

OPENING TIMES

SEPTEMBER & OCTOBER 2017 / FREE



INSIDE: STOCKPORT BEER WEEK /
WIN PRIZES ON THE CIDER CIRCUIT /
PUB AND BREWERY NEWS



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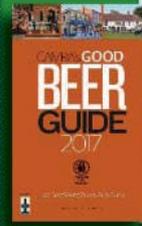
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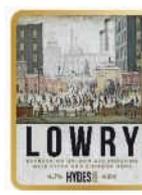
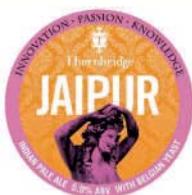
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~ OPENING TIMES ~

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Trading Standards

For complaints about short measure pints etc contact the Citizens Advice Consumer Service. This works with all the Trading Standards services in the North West and is supported by the Office of Fair Trading. You can email the Consumer Service at the following address:

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.citizenadviceguide.org.uk/consumer_e/reporting_a_problem_to_trading_standards

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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.

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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

High Peak, Tameside & NE Cheshire (HPNC)

www.hpneccamra.org.uk

Contact: see website

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Rob Nicholson 07983 524102;

social@eastcheshirecamra.org.uk

CAMRA Members only

Local CAMRA Events — September

Tuesday 5th – Campaigning Meeting: De Trafford, 2 Congleton Road, Alderley Edge. Starts 8.00pm. (MEC)

Saturday 9th – Day out in Buxton. Catch 11.01 train from Stockport and meet 12 noon in Buxton Tap House, George Street, SK17 6AY. (SSM)

Monday 11th – Branch Meeting: Roebuck Inn, 9 Market Place, Chapel-en-le-Frith, SK23 0EN. Starts 8.00pm. (HPNC)

Thursday 14th – Branch Meeting: Gateway, 882 Wilmslow Road, East Didsbury, M20 5PG. Starts 8.15pm. As usual we hope to have a “Meet the Brewer” event. (SSM)

Saturday 16th – Afternoon Social: Beer Festival, Old Hall Inn, Whitehough, Chinley, SK23 6EJ. From 1.00pm. There's a walk to the Old Halk from Bollington starting at 10.00am for the more energetic members. (MEC)

Thursday 21st – Pub of the Month presentation: Petersgate Tap, 19a St Petersgate, Stockport, SK1 1EB. **Note this will also be the launch event for Stockport Beer Week.** From 8.00pm. (SSM)

Friday 29th – Hazel Grove North, Great Moor & Heaviley Stagger: 7.30pm Anchor, 62 London Road, Hazel Grove, SK7 4AF; 8.30pm Crown, 416 Buxton Road, Heaviley, SK2 7JQ (SSM)

Saturday 30th – Presentation of Mild Magic “Champion Mild Pub” award: Remedy Bar, 11 Market Place, Stockport, SK1 1EW. Presentation at 7.30pm during pub beer festival. (SSM)

Local CAMRA Events — October

Saturday 7th – Visit Rammy Craft Brewery to present Bronze Award from Stockport Beer & Cider Festival. More details from contact. (SSM)

Monday 9th – Branch Meeting: Cheshire Ring, 72 Manchester Road, Hyde, SK14 2BJ. Starts 8.00pm. (HPNC)

Tuesday 10th – EGM: Beartown Tap, 18 Willow Street, Congleton, CW12 1RL. Venue to be confirmed. Starts 8.00pm. (MEC)

Thursday 12th – Branch Meeting: Magnet, 51 Wellington Road North, Stockport, SK4 1HJ. Starts 8.15pm. (SSM)

Thursday 19th – Pub of the Season presentation: Spinners Arms, 76 Palmerston Street, Bollington, SK10 5PW. From 8.00pm. Date to be confirmed. (MEC)

Friday 20th – Reddish & Heaton Chapel Stagger: 7.30pm Fir Tree, 257 Gorton Road, SK5 6ll; 8.30pm Union 93 Broadstone Road, SK5 7AS (SSM)

Thursday 26th – Pub of the Month presentation: Crown, 6 Vale Close, Heaton Mersey, SK4 3DS. From 8.00pm. (SSM)

Saturday 28th – Pub of the Season presentation: Beer Shed, 47b Market Street, New Mills, SK22 4AA. From midday. This will be followed by a New Mills and Sett Valley Social. (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

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

Macclesfield & East Cheshire: <http://fbl.me/meccamra>



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Malt Disley Associate Sponsor	Wily Fox Brewery Friday Evening Session
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Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

Arden Arms



August saw the end of an era when Joe Quinn and Steve King (pictured left) retired from the **Arden Arms** (Millgate, Stockport) after almost 18 years at the helm. During that time the Arden has become a much-loved local institution winning a string of awards along the way for the excellent quality of the beer and food, pub décor, value for money and great customer service.

The pub has been CAMRA Regional Pub of the Year, it has been a regular in the national Good Beer Guide, it features on the National Inventory of Heritage Pubs and was chosen as Pub of the Year for the Manchester Food and Drink Festival in 2008.

Joe told *Opening Times*: "Myself and my partner Steve have been licensees at the

Arden Arms for almost eighteen years. We are so pleased with our journey and of everything we have achieved for the pub. We have always made sure that our customers feel welcome and included, and that the pub is a place where everybody can feel safe and have a sense of belonging. We will be sad not to play an active role at the pub any more; but it will remain in our hearts forever."

Steve and Joe left with a weekend of events from 11 to 13 August with live music, special food and, of course, great beer. They leave with the very best wishes of everyone in CAMRA and out hopes for a long and happy retirement. Their successors were due to take over on 18 August and we hope to meet them in the next issue.



Malt Disley



The micropub bandwagon rolls on remorselessly. We report elsewhere on the forthcoming **Whaley Bridge Taphouse** while **Silly Country** in Droylsden has planning permission and lodged a licensing application in July. There are rumours of new ventures in Bramhall and Hyde. However the latest outlet to join the local micropub family is **Malt Disley** in, well, Disley of course.



The new pub, at 22 Market Street in the village centre, opened its doors in late June and is a project by Lauren Booth. It's been a long haul as Lauren started on the project in October last year but

planning issues meant that she didn't get the go-ahead until March and the builders were on site in April since when it's been full speed ahead.

Lauren trained as a teacher, so should be well-placed to keep order, but always wanted to work for herself. She enjoyed pub work, with two and a half years at Stockport's Magnet under her belt, but really got the bug when her uncle Billy Booth opened the Samuel Oldknow with his business partner Anthony Meynell.

The pub is essentially one room, with plans for an extension downstairs, with a pleasing rustic feel to the décor. There's lots of bare wood, a mixture of seats and benches, quirky features and, taking the

lead from the Oldknow, a "dog bar". It's all nicely done and very easy on the eye.

The drinks offer is suitably varied with five changing guest cask beers (mainly sourced locally), traditional cider and a keg range covering cider, imported lagers and craft beers. This is supplemented by a range of bottled beers which can either be drunk in-house or taken away. There's an impressive range of gins, too.

Lauren told *Opening Times* that to date everything is going very well indeed with plenty of good feedback. We like it. Malt Disley opens at 4.00pm Monday to Thursday and from 12 noon Friday to Sunday. It's just a short walk from Disley station.

Robinsons Pub Shorts



There are interesting developments in Marple Bridge where Robinsons have agreed to sell the currently-closed **Northumberland Arms** to a local community group which plans to re-open it as pub, café and community centre. The group now has to raise the £217,000 purchase price and around £80,000 start-up costs by mid-September. They have produced a business plan and are launching a share offer. You will find all the information online on the website at www.thenorthumberlandarms.co.uk.

Elsewhere the former **Jack & Jill** in Brinnington has now been demolished for a housing development. In Romiley the **Cow & Calf** has been closed and the signs removed. Having visited the pub last year we are not very surprised by this development..

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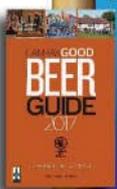
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Pubs of the Month

Stockport & South Manchester Winners for September and October



The Stockport & South Manchester Pub of the Month for September is the Petersgate Tap on St Petersgate in Stockport town centre. Dave Pennington tells you why.

A most welcome addition to the town centre's real ale scene, the Petersgate Tap, run by Alan and Chris Gent (pictured below), opened late September last year in the premises of an old betting shop and has been dispensing a wide variety of well-kept beers and ciders ever since.



Set on two floors, downstairs is a modern, minimalist, continental-style room with the bar on the left-hand side and recycled oak-topped tables amongst the seating. A growing display of artwork adds to the atmosphere and a variety of beer magazines is available to browse as you drink. Upstairs is a function

room with table seating and comfortable settees.

Six handpumps are on the bar with Hawkshead's Windermere Pale being the house beer. A further five ever-changing beers from local, regional and national micro-breweries are available (regulars are from the premier league of modern cask breweries such as Titanic, Dark Star, Thornbridge and Abbeydale) with one or two pumps usually reserved for a stout or porter. In addition, there are four keg fonts including one dedicated for Hawkshead Lakeland lager. A recently introduced loyalty card scheme rewards nine purchased pints with a free tenth – this applies to both cask and keg beers.

A cider fridge containing three or four ciders and perries on rotation sits alongside an excellent selection of bottled and canned beers from around the world. A wide range of gins and wines is also available.

Recent successful innovations have been "pop-up" kitchens and live music including "open mic" nights.

The Petersgate Tap has been a welcome addition to the "Stockport Old Town" beer and pub scene bringing even more choice and variety to the area. We hope that you will be able to join us on Thursday 21 September from 8pm when we present this well-deserved award to Alan and Chris. The pub is on Petersgate at the junction with Etchells Street in the town centre.



By way of a contrast the Stockport & South Manchester Pub of the Month for October is the Crown in Heaton Mersey. Peter Butler put the pub forward and here tells us why he's a fan.

A whitewashed, detached pub set in a conservation area, the Crown is one of the oldest pubs in Stockport, dating back some 400 years. Robinsons bought the pub in 1912 and it remains in their ownership today. For the past 10 years it has been run by experienced licensee Tom Gibbons (pictured below right), who had previously spent 30 years in the trade as a relief licensee. His sure and steady hand is very apparent at this well-run pub.

It is set back from the busy Didsbury Road and looks to have no front door – the entrance is round the side on the picturesque Vale Close, and in the summer months is resplendent with flowers and hanging baskets. Inside there's very much a country pub feel with a bar area to the right, nicely split up into two smaller areas, while to the left is a larger lounge-cum-dining room. Food is available every lunchtime (except Saturdays) but isn't allowed to dominate. The Crown is very much a pub with food and not the other way round.



Obviously there have been alterations over the years the pub retains its traditional feel with wooden beams and pew-style seating. The whole effect is cosy and welcoming.

On the bar there are four Robinsons' beers available – Wizard, Dizzy Blonde, Unicorn and the current seasonal. Quality is invariably high. All four will be enjoyed on the presentation night, Thursday 26 October, so do come and join us when we present Tom with his award.

The Crown is well served by buses – numbers 42, 42A, 23, 23A and 370 will drop you almost outside.



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 the previous page

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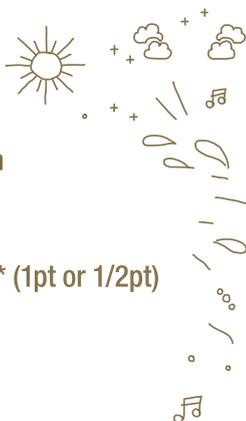
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High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

Peak Practice

With Robin Wignall



A recent visit to the **Little Mill** at Rowarth found a good meal for those seeking to dine after a couple of hours of activity on the local hills and through the fields. Thirsts could be slaked with Jennings Cumberland, Marston's owned of course, and Little Mill Reserve. This latter is

badged as a house beer and is Innkeepers Reserve from Coach House. The Little Mill is back on its feet after a sticky patch and both its food and beer can be recommended. A curio to look out for is the former Southern Railway Pullman Coach, on display at the rear of the pub. This was once used as a dining car by the Little Mill but more recently has become accommodation.

Not many months ago the *Buxton Advertiser* had yet another go at Robinsons who appeared to be doing nothing with the Grove in the heart of Buxton's shopping and tourist centre. In mid-July some work seems to have started on the first floor of the building, the floor which houses the bar and dining room, so perhaps there are still good intentions for the Grove. I have not seen as yet any press updates on plans for the future.

A recent *Buxton Advertiser* article noted further plans for expansion at Thornbridge Brewery, a fine example of brewing success since it was established in the grounds of Thornbridge Hall near Ashford-in-the-Water. 2009 saw expansion into premises in Bakewell and a second brew house is anticipated early next year to supply increasing demand for the Thornbridge Beers.

Whaley Bridge



The **White Hart** provides a changing range of beers from the Punch Taverns lists and a seasonal from Molson Coors Sharp's Brewery in Cornwall, Sea Fury, was recently on the bar. The pick of the guest beers in the **Goyt** in Whaley was Great Newsome

Liquorice Lads Stout, one of many interesting beers available from the Punch lists.

In recent weeks the **Cock** in Whaley Bridge has seen the usual changing range of Robinsons' beers. Whilst Unicorn is staple fare, Pint of Thrones, Wizard and Dizzy Blonde have been available and a curio for summer sales has been the pin of Old Tom.

Free house **Drum and Monkey** at the Horwich End end of Whaley Bridge accesses beers both from local breweries and those further afield. Storm Pale Ale from Macclesfield and Happy Valley Mayor Maker from Bollington were accompanied by 4Ts IPA from Runcorn. Beers from Wincle and Poynton were in the cellar.

Whaley Bridge Tap House may well have opened by the time you read this. This will be the latest micropub in High Peak Borough. The Tap House is on Old Road in the centre of Whaley Bridge and should provide a new dimension to going to the pub in the town. A notice in the window looks forward to a "micropub plus a select range of craft spirits. The Whaley Bridge Tap House is to be the outlet for Whaley Bridge Brewery. Change of use to micro pub has been fully approved and passed". Fitting out was in progress in July as Mike Wilde is set to open this exciting Craft Brewery Bar soon. Opening hours are likely to be 11.00 to 22.30, Monday to Friday and 11.00 to 23.00 on Saturday and Sunday. There will be extensions on Christmas Eve and New Year's Eve. Brewing will of course continue along the road in Furness Vale which lies in the Whaley Bridge township. Good luck to Mike in this new venture which is an obvious follow on to his successful brewery.



A recent call at the **Old Hall** at Whitehough, near Chinley, found beers from the Intrepid brewery in the Hope Valley alongside other goodies. The full festival range of beers will be available at the Old Hall at the beer festival in September. The dates to

set aside are Friday 15th to Sunday 17th September. This is certainly the biggest pub beer festival in the area, spilling across the road to the **Paper Mill** as it does, and is certainly a festival not to be missed.

High Peak Pub News

With Tom Lord

As Robin Wignall reports above, the Whaley Bridge Tap House may be open by the time you read this but Disley's **Malt Disley** is now open and is reviewed on page 5. There is also news of another potential new micropub, this time in Hyde. More news as we get it.

The **Samuel Oldknow** on Market Street in Marple was selected as the High Peak, Tameside and North East Cheshire Branch Pub of the Season for summer 2017. This micropub goes from strength to strength with its good range of changing real ales and ciders and the pleasant relaxing atmosphere. As well as cask ales it is well known for its wide range of ciders and it is indeed the current Greater Manchester Cider Pub of the Year. Together with the excellent **Beer Traders** nearby on Stockport Road these two micropubs have dramatically improved the range of beers and ciders available in the centre of Marple. Pictured above are the Samuel Oldknow's Billy Booth and Anthony Meynell with their certificate.



The Wetherspoons pub in Hyde, the **Cotton Bale**, has now closed its doors for good, while over in Stalybridge Wetherspoons' **Society Rooms** has undergone a refurbishment which includes the provision of a beer garden alongside the pub.

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Cider Making

Looking after the product



October can be a lovely sunny month, and a season of mellowness and Cider making, writes Andrea Biers. This is often an outdoor activity, whether in a farm yard, barn or back garden. In my case its our local allotments in SE London or out the front of my house in the car parking place.

For the last 10 years I have been running public apple pressing afternoons. What juice is not consumed by the avid attendees is fermented, demijohns slowly bubbling away in my garden shed, then distributed to a number of festivals and returned the following year at the pressing afternoons.

It has to be seriously considered that this is a food product and that attention must be paid to cleanliness; cider that is fermenting can spoil with unwanted bacteria causing a number of issues. Cleaning all parts of the equipment with brewing steriliser will avoid that issue. Some spoilages will give a slightly different flavour to the cider but it is still drinkable, however some will mean all that hard work has to be discarded.

Apples should be rinsed before processing, to remove anything on their skins, especially if they are windfalls. Of course apple juice is acidic so only plastic, glass or wood should come in contact; metal to be avoided although stainless steel is ok. There was the case in the 17th Century of using lead to line the press and over the following years chronic mental sickness occurred!

After the apples are pressed, some cider makers add a Campden tablet to reduce the effectiveness of spoilage yeasts and bacteria, and then use a commercial yeast to ferment the juice. Other cider makers will just leave the juice as it is and let the wild yeasts work the fermentation. Both are acceptable - commercial yeasts will give a more consentient product while wild yeasts will develop a range of flavours some may be more palatable than others.

Keeping air away from the juice during fermentation, storage and retail is very important, like with beer, contact with the air can spoil the cider. Air locks that let the CO2 gas out and stop air getting in are used during fermentation and storage. These days' bag-in-box is excellent in excluding air during retail and can help retain the cider quality whilst it is in the pub. In fact, myself and others have had bag-in-box ciders that have lasted many months when they have been kept in the right conditions.

If using the five-gallon (40 pint) tubs, ensure the lid is closed during non-serving hours and only slightly turned but not taken off when the cider is on sale. Of course, yet again, these containers need to be clean and sterile before filling.

A bit of preparation can make the difference between a good cider and one that may be a bit odd. There is a saying anyone can make cider, but it takes practice (and attention to detail) to make good cider. Do go to a local apple pressing event and see what happens, you may even roll yours sleeves up and get stuck in!

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The Cider Circuit

Win great prizes on our annual cider trail



This month we are offering you the chance to win a 36 pint “box” of cider as we re-run our Cider Circuit. Not only that but it is once again very easy indeed to win a prize. All you have to do is visit our participating pubs and buy a pint or a half of traditional cider or perry, and then get the bar staff to put a sticker on the pub’s entry on the form below. Get 10 stickers and you will win a bottle of traditional cider or perry. Get 20 stickers and you will win instead two bottles of cider or perry. Get a sticker from all pubs and as well as winning two bottles of cider or perry you will also be entered in the draw for the 36 pint box. If the pub has run out of (or mislaid) the stickers then get a signature and date instead.

The Cider Circuit runs from Saturday 16 September to Tuesday 31 October. Completed forms should be sent to: Cider Circuit, 45 Bulkeley Street, Edgeley, Stockport, Cheshire, SK3 9HD to arrive no later than Saturday 19 November. If you are entering the grand draw, make sure you specify whether you would prefer dry, medium or sweet cider. **Please make sure you include your name, address, telephone no. and email address so we can contact you.** All the prizes will be presented at a special cider afternoon to be held at the Cheshire Ring, Manchester Road, Hyde on Sunday 3 December from 2.00pm onwards.

Please note, those pubs with a red name do not have standard opening hours (that is to say from midday every day). Please check opening time details on WhatPub (whatpub.com) before making any special journey.

New Oxford 11 Bexley Square Salford M3 6DB	Micro Bar Unit FC16, Arndale Centre Manchester M4 3AH	Marble Arch 73 Rochdale Road Manchester M4 4HY	Browtons 8 Fletcher Street Ashton-under-Lyne OL6 6BY	Station Buffet Bar Rassbottom Street Stalybridge SK15 1RF
Bridge Beers 55 Melbourne Street Stalybridge SK15 2JJ	Harewood Arms 2 Market Street Broadbottom SK14 6AX	Star Inn 2 Howard Street Glossop SK13 7DD	Cheshire Ring 72 Manchester Road Hyde SK14 2BJ	Lowes Arms 301 Hyde Road Denton M34 3FF
Crown Point Tavern 16 Market Street Denton M34 2XW	Fred’s Ale House 843 Stockport Road Levenshulme M19 3AW	Ford Madox Brown Wilmslow Park, Oxford Road Manchester M13 9NG	Friendship 353 Wilmslow Road Fallowfield M14 6XS	Victoria 438 Wilmslow Road Withington M20 3BW
Wine & Wallop 97 Lapwing Lane West Didsbury M20 6UR	Reasons to be Cheerful 228 Fog Lane Burnage M20 6EL	Gateway 882 Wilmslow Road East Didsbury M20 5PG	Heaton Hops 7 School Lane Heaton Chapel SK4 5DE	Hope 118 Wellington Road North Stockport SK4 2LL
Crown 154 Heaton Lane Stockport SK4 1AR	Swan With Two Necks 36 Princes Street Stockport SK1 1RY	Railway 1 Avenue Street Portwood SK1 2BZ	Bakers Vaults Market Place Stockport SK1 1ES	Remedy Bar & Brewhouse 11 Market Place Stockport SK1 1EW
Petersgate Tap 19 St Petersgate Stockport SK1 1EB	Spinning Top 20 Wellington Road South Stockport SK4 1AA	Olde Vic 1 Chatham Street Edgeley SK3 9ED	Blossoms 2 Buxton Road, Heaviley Stockport SK2 6NU	Jakes Ale House 27 Compstall Road Romiley SK6 4BT
Spring Gardens 89 Compstall Road Marple Bridge SK6 5HE	Samuel Oldknow 22 Market Street Marple SK6 7AD	Grove Alehouse 145 London Road Hazel Grove SK7 4HH	Mounting Stone 8 Woodford Road Bramhall SK7 2JJ	Chiverton Tap 8 Mellor Road Cheadle Hulme SK8 5AU

Name: _____ Address: _____

Tel No & email: _____ Grand Draw selection: (Dry / Med / Sweet)

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Stockport Beer Week



Chris Walkden with details of this year's event

It's the time of the year again to get Stockport Beer Week inked in your diary! Running from 21st September – 1st October and organised by Stockport & South Manchester CAMRA, the town will see eleven days of events celebrating local breweries and pubs. Most events are free, so come along and support the local pubs, drink some good beer and have a great time with fellow beer enthusiasts.

This event would not happen without our sponsors, **Robinsons Brewery**, **Metro Taxis** and **Imagine FM** along with the help of **Stockport Council** and **Totally Stockport**, so a big thanks to all of them. This year the nominated charity is **Stockport CP**, so if you see them around at some venues, please give generously.



The week kicks off on Thursday 21st with a presentation to the **Petersgate Tap** which has been voted as CAMRA Pub of the Month for September. Go along and you can be one of the first to try the special Beer Week beer brewed by

Richard Conway from Thirst Class Ales. Richard will be back there on Tuesday 26th for a meet the brewer session and owner Alan Gent will tell us all about the trials and tribulations of opening a micropub. The final event at the Petersgate Tap is a cider tasting, led by John Clarke, on Sunday 1 October.



As well as offering discounts for tours booked in advance, Robinsons Brewery will again be holding a festival of local brewery beers in their award winning **Visitors Centre** over the first weekend. Also returning this year will be the very popular ale trail around a number of local pubs with T-shirts on offer for those who complete the course; more T-shirts are on order this year!



Stockport Market Place will be a hub of activity; the cellar tours of the **Bakers Vaults** and the **Boars Head** will return on the first Saturday (23rd) as will the beer-related tours of the 15th Century **Staircase House** on Wednesday 27 and Saturday 30. The Historic pub walk is also back - on a slightly different route this year (Friday 22nd) - from Tiviot Dale to the Market Place - and later the same evening a stagger will visit Stockport Town Centre's three pubs with nationally important historic interiors (**Swan with Two Necks**, **Queens Head** and **Arden Arms**).



Think you know about your local town? Why not prove it and win some beer to boot by coming along to THE Stockport Quiz at the **Spinning Top** on Sunday 24? All questions are about places, people and events

connected with the town, and will cover areas such as Local Knowledge, History, Entertainment, Famous Stopfordians and Local Sport with a picture round on the town's pubs. Even though this event is raising funds for the Stockport County Supporters' Co-operative, don't panic; not all the sport questions will be about football! Following the quiz, there will be music from local bands and more local bands will also feature on the closing day (October 1) when the Spinning Top hold their own "Woodstockport" Festival.



A bit more unusual will be a talk by brewing historian Dr James Sumner at the **Railway** on Wellington Road North on Monday 25. He will take us through the stranger practices of 19th century beer making with a live demonstration of the old-style art of the 'beer doctors'. It's a fascinating presentation and makes you wonder whether there are any parallels today!



You will be able to watch a brewing day at the **Remedy Bar** on the in-house plant on Brewsday 26th and later on Colin Bavins from Poynton Brewery will be launching a new beer at the Spinning Top. He will have

finished just in time for a thirst-inducing walk to the **Petersgate Tap** to meet Richard from Thirst Class Ales. Brewsday indeed!



Fool Hardy Ales, the brewers of the Champion Beer at the 2017 Stockport Beer and Cider Festival, will be holding a Meet the Brewer evening at the **Hope** on Wellington Road North on Thursday 28. Assistant brewer Katie Bromley will be launching

her latest beer in the Signature series, so go along to find out what it is.

Other events include extra beers on stillage at Wetherspoon's **Calverts Court** over the first weekend, a beer festival at the award-winning **Remedy Bar** on the second weekend and a Belgian Beer Tasting by John Clarke at **Staircase House** on Saturday 30.

A more detailed calendar is available on the local CAMRA website and printed programmes with all the details are available around the town. It is possible that a couple of other events will be finalised after going to press, so keep an eye out on the website and social media for up-to-date information.

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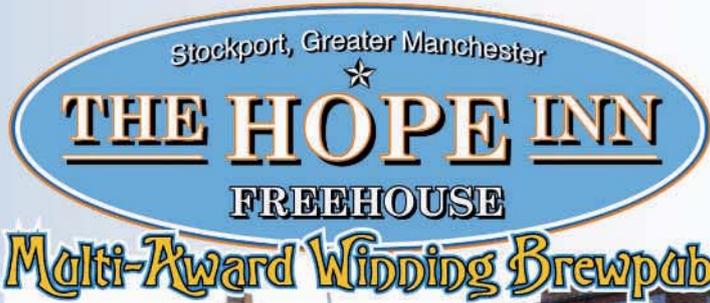
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Curmudgeon

Slippery Slope

July saw the tenth anniversary of the introduction of the blanket smoking ban in England. At the time, those of us who argued that the same kind of restrictions would increasingly be applied to alcohol and other categories of food and drink were pooh-poohed for scaremongering. Tobacco, they said, was clearly a special case. However, the claim of a slippery slope has proved to be more correct with each passing year, and it seems that producers of craft drinks have at last woken up to the threat.

Earlier this year, the Observer reported how Jared Brown, of craft gin distiller Sipsmith, had suddenly cottoned on to the threat to his business from graphic health warnings and plain packaging.

"Are they considering similar labels for bacon? Fish and chips? Crisps?" he asked. "It's an absurdity. It will crush the craft side of the industry. It will shift the business back to the industrial producers, who will be very happy to move people back to mass-produced drinks. If something like this comes through we won't be able to weather it."

"It wouldn't be possible unless cigarettes hadn't happened first," said Christopher Snowdon of the Institute of Economic Affairs thinktank. "The debates around the tobacco advertising ban 15 years ago were that this was not a precedent, it will never happen with anything else, and yet last week there were health campaigners saying the same thing should happen with alcohol."

Of course, what applies to craft gin will equally apply to craft beer, and any other area of the food and drink market dependent on innovation and disrupting existing business models. It's often argued that restrictions on advertising and promotion would curb big brands, but in fact the opposite is true. They always serve to benefit established players at the expense of new entrants, as the market is in effect ossified, and customers are forced to fall back on folk memory and what they ordered before.

It would now be absolutely impossible to introduce a new legitimate cigarette brand and, if the current tobacco advertising rules and display ban applied to alcohol, there would be no craft beers and no microbreweries, apart perhaps from pubs that brewed their own beer. And would even writing magazine articles about them be prohibited as a form of indirect advertising?

A More Selective Appeal

In the ten years since the smoking ban, the amount of beer sold in pubs and clubs has fallen by well over a third. While the ban isn't the sole cause, nobody with any knowledge of the industry can deny that it has been a major factor. The effect has been felt particularly sharply amongst the smaller, wet-led local pubs.

So it is quite astounding how so many brewers and pub operators have done their best to put a brave face on what, by any standards, has been a disaster for their industry. Some have claimed that it has increased the appeal of pubs to women, despite the fact that more women smoke than men. And one brewery director, who had presided over selling off a quarter of his company's pubs, said that "the pub trade has evolved to become stronger and more inclusive".

Obviously business owners have to live in the real world rather than just moaning that life isn't fair. But this comes across as very much like the manager of the spoof rock band Spinal Tap who, when asked why they were now playing in small theatres rather than arenas, replied that "their appeal has become more selective".

New Beer Festival Charity

Applications Invited

Beacon Counselling has just finished its very successful three-year period as the **Stockport Beer & Cider Festival charity**. We are therefore looking for a new charity for the 2018-2020 Festivals. Through sponsorship, the sale of beer, programmes, soft drinks and other products, and donations from our generous customers, it is estimated that the chosen charity should expect an income of around £6,000 or more per festival. Just as important however is the opportunity to significantly raise its profile in the area.

Applicant charities must be registered with the Charities Commission, local to the area (no national charities please), have a professional fundraiser/organiser on the staff, provide a service to the people of Stockport and the surrounding areas, want to work as a constructive partner with the Festival Organising Committee and be willing to have their name/logo used in festival publicity.

Interested charities should email Jim Flynn at jim@flynnfam.co.uk setting out the following please:

- ☞ Details of your professional fundraiser/organiser.
- ☞ How you will be able to guarantee to supply sufficient staff to staff your stall, collect donations and sell the programmes at the Festival for all open sessions and the trade session.
- ☞ In addition how you will be able to provide half a dozen bar staff during the busy evening sessions as required (for which you will receive a donation).
- ☞ How you will be able to guarantee to be able to obtain eight firkins of cask beer free of charge for you to sell at each of the three Festivals. How you will be able to attract sponsors for yourself.
- ☞ How you will promote the Festival.
- ☞ What you can do to assist and support the Festival, e.g. first aiders etc.
- ☞ New ideas or initiatives.
- ☞ Why the Festival Organising Committee should choose your charity.

Applications should arrive no later than 20 September 2017. The decision of the Organising Committee will be final and no correspondence can be entered into.

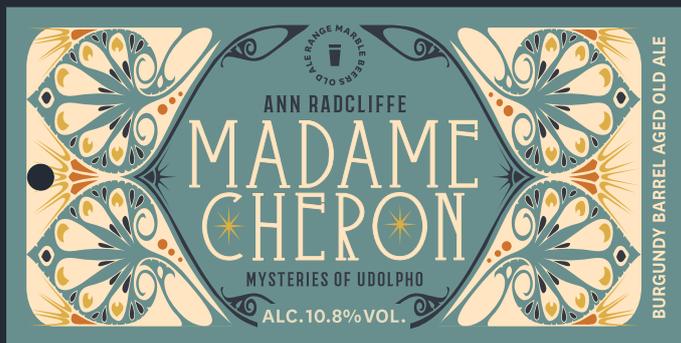
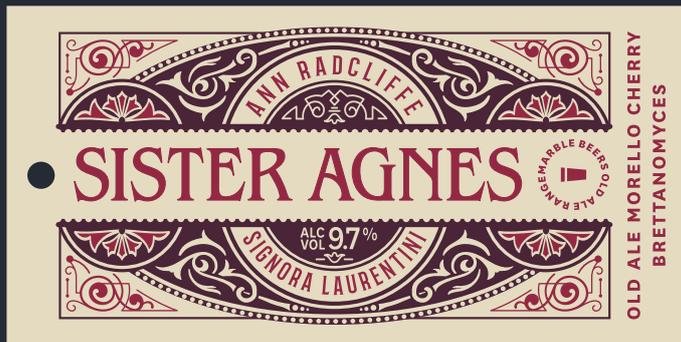
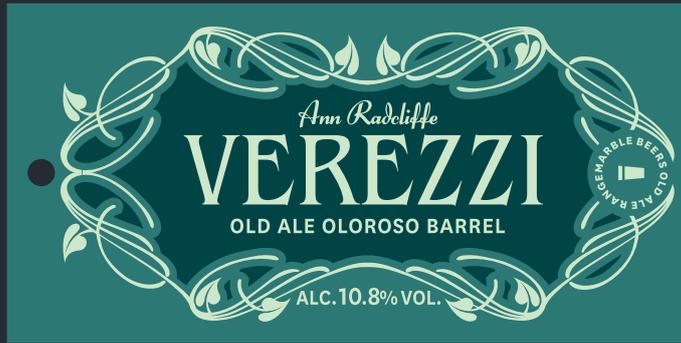
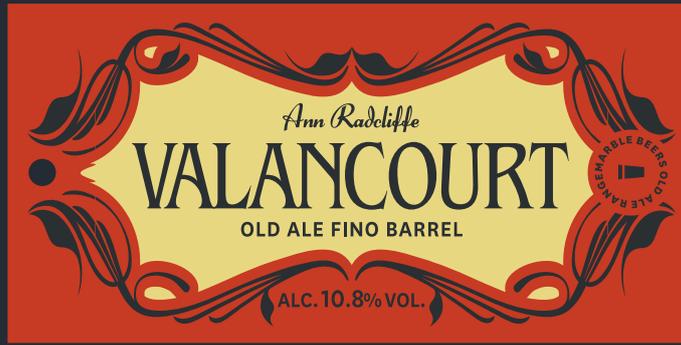
Beers of the Festival

One of the highlights of Stockport Beer & Cider Festival is the voting for Beer, Cider and Perry of the Festival. It's always a close run thing and this year was no different.

Beer of the Festival was won by Stockport's **Fool Hardy Ales** for **Riptide**, a special beer infused with tea and bitter oranges. This award has already been presented and Fool Hardy's Martin Wood is pictured here with his certificate. Runner-up was **Ludlow Brewery** with **Ludlow Black**, a superb rich stout, while third place was **Ramsbottom Craft Brewery** with **Whimberry Mild**. It was clearly the year for dark and flavoured beers. Presentations to Ludlow and Rammy Craft are still to be arranged.



The Rhys Jones Cider of the Festival was **Brown's Apple** from **Seb's Cider**. Seb Hughes is one half of Williams & Hughes who won last year's Cider of the Festival so it's two years in a row for him. The Rhys Jones Perry of the Festival was won by **Ty Gwyn Cider** for their excellent **Blakeney Red**. Plans are already in hand for a weekend in Hereford in early November to make these presentations.



Old Ale, Mysteries of Udolpho Series.

Stagger

Northenden with Jim Flynn

A few years ago, the beer scene in Northenden was desperate and we ceased staggers in the area. However, in recent times things have picked up and we were back again to update ourselves (and you of course) on progress.



Our starting point was the **Farmers Arms** on Longley Lane. This lively pub is far deeper than it first seems, going right back to a very extensive garden. This used to sport a fine bowling green but unfortunately this has long

disappeared. The traditional frontage belies a pub whose trade is based on value for money eating and TV sport. The sport that night was 20/20 cricket, England versus South Africa, and amongst those watching the game were a couple of South Africans, perhaps from the Airport Hotel a few hundred metres down the road, who were seemingly being given the royal treatment by the pub staff. There appeared to be two Greene King beers available but on ordering we were told that the IPA was not on (it was just that they were unable to turn the solid looking pumpclip around) and so we all had Amplified, which we found to be in reasonable nick.

A few days before, we had received an invitation from the steward to call in at the nearby **Wythenshawe Cricket and Sports Club** which is further up Longley Lane. The summer scene that greeted us was another 20/20 cricket match, Wythenshawe versus Flixton. The



clubhouse has a choice of a well-furnished lounge to the left, which opens out on to a veranda overlooking the pitch, or a well-worn lounge

to the right, both served by a single central bar. Unfortunately, the former was hosting a cheerleaders' presentation evening and so to the right we went where we were greeted by the affable steward who told us that the room we were in was about to be refurbished. As the handpumps were in the other room, the club had printed off beer lists informing us that Lees MPA, Dunham Massey Deer Beer and Mobberley 1924 (celebrating the anniversary of Mobberley-born George Mallory's Everest attempt in that year) were available; arguably the evening's most interesting beer offering. The beers were all tried and rated as on form.



Retracing our steps and cutting through to Palatine Road we arrived at **Lounge About**, which is a relatively recent conversion from a pair of shops. This is still evident, with the left side housing the bar and a drinking area with tables, whilst through the wall on the right is the lounge

sporting three rustic-looking wooden tables with accompanying benches. This is where we sat listening to the music and looking at the deliberately distressed artwork on the wall seemingly commemorating

the New York twin towers. Sport was showing on the big screens but by this stage not the cricket. At the back is a small secluded beer garden which is worth a visit. The beer range was not as daring as on most of my previous visits; Dizzy Blonde and Pint of Thrones from Robinsons and Wells Bombardier along with traditional cider. We kept to the Robinsons and found the Dizzy to be the pick of the two.



As we had not had an invitation we did not go in the **Northenden Social Club** a few doors down but we did take a look and noted Greene King's Morland Original on handpump. We carried on walking down Palatine Road in the Manchester direction, ignoring the keg only **Bar Bibo** and **Escape 2** and then passed the now closed **Vik's Bar**, which in the past had toyed with cask beer, to the well-appointed **Grapes Lounge Bar**. This is another conversion from shop premises.



This is a long, narrow, low-lit bar and grill with some sofas on one side, and some high tables on the other. We sat in the outside area, corralled off from the busy street by wooden partitions, to drink our Bollington Long Hop, which we were impressed with (there was also Weston's cider available).



Our final destination was down Mill Lane, past the now-derelict **Tatton** on Boat Lane, to the **Crown** on Ford Lane opposite the church. This is the last pub standing in the heart of the old Cheshire village as over the last fifteen years

the nearby **Church Inn**, **Spread Eagle** and **Jolly Carter** have all closed. For a while, even this atmospheric ex-Boddingtons house was shut but early last year it was revived after a makeover by the current licensees and they've done an excellent job. If you like traditional pubs this is a little cracker! What I like about it is that the two small rooms either side of the central bar have retained their old feel while still being comfortably updated; at the rear is a small outside drinking area. Again, a little like Lounge About, I have been in when the beer range has been more adventurous but the Dizzy Blonde, Greene King Abbott and Courage Best (nobody tried the Doom Bar) were all well received, as was the free platter of cheese on offer on the bar.

Northenden is a place on the up, sporting a full range of pubs and bars from modern shop conversions through to a modernised traditional street corner local. It's very accessible from most of the *Opening Times* area via, amongst others, the 370 and 43 bus routes.

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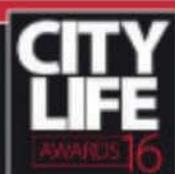


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What's Brewing

Brewery News from in and around the Opening Times area

Stockport Brewing

The brewing scene in Stockport has hit a couple of bumps in the road recently. Firstly **Quantum Brewery** closed down when owner Jay Krause went to work for Manchester's Cloudwater Brewery and latterly brewing has stopped at **Cryptic Ales** while the brewery downsizes and relocates.



It's not all bad news though and most of the other Stockport brewers seem to be doing very nicely. Not least is Stockport Brewing which has just successfully relocated from a cramped site just off Heaton Lane to a rather more spacious, and much more accessible, industrial unit in Bredbury. The move was at the beginning of June and once he'd had time to

settle in we dropped into have a chat with owner and brewer Andy Pass (pictured above left).

Andy was his usual enthusiastic self and explained that while he was still using the original eight barrel kit he's increased capacity by installing another fermenter and now brews three or four times a week. The current weekly output varies from 75 to 110 nine-gallon casks so that's a substantial amount of beer coming out. When we arrived Andy was just working on the 40th brew (or gyle in brewers' parlance) of the chocolatey Stockporter and Andy reckons he will then have produced about 72,000 pints of this particular beer since its launch in October 2015. It's the second or third best seller alongside two hoppy bitters – Cascade and South Island Pale.

Stockport Brewing doesn't just supply its own beers. There's a new cold storeroom which can hold 200 casks and plenty of these come from other brewers around the country who arrange beer swaps. This gets Stockport Brewing beers to distant parts and at the same time enables Andy to supply additional, and sometimes very obscure, guest beers to local pubs. However if it's Stockport Brewing beers you want (and why wouldn't you?) then these can be found on a regular basis at the **Crown** on Heaton Lane, the **Moor Top** in Heaton Moor, **Jakes Ale House** in Romiley and, slightly further afield, the **Dog & Partridge** in Didsbury and the **Rising Sun** in Mossley.

To help cope with demand Andy has now been joined by his sister, Paula Reeves, who helps with office work and sales on a part time basis. He tells me he may take on a brewer in the autumn too. Exciting times, and even more so if Andy's ambition to open a brewery tap or pub in the Stockport area comes to fruition in the medium term.

Cryptic Ales

As we record above, Stockport's **Cryptic Ales** has effectively closed down for the time being. We can do no better than reproduce the statement we received from Cryptic's David Boulton in early June:

"Cryptic Ales' lease on the Carrington Field Street premises is coming to an end in the near future and we have reviewed our business model. It is hard to believe that nearly three years have passed since we took on the premises and we have come a very long way since we moved into the empty unit. We are still not sure how we have managed to brew and sell our own beer - from a standing start and with no previous experience. It never ceases to be a great buzz seeing our pump-clips in pubs and bars, or receiving positive feedback for our

beers. A triumph of determination over naivety!

"We have had a very satisfying and rewarding time, but due to a reduction in our personnel, the workload has proved somewhat onerous over the past nine months. As a result, we have reluctantly decided not to renew the lease. Once we have sold our current stock of cask and bottled ale, the plan is to take time off over the summer, while we seek out suitable premises for a scaled-down Cryptic Ales.



"Andy, Anne and myself would like to thank you for your friendship, business, support and encouragement. It has meant a lot to us. We hope to see you around and will keep you informed of future developments."

It's a shame to see Cryptic go and we hope to see them back, albeit on a perhaps smaller scale, in the not too distant future.

George & Dragon

We have previously mentioned that there are plans to install a brewery in converted outbuildings at the **George & Dragon** in Cheadle. Things are now becoming a little clearer.



The George & Dragon is part of the Amber Taverns chain which also owns Hogarth's in Bolton which has an on-site brewery (producing a couple of standard beers plus a series of one-offs). The plan is to relocate the brewery from Bolton to Cheadle from where it

will supply various pubs in the Amber Taverns chain.

Nothing is imminent though. When *Opening Times* called at the George & Dragon we were told that extensive work was needed to the outbuildings before brewing could start – apparently they will need a new roof, new electrics and new mains drainage amongst other things. We guess it will be next year before we see any brewing. In the meantime though the George & Dragon is selling Hogarth's beers – at least it was when we called. Upon the Pedestal was a tasty and hoppy pale ale with Citra hops. More news as and when we get it.

Beer Nouveau

Ardwick-based Beer Nouveau has just successfully completed a crowd-funding exercise to launch a barrel-ageing programme. The target of £8,000 was easily reached (and exceeded) and the brewery has now taken possession of eight whisky casks. Initially they are being filled with stouts after which they will be subject to a deep steam clean and then filled with a variety of new beers – a imperial stout, a East India pale ale, and East India porter and two other beers, one of which is likely to be a kriel (a cherry beer). After barrel-ageing the beers will then be subject to some further cask ageing before being released – it's likely to be at least a year before any of these beers see the light of day so this is a long-term project. More on this in the months to come.

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Manchester Beer & Cider Festival

Tickets Now On Sale



Lovers of the brewer's art can snap up guaranteed admission to the North's biggest celebration of beer and cider. Advance tickets for all days of the Manchester Beer and Cider Festival went on sale from 1 August through the festival's website (www.mancbeerfest.uk). Organised by the Greater Manchester branches of the Campaign For Real Ale (CAMRA), the event returns to Manchester Central from Thursday 25 to Saturday 27 January 2018.

The festival attracts visitors from all over the world to Manchester, recently crowned as cask beer capital of Britain. They pour through the doors to sample some of the very best beers and ciders from the UK's booming brewing and cider-making industries. Foreign beer fans are well catered for with an excellent selection from Europe and further afield.

The 2017 festival featured over 750 different beers and ciders, and drinkers obliged by downing over 62,000 pints. A change of catering proved a huge success, with some of the best local and national street food traders providing a choice of hot and cold food. Organisers are planning to exceed the 13,588 visitors and expect ticket demand to be high for the 2018 event. Plans are in hand to enhance festival-goers' experience with a series of tutored tastings run by acknowledged beer experts. As well as a CAMRA membership stand, there will be stalls selling beer memorabilia, books and there will also be a selection of traditional pub games to enjoy.

Festival Organiser Graham Donning said, "We're delighted to make Manchester Central our home once again. Each year, we review feedback from visitors to make the next one even better, so we will have some improvements to make drinkers more comfortable. They like the Manchester Central venue, which has vast numbers of seats and more space to move around.

"The main grumble – at least from male visitors - was the queue for toilets at our peak times, so we have arranged to increase provision, which means that gentlemen can spend more time sampling our wide selection of beers and ciders from Britain and further afield. And there will be a great choice of food and an interesting selection of fruit wines.

"We're open to the public for three days, but CAMRA members get the perk of a free-to-enter preview evening. We have a single entry price each day including refundable glass hire that minimises queues inside and outside the venue. Of course, buying tickets in advance is the best way of ensuring drinkers get in quickly to sample what will be a stunning selection of ales."

With so many visitors from outside the region attracted to the festival, the purchase of advance tickets has increased steadily each year. Although some tickets were retained for sale on the door in 2017, organisers are reviewing whether the popular sessions – Friday and Saturday - will have to become all-ticket. Their message is that drinkers should not delay – check out the website at mancbeerfest.uk/about/tickets/.

Vine Hop, Poynton



Vine Hop has been open a few months now and it seems to have settled in nicely. It's definitely at the heart of the community since it's as central as you can get in the village, directly opposite St George's Church, *writes John Clegg.*

It's a wine shop, bottled beer shop and sort of micropub, all in one. Well, it feels genuinely "micro", located in the former small butcher's shop, and space and authentic cellars weren't available so cask beer isn't an option – yet. But they've done well.

On entering, you're straight into the wine display, where, to the centre right, there's a small seating area, behind which is one of those wine-dispense units which allows wine to be served direct from the bottle into various glass sizes while not allowing the wine in the bottle to deteriorate. It's like magic.

As you move towards the rear, there's a counter/server along to your right and at the far end of the counter is the beer dispense unit. Pass the counter and you'll end up in another small seated area at the back of the shop.

So no cask beer but it features five changing keg beers from craft breweries the length and breadth of the country, and covering all

styles. They will even stock Belgian beers on draught. On recent weekends, there have been both light and dark beers from the likes of Wild Beer Co, Beavertown, Cloudwater and Moor Beer. The one permanent beer is German: Paulaner Munchener Original 4.9% (Ace! A personal fave!)



There's also a pretty good bottled beer selection, which can be purchased at shelf-price plus £1.20 (for most of them) for on-premises consumption. The wine selection focuses on non-supermarket ranges, and most – if not all - are organic and bio-dynamic.

Although it's plumb in the centre of Poynton, it looks like it could win friends from the west side of the village, being just under half a mile from the railway station, so could encourage the odd drop-in customer on the way to and from there. Also buses stop on Chester Road and London Road North and South, all within 100 or so metres of the door.

While they don't do food, snacks are available in the form of olives, gourmet crisps and such like.

It's early days yet, but they have plans including upgrading the WC (right at the back of the shop, loo fans) to allow disabled access, and may explore whether they can develop the premises to provide for a proper beer storage area to allow the sale of cask beer. A good start.

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:

- ☺ **Ashlea, Manchester Road, Cheadle**: 10% discount off cask ales.
- ☺ **Beehive, Market Street, Droylsden**: 10% off a pint of cask ale or cider.
- ☺ **Beer Shed, 47b Market Street, New Mills**: 30p off a pint of all cask ales.
- ☺ **Beer Traders, Stockport Road, Marple**: 10% off cask ales.
- ☺ **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.
- ☺ **Chieftain, Green Lane, Hadfield**: 10% off cask ales.
- ☺ **Chiverton Tap, Mellor Road, Cheadle Hulme**: 30p off a pint of cask ale (Monday and Tuesday).
- ☺ **Crown, High Street, Cheadle**: 10% off cask ales.
- ☺ **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, Wilmslow Road, Fallowfield**: 25% off cask ales and ciders.
- ☺ **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.
- ☺ **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.
- ☺ **James Watts, High Street, Cheadle**: 10% off a pint of cask ale (Thursdays only).
- ☺ **Ladybrook, Fir Road, Bramhall**: 10% off cask ales.
- ☺ **Mary & Archie, Burton Road, West Didsbury**: 10p off a pint of cask ale.
- ☺ **Mounting Stone, Woodford Road, Bramhall**: 30p off a pint of cask ale (Monday and Tuesday).
- ☺ **Reasons to be Cheerful, Fog Lane, Burnage**: 10% off all beer.
- ☺ **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.
- ☺ **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).
- ☺ **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.



Pub of the Year 2017

As we reported in the February issue the Stockport & South Manchester Pub of the Year for 2017 is the **Chiverton Tap** in Cheadle Hulme. The award was presented on Saturday 1 April and pictured here with their certificate are (left to right) Mary Ellis, Andrew O'Shea and Bob Ellis.

The Chiverton Tap has now gone forward to the Greater Manchester CAMRA Regional Pub of the Year competition and the results of that are due to be announced in September. Among the other contenders for the regional award are **Pi** in Altrincham, **Wigan Central** in Wigan, the **Fleece** in Mossley, **Brink** in Manchester City Centre, the **Flying Horse** in Rochdale, the **Travellers Rest** in Lowton, **Malt Dog** in Eccles and **Bunbury's** in Bolton.

The winner of the regional competition will then go forward to the next round of the National Pub of the Year contest. Greater Manchester has a reasonable track record here with both the **Nursery** in Heaton Norris and the **Baum** in Rochdale having scooped the national title in the past so fingers crossed this time!



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