



October 2014

Opening

TIMES THE FREE LOCAL CAMRA MAGAZINE
Covering the Cities of Manchester & Salford, Stockport, Tameside, Trafford, N.E. Cheshire & Macclesfield



Wassail! It's Cider Month!

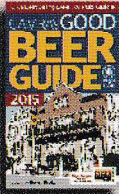
Win prizes on our Cider Circuit – see page 15

Harewood Arms is Regional Pub of the Year

- details on page 21

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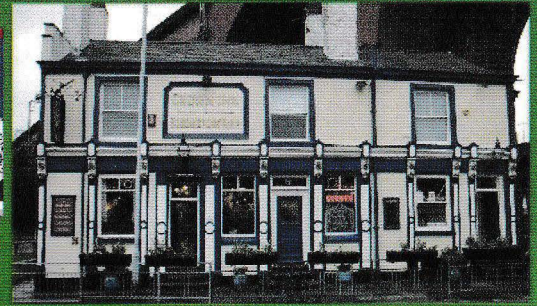
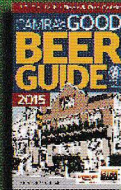
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What's On

Information, Notes and Local CAMRA Branch Events

Opening Times - Information

Opening Times is published 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. 7,350 copies a month are printed by Phil Powell Printing of Failsworth.

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Trading Standards

For complaints about short measure pints etc contact the Citizens Advice Consumer Service. This works with all the Trading Standards services in the North West and is supported by the Office of Fair Trading. You can email the Consumer Service at the following address:

www.citizensadvice.org.uk/index/getadvice/consumer_service.htm

Their telephone no. is 0845 404 05 06. To report a matter to Trading Standards go to:

www.adviceguide.org.uk/consumer_e/reporting_a_problem_to_trading_standards

Subscriptions

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- * Transport for Greater Manchester: www.tfgm.com. 0161 228 7811
- * East Cheshire: www.cheshireeast.gov.uk/transport_and_travel.aspx. 0845 140 2666
- * Derbyshire: <http://www.derbyshirebus.info/>

Disclaimer

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

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Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Pete Farrand, Neil Worthington, Paul Felton, Robin Wignall, Peter Edwardson, Tom Lord, Caroline O'Donnell, John O'Donnell, Stewart Taylor, Jim Flynn, Brendon Hall, Tony Icke

Distribution Manager – Janet Flynn

Front Cover – cider and perry being enjoyed at Minchew's Cider, Gloucestershire.

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Trafford & Hulme (T&H)

www.thcamra.org.uk

Contact: John O'Donnell 0789 880972; enquiries@thcamra.org.uk

Local CAMRA Events

Everyone welcome at these events

Tuesday 7th – Autumn Pub of the Season presentation to the Old Red Lion, Holmes Chapel. From 8.00pm. (MEC)

Wednesday 8th – Irlam Expedition: Boathouse 7.30pm, then Railway, White Horse, Ship and Steelworkers Club. (NM)

Thursday 9th – Branch Meeting: Railway, Wellington Rd North, Stockport. Includes talk with Punch Taverns representatives. Starts 8.15pm. (SSM)

Thursday 9th – Branch AGM: Briton's Protection, Great Bridgewater Street, Manchester. Includes election of branch officers, guest speaker, supper and raffle. Starts 8.15pm. (T&H)

Sunday 12th – Tutored Cider Tasting: Railway, Avenue Street, Portwood. Try six halves of cider/perry, plus food. Cost £7 per head. Book with Mike Gilroy on Cider@ssmcamra.co.uk. Starts 2.00pm. (SSM)

Monday 13th – Branch Meeting: Wharf Tavern, Stalybridge. Starts 8.00pm. (HPNC)

Wednesday 15th – Branch Meeting: Royal Oak, Corporation Street, Eccles. Starts 7.30pm. (NM)

Friday 17th – Edgeley & Shaw Heath Stagger: Alexandra, Northgate Road 7.30pm; Royal Oak, Castle Street 8.30pm. (SSM)

Friday 17th – Macclesfield Fun Crawl – Waters Green Tavern 7.30pm. (MEC)

Friday 17th – Altrincham Social. Visiting Altrincham's new real ale outlets. Start 8pm. Jack In The Box, indoor market hall. (T&H)

Saturday 18th – Social at Stoke Beer Festival – from 1.00pm. (MEC)

Saturday 18th – Altrincham Amble: A tour of all Altrincham's real ale outlets. Starts 12 noon. (T&H)

Wednesday 22nd – Cider Crawl: Marble Arch, Rochdale Road 7.30pm then Angel, Smithfield, Bar Fringe and finish in Crown & Kettle. (NM)

Thursday 23rd – Pub of the Month presentation to the Hinds Head, Manchester Road, Heaton Chapel. From 8.00pm. (SSM)

Thursday 23rd – 2015 Good Beer Guide preliminary musings: Old Dancer, Wilmslow. Starts 8.00pm. (MEC)

Saturday 25th – Branch Trip to Thornbridge Brewery. Limited spaces. Contact social@thcamra.org.uk to book. (T&H)

Wednesday 29th – Social: Wheatsheaf, Oak Street 8.00pm; Smithfield, Swan Street 8.45pm. (NM)

Friday 31st – Evening social at Didsbury Beer Festival, St Catherine's Social Club, School Lane, Didsbury. From 7.30pm. (SSM)

Thursday 6th November – Branch Meeting: Orange Tree, Altrincham. Starts 8.00pm. (T&H)

Pub of the Month

The Hinds Head, Heaton Chapel

The Stockport & South Manchester CAMRA Pub of the Month award for October 2014 has been won by the Hinds Head, Manchester Road, Heaton Chapel, writes Jim Flynn.



Although the Hinds Head is an upmarket establishment with excellent food it is still very much a real and friendly community pub.

Built over 20 years ago on the site of the Poco-a-Poco club it gives you the impression of having been around longer. Set in its own grounds with one of the best and most popular pub gardens in the area the whole feel of the Hinds Head as you approach is of a country pub. Although inside is relatively open-plan, there are enough distinct areas with nooks and crannies to allow those who want to feel secluded to do so.

In the 1990s the pub was taken to the heights by the late Alan Preston but after he retired it declined, mainly due to lack of investment. The pub was then taken over by Stuart Kirkham and a local band of entrepreneurs in 2006 and it moved back upmarket with considerable success. In December 2013 a local couple, Colin and Janine Edwards, took over the lease. Although they were new to the trade they were fast learners and the pub has gone from strength to strength; on the food front there are specialist nights and a number of special price initiatives and there are now occasional music nights too. The service is top notch and they have recently been awarded a Certificate of Excellence Award for 2014 by Trip Advisor as a result.

The beer range is excellent with the house beer Jennings Cumberland Ale normally accompanied by two or three guest beers, one of which is usually Taylors Landlord. Earlier this year they joined Mild Magic with Taylors excellent Golden Best available throughout the event and they have now not only joined the Winter Warmer Wander but are providing a meal for four as one of our star prizes.

So why not join the local CAMRA branch to celebrate the award which will be presented to Colin, Janine and their staff on Thursday, 23rd October when, I am sure, a great night will be enjoyed by all as we congratulate them on an excellent job well done!

The pub is on the 328 bus route from Edgeley and the centre of Stockport or only 2 minutes walk from the A6 down Denby Lane or 5 minutes down Manchester Road from the 42A bus route from Reddish, Heaton Moor, Heaton Mersey, Didsbury etc.

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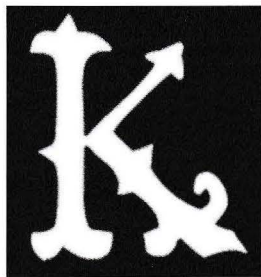
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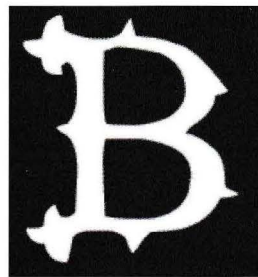
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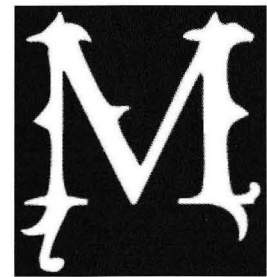
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Stagger

Jim Flynn does Cheadle East End



The **Cheshire Line** is perhaps not the easiest place to start a Stagger situated as it is, partway between Cheadle and Parrs Wood. However it was a lovely summer's evening and the World Cup was providing alternative entertainment. Perhaps that was why a surprisingly small number of us made it to this pub housed in the old Cheadle station building (you can still see freight trains rumbling past the back windows). While the Cheshire Line has an emphasis on food it also has a good selection of beers from the Marston's stable of breweries, albeit at a price. There were three beers available - Banks's Bitter, Ringwood Best Bitter and Ringwood Old Thumper; two other pumpclips were turned round. This was a World Cup free zone and we elected to sit outside in the glorious sunshine to drink, finding both Ringwood beers in very reasonable nick.



We climbed up the steep steps to Manchester Road and walked down towards Cheadle and the **Ashlea**. Like the Cheshire Line this is a food pub with a central bar but there the similarities end. The Ashlea has low, beamed ceilings with a number of rooms and areas around the bar making it feel a bit of a rabbit warren. On the walls was the usual array of blackboards one expects in this type of establishment and if anything the Ashlea is even more food oriented than the Cheshire Line. After we'd sat down inside the pub (there is a garden, we discovered later) so that we could read the large board detailing its history, we were approached by a waitress to order a meal, but there were no problems when we declined to eat. The board told us that the pub was previously cottages and only converted into a pub in the 1920s when it was called the Railway. The two beers available were Lancaster Blonde which we all tried and found in good form, and Wells Bombardier.

Our next stop was decidedly different from our first two. The **Royal Oak** is a traditional and quite bland Robinson's pub which over recent

years has only intermittently sold cask beer. On our visit it certainly didn't and we were told this was now permanent. There were very few customers and we wondered about its long term future.



We quickly moved on and our next stop was another Robinson's establishment, the **Red Lion**. This however was a complete contrast to the Royal Oak. For a start the pub was the most popular and lively we had been in so far. The exterior is more ornate and its well lit, one room, modern interior is broken up into separate areas with plenty of dark wood and snug corners to nestle in. This was another World Cup free zone attracting a mix of diners and drinkers. We sat outside on decking overlooking the car park. There were four beers available: Unicorn, Trooper, Dizzy Blonde and the seasonal Brazilian. Most of us tried the latter finding it an attractive drink and Trooper was equally well received. For me this was the pub of the night and I was sorry to leave.



Further down Stockport Road was another Robinson's pub, the **Queens**. Although the modern feel was in some respects similar to the Red Lion this pub is much larger and less intimate. Here the World Cup was on the televisions dotted around but nobody seemed to be watching as the TVs were competing with the sounds and lights of a disco blazing away in the main bar area. There is a lounge/function area to the rear but that was partitioned off so there may have been a function on. There is food available but in contrast to the previous pubs this was not evident on our visit. We sat in one of areas to the front of the pub which afforded some shelter from the disco. We tried both the Unicorn which was quite a good pint and the Trooper which was generally much less well received. As we left France were hammering Switzerland 3-0.



We moved across the road to the much quieter **Printers Arms** which had a Robinson's refurbishment quite a while ago and which I have always thought stripped much of the character out of the pub. In my view it needs another makeover to give some purpose back to the place. It has two rooms and a conservatory on the back and we sat in the side room noticing that France had scored another goal. The beer in the Printers used to be dispensed from small electric pumps but now a number of handpumps adorn the bar although only two beers are sold, 1892 and Unicorn. Both beers were considered to be more than drinkable without setting the taste buds on fire, unlike the match where three more goals had been scored in the time it takes to sup half a pint.



Final stop was the **Farmers Arms** half mile away in Cheadle Heath. Both inside and out the décor of this pub shouts Greene King. As on my previous visits it was looking a little worn but the World Cup flags decorating it masked this to a degree. It serves both drinkers and diners looking for a good value meal. As we sat drinking our Morland Old Golden Hen and Greene King IPA we contemplated why Wetherspoons seem to do this sort of thing so much better. Sadly the latter was the probably the worst beer of the night while in contrast the Golden Hen was considered on good form. The TVs told us France had trounced Switzerland 5-2 as we left for our buses.

Overall a good night with a variety of different pubs and a variety of generally reasonable even though with the odd exception the quality never quite reached the heights that we have found previously on this same Stagger.

Old Market Tavern

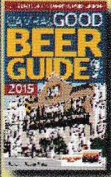


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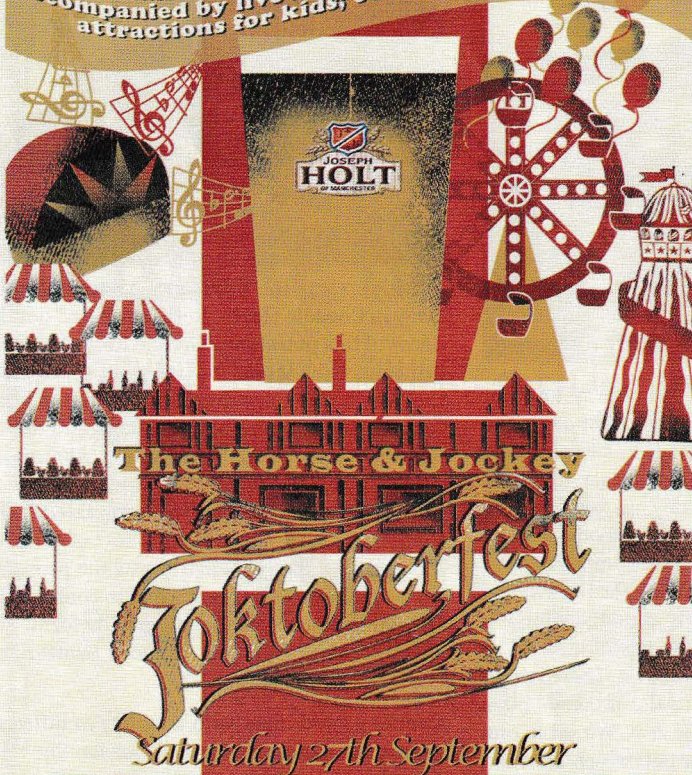
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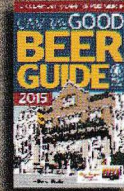


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Manchester Beer & Cider Festival

It's now just three months until the return of the region's biggest and most spectacular beer event. The Manchester Beer & Cider Festival will return to the Velodrome at the National Cycling Centre from the 21st to the 25th January 2015 and is promising to be bigger and better than the sell-out event in 2015.

The 2014 festival featured no fewer than 357 cask conditioned ales, but this number is set to increase to well over 400 for 2015. Two hundred of these beers will be on new bars located on the concourse around the track. This will also host a second cider & perry bar and a brand new bar packed with the best craft beers from around the world. Visitors to these bars will have easy access to over 3000 seats overlooking the track from where they will again be able to watch Britain's top cyclists training.

The organisers have listened to the feedback from the first event and made changes where needed. As well as locating half the beers on the concourse level, a new layout on the floor inside the track will allow additional seating and 'poseur' tables for your drinks. A new customer care team is being introduced to guide people to the correct bar for the beer they wish to buy next and help those with mobility difficulties get under the track to floor level via the lift and ramp. It's expected that a limited number of advance tickets are to be on sale although it has not yet been confirmed when this will be.

Of course the festival is really all about the beer and you'll be pleased to hear there will be more of that - around 40% more - to ensure that your thirsts are satisfied right through until Saturday evening. Once again the selection will feature some of the very best brewers from the North West (including the finalists in CAMRA's Champion Beer of the North West Competition) alongside some of the top names from around the country. The organising team told *Opening Times* that they were very excited that as well as established breweries, some of the freshest and most exciting new names are already signed up to feature - people like Squawk, Seven Brothers and Deeply Vale.

The extremely popular Hawkshead Brewery will again be bringing their own bar to the festival, but they will have some new neighbours in what will be two areas featuring brewery bars. The full line up will be revealed shortly but two which have been announced are very exciting - Manchester's Blackjack Beers & Crewe's Offbeat Brewery are two who are very much at the cutting edge of British brewing and will be sure to bring some stunning beers to the festival.

To find out more about the festival, visit www.manchesterbeerfestival.org.uk and for all the latest updates like them on Facebook or follow @MancBeerFest



MANCHESTER Beer & Cider Festival

High Peak Awards

The High Peak & NE Cheshire Branch of CAMRA straddles three CAMRA regions and so has the opportunity of making three Pub and Club of the Year Awards. Recently the Derbyshire winners have received their certificates.

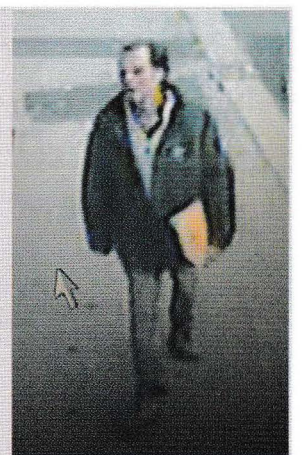
Pictured right, CAMRA's Frank Wood (centre left) is shown presenting the Club of the Year Award to Glossop Labour Club's John Hallsworth. The club is very keen on cask beer with two real ales usually on sale - Moorhouses Premier Bitter and a guest.

High Peak's Derbyshire Pub of the Year award was regular winner, the Old Hall Hotel at Whitehough, near Chinley. The Old Hall is a famously good pub with a range of cask beers, real cider and good food. Two annual beer festivals are also held - the most recent last month when over 200 beers were available over the course of the weekend. Pictured below left the Old Hall's Dan Capper (centre) receiving his award from CAMRA's Tom Lord (left) and Rod Oliver (right).



There's a Con-Man About

Pictured right is a CCTV image of our con-man. He's been around Stockport before and now it seems he's back. He claims to be representing CAMRA (or The Stockport Pub Guide) and tries to get "advertising money" from unsuspecting pubs. He can sound quite convincing, talking about and asking about the beers, but he's a fraud. Pubs that advertise in *Opening Times* are either invoiced centrally or give their money to a known CAMRA member. If a stranger claiming to be a representative of CAMRA starts asking for advertising money, pubs are advised to ask to see their CAMRA membership card and also get a contact telephone number. Whatever you do, don't give any money to this man.





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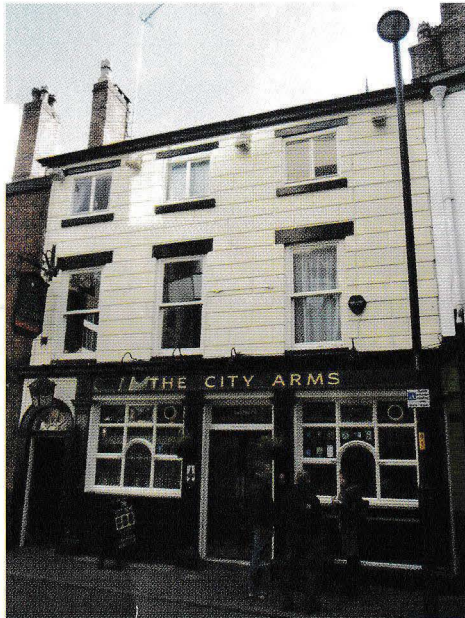
Heard at the Bar

Pub News covering Stockport, Manchester and beyond

City Arms

We reported last month on the departure of landlord Steve Crook from Manchester's **City Arms**. As we went to press last month, Steve's replacement was still unpacking boxes; but a couple of weeks later, *Opening Times* called in to meet him.

24-year-old Dave Pattison originally hails from Herefordshire where he began his pub career at the Balance Inn in Luston, 25 miles west of Worcester. Dave swapped rural life for city living in 2008 when he arrived in Manchester and began working as a barman at the Briton's Protection. From there he moved to the Town Hall Tavern initially learning the trade from experienced manager Nick Nugent and then latterly under "Greek" George Archonodo. Earlier this year he returned to the Briton's Protection when it came under the same ownership as the City Arms before being appointed manager of the Kennedy Street pub in August.



Providing continuity at the Good Beer Guide listed pub is Jeni McHugh who has been there just short of nine years - Jeni should be familiar to *Opening Times* readers over the last nine months having stepped up to run the pub when Steve Crook was injured earlier this year.

When asked about his plans for the pub, Dave replied simply, "if it ain't broke...". On the physical side, a bit of tidy up and a lick of paint will be the extent of changes. Behind the bar, ale drinkers will see little change - why would you change a formula that has seen 12 consecutive Good Beer Guide entries? Moorhouses beers remain the pub's top sellers, where they are joined by LocAles from the likes of Hornbeam, Merlin and RedWillow. Real cider remains on the back bar while a few more whiskeys have been added to the range and

there is now a selection of 19 different gins on offer.

We wish David, Jeni and the team all the best for the future and trust this great pub is in safe hands.

Chorlton Latest



Chorlton's **Famous Trevor Arms** is under new management and is set for a serious makeover following investment from owners Spirit Pubs. The new manager is Matt Jones who moved from another Spirit Pub, the Vic in Lytham St Annes, in the first week in September. He wasted no time making changes at the pub, immediately increasing the range to a permanent three cask ales. A leaky handpump prevented this from being four ales, but that should be fixed by the time you read this. When *Opening Times* called, the regular Jennings Cumberland was on the bar while Phoenix Arizona had gone off minutes earlier. The third pump was taken by Harviestoun's excellent Bitter & Twisted which was on good form. Matt told us that while it was early days for him at the Trevor, he generally likes to rotate ales every few weeks to keep things fresh.

Late October or early November will see the pub close for a major refurbishment and it will move into Spirit's new Quality Pubs division which aims to give a less "chain" feel than their other brands such as John Barras and Chef & Brewer. Details of the refurbishment were still being finalised but the biggest change will be the removal of the dividing wall between the lounge and bar - a move which will certainly disappoint a percentage of their clientele who like the traditional distinct areas. There will be more of an emphasis on food, but concerns in the local community that the pub will go "gastro" appear unfounded. Of course, *Opening Times* will report back after the refurbishment.

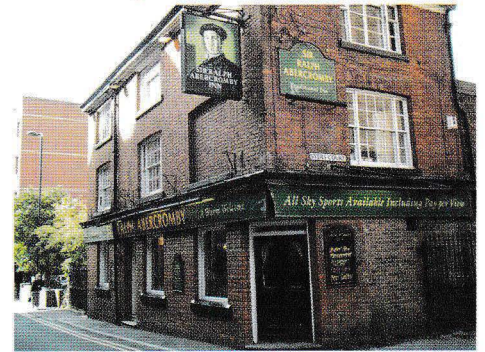
Finally, the Trevor has become the fourth Chorlton pub (joining Lloyds, Mono & The Font) to offer a discount on real ale to CAMRA members. Your membership will entitle you to 10% off your pint.

Elsewhere in Chorlton, there is a new (old) name on the real ale scene with three

handpumps installed at the **Royal Oak**. One is a modern illuminated font for Greene King IPA (not surprising as they own the pub) while two traditional pumps were vacant when *Opening Times* called. It's a couple of years since the Royal Oak last flirted with real ale - something which ultimately proved fruitless with slow sales leading to reports of poor quality and ultimately the removal of cask ale. New management has moved into the pub since then so we hope that this time they will be more successful at introducing their customers to the great flavours of well kept cask-conditioned ale.

Although it was a pioneer of the Chorlton bar scene, in recent times the **Marble Beer House** has lagged behind as newer bars with kitchens were able to offer a food menu alongside their beers. Now, their sister pub the Marble Arch has come to the rescue with a range of snacks and ploughman's options made at the renowned Rochdale Road pub but available at the Beer House. The range includes Marble's own take on the scotch egg served with choice of chutney or piccalilli, pork pies, home-made pork scratchings and classic pickled eggs.

Sir Ralph Abercromby



In early September a piece in the Manchester Evening News reported that property developers were to build on the site of the "vacant" **Sir Ralph Abercromby** pub, sending out alarm bells to many Manchester drinkers who thought the popular pub had closed overnight. The bells rang clearest for landlord Michael Christodoulou who has been running the pub for the last two years building it up into a popular community local.

Opening Times called in to see Michael shortly after the piece was published and found him annoyed and confused. He told us that trade had been hit during the week since the article appeared but that it had also been heartening that many people had called in or phoned to check whether it was true. Michael did secure a small apology from the paper which was followed up by a larger piece where he was given the opportunity to state his case for the pub to become a hub of the proposed new development.

Continued on page 19

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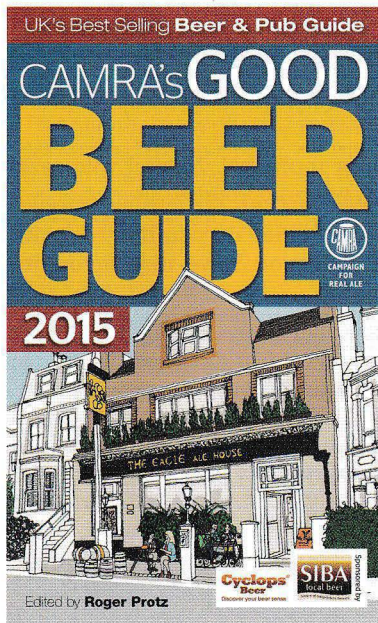
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Good Beer Guide 2015



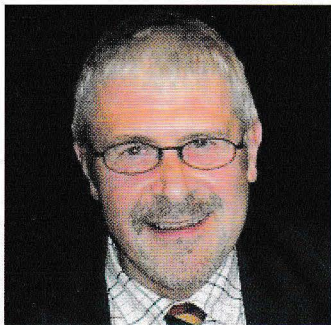
"The definitive rundown of the best places in the UK to get a pint of real ale, from cosy country inns to upmarket style bars." - Time Out Magazine

The 2015 Good Beer Guide was published on 11th September. This, the 42nd edition of the country's best beer and pub guide, features over 4,500 of the best pubs in the UK, chosen by CAMRA members from across the country.

The Guide shows that the UK now has more breweries per head than anywhere else in the world and records 170 new start-ups over the previous 12 months. The UK total is now 1,285 (and as we show in this issue more are in the pipeline).

All these Britain's breweries are comprehensively listed in the CAMRA Good Beer Guide 2015. As CAMRA's flagship title, the Guide features over 4,500 urban and rural pubs, giving details of the real ales, food, opening hours, beer gardens, accommodation, transport links, disabled access and family facilities.

The Guide is completely independent, and there is no charge for entry. It is compiled by CAMRA's 160,000-plus members, who exhaustively update and revise the Guide each year, thereby guaranteeing the reader with the most up to date publication to Britain's best real ale pubs.



Roger Protz, CAMRA Good Beer Guide editor (pictured left), said:

"Real ale is the only success story in a declining beer market. New breweries, making handcrafted beers, continue to come on stream while many long-standing regional and family breweries are expanding with new equipment and new brands. Real ale has almost doubled its market share over the past decade."

The continued growth across the whole of the UK has been driven by small independent breweries which have been popping up all over the country, many of whom are experimenting with the beers they brew, leading to even greater choice for drinkers:

"With every region in the country seeing an increase in breweries it means even more choice for real ale drinkers, particularly as breweries are becoming more adventurous in the beers they brew, adding herbs, spices, fruit and chocolate to beer - while a growing number are ageing beer in oak casks bought from whisky, wine and rum producers to give new depths of flavour to their products."

The pubs are surveyed by local CAMRA members and scored on a variety of aspects that make a great pub. These include customer service, the clientele mix (i.e. the pub appeals to 18 and 80 year olds), value for money, décor and of course the quality of the real ale. CAMRA members therefore guarantee to supply the reader with the most up to date publication to help locate the best pint of real ale.

Copies of the Good Beer Guide 2015 can be obtained from Jim Flynn at a price of £15.99 (including p&p). Please send a cheque made payable to "CAMRA Stockport & South Manchester" to 66 Downham Road, Heaton Chapel, Stockport, SK4 5EG.

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The Moss Cider Project



Brendon Hall talks to Moss Cider's Dan Hasler



The Moss Cider Project is a unique community based project where local residents use local fruit to make their very own cider. It's been going since 2010 and was the brainchild of Dan Hasler (pictured above). Brendon Hall caught up with him to get the low-down.

What made you want to dip your toe in the world of community cider production?

It started with me and my wife joining our residents' association because we knew the iconic Stagecoach bus depot building was going to be demolished. We'd heard that the land would lay waste until a developer could be found, so I thought "Let's get a community orchard on there". Only then did thoughts go to cider and the realisation that 'hold on a minute, we'd be making cider in Moss Side... we can call it Moss Cider'.

How important is the 'community' element of your organisation?

Without the community bringing us their fruit we wouldn't exist. Our first priority is to make cider for those with apples. Hopefully with our split we then make enough to pay the bills and cover our costs. We're certainly not in it for the money. Our project is very much a war on waste. Putting good use to otherwise neglected fruit. Cider making is one of those seemingly traditional, predominately rural pursuits. So it's great to have people from across the city helping out on pressing days. It's hard work, but we make sure you don't leave empty handed.

Your 'Thirsty Pony' is obviously available in bottles, are there any plans to increase the availability of your product on draught in pubs/restaurants?

Definitely. We're trickling it out to wholesalers and will do our best to stock bars, restaurants and events. You can always guarantee that we'll be at The Moss Side Market and that's the place to come meet us, have a chat and dare we say it, also the cheapest place!

Do you have any open-days coming up in the next few months?

I'm down at the cider house every Friday from 10am to 5pm. In this season pressing we're like crazy! We're also open on select Sundays for drop-offs and pressings. Just see the events page on our website for more information and how to get involved.

If you are limited to the choice of apples brought in by members of the public isn't it difficult to plan commercial cider production ahead of time?

We're not fussy about variety, we juice whatever comes down on the day. It all goes in the mix. So each batch is unique. We ferment in 220, 150, 120, 60 and 30 litre barrels so we can have up to 50-70 batches each year. The goal of course is to reach 7000 litres (3500-ish for us). We've got a pasteuriser on its way so we can produce fresh-pressed apple juice. That

may open up other product ranges. Don't worry though, we're not going to start pasteurising our cider.

We're doing our best to keep things 100% real. Natural wild yeast fermentation and bottle conditioning where appropriate.

Aside from your own, what type of cider do you like to drink when you get some time off / do you have any favourite producers?

Whenever I'm away from Manchester I'm always on the look out for regional, relatively unheard of producers. I just discovered Ralph's in Mid-Wales, who make cider for the National Trust property in Errdig. One of my favourites is the Healey's Classic Reserve Oak Cask. It's one of those ciders that just blow your perceptions of what cider is and should taste like. I'm a big fan of smoky flavours too so a pint of Yarlinton Mill always goes down well with me. I guess it's that craving for cider apple varieties that we don't have locally that I'm always keen to taste.

You're now in your fifth season - where do you see Moss-Cider in another five years time?

I've always said no matter how big we grow you'll always find us pressing local apples for people. We'd love our own orchards of course so that we can get in a good quality of single variety cider apples and hopefully reinvigorating old heritage varieties in the process. We've made those contacts so time will tell.

And...I have to get this one in, when you aren't drinking fermented apples, do you have a favourite pint?

I'm a big Porter fan, the darker and richer the better!

Photograph <http://jameslyndsay.com/> Check out the Moss Cider website at: <http://themosssiderproject.org/>

Regional Cider Pub of the Year

Congratulations to the **New Oxford** on Bexley Square, Salford for winning this year's Greater Manchester Cider Pub of the Year Award. With three ciders and a perry regularly on sale this is a worthy winner. The presentation is due be made at 7.00pm on Saturday 11th October



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The Cider Circuit

Win great prizes on our annual cider trail



This month we are offering you the chance to win a 36 pint "box" of cider as we re-run our Cider Circuit. Not only that but it is once again very easy indeed to win a prize. All you have to do is visit our participating pubs and buy a pint or a half of traditional cider or perry, and then get the bar staff to put a sticker on the pub's entry on the form below. Get 15 stickers and you will win a bottle of traditional cider or perry. Get 25 stickers and you will win two bottles of cider or perry. Get a sticker from all pubs and as well as winning two bottles of cider or perry you will also be entered in the draw for the 36 pint box. If the pub has run out of (or mislaid) the sticker then get a signature and date instead.

The Cider Circuit runs from Monday 6th October to Sunday 16th November. Completed forms should be sent to: Cider Circuit, 45 Bulkeley Street, Edgeley, Stockport, Cheshire, SK3 9HD to arrive no later than Saturday 23 November. If you are entering the grand draw, make sure you specify whether you would prefer dry, medium or sweet cider. **Please make sure you include your name, address, telephone no. and email address so we can contact you.** All the prizes will be presented at a special cider afternoon to be held at the Cheshire Ring, Manchester Road, Hyde on Sunday 30 November from 2.00pm onwards (prizes awarded about 4.00pm).

Bar Fringe 8 Swan St. Manchester M4 5JN	Castle Hotel 66 Oldham ST. Manchester M4 1LE	Crown and Kettle 2 Oldham Rd. Manchester M4 5FE	Font 236 Wilmslow Rd Fallowfield M14 6LE	Friendship 353 Wilmslow Rd Fallowfield M14 6XS
Micro Bar Unit FC16 Arndale Mkt. Manchester M4 3AH	Victoria 438 Wilmslow Rd Withington M20 3BW	Gateway 882 Wilmslow Rd East Didsbury M20 5PG	Railway 1 Avenue St. Portwood SK1 2BZ	Crown 154 Heaton Lane Stockport SK4 1AR
Hope Inn 118 Wellington Rd Stockport SK4 2LL	Magnet 52 Wellington Rd. Stockport SK4 1HJ	Fairway 137 Higher Hillgate Stockport SK1 3HR	Bakers Vaults Market Place Stockport SK1 1ES	Swan with 2 Necks Princes St. Stockport SK1 1RY
Salford Arms 146 Chapel St. Salford M3 6AF	Harewood Arms 2 Market St Broadbottom SK14 6AX	Red Lion 83 Stockport Rd Cheadle SK8 2AJ	Marble Arch 73 Rochdale Rd Manchester M4 4HY	New Oxford 11 Bexley Square Salford M3 6DB
Station Buffet Bar Rassbottom St. Stalybridge SK15 1RF	The White House Water St. Stalybridge SK15 2AG	Star Inn 2 Howard St. Glossop SK13 7DD	The Macc 1 Hill Green Macclesfield SK11 7PE	Park Tavern 158 Park Lane Macclesfield SK11 6UB
The Wharf 107 Brook St. Macclesfield SK11 7AW	Font 115-117 Manchester Rd. Chorlton M21 9PG	Marble Beer House 57 Manchester Rd. Chorlton M21 9PW	Rising Sun 22 Queen St. Manchester M2 5HX	The Wharf 6 Slate Wharf Castlefield Manchester M15 4ST
Font 7-9 New Wakefield St. Manchester M1 5NP	Costello's Bar 18 Goose Green Altrincham WA14 1DW	Old Market Tavern Old Market Place Altrincham WA14 4DN	Cheshire Ring 72 Manchester Rd Hyde SK14 2BJ	

Name:

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email address:

Tel No:

Grand Draw selection: (Dry / Med / Sweet)