children and young people with additional needs and disabilities. They provide a safe and stimulating environment ideal for "therapy, relaxation, education, fun and friendship".

Cider Pubs of the Year



The Stockport & South Manchester Cider Pub of the Year for 2017 is the Railway on Avenue Street, Portwood. This multi-award winning pub is a regular recipient of the branch's cider award -

well deserved given the strong commitment shown to traditional cider and perry. There are usually two or three to choose from and in addition the pub hosts cider festivals and cider tasting events. There's plenty for the beer drinker too with eight cask beers supplemented by guests at the weekend, including a mild. Picture here are Sue and Vince Mathers with their certificate while CAMRA's Mike Gilroy (back) looks on.



The **Sip Club** in Stretford recently celebrated its third birthday with a party night at the Barton Road bar. Trafford & Hulme branch took the opportunity present them with the certificates for their 2017 Cider Pub of the Year award along with those for being runner Up in

LocAle Pub of the Year and Community Pub of the Year. Pictured is assistant manager Krista with branch chair John O'Donnell.

The Sip Club was commended for its commitment to stocking local ciders having stocked both Dunham Press cider and Moss Cider in bottles since first opening. More recently the bottle range has been supplemented by two bag-in-box ciders on the bar.

Stockport Beer & Cider Festival

Anthony Meynell previews the festival entertainment

As usual, the Festival will feature a full line-up of entertainment for your enjoyment. Entertainment Manager Anthony Meynell previews what's on...

Thursday Night



Bo Weavil - consisting of Dom Dudill on fiddle and vocals, Henric Mattsson on drums, Mark Ross on guitar and vocals, Philip Gleave on bass and percussion and last but not least, Sarah Clark on vocals and percussion. They all get together to perform great and lively folk and blues from Manchester that deliver a kick.

Mama Goose continue the night's entertainment with a lively mix of country vocals, funk, reggae, indie, blues, folk and klezmer played with great enthusiasm on guitars, bass, drums, trombone, saxophone and clarinet. This dynamic and energetic band have been playing together since 2013 and are based in Stockport and Manchester.

Friday Afternoon



The Hillbilly Troupe: This group hails from Hull and is a band that spans five generations encompassing many genres from these periods and more besides. They play a blend of traditional folk, Irish, ska and punk with a strong sense of history and tradition. They have become great

favourites on our local folk trains and have consequently made a lot of new friends in this area. They aim to get you dancing, thinking and drinking all at the same time and they succeed.

Friday Night



Good Foxy: Funky rock and roll that takes in bluesy, psychedelic and acoustic sounds. Good Foxy began when bass player Freddie **Bruhin-Price** heard estranged pal George Banks play a storming version of Neil Young's "Old Man" at an open mic event one Sunday afternoon

Clitheroe, when both were just 16 years old. They added Henry Crabtree, the most talented guitarist they knew, and drummer Callum Sykora. When Henry's old mucker James Robinson watched the four-piece play live he was so impressed he asked to join. Soon his keyboard skills had become an indispensable part of the Good Foxy sound.

Though they had begun with their heroes Cream, Led Zeppelin and recent successes Tame Impala in mind, Good Foxy had soon developed their own ethereal, funky sound.

Kyngs: Loud, quick and energetic rock 'n' roll! "Four worlds collide to create a sound of enormity and precision to form a sound like no other on a journey to please all corners of the music kingdom."

Scruffy Bear: A four piece, hard-hitting, blues rock band from Manchester. Taking influence from the blues revival of the late 60s with a groove filled modern edge. Powerful vocals from lead singer Georgina Eaton, combined with the groovy riffs and backbeats from bassist Sass Lafferty, drummer Ryan Hunt and guitarist John Roach make up for an incredibly authentic take on classic blues, with an edgy modern twist.

Saturday Afternoon

Stockport Ukulele Players will be keeping everyone entertained during the afternoon. They are a group of ukulele lovers who meet to sing and play together regularly. They love nothing more than an event such as this, where they can bring their joy and skills on this instrument to a wider audience.



Jess Kemp: At 22 years old with six years on the Manchester circuit, Jess Kemp released her debut single 'Stars' in March 2015. The demand for more brought the launch of her debut EP "Camden" which brings a much bolder and more exciting sound to

tracks already featured by BBC Introducing and BBC Radio 2. Following the release of the EP, Jess went on to headline Manchester Academy 3, Factory Manchester and The Live Room.

John Dhali: A self-described "soul-folk" act, originally hailing from Newcastle but now calling Congleton his home.

Saturday Evening



Mohawk Radio: Mohawk Radio is made up of Mia Page, James Gregory, Dave Quinn and Conor Marsh. As a band they have already had quite the journey with two US tours in under 18 months, sold-out UK shows, two UK 'Best Band' awards, and countless plays on UK, US and international radio. They've even played at the request of the President of Bermuda and have entertained the Manchester City fans at the Etihad Stadium.

Born on tour with Heart and

Bryan Adams, it was almost destiny that singer Mia Page would become the ferocious front woman of Mohawk Radio. Possessing an otherworldly voice, over the years she's cut her teeth as a performer opening for Beyoncé, UB40 and Maxi Priest. Her main influence as a singer and fronting a band are both men: Freddie Mercury and Robert Plant. She feels there is room for a larger than life character with a big voice fronting a band today.

Opening Times beer festival coverage is sponsored by MySHIFTPLANNER



MySHIFTPLANNER

Join up, join in, join the campaign



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today - enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup



CAMRA Discounts

There are many 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 ales.
- Ashlea, Manchester Road, Cheadle: 10% discount off cask ales.
- Axe & Cleaver, School Lane, Dunham Massey: 10% off cask
- © Beehive, Market Street, Droylsden: 10% off a pint of cask ale or cider.
- © Belgian Bar, Greenwood Street, Altrincham: 10% discount.
- © Beer Traders, Stockport Road, Marple: 10% off cask ales.
- Bier Cell, Greenwood Street, Altrincham: 10% discount on bottled beers.
- © Bridge Beers, Melbourne Street, Stalybridge: 10p off a pint, 5p off a half of cask ale (Tuesday to Thursday).
- Bullock Smithy, London Road, Hazel Grove: 10p off a pint of cask ale.
- Cheshire Cheese, Stockport Road, Gee Cross: 40p off a pint of guest beers.
- © Cheshire Tap, Railway Street, Altrincham: 10% off cask ales.
- Chieftain, Green Lane, Hadfield: 10% off cask ales.
- Chiverton Tap, Mellor Road, Cheadle Hulme: 30p off a pint of cask ale (Monday and Tuesday).
- Church Inn, Church Road, Flixton: 10% off cask ales.
- © Craftsman, Stamford New Road, Altrincham: 25p off a pint.
- © Crown, High Street, Cheadle: 10% off pints of cask ale.
- © Crown & Anchor, Cateaton Street, Manchester: 20% off cask
- © Crown Point Tavern, Market Street, Denton: 10% off cask ales and ciders.
- Didsbury, Wilmslow Road, Didsbury: 10% off cask ales.
- Fir Tree, Gorton Road, Reddish: 20% off a pint of cask ale.
- © Font, New Wakefield Street, Manchester: 25% off cask ales and ciders.
- © Font, Manchester Road, Chorlton: 25% off cask ales and ciders.
- © Font, Wilmslow Road, Fallowfield: 25% off cask ales and ciders.
- © Fox & Hounds, Woodsend Road, Flixton: 10% off cask ales.
- Fred's Ale House, 843 Stockport Road, Levenshulme: 30p a pint off cask ales and ciders.
- George & Dragon, Manchester Road, Heaton Chapel: 10% off cask ales.
- Greenfinch, Palatine Road, West Didsbury: 10% off a pint of cask ale.
- © Grey Horse, Portland Street, Manchester: 10% off cask ales.
- Griffin, Stamford Road, Bowdon: 10% off a pint of cask ale.
- © Grove Ale House, London Road, Hazel Grove: 10% off cask ales (Monday to Thursday).
- 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.

- © Jack in the Box, Altrincham Market: 10% off Blackjack House Pale.
- © James Watts, High Street, Cheadle: 10% off a pint of cask ale (Thursdays only).
- © Ladybrook, Fir Road, Bramhall: 10% off cask ales.
- © Lass O'Gowrie, Charles Street, Manchester: 50p off a pint and 20p off a half of cask ale.
- (iii) Mary & Archie, Burton Road, West Didsbury: 10p off a pint of cask ale.
- **◎ Mary & Archie, Manchester Road, Chorlton:** 15% off cask ales.
- **Mono, Wilbraham Road, Chorlton:** 10% off cask ales.
- (iii) Morley Cheek's, Barlow Moor Road, Chorlton: 20p off a pint of cask ale.
- © Mounting Stone, Woodford Road, Bramhall: 30p off a pint of cask ale (Monday and Tuesday).
- Pie & Ale, The Hive, Lever Street, Manchester: 10% off cask ales.
- © Prairie Schooner Tap House, Flixton Road, Urmston: 20p off a pint of cask ale (50p with Wetherspoon voucher).
- © Remedy Bar & Brewhouse, Market Place, Stockport: 5% off cask ales (Sunday to Thursday).
- © Rising Sun, Stockport Road East, Bredbury: 25% off cask ales.
- © Romper, Wilmslow Road, Ringway: 10% off a pint of cask ale.
- © Saison, Burton Road, West Didsbury: 10% off cask ales.
- © Salisbury, New Wakefield Street, Manchester: 50p off a pint and 20p off a half of cask ale.
- © Samuel Oldknow, Market Street, Marple: 20p off a pint of cask ale.
- © Spinning Top, Wellington Road South, Stockport: 30p off a pint and 12p off a half of cask ales and ciders.
- © Stalybridge Station Buffet Bar: 10% off cask ales (does not apply Friday and Saturday).
- © Strange Brew, Barlow Moor Road, Chorlton: 10% off cask ales.
- © Tavern on the Green, Faulkner Street, Altrincham: 20% off cask ales.
- **◎ Town Hall Tavern, Tib Lane, Manchester:** 10% off cask ales.
- Trevor, Beech Road, Chorlton: 10% off cask ales.
- **Waldorf, Gore Street, Manchester:** 10% off cask ales.
- **White Hart, High Street, Cheadle:** 10% off cask ales.
- **White House, Water Street, Stalybridge:** 10% off cask ales.
- © Wine & Wallop, Lapwing Lane, West Didsbury: 40p off a pint of cask ale.
- © Ye Olde Cock, Wilmslow Road, Didsbury: 25p off a pint of cask ale.

All the more reason to join CAMRA. See page 16 or go to www.camra.org.uk/join.

Many thanks to all of these pubs for their generous offers.



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