

# OPENING TIMES

JANUARY & FEBRUARY 2019 / FREE



**INSIDE: MANCHESTER BEER & CIDER FESTIVAL  
PREVIEW / PUB & BREWERY NEWS /  
PUBS OF THE MONTH / BEER OF  
THE FESTIVAL AWARDS**



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## ~ OPENING TIMES ~

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

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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](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)

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

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Distribution Manager – Janet Flynn

Front cover – Manchester Beer & Cider Festival returns, See pages 5 and 9. All festival photos courtesy of James Darcey.

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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](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; [mccamrasocials@hotmail.com](mailto:mccamrasocials@hotmail.com)

CAMRA Members only

### Local CAMRA Events – January

**Tuesday 8th** – Good Beer Guide shortlist meeting: Beer Emporium Bottle Bank, 24 London Road, Holmes Chapel, CW4 7AL. Starts 8:00pm. (MEC)

**Tuesday 8th** – Branch Meeting: Briton's Protection, 50 Great Bridgewater Street, M1 5LE. Meet 6:00pm for 6:30 start. (CMCR)

**Thursday 10th** – Branch Meeting: Magnet, 51 Wellington Road North, Stockport, SK4 1HJ. Pub of the Year, Cider Pub of the Year and Club of the Year will be chosen at this meeting. Starts 8:15pm. (SSM)

**Saturday 12th** – Branch Anniversary Celebration: Robinsons Visitor Centre, Apsley Street, Stockport, SK1 1JJ. From 7:30pm. Book with John Clarke (0775 383 6898; [stocam@btinternet.com](mailto:stocam@btinternet.com)). (SSM)

**Monday 14th** – Branch Meeting: Sportsman, 57 Mottram Road, Hyde, SK14 2NN. Starts 8:00pm. (HPNC)

**Friday 18th** – Offerton Stagger: meet 7:30pm Puss in Boots, 147 Nangreave Road, SK2 6DG; 8:30pm Finger Post, 434 Hemphaw Lane, SK1 4QA. Contact on the night is Jim Flynn (07917 596751). (SSM)

**Saturday 19th** – Winter Pub of the Season presentation: Silly Country, 121 Market Street, Droylsden, M43 7AR. From 2:00pm. Will be followed by a social around other local pubs. (HPNC)

**Monday 21st** – Campaigning Meeting: Wet-Led Bar, 10 Church Street, Macclesfield, SK11 6PB. Starts 8:00pm. (MEC)

**Friday 25th** – Social at Manchester Beer & Cider Festival. From 1:00pm. (MEC)

**Thursday 31st** – Pub of the Month presentation: Arden Arms, 23 Millgate, Stockport, SK1 2LX. From 8:00pm. (SSM)

### Local CAMRA Events – February

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

**Thursday 7th** – Committee Meeting: Armoury, 31 Shaw Heath, Edgeley, SK3 8BD. The pre-selection of entries for the 2020 Good Beer Guide will be at this meeting. All branch members welcome. Starts 8:15pm. (SSM)

**Saturday 9th** – Winter Pub of the Season presentation: Bulls Head, Mill Lane, Mobberley, WA16 7HX. From 2:00pm. (MEC)

**Saturday 9th** – Day out to Wigan – details on branch website. (SSM)

**Monday 11th** – Branch Meeting: Royal Hotel, Market Street, Hayfield, SK22 2EP. Starts 8:00pm. (HPNC)

**Monday 11th** – Good Beer Guide final selection: Terrace, 43 Thomas Street, M4 1NA. Meet 6:00pm for 6:30pm start. (CMCR)

**Thursday 14th** – Branch Meeting: Hope Inn, 118 Wellington Road North, Stockport, SK4 2LL. Entries for the 2020 Good Beer Guide will be chosen at this meeting. Starts 8:15pm. (SSM)

**Friday 15th – Monday 18th** – Branch weekend away in Lichfield. (HPNC)

**Monday 18th** – Good Beer Guide selection meeting: Cheshire Tavern, West Road, Congleton, CW12 4EY. Starts 8:00pm. (MEC)

**Friday 22nd** – Hazel Grove South Stagger: meet 7:30pm Rising Sun, Buxton Road, SK7 4HJ; 8:30pm Horse & Jockey, 201 London Road, SK7 4HJ. Contact on the night is Jim Flynn (07917 596751). (SSM)

**Thursday 28th** – Pub of the Month presentation: Magnet, 51 Wellington Road North, Stockport, SK4 1HJ. 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](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 on page 19.

## The Waters Green

Local CAMRA Pub of the Season Winter '13





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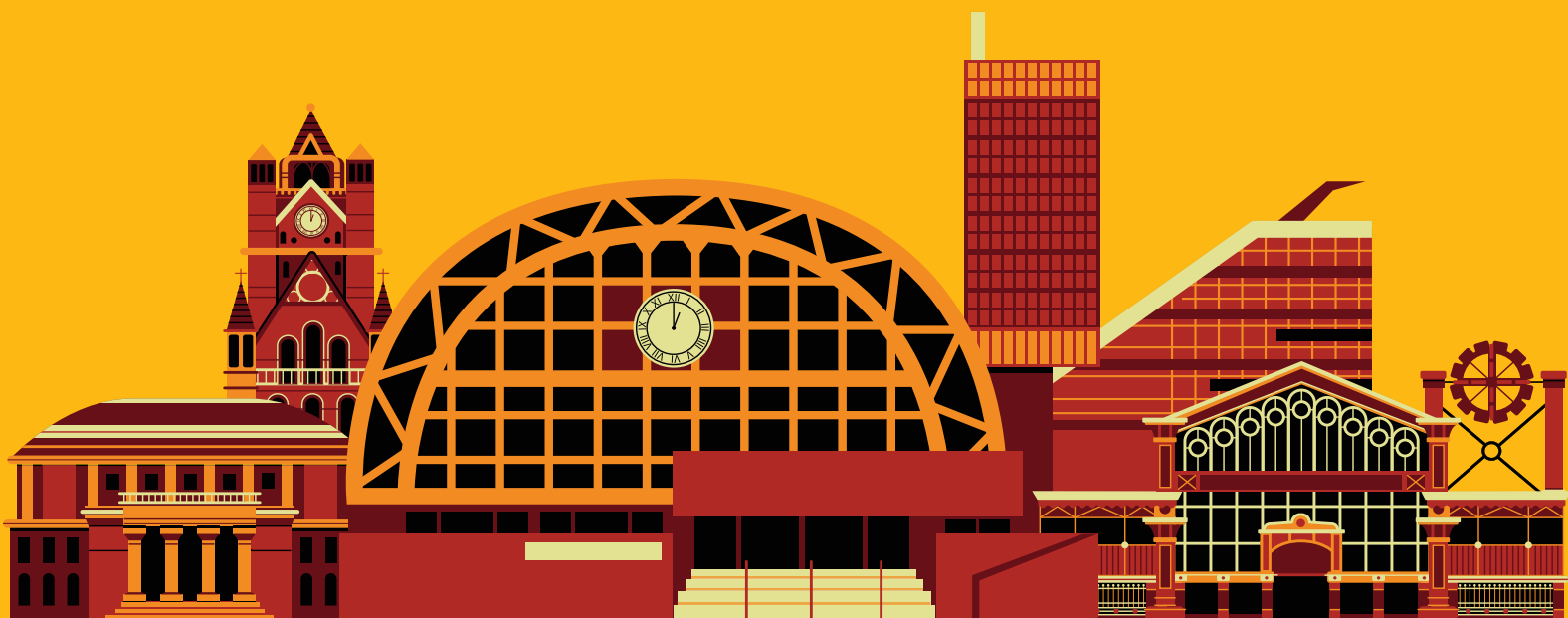




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# Manchester Beer & Cider Festival

24th - 26th  
January 2019  
Manchester Central



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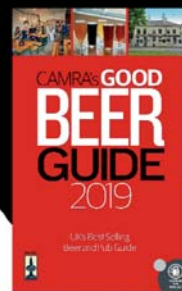


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# Pubs of the Month

## Stockport & South Manchester Winners for January & February



*The Stockport & South Manchester CAMRA Pub of the Month for January is the Arden Arms, Millgate, Stockport. Dave Platt explains why it won.*

When a local institution changes hands, and make no mistake the Arden Arms is an institution, there is always a sense of nervousness and perhaps anticipation too. What will the new people be like? What will they change? That was certainly the case when Geoff and Maria Troughton took over in August 2017.

When Opening Times interviewed them shortly afterwards Geoff told us, "We're not here to change anything; we just want to run a great pub". And that is what they've done.



There have been some small changes – not least a redecoration, slowly carried out by Geoff before opening time, and so carefully done that hardly anyone noticed (although the pub did look brighter). There has been some work on the bar back, too, which now has a fresher look – and it sports some

impressive new handpumps which are nevertheless in keeping with the pub. Cellar improvements show in the consistently high standard of the Robinsons beers – many say they are better than ever and the Arden is certainly a real flagship for the brewery.

The food remains varied and excellent with the kitchen open every lunchtime from 12 noon (until 2.00pm Sunday to Friday and 4.30pm on Saturdays) and also in the evenings between 6.00pm and 9.00pm Thursday to Saturday. The pub's reputation for music is also undiminished with live bands every Saturday night.

Geoff and Maria have done an excellent job in not only maintaining but also enhancing the reputation of this classic pub (its historic interior has earned it a place on CAMRA's National Inventory of Heritage Pubs). Come and join us on **Thursday 31 January** when we celebrate their success and present this very well-deserved award. The pub is just off Stockport Market Place so is handy for too many bus routes to list here!



*The Stockport & South Manchester CAMRA Pub of the Month award for February is the Magnet on Wellington Road North in Heaton Norris. Paul Braidley has been along.*

The Magnet is one of the best-known and most-visited pubs in the whole of the Stockport & South Manchester CAMRA branch area. Now into its tenth year of trading, the pub is a testament to the hard work and vision of the whole team, led from the front by Lesley and Lee Watts.

Since re-opening, the pub has expanded considerably to accommodate its ever-increasing popularity. There is a large outdoor split-level seating area, fully utilised in those warm summer months. The former upstairs function room has been completely redecorated and converted to an additional public room which comes into its own on busy weekends. Downstairs the pub is multi-roomed, and split-level, including a pool room and well-appointed outside smoking area. There are even snug wraps available for those feeling the chill when outside. Whilst the pub does not regularly serve meals, pizzas are available every Friday for hungry types.

The ever-changing beer range consists of up to 14 cask plus 12 keg and keykeg beers. Salopian Oracle is a permanent beer and there is also one of the highly acclaimed Tiny Rebel beers permanently available. All beers are displayed on large screens in the two rooms adjacent to the bar area. This gives full information about all beers and those with an app can see what is being served before arriving. There will always be at least one, and often up to three, cask dark beers available. The pub was recently also chosen as one of those to launch the new Cloudwater cask range.

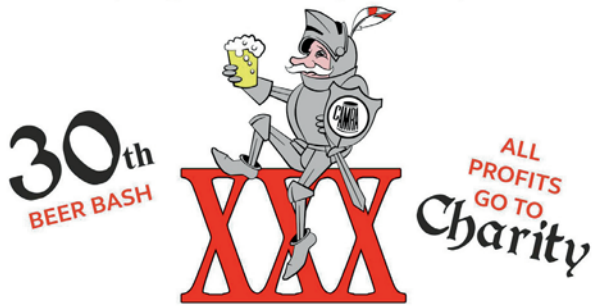
The Magnet has always had a strong charitable side with Monday cheese nights, and also has books and pump clips for sale to raise money for good causes. This former Branch Pub of the Year and regular Good Beer Guide entry continues to have beer quality and choice at its heart and fully deserves this award. Join us on **Thursday 28 February** to help Lesley, Lee and their staff celebrate their accolade. The pub is well served by public transport, notably bus 192.

*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.*

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Saturday 2nd February  
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High Peak, Tameside & North East Cheshire CAMRA - PUB OF THE SEASON - SUMMER 2017

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Greater Manchester CAMRA - REGIONAL CIDER PUB OF THE YEAR 2017





# Top of the League

## Final Countdown to Manchester Beer & Cider Festival 2019



*The vital Christmas period shapes more than the fortunes of local football teams. Preparation for the Manchester Beer and Cider Festival is in full swing, with important fixture deadlines for all bar managers...*

Yes, the North's biggest beer event rolls into the city towards the end of January. Perhaps you've already spotted the flyers in all the best local pubs, or rested your pint on the promotional beer mats that feature specially commissioned artwork of some of the city's most famous buildings. So, as a team of CAMRA volunteers prepare to spend a week at Manchester Central, what can we expect in 2019?

The organising team doesn't believe in simply churning out the same content every year, although 2018's record crowd of 15,588 suggests it has found a winning formula. Game management relies on applying the lessons learnt from past years, while constantly scouting for new delights. And even a change of manager – Graham Donning has passed the ball to Adrian Saunders – should not alter the style of play which remembers festivals are meant to be fun.

Perhaps the boldest innovation harks back to traditional times. **New for 2019 is the Beer from the Wood Bar**, planned to catch the eye as visitors arrive in the venue. With the help of the Society for the Preservation of Beers from the Wood (SPBW) and Ossett Brewery group, the festival has arranged for almost sixty wooden casks to be specially filled with a wide variety of ales just for the festival. Classic wood-aged beers including Theakston's Old Peculiar will line up alongside the current SPBW Champion beer – Wylam Brewery's Hickey The Rake limonata pale. Also here will be a first venture into wood for one of the country's newest and highly-rated breweries, Salt Beer Factory, and a special cask of Champion Winter Beer of Britain 1872 Porter from Elland Brewery. Blackjack and Abbeydale have collaborated on Mrs Stoutfire white stout, while Somerset's Wild Beer will present two mixed fermentation beers, Somerset Wild and Sourdough, direct from the casks they have been aged in.



After the successful introduction of the **Little Ireland Bar** in 2018, the 2019 version will be not so little. County Sligo's White Hag Brewing has curated a massive range of cask and keg beers from the brightest stars of the Republic of Ireland brewing scene including DOT Brew, Rascals, Trouble Brewing and Kinnegar breweries. Brewers on the other side of what has become a rather celebrated border recently aren't forgotten with Farmageddon, Mourne Mountain and Bullhouse are sending beers from Northern Ireland. The cider bar is trying a different strategy, doubling up on the most popular ciders and perries to ensure the 'must tries' are still available to the Saturday crowd. A revised food offering is in place to provide much more than the half time pie, and if you have some spare energy, why not demonstrate your skills at traditional pub games?

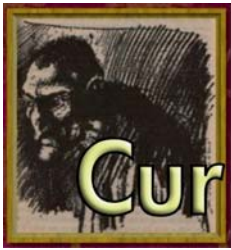
Our last issue of Opening Times told of the line-up of brewery bars, with Pictish of Rochdale added as a last-minute signing. We expect a great contest between festival favourites Tiny Rebel and Thornbridge to determine the most valuable player, but the outstanding line-up of breweries including Stockport's own Thirst Class will be a big attraction.

The public sessions are from Thursday 24 to Saturday 26 January 2019 and advance tickets are on sale online. Admission prices have been held, and extra contactless card readers have been sourced to make paying for your favourite tipples even quicker!

Card-carrying CAMRA and SPBW members are also welcome admission-free to the preview evening from 5.00pm on Wednesday 23 January. And if you're a CAMRA member, have you considered volunteering at the festival? Hundreds are needed and you'd be most welcome – details on the website, [www.mancbeerfest.uk/volunteer](http://www.mancbeerfest.uk/volunteer)

To keep up on beer news, follow the festival on social media - **@MancBeerFest** on Twitter and Instagram and also on Facebook. Oh, and there'll be a table football machine, too...





# Curmudgeon

## What Goes Around, Comes Around

Sixty years ago, most pubs in the UK had a compartmentalised interior layout. Typically, they would have the standard demarcation between public bar and “best room” – the term “lounge” was not yet in general use. Some had a three-level division between public, saloon and lounge, with subtle gradations in clientele and ambiance between the three. Plus, there could be a whole variety of other rooms such as news rooms, tea rooms, games rooms and, at the time, ladies’ rooms.

But, since then, pretty much all this has been swept away by knocking pubs through into a single-bar layout. The main reason always given for this was that it reflected a more democratic and egalitarian society in which the old class divisions no longer applied, and there’s certainly some truth in that. But it also made pubs easier to manage and supervise, plus in the 1960s and early 70s there was the factor that public bar prices were subject to government price control, which could be circumvented by turning the entire pub into a lounge.

However, it didn’t always work out quite as intended. In many cases, rather than everyone happily mixing together in the same pub, the class division moved from one between different bars to one between different pubs. The middle classes used one pub, the working classes another. But, according to a recent report, a growing number of pub operators are realising that there is a need to cater for different audiences within a single venue, and are thus returning to the concept of pub “zoning”. It’s all too easy if you’re not careful for one aspect of a pub to take over the whole place and alienate many potential customers.

There are two obvious divisions between different customer groups that often rankle in pubs today. One is showing big-screen TV sport, which brings in a specific crowd who may well put a lot of money across the bar, but deters those who just want a quiet drink. And allowing children, while key to the concept of family dining, is something that those who prefer an adults-only environment feel uncomfortable with. Plus, if legislation permitted, there would be a strong argument for a division between smoking and non-smoking areas.

## Cashing Up

A growing trickle of pubs and bars are deciding to go entirely cashless and stop accepting any payments in cash. Cashless payments are a growing feature of the financial landscape, and obviously it makes business sense for many pubs to accept them. But to refuse to take cash entirely is something completely different, and comes across as an attempt to practice social selection of your clientele.

This may not be a problem in a rural gastropub, but in inner-city boozers it’s a common sight to see the pound coins being counted out on to the bar to pay for a pint. It is estimated that there are 1.6 million unbanked workers in the UK, and there must be many more pensioners and benefit claimants, not to mention people who simply prefer to avoid using cards for routine transactions. It’s effectively saying that you’re not interested in the business of the poor or the old.

There are other reasons to be wary of adopting cashless payments. They make budgeting more difficult and make you vulnerable to power cuts and computer failures. You are also putting yourself in the hands of corporations that may not have your best interests at heart. And someone is able to track exactly where you have been and what you have spent your money on. By all means use cashless payments where they are convenient, and allow them in your pubs, but there are dangers in the headlong rush to relegate cash to history.

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

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

# Heard at the Bar

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

### Angel Inn Reopens



When the **Angel Inn** on Stockport Market Place closed its doors in 1951 it was unlikely ever to reopen. Selling it on as a free house was pretty much unheard of back then so that was that, it seemed. And for the following 67 years that was indeed that. The building was put to various other uses; for many years it was a solicitor's office and latterly the home of Seven Miles Out. Then along came Craig Johnson and business partner

Anthony Meynell who, along with other investors, made plans to bring the old pub back to life. It took a while but the new-look Angel officially opened its doors on 23 November. It appears to have been an instant success.

Obviously little remains of the original pub after 67 years although some old beams have been uncovered – the pub dates back to the 1790s and the elaborate rendered frontage is from 1886. The 'new' Angel also incorporates a former shop which old photographs show as occupying part of the building – in fact the new entrance is where the shop premises once were. One striking feature is the new 'Angel Inn' sign which is in the space occupied by the old sign and has been reproduced to match it exactly.

Inside, the bar is to the left and the interior is nicely broken up into different areas. A snug at the back left, complete with log burning stove and comfortable sofas, is particularly welcoming. A drinking counter with stools at the front window will be the perfect spot for people watching and is another interesting feature. There is a surprisingly large outdoor area which will be put to very good use and could offer a variety of live entertainment – something in keeping with the pub's history as one of Stockport's first theatre spaces.



On a day-to-day basis the Angel will be managed by Rob Loader (pictured left) who brings with him experience from the Cloudwater Barrel Store tap room, Silver Apples in Didsbury and Jackalope in Chorlton. In short, he knows his beer. The well-appointed bar offers five changing cask beers and one traditional cider, all on handpump. These are accompanied by an impressive

range of German beers from ABK, Fürstenberg and Weihenstephan and Belgian beer on tap too. A rapidly filling fridge offers Belgian and German bottled beers.

Food is also available. Pies come from Bradleys in Ashton while cakes are from Silver Apples on Hillgate. Good cheese completes the picture. The Angel is closed on Monday and opens from 3.00pm to 11.00pm on Tuesday and Wednesday. It opens at 12 noon the rest of the week closing at 11.00pm on Thursday, midnight on Friday and Saturday and 10.30pm on Sunday.

### Two for Glossop

The Derbyshire Pennine town of Glossop has a notably strong pub scene and it's now been enhanced by the addition of not one but two new bars. Both opened at around the same time too.



Situated at 9 High Street East, **Tweed 2** has been opened by Gaynor and Kevin Clegg. Gaynor has local family ties and Kevin is a very good friend of Hyde-based Tweed Brewery's owner Anthony Lewis.



Formerly a vaping shop (and before that an estate agent's office), the building has been very successfully converted into a warm and welcoming bar. The work was carried out by Kevin, who is a builder by trade, and much use has been made of natural materials. A notable feature

is the brass horse's head mounted on the bar counter – this comes from a pub once run by Gaynor's parents and is a real talking point. Another feature of note is the 1980s Space Invaders machine at the back of the pub.

Six cask beers, all from the Tweed range, were available when Opening Times called, along with keg lager, cider and 15 gins. Gaynor told us the ales and gins were the top sellers and that trade had so far been very good, especially at the weekend. Tweed 2 is closed on Tuesdays and opens from 2.00pm Monday, Wednesday and Thursday (12 noon Friday to Sunday).



Hot on the heels of Tweed 2, the **Four Kings Cask & Kitchen** opened in former shop premises at 18 Henry Street on 1 November. It's run for Hyde-based Four Kings Brewery by Kit Brammer, a chef who has worked closely with the brewery since it started.

Again there's plenty of natural wood in evidence but here it's married with a more modern, industrial look although the overall effect is still very welcoming. The large window overlooking the war memorial helps give a light and airy feel.

The three cask beers – Four Kings Porter, another Four Kings beer and a changing guest – are complemented by a changing craft lager plus a decent selection of wines, gins and bottled beers. The food, untypical of your usual pub fare, is described as "small plates to complement beer", and is available every day until 10.00pm.

The Cask & Kitchen is closed Monday to Wednesday and opens from 3.00pm to 11.00pm Thursday and Friday. Weekend opening is midday until 11.00pm.

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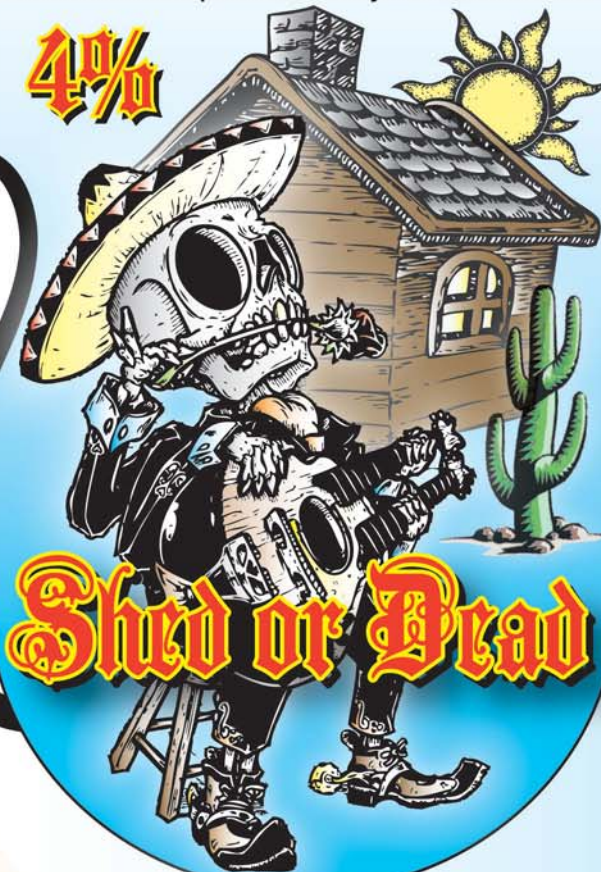
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# Letters to the Editor

**From Becky Shorrock, Fundraising Manager Stockport CP:**  
On behalf of everyone at Stockport Cerebral Palsy Society, I'd like to say a huge thank you for supporting our fundraising during Stockport Beer Week. Over the course of the week we raised £541!

If you bought a raffle ticket at Foodie Friday or Woodstockport, made a donation at one of the many pubs that held collection tins for us, or by buying a charity beer at Project 53, then we very much appreciate it. Stockport Cerebral Palsy relies on local supporters like you helping local people with disabilities, and the more we can raise, the more we can do for the people we help. Our services make a difference to the everyday lives of hundreds of people in Stockport, providing care, community support and a wide range of activities.

Thanks again for all your support during Beer Week and for your support at this year's Beer Festival. We very much look forward to working with CAMRA again in 2019.

**From Sophie Roberts, Project 53:**

From the beginning, our ethos was all about supporting small, local businesses. But, more than that, we were keen to get involved in Stockport and become part of, and help build, what is such a great community. We were really excited to be asked to take part in Stockport Beer Week as, of course being beer-related, it was a no brainer! Most importantly though (yes, more important than beer) was learning about Stockport CP, CAMRA's charity partner.

Stockport CP does amazing work in supporting children and adults across the North West, and we were more than happy to support them. From donation boxes in the bar, to donating a raffle prize or two we jumped straight in, and for the duration of Stockport Beer Week, we donated 10% of the price of every pint of Pilsner sold to Stockport CP.

We're really proud of helping Stockport CP raise money and awareness across Beer Week, and it's awesome to see that drinking beer helps to support children and adults live a happier and healthier life. Cheers!

## High Peak Club of the Year



The High Peak, Tameside & NE Cheshire CAMRA Club of the Year for 2018 is the **Poynton Legion Club**, a perennial winner. Pictured above, Bar Manager Dale Woolley (right) is seen accepting the award from High Peak Chairman Ben Zwierink (centre) and local CAMRA member Lawrence Bamber.

# The Poynton Pootle

## With Graham Privett

Pen a proper piece of prose à propos my personal potter around Poynton prior to the presentation to the **Royal British Legion** of the High Peak CAMRA Club of the Year award? No problem.

Firstly, let's cover public transport. An hourly train from Stockport (last train back 9.30pm, 5.30pm Saturdays, poorer still Sundays), then a 15-minute pace into town; or the infrequent 392 bus, which ceases early evening and doesn't proceed at all on Sundays. What a pathetic public transport provision! According to locals, prattling parochial politicians are to blame.

A short saunter out of Poynton along London Road presents the **Kingfisher**. Purpose-built in the Fifties (when I was still a plain pup), primarily to provide for the people of the new Queensway Estate, it was procured by Wetherspoons in 2012, who have produced a decent place, making the most of a pretty ordinary building. While there, peruse the photos of Poynton past.



Popping back to the mid-point, I patronise the **Farmers Arms** on Park Lane, a comfortable Robinsons pub. Whilst this is food-led, you will usually find at least three ales from which to pick. Onward now to my preferred prime pair of real ale targets, both also on Park Lane.

Firstly, the pleasing **Flute & Firkin**, which opened its doors last May and is the Poynton Brewery tap. Six hand-pulls provide four Poynton ales and a pair of guests. My preference, a stout or porter, is always available. There are also six craft keg offerings if that is your pleasure. Inside, it's rough hewn planks of wood, old red brick, and air raid shelter style lighting. Don't worry if the place looks packed, there are additional seating places upstairs. Perfect!



Across the road, I find the well established **Cask Tavern**, one of three Bollington Brewery taps in Cheshire. The broad range of Bollington beers is complemented by two guests, a couple of real ciders, and four craft keg beers. Pretty excellent.

At the **Poynton Legion Club** itself (remember to uncheck the "Pubs Only" box in WhatPub, found at [whatpub.com](http://whatpub.com)), home of the Poynton Brewery, I find five cask conditioned beers, two from Poynton and three from other local breweries, perhaps with a predilection towards pales.

Polite non-members are very welcome, and pay a small premium on their beer. Fair enough say I.

Don't let the public transport challenge put you off visiting Poynton. Profuse use of words starting with a P (79), preposterous (make that 80).

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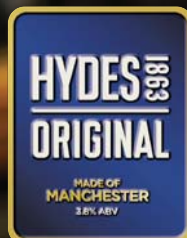
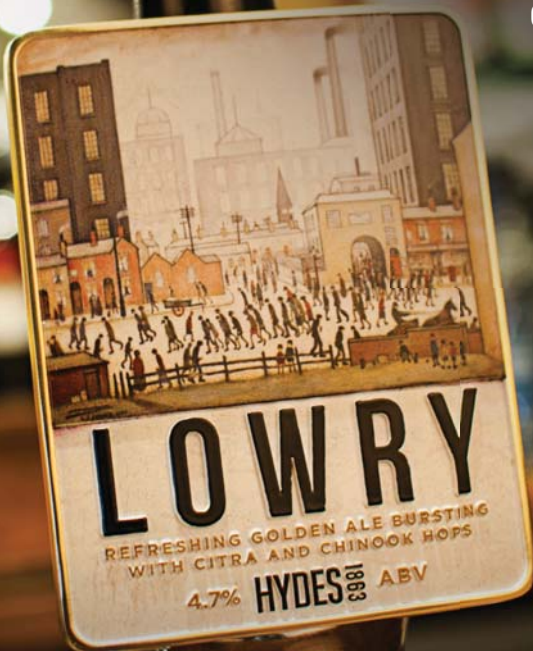
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# Awards & Presentations

## Stockport Beer of the Festival and other awards

Over the summer and autumn months Stockport & South Manchester CAMRA was out and about presenting various awards from the 2018 Stockport Beer & Cider Festival.



here are Blackjack's Rob Hamilton (left) and homebrewer Jonah with their certificates.

The Gold Award in the Beer of the Festival competition was a joint affair – the winning beer was brewed at **Blackjack Beers** but to a recipe devised by homebrew IPA competition winner Jonah Stancombe. Jonah's JIPA was a 6.5% New England-style IPA packed with juicy tropical fruit notes. Pictured

The presentation of Cider and Perry of the Festival involved a weekend away as both winners were in deepest Somerset. Wells was our base for the weekend and en route we diverted to the wonderfully-named Nempnett Thrubwell to present the Perry of the Festival award to **Nempnett Cider** for their Piglet's Perry. Pictured below, Stockport Festival Cider Manager Charlotte Bulmer presents the certificate to Nempnett Cider's Keith Balch while other members of the CAMRA party look on.



The following day the party travelled south of Wells to Long Sutton to present the Cider of the Festival award to **Harry's Cider** for Scrummage, which also happens to be CAMRA's current national cider champion. Pictured below, Charlotte Bulmer presents the award to Harry Fry.



Society of Independent Brewers (SIBA). Pictured above with their certificates are Stockport Brewing's Andy Pass (left) along with Jonah.

Jonah won himself a second award as another of his beers gained the Silver Award. This was a delicious milk chocolate porter at around 5%, brewed at **Stockport Brewing** which later sold the beer as Magnum. This beer has gone on to greater things as it also earned Stockport Brewing a gold medal in the north-west competition organised by the



receiving the certificate for Black Voodoo, a 5.1% chocolate orange stout, from *Opening Times* editor John Clarke.

The presentation of the Bronze Award involved a trip to Wakefield on a very wet day in early December. The destination was **Fernandes Brewery** where we were able to enjoy several excellent beers from the Fernandes range in the bar attached to the brewery. It was also good to meet members of the local CAMRA branch who joined us while we also visited several very good pubs in the city. Pictured left is Leanne Ainley



Street in the City Centre. There are usually dark beers on the bar at the City Arms and for the duration of the Winter Warmer Wander both a stout and a porter were available all of the time.

A busy few months also saw presentations to the Champion Mild Pubs as voted for by the record 92 participants in this year's Mild Magic. The Stockport winner was the **Petersgate Tap**, which must be running out of wall space by now. Father and son team Alan and Chris Gent are shown here with their certificate. The 'out of Stockport' winner was the **City Arms** on Kennedy

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# Stagger

## Heaton Norris with Chris Morris

A hardy group of pub enthusiasts assembled in South Reddish for September's Stagger. With summer gone and the nights drawing in, the sun might not shine as brightly but perhaps a glass of cask ale might do instead.

Our quest began at the **Carousel** on Reddish Road. A recent convert to cask ale, we were all keen to see how it was getting on. A refurbishment had given the pub a comfortable and welcoming environment which seemed very popular with the locals. Food features strongly but it was good to see that cask beer was not forgotten, with three available. Greene King's IPA and Abbott Ale were untried, everyone opting instead for Coach House Cheshire Gold which was found to be in good form. A great start to the evening.

With the next pub located some distance away, our party split in two, with your correspondent continuing on foot and everyone else waiting



for the bus. Three stops later, the race was a tie with both parties arriving at the **Navigation**, on Manchester Road, at the same time. Owned by Beartown Brewery, the pub's name refers to the Stockport branch of the Ashton Canal that used to run alongside. A central bar services both a lounge, where we sat, and a vault which has a pool table. Four cask beers were available and all sampled. Beartown's Bearskinful and Bear Ass were in good condition, as was the Holt's Bitter. Unfortunately, the Beartown Best wasn't to the same standard.



A short walk along Belmont Way brought us to Robinsons **Silver Jubilee** in Hamilton Square. Built in 1977, this estate pub caters very well for the local community with popular events and entertainment arranged regularly.

Robinsons Unicorn was the sole cask available and this was found to be in excellent condition. On sitting down to sample, a member of our group accidentally spilt his drink. The accommodating bar staff renewed it without charge which understandably went down very well with us. Full marks there for some great customer service!



Next on our list was the **Hope** on Wellington Road North. Bought by Martin Wood in 2012, the pub was greatly improved by the introduction of a range of cask beers plus the addition of the Fool Hardy Ales microbrewery in the cellar. The pub and brewery have both since won numerous awards.

Eleven cask beers were available - Fool Hardy's Random, Reckless, Rhidonkulous and Rannygazoo Plum Porter were all sampled and found to be in good condition. So too were Millstone Light and

Hopback Hopfest. Other cask beers available were Fool Hardy's Risky and Ravenous, Boss Amber's Gambler, Outstanding 3.9 and Salopian Pogo.



Brewery's Metropolis, Holt's Bitter as well as Ramsbury's Triple Hop and RPA were found to be in good form.

Walking down Wellington Road North, we arrived at the **Railway**. The name refers to the long-closed Heaton Norris Station that was situated opposite. Live music and karaoke are regularly featured and these prove very popular with the locals. Four cask beers were available and all sampled. Colchester



Further down Wellington Road North brought us to the **Midland**. One of the older pubs in Stockport, it was built in 1833 and also features original floor and wall tiles from a later 19th century makeover. It was recently saved from being demolished by a local campaign to convince the council to re-think their plans for a wider pavement outside. As with the other pubs, quality was good here too, with Hobsons Best, JW Lees MPA and Black Sheep Best Bitter sampled.

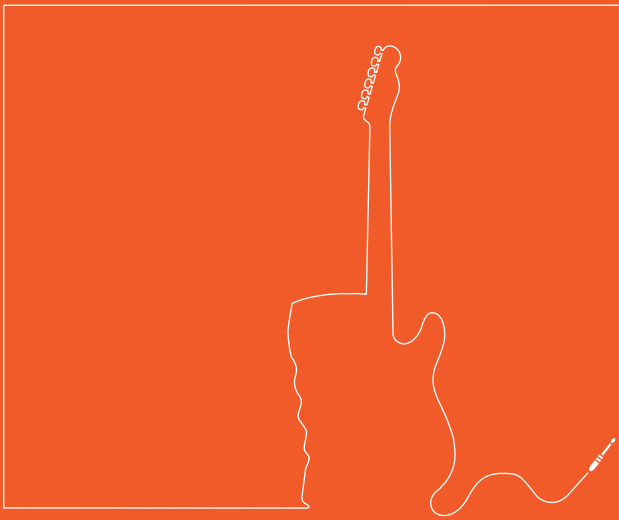
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Staying on Wellington Road North, our final venue for the evening was just up the hill at the **Magnet**. Bought in 2009 by the Watts family, it has been transformed from a derelict keg-only pub into a multi-award winning phenomenon. When we visited, an impressive fourteen cask beers were available and digital screens have been installed to make choosing a little easier. Hawkshead Dry Stone Stout, Purple Moose Glaslyn Ale, Salopian Oracle and Tiny Rebel Morning Glory Breakfast Stout were sampled and all in good condition. Other casks available were Howling Hops Tropical Deluxe, Track Brew Sonoma, RedWillow Faithless 88, Tiny Rebel Chur Bro, Riverhead Brewery's Infusion, Black Iris British Summer, Cullercoats Dry Hop Project, Beartown Yankee Bear, Northern Monkey Dirty Harry Rye Beer and Thornbridge Jaipur.

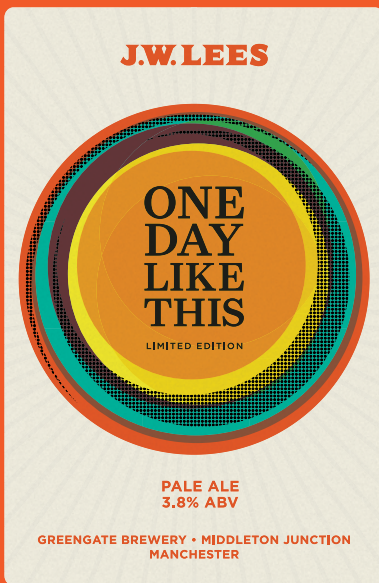
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In summary, this is a great Stagger that is highly recommended. For those who like choice, we counted a total of 40 different cask beers available in these seven pubs of which 22 were tried and all but one found to be in good condition.

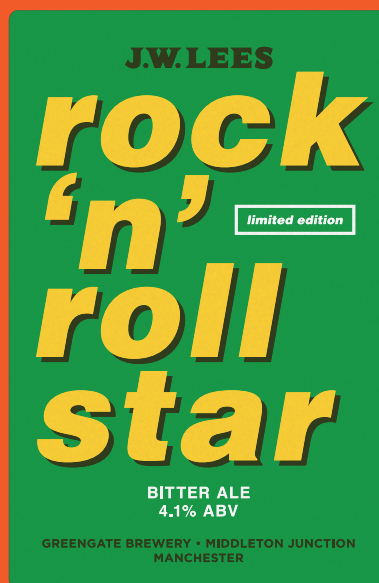


"IT'S NOT ROCK 'N' ROLL,  
BUT I LIKE IT"

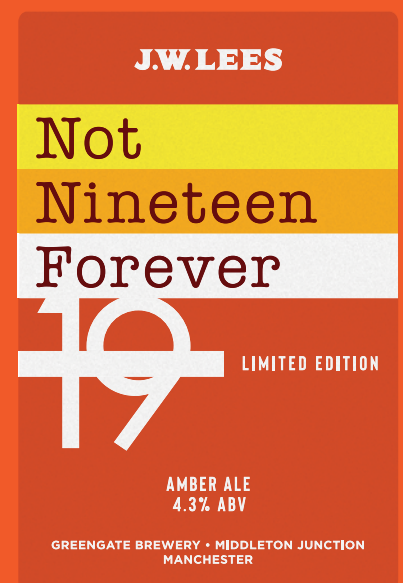
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PLUM PUDDING  
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J.W. LEES

# CAMRA Discounts

First things first. As was made very clear at the last 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 four 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](mailto:stocam@btinternet.com).

Here are the pubs of which we currently have full details:

- ☺ **Ashlea, Manchester Road, Cheadle:** 10% off cask ales.
- ☺ **Ashton Tap House, Market Hall, Ashton-u-Lyne:** 10p off a pint and 5p off a half of 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:** 30p off the first pint of a 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:** 20p off a pint of cask ale.
- ☺ **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).
- ☺ **Heaton Hops, School Lane, Heaton Chapel:** 10% off all draught beers.
- ☺ **Head of Steam, 653 Wilmslow Road, Didsbury:** 20p off a pint and 10p off a half of cask ale or real cider.
- ☺ **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).
- ☺ **Kings Tap, Station Road, Cheadle Hulme:** 10% off cask ales and bag-in-box ciders.
- ☺ **Ladybrook, Fir Road, Bramhall:** 10% off cask ales.
- ☺ **Malt Disley, Market Street, Disley:** 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.
- ☺ **Silly Country, Market Street, Droylsden:** 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 off a pint of cask ale.
- ☺ **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 Season for Autumn was the **Crown Point Tavern** in Denton. Since opening in June 2016 this lively micropub, overlooking Denton's pedestrianised Civic Square, has significantly improved the local beer scene by offering a range of six changing cask beers alongside traditional cider. In addition there are ranges of bottled and keg craft beers. A chalkboard lists the beers available, including notes on taste and style, and flights of three one-third pints are available too.

The presentation was made on Saturday 20 October after which there was a social around various other local pubs. Pictured here High Peak CAMRA Chairman Ben Zwierink (right) is shown presenting the award to Peter Goodwin (left) and Ken Marsden of the pub.

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# Brewery News

## Two More Newcomers

Stockport has gained another new brewery – at the **George & Dragon** on Cheadle High Street. Walk through the pub to the smoking area and in front of you is the **Cheadle Brew House**.



The brewery is mainly designed to supply pubs in the Amber Taverns chain (of which the George & Dragon is one) although there will hopefully also be some free trade. It has moved from another Amber Taverns pub, Hogarths in Bolton, and relocated with it is head brewer Jonathan Winchcombe (pictured here) who is appreciating the extra

room in the tailor-made brew house (at Hogarths the brewery was in the pub cellar).

Jonathan is an experienced brewer, having started out at the Little Ale Cart and Neepsend breweries in Sheffield before moving to Hogarths in 2013. He told us that brewing started in Cheadle on 16 November and a variety of beers, now branded as Cheadle Brew House, have been brewed using the four-barrel brewery – which is the Hogarth's kit 'with a few tweaks'.

There's Bitter, a ruby beer at 4%; US Triple Hop also at 4% and using a classic combination of Chinook, Cascade and Centennial hops; Aussie Pale (4.3%) with Galaxy and Vic Secret hops, and also dry-hopped with Vic Secret; Citra, also 4.3%, with Citra hops all the way; Stout is 4.8% and includes six different malt varieties as well as generous hopping; and in the fermenter when *Opening Times* called was Enigma at 4.2% and using Australian Enigma hops.



The beers will be on sale at the George & Dragon, as will beers swapped with other breweries – to date swaps have been arranged with Poynton Brewery and Sheffield's Blue Bee. A welcome addition to the area.

## Manchester Union Brewery



Launching in January, some three and a half years after its inception, is Manchester Union. Like many of the city's new craft breweries it's situated in a railway arch on North Western Street, behind Piccadilly Station. Unlike many of the city's new craft breweries, however, this is a dedicated lager brewery.

It's a project by experienced brewer Ian Johnson, Will Evans of wholesalers Cave Direct, and events and marketing specialist Jamie Seahill (who are pictured above right, right to left). Ian previously ran the Six O'Clock Brew Co. using a tiny kit based in a corner at Blackjack Brewery, and the first beer, a properly matured 4.8% pilsner, based on Six O'Clock's P45 Czechmate, should be good to go by mid-January, having been brewed in November.

It's brewed using German lager malt (from Weyermanns in Bamberg) plus a little cara-malt for colour. The hops are classic Saaz and Marynka from Eastern Europe. The beer is currently undergoing several weeks' conditioning (as many classic German and Czech lagers do) but *Opening Times* was lucky enough to get a taste out of the conditioning tank and can tell you that we are all in for a treat; it's

an appealing golden beer with a crisp edge and a good smack of hops. The beer will also be unfiltered and unfiltered but the aim is to get it as clear as possible.



The brewery itself is an impressively shiny and state of the art stainless steel kit – but it doesn't come from Germany but instead was sourced from Johnson Brewing Design in Bury. It uses what is known as a single decoction mash system – this is a process to maximise the extract from the malt, and is commonly used in the production of German and Czech lagers – so what we are getting here is the real deal.

This all deserves to be a huge success and, on the basis of our limited sampling of the not-quite-finished product, it certainly will be.

# Calling all graphic artists

## Design graphics for Mild Magic Beer Festival tickets and beers to be won

### Design will be used in advertising and embroidered on the prize garments

### Don't delay!

## Deadline 6 February

For full details see

[www.ssmcamra.co.uk/MildLogo.htm](http://www.ssmcamra.co.uk/MildLogo.htm)  
or contact [stocam@btinternet.com](mailto:stocam@btinternet.com)

# City Centre News

Last time we reported that the new **Beatnikz Republic** bar, on the corner of Tariff Street and Dale Street, had opened but was still a work in progress. It's now finished so we've been back.



Paul Greetham's Beatnikz Republic Brewing is on the other side of town on Red Bank in the 'Green Quarter', having relocated from London. After starting as a keg-only brewer, cask ales now account

for over half of production. Initial plans did not include a bar or tap but when Paul was approached by a potential investor he suggested opening a bar.



The long L-shaped room has plenty of seating and a brightly-lit bar at the far end where you will find the 12-tap keg offering and three cask beers. In a slight change of layout from the initial opening, the handpumps are now on the main bar facing outwards, to

emphasise that cask beers are sold as well. Food comprises pies and scotch eggs from local producer Beehive Foods.

There have already been two guest tap takeovers – from Sweden's Omnipollo and The Bruery from California. More events will be planned in the future.

Beatnikz Republic is at 35 Dale Street. It opens from 4.00pm to 11.00pm Monday to Thursday and from 12 noon to midnight Friday to Sunday (11.00pm closing on Sunday).

## Cask in Ancoats



In Ancoats, overlooking New Islington Marina, is the new branch of **Cask** – a rather larger and brighter affair than the well-loved original on Liverpool Road in Castlefield. Inside it's large, open-plan and high-ceilinged, but it's warmly-lit and the appearance will be softened by many brewery advertising signs that will be going on the walls.

The new bar opened on 4 December and has really hit the ground running with its beer offer. Seven handpumps offer a choice of six cask beers (including permanent guests from Squawk and Pictish breweries) and a traditional cider – Gwatkin Yarlinton Mill when *Opening Times* called.

In addition, there are 20 keg taps which include two reserved for Belgian beers (a cherry beer and a changing guest – Westmalle

Dubbel on opening), a big German offer including Hacker Pschorr, Paulaner and Krombacher, two taps for Spain's La Pirata (one of which will permanently be a gluten-free beer), six changing guest beers and numerous others. The bottled and canned beer list is huge.

There's no kitchen but customers are free to bring in their own food (as long as they clear up afterwards of course).



The icing on the cake really is that all of this is overseen by Warren McCoubrey (pictured left) – an expert licensee who will not knowingly sell a bad beer. Warren has been involved in the Manchester beer scene for many years now (including a long stint at Marble) and is always a reassuring presence behind a bar.

Cask is open from 12 noon to 11.00pm every day (with midnight closing on Friday and Saturday in the pipeline).

## Track Tap

Manchester's Track Brewing Co has closed its old taproom at the brewery on Sheffield Street. The good news is that its new taproom has opened nearby.



Track has reached an agreement with the developers of the Crusader Mill (64 Chapeltown Street, M1 2WH) to use the top floor of the old

mill for the foreseeable future. Once you have conquered the stairs (or braved the lift) you are greeted by a warm and welcoming space which has proved very popular – and on the bar you'll usually find Sonoma on cask alongside a range of Track keg beers.

The Tap is open from 5.00pm to 10.00pm on Friday; noon to 10.00pm on Saturday; and noon until 8.00pm on Sunday.

## Kings Tap in Cheadle Hulme

This former Wetherspoon pub, now run by the Stonegate Pub Company, is undergoing a new lease of life following the arrival of new manager Jenna Wells.



Jenna (pictured left) has moved to the Kings Tap from another Stonegate pub, the Royal Oak in Weymouth, which was the local CAMRA Pub of the Year in 2015. She tells us that much work has been carried out behind the scenes, including a cellar revamp and the installation of a new cooler. As a result, the pub has regained its Cask Marque accreditation. The staffing has been sharpened up and quite a few of the old customers have been shown the door – the aim is to make this much more of a family-friendly pub than it may have been previously.

Jenna also believes in quality over quantity so there are regularly three cask beers available along with traditional bag-in-box ciders (in her previous pub there was a 'cider shelf' with no fewer than 12 different ciders available). More cask beers will be introduced when trade justifies it - and there is quite a lot of choice from the Stonegate-nominated suppliers.

There are quiz nights and karaoke, and more beer-focussed events are planned too.

The Kings Tap is at 11-13 Station Road and opens at 11.00am Monday to Thursday and 9.00am Friday to Sunday.



*Jenna and the Kings Tap Team would like to invite you to try our beers, served with pride!*

Working with both local breweries and more national brands, the quality of beer is right here!

10% off all cask, craft and real cider for ALL VALID CAMRA CARD HOLDERS!

Grab a cask ale collect card! Buy 7 pints, get the 8<sup>th</sup> FREE!

### New Opening Times

Monday to Thursday: 11am – Midnight

Friday and Saturday: 9am – 1am

Sunday: 9am – Midnight

*Please note, closing times may vary during winter*

# THE KINGS TAP



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