

OPENING TIMES

SEPTEMBER & OCTOBER 2018 / FREE



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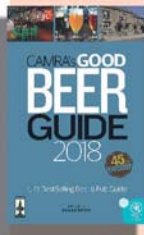
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INSIDE: WIN PRIZES ON THE CIDER CIRCUIT /
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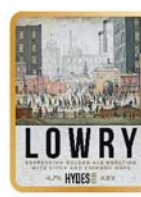
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~ OPENING TIMES ~

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

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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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Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Neil Worthington, Paul Felton, Dave Burston, Sue Lightfoot, Peter Edwardson, Tom Lord, Connor Murphy, Chris Walkden, Graham Privett, Mark McConachie, Margaret O'Brien, Jim Flynn.

Distribution Manager – Janet Flynn

Front cover – Awards galore at Heck's Cider in Street near Glastonbury

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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; johnabrams1111@yahoo.co.uk

High Peak, Tameside & NE Cheshire (HPNC)

www.highpeaktamesidenortheastcheshire.camra.org.uk

Contact: Tom Lord; jenni.lord@tiscali.co.uk

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; mecamrasocials@hotmail.com

CAMRA Members only

Local CAMRA Events — September

Monday 3rd – Committee Meeting: Waterhouse, 67-71 Princess Street, Manchester, M2 4EG. Meet from 6.00pm for 6.30 start. (CMCR)

Wednesday 5th – Mild Magic Mild Champion Award: Petersgate Tap, 19a St Petersgate, Stockport, SK1 1EB. From 8.00pm. (SSM)

Saturday 8th – Trip to visit National Pub and Club of the Year. Details to be confirmed – check with contact. (MEC)

Monday 10th – Branch Meeting: Stalybridge Station Buffet Bar, Platform 4, Stalybridge Station, Rassbottom Street, Stalybridge, SK15 1RF. Starts 8.00pm. (HPNC)

Thursday 13th – Branch Meeting and 'Meet the Brewer' night: Gateway, 882 Wilmslow Road, East Didsbury, M20 5PG. Starts 8.15pm. (SSM)

Saturday 15th – Visit Stockport Brewing to present Beer of the Festival Silver Award. Meet at brewery between 11.00 and 11.30am. Book with John Clarke at stocam@btinternet.com. (SSM)

Saturday 15th – Branch Cider Pub of the Year presentation: Samuel Oldknow, 22 Market Street, Marple, SK6 7AD. From 3.00pm. Will be followed by a social around other Marple pubs. (HPNC)

Thursday 20th to 30th – Stockport Beer Week, see page 9 for details.

Thursday 20th – Pub of the Month presentation to the Bakers Vaults, Market Place, Stockport, SK1 1ES. From 8.00pm. (SSM)

Friday 21st – Heaton Norris East Stagger: 7.30pm Carousel, 156 Reddish Road, SK5 7HR; 8.30pm Silver Jubilee, 21 Hamilton Square, SK4 1JG. (SSM)

Monday 24th – Campaigning Meeting: Young Pretender, 30-34 Lawton Street, Congleton, CW12 1RS. Starts 8.00pm. (MEC)

Local CAMRA Events – October

Tuesday 2nd – Branch Meeting: Britons Protection, 50 Great Bridgewater Street, M1 5LE. Meet 6.00pm for 6.30 start. (CMCR)

Monday 8th – Branch Meeting: White Lion, 135 Buxton Road, Disley, SK12 2HA. Starts 8.00pm. (HPNC)

Thursday 11th – Branch Meeting: Blossoms, 2 Buxton Road, Heaviley, SK2 6NU. Guest speaker David Bremner, Robinsons Director of Marketing. Starts 8.15pm. (SSM)

Friday 19th – Gorton/Hyde Road Stagger: 7.30pm Plough, 927 Hyde Road, M18 7FB; 8.30pm Royal Oak, Cross Lane, M18 8NZ. (SSM)

Saturday 20th – Autumn Pub of the Season presentation to Crown Point Tavern, 16 Market Street, Denton, M34 2WX. From 2.00pm. Will be followed by a social around Denton and Hyde. (HPNC)

Thursday 25th – Pub of the Month presentation to the Navigation, 1 Manchester Road, Heaton Norris, SK4 1TY. From 8.00pm. (SSM)

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 can be found on page 22.

STOCKPORT BEER WEEK
20th to 30th September
2018

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www.ssmcamra.co.uk/BeerWeek.htm

Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

Mounting Stone Brews

Stockport's newest brewery poured its first pint at the end of June coinciding with the opening of the Bramhall Festival, writes Dave Pennington. The **Made of Stone Brewery** is a project by Andrew O'Shea of the **Mounting Stone** micropub in Bramhall village.



Andrew has spent the early part of the year sorting out the plumbing, drainage and electrics before installing a one-barrel kit in a small room to the rear of the pub. He told me the biggest issue was to squeeze all the kit into the confined space of the brewery (pictured left).

Once the kit had been installed, Andrew, a keen homebrewer, initially trialled a number of small-batch brews to get used to the kit before upgrading to a full brew. He said, "I hope to brew twice monthly and these will mostly be one-off 'single hop' brews using just one hop variety in each. I also plan to enrol the assistance of local brewers to brew

collaborations".

Future collaboration brews have already been arranged with Bollington Brewery and a Christmas special with Reddish's Thirst Class Ale; the latter is planned to be a dark, stronger ale which will be brewed in October for a December release.

As organiser of a home brew club based at Cheadle Hulme's **Chiverton Tap**, Andrew said, "I hope to enable members to assist in future brews and anyone who is interested will be most welcome".

The inaugural brew, West West Y'All, was a 4.4% Azacca-hopped, oatmeal, un-fined pale ale which went down very well with the regulars on its launch - in fact it sold out by the end of the weekend it went on sale. The brew was named after his helpers on this first brew - both named Mark West! The name is also west coast hip-hop slang for goodbye (something new to me! - musically, I thought west coast was the Grateful Dead or Jefferson Airplane!).

A second brew was a Citra-hopped pale ale and the third, a collaboration with award-winning homebrewer Jonah Stancombe, was a 4.9% New England IPA. The fourth brew was an "under 5%" ABV American Amber using Simcoe and Amarillo hops.

The beers will be sold at the Mounting Stone and its sister pub, the Chiverton Tap - look out for them.

The Heaton



The Frog & Railway on Didsbury Road was perhaps the ugly duckling of the Heaton Mersey pub scene; not a particularly bad pub but one that just seemed to permanently

under-perform. Things took a turn for the better with the news that it had been acquired by local family brewer JW Lees, who promised a major investment. The pub ticked over for a few months and then a



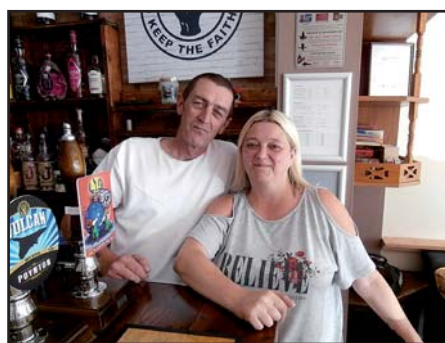
three-week blitz saw it transformed into the **Heaton** which opened for business on 27 June.

The pub is now light and airy and appears significantly bigger, although we think that's more down to the improved lighting and décor rather than a major extension - ceilings have been raised and what is now a large dining room at the back of the pub benefits from a new skylight. The kitchen however occupies a new extension and on the right hand side a new wall has been inserted to create more intimate areas. The furniture is

classic modern "mix and match" and good use has been made of old photos and other items of local interest. Outside at the back there is an attractive drinking area and a massive - really massive - car park.

Food plays a big role here. The kitchen is open from 12 noon until 9.00pm Monday to Saturday, and until 8.00pm on Sundays, although if you just want to drink you are very welcome. Speaking of which... there are four handpumps on the bar but for the time being only three are in use. Permanently available are Lees Bitter and MPA plus a guest from the Lees range - Dark filled the role when Opening Times called. Definitely a huge improvement and well worth a look.

New Faces at Grove Alehouse



After running the **Grove Alehouse** (London Road, Hazel Grove) for two and a half years, Kevin and Tina Clarke have now sold the micropub to new owners Angela and Scott Jepson (pictured left). The sale, caused by Kevin's poor health, resulted in a short period of

closure and a grand re-opening on Saturday 4 August when the pub was packed with family and friends of the new owners.

There has been a certain amount of decluttering while the décor has been pared back and the walls are now warm shades of cream and light brown. Painted signs promoting beer and cider are a new touch, as are the "Northern Soul - Keep the Faith" sign, reflecting the couple's musical tastes, and the newly introduced low-key background music (a move that has proved very popular with the regulars). The Wifi has also been upgraded.

There are five cask beers on sale - and these will regularly change, although we suspect the popular Poynton Brewery beers will be frequent visitors. Angela and Scott are also fans of traditional ciders so three "bag-in-box" will be available fridge-cooled - there will be a perry, a standard cider and a fruit cider. In addition there are 10 German bottled beers, nine gins and a small wine selection.

The opening hours have been extended and the pub is now open from 4.00-11.00pm on Monday; 2.30-11.00pm Tuesday to Thursday; 12-12 Friday and Saturday and 12.00-10.30pm on Sunday.

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Pubs of the Month

Stockport & South Manchester Winners for September and October



The Stockport & South Manchester CAMRA Pub of the Month for September is the Bakers Vaults on Stockport Market Place. Margaret O'Brien has paid a visit.

The Bakers has been a well-known name on the local pub scene for many years now and for some considerable time had a reputation as a venue for live music. Just over four years ago Robinsons gave it a

major makeover and in July 2014 it reopened with a fresh new look to make it brighter and more welcoming.



Since then it's been run by Luke Morgan and his team who have worked tirelessly to provide a friendly, top-quality pub for people to enjoy. It's certainly worked as the Bakers is frequently bustling with drinkers – no doubt attracted by no fewer than 10 cask ales on handpump. Five of the beers are from the Robinsons range and five are guests – although Titanic Brewery's Plum Porter is a permanent fixture. In addition Weston's Old Rosie cider is also available.

There is also a range of gins – a nod to the pub's history as something of a gin palace dating back as far as 1775.

A recently introduced feature is a number of chalkboards that detail some of the pub's history.



Food comprises a small but pleasantly filling menu of gourmet hotdogs and burgers and some delicious fried sides. The battered gherkins and spam fritters are amazing!

In keeping with the pub's long-time reputation as a music venue, local and regional, and top quality, bands are showcased every Sunday from 3-6pm, playing anything from jazz and blues to folk-rock and country.

At the front of the pub, on the market place, is a pop-up beer garden where you can enjoy a drink, a bite to eat and just watch the world go by.

The Bakers really does have something for everyone and appeals to a wide crowd. Join us when we present this award on the evening of Thursday 20 September from 8.00pm. This will also mark the formal start of Stockport Beer Week so a double celebration will be on the cards.



The Stockport & South Manchester CAMRA Pub of the Month award for October 2018 has been won by the Navigation, Heaton Norris, writes Jim Flynn.

The Navigation is the only Stockport pub owned by Congleton's Beartown Brewery and, is next to Nelstrops Flour Mill on Lancashire Hill roundabout and was built to service both the workers from the flour mill and the barges on the Stockport branch of the Ashton Canal, which closed in the late 1950s. The central bar of the pub services both the lounge, in which daily newspapers are provided, and the vault which has a pool table. There are TVs and a jukebox but none are intrusive and conversation is always to the fore in this friendly, very down-to-earth pub.

In times gone by, the Navigation was managed by Manchester United's goalkeeper Alex Stepney but Beartown bought the pub in December 2001 and for the last 10 years, almost to the day of our presentation, Barry and Debbie Harvey have run the pub with distinction, attracting a very loyal band of regulars who you will often see stepping behind the bar to work.

Over the years Barry has worked very hard on his beers but at times he has not been helped by the fluctuating fortunes of the brewery. Now, however, Beartown is owned by another Congleton brewery, Manning Brewers, and after significant improvements the beer is of the highest quality. Barry nearly always has three or more beers from Beartown and Mannings available along with Holts Bitter, and occasionally Holts Mild, and all at very affordable prices.

This is a great opportunity to try these beers, which are rare for Stockport, in what is a highly welcoming and very accessible pub. So join us in presenting the Pub of the Month award to Barry, Debbie and their staff on Thursday 25 October. I'm sure this will be a really great night as we will also be celebrating their decade at the helm!

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 150 years. Check out their advert on the previous page.





coming soon is a beer that combines both our dark arts & radical Brew series to bring you a 4.2% session stout this beer featured at the stockport Beer & cider festival & is a creamy stout with a nice red hue running through it due to the addition of apple tea it has subtle hints of both fruit & biscuit in the mix

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Stockport Beer Week

Chris Walkden with details of this year's event

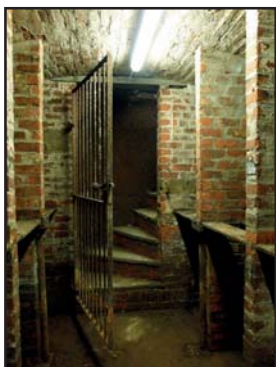


Once again, the Stockport and South Manchester Branch of CAMRA, the Campaign for Real Ale, is organising Stockport Beer Week. This will run on the same dates as Cask Marque's National Cask Ale Week (20-30 September). Around 20 events are planned, including beer festivals, brewery tours, "Meet the Brewer" evenings, a quiz and local band performances.



Robinsons will be offering "Two for One" deals on brewery tours booked in advance and are again sponsoring the Ale Trail. This year it features some new venues such as the **Wellington Free House**, the **Nelson, Light Cinema** and the **Navigation** as well as old favourites. The prize for completing the course is once again a T-shirt.

Do you have a partner, friend or colleague who doesn't drink beer? Perhaps they would like to be introduced to beer but don't know where to start? Daisy Turnell, Marketing Manager of the Head of Steam pub chain, will host a tasting of beers from the North East and is encouraging people to bring a non-beer drinker along.



New this year are cellar tours of the **Arden Arms** and **Queens Head** in addition to those at the **Boars Head** and **Bakers Vaults**. If you've never been in a pub cellar before, now's your chance and they are all different; the Arden's cellar was once a mortuary whilst the double level Bakers' cellar has secret passages and an old gin store (pictured left).

Richard Conway from **Thirst Class Ales** will be brewing a special Beer Week beer which should be widely available

round the town on draught and in bottle, whilst **Torrside Brewery** will be launching a new barrel-aged beer and a collaboration beer at their evening in the **Petersgate Tap**. At the **Hope Inn** on the "Slope of Beer", **Fool Hardy Ales** will also launch a new beer and run brewery tours.

The **Calverts Court** will be featuring beers brewed in the SK postcode area during the week whilst at the end of September, the **Remedy Bar** will be holding its autumn beer festival. Expect around 30 beers, mostly local, including some of their own.



The fiendish Stockport quiz returns to the **Spinning Top** and they will also host a "Meet the Brewer" session with **Poynton Brewery** whose beers are often to be found there. A festival of local bands will finish the Week off.

CAMRA events include the Pub of the Month at the **Bakers Vaults** (interior pictured left), a "stagger" round the pubs of Heaton Norris East which will end up at the **Magnet** and a tour of pubs and bars in Romiley, Marple and Offerton using the 384 service bus as transport.

Cider and perry are not forgotten either, with a tasting and "Meet the Producers" event at the regional CAMRA Cider Pub of the Year, the **Petersgate Tap**; it was a sell-out last year, so get your tickets quickly by contacting the venue.

There's also an opportunity to become a brewer for a day at **Stockport Brewing** by entering the raffle run by **Stockport CP**, the Beer Week's charity. Tickets will be available at various venues in the town or direct from the charity.

Beer Week Coordinator Chris Walkden said, "Working with Stockport Council and the Town Centre Development Company, Totally Stockport, the idea is to promote the revitalisation of the town centre. We hope people will visit new pubs, sample different beers and learn more about this important part of the leisure sector. This is an ideal opportunity to bring beer highlights of the town to a wider audience."

Full details of all the events can be found in programmes available around the town or on the local CAMRA website and social media. In addition, Imagine FM will be updating listeners daily during the Beer Week.

www.ssmcamra.co.uk/BeerWeek.htm

Twitter - @SSMCAMRA

Facebook - www.facebook.com/SSMCAMRA/

Thanks from Stockport CP Society



Stockport CP Society would like to say a massive thank you to everyone who came along to the Stockport Beer and Cider Festival and supported it as the festival charity partner.

Samantha Case, Stockport CP's Fundraising Manager, told *Opening Times*: "Whether you bought a beer or a snack on our charity bar, took

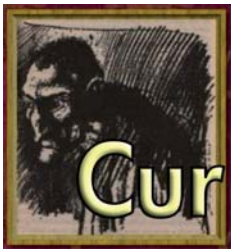
part in the raffle, bought a programme or made a donation, you were helping us raise vital funds for our work with local disabled people. We were delighted to raise an incredible £3,854 and we had brilliant fun doing it, as anyone who saw us pulling pints and selling tickets will know!



"An especial thank you also goes out to all the volunteers who made our fundraising possible. We had a team of over 30 brilliant helpers who mucked in and got involved with everything - including some real heroes who were there for the full three days! And our appreciation also goes out to the whole team of CAMRA volunteers who make the whole event

possible. Hats off to you all and especially to the festival committee who make this brilliant event happen year after year. Thank you very much for your support. Let's raise a glass to next year!

"If you're feeling inspired, then Stockport CP is always looking for volunteers to get involved in its work: whether it's helping within our services or working at events, we'd love to have you on board. For more information please contact Sam in the fundraising team at samantha@stockportcp.co.uk or call 0161 432 1248."



Curmudgeon

You Could Be Next

Every so often, someone comes up with a report predicting the death of the wet-led pub and claiming that food is the future. The latest is someone called Christel Lane who has published a book *From Taverns to Gastropubs* which seeks to "contextualise the rise of the gastropub through an exploration of food, drink and society over the past 500 years."

Of course, the importance of food to pubs has greatly increased over the past few decades, and in many it is now the major part of their business. However, it's important not to get carried away. These analyses always seem to reflect a very partial experience of pubs confined to city centres and prosperous commuter belts. Go to any ordinary town and you will still find plenty of pubs, and not just in obscure locations, where the food trade is limited or non-existent, and the bulk of their business is done after 9pm. How pubs like that are meant to adapt to a brave new world of wall-to-wall dining is difficult to fathom.

In fact, in recent years, in less prosperous areas the tide has been flowing the other way. Many pubs that used to serve weekday lunches for workers from local businesses have now dropped the food and often stopped opening at lunchtimes completely. In many of the smaller satellite towns of Greater Manchester, it's now difficult to find any pub food whatsoever apart from in Wetherpoons.

And, of course, earlier in the summer, many pubs were packed with punters watching the World Cup, and certainly not sitting down to a meal. Yes, wet-led pubs may have declined, but they're not going to disappear. Indeed, there are now specialist operators like Amber Taverns who are concentrating on the sector rather than regarding it as a poor relation to the upmarket food houses.

Hotting Up For Lager

While there's no reason why you can't serve a cool, refreshing pint of cask beer in hot weather, the summer heatwave tested some pubs' cellarman skills, and so drinkers' thoughts inevitably turned to lager. That raises the question of why craft brewers can't get more of a share of lager sales, which are currently dominated by the large international brewers. Lager accounts for two-thirds of all beer sold in British pubs; cask only a sixth, so there is a huge untapped market out there that seems ripe for the picking.

Lager has long since taken over from bitter as the default beer in British pubs, the one chosen by people who aren't really that interested in beer. What is important to its drinkers is something that is accessible, consistent and refreshing, not something with strong or unusual flavours or wild variability. While there are plenty of craft lagers around, it's noticeable how, at present, they are more often chosen by those who usually favour cask or craft ales, not the drinkers of Carling and Stella.

The challenge for craft brewers is to progress beyond just being one of a row of rotating craft kegs on the back wall, where they will inevitably be overshadowed by beers with louder, showier flavours. They need to become permanent fixtures on bars, so they attract regular, loyal customers, to be consistent, and to be distinctive, but not to the extent that people find them off-putting. It needs to be perceived as a cooler choice while not marking the drinker out as being a bit weird. There is already a model to follow in Camden Hells, which is now a very common sight in more upmarket pubs and bars in London. Yes, it is now owned by AB InBev, but the foundations of its success were laid when Camden was an independent company.

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

Cale Green & Hillgate with Peter Edwardson

A July evening saw us meet up at the Blossoms at the junction of Wellington Road South and Bramhall Lane. Earlier rain had cleared to give way to fresher conditions which provided a welcome relief from the heatwave of the previous few weeks. The official title of this Stagger was Shaw Heath and Higher Hillgate, but in fact of the two Shaw Heath pubs, the **Adswood Hotel** closed a few years ago, and the **Plough** no longer serves real ale, leaving it confined to Hillgate itself.



The **Blossoms** is an imposing early Victorian building forming a familiar landmark in the apex of two roads. Internally it is largely unspoilt, with three cosy rooms radiating around a central crescent bar. It was fairly busy for early evening, with its characteristic huddle around the bar. It's

a Robinsons pub, with three cask beers available on this occasion – Wizard, which was a little disappointing, and in fact went off shortly after we were served, plus Unicorn and Trooper, which were both in good condition. Weston's Old Rosie cider was also spotted on handpump.

The **Wheatsheaf**, the first pub on Hillgate proper, has sold cask beer fairly recently, but on this night the pumpclips were turned round. Further down, the **Fairway** had recently, and somewhat surprisingly, closed, while the **Star & Garter** and **Crown** have not sold real ale for some time. This meant we had a longish walk down to the **Sun & Castle**.



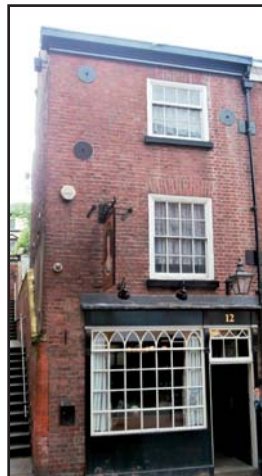
This is a substantial inter-wars pub that a number of years ago was taken over by Holts and given a Victorian-style internal makeover. We occupied one corner of the

front lounge, and it was a nice gesture to see another customer move along to make room for some latecomers. The only real ale was Holts Bitter, which unfortunately was only rated average. As often seems to happen on these Staggers, we left just as the karaoke was about to start.



A short walk then took us to the **Red Bull**, which was busier than all the other pubs combined, and where, despite it being a very spacious pub, we had to look around to find some seats. It was substantially extended and modernised by Robinsons about a decade ago, but retains a variety of interesting spaces

on various levels, including one area at the front with original wooden benches and a stone-flagged floor. There were two cask beers available – Unicorn, which was good, and Dizzy Blonde, which shaded more towards average. There is normally a wider range, and the barman told us they were just about to put on a cask of the latest seasonal beer, Hoppy Wan Kenobi.



Continuing down Hillgate, passing the recently-closed **Winters** and going under the bridge carrying St Petersgate over Little Underbank, we reached Sam Smith's **Queen's Head**, often known as Turner's Vaults. This is a long, narrow pub with a classic, unspoilt interior that earns it a place on CAMRA's National Inventory of Historic Pub Interiors. It was fairly quiet, and in fact the lounge at the rear was closed off, so we crowded into the central "horsebox" snug. The sole cask beer, Sam Smith's Old Brewery Bitter, is always one that divides opinions, with verdicts ranging between average and good. This was the final pub on Hillgate itself, and it is a sad sign of the times to note that there are now only four

pubs serving real ale (plus three that are keg only) where thirty years ago there were sixteen or more.



As it still wasn't ten o'clock, we decided to cross Merseyway to finish the evening in the **Swan with Two Necks** on Princes Street. This is another National Inventory pub, with a wood-panelled drinking corridor and a superb top-lit snug behind the bar. In recent months it has been attracting more customers from the new The Light cinema at the back, and its beer garden has been upgraded to tempt them in. There were four cask beers on the bar, of which Trooper and Unicorn were both good, while Hoppy Wan Kenobi, which most people plumped for, shaded a little more towards average. Dizzy Blonde

was not tried.

Although there are only four real ale pubs left on Hillgate, they all have their own distinctive character and are well worth a visit, and the Swan with Two Necks is an unspoilt gem. Why not try them for yourself and see what you think?

Correction – several readers have pointed out that the Stagger in the last issue was not 'Heaton Moor with Viv Thorpe'. Indeed – it was of course 'Cheadle Hulme with Chris Morris'. Apologies.

Waters Green Tavern

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Cider Cooling in Pubs

By Andrea Briers & Chris Rouse

It's great to see the increase in real cider available in pubs and clubs over the last few years and, although there are still cider deserts, real cider or perry can usually be found at a pub or club near you. One of CAMRA's concerns though, is that some pubs are putting boxes or tubs on a shelf behind the bar for long periods of time and without any temperature control. This will affect the quality of the product on sale and will not help the reputation of the drink, or the pub.

Understandably, space is restricted in many pubs but if they are able to find a way of storing this at the correct temperature, their customers are more likely to enjoy the drink and have another. It will also reduce wastage. Like real ale, real cider can become stale or go off if it is not kept at the right temperature, which is 10-14 degrees Celsius. Over the years, a number of cider cooling systems that help achieve this have been seen.

Below is a brief overview of some, along with their pros and cons. It should be noted that cider tubs are plastic, which means they are good insulators. This helps if the cider is cool to start with, but hinders if external forced cooling is required. Bag-in-box is more common but the boxes have the drawback of being impossible to handle when they become wet, which limits the cooling methods that can be used.

Keep box or tub in the cellar

The layout of some pubs allows the box or tub to be kept in the cellar and served through a hand pump or served from the cellar on draft by staff. If this isn't achievable, real cider and perry does not need to settle when it has been moved so it is possible to keep it in the cellar when the pub is closed or at quiet times and move it into the bar area when required.

Pros: Effective. **Cons:** It can be hard work, and the container will warm up after a few hours if it is to be moved to the bar.

Probes or tube in the tub

Here, a metal probe or plastic tube carrying cold water is inserted into the cider tub. The pipe or tube is then connected to a conventional cooler unit. For boxes, the probe or tube can be fed into the box at the bottom (between the cardboard and bag) by carefully cutting a hole in the cardboard while the box is upside down.

Pros: Very effective and suitable for boxes. **Cons:** It's cumbersome and expensive. The probe or tube needs to be sterilised before inserting into a tub. It's a lot of work when a box or tub is finished and is replaced. Care must be taken if the box has to be cut. Strong tape may be required to re-seal the box.

Cider saddles

Specially made cider saddles can be used in the same way as cask saddles. These are then connected to a conventional cooler unit. An insulating jacket (of some form) over or around the tub is also required.

Pros: Effective, and most of the equipment is easily available. **Cons:** Takes time to cool the cider. It's cumbersome and expensive. Not suitable for boxes.

Store in a fridge

If there is space, boxes can easily slot into many fridges behind the bar. However, in some cases the fridge holds other products, some of which are kept at below cellar temperature and this can lead to the cider being served too cold. Ideally, the fridge should be set to cellar temperature.

Pros: Effective. **Cons:** Will be difficult to achieve in small bar areas.

SSM CAMRA Pub of the Year 2010

Pure Radio Stockport

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The Cider Circuit

Win great prizes on our annual cider trail



This edition 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 15 September to Wednesday 31 October. Completed forms should be sent to: Cider Circuit, 45 Bulkeley Street, Edgeley, Stockport, Cheshire, SK3 9HD to arrive no later than Saturday 17 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 2 December from 2:00pm onwards.

Please note those pubs with a red background do not have opening hours of at least 1pm to 10pm seven days a week. Please check pub details on WhatPub (whatpub.com) before making any special journey.

Bakers Vaults Market Place Stockport SK1 1ES	Bridge Beers 55 Melbourne Street Stalybridge SK15 2JJ	Brink 65 Bridge Street Manchester M3 3BQ	Browtons 8 Fletcher Street Ashton under Lyne OL6 6BY	Cheshire Ring 72-74 Manchester Road Hyde SK14 2BJ
Chiverton Tap 8 Mellor Road Cheadle Hulme SK8 5AU	Crown & Kettle 2 Oldham Road Manchester M4 5FE	Crown Point Tavern 16 Market Street Denton M34 2XW	Crown 154 Heaton Lane Stockport SK4 1AR	Fred’s Ale House 843 Stockport Road Levenshulme M19 3PW
Friendship 353 Wilmslow Road Fallowfield M14 6XS	Free Drinking 	Gateway 882 Wilmslow Road Didsbury M20 5PG	Free Drinking 	Grove Alehouse 145 London Road Hazel Grove SK7 4HH
Head of Steam 653 Wilmslow Road Didsbury M20 6QZ	Heaton Hops 7 School Lane Heaton Chapel SK4 5DE	Hope 118 Wellington Road North Heaton Norris SK4 2LL	Jakes Ale House 27 Compstall Road Romiley SK6 4BT	Lowes Arms 301 Hyde Road Denton M34 3FF
Marble Arch 73 Rochdale Road Manchester M4 4HY	Mounting Stone 8 Woodford Road Bramhall SK7 1JJ	New Oxford 11 Bexley Square Salford M3 6DB	Olde Vic 1 Chatham Street Edgeley SK3 9ED	Petersgate Tap 19a St Petersgate Stockport SK1 1EB
Prince of Orange 43 Wellington Road Ashton under Lyne OL6 6DR	Railway 1 Avenue Street Portwood SK1 2BZ	Free Drinking 	Reasons to be Cheerful 228 Fog Lane Burnage M20 6EL	Remedy Bar 10-11 Market Place Stockport SK1 1EW
Samuel Oldknow 22 Market Street Marple SK6 7AD	Shepherds Call 216 Market Street Hyde SK14 1HB	Silly Country 121 Market Street Droylsden M43 7AR	Spinning Top 20 Wellington Road South Stockport SK4 1AA	Spring Gardens 89 Compstall Road Marple Bridge SK6 5HE
Stalybridge Station Buffet Bar Rassbottom Street Stalybridge SK15 1RF	Swan With Two Necks 36 Princes Street Stockport SK1 1RY	Tweed Tap 3 Hamnett Street Hyde SK14 2EX	Victoria 438 Wilmslow Road Withington M20 3BW	Wine & Wallop 97 Lapwing Lane West Didsbury M20 6UR

If you take part in the Cider Circuit, this years we’d like you to rate some of the pubs you visit. See over for details.

Cider Pub Scoring

If you take part in the Cider Circuit, this year we'd like you to rate some of the pubs you visit please. This will help local CAMRA branches when they come to consider their annual Cider Pub of the Year. You don't have to do this to enter the Cider Circuit, and even if you don't qualify for a prize this additional information will be very helpful.

Please consider up to two pubs in the following areas:

Area 1 – Central Stockport, Bramhall, Cheadle Hulme, Heaton Norris, Heaton Chapel, Edgeley, Portwood, Levenshulme, Burnage, Didsbury (East, West and Village), Fallowfield and Withington.

Area 2 – Romiley, Marple Bridge, Marple, Ashton, Hyde and Stalybridge.

Please rate each category out of 10

Area 1 – Pub 1

Pub Name.....

- Quality of Cider/Perry
- Promotion/Knowledge of product
- Atmosphere
- Service & Welcome
- Community Focus
- Overall experience

Area 1 – Pub 2

Pub Name.....

- Quality of Cider/Perry
- Promotion/Knowledge of product
- Atmosphere
- Service & Welcome
- Community Focus
- Overall experience

Area 2 – Pub 1

Pub Name.....

- Quality of Cider/Perry
- Promotion/Knowledge of product
- Atmosphere
- Service & Welcome
- Community Focus
- Overall experience

Area 2 – Pub 2

Pub Name.....

- Quality of Cider/Perry
- Promotion/Knowledge of product
- Atmosphere
- Service & Welcome
- Community Focus
- Overall experience



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**Open Monday - Friday 4pm - midnight
Saturday - 4pm - 1am
Sunday - 5pm - 11pm**

SEPTEMBER Live Music List

- Fri 7th Inkfields (Sweden based Scottish artist) + Ben Gorb Trio
- Sat 8th tbc
- Wed 12th Acoustic singaround. All welcome, 8pm
- Thurs 13th The Removal Men (Stockport's RnB legends)
- Fri 14th Aziz Ibrahim (ex Stone Roses/Ian Brown guitarist)
- Sat 15th Sonic Attack (Hawkwind Tribute)
- Sun 16th Counter Cult Records all day. 20 bands!
- Thurs 20th Stockport Blues Society jam
- Fri 21st 3 top bands from Stockport's Leaf Promotions
- Sat 22nd Ten Eyed Man. Classic rock. Originals & covers
- Sun 23rd 4pm - Quiz the brewer with Poynton Brewery
6pm - The Stockport Quiz hosted by Nick Lee
- Wed 26th Acoustic singaround. All welcome, 8pm
- Thurs 27th Mandy Montgomery's Angels (RnB/rock n roll) 9pm
- Fri 28th Sensational Ball And Chain Gang Band (rock covers)
- Sat 29th Private Party
- Sun 30th 2pm - 10pm Woodstockport with Acoustic sets 2pm - 4pm
Numerous bands from Stockport including Scarlet Fever, The Guidance, Provocateurs, 11 Hours, Don't Fret, Broke Casino, Old Ben, Himalayan Pool Party

OCTOBER Live Music List

- Thurs 4th Veins night by Stockport's Leaf Promotions. 3 rock bands
- Fri 5th tbc
- Sat 6th The Tinfoils / Slack Alices (Indie/garage/rockabilly)
- Sun 7th tbc
- Wed 10th Acoustic singaround. All welcome, 8pm
- Thurs 11th The Removal Men (Stockport's RnB legends)
- Fri 12th Aziz Ibrahim (ex Stone Roses/Ian Brown guitarist)
- Sat 13th Plastic Barricades (London band on tour) + support
- Sun 14th tbc
- Thurs 18th Stockport Blues Society jam
- Fri 19th 3 top bands from Stockport's Leaf Promotions
- Sat 20th Rogue Frequency (album launch) + Viral Strain
- Sun 21st tbc
- Thurs 25th Mandy Montgomery's Angels (RnB/rock n roll) 9pm
- Fri 26th Private Party
- Sat 27th Half-life (rock-metal covers party band)

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More Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

Old Hall & Paper Mill



As we reported in the last issue, the **Old Hall Inn** at Whitehough, Chinley, was a CAMRA double-award winner this year. Not only was it the Pub of the Year for the High Peak, Tameside and North East Cheshire Branch, it then went on to become North Derbyshire Pub of the Year too. Both awards were presented to Dan Capper and his team on 28 July. Pictured above is High Peak CAMRA Chairman Ben Zwierink (left) presenting Dan and his team with the branch Pub of the Year certificate.



While *Opening Times* was there we took the opportunity to visit the **Paper Mill**, the Old Hall's sister pub just across the road. This former Marston's house has been owned by the Old Hall for some years

now and has recently undergone a significant makeover to give it a modern country look. Impressive new bar fittings catch the eye and a new pizza menu has been introduced. In fact, the stone-fired pizzas have proved so popular that it's been necessary to use one of the upstairs rooms as an overflow dining room.

Dan also told us that the Paper Mill's beer offer will be changing. The large number of Belgian beers will be run down and instead a range of craft canned beer will be available – although to compensate the Belgian selection at the Old Hall will be increased. The Old Hall will be running one of its popular beer festivals from 21 to 23 September and if you go (there's a hourly train service to Chinley and from the station it's a 10-15 minute walk down to the Old Hall) make sure you check out the Paper Mill too.

Biting the Dust

While new pubs and bars continue to open, others sadly close – or lose their cask beers. The past few months have been no different.

On Brinksway in Stockport the **Woolpack** is to be converted into what sounds like some sort of hostel while redevelopment for housing is the fate of the **Royal Oak** in Hazel Grove, the **Old House at Home** in Withington and the **Bulls Head** in Old Glossop. A similar fate awaits the **Florist** on Shaw Heath in Stockport while in Cale Green the former **Adswold Hotel** is to become a nursing home.

In Cheadle the former **Queens Arms** is to be demolished and replaced by a care home.



Perhaps the most surprising closure is the **Fairway** on Higher Hillgate in Stockport which closed its doors in late June. We understand Stuart and Emma Driver were made an offer they couldn't refuse for the building, which, we believe, is to be converted into offices. This is a particularly sad loss as the pub always sold a range of well-kept cask beers and was something of an oasis in that part of town.

In Whaley Bridge the **Whaley Bridge Brewery's Tap House** has also closed – as has the brewery itself. We understand that owner and brewer Mike Wilde will now be making gin in Leek. *Opening Times* was also saddened to learn that **Ticketybrew** in Stalybridge stopped brewing in late May – the Belgian-inspired beers were always distinctive and well made.

Finally, in West Didsbury, **Mary & Archie's** on Burton Road has closed while nearby **Saison** has lost its cask beer. Another cask ale loss is the **Rising Sun** in Bredbury where the handpumps have been removed.

Regional Cider Pub of the Year

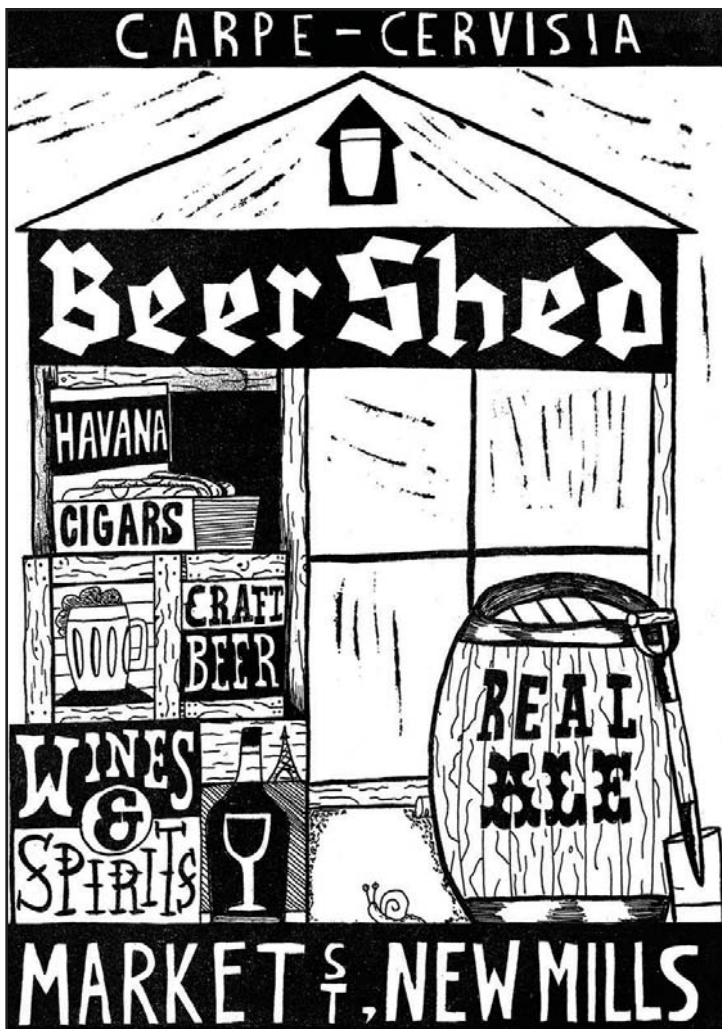
As we reported last month, Stockport's **Petersgate Tap** won the regional Cider Pub of the Year Award for CAMRA Greater Manchester.



The presentation was made on Sunday 5 August and pictured above (left to right) CAMRA's Greater Manchester Cider Representative Mike Gilroy presents the award to Petersgate Tap owners Alan and Chris Gent while local CAMRA member Dave Preston looks on.

Pack Horse Beer & Gin Festival

The **Pack Horse** on Mellor Road in New Mills will be hosting its third Beer & Gin Festival from 5 to 7 October. The pub will be making use of the large rear courtyard where there is seating for over 100, while there will also be a heated marquee should the weather misbehave. The festival will feature 30 cask beers, from local breweries and some further afield, alongside a wide variety of gins. Food will be available throughout the festival to help soak up the drinks. There will be more details on the pub's Twitter feed (twitter.com/PACKHORSEINN) and Facebook page (www.facebook.com/packhorse.newmills)



The Petersgate Tap

Stockport CAMRA branch, 2018
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Winner Cider Pub of the Year

**Winner, Gtr Manchester Cider
 Pub of the Year**

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Pub & Brewery News Extra

More News from around the Opening Times area

News from Robinsons



also be sold in cans.

As you read this **Robinsons** latest seasonal beer will be in the pubs. Blonde, James Blonde continues the film-themed range and is a 3.6% pale beer described as having “grapefruit and citrus notes” and “boasting a fruity, gooseberry scent”. This will be followed up by Freddy Brewer, a red ale for the autumn. Also out while this was being typed was One Eye'd Jack at 3.5%, which is described as a “hoppy, golden ale with a stab of orange”. It was available on cask as part of the White Label range but will

The brewery has also announced plans to rebrand Dizzy Blonde. The best-selling beer had attracted criticism, both from within the trade and outside, for sexist branding. Director of Marketing David Bremner explained the brewery's thinking: “Dizzy Blonde is our best-selling cask beer outside our own pub estate and 10 years after the launch is still in growth.

“The current label was designed in homage to the classic 1940's Memphis Belle style pin-up ‘nose art’ of WW2 aircrafts which was so iconic of the era. However, it is no secret that, in the wake of the #MeToo movement and the backlash against sexual harassment and abuse, Dizzy Blonde has been the focal point of the sexism debate in the beer industry.

“Despite the fact that Dizzy Blonde is a much-loved brand by many, we don't have our heads in the sand. It is time to acknowledge that the presentation is not universally accepted by a society that strives for, and celebrates, equality.”

Robinsons celebrates its 180th anniversary this year and we plan to bring you more on that next time.

Cloudwater Tap

Manchester's Cloudwater Brew Co. has opened a new brewery tap. The new venue, **Unit 9**, is situated next door to the brewery and includes a bar with 20 draft taps to showcase fresh releases and aged beers. There is also a shop offering cans and bottles to take away direct from a walk-in cold store, as well as the latest brewery merchandise.



Unit 9 has been designed to showcase the artwork Cloudwater has commissioned over the years, and to present their beer at its very best, emphasising the importance of freshness. All 20 draft keg lines are drawn from a 4°C cold store while take-out

customers will be able to select beer that has also been held at 4°C since packaging, right from the same cold store. Aside from beer, customers will also be able to find local gin, low-intervention wine, small-batch soft drinks and a small selection of cold snacks. There are also hopes to provide food in the future, if Cloudwater can convince their landlords to relax this restriction in their lease.

The initial opening hours will be 3-10pm on Wednesday to Friday and Sunday, and 10-10pm on Saturday, with seven-day-a-week opening to follow completion of final installations.

Unit 9 can be found at 9 Piccadilly Trading Estate (off Adair Street) in Ancoats and replaces Cloudwater's previous tap room, the Barrel Store on Sheffield Street, which closed its doors for the final time on July 22.



Rock Mill Tap

Rock Mill Brewery (Hibbert Street, New Mills) is also opening a new tap in the building next to the brewhouse. As he is a carpenter by profession, Rock Mill's owner Ray Barton has built it himself and the new tap was scheduled to open for the weekend of 8 and 9 September. After that, Ray tells us it will be open for occasional events and possibly on Mondays and Tuesdays. You'll also be able to drop in for bottle sales during normal working hours. Pictured here is the bar under construction.

Project 53



Project 53, the first of two such named bars, was opened by the Mobberley Brewhouse at 22 Market Place, Stockport, on 17 August. The sister pub is due to open in Knutsford in the autumn.



The former commercial premises have been skilfully transformed into a modern drinking space which combines rustic touches with a post-industrial aesthetic. So, part of the floor is bare concrete, some of the high tables are supported by re-used scaffolding and a beaten metal panel houses the keg fonts behind the bar. However all that is softened by the considerable use of re-

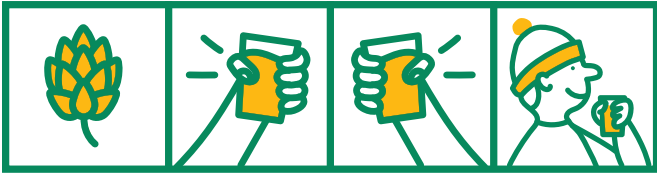
cycled timber, both for the bar front, table tops and wall cladding. Bare bricks add to a rustic effect and old barrel ends fixed to the rear wall are an eye catching feature.

Three handpumps on the bar dispense Mobberley beers and we understand these are likely to rotate across the range. The 11 keg fonts dispense four guest beers and again these are likely to change – as indeed will the keg Mobberley beers apart from the pilsner. There are also 30 gins if that's your thing.

Food is available in the form of pizzas, which are ordered from a counter at the back of the pub. These are available from 5- 9pm every day, and also from 12-4pm Friday to Sunday.

Obviously it's early days yet but this promises to be a significant addition to the burgeoning Stockport Old Town pub scene. Project 53 opens at noon every day.

Next door work to convert the former Seven Miles Out premises back into the **Angel Inn** is now underway with a projected opening date in October.



DIDSBURY BEER FESTIVAL

St Catherines Community Centre, School Lane, Didsbury, M20 6HS

3 Sessions

Thursday • 25th Oct • 7-11pm

Friday • 26th Oct • 6-11pm

Saturday • 27th Oct • 12noon-11pm

£5 ENTRY ALL SESSIONS

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www.didsburybeerfestival.org.uk

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High Peak, Tameside & North East Cheshire CAMRA - PUB OF THE SEASON - SUMMER 2017

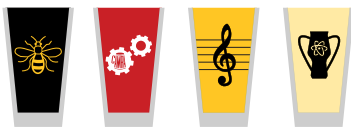
CIDER PUB OF THE YEAR 2017 - 2018

Greater Manchester CAMRA - REGIONAL CIDER PUB OF THE YEAR 2017



Experience the Big One...

Tickets on sale for Manchester Beer & Cider Festival 2019



Manchester Beer & Cider Festival 2019

While any cool glass of beer was attractive in the summer heatwave, planning has started for the best beers and ciders to be showcased next winter.

Eager ale aficionados can now snap up guaranteed admission to the North's biggest celebration of traditional and modern beers and ciders. Advance tickets for all days of the Manchester Beer and Cider Festival went on sale from Wednesday 1 August. But for real beer connoisseurs, the organisers have planned something special...

A new ticket is sure to entice drinkers attracted by the huge range of beers and ciders sourced by experts from the Campaign for Real Ale (CAMRA). The 'MBCF Experience' will give an unlimited sample of all beers and ciders at the festival, with a specially-commissioned unique glass at an inclusive price. With previous festival beers ranging in strength from 2.9% to 11.5%, many will find the traditional half or pint measures simply too much. So for all those who wished they'd been able to taste more, this could be the answer!

Manchester's position as the cask beer capital of Britain pulls in visitors from all over the world. Advance tickets have always been popular in Germany, Spain and the USA, but last year attracted beer lovers from as far away as Argentina and Japan! 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. There was a 14% increase in attendance in 2018 to 15,478, and those drinkers obliged by downing almost 65,000 pints.

With the boom in brewing, organisers have carefully analysed festival drinking habits. They promise the return of brewery bar favourites, alongside the best of traditional and modern beer styles. The Hundred Club bar showcased traditional family brewers with a minimum of a century's experience, and this will be back. Last January's introduction of the Little Ireland bar saw beers from both sides of the border sell out. Expect an increase in these specially imported beers. And one new bar is still under wraps, with discussions well advanced to bring a unique bar to Manchester for the first time. On this, organisers are tight-lipped – although they hope drinkers won't be!

One change the festival hopes won't be noticed by visitors is a change of organiser. Adrian Saunders has stepped up from the organising team to take the lead. He said: "We've listened to customer feedback every year, adjusting things to improve the festival experience. Manchester Central is a great home for the festival with vast numbers of seats and plenty of space to move around and meet friends.

"The MBCF Experience ticket is just the latest change, and we trust it will be the answer to those frustrated they haven't been able to sample more of our many delights. We're proud to offer the best of traditional brewing, alongside some of the modern beer styles, many of which were pioneered by Manchester brewers.

"There's no increase in our entry prices. We're open to the public for three days, but CAMRA members get the perk of a free-to-enter preview evening. The single entry price each day, including refundable glass hire, minimises queues inside and outside the venue. Of course, buying tickets in advance is the best way of ensuring drinkers get in to sample what will be a stunning selection of ales."

With so many visitors from outside the region attracted to the festival, purchasing advance tickets has increased steadily each year. Although a number of tickets were retained for sale on the door in 2018, organisers are reviewing whether the popular sessions – Friday and Saturday - will have to become all-ticket. Their message is that drinkers should not delay. Tickets for the event are on sale via the festival website,

www.manchbeerfest.uk

Didsbury Beer Festival – good for you



So why is Didsbury Beer Festival good for you, asks *Jeff Seneviratne*. Well, if you're a beer aficionado, there are over 200 ciders, cask and keg beers to choose from. If you're a foodie, there are Des' delectable dishes. If you're a music lover, there's live music and DJs to cover most tastes. If you like to get involved, whether it's helping to build

up, serve beer, or pack it all away, it's rewarding and easy to volunteer. Above all, if you're into having a good craic, Didsbury Beer Festival is good for you.

Didsbury Beer Festival's beer and cider choices have evolved to cater for all, from the cask beer traditionalist, to the fashionable fizzy beer quaffer as well as the fruity cider and perry drinker. Last year, there were local brews, CAMRA and festival champions past and present and several beers, ciders and perries from further afield. There were even a few foreign beers and ciders. There'll be some local favourites and a broad selection of drinks from across the UK and elsewhere to suit all tastes. There'll be everything from full-bodied stouts, to red beers, fruit beers, milds, IPAs, DIPAs, SIPAs and the palest of pale ales

and sweetest and driest of ciders and perries. Above all, there will be choice at each session from start to finish. This is a matter of pride for the festival organisers and helps keep volunteers around to help pack away the festival after the final session!



Whilst all beer festivals can leave you with a warm fuzzy feeling, you might feel an extra bit of warmth knowing that you've been drinking for charity. Indeed, you might even have that extra half pint knowing it's money well spent! Since the first one in 2008, the festival has entertained over 40,000 guests and raised over £115,000 for charities.

This year's Didsbury Beer Festival takes place at **St Catherine's Community Centre, School Lane, Didsbury M20 6HS from 25 to 27 October**. There's no need to buy a ticket in advance – it's £5 on the door and this includes a glass. However, the festival organisers will release a few "Friends" tickets which will get you into every session with a free glass. Check out our website www.didsburybeerfestival.org.uk for further details. Follow us on Facebook, Twitter and Instagram.

JULY

THE BOILERHOUSE

TRIPLE HOP
BREWED WITH WINNIPESAU VEST

SOLD OUT

5% ABV

SMALL BATCH

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

AUGUST

THE BOILERHOUSE

ROYAL DRAUGHT

CHECK AVAILABILITY

5.2% ABV

BATCH

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

SEPTEMBER

THE BOILERHOUSE

BATCH

A TIME

IPA
NEW & OLD WORLD HOPS

6% ABV

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

THE BOILERHOUSE

NEW SMALL BATCH BEERS

2018

OCTOBER

THE BOILERHOUSE

LEES

PORTER
STYRIAN SINGLE HOP

5% ABV

SMALL BATCH

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

NOVEMBER

THE BOILERHOUSE

BORN OF A TIME

WHEAT BEER
BREWED WITH WEISSEN YEAST

4.9% ABV

BATCH

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

DECEMBER

THE BOILERHOUSE

J.W.L.

CHRISTMAS BEER
SANTA'S SECRET

6.5% ABV

BATCH

GREENGATE BREWERY - MIDDLETON JUNCTION
MANCHESTER

J.W.LEES



GIN AND BEER

FESTIVAL 2018



FRIDAY 5TH OCTOBER
5 TILL LATE

SATURDAY 6TH OCTOBER
12NOON UNTIL LATE

SUNDAY 7TH OCTOBER
12 NOON UNTIL LATE

-
- ✿ **BACK FOR OUR 3rd YEAR RUNNING.** ✿
 - ✿ **FEATURING 30 REAL ALES.** ✿
 - ✿ **25 VARIED GINS.** ✿
 - ✿ **SOMETHING TO SUIT ALL TASTEBUDS.** ✿
 - ✿ **FOOD SERVED ALL DAY.** ✿
 - ✿ **HELD IN OUR FULLY HEATED MARQUEE.** ✿
-

CAMRA Discounts

First things first. As was made very clear at the year's national AGM, CAMRA members should neither demand nor expect a discount in any pub. If that's you and you are reading this then please stop it now – you are doing yourself no favours and bringing the organisation into disrepute. There are however numerous 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 of which we currently have full details:

- ☺ **Ashlea, Manchester Road, Cheadle:** 10% 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 beer.
- ☺ **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.
- ☺ **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).
- ☺ **Old Cell, Market Place, Chapel-en-le-Frith:** 20p off a pint of cask ale.
- ☺ **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).
- ☺ **Tweed Tap, Hamnett Street, Hyde:** 20p of a pint of cask ales and ciders.
- ☺ **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.



High Peak Pub of the Season

The High Peak, Tameside & NE Cheshire CAMRA Pub of the Summer is **Bridge Beers** on Melbourne Street in the centre of Stalybridge. This is a smashing little micropub, writes *Tom Lord*. It's well worth a visit and what makes it really stand out is that all the beers are served by gravity. That's pretty rare these days.

Friendly and welcoming the pub does a really good job and if you look up at the walls you will see the name board from the closed Stalybridge pub that had the longest name of any pub in the UK. This was the Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn. It was rescued when the pub closed and now adorns the walls of Bridge Beers. Also when you visit please ask about the 'no lager' button on the bar!

Pictured here, CAMRA's Tom Lord (left) is presenting the Pub of the Season certificate to Dave Bridge owner and licensee.



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hand stretched pizzas at
the Paper Mill Thursday to
Sunday



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