



Stockport Beer & Cider Festival 3rd – 5th June – full details page 13 Beer Preview – page 12







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The Stockport & South Manchester CAMRA Pub of the Month for May is Wetherpoon's Ford Madox Brown on Wilmslow Road in Rusholme. Jim Flynn reports.



HEN this Wetherspoon's pub was opened in late 2007 it turned out to be a welcome addition to the pub scene in Rusholme, an area faced with changing demographics and blighted by pub closures. It benefits from being on the edge of the university area and close to the Whitworth Art Gallery as well being at the end of the famous Curry Mile.

While being open plan and clearly displaying all the hallmarks of a Wetherspoons it has a warm atmosphere with a very mixed clientele from students, workers from the nearby hospital complex and people calling in prior to a meal at a nearby Indian restaurant.

When the Ford Madox Brown first opened it passed many of us in CAMRA by, excepting the odd comment of surprise that Wetherspoons would open a pub in this location. We first began to take notice when reports emerged relating to the quality of the beer and this was brought home quite recently when we selected our pubs for the 2011 Good Beer Guide.

This amazing achievement must be down to Paula Buckley who has been manager since it first opened; rapidly turning it into the area's most popular and most successful pub. Not only are the beers good quality (at least three or four guest beers mostly from local brewers in addition to the usual Wetherspoons standards plus a real cider from Westons) but she has clearly given the place a community feel with charity nights, successful meet the brewer evenings and surprisingly given the area, curry tastings. Although hailing from the North East Paula previously worked for Wetherspoons in the South before she and her husband came up here to work for Hydes. So why not join the local CAMRA branch to celebrate the award which will be presented to Paula and her staff on Thursday, 26th May when, I am sure, a great night will be enjoyed by all. If Rusholme is a closed book to you take this opportunity to open it.

The pub must have more buses passing its front door than any other pub in Britain so there is no excuse. Don't miss it!



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.



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COMMENT, NOTES & CONTENTS

Opening Times – Comment

Stockport Beer & Cider Festival is almost upon us and I hope all of you come along to have a drink or, if you are a member of CAMRA, offer to work for an hour or two as extra staff are always most welcome. Elsewhere in this issue you will see a preview of some of the beers we hope to have available. The cider and perry order is still being put together and as usual we will aim to have many of the winners from CAMRA's National Cider & Perry Championship, due to be held in Reading the last weekend in April.

If you are not yet a member of CAMRA please consider joining up at the Festival. The Stockport & South Manchester Branch confidently expects to sign up its 1,000th member at the Festival, too. Look out for a full report in our July issue.

Finally – just to remind you that there is still time to take part in our Mild Magic trail. It runs until 23 May and details of participating pubs can be found on page 12.

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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Geoff Williamson reports on the High Peak CAMRA Pub of the Season for Spring, the excellent White Lion in Disley...

here are a number of excellent community pubs in Disley, but when the White Lion was refurbished just over two years ago it brought an added beer choice to local drinkers. The eight hand pumped real ales, six of which are constantly changing from SIBA microbreweries are a regular feature and the pub is very supportive of both national and local CAMRA initiatives such as the recent 'Pubs Week' and the 'Mild Magic' event in May, it is also 'Cask Marque' registered.

On the presentation night two beers from Thornbridge were on offer in addition to beers from six more micro and regional breweries. The White Lion organised its first major beer festival last August, which was very well attended, and this will now be an annual event.

The excellent real ale is complemented by a comprehensive and varied menu of good value food, including a 'specials' board and the bargain Sunday 'Credit Crunch' Lunch. Live music is performed in the pub on the last Saturday each month and a Quiz night every Thursday. An enjoyable night out in the Disley pubs is easy to achieve on public transport using the Stockport to Buxton rail line or the 199 bus services (bus stops outside the White Lion).



The certificate was presented by Branch Chairman, Geoff Williamson to the whole team at the White Lion (from the left) Ray, Sheena, Elaine, Cathryn, Alice (accepting the certificate), Gill, Martin and Nicky.



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Good to see two of our local pubs supporting CAMRA events with their own publicity. The **Old Hall** at Whitehough, Chinley gives a good promotion of Mild Magic in its April Newsletter. The Old Hall is of course taking part in Mild Magic. Just along the Peak Forest Tramway at the **Navigation**, Buxworth, events took place to support National Cask Ale Week, including encouraging women to try cask ale. An article in *Peak Courier* gave added publicity to this.

Both these pubs do a good job on an ongoing basis with real ale. Recent guests at the Navigation include Copper Dragon Freddie Trueman and Springhead Drop o' the Black Stuff, 'a smooth easy drinking porter' at 4%, drier than some porters but a really good brew. A tub of cider is also behind the bar for real cider drinkers. The gents' toilets at the Navigation have had a much needed redesign and refurbishment. Sadly the old Wilson's chequerboard tiles had to go from the walls. They were a bit of brewing history, though some tiles have, I understand, been saved for future use as a historic feature.

At the Old Hall the ever changing beer range has included Brampton (Chesterfield) Stout and Storm Typhoon. Also available on hand pump was Maplehurst JB cider from Sussex at a budget beating £2.20. Following the success of the Belgian Beer and tapas evening in March the range of Belgian beers has been increased.

Picking up the front page article from March OT, the sharp contrast at Sheffield's main station makes it well worth visiting. The **Sheffield Tap** stands on platform 1 and has eight Thornbridge beers on hand pump. Fonts for top pressure beers include Meantime London Stout, two Bavarian wheat beers and Czech pilsner style beers. Add to all these a good range of Belgian and German bottled beers. Here is a challenge for the Manchester stations.

In April OT Curmudgeon complained about the seeming dearth of 'old fashioned English bitters with generous helpings of both malt and hops.' The recent mini beer festival at the **Shepherds** in Whaley Bridge provided one answer. Adnams Bitter is an archetypal English bitter, a good representation of its style, and in good form. This was but one of the several beers of various styles available around Easter.

At the **Shady Oak**, Fernilee, Jennings Golden Host made its seasonal reappearance in April as a salute to William Wordsworth. It was in very good form. A tea time price reduction on some beer prices is available at the Shady Oak Monday-Friday. Worth getting up there before the last 61 bus runs each day.

I have had good reports of both beer, Robinson's, and food at the **Crown & Mitre** at New Smithy, just on the Hayfield road between Chapel en le Frith and Chinley. This is very close to the 189/190 Whaley Bridge –Buxton bus route which could be useful if pub opening hours and daytime bus timetable coincide. I understand that railway memorabilia features in the dining area.

A bit further north, I made a couple of visits in March to the canalside **Narrow Boat** in Skipton. This Good Beer Guide listed pub is owned by Market Town Taverns, a Knaresborough based small pubco dedicated to selling beers from independent and microbreweries. The Narrow Boat is run by Tim Hughes, a former relief manager at the Shady Oak in Fernilee. This busy town centre pub is well worth a visit with beers from Copper Dragon, Taylors, Black Sheep et al. The pub and its pubco are a good example to the giants on how to run a successful operation. Punch and Enterprise will still be wondering about how it happens.





High Peak Branch Awards

Geoff Williamson reports....

THE High Peak & NE Cheshire Branch selected two nominations for CAMRA's Pub of the Year at their March meeting. The Branch is broadly divided into two separate CAMRA Regions and therefore can nominate a pub in north Derbyshire, part of the East Midlands Region, in addition to one in their area of Greater Manchester (which also includes a small part of Cheshire). A number of pubs were suggested by branch members for each region and a vote was held at the meeting to decide the final Branch nominations in each case.

Greater Manchester

N Greater Manchester there were some impressive contenders but the Stalybridge Station Refreshment

Rooms(Buffet Bar) came out on top with close votes for the Sportsman in Hyde and the White Lion in Disley. The Buffet Bar has been selected on previous occasions and has also been a Regional Pub of the Year in the past.

Many people will agree that the pub is a gem and an "institution for educated drinkers" as described in the Good Beer Guide. In addition to its impressive range of ever changing hand pulled ales and its





historic and cosy interior the Buffet Bar always receives more 'hits' on CAMRA's national beer scoring system than all the other pubs in the Branch area added together, demonstrating the substantial number of visitors from far and wide that travel to and enjoy this classic establishment.

North Derbyshire

N the branch's part of north Derbyshire again a number of pubs competed for the Branch nomination but the overall winner was the **Old Hall Inn** in Whitehough, near Chinley. This pub has undergone a meteoric rise to local fame in only a very short time. The Old Hall has had mixed fortunes over the years but has now returned to its former glory as an excellent pub with restaurant and accommodation.



The magnificent old building, complete with mullioned windows and minstrel gallery, nestles in the rural hamlet of Whitehough under the shadow of Chinley Churn's Cracken Edge. The number of ever changing guest beers available has increased to a minimum of four, at least one of which is from Derbyshire's Thornbridge Brewery; and the pub supports CAMRA's LocAle scheme promoting local beers. During the past eight months two highly successful beer festivals (in September and February) have been held and these are now programmed as annual events.

The two Branch nominated pubs are very different but are equally impressive in demonstrating the diverse quality of British pubs and how important they are in the life of our communities.



Our Stagger for February, through West Didsbury, a rather prosperous suburb of Manchester with many buildings reminiscent of the days of Empire, is described by John Sutcliffe

The evening of 19 February was cold but dry. We met at 7.30 in the Woodstock on Barlow Moor Road. This is a distinctive and imposing late Victorian or early 20th Century building that was

said to have been the former Spanish Consulate.

As one enters from the front there is a facing bar with four hand pumps, serving Black Sharps: Sheep, Doombar, Caledonian: Over the Bar



the Six Nations rugby competition), and Adnams: American Style IPA. All were good with the Doombar and Adnams scoring particularly high, but fairly expensive at around £3 a pint.

The luxuriously panelled upper floor is similar in area to the ground floor and is reached by a traditional hardwood staircase, wide enough to have a table and settee on the half landing. The ladies were not impressed with the lack of a hand dryer. We left by the side entrance, into the extensive grounds and car park.

Walking the short distance to the traffic lights, past the Barleycorn (undergoing alterations) and turning left into Palatine Road, our next stop was another large, multi-roomed public house, the Four in Hand, on the corner of Lapwing Lane.

Allegedly built as consulting rooms or a small hospital by a doctor, for his two daughters who failed to qualify; it was sold and eventually became a public house. It has a warm and comfortable 'Ľ' shaped bar, with a lower level food area at the rear.



Two of our party ordered food and it was quickly served at 8.40, but apparently it gets much busier in the summer.

The beers scored quite well, and were Marston's: Sweet Chariot and Bitter, Ushers: Founder's Ale, and Jennings: Snecklifter. There is a quiz night on Thursdays and there are plans for live music but thought will have to be given to the location of the band. There is a large conservatory extension on the side and two fireplaces have been retained but now with flame effect gas fires. An armoured personnel carrier was parked on the car park (apparently the owner hasn't room in front of his house and has permission to park it outside the pub).

We continued along Lapwing Lane past One Lounge Bar and into Burton Road, where there are a number of bars, Verso, the Drawing Room, M Twenty, Eurasia 202 and Folk Cafe Bar, none of which had any real ale, or in most cases any customers either. The shining exception was the Silver Apples. Although only a converted shop unit, this was full and a splendid testament to the benefits of serving good quality real cask conditioned beer. In addition to Thwaites Wainwright there was

an excellent porter by Springhead Brewery, Drop of the Black Stuff, and a good range of bottled beers. proprietor, The Rob took over this establishment а year ago, with his two sisters, Kate and Sarah, who bake fabulous



home made cakes. The interior is a mixture of modern and traditional. A 1930's cabinet holds a range of blue Staffordshire pottery. There is a 'folk night' every Thursday with every performer receiving a pint of real ale. They hold a quarterly raffle and quiz night for charity.

Returning along Burton Road we entered the Railway. Not especially large for a Holt's house, even though extended into the next door property, it was never-the-less extremely busy and gives the impression of a friendly, community pub. Beers

were quite good, Holt's Bitter, Mild and the monthly seasonal: 1849. There is a quiz night on Tuesdays, а

comedy night on Thursdays with live bands on at six weekly intervals: student bands in term time and a resident



band, Manhead. It was good to find reasonably priced beer here.

Our final stop was at the Metropolitan, the former Midland Railway Hotel. Wow! To say that this is impressive would be a gross understatement. Bought by the 'Nosebar' next door some ten years ago and converted into a pub and restaurant, it was

sold about a year and a half ago. Progressing through the verv crowded bar, there is a lofty restaurant with hammer beam roof trusses, also extended into the former stables with an outside bar for better



weather. This is clearly a 'venue' as evidenced by the line of taxis waiting outside, no doubt to take the predominantly young customers on to nightclubs. The food is not cheap, and the beers, around £3 per pint for Caledonian: Deuchars IPA, Timothy Taylor: Landlord or Wells & Young's, Bombardier were acceptable.

As we took a taxi back to East Didsbury, one was inclined to ask 'what recession?' Buses 170, 23A, X57, 41, 43 will take you to, or within walking distance of the beginning of the stagger.



Salford News

HIS month Manchester Matters opens with news from Salford. Perhaps the really big news is that Tim and Paulette have negotiated a "free of tie" for the **Black Lion** (corner Chapel Street/Blackfriars Street) with the pub's owners Enterprise Inns. This means the pub is now free of tie on bottled beers, cask beers and real cider with the tie only remaining in place for keg beers and lagers. The immediate results of this (apart from a more interesting beer range) is the installation of three more handpumps – two for beer and one for a traditional cider from Thatchers.

Up the road, the **Crescent** has been redecorated and is now looking much smarter. The kitchen has been franchised out and the food hours have been considerably extended by Brian, the new chef. The current kitchen hours are 12-6 Monday, Tuesday and Thursday, and 12-8 on Wednesday and Friday. Saturday food and Sunday lunches are coming soon. Look for a review soon.

Chorlton Update

OLLOWING last months speculation around the possibility of Chorlton's 20th real ale outlet, we can now confirm that **Duffy's Bar** on Barlow Moor Road is a major real ale outlet with four hand pumps. Opening on Easter Saturday, the three ales were initially all from JW Lees, but they are a free house and later in the week Tim Taylors Best joined the line up. Landlord Peter also has the Prince Of Wales in Gatley so is no stranger to real ale.

Reports of the demise of ale a little further down Barlow Moor Road at **Escape** were a little premature. Although now only having one handpump, they are sticking with ale, with Thwaites back in place as main supplier. With the addition of Duffy's, there is now an ale corridor down Barlow Moor Road connecting Chorlton Green with central Chorlton.

Nook's second handpump for ale has been delayed. Although the changeover is still planned, when we visited there was still one pump serving ale and one serving cider and no time-scale has been fixed for the change. However, over the road, Oddest (recently anonymously featured on BBC 1's One Show) is in process of adding two more handpumps to the existing four, with real cider expected to adorn one pump.

Down in Chorlton Green, the refurbishment at The Famous Trevor has been delayed. On the upside this means they could join in Mild Magic from day one.

Southern Suburbs

HERE'S a new manager at the **Victoria** on Wilmslow Road in Withington. When I dropped in with the Mild Magic pack, Mark told me that Hydes plan to refurbish the pub in August to turn it into a "cask ale house" with about six ales on sale. He described this as "taking it back in time" which I'm guessing may mean bare boards and the like. Mark is a cask ale enthusiast and is looking forward to what could be a transformation in the pub's fortunes. My notes say that pub may be shut for two weeks while the change takes place – more news about this in future issues.

The metal shutters have been removed from the **Bay Horse** in Longsight. Maybe somebody has bought it as a pub and it will be interesting to see what changes occur. Unlike the Church, Springbank and former Sir Edwin Chadwik, the pub cannot be demolished as it is part of a row of shops. My only concern is that it becomes another takeaway, but with only the Vic left on the A6 in Longsight, there should be a demand for another pub and let's hope that the buyer believes in real ale as this part of town is a near desert for cask ale.



Enterprising licensees make the news this month along with a trip to Heaton Moor.

STEVE Martin, the licensee of the **Bulls Head** (Market Place, Stockport) is planning to open another pub, in California (yes the one on the west coast of the USA!) called the Rose and Crown which will be totally English from the beers on hand



pump (including Robinsons) through to the bar staff. 'Going for an English'?

The licensee of the **Silver Jubilee** (Belmont Way) has opened a café in a redundant part of his cellar which is at ground level. The pub is next door to the Belmont shopping area and he should be applauded for his enterprise in making the pub more viable.

Meanwhile in Edgeley, the **Grapes** on Castle Street has added real cider to the range, which has already been extended to feature a third Robinson's beer alongside the regular Hatters and Unicorn.

Heaton Moor Update

he Elizabethan in Heaton Moor reopened in early April after a large refurbishment. This JW Lees house is now a lot lighter, in decor and in the manner of the furnishings used. The shabbiness of the exterior has gone, whilst inside a new dining areacum-function room has been



created to the rear, as well as some interesting niches here and there that give the place a more intimate feel.

Although food is high on the agenda, this Cask Marque accredited house is now selling JW Lees bitter, plus their seasonal ale. More ales may well appear as demand dictates. When I called on a weekday afternoon, the place was ticking along nicely. Surely a winner for Lees.

I also took time out to visit the **Plough** just further down on Heaton Moor Road and chat to licensee Ian Wardle. This pub really is firing on all cylinders now. On the beer front there are four on handpump – No.12 from Northern is the house beer and this is joined by three changing guests. And they are not the "usual suspects"



either; when I called they included beers from Lymestone, Anglo-Dutch and Blakemere breweries. Ian tells me that his guests include both session and stronger beers. Unusually, while his regulars haven't taken to mild, they are fond of the odd drop of stout or porter. Not only that but the Plough now sells a changing guest cider or perry, sourced from the Merrylegs wholesaler.

The pubs itself is very smart and has a real community vibe with many groups (including a knitting club) meeting there and is the home to Heaton Moor Historical Society. Food is served every day from 12 noon – look out for a review in a forthcoming *Opening Times*. Well worth a visit.



From "Mr Scrooge" :

In the Pub Grub article about the Red Lion, High Lane, in April's "Opening Times", you report them as doing "pan fried calves liver with smoked bacon and creamy devilled sauce" for £15.95. Do they also offer mortgages?

From Rhys Jones, Aberystwyth:

Allow me to supplement Chris Walkden's memory (Letters, April). The real ale bar on Piccadilly Station was indeed called Bonaparte's (a brand name then in use at several station bars including one within the original Eurostar terminal at London Waterloo); it sold Bass, Robinsons Best Bitter (as Unicorn was then known), and Tetley Bitter. The bar under the dome at Victoria was simply known as Victoria Station Bar and sold Bass and Stones Bitter

From Jeff Carter, Southport:

I refer to your comments in the April issue with regard to Warren McCoubrey returning to the Manchester scene following his successful stint at "The Continental" in Preston. Warren proved to be a conscientious, astute, hard working manager who was extremely popular with the customers and staff.

During his stay at "The Continental" he sourced many quality cask ales from the top independent breweries including the house beer "Continental Bitter" brewed by Marble. While in Preston Warren was instrumental in "The Continental" winning the prestigious "George Lee Memorial Shield" presented by the West Lancashire branch for their "Pub of the Year" in 2009, a well deserved award for a job well done.

Best wishes for the future Warren you made a lasting impression at "The Continental" and Preston's loss is certainly Manchester's gain.

From Mike Gorman, Bramhall:

After several years of trouble free drinking in the Crown & Kettle Great Ancoats Street, my mate and myself were refused service because he was wearing "track suit bottoms". The staff were not able to offer any explanation simply stating that this policy was the rule.

We drink in many of the real ale pubs around the city and have not come across this policy in any of them. None of the staff we asked elsewhere could offer an explanation. Could anyone enlighten us as to why C & K find this form of dress so unacceptable?

From David Kitching:

Having just picked up my copy of the April Opening Times I feel compelled to write in support of the comments made in the Curmudgeon column regarding the predominance of light coloured beers at many pubs these days.

Personally I do not particularly like drinking a pale substance that too often tastes of flowers and prefer the traditional mid colour bitter or mild. Unfortunately my recent experiences in Stockport have demonstrated that it can be quite difficult to obtain the old-fashioned English bitter at pubs that have a reputation for being real ale strongholds. On calling at the Crown in Heaton Lane I was offered 10 or 11 pale beers with a super strength dark mild and a stout. Not one proper bitter on the pumps and I had to leave the party and head for the Pineapple to get a pint that I enjoyed. Similarly at the Old Vic I found five light beers on offer and no alternative, and The Waters Green Tavern in Macclesfield also offers nearly all pale beers with the occasional traditional beer selling out very quickly when it comes on.

This trend for lagery coloured beers on hand pump is putting me off going to many pubs and clearly others are similarly concerned. Surely there is enough demand for at least one traditional bitter or mild amidst the sea of pale, or are we to see the more traditional beers done away with entirely in years to come?



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There is still time to take part in this year's Mild Magic trail. Mild Magic runs until Sunday 23 May and offers everyone taking part the chance to win something. All completed entries will receive either a free entry ticket for the 2010 Stockport Beer & Cider

Festival or, if you're a CAMRA member, vouchers for two free half pints of mild at the Festival. Other prizes include t-shirts, polo shirts and brewery visits.

Get a card from a participating pub and when you've filled it in (you'll need 12 different stickers from 12 different pubs) send it to the Mild Challenge address on the card and, after our closing date, we will send you your Stockport Beer and Cider Festival Tickets and a personal invite to our special prize and rewards evening.

Mild Magic Launch

Mild Magic was launched at the Bulls Head in Stockport when a good turnout of press and CAMRA was able to enjoy the Robinson's Hatters and Dark Hatters milds. Our picture shows Bulls Head licensee Steve Martin (centre) flanked by



(left-right) Jim Flynn, Dave Sharpe, Chris Wainwright and John Sutcliffe from CAMRA.

The Mild Magic Pubs...

ADSWOOD Cross Keys, ALTRINCHAM, Old Market Tavern, Unicorn, BRAMHALL, Ladybrook, BREDBURY, Greyhound, BRIDGEMONT, Dog & Partridge, BUXWORTH, Navigation, CHEADLE*, Cheshire Line, Crown, Star, Queens Arms, Red Lion, CHEADLE HULME*, Cheadle Hulme, Kings Hall, Church Inn, CALE GREEN, Adswood Hotel, CHORLTON*, Electrik, Pi, Sedge Lynn, Famous Trevor Arms, Horse and Jockey, CLAYTON, Grove Inn, COMPSTALL, Andrew Arms, Northumberland Arms, DENTON, Chapel House, Masons Arms, DISLEY, White Lion, DROYLSDEN, Halfway House EDGELEY, Grapes FALLOWFIELD, Friendship, Great Central FURNESS VALE, Crossings, GATLEY, Horse & Farrier, GORTON, Waggon & Horses, GREAT MOOR, Crown, Travellers Call, HAZEL GROVE, Grapes, Three Tunnes, HEALD GREEN, Griffin, HEATON MERSEY, Crown, Griffin, HEATON NORRIS*, Magnet, Nursery, HEAVILEY, Blossoms, HYDE*, Queens, Cotton Bale, Cheshire Ring, Sportsman, LANCASHIRE HILL, Silver Jubilee, MANCHESTER CITY CENTRE*, Castle, Marble Arch, Micro Bar, Bulls Head, Old Monkey, Sandbar, Ape & Apple, Paramount, Waterhouse, MARPLE, Hatters, Ring O'Bells, MARPLE BRIDGE, Royal Scot, MARPLE LANE ENDS, Travellers Call, MARPLE ROSE HILL, Railway, MELLOR, Royal Oak, NEW MILLS, Masons Arms, **PORTWOOD**, Railway, **ROMILEY**, Friendship, **RUSHOLME**, Ford Madox Brown, **SALE**, Volunteer, JP Joule, SALFORD*, Black Lion, New Oxford, Crescent, SHAW HEATH, Armoury, Florist, STALYBRIDGE*, Society Rooms, Buffet Bar, STOCKPORT*, Crown, Pineapple, Arden Arms, Tiviot, Bakers Vaults, Bulls Head, Swan with two Necks, Red Bull, Calverts Court, STRINES, Royal Oak, TIMPERLEY, Taverners Club, WEST DIDSBURY, Railway, WHALEY BRIDGE*, Shepherds Arms, Cock Inn, WHITEHOUGH, Old Hall, WITHINGTON, Victoria, WOODFORD, Davenport Arms.

*These areas are subdivided on the card to make it easier for you in undertaking Mild Magic 'Extra' and 'Super'.



Beer Preview A brief look at the beer list from this year's Stockport Beer & Cider

ELL, it wouldn't be a beer festival without any beer would it? This year we have ripped up previous year's beer lists to start from scratch. The aim is to bring you some absolutely top rate beers from some of the country's finest brewers. The finishing touches were being put to the beer order as we went to press but here's a brief taster of what you can expect.

Mild – there will be 12 of these and will include some true classics we haven't featured for a time. Look out for Batemans Dark Mild from Lincolnshire, Taylor's Golden Best from Yorkshire and the award winning Hobson's Mild from the West Midlands. Closer to home we have another award winner, Black Cat from Moorhouses of Burnley and look out too, for Hornbeam Brewery's excellent Malt Mountain Mild.

Bitter (up to 4.2% ABV) - the list will include about 44 of these. There will be two beers (including a brand new brew) from the very new Buxton Brewery and other brewers new to the festival are Yorkshire's Saltaire Brewery, Lymestone Brewery from Stone and new Liverpool Organic Brewery. Whim Brewery will have both their Arbor Light and Hartington Bitter, there's Durham White Amarillo and Harviestoun Bitter & Twisted. Finally look out for this year's Festival Special. Kindly sponsored by the Crown on Heaton Lane this will be a pale and hoppy beer from Denton's Hornbeam Brewery.

Best Bitter (up to 5.5% ABV) - we are looking to have about 34 of these. New breweries to the festival include Derbyshire's Blue Monkey Brewery - look out for the superb Ape Ale and Evolution. Acorn Brewery from Barnsley have two of their single hop IPAs - Green Bullet and Nelson Sauvin. Bury's Outstanding Brewery will have Red, Blonde and SOS and don't miss the Whim Flower Power or the Cascade Pale Ale from Saltaire.

Strong Beers (over 5.5%) - nine to choose from. Thornbridge Jaipur IPA will be a must, of course but don't miss the fantastic Marble Dobber, and Brew Dog Hardcore IPA. Robbies Old Tom will be there along with Lees Moonraker. Rare and powerful is the Marble Special, a rare cask outing for the brewery's barley wine. Treat with care though - at 10.7% it will be our strongest beer this year.

Stout and Porter - we hope to have 15 of these and we do have some fantastic beers here. Guerrilla Stout from Blue Monkey seriously good; Bollington Oat Mill Stout is a local star while Elland 1872 Porter, the reigning Champion Winter Beer of Britain will be essential. A real blast from the past will be Salopian Ironbridge Stout, brewed for the first time in many vears.

Special Beers - there will be 15 ranging from cask lagers, wheat beers and beers with unusual ingredients. Cask lagers include 77 and Zeitgeist from Brew Dog, the latter being a dark Outstanding White and Salopian Puzzle are two lager. excellent wheat beers while Robinson's Ginger Tom does exactly what it says. Make sure you check out the astonishing Triple Chocoholic from Saltaire Brewery brewed with chocolate malt, chocolate syrup and real chocolate. We also welcome back the Magnet's Sarah Bergin who will have two Cellar Rat beers for us.

There will be something for everyone with timeless classics rubbing shoulders new beers from top rated micros. Don't miss them!



Visit our Web Site: www.stockportfestival.org.uk





With Love from Marble Beers.



Nature or Nurture?

Given the use of the distribution of the distributic distribution of the distribution of the distribution

It has long been noticeable that a few pubs manage to coax depths of flavour and character out of beers such as Tetley Bitter which most others signally fail to do. And I would argue that the vast majority of beers (or at least those that have become reasonably well established and are not produced by short-lived micros) have the potential to be very good indeed in the right hands. I will admit that there are a few, however, such as Websters Yorkshire Bitter and Worthington Bitter, that do seem so intrinsically bland that they can never get there however well looked after, although an example where all the tick-box aspects of good cellarmanship are there can still be recognised.

All the regular beers from the four Greater Manchester family brewers, although seen by some as rather dull, are capable of scaling the heights when well looked after. Indeed probably the most memorable pint of beer I have ever had was a pint of Robinson's Unicorn (Best Bitter as it was then) in a Stockport local towards the end of a pub crawl when you might have expected tastebuds to be getting jaded. So I would say the relative contribution of cellarmanship to the quality of the beer in the glass is considerably more than is often acknowledged.

Some of the beers that enthusiasts rave about only tend to appear in specialist outlets where they can expect to be well looked after, and might fare differently if made available to a diverse cross-section of pubs. Even a Thornbridge product might not be too impressive if turning over a bit too slowly on a lone handpump at the end of the bar of a family dining outlet. It is far too simplistic to say that Beer A is wonderful and Beer B is rubbish when so much depends on what happens in the cellar.

Going Dry

Managed house operator Mitchells & Butlers have announced that they are planning a rapid exit from wet-led pubs, and intend to focus their efforts on dining brands such as Harvester, Toby Carvery and Sizzling Pub Company. Hopefully this will provide opportunities for other companies to acquire some of their wet-led sites and run them in a more enterprising manner. But I can't help thinking it represents a further step in the steady erosion of the original concept of pubs as essentially places to drink and socialise, with food at most as a sideline.

In a growing number of areas, the proportion of pubs that actually are pubs rather than "dining outlets" is rapidly dwindling, and the welcome to customers who don't want to eat can be grudging in the extreme. Indeed, in many cases where a pub has been turned over to a food-led operation, the removal of public bars and meeting rooms has led to the expulsion of what wet trade there still was in the place. They may serve up a tolerable meal, but would anyone even cross the street to a Toby Carvery to savour its atmosphere and drinks range?

Curmudgeon Online: www.curmudgeoncolumns.blogspot.com



PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL10 2EP TEL. 01706 627009

Best Bitter, Old Oak, Navvy, Double Dagger, Monkeytown Mild, Arizona, White Monk, Pale Moonlight, Midsummer Madness, Bantam, White Monk, Black Shadow, March Hare, May Fly, Sticky Wicket, Double Gold, Flash Flood, Black Bee, White Tornado, Last Leaf, Massacre, Porter, Snowbound, Wobbly Bob, White Hurricane, Uncle Fester, Christmas Kiss, Humbug, Tyke, Thirsty Moon

> MORE CHOICE BETTER BEER

International Brewing Awards



2002 Vobbly Bob

200220022004NavvyWobbly BobWobbly Bob

THE CITY PUB 133 Oldham Street

Real Ale reintroduced to The City

Adding to the growing number of quality real ale pubs emerging in the Northern Quarter

Initially two permanent pumps

One serving the house bitter City Pride, 4% @ £2.30 a pint. A pale, gold and refreshing brew from Acorn Brewery of Barnsley

Other beers including Durham, Hawkshead. Purple Moose, Oakham, Phoenix, Coniston and many more.

We plan to offer real Milds and Stouts when trade supports it.



One for the road (or rail)

If you've got a thirst for adventure – Greater Manchester can boast one of the best public transport networks in the country, so there's bound to be a stop or station within staggering distance of your favourite hostelry.

If you'd like to natter to someone about times and services, phone Traveline on **0871 200 22 33** or visit **www.gmpte.com**

Calls cost 10p per minute from a BT landline. Mobile and other landline networks may charge an additional tariff. Lines are open 7am to 8pm Monday to Friday, 8am to 8pm Saturdays, Sundays and public holidays.





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

Public Transport

USES, trains and trams are a great way to get to get around if planning a trip to a pub. Greater Manchester has an excellent public transport services so there's always a handy way to take you to the pub of your choice.

Most public transport runs until around 11pm Mondays to Saturdays, although times of last services vary. On Sundays and public holidays services run less frequently and last services may run a little earlier. There's a great range of tickets including good value returns and day tickets to save you money.

GMPTE can help you make your public transport journeys by giving you impartial advice about services and which ticket to choose.

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Phone Traveline 0871 200 22 33 (calls cost 10p a minute from landlines, mobile and landline networks may charge an additional tariff). Lines are open 7am to 8pm Monday to Friday, 8am to 8pm Saturday, Sunday and public holidays.

Visit www.gmpte.com for full information about local bus, train and tram travel, including a journey planner, maps and timetables.

For local train information visit www.northernrail.org or phone National Rail Enquires 08457 48 49 50.

Mike Ball

Long time Stockport Beer Festival stalwart and larger than life character, Ball Mike (also known as "Billy Goat") sadly died last month following a three-year battle with cancer. Mike from Hyde was an active member of the High Peak branch of CAMRA and а festival steward here for many years and his good humour and steadfastness

greatly endeared him not only to his friends



and colleagues at the festival, but also we are sure to may festival goers. He was a regular of both the Cheshire Ring and the Sportsman - the Hyde pub scene will not be the same without him.

As one of our members so succinctly put it in an email shortly after Mike's untimely death, "Many of us have lost very fine fellow and friend. Let's remember him fondly in our thoughts and prayers". The condolences of the entire festival organising committee and everyone at the festival go out to his wife Janet, children Vicky and Alan, and grandson James. Cheers Mike, you were a top man.



Well The Knott has done it again having retained its title as Trafford & Hulme Pub of the Year.

ANAGER Scott and his team have worked tirelessly to maintain their high standards of both Real Ale and Real Cider whilst supporting CAMRA excellently in their LocAle campaign to promote locally brewed ales. In case you don't know of this fine little City Centre pub, you will find it built into the arches of the railway line opposite Deansgate station (formerly Knott Mill station, hence its name).

Trafford & Hulme branch only decided to join in with the Regions' Pub of the Year competition three years ago, giving its first award to the Old Market Tavern in Altrincham. The Knott has then won the second and third award. Altrincham's Old Market Tavern and Chorlton's Electrik came a very close joint second this year with both just one point behind The Knott. This just goes to show consistent high the standard that our local pubs are now achieving in serving us, their customers, with a well



kept and professionally served product in surroundings that appeal to all. The Knott is not resting on its laurels, in an attempt to win a third time; they are starting a Sunday night quiz from 2nd of May

Despite being only a few yards from the Deansgate Locks strip, Knott is everything that those bars are not. Quality exudes at Knott through in the lovingly prepared food, the service at the bar and particularly the keeping of its real ales. Its five hand pumps normally feature a beer from the Marble Brewery range alongside a varied (and ever changing) range of guests with local breweries featuring heavily. Rotation of the ales can be rapid but no sooner does one ale sell out than another one is pulled through - on a busy evening staff can struggle to keep the blackboard listing what is available up to date!

The award presentation will take place from 8pm at the Knott Bar, Deansgate on Wednesday 19th May. Oz is the head chef at the Knott and he is famous for his Epicurian evenings and his unstinting desire to serve a plate of delicious food. The evening promises to delight your palate (in both edible & drinkable forms) and offer you the opportunity to get to know this bar and, hopefully, add it to your future tours around the Manchester City Centre pubs. BG / JO'D / SS

FAIRFIELD GOLF CLUB Booth Road, Audenshaw, M34 5QA



EST. 1892

Fairfield Golf Club is pleased to hold its

Annual Beer Festival

over the May Bank Holiday weekend

Opening Times

Friday 28th May Saturday 29th May Sunday 30th May 7pm till late 12pm till late 12pm till late

- Many award winning beers on tap
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 train Station
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 Tel 0161 339 2433

- E, Smith and Sons (Builders) Tel 0161 301 2661
- Local boxing sensation Prince Arron (Lt. Middleweight prize fighting champion) as seen on T.V.

Beer Festival Charity

Stockport Cerebral Palsy Society

StockPORT Cerebral Palsy Society is a registered charity and was established in 1953 by carers of children who had cerebral palsy and associated disabilities. They now support over 500 children and adults in Stockport and other boroughs including

Manchester, Trafford, Tameside and Cheshire, who have a range of physical and/or learning disabilities and autistic spectrum conditions. The society particularly focuses on individuals with



the most complex needs and remain parent/carer-led and independent.

Their purpose is to provide a range of services which reflect individual need and choice and which improve disabled individual's quality of life. Their services include:

^{CP}A day service supporting approximately 100 adults, most of whom are wheelchair users. They choose from a wide range of centre-based and community-based activities e.g. cookery, arts and crafts, music production, keep-fit, wheelchair football and ICT. They also receive the benefits of our own physiotherapy service;

^{CP}Leisure and sporting activities for over 200 children and adults. They include holiday play schemes, short break activity holidays, after-school clubs, outdoor pursuits for children, a football project, Duke of Edinburgh Award and activities such as walking, climbing, canoeing, sailing and skiing for adults;

^{CF}A Community Support service providing one-to-one support to children and adults in the home and within their local community promoting independence;

^{CP}A suitably adapted residential care home with 13 long-stay places for adult residents who have complex needs;

^{CP}A Disability Equality Project that runs training courses and workshops in Stockport primary and secondary schools and in the public and private sector;

^{CF}A Volunteer Project. Almost all areas of the Society's work are underpinned by 200 trained and registered volunteers.

Stockport Cerebral Palsy Society is once again the nominated Charity for the 2010 Stockport Beer Festival and will have their own stall on the main concourse. They will be selling a variety of local beers, soft drinks and snacks together with jewellery. Their staff and volunteers will also be selling tickets for their raffle. Please show your support by buying some tickets. All money raised will be used to support the Society's services.

A local band, The Prospectors, will be performing at the festival on Friday 4 June. The band members are all service users with the Society supported by the Drake Music project. The band plays classic pop, rock and dance covers as well as their own songs. The Society's website is : www.stockportcp.co.uk

Join CAMRA Now & Get Free Entry to Stockport Beer & Cider Festival. Membership Form on page 22













Family Brewers Latest

OTS of new beers and other developments at our family brewers this month.

Perhaps the most surprising development is with Joseph Holts where a guest beer scheme has been introduced for the company's managed houses. The pubs will feature one beer each month and the scheme has kicked off with Cask Ale (3.8% ABV) from McMullen's Brewery in Hertford.

There are also some new seasonal beers around, too. Hydes have a new craft ale out for May and June. This is Tightrope

(4.1%), described as "fine light copper beer with just a very subtle floral overtone". It is made with pale ale malt and Fuggles and Goldings hop varieties, with additional dry hopping from Styrian Goldings.

Robinson's also have a new seasonal this month, with a World Cup theme. 4-4-2 is a 3.7% is a golden session ale with a hop aroma and a crisp, biscuity taste. It is brewed with pils and wheat malt, and hopped with German and Czech varieties.

Meanwhile JW Lees will be producing a fruit beer next month. Strawbeery (3.8%) will be a pale golden beer using Northdown hops and "real strawberries thrown in for an authentic taste".

Micro Magic

OTS of news from the micro brewers in and around the Opening Times area. As ever apologies to those we couldn't contact this time around. First something different from Thornbridge...

Lower alcohol beers are a great challenge to brew. "You have to try and pack in as much flavour as possible while effectively using around half the malt", says Kelly Ryan, Thornbridge's brewery manager, "and you have to be careful how you balance the hop character". "These are social beers and generally those that go to the pub for a beer are sociable



people. The Light is being brewed for this reason".

The Light (2.9% ABV) uses Vienna and Caramalt malts with hops of Celeia, Cascade, Hallertau Northern Brewer and Ahtanum. The beer is a lovely golden colour with hints of orange and touches of lemon and orange sherbet aromas. The taste provides glimpses of maltiness and an almost nutty caramel quality with some slight hop bitterness

Marble Brewery is producing some higher strength beers. The long awaited opening of 57 Thomas Street, the new Marble outlet in Manchester's Northern Quarter, was imminent as this was typed, and to mark the occasion Brew 57 was to be released. At 5.7% ABV this will be an IPA stuffed full of Amarillo and Summit hops - sounds dangerous!

Also out is McKenna's Porter (4.5%) brewed with Crystal, Cascade and Goldings hops. Finally, to mark May as Mild Month there are two Marble milds to try. Last years 3.6% Mild of the Times (one of the Opening Times birthday beers) is back, renamed 1686 this year (after the brew number) along with the more powerful 1691, a 6% ABV ruby mild brewed using plenty of Goldings hops.

Over at Mossley, Millstone Brewery is still very busy with Tiger Rut (4%) being the biggest seller. Millstone is continuing

to reprise some of the beers from the brewery's early days. This month look out for Millstone Edge (4.4%). This was the second beer produced by Millstone and is a darker golden beer brewed using Fuggles and Goldings hops.

Hornbeam Brewery of Denton will be brewing the excellent Malt Mountain Mild (3.2%) again this month. This excellent dark and rich beer is well worth seeking out - and it will appear at Stockport Beer Festival. Hornbeam's Kevin Rothwell tells us that he has acquired some Apollo hops, these are very high in alpha acids (that's the bittering ingredient) and he plans to team these up with Boadicea hops to make "something insane". This light and very hoppy beer will be 4% ABV and as we went to press had not been named.



Stockport & South Manchester CAMRA had a very enjoyable trip to Bollington Brewery last month (more about that in next month's OT) and were pleased to see just how well the brewery is doing. To date Bollington has produced 19 different beers

and the 20th had just been brewed. As yet unnamed, this 3.9% golden, hoppy beer has been made using First Gold hops. Head Brewer Kim Wainwright also says they will be experimenting with some New World hops this year – given the proven quality of the Bollington beers, this promises to be an exciting development.



There are exciting developments

at Bolton's Bank Top which has acquired its first tied house. This is the appropriately named Bank Top Brewery Tap (68-70 Belmont Road, Bolton) which was due to open on 30 April. Bank Top's Flat Cap and Dark Mild will be the regular beer alongside two other changing beers from the Bank Top range plus two further changing guest beers from micro brewers. Add in Belgian bottles and other continental beers on tap and you have what sounds like a winner.

The up and coming Buxton Brewery is about to launch an as yet unnamed lower gravity session beer at 3.6% ABV. The beer will be a pale brew and notably hoppy, from the use of Chinook, Fuggles and Northdown hops. It will be premiered at Stockport Beer Festival.

Boggart Hole Clough brewery's sole "tied house", the Micro Bar in the Arndale Market goes from strength to strength. The brewery continues to



appearance of Mild Mannered (3.4%), a dark mild. Knowing brewer Mark Dade, other beers may well appear too!

The Greenfield Brewery had news of three beers. Brassed Off, a 4.4% golden beer with a strong hoppy aftertaste makes a welcome return, as does Summer Ice (4.2%), a very light straw coloured beer. Greenfield are also making a beer for the Retro Rail Tours organisation. The mid-amber Retro Rail Ale (4.2%) will be on sale on the tours' trains and, until the end of this month, will also be available at the Stalybridge Station Buffet Bar

Finally news that Cellar Rat is coming back – Sarah Bergin is brewing at various breweries and two of her beers will be at Stockport Beer Festival. Good news indeed.



Join the Campaign () for Real Ale

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Date								

Your membership will make a difference. For just £20 a year you can help our work to promote real ale, protect consumer rights and support pubs. Benefits include a monthly newspaper, quarterly magazine, free entrance to beer festivals and discounts on books and the Good Beer Guide. Just fill in the form below and send, with a cheque (payable to CAMRA Itd) or for Three Months free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 3LW. Alternately you can join online at www.camra.org.uk.

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CAMRA Calling - What's On In The Local CAMRA

Stockport & South Manchester Branch Contact: Mark McConachie 0161 429 9356 mark.mcconachie@o2.co.uk Branch website: www.ssmcamra.org.uk	North Manchester Branch Contact: <i>Dave Hallows 07983 944992.</i> davehallows2002@yahoo.co.uk	Branch website: <u>www.thcamra.org.uk</u>
Macclesfield. 12-3.30pm.	Thursday 13th – Social: Bridgewater Hotel, Barton Rd, Worsley. From 8pm. Wednesday 19th – Branch Meeting: Unicorn, Church St, City Centre, Starts 7.30pm.	Saturday 15th – Joint Social with South Cheshire Branch. Meet 12.30pm Knott, Deansgate; 1.45 Cask, Liverpool Rd; 2.30
Thursday 13th – "New Faces" Branch Meeting: Magnet, Wellington Rd North, Stockport. From 8pm.	Wednesday 26 th – Branch Pub of the Year presentation: Angel, Angel St, City Centre. From 8pm. Wednesday 2 nd June - Beer Gardens Crawl	Saturday 22 nd – Day Trip to Huddersfield. Thursday 3 rd June – Branch Meeting; venue
Friday 21 st - Cheadle Hulme Stagger: Hesketh, Hulme Hall Rd 7.30pm; Governors House 8.30pm.	-City Centre, Ape & Apple, John Dalton St, 7.30pm, Briton's Protection, Gt. Bridgewater St, 8.15pm, Deansgate, Deansgate, 9pm, Cask, Liverpool Rd, 9.30pm, Knott, Deansgate, 10pm.	Branch Contact: <i>Mike Rose</i> 07986 458517. <u>mikewrose@gmail.com</u>
Thursday 27th – Pub of the Month presentation to Ford Madox Brown, Oxford Road, Rusholme. From 7.30pm.	Macclesfield & East Cheshire Branch Contact: Tony Icke 01625 861833 <u>contact@eastcheshirecamra.org.uk</u> Branch website: <u>www.eastcheshirecamra.org.uk/</u>	Branch website: www.hpneccamra.org.uk/ Monday 10 th – Branch Meeting: Crown, Victoria St, Glossop. Starts 8.30pm.
June 1 st – 6 th – Set up, run and take down Stockport Beer & Cider Festival. All hands to the pumps please!	Wednesday 12 th – New Members Social: Waters Green Macclesfield. Wednesday 19 th – Committee Meeting: Golden Lion, Moss lane, Macclesfield. Saturday 22 nd – Awayday to Sheffield or Stoke. Watch website for details.	Bar, Buckingham Hotel. From 8.30pm. Saturday 12 th June – Branch AGM: Royal

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May and June 2010 ABV 3.7%

This refreshing golden bitter has a sweet malt and delicate noble hop aroma normally associated with fine lagers. Brewed traditionally from a recipe incorporating an interesting blend of pale and lightly roasted malts, this beer exhibits a rich array of sweet, malt and hoppy flavours complemented by a crisp dry finish.



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