

# OPENING TIMES

NOVEMBER & DECEMBER 2018 / FREE

INSIDE: WIN PRIZES ON THE WINTER WARMER  
WANDER / MANCHESTER BEER & CIDER  
FESTIVAL / GOOD BEER GUIDE 2019 /  
PUB & BREWERY NEWS



CAMPAIGN  
FOR  
REAL ALE

**FAMILY RUN,  
MULTI AWARD WINNING  
FREE HOUSE**

14 hand pumps and an extensive range of bottled beers and cider.



**We now have  
6 Craft Kegs**

**THE MAGNET**

51 Wellington Road North, Stockport, SK4 1HJ  
www.themagnetfreehouse.co.uk  
Open: Mon-Thur 4-11pm, Fri-Sun 12-11pm



**The Railway**

Avenue Street, Portwood, Stockport



15 handpumps serving beers from Pennine, Outstanding and Moorhouses plus Pictish Brewer's Gold at all times

Changing guest mild and three additional guest beers at weekend

Changing guest cider

Large range of foreign bottled beers

Open 12-11 Monday to Saturday;  
12-10.30 Sundays

**JD WETHERSPOON**

We now have 12 pubs in Greater Manchester featured in the Good Beer Guide 2019

**THE GREAT CENTRAL**

Fallowfield

**THE GATEWAY**

0161 248 1740

Didsbury

0161 438 1700

@jdwgateway

@TheGreatCentralJDW

**THE FORD MADOX BROWN**

Rusholme

0161 256 660

@fordmadoxbrownjdw

**THE PARAMOUNT**

Oxford Road

0161 256 660

@paramountpub

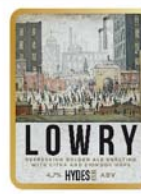
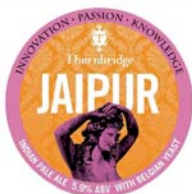
**WETHERSPOONS**

Piccadilly Gardens

0161 256 660

@WetherspoonsPiccadilly

FIND US ON THE 142 BUS ROUTE: TRAVEL EAST DIDSBURY - MANCHESTER FOR JUST £1!



jdwetherspoon.com



## ~ 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.

News, articles and letters are welcome to the editorial address – John Clarke, 45 Bulkeley Street, Edgeley, Stockport, SK3 9HD. E-mail – [stocam@btinternet.com](mailto:stocam@btinternet.com). Phone 0161 477 1973. Advertising rates on request or online at: <http://www.ssmcamra.co.uk/magazine.htm>. Local advertising John Clarke (as above) or contact Neil Richards MBE at [n.richards@btinternet.com](mailto:n.richards@btinternet.com).

### 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](http://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](http://www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards)

### Subscriptions

Available at £9 for one year (make cheques payable to Stockport & South Manchester CAMRA). Apply to David Sharpe, 1 Chiltern Drive, Woodsmoor, Stockport, SK2 7BE. Tel 0161 483 3708

### Copyright

Unless otherwise stated all material in *Opening Times* is the copyright of CAMRA, the Campaign for Real Ale. Please contact the editorial address if you wish to reproduce anything in *Opening Times*.

### 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](http://www.tfgm.com). 0161 244 1000
- East Cheshire: 0300 123 5500  
[www.cheshireeast.gov.uk/public\\_transport.aspx](http://www.cheshireeast.gov.uk/public_transport.aspx)
- Derbyshire: [www.derbysbus.info](http://www.derbysbus.info)

### Disclaimer

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

Copy Date for the January/February issue is Friday 7<sup>th</sup> December

**Contributors to this issue:** John Clarke, Alan Gent, Dave Hanson, Peter Butler, Neil Worthington, Paul Felton, Dave Burston, Sue Lightfoot, Peter Edwardson, Tom Lord, Dave Sharpe, Bob Raw, Mark McConachie, Chris Morris, Margaret Corlett, Graham Privett, David Rigby, Lawrence Devaney.

Distribution Manager – Janet Flynn

Front cover – Happy Christmas! Photo courtesy Brewery History Society.

# CLICK & COLLECT

YOU CAN NOW BUY BOXES OF OUR  
LOCALLY-BREWED  
BEERS ONLINE  
AND PICK THEM UP  
AT A TIME  
THAT SUITS YOU.



[BOLLINGTONBREWING.CO.UK](http://BOLLINGTONBREWING.CO.UK)

OR ENJOY OUR BEERS IN OUR  
THREE CHESHIRE PUBS

**THE PARK  
TAVERN**  
MACCLESFIELD



**THE VALE  
INN**  
BOLLINGTON



**THE CASK  
TAVERN**  
POYNTON



**THE BOLLINGTON  
BREWING CO.**

# What's On

## Local CAMRA Branch Events, Information and News

### Your Local CAMRA Contacts & Websites

#### Stockport & South Manchester (SSM)

[www.ssmcamra.co.uk](http://www.ssmcamra.co.uk)

Contact: John Abrams; [johnabrams1111@yahoo.co.uk](mailto:johnabrams1111@yahoo.co.uk)

#### High Peak, Tameside & NE Cheshire (HPNC)

[www.highpeaktamesidenortheastcheshire.camra.org.uk](http://www.highpeaktamesidenortheastcheshire.camra.org.uk)

Contact: Tom Lord; [jenni.lord@tiscali.co.uk](mailto:jenni.lord@tiscali.co.uk)

#### Macclesfield & East Cheshire (MEC)

[www.eastcheshirecamra.org.uk](http://www.eastcheshirecamra.org.uk)

Contact: Rob Nicholson 07983 524102;

[social@eastcheshirecamra.org.uk](mailto:social@eastcheshirecamra.org.uk)

#### Central Manchester (CMCR)

[www.centralmanchester.camra.org.uk](http://www.centralmanchester.camra.org.uk)

Contact: Margaret Corlett; [mercamrasocials@hotmail.com](mailto:mercamrasocials@hotmail.com)

CAMRA Members only

### Local CAMRA Events – November

**Wednesday 7th** – Committee Meeting: Town Hall Tavern, 20 Tib Lane, Manchester, M2 4JA. Meet 6:00pm for 6:30 start. (CMCR)

**Thursday 8th** – Branch Meeting: Petersgate Tap, 19 St Petersgate, Stockport, SK1 1EB. Includes 'Meet the Brewer' with Bill Neagle from Soul Brewing Co. Starts 8:15pm. (SSM)

**Friday 9th** – Winter Warmer Wander Launch Stagger: Starts 7:30pm Railway, 1 Avenue Street, Portwood, SK1 2BZ; 8:30pm Bakers Vaults, Market Place, Stockport, SK1 1ES. (SSM)

**Saturday 10th** – Autumn Pub of the Season presentation plus "Meet the Brewer": Brewhouse & Kitchen, 6-12 Swan Street, Wilmslow, SK9 1HE. From 2:00pm. (MEC)

**Monday 12th** – Branch Meeting: Shepherds Arms, 7 Old Road, Whaley Bridge, SK23 7HR. Starts 8:00pm. (HPNC)

**Friday 16th** – Didsbury South Stagger: Starts 7:30pm Didsbury, 852 Wilmslow Road, Didsbury, M20 2SG; 8:30pm Crown, 770 Wilmslow Road, Didsbury, M20 2DR. (SSM)

**Tuesday 20th** – Campaigning Meeting: Robin Hood, Church Lane, Rainow, SK10 5XE. Starts 8:00pm. (MEC)

**Thursday 22nd** – Pub of the Month presentation: Ye Olde Vic, 1 Chatham Street, Edgeley, Stockport, SK3 9ED. From 8:00pm. (SSM)

### Local CAMRA Events – December

**Saturday 1st** – Trip to Fernandes Brewery, Wakefield, to present Bronze Award in Beer of the Festival competition. Will be followed by visit to several local pubs. Details on branch website. (SSM)

**Monday 3rd** – Brief Meeting and Xmas Social: Runaway Brewery, Unit 4, Millgate, Dantzig Street, Manchester, M4 4JW. From 6:00pm to 9:00pm. Buffet is £5 per head – contact Ann or Margaret at [mercamrasocials@hotmail.com](mailto:mercamrasocials@hotmail.com) if you plan to come along. (CMCR)

**Monday 10th** – Branch Meeting: Poynton Legion Club, George's Road West, Poynton, SK12 1JY. Starts 8:00pm. (HPNC) followed by:

**Monday 10th** – Club of the Year presentation: Poynton Legion Club, George's Road West, Poynton, SK12 1JY. Starts 8:00pm. (HPNC)

**Wednesday 12th** – Christmas Meal in Macclesfield. Details from contact. (MEC)

**Thursday 13th** – Branch Meeting and quiz night: Hope Inn, 118 Wellington Road North, Heaton Norris, Stockport, SK4 2LL. Starts 8:15pm. (SSM)

**Saturday 15th** – Branch Xmas Party: Prince of Orange, 109 Warrington Street, Ashton-under-Lyne, OL6 6DW. From 4:00pm. (HPNC)

**Friday 21st** – Hillgate Stagger: Starts 7:30pm Blossoms, 2 Buxton Road, Heaviley, Stockport, SK2 6NU; 8:30pm Sun & Castle, 54 Middle Hillgate, Stockport, SK1 3EH. (SSM)

**Thursday 27th** – Pub of the Month presentation: Swan With Two Necks, 36 Princes Street, Stockport, SK1 1RY. From 8:00pm. (SSM)

**Thursday 27th** – Post-Christmas Social: Waters Green Tavern, 96 Waters Green, Macclesfield, SK11 6LH. From 7:00pm. (MEC)

**Friday 28th** – Branch Annual City Centre Social: Meet Piccadilly Tap, Piccadilly Station Approach, M1 2GH. From 12:30pm. (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](http://www.facebook.com/SSMCAMRA)

**High Peak, Tameside & NE Cheshire:**  
[www.facebook.com/HPTNECCAMRA](http://www.facebook.com/HPTNECCAMRA)

**Macclesfield & East Cheshire (East Cheshire Pubs & Beer):**  
[www.facebook.com/groups/897449270304045/](http://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 online at [www.ssmcamra.co.uk/discount.htm](http://www.ssmcamra.co.uk/discount.htm)

## The Waters Green

Local CAMRA Pub of the Season Winter '13



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




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

Your Hosts, Brian and Steve

Bar Meals Served Mon to Sat Lunch

This  *is*  a free house



# Heard at the Bar

## Pub News from Stockport, Manchester, Tameside and beyond

### Fletchers, Denton



The **Fletchers Arms** on Stockport Road in Denton underwent a makeover in August. The Almond family, who run the Fletchers as well as five other pubs in the Stockport area, invested £90,000 in what is the longest-standing pub in their estate. The majority of the work was cosmetic and involved brightening the pub up with fresh décor and new furniture to give it a more updated look.

Company director Vicky Almond explained: *"In our industry we see so many pubs that have beautiful refurbishments but, over time, this fades due to a lack of investment. We believe it is important for the community and, of course, for our business to reinvest to keep on top of the trends and continue to run pubs we can be proud of. While it's not desperate for the work, it is important that we stay one step ahead to keep our loyal customers happy."*



In another welcome move, the Almond family has added the **Jolly Sailor** in Davenport to its portfolio. This, we think, is the best possible outcome for the pub which seems in an ideal location for an Almond family operation. A planning application has been lodged to, amongst

other things, extend the pub with an orangery-style extension to the dining area and to provide a new rear entrance lobby. Other work will involve repairs to the drainage system and to make good the lead that had been removed from the roof. The new-look pub is scheduled to open next February.

### Pub Shorts



In Withington, the **Turnpike** on Wilmslow Road reopened in August. One of the few post-war pubs to feature on CAMRA's National Inventory of Heritage Pubs, it has an almost unspoilt interior dating from a refurbishment and extension in the early 1960s. Its quite sudden

closure was therefore a cause for some concern but we are told the new licensees, who previously ran a bar in Spain, are very keen and

the pub seems to have been refreshed to look better than it did before closure. See also page 22 for more on the Turnpike.

There is to be a new pub on the Woodford Aerodrome development and we now know that it is to be built and run by local family brewer J W Lees. Plans submitted to Stockport Council show significant areas given over to dining, as you may expect, but also facilities for those who just want to go along for a drink. This type of development could easily have fallen into the hands of one of the national chains so it is good to see a local brewer getting a look-in.

In Romiley, **Platform 1** has now given over one of its six handoumps to traditional cider. Westons Old Rosie was on sale when Opening Times called in early September.

The **Ashton Tap House**, the micropub in Ashton's covered market, has slightly adjusted its opening hours. It now opens at 10.30am rather than 9.00. The bar has also introduced a discount for CAMRA members who will get 10p off a pint and 5p off a half.

The **Roe Cross** at Mottram is due to be redeveloped into six houses. In Chapel-en-le-Frith the **Kings Head** is up for sale and the **New Inn** is closed for a major refurbishment. The **Commercial** in Mossley was closed in late September. It is reported that the **Whaley Tap** in Whaley Bridge has now been taken over by the White Hart just down the road. The old station building in Hadfield, formerly **Edwards Bar**, has now reopened as the **Station Wine Bar**. No real ale at present.

### High Peak Cider Pub

The High Peak, Tameside and NE Cheshire Branch has again voted the **Samuel Oldknow** in Marple as its Cider Pub of the Year. A previous winner of the Greater Manchester Cider Pub of the Year award, the Samuel Oldknow, on Market Street, sells a wide variety of ciders and perries ranging from the very traditional to the more commercial fruit varieties. Pictured below owners Anthony Meynell (left) and Billy Booth (right) receive their award from CAMRA's Ben Zwierink.



Anthony Meynell is also one of the people behind the project to re-open the **Angel Inn** in Stockport Market Place after what will have been a 67-year period of closure! We are expecting the Angel to offer a range of cask beers plus cider and perry, very much in line with that at the Samuel Oldknow. The latest information we had was that the pub was due to open by the end of October. More next time.

A FAMILY BUSINESS  
**STEPHENSONS**

Supporting The Catering Trade Since 1868



Brought to you by the  
**LANTERN TANKARD**

Visit the largest catering  
**CASH & CARRY**  
in the North

tableware • catering equipment • disposables



**stephensons.com**

161 Buxton Road, Stockport, Cheshire, SK2 6EQ

## The Petersgate Tap

Stockport CAMRA branch, 2018  
*Runner up* Pub of the Year

*Winner* Cider Pub of the Year

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

Our house beer is

*Hawkshead Windermere Pale,*  
plus 5 rotating guest beers.

4 real ciders plus interesting gins and  
wines.

Pie and a Pint £5.50

All cask beers £3 on Tuesdays

Upstairs room for hire

19a St Petersgate

Stockport

SK1 1EB

Follow us on Facebook  
and Twitter



— THE —  
**MOUNTING**  
— STONE —

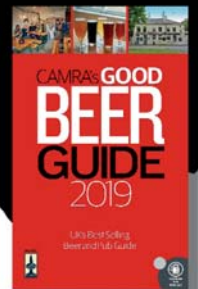
EST. 2016

— THE —  
**CHIVERTON**  
— TAP —

EST. 2015



 **MADE OF  
STONE**  
BREWERY



**WWW.THEMOUNTINGSTONE.CO.UK • 8 WOODFORD ROAD, BRAMHALL • TELEPHONE : 0161 439 7563**

**WWW.THECHIVERTONTAP.CO.UK • 8, MELLOR ROAD, CHEADLE HULME • TELEPHONE : 0161 4854149**

# Pubs of the Month

## Stockport & South Manchester Winners for November and December



*The Stockport & South Manchester CAMRA Pub of the Month for November is Ye Olde Vic on Chatham Street in Edgeley. John Clarke explains why it won.*

Ye Olde Vic has proved to be something of a survivor. In the 1960s there were plans for its demolition to provide for the entrance to an underground car park. Luckily, and unusually for those days, permission was refused and it lived to fight another day.

Its days as a Wilsons pub came to an end in 1979 when it closed down. Fortunately the pub was bought and re-opened as a free house in 1983 and that's what it remains to this day. The ride hasn't always been a smooth one though. For many years it was owned and run by Kay Ord who introduced changing guest beers but she sold it on to an owner who rather neglected the pub's fabric. However he also made the wise move of installing Steve Brannan and Johanne Quinn as tenants.

Steve and Jo remain there to this day and during their reign the Vic has gained many CAMRA awards and is pretty much a permanent fixture in the Good Beer Guide. It looked as though all of this might come to a sudden end a couple of years ago when the owner decided to sell up. Steve and Jo couldn't afford to buy the pub but a consortium of locals came together and bought it (disclosure – I own a couple of bricks and a slate). Since then the Vic has seen considerable investment and now looks smarter than it has done for many years – it's now also weather-proof!



six changing guests – is first class. Traditional cider is also available.

Join us on the evening of Thursday 22 November when we salute and celebrate the survival of this remarkable pub and the excellent beers it sells. The pub is close to the top of the station approach – the various buses that go to Edgeley and Shaw Heath (11, 28, 309, 310 and 368) will all drop you close by.



*The Stockport & South Manchester CAMRA Pub of the Month award for December 2018 has been won by the Swan With Two Necks on Princes Street in Stockport town centre.*

This lively Robinsons house is one of several local pubs to feature on CAMRA's National Inventory of Heritage Pubs – a record of around 270 pubs from all over the country which retain more or less unspoilt interiors. The Swan With Two Necks was rebuilt in 1926 and apart from the loss of some fixed seating in the front room it has remained

pretty much untouched since then.

To the left of the entrance is the panelled vault (complete with piano) and ahead is a classic northern drinking lobby. Further on is



a superb smoke room with a Tudor-style fireplace and oak panelling which has a notably warm and comfortable feel. Some say it is one of the best pub rooms in town. At the back is another small room and outside is a secluded drinking area. This latter underwent an impressive

upgrade this year and this, together with a more prominent back entrance to the pub (pictured here), has led to a welcome increase in trade from the Redrock development. Good value meals are available from 12 noon until 3.00pm from Tuesday to Saturday.

All this is overseen by Pam and Tremayne 'Trigger' Dean who took over ten years ago and have made this a bustling town centre local with a loyal band of regulars.

Trigger is keen to showcase as many Robinsons beers as he can (so you will always find the current seasonal and 'White Label' one-off on the bar) but at the same time keep an eye on turnover to maintain quality. Old Tom is usually to be found on draught here, too.

Join us on Thursday 27 December when we celebrate Pam and Trigger's ten years of success and also look forward to many more to come.

*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.*

A FAMILY BUSINESS  
**STEPHENSONS**  
Celebrating 150 Years of Inspiring the Caterer

Stockport, Greater Manchester

# ★ THE HOPE INN

FREEHOUSE

## Multi-Award Winning Brewpub

#followthefool

WHERE GOOD SHIT HAPPENS!

- 11 Cask Ales always available  
6 brewed on site
- 11 Keg beers including  
3 Craft Keg
- Traditional Cider
- International  
Bottle Beers
- Large Car  
Park
- Beer Garden
- Pinball, Pool  
& Foosball

# Fool Hardy ales

'Give The Devil His Due'



The Hope Inn  
118 wellington road north  
heaton norris  
stockport sk4 211  
[www.thehopestockport.co.uk](http://www.thehopestockport.co.uk)

@foolhardyales Fool Hardy Ales at The Hope Inn @foolhardyales



# Is there a cask crisis?

## Quality is key to cask beer's success says Peter Edwardson



Martin Taylor records on his blog *retiredmartin.com* his travels around the country in his quest to tick off every pub in the *Good Beer Guide*. While he encounters plenty of excellent beer, he also comes across a surprising amount that varies between

disappointing and totally undrinkable. He also records many pub visits where there are more handpumps on the bar than customers, or when not a single pint of cask is pulled in half an hour, sometimes when the Peroni and Prosecco are flowing like water. Despite all the efforts of CAMRA, all is not well in the realm of cask beer. In the past five years, cask ale sales have dropped by 20 per cent, while the overall beer market in pubs has fallen by just nine per cent. It's clear that there is some kind of malaise, that cask is no longer seen as a happening thing.

It's not as though cask is in imminent danger of disappearing or anything like it. I visit plenty of pubs that clearly have a very healthy cask trade and where the quality is consistently good. However, it's not hard to imagine a situation where there was a perfect storm leading to a substantial decline in availability, with a pincer movement of high-end craft bars seeing no need to stock it, while working-class locals find there's no demand. Several Stockport pubs have dropped it in the past few years despite having sold it consistently for a long time beforehand. And if a substantial operator of mainstream pubs decided that their business could manage perfectly well without it, it's conceivable that the floodgates could open, especially if they could point to the presence of "craft kegs" like Punk IPA as providing something for the beer enthusiast.

### Lacklustre

A key problem that cask suffers from is that, while at its best it's wonderful, it's too often rather lacklustre. It's rare to come across a pint where you would turn to your drinking companions and say, "Taste this! This is what cask's all about!" There does seem to have been a general erosion of standards of cellarmanship following the break-up of the Big Six national brewers, but the central issue is surely the ever-increasing proliferation of handpump numbers. Compared with forty years ago, the total volume of cask beer sold in pubs has fallen by at least three-quarters. Even with smaller cask sizes, if you keep increasing the range in a declining market something's got to give.

The problem isn't simply "too many beers", though, as just removing a few handpumps wouldn't really make much difference apart from causing some to complain about reduction of choice. It's more that cask has been held out as something that can provide infinite variety, which it is fundamentally ill-suited to do. By its nature, it is a highly perishable product; it has to sell, and sell in volume, to justify its presence. It can't just be an optional niche product on the end of the bar to satisfy a handful of enthusiasts. So it needs to play to its strengths rather than trying to compensate for its weaknesses.

### Central offer

Pubs should see their cask offer as central to their business model rather than being just one amongst a range of products. In a sense selling cask represents a whole system of running a pub. There's not much you can do about lager sales, but if your best-selling ale isn't cask you're doing something wrong. Think carefully about which beers will appeal to your customers and draw people in. Try to stock something

that has a connection to the area or the history and traditions of the pub, rather than a brand from the other end of the country that was never seen locally until a few years ago.

Regard three days' serving time as an absolute maximum, not a target. Beer may still be acceptable then, but it won't be at its best. And seek to make your cask offer something that defines you as a pub and makes you stand out from the crowd. That doesn't mean that no pub should sell a range of constantly changing guest beers, but if you want to do that have some kind of theme to it rather than just accepting what turns up. Make it so that people will say, "You really need to go to the Jolly Plover – they sell a great pint of XXX", or maybe "they have a great range of YYY" rather than an anodyne "they have lots of real ales". Cask beer should be part of your USP, not just something you happen to have on the bar. If you're half-hearted about it, best not to bother and leave it to those who can summon up some enthusiasm.



CAMRA clearly has a role to play in improving standards, but at the end of the day it is a pressure group, not the custodian of cask beer. It could, though, take the issue of quality more seriously, rather than simply pay lip service to it and too often giving a free pass to new breweries and bars that are felt to need encouragement. And it should accept that, in a declining market where consumers demand ever more choice, there are some venues that simply are never going to have the turnover or the commitment to do cask justice. If the bottom 20% of marginal outlets took it out, it would probably make it a stronger and more valued product overall.

Manchester Beer & Cider Festival

24th - 26th  
January 2019  
Manchester Central

TICKETS AVAILABLE NOW FROM  
[mancbeerfest.uk](http://mancbeerfest.uk)

FESTIVAL CHARITY  
NORTH WEST  
Air Ambulance  
CHARITY

Organised by  
CAMRA  
Greater Manchester  
Branches

mancbeerfest  
manchesterbeerfestival

# The MALT DISLEY

Micro Pub & Bottle Shop  
22 Market Street, Disley,  
SK12 2AA.

Tel: 01663 308020



Cask Ales  
Traditional Ciders  
International Beers  
Wines, Spirits & Soft Drinks.

Open

Mon - Thurs: 4pm - 11pm

Fri - Sat: 12pm - 11pm

Sun: 12pm - 10pm

CAMRA Discount  
10p Off Pints & 5p Off  
Halves All Day Everyday.

Like Us On FB, Follow Us On  
Twitter & Find Us On  
Untappd



## Good Beer Guide 2019



*"The definitive rundown of the best places in the UK to get a pint of real ale, from cosy country inns to upmarket style bars" – Time Out Magazine*

The 2019 Good Beer Guide was published on 13 September. This, the 46th edition of the country's best beer and pub guide, features over 4,500 of the best pubs in the UK, chosen by CAMRA members from across the country.

The Guide shows that the UK now has more breweries per head than anywhere else in the world. The number has risen to around 2,500 and of these some 1,750 produce real ale with all comprehensively listed in the Guide.

As CAMRA's flagship title, the Guide features over 4,500 urban and rural pubs, giving details of the real ales, food, opening hours, beer gardens, accommodation, transport links, disabled access and family facilities. The Guide is completely independent, and there is no charge for entry. It is compiled by CAMRA's 191,000-plus members, who exhaustively update and revise the Guide each year, thereby guaranteeing the reader with the most up-to-date publication about Britain's best real ale pubs.



The Guide reports that many new breweries are placing a greater emphasis on giving back to the local community by supporting charities or providing training and employment opportunities. Smaller brewers are also becoming increasingly environmentally aware; introducing new processes to reduce their carbon footprint, and responding to consumer calls for more information on ingredients and niche products. This has resulted in more gluten-free, vegan-friendly and low-alcohol beer options

than ever before, as many work to fill previous gaps in the market by creating recipes for specific audiences.

The Good Beer Guide also reports that many of the country's pubs are following suit to cater for new audiences and encourage consumers to try an expanding range of exciting brews. Some offer a variety of glass sizes to give visitors greater opportunities to try the huge, ever-changing range of real ales available. Others have diversified from the 'traditional' pub to become micropubs, tap rooms, gastropubs and community-run pubs to cater for all tastes.

Tom Stainer, Chief Communications Officer at the Campaign for Real Ale, says, "It's fantastic to see such sweeping changes across the brewing and pub scene over the last few years. Brewing has become much more collaborative and socially minded for many brewers, with a new emphasis on giving back to local communities.

"Pubs meanwhile have been keeping pace. The emergence of gastropubs and community-run pubs has helped to diversify the traditional pub offering to make them more welcoming to all sectors of society. In addition, micropubs have played an important role in bringing real ale to new places, filling gaps on high streets, improving choice for drinkers and providing a catalyst for real ale revival."

*Copies of the Good Beer Guide can be obtained from Jim Flynn at a price of £15.99 (including p&p). Please send a cheque payable to 'CAMRA Stockport & South Manchester' to 66 Downham Road, Heaton Chapel, Stockport, SK4 5EG.*

**SSM CAMRA  
Pub of the Year  
2010**



## Railway Heaton Norris Stockport's Award Winning Community Pub

**Pure Radio  
Stockport**



**Good Beer & Good Cheer**

**We're in the Good Beer Guide 2017**

**Hand Pulled Ales  
Holts Bitter plus 4 changing guest ales**

**Live Music  
Modern/Mainstream Jazz every Sunday  
Open Mic every Friday  
Rock & Roll - 1st Saturday of Month**

**Hazel Moor Sea Anglers Club - 1st Wednesday of Month**

**Pub Games  
6 darts/crib teams and 2 pool teams**

**74-76 Wellington Rd North, Stockport SK4 1HF  
Tel: 0161 477 3680**

**Buses 192 & 22 pass by the door**



# Winter Warmer Wander

Sponsored by Robinsons Old Tom

# OLD TOM

We are once again running the Winter Warmer Wander, our annual celebration of festive beers, to bring you a little winter cheer across the Christmas season. Like the Mild Challenge and the Cider Circuit, this is the chance for you to visit some new pubs and try some new beers.

Further information at [www.ssmcamra.co.uk/winter.htm](http://www.ssmcamra.co.uk/winter.htm)

This year we have lots of great prizes and lots of ways to win them. What you need to do is...

- \* Buy at least half a pint of cask-conditioned **stout, porter, old ale or barley wine** (or if none available, any other premium beer 4.5% ABV or over).
- \* Get the pub to put a sticker on its entry below (if they can't find a sticker, just get a signature).
- \* Get 12 stickers and you will win two bottles of premium beer plus a ticket for Manchester Beer & Cider Festival.
- \* 24 stickers to win two tickets for Manchester Beer & Cider Festival, a WWW t-shirt plus entry into a prize draw for a hamper of assorted beers.
- \* Visit all 50 pubs to win two bottles of beer, three tickets for Manchester Beer & Cider Festival, a WWW t-shirt plus entry into a prize draw for a deluxe hamper (12 bottles) of assorted beers.

Winter Warmer Wander runs from **Friday 9 November** to **Monday 31 December**. Completed forms need to be with Dave Platt, 138 Broom Lane, Levenshulme, M19 3LJ by **6 January**. Include your name, address and a contact phone number and/or email address.

**Name** **Address** **Contact**

**RESTRICTED OPENING:** Establishments **shown in red** do not open at least 12noon to 10:00pm every day of the week. Use [WhatPub.com](http://WhatPub.com) to check.

<b>Arden Arms</b> 23 Millgate, Stockport SK1 2LX	<b>Ashton Tap House</b> Ashton Market Hall, Ashton-u-Lyne OL6 7JU	<b>Bakers Vaults</b> Market Place, Stockport SK1 1ES	<b>Beer Shed</b> 47b Market Street, New Mills SK22 4AA	<b>Blossoms</b> 2 Buxton Road, Heavily, Stockport SK2 6NU
<b>Calverts Court</b> 13 St Petersgate, Stockport SK1 1EB	<b>Castle Hotel</b> 66 Oldham Street, Manchester M4 1LE	<b>Cheshire Ring</b> 72-74 Manchester Road, Hyde SK14 2BJ	<b>City Arms</b> 46-48 Kennedy Street, Manchester M2 4BQ	<b>Crafty Pint</b> 41 Melbourne Street, Stalybridge SK15 2JJ
<b>Crown Inn</b> 154 Heaton Lane, Stockport SK4 1AR	<b>Crown Point Tavern</b> 16 Market Street, Denton M34 2XW	<b>Crown &amp; Kettle</b> 2 Oldham Road, Manchester M4 5FE	<b>Dog and Partridge</b> 667 Wilmslow Road, Didsbury M20 6RA	<b>Ford Madox Brown</b> Unit 1, Wilmslow Park, Rusholme M14 5FT
<b>Fred's Ale House</b> 843 Stockport Road, Levenshulme M19 3PW	<b>Friendship</b> 353 Wilmslow Road, Fallowfield M14 6XS	<b>Gateway</b> 882 Wilmslow Road, East Didsbury M20 5PG	<b>Great Central</b> 306 Wilmslow Road, Fallowfield M14 6NL	<b>Grove Alehouse</b> 145 London Road, Hazel Grove SK7 4HH
<b>Head of Steam</b> 653 Wilmslow Road, Didsbury M20 6QZ	<b>Heaton Hops</b> 7 School Lane, Heaton Chapel SK4 5DE	<b>Hope Inn</b> 118 Wellington Rd North, Heaton Norris SK4 2LL	<b>Jake's Ale House</b> 27 Compstall Road, Romiley SK6 4BT	<b>Joshua Bradley</b> Stockport Road, Gee Cross SK14 5EZ
<b>Ladybrook</b> Fir Road, Bramhall SK7 2NP	<b>Lowes Arms</b> 301 Hyde Road, Denton M34 3FF	<b>Magnet</b> 51 Wellington Road North, Heaton Norris SK4 1HJ	<b>Marble Arch</b> 73 Rochdale Road, Manchester M4 4HY	<b>New Oxford</b> 11 Bexley Square, Salford M3 6DB
<b>Nursery</b> 258 Green Lane, Heaton Norris SK4 2NA	<b>Paramount</b> 33-35 Oxford Street, Manchester M1 4BH	<b>Petersgate Tap</b> 19a St Petersgate, Stockport SK1 1EB	<b>Prince of Orange</b> 43 Wellington Road, Ashton-u-Lyne OL6 6DR	<b>Railway</b> 1 Avenue Street, Portwood, Stockport SK1 2BZ
<b>Reasons To Be Cheerful</b> 228 Fog Lane, Burnage, Manchester M20 6EL	<b>Remedy Bar &amp; Brewhouse</b> 10-11 Market Place, Stockport SK1 1EW	<b>Samuel Oldknow</b> 22 Market Street, Marple, Stockport SK6 7AD	<b>Silly Country</b> 121 Market Street, Droylsden M43 7AR	<b>Smithfield</b> 37 Swan Street, Manchester M4 5JZ
<b>Spring Gardens</b> 89 Compstall Road, Marple Bridge SK6 5HE	<b>Station Buffet Bar</b> Platform 4, Rassbottom St, Stalybridge SK15 1RF	<b>Swan With Two Necks</b> 36 Princes Street, Stockport SK1 1RY	<b>Tweed Tap</b> 3 Hamnett Street, Hyde SK14 2EX	<b>Vale Cottage</b> Kirk Street, Gorton, Manchester M18 8UE
<b>Victoria</b> 438 Wilmslow Road, Withington M20 3BW	<b>Waterhouse</b> 67-71 Princess Street, Manchester M2 4EG	<b>Wilfred Wood</b> 204 London Road, Hazel Grove SK7 4DF	<b>Wine &amp; Wallop</b> 97 Lapwing Lane, West Didsbury M20 6UR	<b>Ye Olde Vic</b> 1 Chatham Street, Edgeley, Stockport SK3 9ED



**MASONS  
ARMS**  
FREE HOUSE

## NOW A FREE HOUSE!

**Undergone massive  
refurbishment**

**57 High Street  
New Mills  
SK22 4BR**



**Every Monday a selected pint of Real Ale just £2  
(all Real Ales just £2.60 at other times)**

**Robinson's Unicorn, Storm Silk of Amnesia  
and Wainwrights all on permanently  
3 other ever rotating Real Ales on also**

**40+ Malts 40+ Gins 30+ Vodkas**

**Free Tea Time Food every Tuesday, Wednesday  
and Friday - 6pm until it's gone!**

**Free food (served at half time) for all Manchester  
United & Manchester City games shown**

**3 x 42" TV plus a huge 65" flat screen TV**

**Functions catered for**

**Live Bands - find out details on Facebook!**

**Open 12 noon every day**

**Families, dogs and muddy boots most welcome!**

**Cosy Log Burners and a warm welcome!**

**Stella £3.75 Birra Moretti £3.75 Carling £3.35  
Veltins £3.75 Coors Light £3.40 Guinness £3.50  
Strongbow £3.35 Stowford Press £3.35  
Stowford Press Mixed Berries £3.75**



The new guy hasn't quite  
got the hang of it yet...



## What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



# The Most Magical Time of the Year

## Countdown to Manchester Beer & Cider Festival 2019



*They're excitedly counting down the days, writing their lists, arranging to meet up with friends and even relations...*

### Manchester Beer & Cider Festival 2019

Yes, the drinkers' treat, the Manchester Beer and Cider Festival, is getting ready to roll into Manchester Central. Cocking a snook at the prohibitionist-inspired 'Dryanuary', and the January blues, the festival aims to make the first month of 2019 one to remember.

The Manchester festival has often led the way in innovation. Its interest in providing beer lovers of all ages with their preferred tipples was repeatedly used as an example of the future of beer festivals during CAMRA's Revitalisation debates (by proponents from both sides!) earlier this year. A keykeg bar made its first appearance as long ago as 2016. This has been supplemented with some of the very best of modern beer styles and dispense methods since.

So, in keeping with the unofficial city slogan, "Manchester – We Do Things Differently Here", organisers are working on bringing a slab of tradition to the 2019 event! Details are yet to be revealed, but regulars are assured that the popular bars will be back - including an expanded Irish bar, one of 2018's most successful.

Highlights of the festival for many visitors are the brewery bars, giving some of the best local and national breweries the chance to showcase old favourites and new brews. Back for 2019 are some of the festival favourites. Newport's Tiny Rebel and Yorkshire duo Brass Castle and Mallinsons will be joined by a strong Greater Manchester contingent including Thirst Class, Blackjack, Runaway, Brightside and Outstanding. Cumbria's Hawkshead and Lancashire's Brewsmith are back, and, after a year's absence, Bollington returns. New to the festival is a brewery bar from Thornbridge. The Peak District brewer is a drinkers' favourite and organisers are delighted it will debut in Manchester.

Less salubrious, but just as essential, the additional urinals will also return! Less time queuing equals more time enjoying the ales.

Putting on an event of this size demands an all-year-round effort from the organising team which is always keen to attract new blood to join the group. Most of the core is drawn from the nine local CAMRA branches, with valued contributions from key members across the UK. But there are so many skills required, from finance to web development. Perhaps you can help here?

And the success of the festival experience depends on the quantity - and quality - of volunteers. More than 330 are needed during the week of setup, opening and take-down. So if you are one of the 9,000-plus CAMRA members in Greater Manchester (or further afield), consider offering to be part of the biggest beer festival in the North.

The festival is open to the public from noon each day from Thursday 24 January to Saturday 26 January 2019. Tickets are available online from the festival website, and would make ideal Christmas presents for those difficult-to-buy-for friends! CAMRA members are welcome admission-free (yes, free!) to the preview evening from 5.00pm on Wednesday 23 January.

Keep up with beer and cider news by following the festival on social media - [@MancBeerFest](#) on Twitter and Instagram and also on Facebook. And the festival website has huge amounts of information, including volunteer forms, [www.mancbeerfest.uk](http://www.mancbeerfest.uk)



## City Newcomers

Two new City Centre bars opened in late September.



Occupying the premises of the former **Kosmonaut** at 10 Tariff Street is the new **Northern Monk Refectory Manchester**. Northern Monk is a well-established Leeds-based craft brewer which has gained a national reputation for quality and innovation. The brewery's tap is known as the Refectory and they have now

branched out across the Pennines. The old Kosmonaut premises have been given a thorough makeover although the layout remains the same – two large rooms on the ground floor, one with the bar, the other with a small stage, while downstairs is a planned events space (still a work in progress). There is lots of bare brick, wood and metal giving a definite post-industrial vibe.

Apart from a large array of keg and canned beers there are four

handpumps on the side of the bar – two for Northern Monk beers and one for Taylor's Landlord. The other may be used for either JW Lees Bitter or a traditional cider, we understand. Food, in the form of 'northern inspired small plates', is also available and looks good. Open every day from noon.



On the corner of Tariff Street and Dale Street (in the same building as Idle Hands Coffee) is the long-awaited **Beatnikz Republic Bar** – the tap of the eponymous Green Quarter brewery. In mid-October this was effectively still being finished so all credit to Paul Greetham for opening his brewery's bar so soon. The formal opening party was planned for 27 October after which offers and loyalty cards will be available.

*Opening Times* will be going back when it's all finished but like its near neighbour there are 14 keg beers and, again, four handpumps to the side of the bar. Again only three were in use when we called – two featuring Beatnikz Republic beers and the other a changing guest. Open from 4.00pm Monday to Thursday and noon Friday to Sunday.

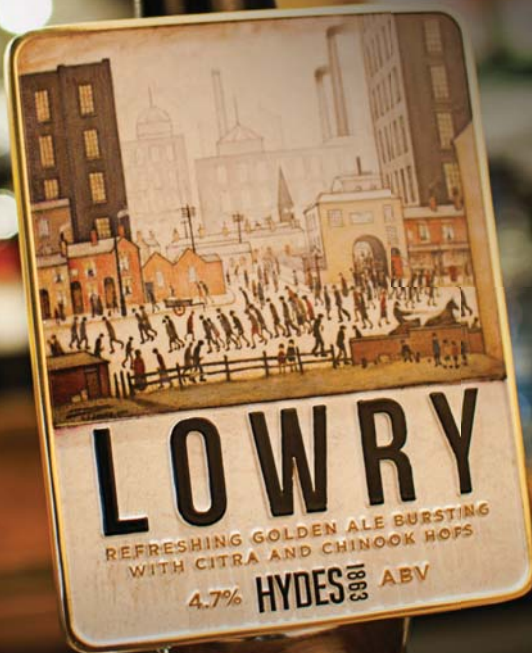
# HYDES CASK ALES - A WORK OF ART

HYDES HAVE BEEN BREWING BEERS OF THE HIGHEST QUALITY FOR OVER 150 YEARS.

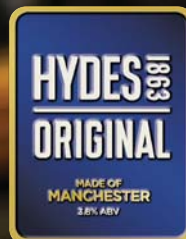
ALL OF OUR CASK ALES ARE BREWED BY OUR MASTER BREWER AND HIS TEAM OF EXPERIENCED BREWERS.

LOVINGLY CREATED AT OUR BEER STUDIO BREWERY CLOSE TO MEDIA CITY WE CERTAINLY KNOW HOW TO PUT THE ART INTO ARTISAN BEERS.

CALL IN TO A HYDES PUB NEAR YOU TO ENJOY A PERFECTLY CRAFTED PINT!



HYDES 1863



Nursery Inn  
258 Green Lane  
Heaton Norris  
SK4 2NA

Joshua Bradley  
Stockport Road  
Gee Cross  
SK14 5EZ

James Watts  
High Street  
Cheadle  
SK8 1AX

Crown Inn  
81 High Street  
Cheadle  
SK8 1AA

Hare & Hounds  
Dooley Lane  
Marple  
SK6 EJ

Cross Keys  
Adswold Road  
Cheadle Hulme  
SK8 5QA

Visit [www.hydesbrewery.com](http://www.hydesbrewery.com) to see a full list of all of our pubs!



# Curmudgeon

## A Mixed Blessing

THIS YEAR saw the thirtieth anniversary of the introduction of all-day opening for pubs, which came in on 22 August 1988. From the perspective of today, it is hard to believe that pubs were required to close for two or three hours every afternoon. Originally introduced by Lloyd George as an emergency measure during the First World War, it lingered on for over seventy years.

There were predictions of mayhem in the streets after people had been drinking for hours, but needless to say nothing of the kind occurred. However, it's important to remember that pubs didn't immediately fling their doors open. For quite a few years, most stuck to the old pattern of opening. I remember it being well-nigh impossible to find anywhere open in central Manchester on a Saturday afternoon after 3 pm. It was only the pressure from Wetherspoon's and other pub chains that forced the generality of pubs to follow suit. It also initially didn't apply to Sundays, which were only brought into line in 1995.

However, it's now become well-nigh universal for pubs in urban centres, and for food-led pubs in general. Overall, it's hard to dispute that it's greatly benefited pubgoers, allowing pubs to tailor their hours to what their customers actually want. It makes trips out to sample the pubs in a different area much easier, and has also led to a noticeable trend of pubs having a busy session around four in the afternoon when many trades people knock off.

While many pubs with footfall throughout the day benefited from the extended opening times, others found that they were spreading the same amount of customers over a greater number of hours, and thus increased costs. Therefore they had to look critically at when it actually would be financially worthwhile to be open, something that has become even more of a priority in the current century when there has been a steady decline in the overall business of pubs.

We now have a growing number of pubs that don't open at all on one or more days of the week, while outside town centres, wet-led pubs are more often than not deciding not to open at all at lunchtimes, either on weekdays or even seven days a week. I'd guess that, if you took a set of pubs in a typical area that have been trading throughout the 1988-2018 period, the total amount of opening hours would actually be markedly less now than it was thirty years ago. Allied to this, there is much greater uncertainty as to when pubs will actually be open, which is made worse by the fact that so few pubs display their hours outside.

The old system also created a routine of drinking times, where the approach of either closing or opening concentrated the mind, whether it was the prospect of the shutters going down in the early afternoon, the early doors opening for that after-work pint, or the narrow two-hour window of Sunday lunchtime. If the pubs are open anyway, the incentive to have a drink at a specific time rather fades away, and sometimes leads to not bothering at all.

All-day opening, or the possibility of it, has now been with us for thirty years and has become accepted as a fact of life. Overall, it's been greatly beneficial to pub users, and I've certainly taken advantage of it on a huge number of occasions. Most of the negative trends that have affected the pub trade would have happened anyway regardless of what had been done with hours. It's certainly dramatically changed the landscape of how pubs actually function throughout the day, but it has to be accepted that change, even when generally beneficial, is rarely an entirely unmixed blessing.

Curmudgeon Online: [curmudgeoncolumns.blogspot.com](http://curmudgeoncolumns.blogspot.com)

# Calling Home Brewers

## New Competition Launched

*Stockport & South Manchester Branch is again launching a competition for local home brewers to find up to five beers for Bar Nouveau at next year's Stockport Beer & Cider Festival.*



Bar Nouveau was introduced in 2015 and features brand new beers launched at the festival. It's proved to be a very successful feature and we will be running it again next year (the festival dates are 30 May to 1 June). There will be 10 beers, all served on a separate bar and stored in a temperature-controlled cellar to ensure optimum condition.

For the past three years we have involved local home brewers and have been delighted by the response. As before, the festival will purchase two or three firkins of each winning beer and the rest will be sold on to the market by the brewers concerned. If you are a home brewer this is a great chance to join in a brew day at a local brewery and also see one of your beers out there on sale to the public.

The brewers who have kindly agreed to host the winners are:

- Torrside Brewing, New Mills (Speciality)
- Stockport Brewing, Bredbury, Stockport (Mild)
- Blackjack Brewery, Manchester (Bitter)
- Marble Beers, Manchester (Stout/Porter)
- Track Brewing, Manchester (IPA)

Many thanks to these brewers for supporting the competition. Now – the beers. The five categories are quite broadly drawn so that you can use your imagination. Here's what we are looking for:

**Mild** – this can be dark or light, strong or weak. This is a chance to take an old beer style and run with it. Maximum ABV 5%

**Bitter** – session ales, ESBs, pale ales, brown, amber or blonde – the choice is yours. Maximum ABV 5.5%

**IPA** – while we're not style fanatics you should aim for a minimum ABV of 5%. Apart from that it's up to you – brown, red, black or white IPAs are all welcome. Maximum ABV 6.5%

**Stout/Porter** – again this is broadly drawn – added flavours and ingredients optional. Maximum ABV 6%

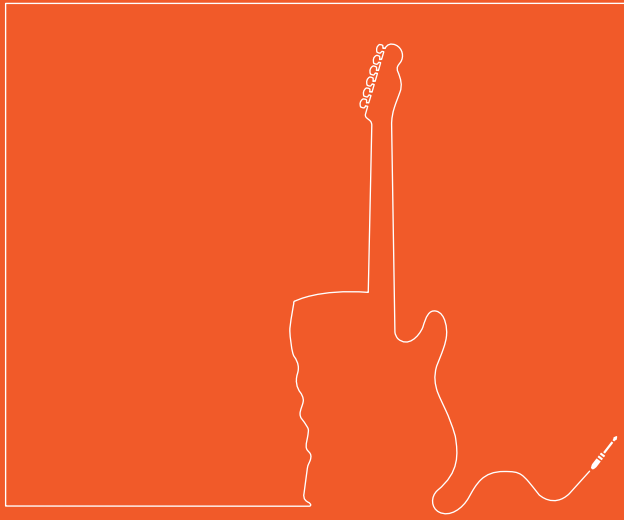
**Speciality** – this is where you can really go to town. Saisons, bocks, rauch biers – all are welcome. Maximum ABV 7.0%.



A few things to bear in mind: first, although the beers will be judged from bottle they will have to work as cask beers. In previous years we have asked people to think about the

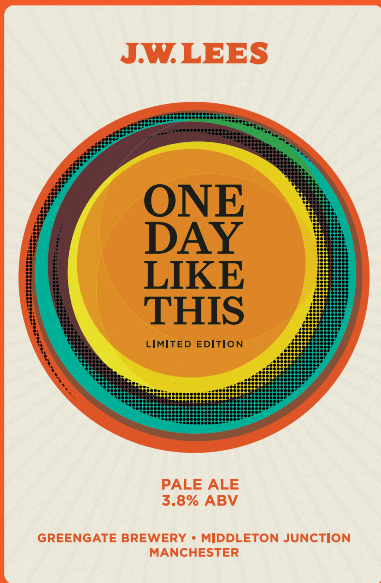
hops and while that's not really an issue now please do think about commerciality. We will be buying some of each brew for the festival but the host brewers will have to sell the rest into the trade so the beers will have to be commercially viable for them. Please also note that we will be looking to ensure the entries observe the ABV limits for each category – a tiny amount of drift is OK but not huge overshoots.

How to enter – just email your name, contact details and which categories you want to enter to: [stocam@btinternet.com](mailto:stocam@btinternet.com). **The cut-off date for entering is 19 January (but we won't need details of actual beers until early February).** Judging will take place at the Hope Inn, Wellington Road North, Stockport in mid-March next year.

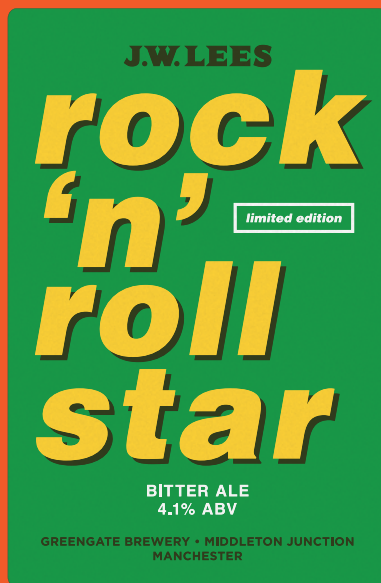


“IT'S NOT ROCK 'N' ROLL,  
BUT I LIKE IT”

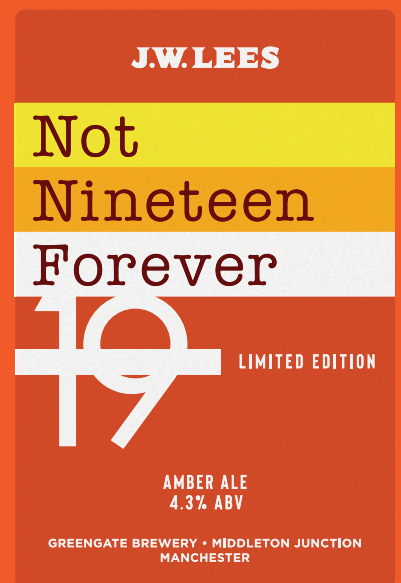
# SEASONALE 2019



**ONE DAY LIKE THIS**  
JANUARY - FEBRUARY



**ROCK 'N' ROLL STAR**  
MARCH - APRIL



**NOT NINETEEN FOREVER**  
MAY - JUNE



**EVER FALLEN IN LOVE**  
JULY - AUGUST



**TRUE FAITH**  
SEPTEMBER - MID NOVEMBER



**PLUM PUDDING**  
MID NOVEMBER - DECEMBER

**J.W. LEES**



# Stagger

## Levenshulme with Chris Morris

Whether you like to use the train or the bus to visit pubs, we were spoilt for choice with August's stagger around Levenshulme. As well as regular trains from Manchester and Stockport, the 192 bus runs through every five to ten minutes.



Beginning from Levenshulme station, we paused for a moment to find the famous 'The Street With No Name' sign and then headed west to find our first venue of the evening. The **Klondyke Club** located on Burnage Range is a private members' club so permission is needed to

gain admission if not a member. If snooker is your game, you have come to the right place with a number of tables in one room which also houses the bar. Unfortunately, on our visit, no real ale was available so our first drink of the night would have to wait a little longer.



Walking back past the station brought us to **Fred's Ale House** on Stockport Road. Opened in 2015, it describes itself as a 'Real Ale House, Coffee Shop & Art Gallery'. Spread over three floors, there's every chance of finding a spot that suits you here. As well as tables and chairs by the

bar, there are sheltered outdoor drinking areas at the front and back, a comfy lounge upstairs and further seating downstairs with the art gallery. They had the largest selection of real ale for the evening with six available. Brightside's Manchester Skyline was on excellent form. So too was Blackjack Summer from their Pale Specials range. Others available were El Camino and Dobbin's Yakima Grande from Conwy Brewery, Blackjack Stout, and Marston's Wainwright, with a seventh hand pump dispensing real cider.



A stroll further along Stockport Road brought us to **Station Hop**. Described as a 'Taphouse and Bottle Shop', it was converted from a former shop premises in February 2018. It hasn't taken long to gather a good following as it was very busy when we arrived. The premises may be narrow but the building goes back a long way and so is much bigger than it looks from outside. The front room houses the bar, more seating and a bespoke bookcase displaying a good selection of

bottles and cans for sale. Beyond the bar are two further rooms with further seating and an outside area often used for street food traders. Craft keg is the main offering here with nine taps behind the bar, however cask ale is also available. When we visited, this was Hoppy Go Lucky from Reddish's Thirst Class Ales and was found to be in good condition.



A short walk brought us to the Sam Smith's owned **Blue Bell**. This 1930s multi-roomed pub was refurbished in 2006 creating a clean, cosy and friendly atmosphere that caters for everyone. It has won many awards and is the current Stockport & South Manchester CAMRA Pub of the Year. Despite only selling one cask beer, this pub proves that quality is more important than quantity and that a good pub is more than just the contents of a glass. Being at the very heart of its community, it offers a home from home for its many regulars of all backgrounds. A variety of groups use the pub to raise funds for local projects and regular activities are arranged most days of the week. It is managed by Mark and Mary Dunn who have worked for Samuel Smith for well over 20 years now. Not all Sam Smith's pubs sell cask beer and that was the case with the Blue Bell until Mark pushed the company to install it eight years ago. Old Brewery Bitter was - as expected - in excellent form, and at just £2 a pint, the cheapest of the night.



A ten-minute walk brought us to our final venue for the evening, the **Siddings** on Broom Lane. Built by Joseph Holt in 1987, it was the site of former railway sidings and a coal yard. A central bar serves a lounge, snug and vault which has darts and pool. This is another

local with the community at the heart of its operations. Various events are organised including regular karaoke and live music evenings. Holt's Bitter was the real ale available when we visited and was found to be in good condition.

Overall then, whilst it is disappointing that there were only four pubs selling real ale, the beer quality in these was very good and shows there is a demand for it in Levenshulme. Hopefully in time, the other pubs we missed out as a result will return to the cask fold.

## Join Us

Why not join us on one of our monthly Stagers? This time we are visiting the southern part of Didsbury on Friday 16 November, starting at the Didsbury at 7.30pm or you can meet up with us at the Crown at 8.30. The next Stagger on Friday 21 December covers Stockport's Hillgate starting at the Blossoms in Heaviley at 7.30pm and working our way down Hillgate to the Market Place. See page 4 for details.

# The Arden Arms

Traditional Local Pub with Great Food In The Heart Of Stockport



Book Early For Your  
Christmas Meal Or Party

Christmas Menus Available  
To Collect, Post Out or Online

2 Courses £19.95  
3 Courses £26.95

Live Entertainment From The Bowie Room On New Years Eve

5 Robinson Cask Ales permanent Plus Old Tom throughout December

23 Millgate, Stockport



## The Samuel Oldknow

22 Market Street, Marple 0161 425 9530



*Real Ale, Traditional Cider, Craft Beer & Lager  
Wines & Spirits, Tea, Coffee & Soft Drinks*

*Muddy Boots & Dogs Welcome Beer Garden & Real Fire*



LIVE MUSIC 9PM THURSDAYS - [www.samueloldknow.co.uk](http://www.samueloldknow.co.uk)

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



# Robin Wignall



Robin Wignall, a lifelong member and supporter of Stockport & South Manchester CAMRA, sadly passed away recently aged 74, writes *Bob Raw*.

Robin worked at many of the Stockport beer festivals, helping with setting up and taking down, working as a bar manager or serving behind the bar. He was a regular attendee at many beer festivals, supported the Mild Challenge, the Cider Circuit, Winter Warmer Wander and many of the Pub of the Month presentations. He wrote a regular column 'Peak Practice' for *Opening Times*.

Robin was instrumental in the success of the Didsbury Beer Festival, helping at the first one in 2008 with setting up, taking down, managing the bar, training the volunteers and keeping the condition of the beer.

In 2003 Robin moved from Stockport to Whaley Bridge. Before this he was a regular at his local pub, the Crown in Heaton Moor, where he was also a member of the darts team. He enjoyed frequenting the Railway pub in Portwood, Stockport, continuing this even after his move to Whaley Bridge. Every October Robin and a group of friends from the Railway went to Belgium for the beer festival in Poperinge. These trips were always one of his annual highlights and he enjoyed keeping meticulous records of all the different beers he tried.

Robin spent his career teaching in Manchester; he was Head Teacher of Green End Primary School – the school he attended as a child – from 1981 until his retirement in 2001.

Robin had many varied interests, all of which he pursued with enthusiasm. He enjoyed playing cricket for a team in Stockport, he was a member of Altrincham Athletics Club where he trained regularly – he later took up fell running, going as far as Scotland to compete in races. In later years he continued his running as a veteran.

One of his greatest loves was hiking, which he had done since his youth. He completed many walks, including the Wainwright Tops in the Lake District, some of the Munros and Donalds in Scotland and several hikes in Austria. In later years he undertook a marathon walk around Mont Blanc with friends from Chapel Ramblers.

He also enjoyed gardening. When living in Stockport, he had an allotment where he grew all manner of vegetables. In Whaley Bridge his garden was on the side of a hill and, with his son Steven, he somehow managed to terrace the area so he could have a greenhouse and continue to grow veg!

Stamp collecting was another one of Robin's passions. He mainly collected stamps with a railway theme – he was a keen railway enthusiast, enjoying many train holidays both in the UK and abroad. He was also a member of his local group, the Friends of Whaley Bridge Station. He was also a member of the Post Box Society – often in the middle of a journey he would, without warning, pull the car over and jump out, camera in hand, to take a photo of a post box or street furniture.

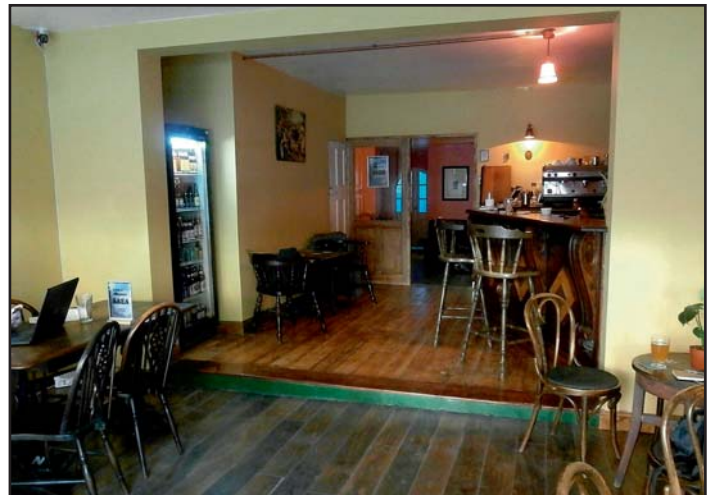
Robin will be sadly missed by so many people, as was evident by the large number who attended his funeral service at Macclesfield Crematorium and celebration of his life afterwards at the Papermill, Whitehough, Chinley.

# The Talleyrand



In Levenshulme we welcome the Talleyrand (1030 Stockport Road, opposite the Antiques Village) which opened on 31 August. The unusual name comes from a French statesman, Charles-Maurice de Talleyrand-Périgord who apparently stayed in the area during his exile from France in the 1790s.

A conversion of former shop premises, the Talleyrand is a project by Tom Hughes and Dean Brocklehurst, both of whom have experience in the hospitality industry. It is surprisingly spacious, comprising a split-level front bar area which leads to a separate middle room and this, in turn, leads to a bright and airy gallery-cum-events space which itself is some 50 feet long.



The two front rooms are decorated and furnished in quite a traditional manner, with plenty of dark wood and comfortable seating. Original features have been restored where possible while the bar counter was rescued from the Windmill pub in Rochdale which closed in 2012. Tom told *Opening Times* that the look was inspired by a trip to Belgium and he has aimed to create the feel of a Belgian estaminet in contrast to the stripped-back, Scandinavian feel of many new bars.

There are currently eight keg and keykeg beers available, with local brewers' beer (such as Thirst Class Ales) rubbing shoulders with products from further afield, and also abroad, with both Flensburger Pilsner and the Belgian Tripel Karmeliet on tap when we called. Unlike some shop conversions, the Talleyrand has a proper cool cellar and so cask beers will be introduced, hopefully by the end of November.

In addition to the draught beers, there is also a very respectable bottled beer offering which includes top-class lambics from Belgium (Boon Mariage Parfait Oude Kriek and Drie Fonteinen Oude Gueuze), sour reds, including the superb Duchesse de Bourgogne, Duvel Triple Hop, and the Norwegian Nøgne Ø Imperial Stout, amongst others.

Tea and coffee are always available and food, in the form of cheeseboards and meat platters, is planned. Tom tells us that trade has been good to date and the rear gallery already has a programme of events booked.

The Talleyrand is closed on Monday and Tuesday and open from 12 noon every other day. Well worth a visit.



CAMPAIGN FOR REAL ALE

Order online at [www.camra.org.uk/christmasgifts](http://www.camra.org.uk/christmasgifts) or send this form to: CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Please complete the following details and tick the membership you would like to buy for a friend or family member.

**Your Details** (please print all information)

Name
Address
Town
Post Code
Mobile Number
Email

Are you a CAMRA member (please tick as appropriate)?  
Yes  No

If Yes, please state your CAMRA membership number:

**Details of the person you are buying the gift for** (please print all information)

Name
Address
Town
Post Code
Mobile Number
Email

Date of birth (DD-MM-YYYY)

Please confirm which address you would like the gift to be sent to:

My address  Address of the person you are buying the gift for

**Gift Memberships** (please tick the appropriate box)

- Gift Membership £27\*\*\*
- Gift Membership with *Good Beer Guide* £38\*\*\*
- Gift Membership with *T-Shirt* £38\*\*\*  
Choose brew: bitter / mild / sour / stout  
Choose size: S / M / L / XL / XXL

\*Joint and under 26 prices are also available - visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) or call 01727 337855

**Payment**

- There are two ways you can pay for your gift:
- Cheque - please make payable to CAMRA Ltd
  - Complete the following to pay by credit/debit card

Name as it appears on the card
Address (if different to above)
Total Cost £

Please charge my (delete as appropriate)

**Mastercard/Visa\*\***

Card Number:

Start Date:    Expiry Date:

Signature

\*\*We don't store personal details so our Membership Team will contact you for your 3 digit security code.

\*\*\*All gifts listed on this page are valid until 31st December 2018. Please note all Gift Membership orders need to be received on or before Monday 17th December for dispatch before Christmas 2018. Gift Memberships are only available for residents of the UK & Channel Islands. All membership prices are based upon standard full single membership rates. Offer only open to new members and not renewals. Only one book or t-shirt included in a Joint Membership Christmas Gift. Only one membership can be ordered per form.

Postage and packing (p&p) included for all Gift Membership Gifts. All other shop items include p&p.

# The ultimate Christmas Gift for the beer lover in your life

Give your beer or pub lover a whole year's worth of enjoyment with CAMRA membership



## Single Gift Membership

A full year's membership subscription



## Gift Membership + T-Shirt

available in bitter, mild, sour or stout



## Gift Membership + Good Beer Guide 2019

Visit [www.camra.org.uk/gift-memberships](http://www.camra.org.uk/gift-memberships) for fantastic Christmas gift ideas

Please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) for more information

# What's Brewing

## Brewery News from around the area

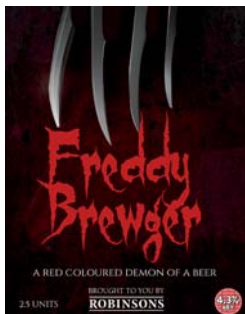
### News from Robinsons



To celebrate their 180th birthday, **Robinsons** have revealed a new look and name for their 122-year-old Unicorn (which started life as 'Best Bitter' of course). In addition, they have added three brand new premium bottled beers into their range.

The bottles have been designed to have a bolder presence than the current range, and indicate a shift in design style for the brewery. As Robinsons' oldest beer still in production, Unicorn will remain true to the original recipe but will be known henceforth as Unicorn Copper Ale. The three new beers will include Mash Out, a 4.5% Pale Ale, Kettlehead, a 4.5% Chocolate Stout, and Hopnik, a 4.7% Citra IPA, and will hit shelves March 2019.

Gill Yates, Brands Manager for Robinsons Brewery, explains the vision behind the new range: "Whilst Unicorn has been in production to the same recipe since 1896, the core range of Robinsons bottled beers available to supermarkets and pubs has remained unchanged since 2014-15. We wanted to modernise without losing track of our heritage. That's why, we felt it was important to keep Unicorn in the range."



Robinsons have also unveiled their latest seasonal beer, which will be available throughout October and November. Continuing the film theme, Freddy Brewer (4.3%) is a dark red ale "with a rich and deeply complex flavour and a hint of blackcurrant". You will be able to find this at the Brewery Visitors Centre, other local Robinsons pubs and also further afield. The final seasonal beer of 2018 will be Mr Scrooge and this will be available throughout December.

### Cloudwater returns to cask

The online beer world worked itself up into a right old lather a couple of years ago when Manchester's **Cloudwater Brew Co.** announced that it was ceasing to produce cask beers. *Opening Times* was always under the impression this decision was made with something of a heavy heart and we are of course delighted that the brewery has announced cask will be coming back.

Given Cloudwater's undoubted commitment to quality at every point of the brewing (and serving) process there are one or two sensible

strings attached. Prospective outlets will have to maintain a cellar temperature of between 10.5 and 12°C, know when to dispense it and have the cellar capacity to keep and then serve the beer when it's reached peak condition.

The initial plan was to make between six and 12 batches of cask beer over the autumn and winter months, although we suspect demand will be such that rather more may eventually be produced. One definite outlet will surely be the new, and highly recommended, Cloudwater Tap Room, next to the brewery at Unit 9, Piccadilly Trading Estate.

Interestingly, and coming in on Cloudwater's coat tails, Scottish brewery **BrewDog** subsequently announced they would also again be producing cask beers.

### Lees latest



Professor Brian Cox has started a new exploration into the world of craft beer. Working with **JW Lees**, he has collaborated on a beer that was revealed to the trade and press in early October. The launch is the start of a journey that will see Cosmic Brew on sale to consumers in January, coinciding with Brian's UK and Ireland arena tour.

Between broadcasting and lecturing commitments at the University of Manchester, Brian, with the help of Michael Lees-Jones, experimented with several different brews. The resulting beer is Cosmic Brew, described as "a zesty amber ale made with a unique blend of British hops, Admiral, Jester and Cascade, to give it a modern hoppy twist".

The beer will be launched into the trade, in cask and bottle, in January.



Lees have also released details of their 2019 seasonal beer range. Taking inspiration from Manchester's music scene the beers are described as a homage to the bands and songs created in the city over the years. The range includes One Day Like This, a 3.8% pale ale brewed using lager malt; Rock'n'Roll Star, a 4.1% copper-coloured bitter; Not Nineteen Forever, a 4.3% amber ale using a new hop variety; Ever Fallen in Love, a 3.9% pale ale featuring Mandarin Bavaria hops; and True Faith a 4.2% dark ale.

### Newcomers

It's difficult to keep track of all the newcomers to the local beer scene but we do know about two new faces. On North Western Street, behind Piccadilly Station, the **Manchester Union Brewery**, the city's first dedicated craft lager brewery is, we think, about to launch publicly. Hopefully we'll have a full report in the next issue.

Beers have also appeared locally from **Epic Brewing**. This appears to be based at Jersey Mill in Ancoats, although we've heard the beers may be brewed elsewhere. Again we hope to have more details next time.

Finally it's worth mentioning that **BrewDog** are opening a brewpub on Oxford Road in Manchester.

# 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 say.

### Shepherds Arms, Whaley Bridge



We are off to the Peak District for our first pub this month. Take a Buxton train, alight at Whaley Bridge, turn right at the main road and soon you will come to the Shepherds, up to the left on Old Road.

Back in the day it was owned by the old Smith's Brewery in Macclesfield but has been in Marston's hands since 1962 when Smith's sold up. Much of the pub is little changed since those days.



The pub is a stone-built former farmhouse and, on entering, you encounter the two-metre-square 'Lift Shaft', perhaps the

smallest pub room in Derbyshire. However the main attraction lies beyond on the right – the splendid flagstone-floored tap room. Old features here include the bar counter, fixed wooden seating, old scrubbed tables and a cupboard in the wall. The fireplace was replaced in 2009 but is in keeping with the traditional atmosphere.

There is a flagstone passage running along the back of this room from an outside door on the right, and a window between the tap room and lounge entrances suggests a former off-sales. The lounge was previously two small rooms but most of the fittings here are recent.

### Turnpike, Withington



Innumerable buses hurtle past the rather anonymous exterior of the Turnpike on Wilmslow Road, but inside can be found a remarkable survivor from the early 1960s.

This is one of the very few post-war interiors on CAMRA's National Inventory of Heritage Pubs. Work carried out between 1945 and 1970 became

unfashionable with the result that it was usually later altered or destroyed. Here at the Turnpike it dates mainly from around 1962 when the pub was extended into the shop next door and gained its part stone frontage.

The left-hand bar formed the original pub and the ply-panel bar counter may date from the 1930s. However the bar-back shelves, quirky fire surround faced with cobblestones, and also the radiators with wood surrounds have a distinct 1960s flavour.



The lounge has full-height corrugated wall panelling which is characteristic of the 1960s. The fixed seating and green slate fireplace also date from this period. The bar counter, with its leatherette padded sections is a 2002 copy of a lost Sixties original. The only lost feature is apparently a 'hanging garden' which occupied one corner of this room – we can only guess what this looked like!

This is a Sam Smith's pub which has recently been closed but is now, we think, open again. Cask Old Brewery Bitter is on handpump.

### White Lion, Hyde



This is a remarkable pub in the heart of Hyde (its address is 7 Market Place) which retains something of its extraordinary plan and embellishments from a remodelling by Kay's Atlas Brewery in 1906.

The impressive entrance from the Market Place has a ceramic surround with a lion's head and pediment.

The star feature is the very long and narrow left-hand bar and its half-height green tiling tricked out with Art Nouveau details. It

was originally probably divided into two – the front part is called 'Bar' in the door glass and the rear 'Vault'.

Right of the vault is a corridor with more of the green-tiled dado and also the remnants of a screen at the back of the servery. A large section of the wall on the right of the corridor has been removed and the original four small rooms opened up to different degrees. All the rooms have some original fixed seating and some old bell-pushes.

The cask beers available here include Robinsons Unicorn and Wizard.

All photos courtesy Michael Slaughter LRPS



# Wine and Wallop

WINE BAR//ALE HOUSE//EATERY

97 LAPWING LANE  
WEST DIDSBURY  
M20 6UR  
@WINEANDWALLOP

76 KING STREET  
KNUTSFORD  
WA16 6ED  
@WINEANDWALLOPKNUTSFORD



**COACH HOUSE**  
BREWING COMPANY

**TRUST THE COACHMAN**  
*Deliciously Dignified Ales.*

www.coachhousebrewery.co.uk Telephone: 01925 232 800 info@coachhousebrewery.co.uk

**CHRISTMAS MENU**

**STALYBRIDGE STATION**  
ORIGINAL BUFFET BAR  
EST. 1885

**CHRISTMAS MENU**

**Served: Thur 29th Nov - Mon 31st Dec\***  
**Bookings available: Monday - Friday noon 'til 7pm**

\* Closed Christmas & Boxing Day

Not available: Fri 21st Dec, Christmas Eve or New Years Eve

**SELECTION OF STARTERS, MAINS (CHRISTMAS PIES) & DESSERTS**

**2 COURSES £13.95 • 3 COURSES £15.95**

ASK AT THE BAR OR SEE OUR WEBSITE FOR FULL MENU DETAILS

beerhouses

**T: 0161 303 0007**  
**www.beerhouses.co.uk**





**ROBINSONS  
BREWERY**  
VISITORS CENTRE



**EAT, DRINK, TOUR & SHOP**

Apsley St, Stockport, SK1 1JJ  
0161 612 4100

[www.robinsonsvisorscentre.com](http://www.robinsonsvisorscentre.com)

