

OPENING TIMES

MAY & JUNE 2018 / FREE



**INSIDE: STOCKPORT BEER & CIDER
FESTIVAL / HERITAGE PUBS/ PUB &
BREWERY NEWS/ EDITOR CELEBRATES
30 YEARS**



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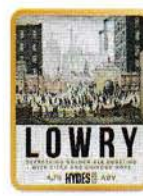
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~ OPENING TIMES ~

Opening Times is produced by the Stockport & South Manchester Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the High Peak, Tameside & North East Cheshire Branch, and the Macclesfield & East Cheshire Branch. It is printed by Matelot Marketing and distributed throughout Stockport, Tameside, South Manchester and East Manchester. There are also numerous outlets in Macclesfield & East Cheshire, Manchester City Centre, High Peak and Glossop.

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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/consumer/get-more-help/if-you-need-more-help-about-a-consumer-issue

Their telephone no. is 03454 04 05 06. To report a matter to Trading Standards go to:

www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards

Subscriptions

Available at £12.00 for 12 issues (make cheques payable to Stockport & South Manchester CAMRA). Apply to David Sharpe, 1 Chiltern Drive, Woodsmoor, Stockport, SK2 7BE. Tel 0161 483 3708

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Public Transport

Opening Times does not recommend you drink and drive. Local public transport information can be obtained online as follows:

- Transport for Greater Manchester: www.tfgm.com. 0161 244 1000
- East Cheshire: 0300 123 5500
www.cheshireeast.gov.uk/public_transport.aspx
- Derbyshire: www.derbybus.info

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

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Distribution Manager – Janet Flynn

Front cover – Festival Fun. Don't miss Stockport Beer & Cider Festival

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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: John Abrams; 07734254269; Secretary@ssmcamra.co.uk

High Peak, Tameside & NE Cheshire (HPNC)

www.highpeaktamesidenortheastcheshire.camra.org.uk

Contact: see website

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Rob Nicholson 07983 524102;

social@eastcheshirecamra.org.uk

Central Manchester (CMCR)

www.centralmanchester.camra.org.uk

Contact: Margaret Corlett; mrcamrasocials@hotmail.com

CAMRA Members only

Local CAMRA Events — May

Thursday 10th – Branch Meeting: Blossoms, 2 Buxton Road, Heaviley, SK2 6NU. Starts 8.15pm. (SSM)

Friday 11th and Saturday 12th – Macclesfield Beer Festival. Details at: macclesfieldbeerfestival.org (MEC)

Saturday 12th – Branch Meeting: Old Cell Ale Bar, 10-12 Market Place, Chapel-en-le-Frith, SK23 0EN. Starts 1.00pm and will be followed by Chapel pubs social and, if time, Whaley Bridge. (HPNC)

Tuesday 15th – Campaigning Meeting: Freemasons Arms, Silk Mill Street, Knutsford, WA16 6DF. Starts 8.00pm. (MEC)

Tuesday 15th – Liverpool Road Social: starts 6.30pm at Ox noble, 71 Liverpool Road, M3 4NQ; then White Lion, 7.30pm at Cask and finishing Deansgate Tavern, 321 Deansgate, M3 4LQ. (CMCR)

Friday 18th – Stockport North & Portwood Stagger: starts 7.30pm at the Midway, 263 Newbridge Lane, SK1 2NX; 8.30pm calling point Railway, 1 Avenue Street, SK1 2BZ. (SSM)

Thursday 24th – Pub of the Month presentation to the Red Lion, 83 Stockport Road, Cheadle, SK8 2AJ. From 8.00pm. (SSM)

Saturday 26th – Torrside Brewery Open Day. Meet at Malt Disley, 22 Market Street, Disley, SK12 2AA, 1.00pm and then calling at White Lion, 135 Buxton Road, SK12 2HA en route to Torrside. (HPNC)

Saturday 26th – Spring Pub of the Season presentation to the Bottle Bank, 24-26 London Road, Holmes Chapel, DW4 7AL. Time TBC. (MEC)

Tuesday 29th to Thursday 31st – Set up and run Stockport Beer & Cider Festival. All CAMRA members welcome - volunteers needed. (All)

Local CAMRA Events — June

Friday 1st to Sunday 3rd – Run and take down Stockport Beer & Cider Festival. All CAMRA members welcome and volunteers needed. (All)

Saturday 2nd – Social at Offbeat Brewery, Crewe. Details from contact. (CMCR)

Monday 4th – Branch Meeting: Gullivers, 109 Oldham Street, M1 4LW. Starts 6.30pm. (CMCR)

Saturday 9th – Club of the Year presentation to Wythenshawe Club, 78 Longley Lane, Northenden, M22 4JF. From 7.00pm. (SSM)

Saturday 9th – Branch Meeting & AGM: Wharf Tavern, 77 Caroline Street, Stalybridge, SK15 1PD. Starts 12.30pm and will be followed by a Stalybridge pubs social and, if time, Ashton. (HPNC)

Sunday 10th – Social at Donkeystone Brewery, Greenfield. Starts 1.00pm. Details from contact. (CMCR)

Thursday 14th – Branch Meeting: Magnet, 51 Wellington Road North, Heaton Norris, Stockport SK4 1HJ. Starts 8.15pm. (SSM)

Saturday 16th – Social at Mouselow Farm Brewery Open Day, 3 Mouselow Farm, Dinting, Hadfield, SK13 7QQ. From 12.30pm. (HPNC)

Friday 22nd – Withington Stagger: starts 8.00pm at the Orion, 8 Burton Road, Withington, M20 3ED; 8.30 calling point Victoria, 438 Wilmslow Road, M20 3BW. Note later start time. (SSM)

Thursday 28th – Pub of the Month presentation to the Griffin, 552 Didsbury Road, Heaton Mersey, SK4 3AJ. From 8.00pm. (SSM)

Saturday 30th – Social undertaking Chorley Real Ale Trail. Meet on 11:22am train from Manchester Piccadilly to Blackpool North. (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 (East Cheshire Pubs & Beer):
www.facebook.com/groups/897449270304045/



Stockport & South Manchester: @SSMCAMRA
Macclesfield & East Cheshire: @MECCAMRA

CAMRA Discounts

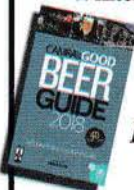
A list of local pubs generously offering a discount to CAMRA members appears in this issue on page 21.

Waters Green Tavern

Local CAMRA
Pub of
the Season
Winter '13



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4.00PM - 11.00PM
ADMISSION £5

CAMRA MEMBERS £3 FROM 7.00PM

LIVE MUSIC

LEAF PROMOTIONS SHOWCASE

OPEN ALL DAY SATURDAY

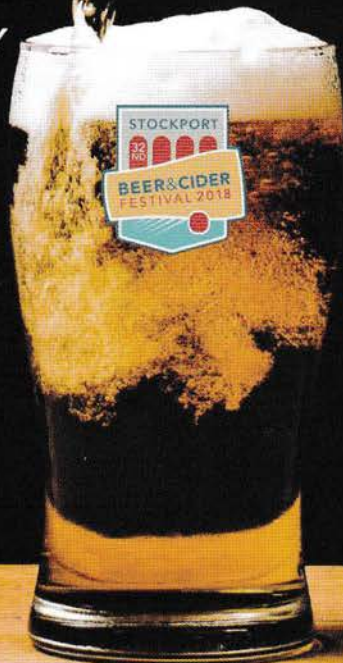
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NOON - 11.00PM
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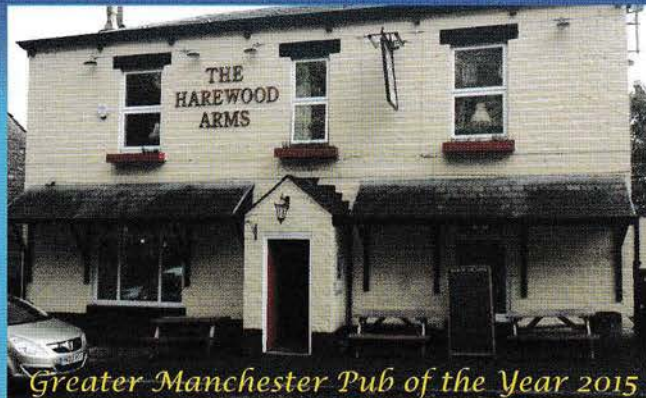
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Pubs of the Month

Stockport & South Manchester Winners for May and June



The Stockport & South Manchester Pub of the Month for May is the Red Lion on Stockport Road in Cheadle. Darren Berry is a fan and explains why it won.

Originally a Bell & Co pub, the Red Lion was acquired by Robinsons in 1949. For some years Robinsons leased the pub and during this time it was extended and refurbished, both internally and externally. While it's now essentially open-plan the rambling interior still has plenty of cosy corners and separate areas and as such it is a popular community local.



Now run by Chris Reding and his hard working team, the Red Lion is traditional in style with dark wooden panelling throughout. Toby jugs, old bottles and photos and the traditional fittings all add character. There are a few cosy

little seating areas off the main room with welcoming open fires enjoyed by all in the winter months. A large patio area is located alongside the pub with additional heating for those cooler nights.

The beer range consists of three regulars, Dizzy Blonde, Unicorn and Wizard plus the Robinsons seasonal – all are well kept and very popular. Food is served seven days a week, with a carvery available on Sundays. The Red Lion hosts a weekly quiz there's live music three or four times a year. It's one of those pubs that seems to do everything well.

So why not join the local CAMRA branch, along with Chris and the team, to celebrate the award on Thursday 24 May and see for yourself why the Red Lion has been voted Pub of the Month?

Buses 11, 11A, 309, 310 and 312 will drop you off close to the pub.

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The Pub of the Month award is sponsored by Stephenson's, a local family firm that has been supplying the local pub and catering trade for over 140 years. Check out their advert on the previous page.



The Stockport & South Manchester Pub of the Month for June is the Griffin on Didsbury Road, Heaton Mersey. Jim Flynn paid a visit and explains why it won.

The Griffin is something of a local institution but, and this is familiar refrain, it's had its ups and downs in recent years. It's certainly on an up at the moment though following the arrival of new licensee Sinead Hunt. This is Sinead's first pub, although she's been with Holts, including a spell as assistant manager of the Spread Eagle in Chorlton, since she started work.



Growing up in Withington, Sinead was familiar with the Griffin and knew it was a good pub with plenty of potential so, having successfully applied to run it, she took over last October. She says it was hard work at first but, now settled in, she is getting good feedback and trade is definitely on the up. If the quality of the beer is testimony to that.

The cask range comprises Holt's Bitter, Mild and Chorlton Pale Ale from the Holts-owned Horse & Jockey in Chorlton. The new chocolate stout from Holts has also been available. The Mild, reintroduced on cask by Sinead, is selling particularly well ("it's going down a treat" she tells us).

There's no food at the moment although this may well appear once a planned refurbishment, which will involve a general refresh of the decor and furnishings, has taken place.

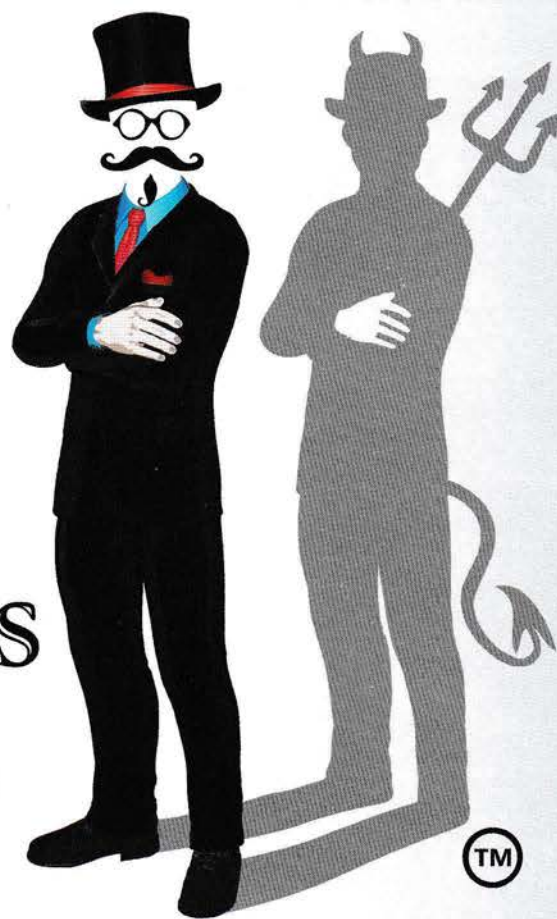
There is however a quiz night on Thursdays and Sinead is also looking to start a darts team - so if you are interested in that why not drop in and have a word? On Saturday nights there's a DJ, which sometime includes karaoke. There are occasional acoustic nights in the week and Sinead is also looking to get some regular entertainment for Friday nights, too.

"You can't beat a happy pub" Sinead says and that certainly seems to be a recipe for success here. Yes, the Griffin is definitely on the up and well deserving of our Pub of the Month Award. Join us on the evening of 28 June when we make the presentation.

The pub is well-served by public transport – buses 23A, 370 and 42 are among the many services that will drop you close by.

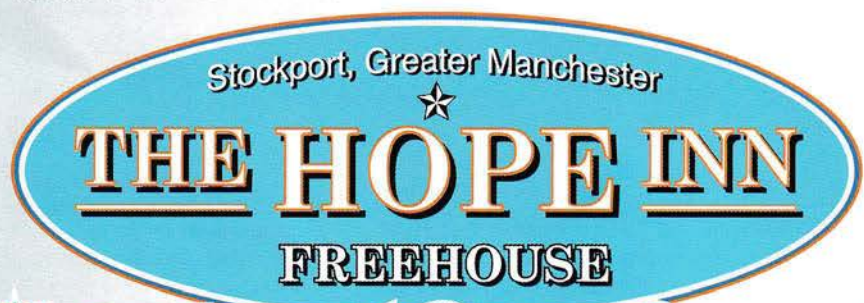
#followthefool

Fool Hardy ales



WHERE GOOD SHIT HAPPENS!

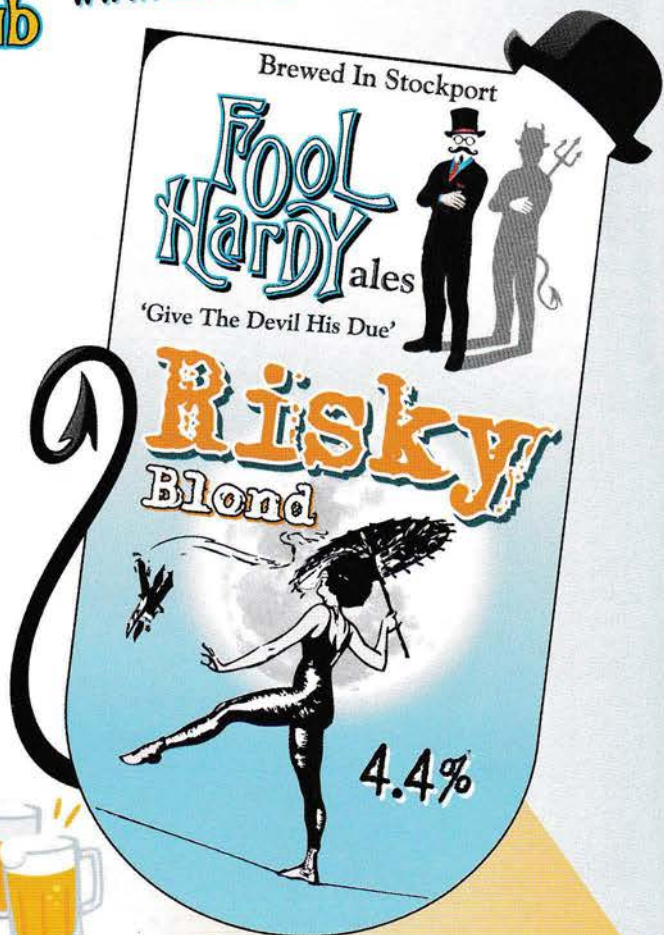
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Stockport Beer & Cider Festival

Festival Charity and Homebrew Competition



Planning is now well underway for this year's Stockport Beer and Cider Festival. The venue is again Edgeley Park and this year's dates are 31 May to 2 June. Get those diaries and calendars noted!

This month we focus on the Festival Charity, **Stockport CP**, and also the homebrew competition which will bring you five of the brand new beers launched on Bar Nouveau.

Big Year for Stockport CP

2018 is a big year for Stockport Beer Festival's chosen Charity of the Year. It's Stockport CP Society's 65th Anniversary. Since opening its doors in 1953, the charity's aim has always been to make a positive difference to the lives of local children with cerebral palsy.

The Society has travelled a long way from those early days and has been able to support thousands of service-users and their parents or carers. Today, many of the Society's service-users together with their parents or carers see SCP as a vital and enjoyable part of their daily or weekly activity.

During those 65 years, 'SCP' has grown to provide a range of services for children and adults of all ages who have physical and/or learning disabilities across the Greater Manchester, Derbyshire and East Cheshire regions. It's not just children, young people and adults with cerebral palsy who can benefit, trained support workers are on hand to support individuals with other disabilities too.

Promoting Independence

Whether it's developing valuable skills and independence through taking part in activities in the community or at dedicated skills centres, or just having fun at the Society's specialist weekly cycling club held at Woodbank Park Athletics Stadium, the emphasis is always on enabling service-users to enjoy as fulfilled a life as possible.

As a local charitable organisation SCP is committed to building and keeping strong links with the community and businesses within the region. And now, as part of that initiative, SCP is actively seeking individuals and or businesses to grasp the opportunity to support this truly local charity by taking part in the '**SCP Community Challenge**'.

Everyone will remember the shiveringly simple '*ice-bucket challenge*' that was shared on social media by millions in recent times. SCP is now challenging individuals and businesses to take up their own unique challenge. The only limit is your imagination! So whether you fancy holding a 'Crafty Cake Bake', a 'Clever Quiz Night' or a 'Spinning Bike Spinathon', then our dedicated fundraising team is on hand to support your efforts.

Alternatively, if you'd just like to support SCP for a day by being a Volunteer at the 2018 CAMRA Stockport Beer and Cider Festival at Edgeley Park, Stockport, from 31 May to 2 June, then they would love to have you on board. If you're over 18 and could spend from two hours up to 20 (you choose how long) there'll be a variety of tasks and activities on offer. Rest assured – it will be a great experience and a fantastic opportunity to get some volunteering experience. The Society will be covering reasonable travel expenses. Oh – and did we say – you'll be helping a local, brilliant charity in a big way!

To find out how you can support this great local charity, call Stockport CP's fundraising manager Sam on 0161 432 1248 or email Samantha.Case@stockportcp.co.uk

Homebrew Competition

For the third year we have run a competition among local home brewers to find five beers for our popular Bar Nouveau. Entries were down very slightly this time but the standards were very high.



Judging (pictured in action above and below) took place at the **Hope Inn** on Wellington Road North in Stockport on 18 and 25 March. Many thanks to Martin Wood for letting us take over his Vault for two Sunday afternoons.

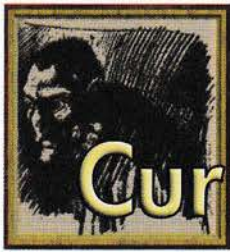


Thanks also to **Poynton Brewery, Thirst Class Ales, Blackjack Brewery, Torrside Brewing** and **Stockport Brewing** for not only hosting the winners but also coming along on the judging days.

So, it's congratulations to the winners. John Rodgers won the Speciality category with an excellent American Dessert Brown Ale with cacao nibs, vanilla and dates and he will be brewing this at Torrside. Alex Pembroke won the Bitter category with a crisp and full-bodied best bitter which Poynton Brewery will be brewing.

Runaway winner though was Jonah Stancombe from New Mills. He won two categories last time and this year he topped that with three first places. His Sugar Puff Daddy Mild (and, yes, it does contain sugar puffs) will be brewed by Thirst Class while Milk Chocolate Porter will be brewed by Stockport Brewing. His IPA (in the fashionable New England style and dry-hopped) will be brewed by Blackjack.

Not only will the winning home brewers get a brew day at their host breweries but this year we will be presenting them all with certificates to mark their wins. We hope to feature these in the next issue of *Opening Times*.



Curmudgeon

You Could Be Next

On 1 May, Scotland became the first country in the world to introduce a system of Minimum Alcohol Pricing, with the rate initially set at 50p per unit (10 ml) of pure alcohol. The claimed justification for this is that it is a way of reducing problem drinking but, given that it is estimated that it will affect 70% of all alcohol sold in the off-trade, it is an extremely blunt instrument. It is in effect punishing ordinary people of limited means for the problems of a minority. A couple could easily be made £200 a year worse off without even exceeding the very low official consumption guidelines. Recent figures from the Office of National Statistics have shown that the UK is the fourth most expensive country in Europe for alcohol, so it's not exactly cheap in the first place.

It also comes across as a fundamentally patronising and élitist measure, implying that it is fine for the well-heeled to continue swigging single malts, claret and craft ales, but that the irresponsible proles are not to be trusted with an abundance of Carling, Glen's Vodka and Lambrini. As the famous Victorian liberal philosopher John Stuart Mill said, "Every increase of cost is a prohibition to those whose means do not come up to the augmented price."

It's questionable to what extent it will affect the consumption patterns of problem drinkers anyway, and some may end up sacrificing other areas of expenditure. As the old Russian saying goes, "Daddy, now that vodka is more expensive, will you drink less? No, my son, you will eat less." It is also likely to lead to a whole raft of undesirable consequences, such as cross-border smuggling, bootleg brewing and distilling, and a switch to illegal drugs. Not so long ago, a Sheffield student had her eyesight permanently damaged by drinking counterfeit vodka, while five Lithuanian men were killed in Boston, Lincolnshire, by an explosion at an illegal vodka distillery. Minimum pricing could lead to more such tragedies.

Some in the licensed trade have welcomed the move as a way of redressing the price imbalance with the off-trade. However, it isn't going to give anyone a single extra penny to spend in pubs, and it is hard to see how increasing the price of a can of lager from 60p to 90p is going to encourage anyone to spend £3.50 or more for a pint in the pub. It could even damage the pub trade by constraining household budgets and leaving people with less discretionary spending money.

It's also an unedifying spectacle to see one part of the alcohol industry lining up alongside the anti-drink lobby in a misguided attempt to gain some short-term advantage over another section. As Winston Churchill said, "An appeaser is one who feeds a crocodile, hoping that it will eat him last." Surely all producers, retailers and consumers of alcoholic drinks should be united in opposing the neo-Prohibitionists rather than squabbling amongst themselves.

At a level of 50p per unit, it's unlikely to affect any drinks sold in the on-trade, although it could hit some of the stronger guest ales sold in Wetherspoon's after applying the 50p CAMRA discount vouchers. But the pub trade should bear in mind that the study by the University of Sheffield used to support the policy actually concludes that the most "beneficial" results would come from setting differential minimum prices for on- and off-trades, with that for pubs and bars more than twice as high. Any advantage gained from minimum pricing could turn out to be short-lived, as the spotlight turns to on-trade pricing. So, if you're remotely inclined to support this measure, don't forget that you could be next on the list.

Curmudgeon Online: curmudgeoncolumns.blogspot.com

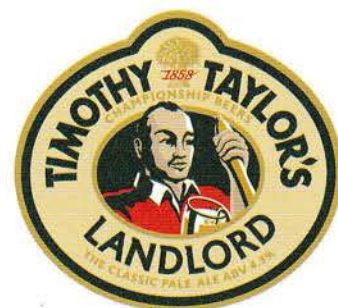
Another one that didn't make the grade



A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



Stagger

Heaton Moor with Viv Thorpe

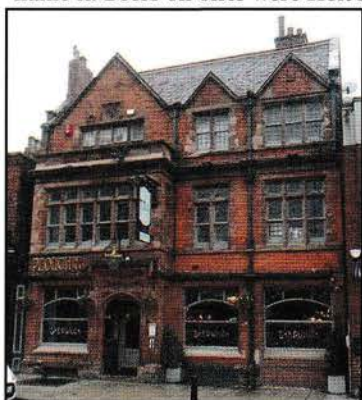


On the evening before the mini-Beast from the East returned with more snow coverings, your correspondent was first in the initial pub, the brightly-lit **Elizabethan** set back from on Heaton Moor Road. The

entrance is through the fenced-in outdoor seating area. It is a traditional pub, but with a modern makeover; small partitions and differences in level separate the various areas. It is a J W Lees house, and the beers on offer were MPA, Bitter and a seasonal ruby beer called Arkwright. It was very busy, with a wide variation in the age range of the customers. By the time several more Stagger participators arrived, the only seating was in a back room, which we shared with a loud and raucous group of guys and gals, celebrating something or other! The Arkwright was the best of the beers, we thought.

On leaving, we crossed the road to **Thom's Wine Bar** - one of our number went inside to check on the handpumps we could see through the windows, but they were not in operation as they were undergoing 'cleaning of the lines'.

So we carried on a few yards, re-crossing the road to the large building housing the **Moor Club** which has an interesting history. Originally, it was the Conservative Club and further down the road was the Reform Club (Liberal). In due course, both clubs began struggling, so much so that they decided to merge, drop the political aspirations and become a social club. The sale of the Reform Club building raised enough cash to fully renovate the new Moor Club, as it was decided to name it. Beers on offer were Holt's Bitter and another from the new and relatively unknown Soul Brewing Co. Both were tried and rated as most acceptable.



We then marched on down, across the road once more, to our 8.30 mid-point stop, the **Plough**, an interesting reddish-brown brick-built building, with numerous windows forming its frontage. The width of the pub viewed from outside is deceptive, once through the door, you face a long narrowish way up to the

back. There is a long bar on the left, and tables with seating on the right. Further on, to the rear, is the Observatory, a small room with, what else, but a selection of circular star charts making up the decor. The pub was jam-packed and on top of that, the beer was expensive - £4.25 for a pint of Tim Taylor's Landlord. Other beers were Thornbridge Brock (which went off) and Jaipur IPA. Both the Landlord and the Jaipur were fine.

A few yards further along the road brought us to the **Crown**, another traditional pub, with a large, lively bar area, and a much quieter, smaller snug. Here, there was a large selection of cask ales compared to the last three venues and we were able to choose from Greene King's Old Speckled Hen, Robinsons Dizzy Blonde, Ossett White Rabbit, Copper Dragon Golden Pippin, Acorn Barnsley Bitter and Moorhouse's White Witch. Only four were tried with the White Rabbit and White Witch being preferred to the Golden Pippin and Barnsley Bitter.



On the road again now, we came to the **Moor Top**, a large single-storey, white-painted building with an outdoor seating area at the front. Inside, it was exceedingly busy. There is a brightly-lit, open-plan bar, again with interspersed

chest-high partitions. Beers included Brightside Back to Black oat porter, Mill Town Mild and Iron Pier Bitter. All were OK-ish with the bitter the pick of the bunch.

Carrying on, we walked for a while to the second club of the night, the **Heaton Mersey Club** - a large, single room with an open bar. We were regaled with loud music and floor-mounted coloured lights which were being projected onto the ceiling in ever-changing sequences and patterns. It has an integral Gin Palace, with a fantastic selection of gins, each having its own list of possible complementary mixers. Beers on offer were Bootleg Fool's Gold, Marston's Wainwright and Lees' The Governor. We didn't think any of them were on very good form unfortunately.



Now approaching our final call of the night, we went on to the **Nursery** down Green Lane. This is a Hydes pub, and the beers were all from the Hydes stable, including State 34 from their Kansas Avenue line. Other beers included Original, Lowry, 1863 and Old Indie. These

turned out to be some of the best beers of the night.

All in all, a most pleasant evening with a varied selection of beers available to try. Of course this is just what we found on one night so things may well be different if you give it a try but please do as this is an interesting area with a good selection of pubs.

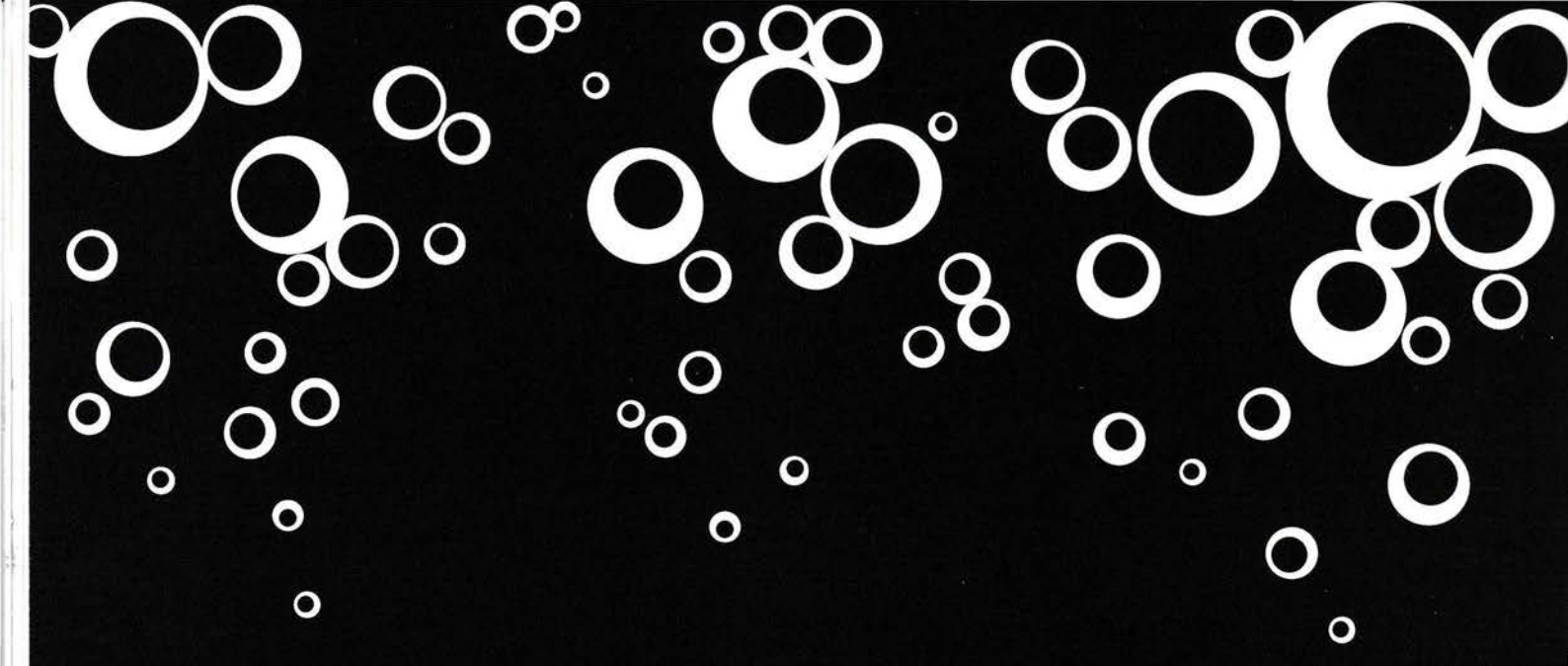
Online – West Didsbury with Chris Morris

Covered in more detail online on the Stockport & South Manchester CAMRA website is the West Didsbury Stagger with Chris Morris. This started at the (now-refurbished) **Woodstock** on Barlow Moor Road before crossing the road to **Albert's Restaurant & Bar** where on-form Brightside Odin was served from the lonely handpump.



It was then a 10-minute walk to **Wine & Wallop** (pictured left) on Lapwing Lane where no fewer than 13 handpumps were dispensing seven cask beers. One of these, Hophurst Incognito, a black IPA, proved to be the beer of the night. It was a short stroll to Marston's **Greenfinch** where great customer service was in evidence when one of the beers turned out to be on poor form.

The penultimate pub was the **Metropolitan** at the end of Lapwing Lane. Possibly the busiest pub of the night, there were beers from Fullers, Taylor's and Moberley Brewhouse available, and all were enjoyably good. Finally, it was across the road to Holt's **Railway**. Five beers here - but something of a letdown with all those tried being thought below par.



Cheers John, job well done!
Thank you for 30 years editorship.



30 Years in the Hot Seat

Opening Times Editor John Clarke looks back

This issue of *Opening Times* is a special one for me as it marks 30 years in the editor's chair. Forgive me the indulgence of this little look back.

Opening Times FREE
STOCKPORT & SOUTH MANCHESTER CAMRA No. 49 MAY 1988

WE'RE SORRY

To all of you who turned up at Stockport Beer Festival on the Friday night for breakfast and found it shut. Please accept our apologies. Tomorrow evening and the day after are the days when we had arranged our trip to the festival.

After the various reports in the press, we'd like to say to you that we're really sorry. We were really sorry to see the police with their lights flashing and their sirens wailing. We were really sorry to see the college authorities who were so kind to find out the licence was suspended only to find out that they had not had the licence suspended. We were really sorry to see the college authorities who were so kind to find out the licence was suspended only to find out that they had not had the licence suspended.

PLEASE FIND OUT HOW TO GET A PITCHED BEER FOR THE REST OF THE YEAR. READ IT IN OUR NEXT ISSUE.

Page 2: Pub South, Beer's Day Out
Page 3: CAFE also
Page 4: Book Reviews, Brunswick and
Page 5: Stagger - Chilton-on-Medlock
Page 6: The Old Church, Brunswick and
Page 7: CAFE Calling
Page 8: The Bar, Brunswick, Part 3
Page 9: Manchester Notes
Page 10: Pub News

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Pedigree and Bitter
Owd Rodger on draught
Newquay Steam Beers

It's certainly been something of a roller coaster ride – people have come and gone, as have pubs (largely gone) and breweries. Certainly, looking back at the May 1988 edition of *Opening Times* is a glimpse into a vanished world really. More on that shortly, but first a word about that headline on the front page. Talk about being thrown in at the deep end.

My first issue on taking over from founding editor, the late Humphrey Higgins, saw us having to apologise for the early closure of the second Stockport Beer Festival (it didn't become a 'Beer & Cider Festival' until 1992). This was brought about by the rather late in the day discovery that Stockport College only had a restaurant licence. A routine police check on the Friday afternoon uncovered the grisly truth – which also came as a surprise to the college authorities who had been running their Staff Association bar on the same basis. It was too late to get a replacement licence so we had no choice but to close down the festival. Luckily, losses were stemmed by local free houses buying some of the unsold beer and the decision was taken to carry on the following year. We've been carrying on ever since, and this year we are running the 32nd Stockport Beer & Cider Festival.

Vanished Pubs

6

STAGGER

ESTD 1877

BURTONWOOD BREWERY

A FAMILY TRADITION OF FINE BEER

Looking at the adverts alone highlights many well-known pubs that have since disappeared or changed out of all recognition. The **Red Lion** in Withington is still with us but draught Owd Rodger and Newquay Steam Beers are no more. Inside there are adverts from the **Manchester Arms** on Wellington Road South ("Classic Juke Box, Bikers Welcome") which became Cobdens and is now mothballed by Robinsons; the **Thatched House** on Churchgate (selling Websters, Wilsons and Ruddles), now converted to flats; and the **Gladstone** on

Apollo, although with no cask beer (it had none back then either), and the **Grafton** on Grafton Street in Chorlton-on-Medlock which continues to thrive as a Holts house.



Kincardine Street and the **Plymouth Grove** all still stand but are no longer in use as pubs. The nearby **Falcon** and the **Bowling Green** on Grafton Street have also been reduced to rubble.

Gone forever are the **King's Head** and **Steam Engine**, more or less opposite each other on Chancellor Lane in Ardwick, and both demolished. The **Star** on Hyde Road, the **Union** on Higher Ardwick, the **Church** on Ardwick Green, the **Cleveland** on Wilson Street (pictured here looking very forlorn), the **Mawson** on

Lost Breweries

The regulars on the King's Head and their long-suffering counterparts at the Steam Engine ("appalling mild, the bitter was little better" according to the Stagger) would have been astonished to learn that 30 years later the railway arches around their pubs would be full of breweries (**Squawk Brewing**, **Manchester Brewing**, **Chorlton Brewing** and **Beer Nouveau** are all near neighbours). It was all very different back then.

Two Bevvies of Beauty

BODDINGTONS AND HIGSONS TOGETHER.

A SIGHT FOR SOME EYES NOT TO MENTION DRY THROATS!

TRULY TWO BEVVIES OF BEAUTY YOU COULD SAY!

BODDINGTONS BITTER

HIGSONS BITTER

There are adverts in *Opening Times* for **Jennings** ("Now available in Tetley Walker houses in your area"), then an independent company and now owned by Marston's, **Boddingtons** and **Higsons** ("Two Bevvies of Beauty") and **Burtonwood Brewery**. The latter is still going as Thomas

Hardy Burtonwood but devoid of pubs (all sold to Marston's) and the old Burtonwood beers. In fact back in 1988 there were just six breweries in the whole of Greater Manchester (Holts, Hydes, JW Lees, Robinsons, Oldham and Boddingtons).

New Beginnings

Things were soon to change though. In the Spring of 1989 *Opening Times* reported on the opening of the **West Coast Brewery** based at the **Kings Arms** in Chorlton-on-Medlock and run by the now-legendary Brendan Dobbin. "If you like hops, you'll like my beer", he told us back then. We reported that he launched with four beers (Mild, Best Bitter, Extra Special Bitter, Guiltless Stout) and five lagers.

Brendan also featured in a front page story from December 1997 when we reported on the opening of **Marble Brewery**. Marble Arch licensee back then was Mark Dade (now running the Arndale Centre's Micro Bar) who also brewed on the new kit designed and installed by Brendan. The first two beers were a golden Marble Bitter (4%) and Totally Marble (5%). Marble Brewery of course has never looked back and today is something of a local institution, well known for its superb beers.

I suppose OT's become a bit of an institution too. Certainly editing it has been frustrating, exciting and fun – as well as a great privilege. Here's to the future! Now, I'm off for a beer.

Hillgate which is now offices.

Perhaps the most telling feature is that month's Stagger. Written by the late Rhys Jones, this was the "ABC Stagger" covering Ardwick, Brunswick and Chorlton-on-Medlock. Of the 12 pubs featured, just two remain open for business – the **Apsley Cottage** behind the

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Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

Arden Arms, Bredbury



Robinsons sold the **Arden Arms** last year but for once this didn't mean permanent closure as the Arden has joined the small number of ex-Robinsons houses that have found a new life in the free trade.

The pub reopened in January following its acquisition by Richard Hirst, who is behind a new pub company, Proper Good Pub Co Ltd. There are three cask beers on the bar, all from the nearby Stockport Brewing – the 'Arden Best Bitter' is a rebadge of Stockport's Crown Best Bitter.

The comfortable interior is open-plan with lots of dark wood which gives quite a rustic feel. There is an indoor play area for children plus another outside. Food is available from noon at the weekend and there are plans for regular barbecues over the summer months.

Apparently there's also a friendly ghost called Norman who likes to hang out in the pool room! Buses 322, 324 and 327 will take you there.

Prince of Orange, Ashton



Given its awkward corner location on the edge of Ashton Bus Station and a busy road junction, the **Prince of Orange** is a pub you might have expected to see knocked down for a junction improvement or a road scheme – but it's a survivor and has just been the subject of a major investment by Robinsons.

It's been taken over by the same team behind the Castle on Oldham Street in Manchester city centre, and also Stockport's Bakers Vaults. Indeed there are many shared

design features with the Bakers – the variety of seating (although traditionalists will be pleased to know a separate room off the bar area retains its fixed bench seating) and the impressive jukebox. There's some good looking new tile work on and behind the bar, as well as in the 'Prince of Orange' logos on a couple of the walls.

The food offer is themed like the Bakers but here it's bagels (vegan and non-vegan) instead of hot dogs. The cask beers are a combination of Robinsons and outside guests sourced via Titanic Brewery. In addition there is traditional cider (Westons Old Rosie when OT called) and craft beers on keg and in bottle.

It's quite a change but money well spent by Robinsons, we think.

Tapsters, Ashton



There's another new cask beer outlet in Ashton town centre. **Tapsters** on Old Street is a bright, modern and comfortable bar, and is run by the long-standing licensee of the nearby Bowling Green. There were three cask beers on the bar when *Opening Times* called – Marston's

Wychwood Hobgoblin Gold, John Smith's Bitter and a Vanilla Stout from Theakston's. We understand that a further two handpumps may be installed if trade increases. Food is available every day from noon until 5.00pm. Word is that Ashton might also be getting a new micropub in the indoor market. More news on this as we get it.

Pub News in Brief

The **Paper Mill** at Whitehough near Chinley, the sister pub to the **Old Hall Inn** across the road, has been renovated. We are told both the atmosphere and level of trade are much improved. As an added attraction, the Paper Mill now sells stone-baked pizzas from Thursday evenings through to Sunday night. Look for a review next time.



In Offerton the **Victoria** has re-opened and seems to be enjoying a new lease of life. Cask beer in the form of Sharp's Doom Bar is now available. There's less good news from Levenshulme though, where Holt's **Kingsway** (pictured here in 2016) has closed following its sale to a developer. In central

Stockport the closed **George** on Mersey Square looks increasingly forlorn and we hear that the licence has been allowed to lapse.

However while some doors close, others open. Stockport Market Place is set to see a variety of new operators this year. The Produce Hall has now closed and is due to be redeveloped into a food and drink venue along the lines of Altrincham's Market Hall – well at least we think that's the plan but it should include at least one bar. Almost next door, at 22 Market Place, **Mobberley Brewhouse** will be opening a taproom later this year, while next door to that, the premises of the former **Seven Miles Out** will re-open as the **Angel** in the summer. This will restore the name of the old Angel Inn, a Bell's pub that occupied these premises until its closure in 1951

By the time you read this there should also be a new pub open on Wellington Road South. Work has been underway for some time in what was, we think, a former branch of William Hill opposite Grand Central. We hear it's going to be called the **Wellington** and is a project by Lee Goodall who has previously run the nearby (and now former) **Unity**, the former **Imperial** on St Petersgate and also the **Railway** in Whaley Bridge. Two cask beers are promised. More next time.

Hyde's **Four Kings Brewery** plans to open a tap on Henry Street in Glossop in late May or early June. The Four Kings beers will be supplemented by guest ales and food will also be available.



STALY

Summer FEST

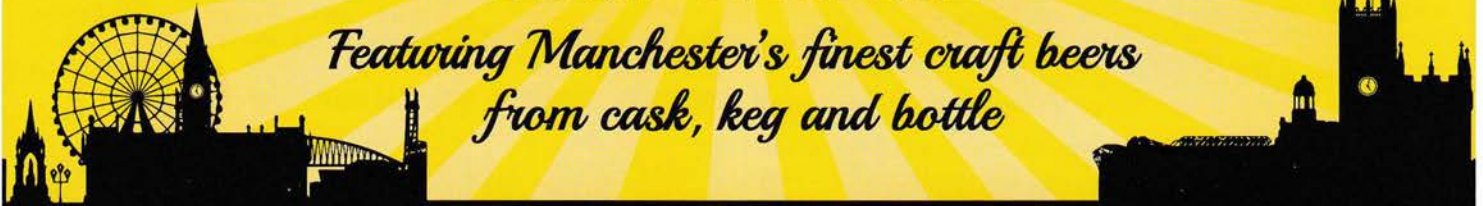


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Heritage Pubs

Pub interiors of special historic interest

This month we continue our new series looking at heritage pubs in the *Opening Times* circulation area. As we explained last time this will look at historic gems from Ashton-under-Lyne to Stockport and from Withington to Whaley Bridge. Some will be almost intact from the day they were built while others are more a collection of surviving fragments. They all have something to tell.

The Nursery, Heaton Norris



Green Lane is a very varied thoroughfare. Turn off Heaton Moor Road and you are on an unremarkable suburban street. Further on, the tarmac gives way to cobbles as it enters a conservation area before becoming an unmade track. At the junction with Bowerfold Lane sits the Nursery.



This gem in deepest suburbia, a former CAMRA National Pub of the Year, is also a heritage classic. It was rebuilt by owners Hydes in 1939, replacing a much older pub, and is virtually unchanged since then, with an intact multi-room layout. As well as a large lounge (front left), there is a bar lobby area, smoke room and a vault with its own separate entrance. The separate, but disused, off-sales survived until 2015 when it was converted to a ladies' toilet for users of the vault. To the rear of the



pub is an immaculate and well-used bowling green.

Warm oak woodwork, typical of the period, is used generously throughout and the windows in all three main rooms have stained glass features with a range of gardening motifs. Look above the bars and you'll see some rare "silk glass" panels with paintings of drink-related items – for example, glasses of beer, a tankard, a glass and bottle of wine. The pub sells a wide range of Hydes beers, while the kitchen is open every day from noon until early evening for diners.

The Sportsman, Hyde



We journey to Tameside for our next heritage pub. Hyde doesn't have much in the way of pub heritage left but the Sportsman, just out of the town centre on Mottram Road, has kept many of its original fittings and something of its traditional layout, too.



It's privately owned by Geoff Oliver, a long-time presence on the local pub and brewery scene, and this has doubtless helped the pub survive in its current form. There's a long bar counter on the right, serving what would have been the

vault, while to the left are two rooms with Victorian fireplaces and fixed seating, although the top section of the wall separating these rooms has been removed. Upstairs the former billiard room is complete with extensive bench seating and a vaulted ceiling – the actual billiard table was taken out in 2011. There's plenty of inter-war etched and frosted glass too.

You'll find beers from the Rossendale Brewery (which Geoff used to run) plus traditional cider, while upstairs is a Cuban restaurant.

The Griffin, Heaton Mersey



The Griffin, Stockport & South Manchester CAMRA's Pub of the Month for June (see page 7), also has many heritage features of note. It was built in 1831 but what you see today is a combination of a late nineteenth or early twentieth century refit (the right hand side) and an extension built by Holts in the 1980s – a decade earlier the brewery planned to knock the pub down and build a modern replacement.

The star turn is the lobby area with its splendid screened servery in glowing mahogany. Off this lobby are the original rooms with fixed seating and period fireplaces. A small narrow room was converted from a corridor

many years ago. Many of the windows have the original 'Griffin Hotel' etched glass. Outside, a large lamp over the main entrance is also a rare survivor.

Cask beers here include Holts Bitter and Mild; the latter was reintroduced to the pub by the new licensee and is selling well. Be sure to try it when you visit.

All photos (apart from the Griffin) courtesy Michael Slaughter LRPS

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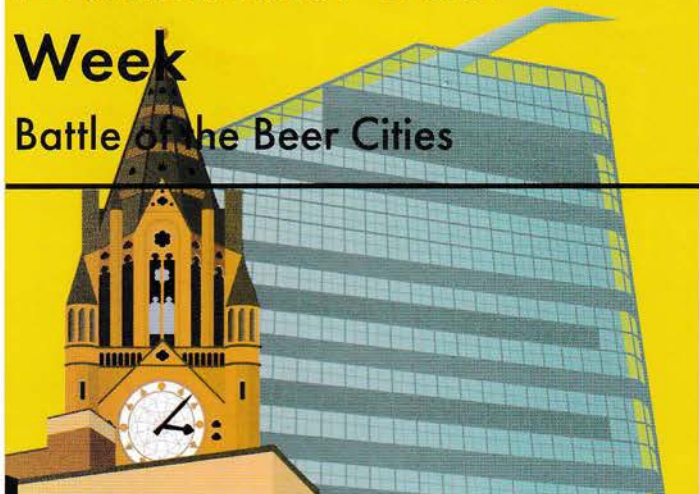
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Manchester Beer Week

Battle of the Beer Cities



Five of England's best brewing cities are set to face off this summer as part of an exciting new competition organised by Manchester Beer Week.

Teams from Bristol, Leeds, Liverpool, and London, as well as two from host city Manchester, will create one-off collaboration beers that will be put to a public vote on the opening weekend of this year's festival to decide the winner.

All of the beers will be launched at the **Pilcrow's Summer Beer Thing*** on Friday June 29, which takes place as part of Manchester Beer Week, with simultaneous launches held at venues in each of the other participating cities. Drinkers at these events will be given the opportunity to vote for their favourite, while proceeds from the sale of the beers will be donated to charity.

The star-studded line-up of breweries taking part in the competition includes three of those named among the top 100 breweries in the world at the recent RateBeer Best Awards - Manchester's Cloudwater Brew Co, which came in second, London's Beavertown and Northern Monk from Leeds.

"We are obviously incredibly proud of Manchester's brewing scene, as the city boasts a large number of outstanding independent breweries," said Manchester Beer Week organiser Connor Murphy. "So we thought it would be fun to put a selection of our breweries up against their counterparts from rival cities to compete for the unofficial title of England's best."

"In reality, it's all in the spirit of friendly competition and we are as keen to emphasise the collaborative element of the event, as this is a strong thread running through Britain's independent brewing industry. We are hoping to shine a light on the superb producers contributing to the growth of the beer scene, not just in Manchester but in cities up and down the country."

"Manchester Beer Week is also committed to giving something back to the community, so we're absolutely delighted that this event will also help to raise vital funds for charity."

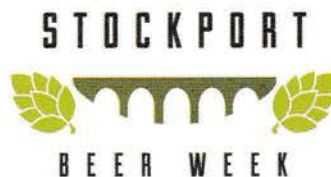
As host city, Manchester will enter two teams into the competition. The first will be led by Cloudwater and will also include Track, Runaway and Wander Beyond. The second team from Manchester includes the city's oldest brewery, JW Lees, alongside craft beer innovator Marble, Beatnikz Republic and Pomona Island.

Lost and Grounded anchors the team in Bristol and will be joined by Left Handed Giant and Moor Beer, while the Leeds team consists of North Brewing Co, Northern Monk, Kirkstall and Zapato. Liverpool is captained by Mad Hatter, with Chapter, Neptune and Top Rope making up the rest of the side. And, finally, Fourpure leads Team London, alongside Beavertown, Brew By Numbers and Orbit.

**The Pilcrow, Sadler's Yard, Hanover Street, Manchester, M60 0AB*

Stockport Beer Week

Beer Week Fringe



Co-ordinated by Stockport and South Manchester CAMRA, Stockport Beer Week is back for 2018. This will once again run in conjunction with National Cask Ale Week from 20 to 30 September and aims to highlight the varied types of

pubs and beers which can be found in the town.

For the past few years, events have been concentrated in and around Stockport Town Centre to assist with the Council's regeneration aims and that will continue in 2018. However, we are aware that there are many good pubs and bars within the Stockport Council boundary away from the Town Centre, so this year we are looking to other venues to organise events during the Week as part of a Beer Week "Fringe". This could be for example a Meet the Brewer Evening, Tap Takeover, Beer Launch, Beer Festival, live entertainment with local bands or even a talk and discussion about the brewing industry. You are at liberty to do whatever you wish within the bounds of good taste!

All that we ask is that your venue is within the Stockport MBC area and the event will involve cask ale. We'll provide you with publicity and marketing as part of the Beer Week initiative in our Opening Times magazine, on our flyers and posters, in our Beer Week programme, on our website and in the press and social media.

Interested? Please contact the Beer Week Coordinator, Chris Walkden at walkden.chris@googlemail.com to discuss this further. Cheers!

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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 which have taken up this initiative**. *Opening Times* publishes an up-to-date list of these pubs every other issue. 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 of which we currently have full details:

- ☺ **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.
- ☺ **Elizabethan, Heaton Moor Road, Heaton Moor**: 10% off all 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 off a pint of 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.
- ☺ **Hope Inn, Wellington Road North, Heaton Norris**: 10p off a pint of cask ale or traditional cider (Monday to Thursday).
- ☺ **Jake's Ale House, Compstall Road, Romiley**: 20p off a pint and 10p off a half of cask ales and ciders.
- ☺ **James Watts, High Street, Cheadle**: 10% off a pint of cask ale (Thursdays only).
- ☺ **Ladybrook, Fir Road, Bramhall**: 10% off cask ales.
- ☺ **Malt Disley, Market Street, Disley**: 10p off a pint of cask ale Monday to Friday.
- ☺ **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).
- ☺ **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 (Sunday to Thursday).
- ☺ **Victoria, Wilmslow Road, Withington**: 10% off cask ales Friday to Sunday (10% for everyone Monday to Thursday).
- ☺ **Victorian, Ack Lane East, Bramhall**: 10% off all 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.

Award for Madhatters Cider



Stockport's very own cider makers, Gordon Battersby and Marysia Bossowski, who make their Madhatters Cider in Heaton Norris, are used to picking up an award or two. Nonetheless sending their cider to Poole Beer Festival, in the heart of the West Country, and coming away with the Cider of the Festival award is no mean achievement.

However last year their Farting Dog cider won Poole's inaugural Cider of the Festival award and so, between Christmas and New Year the festival cider manager, Steve Charlton, made the journey north to present Gordon and Marysia with their certificate – he's the one on the right in our photo.

This involved a very pleasant night in the **Crown**, Heaton Lane, where cider and sandwiches (the latter courtesy of Gordon) were enjoyed by all. Needless to say Madhatters will be defending their title this year at the Poole Beer Festival in October.

What's Brewing

Brewery News from around the area

Soul Brewing Co



Beers from **Soul Brewing Co.** have been popping up on local bars since late last year. All named after classic Northern Soul tracks, they have been very well-made with plenty of hops being thrown around. Time, then, to catch up and find out a bit more about it.

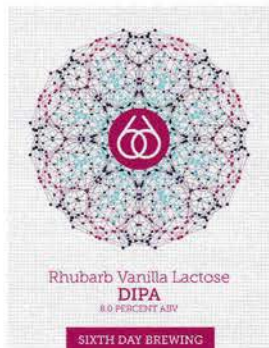
It's a project by Heaton Moor-based Bill Neagle, a chemist by training who has spent some 30 years working for large multinational companies in various technical and business roles. He decided he'd like to dedicate himself to some things he's passionate about – "so what better than beer and soul music?" he tells us. All of his beer names are inspired by Northern Soul themes or tunes; good friends and his artist wife Avril created the logo and the artwork for the pump clips and bottle labels.

Bill has been brewing for a few years and, after spending some time at a few micro-breweries for experience, he now cuckoo brews his beers at Paul Mellor's Manchester Brewing on North Western Street in Ardwick. A number of beers have appeared to date including All Nighter (3.8%), a session pale ale; Long After (4.1%), an American Pale Ale; and Seven Days, a 4.2% pale ale. The latest release is an IPA, The Snake, at 5.8% and featuring Chinook, Ahtanum and Centennial hops. Beers to date have been mainly cask but Bill has added some bottled and keg-conditioned key keg beers to the range as well.

Going forward, Bill is working as part of a project to establish a micro-brewery in what was previously Levenshulme Sorting Office and, subject to planning and various other approvals, he's looking to be brewing beer there later this year.

Sixth Day Brewing

Cheadle Hulme is about to get its very own brewery. Tom Rayson, who was involved in Free Radical Brewing, which we reported on a couple of years ago but which failed to really get off the ground, has now set up **Sixth Day Brewing** on his own.



He will be brewing on a 5-barrel kit set up in a unit on a trading estate just off Queens Road in Cheadle Hulme. The first beers are planned for release in conjunction with Manchester Beer Week and, while Tom wasn't able to release too much information about them, he told us these would be collaboration brews –

two with local brewers and one with a national brewer, "which will be a surprise to many."

The first three Sixth Day beers, with distinctive artwork designed by Andy Tweggs, will be a 11.5% Islay barrel-aged imperial stout with chipotle chillies and Szechuan pepper, an 8% double IPA with rhubarb, vanilla and lactose, and a 4.5% pale ale with Simcoe, Amarillo and Mosaic hops. The beers will come in cask and keg, with the stronger beers mainly keg with a few pins (4.5 gallon casks) for selected outlets. The beers are also likely to be canned in 440ml cans with selected 750ml bottle releases a couple of times a year. When everything is up and running, we hope to pop down and have a proper chat with Tom – look out for this in a later issue.

Burton Road Brewing

Burton Road Brewing has been around for quite a while, with just one beer, the hoppy Burton Road Pale Ale, which had been brewed for it by Manchester's Alphabet Brewing. There have, however, been some major changes so it was time to catch up.

The two people behind Burton Road are Tom Westcott (a self-employed commercial lawyer) and Richard "Boz" Berry (a self-employed caterer). The business started with the two founders home brewing in the kitchen and producing what they thought was beer good enough to go to market. With the initial help of Tom Evans and his team at Alphabet they



started producing the bottled Burton Road Pale Ale. The beers are now brewed with the help of James Roberts and his team at Mobberley Brewhouse.

In the long term, Tom and Boz would like to have their own brewery on or near West Didsbury's Burton Road but need to build up sufficient cash before they can take that forward. "That's why we're working hard to try and build the brand and produce exceptionally tasty beer. We seriously care about the quality of our beers and the ingredients that we bring together to create them," Tom tells us.

The Burton Road Pale Ale (4.8%) has now been joined by an IPA at 5.6% and this has received excellent feedback. The plan is to launch new beers throughout this year and also expand trade from Manchester to cover other northern towns and cities. As the beers now come in cask, keg, bottle and can there's really something for every outlet. These are very tasty beers so do look out for them.

Rock Mill Brewery



Rock Mill Brewery in New Mills now has a premises licence to sell beers to the public and has plans to host regular open days in the summer.

Also, following the success of Black Breagha a few months ago, Ray Barton (pictured left) brewed another seven one-off beers all showing the same promise. These included 18 Carrot Gold (4.4%) – a light ale with 18 carrots in each cask (!), Bob's White Knuckle Ride (5.5%) and a Strong Old Ale (6.9%). Some of the beers were only available in the **Beer Shed** micropub round the corner

from the brewery. However if anyone didn't get the chance to try them, most are still available in bottles direct from the brewery (Unit 2a Rock Mill Lane, New Mills).

Poynton Brewery

By the time you read this, **Poynton Brewery** will have opened its first pub – the Flue & Firkin which is at 51 Park Lane in the village centre. This will be used to showcase the Poynton core range as well as the seasonal specials. Look for a report next time.

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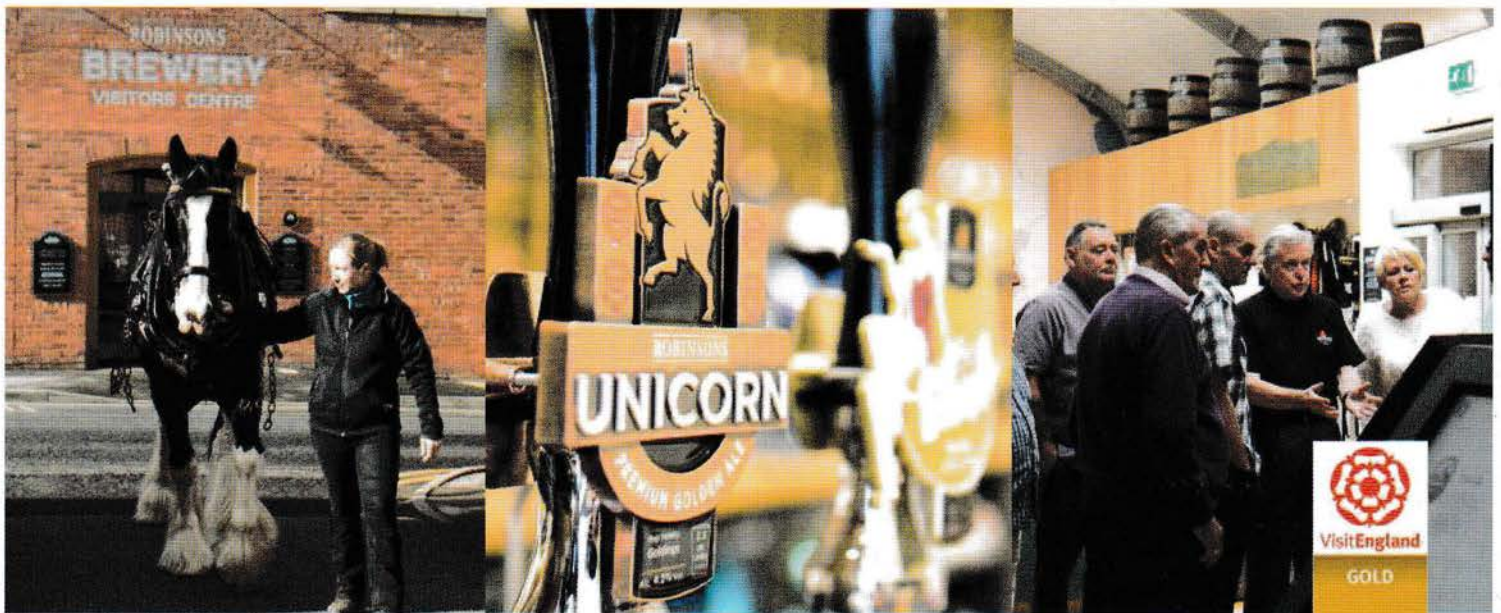
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