

Covering the cities of Manchester & Salford, Stockport, Tameside, Trafford, N.E. Cheshire & Macclesfield

Merry Christmas to all our Readers and Advertisers



The National Winter Ales festival coming soon see pages 25 & 27

Win prizes on the Winter Warmer Wander see page 15





BRITAIN'S NO.1 SUPPORTER OF MICROBREWERIES

RAINS

THE MANCHESTER & COUNTY 49 PICCADILLY, MANCHESTER TEL: 0161 236 9206

THE MOON UNDER WATER 68–74 DEANSGATE, MANCHESTER TEL: 0161 834 5882

THE PARAMOUNT 33–35 OXFORD STREET, MANCHESTER TEL: 0161 233 1820 Subject to local licensing restrictions and availability at participating free houses.

THE WATERHOUSE 67–71 PRINCESS STREET, MANCHESTER TEL: 0161 200 5380

THE FORD MADOX BROWN OXFORD ROAD, MANCHESTER TEL: 0161 256 6660 THE SEVEN STARS THE PRINTWORKS, MANCHESTER TEL: 0161 817 2980

MARDI GRAS

THE ORIENT, TRAFFORD CENTRE, MANCHESTER TEL: 0161 629 2130



wetherspoon







The Stockport & South Manchester CAMRA Pub of the Month award for December 2012 has been awarded to the Nursery, Green Lane, Heaton Norris.

What can be said about this 1930s gem of a multi roomed pub that hasn't already been said before in these pages? Much has been written about the classic unspoilt structure and decor of the pub, the superb light oak panelling, the delightful windows decorated with horticultural images and the well manicured bowling green to the rear.

However any pub is more than just its decor and history. Its excellence is measured by the quality of its beer and the warmth of the welcome. On all these points the Nursery has scored extremely highly for many a decade. Despite being tucked away, it draws customers from miles around encouraged by the friendliness of the staff, and the quality of the Hydes beers and the guest ales. This has resulted in the longest record of continuous entries in the Good Beer Guide for the area with the pub achieving a remarkable 30 years in the guide with the publishing of the 2013 edition.

This incredible record is down to one family. Simon Wetton manages the pub and his sister Louise organises the lunchtime food. Simon took over the pub from his step father George whose tenure saw the pub being crowned CAMRA's National Pub of the Year in 2001. However Simon hasn't sat on his laurels and lived on past glories; he has promoted highly successful beer festivals, live music at weekends and regular quizzes while maintaining the excellence of the beer and the food.

The December Pub of the Month is always a lively and popular affair lodged as it is between Christmas and New Year. So why not join the local CAMRA branch to celebrate not only the Pub of the Month Award but also an award to mark their 30 years in the Good Beer Guide? Both will be presented to Simon and his staff on Thursday, $27^{\rm th}$ December .

The pub is less than 10 minutes from the main 192 bus route (walk down Bowerfold Lane or Heaton Lane), 10 minutes from the 84 and 197 routes in Heaton Moor and the 22 stops within a 5 minutes walk of the door. Don't miss it! \mathbf{JF}

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. Two bottom photos of this article courtesy Mick Slaughter.





Comment & What's On

Index, Notes and Local CAMRA Branch Events

Festive Cheer

While Christmas looms large, the Greater Manchester CAMRA branches are all looking ahead to January and one of the main events of the local CAMRA year. The National Winter Ales Festival is back at the Sheridan Suite – look out for details in both this and next month's *Opening Times*. It is the last time the event will be held in Manchester as it's off to Derby in February 2014. The good news is that a replacement festival will be held in Manchester at around the same time as it is now but in a new, and iconic, venue. More on this in later issues.

Readers can get into the festive spirit by entering our Winter Warmer Wander. We have 40 pubs taking part and a great range of prizes so do give it a go.

Finally, can I just send the warmest of seasonal greetings to everyone involved with *Opening Times* – our contributors, distributors, production and distribution team, advertisers and most of all to you, our readers. Have a great Christmas – and we'll see you again in January.

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. 7,350 copies a month are printed by Phil Powell Printing of Failsworth. All articles copyright CAMRA unless otherwise stated.

News, articles and letters are welcome to the editorial address - 45, Bulkeley St, Edgeley, Stockport, SK3 9HD. E-mail stocam@btinternet.com. Phone 0161 477 1973. Advertising rates on request.

Trading Standards – for complaints about short measure pints etc contact Consumer Direct (North West). Consumer Direct works with all the Trading Standards services in the North West and is supported by the Office of Fair Trading. You can email Consumer Direct using a secure email system on their website (www.consumerdirect.gov.uk) which also provides advice, fact sheets and model letters on a range of consumer rights. Their telephone no. is 0845 404 05 06

Subscriptions – available at £11.00 for 12 issues (make cheques payable to Opening Times). Apply to David Sharpe, 1 Chiltern Drive, Woodsmoor, Stockport, SK2 7BE. Tel 0161 483 3708

Copy Date for the January issue is Friday 14 December

Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Pete Farrand, Robin Wignall, Peter Edwardson, Frank Wood, Phil Booton, Mike Rose, Caroline O'Donnell, John O'Donnell, Tony Icke, Mark McConachie, Neil Worthington, Paul Felton, Dave Platt, Margaret o'Brien, Graeme Wood.

Distribution Manager – Janet Flynn

Opening Times 339 - Contents

Pub of the Month3	Winter Warmer Wander15
Comment / What's On4	Brewery News18
	Curmudgeon21
Trafford & Hulme9	Letters22&23
High Peak Pub Scene11	National Winter Ales25
Pub News13&17	

Your Local CAMRA Branches

Stockport & South Manchester (SSM) www.ssmcamra.org.uk Contact: Mark McConachie 0161 429 9356; mark.mcconachie@o2.co.uk

North Manchester (NM) www.northmanchestercamra.org.uk Contact: Phil Booton 0161 957 7148 (daytimes); phbooton@hotmail.com

 High Peak & NE Cheshire (HPNC)
 www.hpneccamra.org.uk

 Contact: Geoff Wiliamson 01663 765634; disleygeoff@gmail.com

Macclesfield & East Cheshire (MEC) www.eastcheshirecamra.org.uk Contact: Tony Icke 01625861833; bicke@madasafish.com

Trafford & Hulme (T&H) www.thcamra.org.uk Contact: enquiries@thcamra.org.uk

Your Local CAMRA Events

Friday 7th – Branch trip to Offbeat Brewery: a social at the brewery's open evening Firsty Friday. (T&H)

Saturday 8th – Christmas Social: Magnet, Wellington Rd North, Stockport (upstairs room). From 4pm – buffet at 6pm. (HPNC)

Thursday 13th – Branch meeting and Christmas Quiz: Nursery, Green Lane, Heaton Norris. Starts 8.15pm. (SSM)

Thursday 13th - Branch Christmas meal at the Sutton Hall. (MEC)

Monday 17th – Macclesfield Crawl: Starts 6.30pm at the Park Tavern. (MEC)

Wednesday 19th – Branch Meeting: Salford Arms, Bloom St/Chapel St, Salford. Starts 7.30pm. (NM)

Friday 21st – The famous annual Hillgate Stagger: start 7pm Queens Head, Little Underbank; 8.30 Waterloo, Waterloo Rd. Finish at the Blossoms. (SSM)

Thursday 27th – Pub of the Month and 30 years in the Good Beer Guide awards: Nursery, Green Lane, Heaton Norris. From 8pm. (SSM)

Thursday 27th – Post Christmas Social: Waters Green Tavern. From 8pm. (MEC)

Friday 28th – Post Christmas Social: the Knott, Deansgate, Manchester. From 6pm. (T&H)

Friday 28th – Social/crawl in Manchester City Centre. Starts 12 noon at Marble Arch, Rochdale Road. (HPNC)

Wednesday 2nd January - Presentation of Neil Richardson Award to Union Tavern, Liverpool Sreet, Salford. From 8:00pm (NM).

Thursday 3rd January – Branch Meeting: Ape & Apple, John Dalton St, Manchester (upstairs dining room). Starts 8.15pm (T&H)

Sunday 6th – Bring your own ale curry night in Altrincham. Contact social@thcamra.org.uk to register (T&H)

Thursday 10th – Branch Meeting including Pub of the Year vote: Armoury, Shaw Heath, Stockport. Starts 8.15pm (SSM).

Monday 14th – Branch Meeting: Stalybridge Labour Club, Acres Lane. Initial Good Beer Guide selection meeting so a good turn out needed please. Starts 8.30pm. (HPNC).

Where space permits, non members are welcome at most of our social events. Get in touch with the listed contact to see if that's possible.

A fabulous festival of medieval merriment!

Hinter

Sat 15th & Sun 16th December, 2012

Stockport Victorian Market Hall



Winter Ales, Ciders and Meads



Hearty Hog Roast



Perfect Pies

Medieval Minstrels and Players

Advance tickets only, £10 per session exchanged for a 'Flagon' and two £3 beers or cider on arrival

Available from High Peak Beer Co. Unit 25a, Stockport Victorian Market Hall (Card payment facilities now available) and Stockport Tourist Information Centre Staircase House, 30 Market Place. e-mail: tickets@winterwassale.co.uk Tel: 07730 034326

Session 1 Saturday 15th December 7.00pm til 12.00am (midnight) Medieval Fancy Dress Competition For the Lord and Lady of the Wassale Lots of prizes to be won.

Session 2 Sunday 16th December 11.00am to 4.00pm

Family day with children's entertainers and Old Father Christmas. (children free of charge)

Session 3 Sunday 16th December 6.00pm to 11.00pm 'Jest for Laughs' Court Jesters Fancy dress competition - more prizes to be won!



High Peak Beer Promotions Event





1

Stagger West Didsbury with Mark McConachie

the Woodstock Arms (pictured

below) an Ember Inns pub on Barlow Moor Road. Formerly the home of the British Council, it was converted to pub use some years ago and is now a much cherished facility in an area with few pubs. A Victorian house with many original features preserved and well-tended gardens too. 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. Tonight it was busy with drinkers and those dining too, with plenty of people enjoying the gardens. Service was attentive too, with the beer range being - Black Sheep Bitter; Sharps Doombar; Thwaites Wainwright; Ilkley Mary Jane; and Adnams Explorer. All beers were tried, yet we thought them to be of average quality.



Across the road is Albert's Restaurant & Bar. This began life as a Tetley pub, the Barleycorn which re-opened April 2010 as Alberts. About 80 per cent of the space inside is given over to restaurant tables. The other fifth, down the right side, is a bar with some comfy modern seating and some space to stand. There are two beers on, but advertised via a single chrome handpump at the far end of the bar. I am presuming that the beers are served from some hidden dispense as there is nothing really visible. Outside at the front, are two distinct terrace areas: the first (inner) one covered with restaurant tables and with a sign saying diners only (although they let people sit



there if the tables are not needed); the other one (nearer the road) is uncovered with standard outdoor tables for drinkers - in fact there's probably more space for drinking outside than there is in.

e began our West Didsbury Stagger at Due to it being very busy with diners and drinkers, we took up a table outside where we ordered the Brightside Best Bitter, and Little Valley Dutch Courage beers from a most pleasant and smartly attired waitress. You'd expect to pay through the nose here, but at £3.20 a pint it is cheaper than others in this locale. The beers were all well received, and comfortably above average in score.



The next pub was a good walk away on Palatine Road, the Four in Hand. Another Victorian mansion conversion that occurred some years ago. Allegedly built as consulting rooms or a small hospital by a doctor, for his two daughters who failed to qualify; it was sold to Wolverhampton brewer Banks's and eventually became a large, multi-roomed public house, now under the Marstons name. It has a warm and comfortable 'L' shaped bar, with a lower level food area at the rear. This grand house is set in extensive grounds and does well from the food. Quite a plush affair with many folk taking advantage of the gardens when the weather is good. Normally does Marstons Burton Bitter, seasonal beers; and guest beers, but tonight there was none to be had as it was closing the day after for a full refurbishment. We await the results with interest.

Next was the middle part of Burton Road, to visit café bar, Mary & Archie. Opened in 2008 as the Silver Apples, then changed name in June 2011 to Mary & Archie (these are the names of the owner's parents). The interior is now blue and gold with little in the way of adornments apart from some flower prints and a variety of lampshades. An array of furniture styles provides for comfort in the narrow space. Much of the old ways remain with the cupcakes being available during the day, but now there is a full menu from noon till 9 daily. The cask is definitely selling, two beers are normally on, usually a beer from Dark Star, and a Marble or Hornbeam beer. No cask cider, but good bottled variants compliment a range of British and foreign bottled beers. Quirky, and a fun place to drink and socialise. Very busy inside and out, so we had to stand at the bar. Tonight there was only Hornbeam Citrus Temptation as the Dark Star had yet to settle, the quality was very good.

Missing out all of the other keg café bars on Burton Road (Velvet Hour, Folk, M Twenty, Drawing Room, One Lounge Bar, and Verso), got us to the Railway on Lapwing Lane. At one point this was a tiny, narrow John Smiths house that had become somewhat run-down. Taken over by Manchester brewer, Joseph Holt in the late 1990s, it was extended and transformed into a pleasant drinking house. Once again we found the atmosphere to be busy in here. Given the confines of the space, the layout has traditional elements with a modern, clean mushroom decor. The narrow entrance is flanked by two panelled rooms, a high-stool snug to the left for those wanting an intimate space, and a more open but screened lounge to the right. The bar is next, opposite that is another multi-panelled screened area with fireplace. Beyond all that is a more open lounge area where a TV can be viewed. Photos of old Didsbury provide added interest. The beers were Holt Mild, Bitter, IPA, and seasonal beer, Humdinger. All beers, bar the IPA were tried, all scored above average.



Right across the road was our final stop, the Metropolitan. Until being bought by the next door 'Nosebar' around 2000, this was the troubled Midland Hotel, a vast Grand Metropolitan house with a history of trouble, drugs and criminality. Converted at some expense to the Metropolitan pub and restaurant, it is West Didsbury's busiest pub by far. It was sold around mid-2008. To say that this is impressive would be a gross understatement. Progressing through the usually very crowded bar, there is a lofty restaurant with hammer beam roof trusses. Large outdoor drinking area, where it has also been extended into the former stables with an outside bar (with cask Landlord on offer too) for better weather. Food forms a large part of the offering here, and you can dine almost anywhere in the place. Although very busy, the service was its usual good efficiency. What we did notice though was with so many people in, it does become very loud. And that's only through people talking, not music or such. Three beers were Caledonian Deuchars IPA; Taylor Landlord; and Bass. All scored in the average to good range.

So only five pubs, quite a compact crawl. Good to see that all of the pubs were very busy on what was a warm evening.



HOME OF ENGLISH FOOD AND REAL CASK ALES Banks of the Irwell, Opposite Peoples History Museum Stanley Street, Salford M3 5EJ Phone: 01618324080 www.markaddy.co.uk



321 Deansgate, Manchester **4 cask beers including guest ales** Home cooked food every day 12 noon - 8pm **Roof Bar Function Room and Terrace for Hire Open 12 - 11 Sunday to Thursday 12 - 2am Friday & Saturday Telephone 0161 839 5215**



THE BOLLINGTON BREWING CO.







Some good reasons to come in for a pint:

Acorn Boggart Blue Monkey Copper Dragon Dunham Massey Concrete Cow Fuzzy Duck Hawkshead Hornbeam Ilkley Ludlow Montys Ossett Phoenix Prospect Riverhead Rossendale Mallinsons Real Cider and Scrumpy from Bristol, Devon & the New Forest. Freshly prepared food to order CAMRA pub of the season & the coffee is very good too.

Electrik, 559 Wilbraham Road, Chorlton. www.electrikbar.co.uk





Beautiful BLONDE BEERS Wonderful WHEAT BEERS Amazing AMBER ALES Prestigious PORTERS Great GOLDEN ALES Perfect PALE ALES Inspirational IPA'S Bold BROWN ALES Marvellous MILDS Luscious LAGERS Brilliant BITTERS Superb STOUTS

and not forgetting Scintillating CIDERS and PERRYS (Ok, so we cheated on the last one)

With over 250+ bottled beers and ciders, we believe we have something to suit everyone's tastes but come and see for yourself!

Unit 25A, Middle Alsie, Victorian Market Hall, 19 Market Place, Stockport, SK1 1EU



www.highpeakbeer.co.uk

f

Christmas Boxed Sets and Gift Vouchers now available



Save Your Pint

Mass Lobby of Parliament on Wednesday 12 December.

Have you had a moan or two of late as to how the price of beer has increased over the last few years? Well speak to a CAMRA member and they will tell you that a major reason is a not so little thing called the beer duty escalator. Introduced under the last government this vicious little tax means that each year beer duty goes up by inflation plus 2%. This means that now a pint costing, say £3, almost £1 is VAT and excise duty.



CAMRA has been working hard with many parts of the beer industry and we have now exceeded 100,000 signatures on an e-petition calling on Government to remove the escalator - and the numbers continue to grow. This is only the 12th petition to reach this magic number, which led to a debate in Parliament, and we were delighted, when recently, a motion for the Government to conduct a thorough review of the economic and social impact of the escalator was passed.

But CAMRA believes this on its own may not be enough. The lobbying of individual MPs to get them on board will be key to achieving a turn around. To this end, a Day of Lobbying is being organised on 12th December to lobby as many MPs as possible. It is in all beer drinkers' interests to make as much noise as possible about this unfair tax, a tax that is contributing to over 12 pubs closing every week as people increasingly have to reduce the number of times they visit a pub due to financial pressures. And it is not just real ale that is impacted it is all beer: real beer, keg beer and lager.

CAMRA is inviting everyone, whether you are a member or not, to join us on this very important day. You may be busy but this campaign is worth one day of your time to change the future. This is a also rare opportunity to see inside the Palace of Westminster and to see how it works. It really is impressive!

So what can you do? Register with CAMRA at www.saveyourpintlobby.co.uk or phone 01727 337 851 and arrange a meeting with your MP on 12th December. We have arranged an initial meeting at the Emmanuel Centre in Westminster, before taking the short walk to Parliament. CAMRA is coordinating attendance as there are restrictions on the number of people who can be in Parliament's lobby area at any one time.

For our area, the timings are: Arrive at Emmanuel Centre - 11am to 12 noon; Meet with MP - 12.30pm to 1.30pm

Afterwards, we will have a debrief, some free time to visit some pubs and then a rally at 4pm accompanied by some beer thanks to the support of Fuller's, Shepherd Neame and Wychwood.

This is a major opportunity to change beer tax so if you don't do anything else in the next six months, this should be it. Any queries, Emily Ryans, Campaigns Manager, will be available to help: emily.ryans@camra.org.uk; 01727 337 851.



Cider Awards

Winners from this year's Beer & Cider Festival

In the past couple of months members of Stockport & South Manchester Branch have been busy touring the country to present the cider and perry awards from this year's Stockport Beer & Cider Festival.

In October there was a trip to the West Country to visit the winners of the Cider and Perry of the Festival awards. First it was down to Street, near Glastonbury, and Hecks, winners of Cider of the Festival for their excellent Port Wine of Glastonbury. Festival cider manager Charlotte Bulmer is seen here presenting the award to Andrew and Chris Hecks.



Perry of the Festival was won by Kevin Minchew, one of the country's top perry makers and a renowned expert on cider and perry fruit. Sadly none of

his winning perry, the single varietal Stinking Bishop, was available but some rather fine, five year old, whisky cask matured Moorcroft perry was. This has also been ordered for next year's festival! Charlotte is seen here presenting Kevin with his certificate.

The final award, for Best Local Cider, was presented closer to home – at the Railway, Portwood to be exact! Winners were Heaton Norris based Mad Hatters with their excellent Ding Dong. Here branch chairman

John Clarke is shown presenting the award to Marysia Bossowski and Gordon Battersby (second right), along with branch cider representatives Mike Gilroy (centre) and Dave Preston (right).





The Beer Shop

13 Kingsleigh Road, Heaton Moor





The Beer Shop is open for on and off sales. Check the website <u>www.ukbeershop.com</u> for price list, directions, events and other information or call 0161 947 9338.

Opening Hours: 4 -10pm Tuesday to Thursday; 2-10pm Friday and Sunday; 12-10pm Saturday

High Peak Pub Scene Frank Wood & Robin Wignall with News and Views

High Peak Pub News

With Frank Wood

I called in the Sportsman, Kinder Road, Hayfield, recently and this hidden away Thwaites house had Thwaites Original and Wainwrghts on sale as the staple beers alongside the seasonal Crafty Devil. Although a Friday evening, filming was taking place down in the village for a forthcoming drama and we had to battle our way past horses, soldiers and wartime cars on the way back to the village, where the Royal Beer Festival was our destination for the evening. As ever, there was a good choice of beers though the function room was being used as a dressing room for the cast, so was out of bounds. It's goodbye to landlord Dave Ash and his family, as the pub will have changed hands by the time this OT appears although Dave is staying on a while to train up the incoming people.

Stalybridge Circuit

Into Stalybridge now and the Wharf Tavern now has three real ales on offer. On my visit, Thwaites Lancaster Bomber, Sharps Doom Bar and Marstons EPA were the beers though I believe that a Moorhouse's beer is regularly to be seen. On a bus trip to the Bridge on 3rd November, we started at the Old Hunters Tavern (Robinson's) on Acres Lane, as the Organ just a few yards away, sells no real ale. Unicorn, 1892 and Double Hop were on that evening at this 2013 Good Beer Guide pub, while further down the road, the Stalybridge Labour Club had Phoenix Flash Flood, Thwaites Guided Star and Everards Tiger.

At the Society Rooms, a much improved Wetherspoons these days, the beer festival was on and I tried the Cambridge Brewing Co. Heather Ale that night, and it was very tasty indeed, though my favourite beer of the current festival is without doubt, the Brouwerij't IJ Ijbok, at 6.0% and dangerously drinkable.

On to the Old Fleece which has of late sold Millstone beers. Alas that night, there was no real ale on, so off to the White House, a recent worthy High Peak Branch Pub of the Season. That night, Allgates Citra and Jennings Cumberland were the guests, with three Hydes beers also on sale. At Q, only Hydes bitter was on that night which is unusual for here. Final pub of the night then the Millpond has reopened recently and is selling real ale too. A band was playing in the corner and there was a pleasant atmosphere in the room. On a previous visit, I drank beers from the Middleton brewery (Wilson Potter)

visit the Number 7, the former Conservative day. club on the corner of Acres Lane and Mottram Road, but I will be back there for next month.

More News & Snippets

Over in Dukinfield, the Angel on King Street has started selling real ale along with good basic food. A rare appearance for Mitchell & Butlers Mild in our area, with Robinsons Dizzy Blonde and up to two other guests were available when A quick call at the Royal Oak on Market Street. OT called recently. I believe they have a connection with and the same loyalty card as the nearby Astley Arms. On Ashton Moss, the Sheldon Arms' joint managers Carolyn and Dave have won the "Manager of the Quarter" award from JW Lees.

In Hyde, the Old Town House on Mottram Road is gaining trade and I hear the Sunday lunches are extremely popular. At present, the Trust Inns pub has Theakstons Black Bull and Beer festivals continued to feature into October. Sunday in October they were both on good form.

In Buxton, the Duke of York at Burbage crossroads is to have a refurbishment by owners Punch Taverns after being closed since March. However, they are asking for people to "draw on local history and local references of Buxton" for inspiration to pick a new name. The person who The Oktoberfest at Glossop Labour Club was wins will officially open the pub and win a meal time this OT comes out.

Final snippets then, and in Drovlsden the Bush has three Thwaites beers on, the Buxton on Manchester Road has Holts and Black Sheep (with Bombardier in bottles), the Fitzroy The Drum & Monkey, at the Horwich End end Head on Market Street (Holts and in the 2013 Sunday roast and specials particularly popular. Good Beer Guide) the town is looking worthy of a visit. The Queens in Old Glossop usually has There is also interesting beer choice at the White four beers.

Peak Practice With Robin Wignall

A recent visit to the Sheffield Tap on Sheffield Station was as ever, a pleasure. Four beers from Thornbridge were accompanied by a range of guest beers including ales from Ilkley and

but tonight there were Millstone beers of Kirkstall. The Pale Ale from the latter was Mossley on. Only a choice of two cask beers but particularly enjoyable. The Sheffield Tap is worth that's quite enough when a pub is building back visiting on its own or as part of a day in Sheffield up after a fair period of closure. No time then to when it makes a good start and/or finish to the

> Robinson's Green Bullet was popular as a seasonal brew in both the Crossings at Furness Vale and the Cock in Whaley Bridge, and was certainly well worth trying. However those with long memories would have found it a rather different beer to the stunning Green Bullet from Brendan Dobbin's brewery in the early 1990's.

> New Mills, found a good pint of 1892 alongside Unicorn and Green Bullet, see above. The Royal Oak is well worth a visit. Still with Robinson's, Hartley's XB has made a welcome return to the Crossings. This is probably my favourite regularly available beer. The Railway in Whaley Bridge is usually good for a decent pint of Unicorn and is often accompanied by Double Hop. The Railway is also making a name for itself with live music.

Ringwood 49 as its cask beers and on the last The Good Beer Guide listed Royal in Hayfield held its 20th annual festival, with beer from each of the ceremonial counties in England. There were also supplies of cider and perry. Beers enjoyed included McMullen AK, Six Bells Castle Bravo, and Truefit Erimus Pale. Gwynt y Ddraig Scrumpy was a decent taster.

organised by Kazant Events. There was an for four. The closing date will have gone by the emphasis on seasonal special bottled beers from Germany, but also a decent range of real ale, cider and perry. Beers from Buxton, Outstanding, Red Willow and Blue Bee made for some quality drinking. Look out for more Kazant Events events.

Social Club has two real ales (a Thwaites beer of Whaley Bridge, is putting its third hand pump to plus a Skinners on our branch member's visit). good use. Buxton Moor Top was a recent Old Aldwynians Rugby Club has three cask attraction, with Buxton Spa next up. Beers from beers from Thwaites and the Snipe has Wincle are likely to follow. The Drum and Monkey Robinsons Unicorn. Add to that the Kings serves food from Wednesday to Sunday, with

Holts Bitter, Robinsons Unicorn, Jennings Horse at Horwich End traffic lights. The Punch Cumberland and Thwaites Wainwright as its Finest Cask list seems to have more originality about it these days, so unusual beers can be anticipated here. Pennine Brewery at Batley brew a Real Blonde, and this was on good form when tried recently.





KEEP IT REAL, KEEP IT LOCAL, OPENING 12PM TH. 12AM 7 DAYS A WEEK 3 REGULAR ALES, 7 EVER CHANGING GUEST BEERS(10 HAND PUMPS) WORLD BEERS, SCRUMPTIOUS CIDERS AND FABULOUS WINES, SPIRITS. **ROARING FIRES STUNNING VIEWS AND FRIENDLY FOLK**

WWW.RISINGSUNMOSSLEY.CO.UK

Millstone Mossley, Hornbeam Denton, The Nook Holmfirth, Howard Town Glossop,, Pheonix Middleton Manchester Bitter Marble Brewery 150 breweries CAMRA GREATER MANCHESTER PUB OF THE YEAR since October 2010 FOOD NOW AVAILABLE - SEE WEBSITE FOR DETAILS

Tel 01457 -238 -236

CAMBA AWARD WINNING ALES ALL BREWED LOCAL AND ON YOUR DOOR STEP

Pub News

Covering Stockport, Manchester and beyond



Hope Springs Eternal

The Hope on Wellington Road North has never been a pub to offer much for the cask beer drinker. Apart from a brief flirtation with Draught Bass, it's been a real ale free zone for years. Pretty Hope-less you might say.

All that is about to change. The pub has been acquired by Martin Wood and Samantha Halfyard and will open its doors to the public under its new guise, after a refurbishment, in late January. Both Martin and Sam have been long time fans of the Hope's iconic looks, with its 'Hardys' Crown Ales' lettering and brewing history, that when they were back north-ward bound in April 2012 and realised the pub was up for sale, they knew exactly what they wanted to do.

Both Martin and Sam have worked within the pub trade for several years and achieved a fair bit along the way. Martin has 25 years under his belt winning CAMRA Pub of The Year three times at two different venues, and CAMRA Cider Pub of The Year once, amongst various other awards. Sam has seven years in the trade, working closely alongside Martin, but in parts doing relief work in her own right, as the pair would quite often manage more than one pub at a time.

Back in 2004 to 2007 Martin was running Porter's Railway in Portwood, Stockport where he gained an excellent reputation in the local area. It is also where Martin and Sam met and the chance to come back to work and live in the Stockport area was grasped with both hands, as the couple who have worked all over the UK have always had fond memories of working in Stockport.

The general plan for the Hope is not to rewrite history, or reinvent the wheel, just to run a great pub, with a great atmosphere and great beer. And there will be plenty of beer with 10 handpumped cask beers, plus foreign imports on draft alongside a large selection of bottled beers from around the world. Real cider will also be on handpump. The icing on the cake will be the in-house micro brewery.

The couple are under no illusions that it will be anything other than hard work and somewhat of a roller coaster ride at times, but they are more than up for the challenge and invite everyone to join them on their journey.

Fool Hardy Ales

Keeping the Hardys' Crown Ales lettering in mind from around the top of the Hope, Martin and Sam spent a long time



for their own Microbrewery being installed in the basement of the Hope. They toyed with the idea of simply calling it 'Hardys' Crown Ales', but felt they wanted something they could put their own stamp on.

They even thought about basing the name around the word 'Hope', but after a lot of deliberation, and many names later, the pair settled on 'Fool Hardy Ales'

All the design work for the new brewery has been created my Martin himself, as with his previous design background, he knew exactly how he wanted to market 'Fool Hardy Ales'. Martin has also designed pump clips, brewerv leaflets, bar runners, glassware and so on for many other breweries including Porter Brewing Co, Staffordshire Brewery, Naylor's Brewery and Craddock's Brewery but to name a few.

Blossoms Blooms

After what seemed an eternity, Robinsons have finally got themselves a tenant for the Blossoms on Buxton Road, Heaviley. It seems to have been worth the wait as John Goodhew, who took over on 26 September with his business partner Lee Holt, has plans to really put the pub back on the



local map. Big strides have already been made in that direction.

Hertfordshire, has around eight years experience has been decorated, the bar top resurfaced and in the licensed trade around the country (he also 10 new handpumps have been installed. The has in interest in Bar 461 in Withington) but this is his first really traditional pub. It is however a move he has wanted to make; "I was really lucky to get this and love the pub" he told us.

The Blossoms was of course substantially, and very successfully, refurbished by Robinsons so John and Lee have not had to make any structural or decorative changes. What they have brought though is an enterprising ethos and a huge level of commitment.

Thus the upstairs room is now used for live music, traditional board games are available and the third Tuesday of the month sees a popular knitting club gather. Traditional pub food is sold from Tuesday to Sunday between 12 and 7.30pm. On December 14 a "Christmas Spectacular" is planned where a £5 ticket will get you mulled wines, food and music.

And let's not forget the beer. The Blossoms currently offers seven cask ales - six on handpump and a small pin of Old Tom on the bar. John tells us the beer has been selling very well – indeed demand for the new seasonal Tom & Berry has been so high that he is one of the few pubs taking this beer in 18-gallon containers.

It all looks good. If you've not been to the Blossoms for a while, take a trip down there, you won't be disappointed.



Stalybridge – All Change!

There are changes in the air at Stalybridge where two of the town's famous pubs have changed hands.

Following the sad death of owner John Hesketh the Buffet Bar has a new owner. It's in very safe hands though, as it has been purchased by Mike Field who also owns the West Riding Licensed Refreshment Rooms at Dewsbury Station and the Sportsman pub and micro-brewery in Huddersfield.

John (pictured above), who hails from It's been all go since he took over. The main bar heating in the bar (and the lounge) has been increased and some new shelves put up. While the kitchen has been refitted there are no plans to alter the menu so lovers of the famous black peas can relax. The toilets have also been

