

December 2010

  
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The Stockport & South Manchester CAMRA Pub of the Month for December is the Plough in Heaton Moor. Nominated by John Clarke, he explains here why it won the award.



The history of the Plough on Heaton Moor Road neatly mirrors the history of British Brewing. It has been owned in turn by a local family brewer (Hardy's of Hulme), a national brewery (Allied Breweries – remember Tetleys?) and today it is in the hands of one of the new pub companies – Orchid Pub Group.

The pub itself has changed too and following a refurbishment in 2008 it today combines a neat line in traditional-cum-modern décor with all the best values of an old fashioned community pub – the type that some commentators will have you believe has no future. Well those commentators should come along to the Plough where they will find a community pub in rude good health.

The Plough seems to tick all of the right boxes. There's a neat line in pub food for a start. Many local societies use the pub – these range from an afternoon knitting group to the Heaton Moor Historical Society, which was actually formed here. Part of the pub is also a virtual shrine to Stockport County.

However it's the beer that attracts. Apart from running an all round good pub, licensee Ian Wardle is a cask ale fan who has slowly introduced a range of cask ales to his customers (and there's an impressive pump clip display to prove the point). A recent development has been the introduction of guest cider and perries – and not just the usual suspects either. Instead Ian has gone for a range of quality craft ciders supplied by the Merrylegs wholesaler.

The house beer, and some of the guests, come from Northern Brewing and on the presentation night, Thursday 30th December, there will be available a bespoke Northern beer made for the event. In addition there will be representatives present from both the brewery and Merrylegs cider. A great night is promised – don't miss it!



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## COMMENT, NOTES & CONTENTS

### Opening Times – Comment

All of the Greater Manchester CAMRA branches are now gearing up for what has become one of the main events of the local CAMRA year – the National Winter Ales Festival. It is back at last year's popular new venue, the Sheridan Suite, and is planned to be bigger and better than ever. We will have more details next time but this month do take time to check out details of the very deserving festival charity on page 22.

Readers will (I hope) have noticed the changes to the appearance of *Opening Times* that we have made over the past few months. Feedback so far had been very positive and we hope to make some further improvements over the coming year. In the meantime can I just send the warmest of seasonal greeting to everyone involved with OT – our contributors, distributors, production and distribution team, advertisers and most of all, to you our readers.

Finally a brief note about this month's front cover photograph. This was put together by Andy Jenkinson of Trafford & Hulme CAMRA – very many thanks

### 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. 7,200 copies a month are printed by Phil Powell Printing of Failsworth. All articles copyright CAMRA unless otherwise stated.

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**Copy Date for the January issue is Saturday 18 December.**

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# Stagger...

## Heaton Moor with Paul Felton

This was on 20th August, around the many delights of Heaton Moor, most of which your writer had not visited for many years.

First stop was the **Elizabethan**, on Heaton Moor Road (like all but the final pub of the evening). This has been owned by Lees since



just before last Christmas, and was refurbished earlier this year. Entry is through a pleasant and improved beer garden; inside it's quite smart, with wooden floors and panelling, pastel shades, side booths, some high stool seating, and its own separate restaurant. All quite well done, we thought, though not necessarily particularly "pub-like" in its ambience. Two beers were available: bitter (£2.37) and Coronation Street Premium. Both were good. One strange note: there were a couple of quite polite bouncers on the front door, perhaps a reflection of troubles the pub had had in the past with groups of yobs: one of our number was asked to remove his cagoule, as apparently it looked too much a tracksuit top – but his shorts and trainers passed through without a comment. Strange.

Next was the **Plough**, once a Tetley tied



house but now selling a range of beers, with much more of a pub atmosphere than the Elizabethan. From the outside it's rather narrow: but it does go back a fair way from the road, with a long bar on the left hand side. Think of it as a series of squares, each with its own slightly different look. Memory seems to have the pub being a little dark inside, but it's now quite light – possibly helped by the removal of a wall at the far end. Hawaii's state flag was on display, as 20th August is its statehood day. Closer to home, there was a good display of local history guides for sale, including CAMRA's very own guide to Stockport pubs, Viaducts & Vaults. Getting served was no problem, as there was a commendably large number of bar staff. The beers available included Oxfordshire Marshmallow (£2.75), Dr. Morton's Truth Serum at £2.34 (in vino veritas, indeed), No.

12, Blakemere Summer Breeze; and also Oliver's draught cider. The Marshmallow and Truth Serum were fairly good, the No 12 less so.

Virtually next door was the **Crown**, formerly a Boddingtons tied house. It's divided into four areas: a room in the front right corner, the vault back right, and then the main part of the pub on



the left, carpeted at the front, wooden floors at the back. Only the carpeted main bar had many customers in, leaving the other three areas rather underused. There are some very attractive leaded windows above the bar, and even in the ceiling in the back room. One off-putting feature was the impossibility of getting served in the main room, because of the gaggle of people standing around the bar, despite there being plenty of seating available. (Why do people do this? Note the Crown on Heaton Lane for similar behaviour.) Anyway, four beers were available, Boddingtons bitter, Fullers London Pride, Wells Bombardier and Copper Dragon Golden Pippin. Perhaps unsurprisingly, we all picked the latter, at £2.75: while it was okay, it wasn't as good as this fine beer often is.

**Kro** is one of a chain of half a dozen similarly-named pubs. It's a very modern café-bar, with piped Latin music, art on the wall and an obvious food operation. Those who'd been along on the previous stagger through Heaton Moor commented on how quiet it seemed now compared with then. The only beer available was Wells Bombardier at £3.20: in reasonable condition, but with little flavour. Some foreign beers were available in bottles; there was a list of Danish beers on the table where we sat, but they didn't appear to be in any fridges when we took a look, so I can't say whether they were actually available. It should be noted how unappealing certain aspects of the pub were on that evening: on walking through the front door we were confronted by a bar counter piled high with trays of cups and some electrical device like a mini-fridge or coffee machine; half the main bar counter was covered by a vast array of unwashed glasses; while there seemed to be three or four staff on,

only one seemed interested in serving anybody; and the downstairs toilets were reached by way of a flight of steps, several of which were broken and possibly dangerous. Frankly, the air conditioning was the best thing. A disappointment.

The last pub on Heaton Moor Road was the **Moor Top**, which somehow your writer had never managed to visit before.



It's in the shape of a reversed L, with wooden half-panelling and lots of pictures on the walls. There's one slightly raised area, which is the home of (perhaps surprisingly) a dart board. As with the Crown earlier, most of the clientele preferred to stand around the bar rather than use the considerable amount of seating. Two beers were available, Ringwood Boondoggle and Deuchars IPA (£2.90). The latter was okay, but the Ringwood definitely seemed at the end of the barrel; but credit where it's due, when some of our party returned it, the barman agreed that it wasn't up to scratch and changed it without any problem.

Reaching the final pub of the evening involved a longer walk than the rest of the stagger combined, down Green Lane to Hydes' **Nursery**.



Many readers will know the place already: CAMRA national pub of the year in 2001 and many times Good Beer Guide entry. While not to every chap's taste, it's a classic pub of its kind: multi-roomed, wood panelling, stained glass, bowling green. Four Hydes' beers were on sale; the regular mild, bitter and Jekylls, plus seasonal Loose Cannon; and also a couple of fairly local guests, Big Tree from Dunham Massey, and Old Oak Mild from Allgates in Wigan. All the beers that we tried were pretty good, with the Allgates and Loose Cannon rivalling the Lees bitter in the Elizabethan as beer of the night.

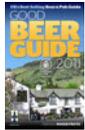
So, not too bad an evening: perhaps not the most fantastic set of beers, and very few of them cheap; but only one was poor, and that was quickly changed. And it didn't rain, either, which was a definite plus. Try some of the pubs for yourself: after all, you don't actually have to do much walking between them.

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## Freezing Your Drink

A new high water mark has been reached in the anti-drink tide flowing through Scotland, with the news that West Dunbartonshire Council has decided to impose a complete ban on any new drinks licences, in both the on and off-trade, in 15 out of 18 areas within the authority. In the remaining three areas applicants for licences will have to prove that customers would not travel from an "overprovision" area to purchase alcohol.

Inevitably this will lead to stagnation in the market and act to the detriment of responsible consumers of alcohol by blocking any new entrants. If this policy applied in this area, we wouldn't have any Wetherspoons, none of the innovative new bars in places like Chorlton, and no independent off-licences like Carringtons. The policy is also likely to hold back economic development in the area, as who would want to open a new supermarket, hotel or sports club if they were unable to get an alcohol licence for it? Patrick Brown of the Scottish Beer and Pub Association was quite right to say "The Board appears to be more interested in political grandstanding than it is in public health."

The Chair of the Licensing Board, councillor Jim Brown, said: "We have far too many pubs, bars and off-sales shops given the size of the area." You have to ask what right this self-important killjoy has to make judgments as what constitutes "too many" pubs or off-licences. Surely the number is determined by the level of business – if all are trading profitably, then there cannot be too many. And is there really any evidence that freezing licences is likely to reduce either consumption in general or so-called "problem drinking"?

It hasn't been made clear whether existing licences will be transferable – if they are, the move will have the unintended consequence of handing a potential goldmine to anyone who has one, as they will be able to sell it on to the highest bidder.

## Music to Whose Ears?

It's some time since I referred to the subject of piped music in pubs, but recently I encountered what to my mind is one of the worst offences, in a pub that I would have expected to know better, where hip-hop style music (possibly Radio 1) was being played at considerable volume. The average age of the customers was well over 50, so I doubt whether that would be their favoured listening, but the bar staff were all, by the looks of it, under 25. So no prizes for guessing who chose the radio station.

It's my firm belief that most pubs are better off without any piped music at all. But surely, if there is to be music, it should make some attempt to match the preferences of the customers, not the bar staff. A jukebox does provide some customer choice, but it was a frequent complaint when they were more commonplace, that the staff could override customer selections and impose their own tastes. Of course, one of the big plus points of the main Wetherspoons chain (although not Lloyds No.1 Bars) is that they are music-free.

## All Wrong

The latest trend amongst bar staff is not to say the usual "Can I help you?" or "What can I get you?" but instead simply to ask "Are you all right there?" I know this is just a fad of contemporary speech, and I've heard it in shops too, but even so it comes across as offhand verging on rude. Rather than ordering a round of drinks, the obvious temptation is to reply, "I'm fine, thank you very much," and put the ball back in their court.

Curmudgeon Online:

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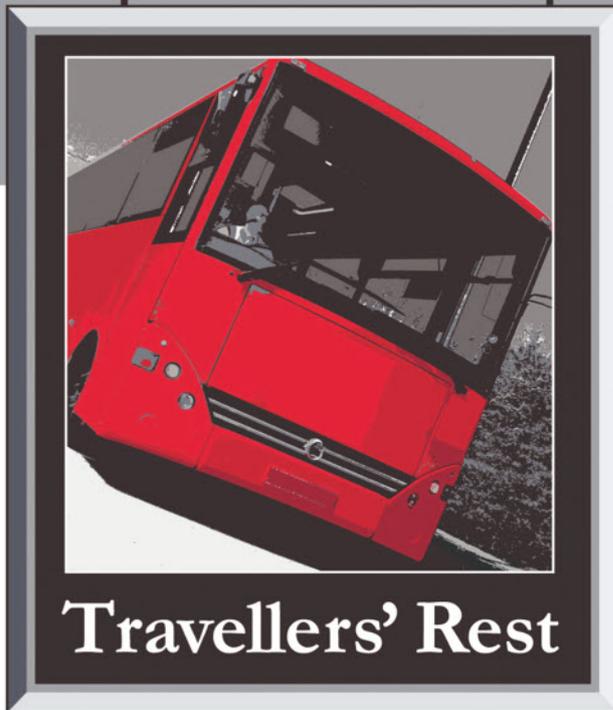
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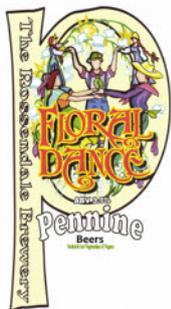
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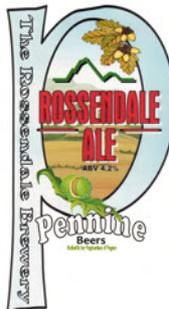
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***Our ales can all be sampled at The Griffin, Haslingden;  
The Railway, Portwood Stockport or The Sportsman, Hyde.***

## Pub of the Season Award



**T**he Trafford & Hulme Pub of the Season for Autumn 2010 went to the Rising Sun on Queen Street, Manchester, writes Beverley Gobbett.

The presentation took place on Thursday 21st October. Barrie Sneyd was ready and waiting for the presentation to take place together with David Grant from Moorhouses brewery but where was all of his family? His wife was held up coming home from work, in Dubai and his parents had been despatched to the airport to collect Natalie. They arrived thinking that they had missed the presentation of the first award that Barrie and his team have been presented, but for such an important event we waited so that everyone could enjoy the achievement together.

Barrie and his team are very keen on real ale, indeed he has just won his eight month long battle with Punch Taverns to get a sixth handpump fitted. The full range of Timothy Taylors beers was on sale the last time I visited on yet another Meet the Brewer evening. Well done to all of his team and keep it up please.

## Beer of the Festival Award

**O**n Saturday 13th November sixteen members of Trafford & Hulme branch made the trip to Liverpool Organic Brewery to make the presentation for their first Beer of the Festival Award, reports Beverley Gobbett.



At the 6th Chorlton beer festival in July the branch decided to run a competition for the public to be able to vote on their favourite beer of the festival. The competition was received well by the public and the clear winner was Kittly Wilkinson from Liverpool Organic Brewery.

This was the brewery's third award since they started brewing early in 2009 but the first time that a branch had made the effort to go and visit them all.

We were all well received by Mark Hensby (MD), John Burns (Director) and Karl Chritchley who is a Director and Head Brewer. The brewery itself is housed in two industrial units in the Kirkdale area of Liverpool with a grand view of the windmills along the coast. We had a quick chat about the history of the brewery starting up and then we were all treated to tasting various of their bottled conditioned ales which included Shipwrecked at just 6.5%. This was a very easy beer to drink with bags of hops, with wrecked being the potentially operative word!

We then all took a short taxi journey to the Grapes where a buffet was laid on and we made the presentation to Mark, John and Karl. The brewery is making some fine organic beers and Karl states that he loves using lots of hops - beers right down my street. After a wonderful afternoon, Karl then joined us on a crawl around Liverpool before catching the train back to Manchester. All in all this was a grand day out and we are very pleased to have made the effort to go and visit Liverpool Organic Brewery. Well done and please keep it up.

## Regional Pub of the Year

**T**he Greater Manchester Regional Pub of the Year Award has been presented to the Knott Bar on Deansgate, Manchester

Out of over 2,000 possible entries in to this competition the deserved winner of the Greater Manchester Regional Pub of the Year has been awarded to the Knott Bar. The presentation took place on Wednesday 11th November with the weather throwing its usual Manchester challenge of heavy rain at us all.



Despite the weather the presentation was extremely well attended. Scott was his quiet, still in somewhat disbelief, self and Oz was his gregarious self. As ever, the beer choice on offer was excellent and the food that Oz and his team cooked up was simply delicious. They have even had a paint job done to the toilets - brilliant.

If you are visiting this pub for the first time, don't get confused by the sudden and unannounced change of the name to the nearest Metrolink stop. G-Mex is now called Deansgate - Castlefield. But, please go and have a visit. This pub offers a variety of atmospheres depending on the time of the day that you choose. Nice and quiet in the afternoons and bubbling over with people and conversation in the evenings.

Well done to everyone who works at this establishment and Thank you all.

*Pictured above – Trafford & Hulme's Paul King (Right) presents Scott with his award.*

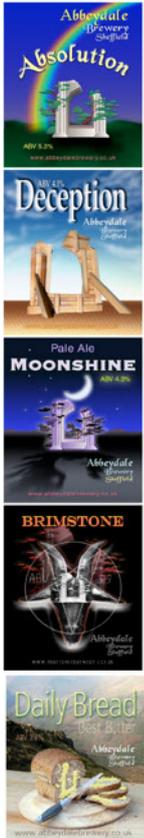
Abbeydale Brewery Sheffield

**WINTER ALE**

ABV.5.2

www.abbeydalebrewery.co.uk

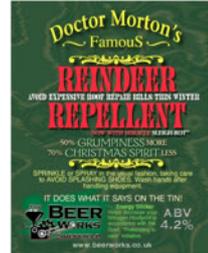
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*Seasons greetings from all at Abbeydale Brewery*

**Winter Ale ABV 5.2%**  
Full flavoured strong pale ale. Lots of hop character and a lasting bitter finish.

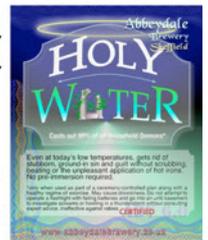
*Our alternative seasonal beer*



**Dr Morton's Reindeer Repellent 4.2%**  
pale beer with citrus and spice hop flavours. Well balanced.

*A special brew while stocks last. Very limited supplies.*

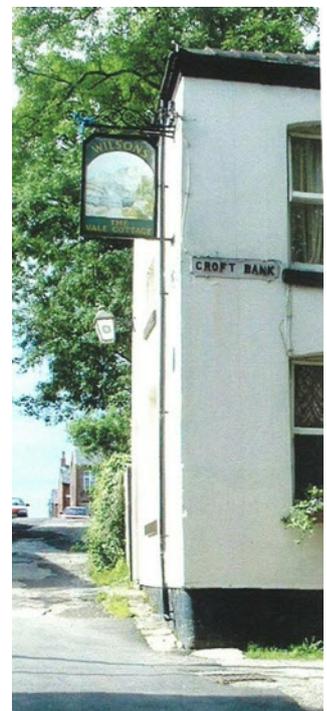
**Holy Water 6%**  
Pale, hoppy, strong. Lots of fruity hop flavours, balanced finish



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# Abbeydale Brewery

John Clarke takes a trip to Sheffield

An email arrives. It's from Sue Morton at Abbeydale Brewery. "When are you coming to see us" she asks. Who can turn down that sort of invitation? So in late October I took a train across the Pennines to visit what is now one of Sheffield's largest and oldest established breweries.

Abbeydale was founded by Patrick Morton in 1996, Patrick having previously worked at the city's Kelham Island Brewery, and the first beers were produced in the August of that year. Unlike many micro-brewers, he got the beers right first time as those first two beers, Moonshine (4.3%) and Absolution (5.3%) remain mainstays of the Abbeydale portfolio to this day. They have kept the quality up, too, as the brewery's very first customer, the famous Three Stags Head at Wardlow Mires, has remained with Abbeydale ever since.

The reason for my visit was to see the shiny new brewing kit that has recently been installed in the extended brewery premises. Like many craft brewers, Abbeydale has been struggling to meet demand and this should help ease the production of the minimum 100 barrels that sales manager and brewer Dan Baxter aims to sell every week.

There are in fact now 10 people working at the brewery. Patrick is officially "MD" but is very hands on across the whole brewing operation. Sue is in charge of admin and sales, while a lot of the sales activity is handled by Dan, who also brews as well (multi-tasking is a feature of the craft brewing scene).



The Production Manager is John Parkinson. Also helping with the brewing are operatives Phil Enticknap and Mark Garratt, who are also being trained up as brewers. The rest of the team comprises John Hodder, Dave Beaumont, Dawn Milton and Sam Lee.

While Abbeydale beers are popular in the free trade on this side of the Pennines, they seem to have comprehensively colonised it in Sheffield, where you will find one of the brewery's beers on the bar of almost every pub that can sell a guest beer.

Why the popularity? Well in a nutshell, Abbeydale Brewery makes damn fine beer, with a range of beers which major on hoppiness (rather than bitterness) and are characterised by a very clean finish which leaves you wanting another.

The biggest seller is Moonshine which accounts for over 40% of production, hopped with the Willamette variety. Rising star is the now-permanent Deception (4.1%), hopped with New Zealand Nelson Sauvin hops which give a distinct grapefruit character to the beer, and which was recently voted Champion Beer of Sheffield. The other two major constituents of the core range are Absolution and the 3.9% Brimstone, a brown beer with a good smack of hops from the generous use of Amarillo, a US variety.

Although many Abbeydale beer are pale and hoppy (including many of the seasonals and specials) the range also has a dark side. Famous is Black Mass (6.66%) a strong stout, but also look out for an excellent Smoked Porter (4.8%). The strong barley wine Last Rites (11%) is the stuff of legend.

Look out for Abbeydale beers in the free trade – better still why not take a trip to Sheffield; it's an easy train ride and some great beer waits at the end of your journey.

# Heritage Pubs

News and Updates

THE area covered by *Opening Times* includes an above average number of pubs on CAMRA's National Inventory of Historic Pub Interiors. This is a list of about 300 pubs that have remained entirely or largely intact from the time they were built or, though altered to an extent, retain exceptional rooms or features which are of national historic importance. It also includes outstanding pub-type rooms in other kinds of establishment like hotels or station buffets.

A new entry to the list is the **Turnpike** (520, Wilmslow Road, Withington). Interestingly this isn't an unspoiled Victorian gem but something far rarer – an almost intact pub interior from the 1960s.

The Turnpike was originally half its current size and consisted of two rooms and a passageway. Then in c1962 a former cake shop was purchased and the two-roomed pub we now see was created. The frontage is of stone with brick at first floor level and is clearly from c1962 but parts of the building could be older.



Inside the pub reeks of its era with many period features – noteworthy is the unusual cobbled fire surround in the left hand vault and its dry stone equivalent in the lounge bar. Panelling, radiator surrounds and fixed seating all date from the 1960s. The bar counter in the vault is also original although the one in the lounge is a faithful modern reproduction.



You can enjoy all of this while you sup a pint of Sam Smith's Old Brewery Bitter, as the pub is also a welcome return to the real ale fold.

A longer established National Inventory pub is the **Mawson** (78 Francis Street, corner Kincardine Road, Brunswick). The good news here is that the pub has been given statutory protection with a Grade II listing.



It was rebuilt in 1936-7 to designs of Fred Riley of Bramfield & Smith, Manchester for Tetleys Brewery of Leeds. It is a rare survival with a largely intact 1930s interior of three rooms, a drinking lobby and intact counter screens.

The lobby has an original bar counter, with rare sliding screens, fixed seating and an ornate ceiling. The original seating and ceilings continue throughout the pub and all bar one of the rooms keep their original doors. There are many features to enjoy here, apart that is from the beer which remains all keg.

The photos in this article were taken by Mick Slaughter LRPS



# Festive Ales and Seasonal News

Here's our round-up of some festive beers to try this winter and also some seasonal news.

## Albert Square Ale

For the first time there is some decent cask ale to be had in the Albert Square Christmas Market.

In the heart of the market you will find the Manchester Winter Ale House. This is a venture by Dave Nuttall, formerly of JW Lees, who has decided to branch out into direct retailing ("call it a mid-life crisis" he says) and if all goes well we can expect to see more of these bars at local speciality markets.



On opening the beer offering was from Lees and included some rarities. Included among these was Manchester Star a dark 7.5% beer (and very much not Moonraker by another name) which is normally bottled for export only. About 10 nine-gallon casks were run off this year and Dave has them all! Apparently Lees may be releasing this on cask more widely later next year but brewed at a lower ABV of 6.5%.

In bottle is the powerful Vintage Harvest Ale. Here is the 2007 version plus from 2008 a sherry cask version, again normally reserved for export only.

The bar will be there until the market closes just before Christmas and as the weeks progress other local micro beers will be sold. Check it out.

## National Winter Ales

The countdown is now on to the biggest and best National Winter Ales Festival yet. The dates for next year's event are 19 to 22 January and the venue is once again the Sheridan Suite on Oldham Road.

We will have a full preview in our next issue but in the meantime make sure you get those important dates in your diaries.



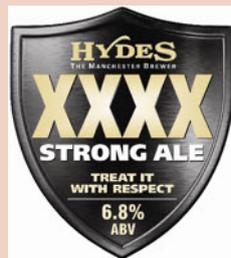
## Beers for Christmas

This is very much the season to be jolly in the beer world. There can hardly be a brewery in the country that doesn't have a seasonal special at this time of year. Here's our pick of some you might want to try.



**Robinson's** – Old Tom is the classic winter warmer and the style defining barley wine, although these days it is more prosaically termed a strong ale. At 8.5%

ABV this is a beer to be taken seriously and is ideal as a night cap, either at home or perhaps is even better enjoyed being sipped in front of a roaring pub fire.



**Hydes** have been producing their potent XXXX for years now and over that time its strength has bounced all over the place. Nowadays it has settled at 6.5% and is a rich and malty winter warmer with a pleasing, and

dangerously moreish, dry finish.



**Marble Brewery** – have several seasonal treats in store this year but let's start with perhaps the most festive of the lot. Port Stout is a wonderfully rich yet quaffable beer and is always launched at the Marble Arch on

Christmas Eve. However this festive season will see some other beers from Marble.

Utility Special (6.5%) is an IPA with 68 bitterness units (that's a lot!) and hopped with Galena for bittering and "huge amounts" of Citra, Summit and Nelson Sauvin for aroma. This will be out on cask and in bottle during December. Stouter Port Stout (5.1%) will also be out in 75cl bottles this month. As if this wasn't enough we hear that an elusive cask of the Chocolate Dubbel (8.5%) may be on the bar at the Marble Arch during Christmas week.



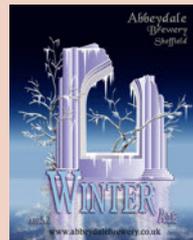
**Bollington Brewery** – continues to grow in stature and we await the opening of their second tied house in Macclesfield (a potential Christmas present for local drinkers) but while we wait we can relax over a pint of the new Night Porter. This is

a dark winter porter brewed with a varied selection of malts and hops to achieve a full bodied beer. An addition of a secret recipe of spices then creates a warming spicy drink. Perfect for the long, dark nights.



**Hornbeam Brewery's** seasonal offerings make the points that festive beers don't have to be dark and warming to work. The brewery has two popular seasonals – the excellent Christmas Champagne Ale (4.3%) has a grapefruit hoppiness while Hoppy Presence does exactly

what it says on the pump clip and is an excellent pale, hoppy quaffer.



On our visit to **Abbeydale Brewery** in Sheffield we were taken by their new Winter Ale (5.2%). This is a strong pale ale made with a combination of two New Zealand hops to give a full flavoured pale beer.

"Hop flavours predominate with berry fruits, earthy and grassy flavours all present. The finish is long-lasting and bitter leaving an overall impression of crispness alongside warming alcohol" says the brewery website.



**Phoenix Brewery** traditionally has a raft of seasonal beers out for December. One or two are particularly festive. Humbug (7%-ish) has been around for several years now and is a smooth and satisfying beer, its character helped

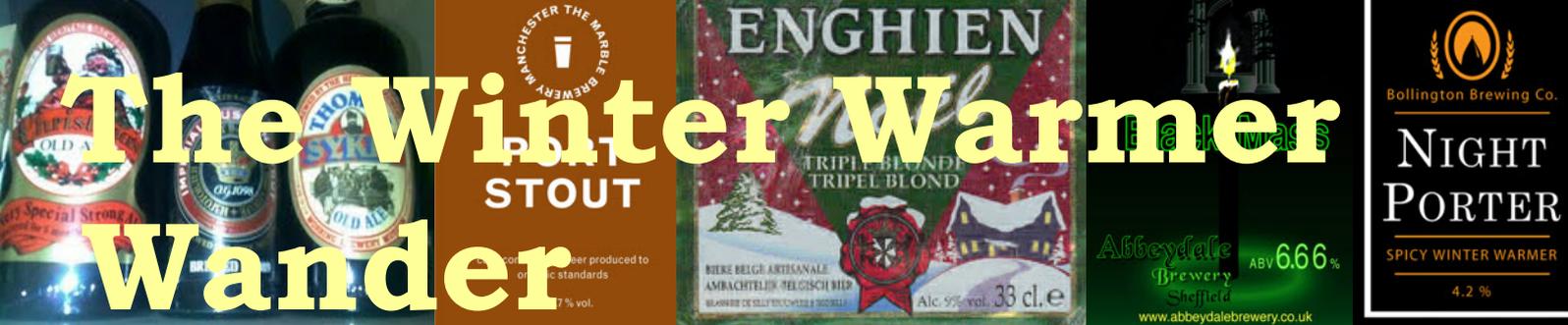
by about three months' maturation at the brewery prior to its release. Similarly well matured is Black As Your Hat (7.5%). This is a "strong porter" and was produced last year following a "happy accident" at the brewery. Accident or not it was a magnificent beer and luckily for us Phoenix kept the recipe.



To Belgium now and one of the very best Christmas beers to come out of that country.

Gouden Carolus Christmas from **Het Anker** is a huge liquorice-laden barley wine weighing in at a massive 10.5% ABV. This really is a sipping beer with a spiciness that mellows over time into a deep rich classic. It will keep well in your cellar (should you be lucky enough to have one) for several years and just get better and better.

# The Winter Warmer Wander



This 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)
- Get the pub to put a sticker on its entry below (if they can't find a sticker, just get a signature).
- Get 12 stickers and you will win two bottles of winter ale plus a ticket for the National Winter Ales Festival.
- 24 stickers will get you the 4 bottles of winter ale plus two tickets for the National Winter Ales Festival and a draw for a hamper of winter ales
- Visit all 32 pubs and you will win 5 bottles of winter ale, three tickets for the National Winter Ales Festival and draw for prizes including a hamper of winter ales, a meal for four, a meal for two and Black Sheep Brewery t-shirts (all kindly donated by the Hinds Head, Heaton Chapel)
- The Winter Warmer Wander runs from Saturday 4 December to Saturday 15 January.
- Completed forms need to be with Dave Platt, 138 Broom Lane, Levenshulme by 17 January (so we can post tickets in time)

Railway Avenue Street Stockport SK1 2BZ	Magnet 51 Wellington Road N Stockport SK4 1HJ	Crown Heaton Lane Stockport SK4 1AR	Swan with two Necks 36 Princes Street Stockport SK1 1RY	Tel No. e-mail	
Hinds Head Manchester Road Heaton Chapel SK4 2RB	Arden Arms Millgate Stockport SK1 2LX	Ashlea 14 Manchester Road Cheadle SK8 2NP	Crown 81 High Street Cheadle SK8 1AA		
Red Lion 83 Stockport Road Cheadle SK8 2AJ	Nursery 258 Green Lane Heaton Norris SK4 2NA	Red Lion 532 Wilmslow Road Withington M20 3BW	Victoria 438 Wilmslow Road Withington M20 3BW		
The Parlour 66 Beech Road Chorlton M21 9EG	Horse & Jockey 9 The Green Chorlton M21 0AE	Elektrik 359 Wilbraham Road Chorlton M21 0AE	Royal Oak 729 Wilmslow Road Didsbury M20 6WF		
The Didsbury 852 Wilmslow Road Didsbury M20 2SG	Milson Rhodes School Lane Didsbury M20 6RD	Ford Madox Brown Wilmslow Park Rusholme M13 9NG	Marble Arch Rochdale Road Manchester M4 4HY		
57 Thomas Street Manchester M4 1NA	Bar Fringe Swan Street Manchester M4 5JN	Castle 66 Oldham Street Manchester M4 1LE	Paramount 33-35 Oxford Street Manchester M4 5JZ		
Waterhouse 67-71 Princess Street Manchester M2 4EG	Micro Bar Arndale Market High Street Manchester	Smithfield 37 Swan Street Manchester M4 5JZ	Friendship 353 Wilmslow Road Fallowfield M14 6XS		
Tim Bobbin 41 Flixton Road Urmston M41 5AN	Steamhouse Station Approach Urmston M41 9SB	New Oxford Bexley Square Salford M3 6DB	Crescent The Crescent Salford M5 4PF		Name Address



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# Pub News

## Woolpack Re-opens

**Y**e Olde Woolpack on Brinksway, Stockport, was set to re-open on 22 November as these words were typed. The pub has been closed for about twelve months and many, including it has to be said *Opening Times*, had come to the conclusion that its life as a pub was over.

Happily we were wrong. The new face behind the bar is Jade Quinn, supported by Dave Bowden running the kitchen.



The pub has been given a thorough clean up and will feature cask beers and traditional ciders, too. On the beer front there will be three guest beers starting with Rossendale Brewery's Floral Dance, Pale Halo and Glen Top Bitter. In the future expect beer from Derbyshire's Raw Brewery and even Elland's superb 1872 Porter.

The Woolpack will be open every day, and food will also be available each day from 11.30 to 4pm. Standard pub fare will also be accompanied by daily specials, often using cider or perry (for reasons that will soon become clear).

As well as guest beers, cider and perry will also be a major feature with keg, bottled and cask ciders available. Initially the Somerset based Broadoak Cider Co will be the main supplier with Perry, Moonshine and Three Trees on sale as "bag in box". Expect to see other ciders and perries joining the range.

The focus on cider is explained by the fact that Jade's father Mike will be running his Natural Cider Co from the pub's basement. Mike is the North West agent for Broadoak and hopes to supply their cider and perry to local pubs, and he will be employing agents to sound out local licensees.

This is a welcome return and here at *Opening Times* we wish it well – one potential problem has been solved, The Woolpack always had a problem with car parking but agreement has now been reached with a car park across the road with over 50 spaces.

## Demolition Derby

**T**he bulldozers have been out and about recently with various pubs demolished (or waiting for the wrecker's ball).

In Cheadle Hulme, the **Greyhound** has been flattened after several months' closure. The pub had only sold cask beer on an

intermittent basis in recent years. Our picture shows the Greyhound in its death throes.



Staying in Cheadle Hulme, there is fencing all around the site of the **Smithy** on Grove Lane with some of the modern extensions being demolished. This has given the impression of being a failing pub for some time. However, it appears that planning permission has been given for redevelopment for restaurant/pub use so let's see what happens.

In Bramhall the **Bromale** has been flattened and we think the site is to be used for housing. Also being demolished for housing is the **Cotton Tree** in Withington. The pub closed for good on 3 October but prior to that it had sold cask beer, or at least it did in the Spring when OT last called and found Black Sheep Bitter on handpump.

In the same area the **Old House at Home** in the back streets of Fallowfield (corner of Braemar Road and Lindleywood Road) is boarded up. (This is not to be confused with the Old House at Home on Burton Road in Withington, which is still doing fine.) This used to be a Greenall Whitley pub and hasn't sold any real ale for many years, as far as we are aware.

## East Manchester Update

**E**ast Manchester is undergoing vast change at present so Mark McConachie went along to look at the state of the local pub scene.

A trip along Ashton New Road into Clayton found that the tram works for the line to Ashton are well underway, with many of the on-road sections already completed and in place.

Starting at the **Strawberry Duck** by the Ashton Canal, we found it very quiet, but it was early Sunday afternoon. It had previously sold Holts bitter, but not so today; the barmaid



did say they would be getting some for the winter however.

Next up was the **Bridge** on Clayton Lane. We half expected it to be closed for good, but it struggles on seemingly. It was all but empty and selling only keg beer. The nearby **Victoria** is closed, we believe. Although the building is in a good state, it doesn't seem to be operating as a pub. If we're wrong, let us know?

Holt's **Grove** is still trading well and looking very tidy (and it'll be the closest pub to the Clayton tram stop, when it's completed). It now only sells Holts bitter on cask. Meanwhile down the road towards the Stadium is the **Derby Arms**. This is also tidily kept but has only keg beer on sale.

Moving into Beswick, or Eastlands as certain retailers will call it, the Grey Mare Lane trio of pubs aren't faring too well. The **Manchester** is closed and for sale; meanwhile opposite, **Mary D's** was all but empty and selling keg beer only; down the road and also on keg beer was the renamed **Eastlands Bar** (formerly Queen Victoria). Time did not allow a visit to the nearby **Townley**, but a quick pint of Middle Eastlands bitter was sampled at the **Legh Arms** Ashton Old Road. A fair few people were in, but it wasn't busting. The



bitter is now the sole cask beer on sale.

Next time we'll look at changes in Openshaw with the vast re-building works that are going on to see what remains

## Chorlton Update

Chorlton's **Dulcimer** bar has reacted to high demand at weekends by installing a new bar on the first floor of the pub. While draft beer is a possibility in the future, initially the new bar will only sell bottles. When OT visited on the bar's opening night Hopback Summer Lightning and Shepherd Neame Whitstable Bay (not bottle conditioned) were available, although the range is by no means fixed.

Further down Wilbraham Road, the former Abode bar has a new name "**The Gallery**". When OT visited, nothing else had changed - one real ale was available, Hydes Manchester Finest. More pubs have committed themselves to support local breweries by joining Trafford & Hulme Branch's LocAle scheme. Recent additions include **Dulcimer** and the **Horse & Jockey** in Chorlton.

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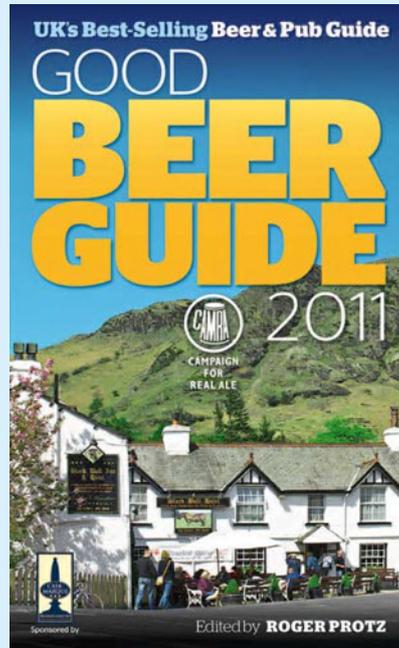
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## The Good Beer Guide - Perfect for Christmas

Just what can you buy the beer lover, pub goer or traveller in your life for Christmas that definitely won't end up at the bottom of the sock draw or in the cupboard under the stairs by New Years Day? The answer is CAMRA's 2011 Good Beer Guide!



Described by Time Out magazine as 'The definitive rundown of the best places in the UK to get a pint of real ale, from cosy country inns to upmarket style bars' and the Independent as 'indispensable' this is Britain's best-selling beer guide. Now in its

38th year, the 2011 Good Beer Guide is fully revised and updated, with details of more than 4,500 pubs across the country serving the best real ale. From country inns to urban style bars and backstreet boozers, all selected and reviewed by CAMRA members from Cornwall to Shetland this is your definitive guide to finding the perfect pint. Pub entries give details of the beers served, food, pub history, architecture, transport links, beer gardens, accommodation, disabled access and facilities for families.



Along with pub reviews and information, the guide has a unique 'Breweries Section' which lists all the almost 800 breweries - micro, regional, national and international - that produce real ale in the UK, and the beers that they brew. This

takes in the 88 new breweries that have opened just in the preceding 12 months alone. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. The Good Beer Guide 2011 is more than just a pub guide - it is the complete book for beer lovers, pub goers and travellers.

To buy a copy please send a cheque for £15.99 (p&p is included) made payable to CAMRA Stockport and South Manchester to 66 Downham Rd, Heaton Chapel, Stockport, Cheshire SK4 5EG. Don't forget if the lucky recipient lives at the address to which it is to be sent and you wish it to be a surprise on Christmas Day please let us know and we will endeavour to not let the cat out of the bag when we deliver it to you.



# High Peak Pub Scene

Frank Wood with Pubs News from High Peak & North East Cheshire CAMRA plus Robin Wignall's monthly round-up of the Peak District Pub scene

## High Peak Pub News With Frank Wood

On 7th November I decided that it was time to update readers on the scene in Old Glossop as it has changed a lot in the past couple of years. Firstly, I visited the **Bulls Head** on Church Street. This was packed out as Manchester City were being televised that afternoon and seats in the tap room part of the pub were at a premium. The beer was Hatters, Unicorn and the seasonal offering which was Battering Ram, quite a rich tasting beer that was on very good form that day. Usually the landlord Paul has Old Stockport on as well but not that day. The Bull is an excellent old pub in the heart of the village and a 15 minute walk up from the railway station in the town centre.

Virtually next door is the **Wheatsheaf**. It re-opened its doors 18 months ago, after a



five year stint as a restaurant. Local businessman Bob Skupham, who has had success with shops in the town, firstly a pork butchers and then a jewellers, has made his mark now as a publican. It is the unofficial tap of the nearby Howard Town Brewery, and always stocks its Wrens Nest Bitter as one of the three beers on handpump. On this occasion, the other two were Wychwood Hobgoblin and Adnams Old Ale. I tried the latter, a strange name for a beer that was only 4.1% ABV. However, it was so good that a second one had to be tried whilst Bob informed me that the pub was part of Admiral Inns and he has a good range of beers to choose from each month in their list of available beers. The Wheatsheaf has just won a National Award too for the best pub sausage. This is made by local award winning butchers Mettricks solely for the pub, and is made using Howard Town Dark Peak Ale. The pub was active with drinkers and diners, and with all the food freshly and locally sourced, it is building up a reputation for good wholesome food.

I then walked down the hill for 150 yards to the **Queens Arms**, the real object of my visit, as it recently changed hands and I wanted to see what it was like. Alan Osbourne had been there for 10 or so eventful years, in which time the pub was flooded out during the flash flood of some years back, then it was run into twice in a short space of time when the road

priorities at the front were changed and the front demolished. More recently, a fire swept through and destroyed the kitchens. New man in charge is Mick Buxton who previously had the Oakwood in the town centre. The beers on the bar at the moment are a little restrictive, being Tetleys Bitter and Robinsons Bitter only. However, the Tetleys was tried and I could not fault it for that particular drink. The food side of the business is being run by Mick's wife and all the meals served on interesting square plates - and all full to the brim and looking very attractive, the prices looking very competitive too.

A visit to the **Beehive** at Whitfield, Glossop, in the same weekend, saw the usual range of Black Sheep and Wells Bombardier joined by Lees Coronation Street Ale. Landlord John Kennedy says it has been extremely popular and I could see why, as it was in great condition and very tasty.

At the **Palatine** in Hadfield, Unicorn Bitter has been joined by Hartleys XB for some time now as well as the seasonal beer from Robinsons; Tetleys Bitter continues to be the only beer on cask at the **Anchor** on Hadfield Road. Also in Hadfield the **Chieftain** has Hydes Old Oak, the seasonal beer and Hydes Original on sale. In Hyde, the **Sportsman** has all the Pennine Ales range, with the recent new beer Halo Pale, continuing to be popular such, that some drinkers are changing over to it. The name comes from the modern blue halo that lights up the hill high above the brewery at Haslingden and can be seen all round the area. Haslingden's answer to Angel of the North? Thwaites Wainwrights is now also always available at the Sportsman.

Good reports from Buxton, where the Buxton Brewery's Wye Bridge Golden Ale was launched at the **Wye Bridge House** (Wetherspoons) as a regular beer on 11th November.

Finally good reports from the **Rising Sun** at Top Mossley which reopened in mid October. Ten handpumps are installed and seven of these were in use on 8th November when branch members were in the pub. Shaws beers were very much in evidence, with six firkins being sold in the first two weeks that the pub opened. In another recent visit, our man reported Black Sheep bitter, Fullers London Pride, Wychwood Bountiful, two Millstone beers and Shaws Golden Globe. A most definite plus for the area.

## Peak Practice With Robin Wignall

The long awaited alterations at the **Cock** in Whaley Bridge started in September and for some weeks were going well, with little disruption to beer drinking. Whilst a short closure had been anticipated, structural problems were found in October and a longer closure was necessary. A November re-opening is on the cards and some new bar

fittings were already in place at the time of writing. More next time.

The **Railway** in Whaley Bridge closed briefly after Tina Longden left. Robinson's quickly found relief management, and a new tenant is expected to be in place around the time this OT is published. Again more next time.

A Sunday visit to the **Board** at Horwich End found only one real ale available, but that was a good pint of Unicorn. Kitchen work carried on into October and was expected to be completed by that month end.

The **Crossings** at Furness Vale is often good for a fine pint of Hartley's XB, brewed in Stockport for many years now of course, but still well worth trying.

The **Red Lion** in High Lane is very much food orientated, and has recently been collecting food awards. Unicorn, Hatters, Dizzy Blond and Battering Ram were available on a recent visit. Food quality was very good, though the quantity on plates could have been more especially as this is not the cheapest eating around.

Both the **White Horse** and **Goyt** in Whaley Bridge are Punch pubs now accessing the Punch Finest Cask beer list. This gives a wider range of beers available over a two month period at a time. Beers are often from smaller breweries and are welcomed by licensees and customers alike. Still with Punch the **White Hart** in Whaley now has Shepherd Neame Spitfire as its third beer, replacing Old Peculier.

In mid October the Great Peak district Fair was held in the Pavilion Arts Centre in Buxton. A beer tent was a good venue for a 16-18 ale beer festival. There were beers from Hydes, who had provided the cooling system, with most of the rest coming from Derbyshire microbreweries. Thornbridge, Peak Ales, Brampton Leatherbritches, Buxton Derby and Ashover were represented. My beer of the festival however was from just over the Cheshire border at Wincle. Wincle Waller a 3.8% brew appealed to my palate. This looks set to be an annual event.

The **Navigation** at Buxworth has been sourcing Derbyshire beers. Ales from Derby, Penny's Porter and Falstaff Brewery, Nessie and Smiling Assassin were available in mid October. An interesting line being pursued at the Navigation is the sale of gluten free beer. Green's Golden Ale and Premium Pils are brewed in Belgium. Whilst they do not appear to be bottle conditioned beers, this is a laudable effort to cater for those who enjoy beer but need a gluten free diet.

Last month I noted supplies of Thornbridge Imperial Russian Stout going into Christmas puddings. At the **Wheatsheaf** in Glossop sausages produced by a local butcher have Howard Town Dark Peak in their making. These sausages recently won a national best pub sausage competition, and just missed out on the overall best sausage award. Cooking with beer certainly has its merits.

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Manchester Road, Hyde



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CAMRA Regional Cider Pub of the Year 2010**

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A pint and home-made curry for just £5**

**Live Music at The Verge  
See panel right for details**

**Sons of the Desert, Tent 262  
last Thursday of the month**

**Open Monday - Tuesday 4pm - close  
Wednesday - Friday 1pm - close  
Saturday - Sunday noon - close**

## The Cheshire Ring

Manchester Road, Hyde

### Live Music at The Verge

**Sat 4th Dec - Sacrament with support TBC  
- £5 advance / £6 on the door**

**Sat 11th Dec - Jason Johnston album  
launch with support from Garron Frith  
- £5 advance / £6 on the door**

**Fri 17th Dec - George Borowski with  
support from Garron Frith  
- £7 advance / £9 on the door**

**Sat 18th Dec - Biggles with support from  
a Harp and a Monkey - SOLD OUT**

**Sat 15th Jan - Martin Stephenson with  
support from Steve O Donaghue  
- £10 full admission price**

**Sat 22nd Jan - Re-Entrants with support  
to be confirmed - £5**

**Curry is available before every gig  
for a very respectable £3.50**

## More Pub and Brews News



Buxton Brewery has launched a new beer - Wye Bridge Golden (5.2%) is a hoppy strong golden ale. This is the house beer at the Wye Bridge in Buxton (Wetherspoons), and is a well balanced and tasty brew. This is a new beer brewed for Wye Bridge, and a member of the pub staff assisted in the brewing. Geoff Quinn (on the left of the picture above) and Pete Clark from Buxton Brewery are seen launching the beer at the Wye Bridge on 11th November

### Top Award for Bulls Head

The **Bulls Head** on London Road (Manchester) has scooped a top regional award for the quality of its beer and is now in with a chance of taking the national title.

The pub was presented with the North West Regional Cask Ale Pub of the Year award at the Marston's Pub of the Year Awards held at Haydock Racecourse. Judges praised the pub for the exceptional quality and consistency of cask beer available.

Keith Wylam, who runs the Bulls Head with his business partner Mui Heng Koh, said: "We are really pleased to have won the award. Everyone here at the pub has helped us achieve it and they are all thrilled to have been singled out for this award from the 1700 pubs in the estate. And to now be in with a chance of taking the national award as well is great and would mean so much to us. We have always focussed on quality and consistency since we took on the pub in 2006 and it has helped us earn a great reputation in the area."

The next round of the awards will see the Bulls Head go head to head with three other pubs from around the UK to win the national accolade. The pub will also be in the running for the coveted overall Pub of the Year award.

The national finals will be announced at the end of November at an awards dinner due to be held at the Hotel du Vin, Birmingham.

### More Pub News

The **Waterloo** in Stockport suffered a bad fire in early October, thankfully no one was injured. The outcome is a happy one however as the lounge will receive a thorough re-vamp in the process. We understand that the other rooms will be decorated too. Throughout all this service has been maintained, with good Robinson's Hatters and Unicorn still being sold

Just as this edition of Opening Times was going to press comes some late news from Stockport. It seems that there was a sign in the window of the **George**, Mersey Square, announcing the pub's indefinite closure. It does seem to have lost its way in recent years and has only intermittently sold cask beer. Inevitably perhaps it is owned by one of the big pub companies - let's hope they sell it to a someone who knows what to do with the place.



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### December Diary

Christmas menu available throughout December  
Fri 24th — Open as normal - bookings accepted  
Sat 25th — Meals - £50 per head  
Sun 26th — 12 - 4pm bar + hot & cold snack menu  
Mon 27th — Open all day for food  
Tue 28th - Thu 30th — Normal hours  
Fri 31st — Live music - ticket only

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Thursday 27 <sup>th</sup> January	6:00pm - 11:00pm	£5-00
Friday 28 <sup>th</sup> January	5:00pm - 11:00pm	£6-00
Saturday 29 <sup>th</sup> January	12:00 noon - 4:00pm	£5-00
Saturday 29 <sup>th</sup> January	7:00pm - 11:00pm	£5-00

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# Brewery News

## Happy Valley Brewery

Last month we briefly mentioned Bollington's second and newest Brewery, Happy Valley, which formally launched on 9 November at the village's Poacher's Inn, the current Macclesfield CAMRA Pub of the Year. The Poachers will be acting as "brewery tap" and you can expect to find all new Happy Valley Beers on sale there.

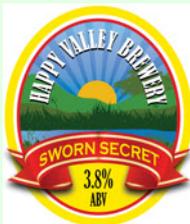
The man behind the brewery is Dave Hughes (picture below with his wife Nicola)



who has been involved in brewing beer for about 20 years. Although the beer has been more of a hobby, in the last three years it became rather more serious as Dave and his wife Nicola planned a commercial micro-brewery.

They have a 2.5 barrel system which will produce 10 nine gallon casks of beer per brew. They are currently brewing twice a week and easily selling all they produce. "We can't believe how busy it has gone", Dave told *Opening Times*.

The first beer was Sworn Secret (3.8%) a pale, hoppy session beer (very) generously hopped with German varieties. The effect was that of drinking a really hoppy and well-made pilsener beer with an astonishingly long hoppy and bitter finish. Not surprisingly it has been selling very well indeed, with four 9-gallon casks selling on the launch night alone.



The second beer was launched on 19 November. This is Black Magic (4.6%) which is described as a "real winter warmer". It's a stouty beer made using oatmeal, dark roasted malt and roast barley, but complemented with a good smack of hops.



The third component of the core range will be Lazy Daze (4.2%), described as a "traditional old English ale". This will be golden in colour and again characterised with some generous hopping. You might have noticed that hops feature quite frequently in this narrative and talking to Dave it became quite

clear that he is something a "hop head". He has bought an array of American and New World hops and it is likely these will feature prominently in the planned quarterly seasonals.

Currently Dave and Nicola both work as Contact Lens Opticians (or Hopticians as some are saying) but Dave is having to look at brewing beer more often, possibly scaling down the day job.

You can keep up to date with Happy Valley Brewery via the website at [www.happyvalleybrewery.co.uk](http://www.happyvalleybrewery.co.uk) and they are also on Facebook.

## Flightpath Ales

This is a new "cuckoo" brewery, whereby brewers borrow another brewery to make beers using their own recipes and ingredients. The brewery being borrowed is Hornbeam Brewery at Denton and the "cuckoos" are Brian and Valerie Bailey.

Brian and Valerie met in 1982 through a friend who had been a member of 617 squadron on the Dambusters Raid. Bill had met Brian at the Manchester Air and Space museum as well as helping Valerie's Father with his fund raising for the Leonard Cheshire Homes.

A few years into married life they became life members of CAMRA and enjoyed various real ale pubs and beer festivals. On their travels they met Ian Watts who tempted them to invest in his new Magnet Inn. Just after the pub was re-opened Ian and Brian went on a brewing course with Dave Porter at Outstanding beers.



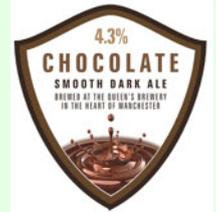
The name Flightpath was thought up whilst walking to the Magnet and watching airliners approach Manchester airport. So on 2 November. Brian and Valerie decided to form Flightpath Ales (with a lot of help from Kevin and Anthony at Hornbeam). The first beer was Tornado Ale (4%) brewed using mainly Cascade, Motueka and Chinook hops. This is mainly destined for bottling but it will appear on cask form at the Magnet. It made its debut at the pub's first birthday party on 13 November and quickly ran out. Tornado is being re-brewed but Brian has lots of ideas for other beers as well – it looks as though Flightpath really is ready for take off!

## More Brewery News

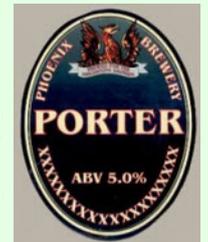
**Bootleg Brewery's** 4% house ale *Saddle Rash* is now on sale at The Horse & Jockey in Chorlton. The brewery recently held an open weekend with visitors invited to have a look round the brewery kit and chat with brewer Erin. The brewery's first two specials also went on sale in November. *Contraband* is in a

similar vein to *Saddle Rash* - pale & hoppy but slightly stronger at 4.3% with a little more citrus & less dry finish. *Lawless* is 4.7% with more fruity overtones. The next brew is expected to be a stout.

**Hydes** continue to surprise with new beers. The powerful XXXX will be back again and is expected to be launched next month. In the meantime another beer is to appear under the "Queens Brewery" banner. We have already had Plum Ale and this is being followed by *Chocolate* (4.3%), described as a "smooth dark ale". Sounds like one to look out for.



**Phoenix Brewery** has a range of festive and seasonal beers out this month. Session strength is *Christmas Kiss* (4.5%) and this will be joined by the superb *Porter* (5% - and, along with *Rip Rap* one of OT's favourite Phoenix beers), *Golden Glow* (6.5%), *Humbug* (7%) and a welcome return of last year's "happy accident", *Black As Your Hat*, strong porter (7.5%). *Humbug* and *Black As Your Hat* were both brewed in August so will be nicely mature and full flavoured when they are released.



**Boggart Brewery** also has new beers out (always difficult to keep track of as brewer Mark Dade is an inveterate experimenter) but *Starry Nights* (4.2%) is a dark winter beer. Congratulations to Boggart for winning major awards at both Peterborough and Worthing beer festivals for their *Rum Porter*.

**Hornbeam Brewery** - is bringing out two Christmas beers, *Hoppy Presence* (4.3%) and *Christmas Champagne Ale* (4.0%). Kevin Rothwell has taken on a new brewer, Anthony Lewis, who is settling in to be an important part of the team. He has had a long time interest in home brewing and is enjoying his new role. Nick Buckley, who was on a six month work break from Airbus in Broughton, Chester has returned to his role there. His last beer was named Buckley's Best Bitter and used Pacific Jade hops.



**Dunham Massey** has produced a white barley wine, *Vintage White* (9.2%), available in 275 ml bottles at the brewery. It was to be available in cask form at the Magnet and proved to be a rather sticky and boozey beer (as you may expect). *Vintage Red* will soon be in production.

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GOOD BEER GUIDE 1988 – 2011

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From Yvonne & Staff

Robinson's Traditional Draught Beers

# National Winter Ales Festival Charity



The National Winter Ales Festival Committee has chosen Manchester-based charity After Adoption as its charity of the year for the Festival taking place in Manchester on 19-22 January 2011 at the Sheridan Suite.

The Festival will be in its 15th year and attracts over 9,000 ale enthusiasts, offering a selection of over two hundred beers, real ales and ciders from Britain and all around the world.

As Louise Magill, Fundraising Manager at After Adoption says: "We are thrilled to have been chosen as the Festival charity this year. This is such an opportunity for us to raise much needed funds for our work with children and adults affected by adoption, in addition to raising our profile. Having the Festival taking place in the city where our charity was founded also makes it that bit more special."



After Adoption works throughout England and Wales to help children and adults from all walks of life deal with the difference adoption brings to their lives. The charity supports everyone with a connection to adoption: adoptive families, young adopted people and adopted adults, as well as birth relatives of those who have been adopted.

Their Families that Last team find adoptive families for children currently in the care system, particularly those who are seen as harder to place: older children, children who need to be placed with brothers and sisters, children from ethnic minority groups, and those with disabilities.

After Adoption's work across the North West of England provides services in Greater Manchester, Lancashire, Merseyside and North Wales. They offer support and advice to adoptive families, as well as groups for adopted adults and young people. After Adoption also works in HMP Styal in Manchester, supporting birth mothers who have been separated from their children.

After Adoption will have a stall at the Festival and will be holding a raffle with some great prizes on offer. Show your support and visit them to find out more about the fantastic work they do in the region and how you can get involved.

The charity is also looking for volunteers to help out at the Festival – if you would like to get involved contact Sophie Cunningham, Fundraising Officer at [sophie.cunningham@afteradoption.org.uk](mailto:sophie.cunningham@afteradoption.org.uk) or on 0161 830 2022.

For more information about After Adoption visit [www.afteradoption.org.uk](http://www.afteradoption.org.uk)

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Signed   
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 Ltd) 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](http://www.camra.org.uk).

## CAMRA newsletter Opening Times

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Membership Number   
Name   
Postcode

**Instructions to your Bank or Building Society**  
Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s)   
Date

This Guarantee should be detached and retained by the payer.



### The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 7 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

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

**North Manchester**  
Branch Contact: Dave Hallows 07983 944992.  
[davehallows2002@yahoo.co.uk](mailto:davehallows2002@yahoo.co.uk)

**Thursday 9<sup>th</sup>** - Chorlton Crawl: Horse & Jockey, The Green, Chorlton Green, 7.30pm; Parlour, Beech Rd, 8.15pm; then Dulcimer, Elektrik, The Bar, Wilbraham Rd, Chorlton.

**Wednesday 15<sup>th</sup>** - Branch Meeting: New Oxford, Bexley Sq, Salford. Starts 7.30pm.

**Wednesday 22<sup>nd</sup>** - Social & presentation of permanent plaque for Neil Richardson Award 2010: Queens Arms, Green Lane, by Patricroft Rail Station, Patricroft. From 8pm.

**Wednesday 29<sup>th</sup>** - Christmas Crawl & Branch Curry: Angel, Angel St, M'cr City Centre, 7pm; Queens Arms, Honey St, Cheetham, 7.45pm; Derby Brewery Arms (Holt's brewery tap), Cheetham Hill Rd, 8.15pm; Curry at Saffron 9pm. at £10 a head.

**Wednesday 5<sup>th</sup> January** - Presentation of Neil Richardson Trophy, 2011. Winner TBA. 8pm.

**Stockport & South Manchester**  
Branch Contact: Mark McConachie 0161 429 9356 [mark.mcconachie@o2.co.uk](mailto:mark.mcconachie@o2.co.uk)  
Branch website: [www.ssmcamra.org.uk](http://www.ssmcamra.org.uk)

**Thursday 9<sup>th</sup>** - Branch Meeting: Arden Arms, Millgate, Stockport. Includes Xmas Quiz and Mince Pies. Starts 8pm.

**Friday 17<sup>th</sup>** - Annual Hillgate Stagger: starts 7pm Queens Head (Turners Vaults), Underbank; 8pm Red Bull, Hillgate. Finish at Blossoms.

**Thursday 30<sup>th</sup>** - Pub of the Month presentation to the Plough, Heaton Moor. From 8pm

**Thursday 13<sup>th</sup> January** - Branch Meeting: Armoury, Shaw Heath, Stockport. **NB voting for Pub of the Year and Cider Pub of the Year will take place at this meeting. All please try and attend.**

**High Peak & NE Cheshire**  
Branch Contact: Mike Rose 07986 458517.  
[mikewrose@gmail.com](mailto:mikewrose@gmail.com)  
Branch website: [www.hpneccamra.org.uk/](http://www.hpneccamra.org.uk/)

**Saturday 11<sup>th</sup>** - Branch Xmas Social: White Lion Disley - small charge for buffet. Start 7pm

**Monday 10<sup>th</sup> January** - Branch Meeting (including part I of Good Beer Guide selection) plus Winter Pub of the Season presentation: Sportsman, Mottram Rod, Hyde. Starts 8.30pm.

**Macclesfield & East Cheshire**  
Branch Contact: Tony Icke 01625 861833  
[contact@eastcheshirecamra.org.uk](mailto:contact@eastcheshirecamra.org.uk)  
Branch website: [www.eastcheshirecamra.org.uk/](http://www.eastcheshirecamra.org.uk/)

**Monday 6<sup>th</sup>** - AGM: Congleton Leisure Centre. Starts 8pm

**Wednesday 15<sup>th</sup>** - Meal & Social: Poachers, Bollington. Start 8pm

**Tuesday 28<sup>th</sup>** - Social: Waters Green Tavern, Macclesfield. Starts 8pm

**Trafford & Hulme**  
Branch Contact: John Ison 0161 962 7976.  
Branch website: [www.thcamra.org.uk](http://www.thcamra.org.uk)

**Thursday 16<sup>th</sup>** - Altrincham Crawl: Barringtons 8pm; Malt Shovel 8.45; Victoria 9.45; 9.50 Roebuck; 10.15 Orange Tree. Finish in Old Market Tavern.

**Monday 27<sup>th</sup>** - Christmas Social in the Old Market Tavern. Fed up of turkey and canned beer round at the folks. Come and have a pleasant evening with us in the Old Market Tavern, Altrincham. Meet from 7pm

**Thursday 6<sup>th</sup> January** - Branch Meeting: Town Hall Tavern, Tib Street, Manchester. Starts 8pm.

# Arguably the best, but definitely the biggest Winter Ales Festival yet!

## A larger range of different Beers & Ciders than ever before

- Over 200 beers including foreign beers plus cider and perry
- 15 mins walk or 5 mins bus ride from the city centre - £1 fare with First Bus



### SESSIONS

- Wednesday 19th January 17.00 - 22.30
- Thursday 20th January 12.00 - 22.30
- Friday 21st January 12.00 - 22.30
- Saturday 22nd January 12.00 - 22.30
- Food Available All Sessions

### ENTRY PRICES

- Wednesday & Thursday £2  
(£1 Discount for Concessions, NUS, OAP's & Forces, all with ID)
- Friday (until 4.30pm) £3
- Friday after 4.30pm £5 • Saturday £4
- £1 Discount for CAMRA members except Thursday **FREE** all day
- Tickets available on the door
- Souvenir Programme £1

### ENTERTAINMENT

- Saturday Evening - **Doctor Busker**
- Saturday - **Fancy Dress Day** - Victorian Theme (optional) - **Great Prizes!**

Over 18's only except Saturday afternoon when families most welcome  
For further information:

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

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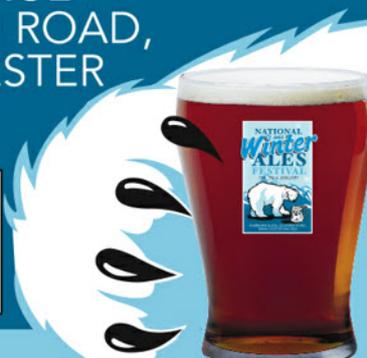
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19th-22nd JANUARY

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**Come in from the cold and grab some winter warming**

# Festive Cheer

## Mr Scrooge

December 2010

ABV 4.4%

*Mahogany coloured festive ale with aromas of roasted malt and fruity hop. This full bodied premium bitter has a rich and complex palate of roasted malt and biscuit complemented by both lemon and blackcurrant fruit notes.*

