

Merry Christmas to all our Readers and Advertisers

Inside – win great prizes on The Winter Warmer Wander Full details on page 13





The Stockport & South Manchester CAMRA Pub of the Month for December has been won by the Railway on Wellington Road North, Stockport. Adrian and Barbara Palmer explain why it won.



t was not so long ago that the Railway on Wellington Road North featured as one of the pubs on the "A6 - Road to no Beer" campaign. As you may guess, there have been considerable changes since then.

Things started to look up on November 2008 with the arrival of Ray and Pam Ford. Ray and Pam had 17 years' experience in the licensed trade and before taking over at the Railway they had spent a period as relief licensees at the Royal Oak in Bollington. In July this year they completed the purchase of the pub from Punch Taverns, since when great strides have been made.

Situated at the junction with Georges Road, the Railway is in something of a customer starved area, and there are three more pubs close by. However Ray and Pam have steadily built up the trade and this has gained momentum since the pub became free of tie.

Sensibly, Ray has increased the number of cask beers slowly, thereby maintaining quality. There are now four available – Holt's Bitter is the house beer and this is accompanied by semi-regular Ruddles Bitter and two changing guests. These are usually of a "session" strength and breweries such as Slaters, Harviestoun, Springhead and Bradfield have featured.

Other attractions include Monday night poker sessions, pool teams play on Wednesdays, Friday is open mic night while live jazz, with some top class acts, is a Sunday night feature.

Projects in the pipeline include lunchtime food, roofing over part of the yard, and also starting a bed & breakfast operation, which will come in handy for visitors to Stockport Beer Festival! This well deserved award will be presented on the evening

of Tuesday 29 December – all welcome.

The pub is easily accessible on public transport as it is on the 192 bus route and is just a short walk from Stockport bus and rail stations.



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









Our ales can all be sampled at The Griffin, Haslingden; The Railway, Portwood Stockport or The Sportsman, Hyde.

COMMENT, NOTES & CONTENTS

Opening Times – Comment

The Stockport pub scene continues to improve and this month we welcome the town's newest free house, the Magnet on Wellington Road North, and also celebrate the success of its near neighbour the Railway. Together with about half a dozen other pubs they are part of what we have termed Stockport's "Northern Quarter" which, like its Manchester namesake, has developed a collection of varied but always interesting cask ale pubs. We have a look at Stockport's N/4 on page 15.

Of course winter is the time for winter ales and I do hope you will all take time out to go on our Winter Warmer Wander. This year we have better and more prizes, and have made it really easy to win one of them. Give it a go.

Finally just a mention of our front cover. This is taken from a Christmas Card produced by the Brewery History Society. Check them out at <u>www.breweryhistory.com</u>. The card itself can be obtained from Beer Inn Print a superb supplier of books, guides and many other beery publications and memorablia. They are at beerinprint.co.uk. Highly recommended.

Opening Times - Information

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 & NE Cheshire, Trafford & Hulme, North Manchester and Macclesfield & E Cheshire Branches. The views expressed are not necessarily those of CAMRA either locally or nationally. 7,000 copies a month are printed by Phil Powell Printing of Failsworth. All articles copyright CAMRA unless otherwise stated.

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Nutts About Drugs

he furore over the sacking of Professor David Nutt as Government chief drugs adviser has overshadowed any serious debate about his very questionable argument that many illegal drugs are in fact less harmful than alcohol.

Those advancing this view invariably cloud the issue by confusing the overall impact on society with the effect on individuals. Obviously, given the prevalence of alcohol in society, it is perhaps not surprising that more people in total experience harmful effects, and nobody is denying that, if consumed to excess, alcohol does you no good. But is it true that it is more dangerous on a proportionate basis? I really don't think so. Indeed, when interviewed on the radio, Nutt refused to be drawn on whether the harm caused by ecstasy, proportionate to the number of users and the frequency of use, was less or more than that caused by alcohol, and indeed seemed to waffle and prevaricate on the issue.

Many people drink alcohol as much (if not more) for the taste as for the effect. I'm not aware that you can say that for any other drug. And, more importantly, alcohol can be consumed regularly in moderation throughout an adult lifetime without any adverse health effects, and even with some small benefits. Can that really be said for cannabis, ecstasy, LSD or cocaine? Many other distinguished scientists have questioned Nutt's stance on this, for example Professor Robin Murray of King's College, London, pointing out that regular cannabis use, even at a very "moderate" level, has been proved to impair memory.

Professor Nutt also said that "parents should be aware that the drug that is by far the most likely to harm their children is alcohol". Across the whole of society, that may be true, but no drug can harm you unless you actually use it. Obviously parents don't want their teenage offspring either drunk on Diamond White or stoned on skunk, but on an individual basis I'm sure the vast majority would prefer them to have a glass or two of wine or beer rather than a daily joint.

Everyone Must Suffer

f you were to believe the media, Britain is in the grip of an unprecedented alcohol crisis, with consumption rocketing upwards to record levels. However, when you look at the facts, they tell an entirely different story. Despite the introduction of "24-hour drinking", average consumption has been falling steadily for the past five years, and indeed at present is now dropping at the fastest rate since the late 1940s.

This does not seem to tally with reports that drink-related liver disease and hospital admissions with a link to alcohol abuse are both rising, and in some town and city centres there is a continuing high level of alcohol-related disorder. It is often argued by anti-drink campaigners that reducing the overall level of consumption through higher taxation and other curbs will bring about a proportional reduction in social and medical problems. However, it is clear this is not happening in the UK, and it seems that all the adverse propaganda dissuades responsible people from even moderate drinking, while the irresponsible continue undeterred.

Surely this suggests that, rather than hitting all drinkers with a big stick, we need a much more targeted approach to alcohol problems that leaves the sensible majority alone.

Curmudgeon Online: www.curmudgeoncolumns.blogspot.com

Cask Champions 2009 – Didsbury Beer Festival

STOCKPORT & South Manchester CAMRA presents a variety of awards but one is presented very infrequently. This is the "Cask Champion Award" and is presented to a person or organisation that has made a particular contribution to cask ale in the branch area.

However this year the award was made and the lucky recipients were the organisers of the Didsbury Beer Festival. The festival was only launched last year but really raised the flag for cask beer in South Manchester. A large crowd enjoyed the combination of local and Lake District beers and real cider, and managed to drink the place dry.

This year's event was considerably bigger but nevertheless was again a huge success. Over 3,000 people crammed into the hall and marquee with the result that both beer and cider had to be reordered on the Friday. There was a CAMRA stall which saw an impressive 29 new members signed up.

On the opening night, the Stockport Beer & Cider Festival organiser Jim Flynn presented the Cask Champion Award to the Didsbury Festival organisers. He is pictured (*left below*) presenting the award to Didsbury Beer Festival's Phil Saunders and Jeff Seneviratne. Local CAMRA member and festival bar manager Robin Wignall (*right*) looks on.



Phil and Jeff were understandably delighted, telling *Opening Times* "Didsbury Beer Festival is delighted to accept the prestigious 'Cask Champion' award from CAMRA. It's an important achievement for us and acknowledges our keenness to provide a quality festival with quality cask ales from a range of quality brewers".

" It provides us with the confidence to continue to work on bringing a 'Real Ale' experience to a wide audience including some who may have only tasted 'lager-beer' from an illuminated edifice at close to freezing point. We aim to continue to provide an adventurous variety of quality cask beers for the seasoned real ale connoisseur too".

"The award will give us the encouragement to make Didsbury Beer Festival a worthwhile annual event for those who enjoy real ale and who want to support our brewing heritage. Thank you to all who have supported us in gaining this award".

Three Rivers Dries Up

We don't have much room for Brewery News this month (a full round up next time). However one major development has come to our attention. It seems that Stockport's 3 Rivers Brewery has ceased to be. The company is in liquidation and we understand that little or no beer has been produced for some weeks. We only heard of this late in the day so it put the kibosh on the 12th Opening Times Birthday Beer (which was to be an imperial stout from 3 Rivers). We gather that 3 Rivers' Mike Hitchen has formed another company so hopefully something may emerge from the wreckage. Watch this space.





October's Stagger took us around and about Stockport Market Place, which of the whole Stagger programme must offer the highest ratio of pubs to walking distance, writes *Peter Edwardson*

E began at Wetherspoon's **Calvert's Court** on St Petersgate. Converted some years ago from a former furniture shop, it has to be said this is one of the less characterful of the chain, the interior being basically a long, rectangular box. We sat on some relaxing sofas near the front door, but in most of the front half of the pub the only seating available is high-level posing tables.

The pub was pretty busy for early evening. Nobody tried the regular real ales – Ruddles Best and Abbot Ale; of the guests, Deuchars IPA was distinctly poor, Grainstore Tupping Ale fairly average and only Beartown Bear Ass qualifying as good. While Wetherspoon's are often criticised for serving real ale too cold, all these beers were a bit on the warm side. Westons Marcle Hill Cider was also available on handpump.

Before the next pub, we took a look through the windows of the Stockport Arms and the Egerton Arms, both also on St Petersgate, to confirm that neither was serving real ale, which they weren't. Both pubs also had a marked dearth of customers – perhaps a lesson can be drawn from that.

Crossing the bridge over Little Underbank, we turned the corner of the Market Place to the Bull's Head an impressive Victorian building facing the Market Hall. Inside it has been given a smart refurbishment with no shortage of comfortable seating. Initially it was



fairly quiet, but while we were there a large number of mainly younger customers came in with the intention of seeing the three bands who were playing upstairs later. The licensee told us that on music nights the pub really "heaves and bounces". A Robinson's pub, it offered an impressive range of their beers at very reasonable prices. The staples of Hatters and Unicorn were not tried, but Dark Hatters, Cumbria Way, Dizzy Blonde and the seasonal beer Wags to Witches were all between good and very good.

We then backtracked across the Market Place to the **Bakers Vaults**, another Robinson's pub in an impressive building. It has a distinctive, high-ceilinged interior with a central bar, and on our visit was dimly lit and decked with numerous Halloween decorations. Again the pub was busy in anticipation of a band coming on later. Three beers were available – Unicorn was only considered average, but Hatters and Dizzy Blonde were both above average to good.

There was definitely no live music in the **Boar's Head** just across the road, as it is against the policy of owners Samuel

Smith. Nevertheless, it was pretty busy with a mainly more mature clientele and had an excellent atmosphere. It has the rare distinction of actually having some walls reinstated in its most recent refurbishment a few years ago. As always in Sam's pubs, only one real ale



was available – Old Brewery Bitter – at an extremely reasonable price (\pounds 1.36 a pint, I think). Most of us felt this was on good form,

although there was one dissenter, possibly someone who wasn't a fan of this distinctive, malty Yorkshire brew.

Heading up the Market Place brought us to the **Pack Horse** opposite the Parish Church. This pub has an attractive 1930s half-timbered exterior, and inside has a main bar lobby and two rooms off, a pool room at the front and a cosy rear snug. In line with the modern trend, frosting had been removed from the



windows allowing passers-by to peer into the interior. This pub was noticeably quieter than those visited earlier. The usually excellent Copper Dragon Golden Pippin was slightly hazy and was pronounced disappointing by

disappointing by most of those who

tried it, although one member of the party enjoyed it. The other real ales available were Hancocks HB (now in fact brewed by Everards), which was in pretty good nick although maybe a little sweet for some tastes, and Shepherd Neame Spitfire which was comfortably above average.

We then headed up the hill past the church to the **Thatched House**, another 1930s half-timbered pub where the sound emanating from within leaves you in no doubt that it is a rock venue. Inside it has a basic interior where a band were going through rather leaden

renditions of "White Room" and "Crossroads" by Cream. Most of us managed to escape into the relative quiet of the beer garden. The only real ale on sale on this occasion was Wychwood Hobgoblin. Most felt that



this was a perfectly decent example of a somewhat lacklustre beer, but the licensee Banjo offered to change our beers as the barrel had come to the end. Weston's Old Rosie cider was also on sale.

Crossing the road and doubling back brought us to the **Old Rectory** which, not surprisingly, overlooks the church. This is primarily a dining pub and late in the evening was very quiet. It occupies an impressive Georgian building and has a spacious interior with plenty of relaxing easy chairs. Most of us went for Davenports "The Fall", which was pretty good, with one person trying Theakston Best Bitter which was of similar standard. Unfortunately one or two latecomers experienced very slow service as the staff seemed to be more concerned with tidying up at the end of the evening than attending to customers.

We returned down the hill to the final call of the evening, the Arden Arms on Millgate just off the Market Place. This superb

Ander Armonde of the inget by bott of the index multi-roomed pub is the current local CAMRA Pub of the Year, so its charms are fairly familiar, but it did not disappoint tonight. It was extremely busy, with people clustering thickly around the bar, but we managed to find some seats in a corner. The beer range was Hatters, Unicorn, Double Hop and Wags to Witches, all of which were between good and very good – over the range, the beer was probably the best of the night, closely shaded by the Bull's Head. The death of the traditional pub has often been pronounced lately, but it was certainly very much alive and kicking



was certainly very much alive and kicking in the Arden.

Thus came the end of an enjoyable evening in which we had experienced a distinct contrast between the live music venues and the drink and chat pubs, although most in both categories seemed to be thriving. As ever, these are only the impressions of a particular group of people on one specific night. Why not try the pubs for yourself and see what you think?



News from all over High Peak Branch this month – a rare beer from Millstone appears at a Mossley pub and a Buxton Good Beer Guide entry sadly closes.

HE latest pubs in the Branch area to get Cask Marque ratings are the **Sportsman** on Kinder Road, Hayfield (Thwaites) and the **Hare & Hounds** at Simmondley. Both these pubs are a little way out, the Sportsman a 15 minute walk out of Hayfield and the Hare & Hounds a similar distance from the bottom end of Glossop.

Robinson's Changes and Other News

A T the Hatters in Marple, Mark Singleton and his family are Ataking on a second pub in the **Ring O'Bells**, just up the road, though it may well be a temporary measure. Both are Robinsons pubs. Still with Robinsons and the **Horsfield Arms**, near to the Robbies bottling plant at Bredbury is advertised as an opportunity for lease. Finally with Robinsons, the **Red Lion** at High Lane has just appeared to have re-opened after a major investment that is believed to have a restaurant link with Sams Chop House in Manchester.

At the **Hare & Hounds** in Otterspool, between Marple and Romiley, the Hydes Original is accompanied with the seasonal Hydes beer and a guest on the third handpump, all in very good condition on our November branch meeting. There has also been a welcome real ale gain in Romiley where the **Romiley Arms** had Greene King IPA, Abbot Ale and Old Speckled Hen on handpump in mid-November.

New from Millstone

MILLSTONE Brewery at Mossley has a beer called "Mossley Brew" that has only been on sale previously at **Mossley Wholefoods** on Arundel Street in the town. From late October however, the **Britannia** opposite Mossley railway station and a Good Beer Guide entry again for 2010, will have the beer on draught. Phil and Alison are putting on a cask each Saturday. Their decision has been prompted by the number of people following the Manchester - Huddersfield Ale Trail (pubs selling real ale near to the railway stations on the line) and they felt it appropriate to offer a Mossley brewed ale regularly when the rail hoppers are most likely to visit. Mossley Brew available on Mossley Brew!!! Phil and Alison have also been seriously considering selling the local brewery's bottled beers as well.

Buxton News

N Buxton, the **Spa Bar** has gone keg. Initially, after the George closed a couple of years back, the bar started capturing some of the trade that drank the popular Storm beers there but with various other local outlets having a good choice of real ales, sales were such that the clientele did not drink it and there had been wasted beer of late. Locally Storm beers are still available at the **Swan**, as they are at the **Beehive** in New Mills. If its Hartington beers you want, try **Nats Kitchen** on Market Street. Note that **Beltane**, on Hallbank near the Town Hall, selected in the 2010 Good Beer Guide should now be deleted from your plans if you are visiting Buxton as it has closed.

The **Oakwood** on High Street West in Glossop, much revamped these days with comfy sofas and the splendid woodwork around the windows highlighted due to the curtains being taken down, sells Hatters and Double Hop, or it did on my last visit in early November, with locals telling me that Unicorn is not on as a regular beer, unusual for a Robinsons house. The Double Hop was excellent on my visit. Shepherd's Arms

7 Old Road, Whaley Bridge, 01663 732384 Marston's Bitter & Pedigree, Jennings Dark Mild & Snecklifter Up to 4 Guest Beers (changed weekly) 2 mins walk from Whaley Bridge Station Opening Hours: 3pm - Midnight (1pm Friday) Noon - 1am Saturday 2 - Midnight Sunday

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December Diary Tue 1st Christmas menu available Sat 5th — Disco & karaoke Sat 11th — Bobby Grants Blues Band Thurs 24th — open as normal - bookings accepted Fri 25th — bar only 12 - 3pm Sat 26th — 12 - 4pm bar & hot & cold snack menu Sun/Mon 27/28th — open all day for food Thurs 31st — 7pm till late - disco buffet £10 - ticket only Visit our web site www.the-sportsman-pub.co.uk



More Peak Pubs News from Robin Wignall with developments in Whaley Bridge.

NEGLECTED to mention last month that the highly successful beer festival at the **Old Hall** at Whitehough raised over £1,700 for local community worthy causes. What a good way to support those causes. Incidentally two of the Cottage Brewery Railway series beers were available at the Old Hall, with Broad Gauge and Golden Arrow with accompanying pump clips on the bar, whilst Full Steam Ahead was at the **Navigation** in Buxworth.

A remarkable story circulating at Didsbury Beer Festival related to the non-availability of Thornbridge St.Petersburg Imperial Russian Stout. Apparently all supplies of this wonderful brew, have for the time being been contracted to a Christmas Pudding manufacturer!

Early in November the **Red Lion** in High Lane was still closed whilst a major Robinson's funded refurbishment is undertaken. This seems to have been some months in the happening with still no obvious signs of re-opening. Could pre-Christmas be a target?

The **Board Inn** at the Horwich End end of Whaley Bridge gained a new tenant. Alistair Clayton has taken over. Alistair has a number of ideas to boost custom. He intends to develop food with light meals and bar snacks anticipated for a start. Sunday lunch and a curry night are also on the agenda. All day opening may be tried. Big screen football and live music will hopefully attract their own followings. There are also two real fires, important in High Peak winters. When I called Robinson's Unicorn, Double Hop and the seasonal Wags to Witches were available. Successive licensees have kept and sold decent beer, and I am sure that Alistair will keep up the tradition.

Wells Bombardier and St. Austell Tribute were the available beers at the **Soldier Dick** in Furness Vale in mid October, whilst across the road at the **Crossings** Cumbria Way was in good form. Here Peter and Lisa Sheridan are looking to add a fourth hand pump.

At the **Dog & Partridge** Bridgemont, Black Sheep Bitter has replaced Tetley Bitter as the staple beer, after a run of poor product from Tetley's. This sort of news is of course the precursor of the demise of the Tetley brewery in Leeds.

A brief visit to the **Beehive** in Combs found a Copper Dragon beer on the bar, to accompany Draught Bass. More on this next time.

It is a while since I had called in the **Hanging Gate** at Cockyard on the main road twixt Whaley Bridge and Chapel en le Frith. This is mainly an eating house with lunchtime deals being popular. These days only one hand pumped beer is available, Black Bull Bitter from Theakstons'. This is unusual in the area.

At the **Shepherds** in Whaley Bridge Sue Greenwood has had two extra hand pumps added to the bar. The work was carried out in early November and when I visited nine out of the now ten hand pumps were in use. As the Shepherds is a Marston's house Sue is tied to the Marston beer list, but with so many smaller breweries belonging to the empire a good range of beers is available. As well as Marston beers, ales from Jennings, Ringwood and Wychwood / Brakspear are regularly available, with seasonal beers popular with customers.

A recent copy of the *Buxton Advertiser* had a photograph of what is now Wetherspoon's. Back in 1910 it was the Midland Hotel and was a railway owned hotel.

Finally a 'seen at the bar' which might appeal to active and exhibitionist octogenarians. The Navigation at Buxworth boasts the following advert on a chalk board above the bar: 'Buggy over 80's Nudist Trampolining Formation Team. Apply at bar for membership.'



LIVE MUSIC SAT/SUN NIGHT

AA Best of British Guide CAMRA Regional Pub of the Year 2001 CAMRA National Pub of the Year 25 consecutive years in the CAMRA Good Beer Guide Voted as one of the Top 200 pubs in the UK (Guardian/Observor 2009)







he Trafford & Hulme CAMRA Pub of the Season Award for the winter has been won by the Bulls Head on Cross Street in Sale.

This is a tremendous achievement for the new licensees Jim and Christine Hartley who have turned a rundown keg outlet into a welcoming real ale establishment. The presentation will take place on January 14th 2010 from 8pm. A more detailed article will appear next time.

Autumn Pub of the Season

rafford & Hulme Branch's Pub Of The Season for Autumn award was presented to Electrik on Wilbraham Road, Chorlton on Thursday 15th October.

The fledgling bar had narrowly missed out on the Manchester Food And Drink Festival Best Bar award three days earlier, so it was pleasing for all concerned to see the bar full for the presentation of their CAMRA award. An added honour for the bar was the attendance of the local MP John Leech plus two local councillors Norman Lewis and Paul Ankers.

Presenting the award to the bar's manager Matt Robinson & co-owner Justin Crawford, Trafford & Hulme Vice Chair Paul King said it was unprecedented for a bar that has been open just 8 months to win a Pub of the Season award. However Electrik's commitment to serving a varied selection of three ales from small breweries from day one had been recognised by the members.

Pictured L-R below are local CAMRA member John O'Donnell, CAMRA's Regional Director for Manchester Ralph Warrington, Electrik's manager Matt Robinson, John Leech MP, co-owner Justin Crawford and councillor Norman Lewis.



The Winter Warmer Wander.....

his month 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 and New Year season, and on into the cold nights of January. Like the Mild Challenge and the Cider Circuit, this is the chance for you to visit some new pubs and try some new beers. This year we have more prizes than ever before and more chances to win.

What you need to do...

Buy at least half a pint of cask conditioned stout, porter, old ale, barley wine (or if none are available any other premium beer at 4.5% ABV or greater)

Set the pub to put a sticker on its entry below (if they can't find a sticker, just get a signature).

Get 10 stickers and you will win three bottles of winter ale plus two tickets for the National Winter Ales Festival.

20 stickers will get you the 10-sticker prize plus an entry into a draw for a hamper of winter ales

Visit all 30 pubs and you will win the 10-sticker prize, entry into a draw for a hamper and a £25 food and drink voucher kindly donated by the Ashlea, Cheadle.

The Winter Warmer Wander runs from Saturday 5 December to Sunday 17 January.

Completed forms need to be with Dave Platt, 138 Broom Lane, Levenshulme, Manchester, M19 3LJ by 18 January (so we can post tickets in time). Here are some of the beer styles you can expect to see on the Wander....

Porter and Stout – almost died out as cask beers in the second half of the 20th Century. Howveer in recent years, smaller craft brewers in Britain have rekindled an interest in the style. Look for profound dark and roasted malt character all underscored by hefty hop bitterness. **Porters** are complex in flavour, range from 4% to 6.5% and are typically black or dark brown; **Stouts** can be dry or sweet and range from 4% to 8% ABV.

Old Ale is a style has re-emerged in recent years. Old Ales, contrary to expectation, do not have to be especially strong: they can be no more than 4% alcohol. Neither do they have to be dark: Old Ale can be pale and quite hoppy; darker versions will have a more profound malt character with powerful hints of roasted grain. Old Ales typically range from 4% to 6.5%.

Barley Wine has to be strong, with plenty of malt and hops in the recipe. They mature beautifully, both in cask and bottle. The local classic of the style is Robinson's Old Tom (8.5%).

Tel no.....





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Magnet Opens



StockPORT'S latest free house, the Magnet on Wellington Road North finally opened its doors on Friday 13 November and while it is early days yet, the pub appears to be a hit with local drinkers.

The rambling interior has had a thorough makeover and is now clean and bright, combining traditional décor with modern styling. Lee (*pictured right*) and Lesley Watts, and Sarah Bergin are in charge so as you might expect there is great attention to detail and great beer quality.



The 14 handpumps have been dispensing a range of micro

brewed beers and it is possible that top selling Whim Arbor Light may become a permanent fixture. In addition to the cask range there is a small range of Belgian, German and American beers available in bottle (including Jever Pils, your editor's favourite German beer). This may increase and real cider is also expected to put in an appearance.

Highly recommended and an important addition to the town's pub scene.

Stockport's N/4...

ANCHESTER'S Northern Quarter is known for its wide range of varied pubs and bars. With the re-opening of the Magnet, it has been suggested that Stockport might be able to lay claim to something similar.

The northern side of the Town Centre can now boasts an impressive array of pubs. Our tour would start on Princes Street with the **Swan With Two Necks**, Trigger and Pam Dean have really taken the pub by the scruff of the neck and turned it into the listed gem it should always have been. The unspoiled inter-wars interior presents a fine backdrop to a wide range of Robinson's ales including Dark Mild, Old Tom and the current seasonal.

Heading now down Heaton Lane to the **Crown**. Ably run by Steve Alexander the Crown needs little introduction. Up to 16 changing guest beers, always including at least one mild, a stout or porter and a Pictish beer, are served in top



condition, again against a historic backdrop, this time a largely unspoiled Victorian pub. Real cider is to be had here as well.

Across the road is the **Pineapple**. The second Robbies pub on the tour this community pub offers Unicorn, Hatters, Cumbria Way and the current seasonal. Quality is invariably high and the pub is a regular in the national Good Beer Guide.

The **George** sadly still has no real ale. The handpumps from its last dalliance with cask remain on the bar and disused so we can live in hope that it might give the real thing another go.

Janet Howarth, licensee of the **Midland** on the A6 is looking forward to new customers from the resurgence of the pub-going scene in an area which has seen the opening of a muchlauded free-house, the Magnet. Although currently



offering Greene King IPA, she wants to offer further beers to complement that; currently she is waiting to see how things progress. The Midland is a clean and well-run establishment that deserves our support. You will be made much welcome too by pub dog, Max.

Janet has a successful history in running local pubs - a good stint at the now demolished Crown in Longsight was followed by more than a dozen years at, of all places, the Magnet! The Midland therefore completes that circle

Next up is the **Magnet** and across the road is the **Railway**, our current Pub of the Month. Ray Ford had really turned this pub round and now that he is free from tie is gradually introducing guest ales. There are currently guest beers alongside the permanent Holts Bitter.

Finally, a little further out is the **Hope**. For many years this doggedly keg-only pub was the "no hope" for cask ale drinkers but all that has changed now. Draught Bass is the sole cask ale (and rare for the town) but is invariably of good quality and sells well.

So, there you are. Stockport's N/4.

Cheadle Hulme Changes

HE Joseph Holts Pub, the Cheadle Hulme has reopened

after complete redecoration and with new furniture throughout. The Lounge and Vault have undergone minor changes but there is a completely new Carvery at the rear. The former under used function room and the rear door have been removed and the whole area opened out to extend the restaurant. The raised area has been retained and lengthened.

Since David Woods became the manager, he has brought his considerable experience and expertise to maintain and indeed improve the beer quality, even previous beyond the excellent standard. The Carvery will now offer a



great meal deal, with carvery meat, barm cake, chips and a pint or other choice of drink for £5.95 throughout the week or Carvery only for £5.25; £6.95 or £6.25 on Sundays but the chef, Neil Smith also offers a range of other meals, all cooked on the premises and a choice of desserts for around £3.00 each.

The **Hesketh** also reopened at the end of November, having been extended at the side. James, the Landlord said 'we are extending the bar and moving all the food into the new area, with an enlarged Carvery, to give a more pleasant experience to both drinkers and diners'.

Work has commenced on the $\ensuremath{\text{Cross Keys}}$, closed after the fire damage.

Two local pubs undergoing refurbishment as we went to press were the **Griffin** in Heaton Mersey and the Duke **of York** in Heaviley. I am guessing that both will be open for Christmas so I will try and visit both in time for next month's issue. That's all for now – see you all in 2010.



Gone but not forgotten... Ashton under Lyne, a study in misery for the drinker, by Steve Gwilt

f anyone wants an example of an area facing serious pub depopulation they might do worse than a trip to Ashton under Lyne. The unofficial capital of Tameside, Ashton is an established market town. A place built on cotton, coal, spinning and engineering. With its brick-built terraces and fine substantial stone-faced public buildings the place has had its ups and downs, but the average drinker can only be horrified at the rate of pub closures in the town.

In 1995 CAMRA published a very useful guide to the pubs of Tameside and this article relies heavily on that excellent work edited by Ralph Warrington. But Mr. Warrington and his fellow surveyors surely cannot in their wildest nightmares have seen what would happen to the 92 pubs and clubs they listed.



The old heart of the town is a shadow of its former vibrant self. The Pitt Nelson and (latterly the awful "bedroom" - pictured left) one of Ashton's landmark pubs stands opposite the re-opened market closed and boarded with ualv chipboard. Chute bar (once Sloanes and the Nag's Head before that) is closed and up for sale. Old Street sees The Old Vaults (Chambers) boarded up; the once lovely Highland Laddie (Sam's, camel bar), and Chester Moonshines (the 'revolution' then the player') both like the capital letters of their subsequent reincarnations. lona gone. On Stamford Street the Stamford Arms (Loose Moose) is now a bridal shop, while Yates's fine Georgian brick Wine Lodae Browns, Doctor _egends) stands defenestrated forlorn.

and derelict.

On Penny Meadow the (lively but keg only) **Bowling Green** remains, while the **Tontine** has just re-opened after a period of closure. The **Albion** sits closed with signage removed awaiting demolition for a road scheme. This is a particular tragedy: on my visits the pub seemed one of the few with a friendly multi-racial clientele who all seemed to rub together nicely – maybe it was the Robbies? Further on the truly unpleasant **Sullivan's** has been closed for a couple of years, while the **Lord Napier**, if it opens at all, is clearly just hanging on.

Out west, the credit crunch, the smoking ban, town centre redevelopment and the changing demographics have done for several pubs. The **Greyhound**, the **Birch**, **King William IV**, the **Moss**, the **Red Lion** and the once fine bikers' **Spread Eagle** are all demolished. The **Oddfellows** (Kenyon St), and the **Gatefield** converted to other use. **Williams** is burnt out. The **Pineapple** is closed and boarded. There are signs of life at the **Oxford** but the pub is for sale. Just over the border at Guide Bridge even the famous **Boundary** is currently closed. All stand (or not!) testimony to the changing times.

Particularly sad losses include the exquisite **Buck and Hawthorn**, Katherine Street (Robinson's) with its glorious tiling and amazing tiny card room housing a single table. Then there was the bar-less and spartan **Colliers** by Hartshead Pike, a keg only time warp pub which took the description "basic" to new depths. And the **Greyhound** on Burlington Street, "undoubtedly the finest leaded stained glasswork in the borough" according to Mr Warrington – and he was right. Now demolished.

One or two new boozers have opened since 1994 of course. (Come to that a whole raft of youth-orientated bars have both come and gone again!). The biggest real ale gain of course is Wetherspoon's **Ash Tree** which like all 'Spoons is great for real ale – but who wants to drink in a chain store? More chain pubs include the **Ashton Moss** (Brewers Fayre), and **The Old Fire Station** (Smith and Jones). The **Imperial Bar** downstairs on the corner of Stamford Street/ Booth Street is pleasant enough (although it was already being refurbished when this article was being written). **K's bar**, Oldham Road is more or less opposite the Hippodrome (itself under threat of demolition). K's is well...it seems very attractive to what CAMRA guides used to call a

regular local clientele. Unpretentious is too grand a description and well worth a visit as a result (keg only).

And yet I've always admired those down to earth staunchly working class locals and Ashton had many. Places doing what they've done for a century or more - being the heart of a local community and helping dull the pain of the day to day miseries we all face. Of course these pubs are much the better if they have some architectural merit; and much more palatable if they sell real ale. But even a cold leaking shack dispensing chemical lager to a band of dedicated locals should have its place in our communities. No food, and no frills and no beer mats laying down the law and selling healthy lifestyles either. But these pubs are slipping away and part of our history is going with them.





More than one in every three pubs we had in Ashton 15 years ago is gone, and many of those that remain are up for sale or to let. Now you might disagree with me that these pubs are worth saving. But too often in *Opening Times* I see remarks such as "good riddance" when a non-real ale pub closes for the last time. Yet it is these ordinary pubs that form an established network of community locals – with their darts teams and pool tables, their dominoes, cards and quizzes and yes, their keg beers too. They are the fabric of our communities and we should do all in our power to support them – real ale or not.

A "bad" pub can always be turned into a "good" pub. A demolished or de-licensed pub is lost forever – like the nearly 40 pubs of Ashton you won't find today.

Pictured above left, from top to bottom, are the former Pitt and Nelson, Yates's and Stamford Arms. Above right are the former Williams, Friendship and Seven Stars.











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AT THE ANDREWS!!



My column is still being squeezed by the editor (no smut now - Ed) so still not enough room for all my news. I still have one or two snippets for you, though.

Award Winning Lass

WAS delighted to hear that the Lass O'Gowrie (Charles Street, City Centre) has won the Best Pub Award in the Manchester Food & Drink Festival Awards. I hurried down to congratulate landlord Gareth Kavanagh (*pictured below with his award*) who was naturally over the moon.

"I'm stunned, thrilled and very proud", he told me. "It's an incredible feat considering the strong field and I'm so proud of all our team. We promise not to let you all down now!"

Gareth told me that the Lass

WE WONE BEST PUB AT THE MANCHESTER FOOD & DRINK FESTIVAL 2009

was trading well with the numerous events held at the pub going very well. Pub owners Greene King have allowed him to stock some additional bottled beers and these include some real classics such as Anchor Steam Beer from the USA, the Belgian Trappist beer Orval, Erdinger Weisse from Germany, and from the UK Dunkerton's Organic cider. Something for everyone, there I think.



The draught beer range is also being reviewed but I am assured that the very successful house beer, Betty's Bitter from Outstanding Brewery will remain. By the way, the Lass seems to have adopted Ena Sharples as their icon – very striking she is too.

Didsbury Doings

bar called **Sanctuary** opened in October, to replace the former Varsity. . I went to the preview night and thought it was not the sort of place which would sell real ale and it didn't. I mentioned on my comment sheet about the lack of decent ale expecting nothing more.

This month I noticed an etched glass window - "cask conditioned ales". Lo and behold - two real ales. Wells Bombardier and Thwaites Lancaster Bomber were on handpump; whilst not earth shattering they were certainly drinkable. I very much doubt my comments had anything to do with it but it might show that sometimes people listen

Next door at **Hog's Head**, real ale is back in the form of Bombardier. Still on that remote pump at the far end of the bar (with second vacant pump alongside), but the Bombardier is advertised in the drinks offer posters in the windows.

Down at the **Famous Crown**, things are definitely looking up on the ale front. While the Crown has been solidly "real" in recent times, for a long time they have stuck to the safe ground of the Bombardiers, London Prides etc. I was given a tip recently that "interesting" ale had been spotted and can confirm that this is indeed the case. When I called the line up was Stonehenge Eye Opener, Morrissey Fox Aussie IPA and Bombardier. There was also real cider on a fourth handpump.



National Cider Pub of the Year

FTER a year of local and regional judging rounds, **The Orchard Inn, Bristol**, has taken the National award after impressing the judges with its unrivalled commitment to serving quality real cider and perry. Judges also noted the pub's attitude to promoting real cider and perry to the consumer, and the friendliness and knowledgeable nature of the staff.

Situated in the heart of maritime Bristol, the one-bar street corner local has become a popular destination for the discerning cider and perry drinker. Stuart Marshall, Orchard Inn licensee, only took over the pub last November, and with the idea of pushing more traditional



products to his customers, went about organising cider events to complement the wide array of choice at the bar. As demand took off for real cider and perry, 'Cyder Sundays', Marshall's one-off cider sessions, became a daily fixture. Andrea Briers, Chair of CAMRA's Cider and Perry Committee, said:

'The Orchard Inn is like visiting a mini cider festival, and it's a paradise destination for anyone who appreciates real cider and perry. Apart from the quality at the bar, we were also impressed by the knowledgeable staff who appeared determined to find something to suit every drinker's palate'

Other finalists for the National award were the Arkwright Arms, Sutton cum Duckmanton, Penrhyn Arms, Penrhynside, and the Stand Up Inn, Lindfield

New Promotion for Real Cider Pubs

S National Cider Pub of the Year 2009, the Orchard Inn was be the first pub to be accredited as part of a new initiative from CAMRA.

As the number of UK pubs selling real cider and perry continues to increase, CAMRA is introducing a new window sticker initiative to inform consumers where real cider is being sold. CAMRA hopes the scheme will make it easier for drinkers to recognise a cider pub, and give support for such pubs at a time when many are looking to diversify in order to offer something new to their customers.



Andrea Briers, placed the first-ever 'Real Cider Sold Here' sticker in the window of the Orchard Inn on October 1st, but is keen to stress that any pub serving real draught cider or perry all year round is eligible for this accreditation from CAMRA. Briers said:

If a pub is serving real cider all year round, and it is of a good and consistent quality, we encourage them to contact us, as we'd like to do everything we can to drive custom towards their pub. This accreditation scheme is all about showcasing the availability of real cider, increasing sales of real cider and supporting pubs at a time when 52 are closing nationally per week

Cider & Perry of the Festival Awards

During Cider & Perry Month it is traditional for the Stockport Beer & Cider Festival Cider and perry of the Festival awards to be presented. This year was no exception and a party of 12 local CAMRA members journeyed to South Wales and Herefordshire to present the winners with their certificates.

On Friday 23rd October we journeyed to to Llantwit Fardre near Pontypridd and Gwynt y Ddraig. Founded by Bill George and Drew Gronow in 2001, Gwynt have become one of Wales' largest cider makers with a wide portfolio of products to their name. A selection of ciders was available to try including the Festival award winner Black Dragon Cider. Pictured below are some of the CAMRA party – Stockport Cider Bar Manager Charlotte Bulmer is holding the award and Gwynt y Ddraig's Bill George is to the far left.



The next day the party journeyed north to Hereford. Well a little past Hereford to be precise to the small village of Sutton St Nicholas. It is here that our Perry of the Festival winners are based – Rathays Old Goat Cider.

Rathays Cider has been made since 1998 on a five acre holding by Jenny and Graham Blackmore from a two acre orchard of nine English cider apple varieties but which has one perry pear tree.

We were royally entertained by Jenny and Graham who also took us on a tour of their smallholding, including a close up look at Jenny's award winning herd of angora goats which graze beneath the apple trees in the spring and after apple picking is done.

Their cider is made without additives, the trees are unsprayed and no artificial fertiliser is used and so it is produced to organic standards. This includes the Festival's award winning perry, Painted Lady. Pictured below are Graham and Jenny, along with Charlotte Bulmer and one of the aforementioned goats.







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National Winter Ales on the Move! Festival Organiser Graham Donning why the festival had to move and where it is going to be held

A some of you will know, the CIS Management announced that the New Century Hall (NCH) was to be "closed" to any external e vent from December 2009.

The reasons, I am told, are that the hall requires refurbishment and would cost circa £1m so rather than spend this and then close/sell the building they have decided to close it to outside events. The CIS plan to build a larger newer building on the site on Miller Street but, as far as I am aware, they will not be including any form of facility similar to the NCH.

With this in mind and the fact that I had been looking for an alternative anyway (the obvious ones being far too expensive) the Festival Working Party visited the



Sheridan Suite, also known as "The Venue" - <u>http://www.sheridan1838.co.uk/</u>- and decided that we would move the festival to the Venue for 2010. Though not in central Manchester, is just 1.1 miles from the City Centre edge and within easy reach of The Northern Quarter where many of the free houses are located and Victoria Station and the adjacent interchange for Piccadilly There are service buses stopping on Oldham Road outside Venue(24, 72, 80, 82, 83, 88, 180, 181, 182, & 184 and the Night Bus 82), on Queens Road (53) and on Hulme Hall Lane (54 & 53). There is also a huge (free) car park is ideal for anyone organising coach trips to the event

Festival dates and facilities

THE National Winter Ales Festival will take place between Wednesday 20th – Saturday 23^d January 2010. The actual Champion Winter Beer of Britain tasting panel and competition will convene from Wednesday morning followed by the Trade Session from 2.30pm and general public from 5.00pm. The winners of the competition will be announced during the Trade Session. This will mean that all of the beers will be available at every session. Also all of the beers will be on one level! We are alsoopening from noon on Thursday with free entry to card carrying CAMRA members up to 4pm and then discounted entry at every other session (including the Wednesday evening).

Public food will be provided from the in -house kitchen and available at all sessions. There will be a dedicated dining area and plenty of seating so you can all relax whilst enjoying your Winter beers. Entertainment is on Saturday night only from the "Road Runners" with a "Punk" fancy dress theme as last year's "Pirates" theme was sopopular

With a larger capacity, all beers on one level and all available from the first public opening session, easier access for the public with escalator access and disabled lift to the hall on the 1st floor this promises to be an excellent venue for CAMRA's Winter Ales showcase. And to top it off we are having a Cain's Brewery bar dispensing their wares and a Robinson's Old Tom bar dispensing, on gravity, Robinson's Old Tom Original, Ginger and Chocolate! Luverly!

The festival website is at www.alefestival.org.uk/winterales/

Please note the National Winter Ales Festival has no facilities for children, therefore the event is adults (over 18s) only.



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CAMRA Calling - What's On In The Local CAMRA Branches

 Stockport & South Manchester Branch Contact: Pete Farrand 01625 425734 pete.farrand@googlemail.com Branch website: www.ssmcamra.org.uk Thursday 10th – Branch Meeting: Arden Arms, Millgate, Stockport. Includes Christmas Quiz and mince pies. Starts 8pm. Friday 18th – Annual Hillgate Stagger: meet 7.30pm Queens Head, Little Underbank; 8.30 Red Bull, Middle Hillgate. Tuesday 29th – Pub of the Month presentation to Railway, Wellington Rd North. From 8pm. Thursday 7th January – Branch Meeting: Florist, Shaw Heath, Stockport. NB Pub of the Year will be chosen at this meeting. Starts 8pm. 	 Trafford & Hulme Branch Contact: John Ison 0161 962 7976. Branch website: www.thcamra.org.uk Thursday 10th - Branch Xmas party at Hydes Brewery. Limited numbers, booking essential through Beverley Gobbett, Chairperson. Thursday 17th - Branch social at the Railway, Broadheath. From 8pm Tuesday 29th - Post Xmas social at the Old Market Tavern, Old Market Square, Altrincham. From 8pm Thursday 7th January - Branch Meeting: Wetherspoons Waterhouse, Princess St. Manchester. Starts 8pm Thurday 14th January - Pub of the Season presentation to the Bulls Head, Sale. From 8pm 	 North Manchester Branch Contact: Dave Hallows 07983 944992. davehallows2002@yahoo.co.uk Thursday 10th – Social: Smithfield Hotel, Swan St, City Centre. From 8pm. Wednesday 16th – Branch Meeting: New Oxford, Bexley Sq, Salford. From 8pm. Wednesday 23rd – Swinton Crawl: 7.30pm Bulls Head, Chorley Rd; 8.15pm Red Lion, Moorside Rail Station; 9pm Morning Star, Manchester Rd, Wardley Tuesday 29th - "Drown the Turkey" City Crawl: 7.30pm Marble Arch; 8pm Angel, Angel St; 8.30pm Crown & Kettle, Oldham Rd. Wednesday 6th January – Presentation of Neil Richardson Award to Queens Arms, Green Ln, Patricroft. From 8pm.
 High Peak & NE Cheshire Branch Contact: Mike Rose 07986 458517. mikewrose@gmail.com Saturday 12th – Christmas Social: Black Lion, Salford. Starts 6pm Monday 14th – Branch Meeting: Dog & Pheasant, Oldham Rd, Ashton. Starts 8.30pm Monday 11th January – Branch Meeting: Crown, Glossop. Starts 8.30pm 	Macclesfield & East Cheshire Branch Contact: <i>Tony Icke 01625 861833</i> <i>contact@eastcheshirecamra.org.uk</i> Monday 7 th – Branch AGM; Coach & Four, Wilmslow (upstairs room). Starts 8pm. Tuesday 15 th – Christmas Social: Vale, Bollington.	Monday 28 th – Post-Christmas Social: Waters Green, Macclesfield. Monday 11 th January – Good Beer Guide preliminary selection meeting: Broken Cross Club, near Bulls Head.

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