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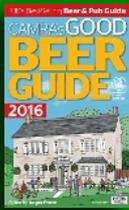


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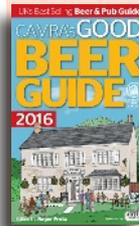
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Tel: 0161 438 1700

# OPENING TIMES

*Opening Times* is produced by the following Branches of CAMRA, the Campaign for Real Ale: Stockport & South Manchester; Trafford & Hulme; Central Manchester; High Peak, Tameside & North East Cheshire. Additional material is supplied by the Salford and the Macclesfield & E Cheshire Branches. 7,500 copies a month are printed by Oxuniprint Ltd, a division of Oxford University Press and distributed throughout Stockport, Trafford, Manchester and Tameside. There are also many outlets in Macclesfield & East Cheshire, High Peak and Glossop.

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[www.citizensadvice.org.uk/index/getadvice/consumer\\_service.htm](http://www.citizensadvice.org.uk/index/getadvice/consumer_service.htm)  
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To report a matter to Trading Standards go to:

[www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards/](http://www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards/)

To find a local office: [www.gov.uk/find-local-trading-standards-office](http://www.gov.uk/find-local-trading-standards-office)

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[www.cheshireeast.gov.uk/public\\_transport.aspx](http://www.cheshireeast.gov.uk/public_transport.aspx)

\* Derbyshire: [www.derbybus.info](http://www.derbybus.info)

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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, Dave Burston, Robin Wignall, Peter Edwardson, Tom Lord, John O'Donnell, Stewart Taylor, Phil Booton, Jerry Wicken, Margaret O'Brien, Anthony Meynell, Jon Gobbett and Graham Donning.

**Distribution Manager – Janet Flynn**

**Front cover – Stockport Beer & Cider Festival: don't miss it.**

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# What's On

## Local CAMRA Branch Events, Information and News

### Your Local CAMRA Contacts & Websites

#### Stockport & South Manchester (SSM)

[www.ssmcamra.co.uk](http://www.ssmcamra.co.uk)

Contact: Paul Felton; [Secretary@ssmcamra.co.uk](mailto:Secretary@ssmcamra.co.uk)

#### Salford (SAL)

[www.northmanchester.camra.org.uk](http://www.northmanchester.camra.org.uk)

Contact: Dave Hampshire; [talldave@gmail.com](mailto:talldave@gmail.com)

#### High Peak, Tameside & NE Cheshire (HPNC)

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

Contact: Stewart Taylor 07907 714826; [taylorshouse@supanet.com](mailto:taylorshouse@supanet.com)

#### Macclesfield & East Cheshire (MEC)

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

Contact: Rob Nicholson 07983 524102;

[social@eastcheshirecamra.org.uk](mailto:social@eastcheshirecamra.org.uk)

#### Trafford & Hulme (T&H)

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

Contact: John O'Donnell 07879 880972; [enquiries@thcamra.org.uk](mailto:enquiries@thcamra.org.uk)

#### Central Manchester (CMCR)

Contact: Graham Donning 07961 886696; [g\\_donning@yahoo.com](mailto:g_donning@yahoo.com)

### Local CAMRA Events

Public welcome at these events

**Saturday 7th** – Spring Pub of the Season Presentation: Ale Stop, 3 Chapel Street, Buxton, SK17 6HX. Presentation at 1:30pm and then Buxton Social. (HPNC)

**Monday 9th** – Branch Meeting: Sportsman, 57 Mottram Road, Hyde, SK14 2NN. Starts 8:00pm. (HPNC)

**Wednesday 11th** – Boothstown Social: 7:30pm Greyhound, 44 Leigh Road, M28 1LZ; 8:00pm Royal British Legion, Victoria Street, M28 1HQ. (SAL)

**Thursday 12th** – Branch Meeting: Crown, 416 Buxton Road, Great Moor, SK2 7JQ. Includes guest speaker from Robinsons. Starts 8:15pm. (SSM)

**Thursday 12th** – Hulme Social: 8:00pm Old Abbey, 61 Pencroft Way, M15 6AY; 8:45pm Ducie Arms, 52 Devas Street, M15 6HS; then Royal Northern College of Music, 124 Oxford Road, M13 9RD and Salutation, 12 Higher Chatham Street, M15 6ED. (T&H)

**Friday 13th** – Visit to Squawk Brewery to present Silver Award from 2015 Stockport Beer & Cider Festival. Numbers limited, book with John Clarke: [stocam@btinternet.com](mailto:stocam@btinternet.com). Arrive brewery at 8:00pm. (SSM)

**Tuesday 17th** – Gardens & Terraces Pub Crawl: 6:00pm Wharf, 6 Slate Wharf, M15 4ST; 6:45pm The Knott, 374 Deansgate, M3 4LY; 7:30pm Cask, 29 Liverpool Road, M3 4NQ; 8:15pm Deansgate, 321 Deansgate, M3 4LQ; 8:45pm Briton's Protection, 50 Great Bridgewater Street, M1 5LE; 9:15pm Rain Bar, 80 Great Bridgewater Street, M1 5JG; 9:45pm Home, 2 Tony Wilson Place, M15 4FN. (CMCR)

**Wednesday 18th** – Branch Meeting: Royal Oak, 34 Barton Lane, Eccles, M30 0EN. Starts 7:30pm. (SAL)

**Thursday 19th** – Flixton Social: 8:00pm Roebuck Hotel, 2 Church Road, M41 6HD; 9:00pm Bird i'th Hand, Flixton Road, Urmston, M41 5DN; 10:00pm Garricks Head, Moorside Road, M41 5SH. (T&H)

**Friday 20th** – Offerton Stagger: 7:30pm Puss in Boots, 147 Nangreave Road, SK2 6DG; 8:30pm Fingerpost, 434 Hempshaw Lane, SK1 4QA. (SSM)

**Saturday 21st** – Presentation of Pub of the Year Award for Derbyshire part of branch area: Church Inn, Main Street, Chelmorton, High Peak, SK17 9SL. Time TBC. (HPNC)

**Monday 23rd** – Quiz Night: Belmore Hotel, 143 Brooklands Road, Sale, M33 3QN. From 8:00pm. (T&H)

**Wednesday 25th** – "Crossing the Irwell": 7:30pm Salford Arms, 146 Chapel Street, M3 6AF; 8:00pm Egerton Arms, 2 Gore Street, M3 5FP; 8:45pm Dockyard, Irwell Square, M3 3AN. (SAL)

**Thursday 26th** – Presentation of Pub of the Month Award to Wine & Wallop, 97 Lapwing Lane, West Didsbury, M20 6UR. From 8:00pm. (SSM)

**Saturday 28th** – Trip to Conwy Brewery. Transport to be arranged (possibly train or minibus) and may also include tour of Conwy town. Contact [socials@thcamra.org.uk](mailto:socials@thcamra.org.uk) if likely to attend. (T&H)

**Wednesday 1st June** – EGM & Branch Meeting: Gas Lamp, 50A Bridge Street, M3 3BW. (CMCR)

**Wednesday 1st June** – Salford Quays Social: 7:30pm Dockyard, Dock House, Media City, M50 2EQ; 8:15pm Craftbrew, Lowry Plaza, Digital World Centre, The Quays, Salford M50 3UB. (SAL)

**Thursday 2nd June** – Branch Meeting: Steamhouse, 1 Northenden Road, Sale. M33 2DH. Starts 8:00pm. (T&H)

**Saturday 4th June** – Summer Pub of the Season Presentation: Fleece Inn, 53 Stamford Street, Mossley, OL5 0LN. Presentation at 1:00pm followed by Mossley Social. (HPNC)

### Social Media

Many of the local CAMRA branches have Facebook and Twitter accounts which you can follow:



**Stockport & South Manchester:**  
[www.facebook.com/SSMCAMRA](http://www.facebook.com/SSMCAMRA)

**Trafford & Hulme:** [www.facebook.com/thcamra](http://www.facebook.com/thcamra)

**Macclesfield & East Cheshire:** <http://fbl.me/meccamra>



**Stockport & South Manchester:** @SSMCAMRA

**Trafford & Hulme:** @THCAMRA

**North Manchester:** @NorthMancsCAMRA

**Macclesfield & East Cheshire:** @MECCAMRA

**Central Manchester:** @MCRCentralCamra

**Why not join CAMRA?**  
See page 22 for details

# Pub of the Month

## Wine & Wallop, West Didsbury



*The Stockport and South Manchester CAMRA Pub of the Month for May 2016 is Wine & Wallop on Lapwing Lane in West Didsbury. Margaret O'Brien is a fan...*

This comfortable conversion of a former Blockbuster store opened in September 2014 as a new venture by Justin Parkinson, owner of Folk Café Bar on Burton Road. It is run on a day to day basis by Dan English and Guy Potter.

Wine & Wallop is perhaps aimed at a more mature audience than Folk and seems designed for the leisurely appreciation of the range of ales and wines on offer. It is spread over two floors with the upper floor being one for relaxation on one of the sofas while you take in the easy-going atmosphere. There is also a mezzanine balcony where you can gaze down on the proceedings below.

Downstairs on the ground floor you'll find the bar which is notably well stocked with wines as well as featuring an impressive 13 handpumps. In the 18 months or so since opening the customers have really taken to the cask beers and there are usually eight available with an emphasis on local producers such as Brewsmith and Brightside. CAMRA members get a discount of 40p a pint, too.

There are also plans to establish their own brewery and indeed joint manager Guy has already test brewed some beers at Brightside Brewery in Bury.

There's no hot food but plates of cheese, pâté and charcuterie are available to accompany your drinks.

The West Didsbury beer scene has really taken off in the past year or so but Wine & Wallop was arguably one of the pioneers and continues to be run with passion and enthusiasm. Join us when we celebrate their success on Thursday 26th May from 8.00pm. It's a short walk from several bus routes (23, 23A, 41) and is across the road from West Didsbury Metrolink stop.

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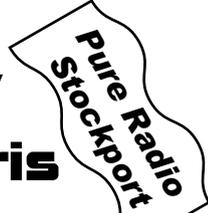
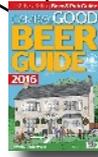
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CAMRA Pub Of The Year  
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# Stockport Beer & Cider Festival

## Anthony Meynell previews the festival entertainment

As usual, the Festival will feature a full line-up of entertainment for your enjoyment. Entertainment Manager Anthony Meynell previews what's on...

### Thursday Night



#### **BeetRootJam plus Guests:**

Playing an eclectic mix of original compositions with influences from many musical styles; Ragtime, Blues and Country, Rock, Folk and Americana.

### Friday Afternoon



#### **SteamHead:**

The SteamHead band performs a sizzling variety of music that hums with enthusiastic energy. With a line up of clarinet, saxophone, banjo, tuba, percussion and vocals, SteamHead bursts headstrong into a

fusion of Jazz, Latin, Folk, Calypso and more, all interpreted in their own original style. They love to play, entertain and interact with their audience with flexibility and theatrical freedom.

**Stockport Ukulele Players:** speak for themselves. Superbly entertaining.

### Friday Night



#### **The Mantells:**

Our headliners The Mantells are a three-piece band from Manchester formed in January 2014 and made up of Tom Barrow with brothers Dale and Lewis Moran. Their first demo EP 'How To Say It' gave us four tracks in early 2014 to show us what these lads could do. If you missed that check it out on the YouTube channel at [youtube.com/Mantellsmusic](http://youtube.com/Mantellsmusic).

The lads decided to do a free entry gig at the Castle Hotel in Manchester to celebrate the release of the first EP, which resulted in people lining the corridors of the pub to listen

after the room exceeded capacity.

**Level 7 Event:** Red carpet funk meets whiskey soaked blues. L7E formed in 2015, having been close friends since a young age and playing together for years previously. From the off, they wanted to not only share their music and energy with great audiences, but wanted to be part of shared experiences and feelings. They write their songs with festival atmospheres in mind, having travelled to festivals as performers and punters all over the world for 10 years. This is music full of flair and passion which delivers a size ten up the backside of the listener each and every time it is played.



**Hacketts:** A three-piece indie band from Manchester. A solid combination of drum and bass overlaid with sweet vocals and roaring guitar. Influenced by great Manchester bands such as Joy Division and Oasis. Looking to take 2016 by storm.

### Saturday Afternoon

#### **LEAF PROMOTIONS – The Sap Tap acoustic:**

**Ook & The Elephant:** Fuelled by biscuits and a fear of treble, headliner Ook and the Elephant is made up of Don McColl (sings low, growls a lot and plays bass), Emily Cooke (sings, claps pretty damn well and can play a mean shakeything), Danny Hodgson (lead guitarist, has many pedals, gets to use about two) and Adam Smethurst (makes drums from vases). Support from Tim Leo Gallagher.

### Saturday Evening

#### **LEAF PROMOTIONS - The Sap Tap:**

**Purge:** Headliners Purge is a four piece Alternative Grunge/Funk Rock Band from Manchester, creating unique and original music that is unmistakably catchy. The band is riding on a wave of great momentum following a very busy 12 months and is looking forward to the same this year. After their release of the very popular 'Bessy' EP they are now looking forward to working on and releasing their single recorded at Castle Rock Studios, Alderley Edge. The band delivers entertaining sets, engaging you with licks and riffs that fill you with that feel good factor. With harmonies and choruses that let you become the fifth member of the band. Shut out the digital onslaught of communicative noise and enjoy your time with a band that delivers the good times in a guitar laden, funk driven, rock frenzy.

Support from: Naughty Corner Collective (reggae/funk rock) and Good Foxy (psychedelic indie rock).

### Saturday Night



#### **Dr Butler's Hatstand**

**Medicine Band:** Dr Butler's Hatstand Medicine Band is a travelling troupe of musicological minstrels, peddling the good Doctor's unique good-time tonic to all four corners of the land. Formed from a secret

combination of early blues and jazz forms, a sprinkle of ragtime, a dash of hot swing, the essence of sweet spiritual, a pinch of the oldest of old-timey melodies and a teaspoon of Vaudevillian and Music Hall showoffery. All whisked together with the most esoteric of folk rhythms. The result is a morally good music which is replete with tones of joy and fulfilment.

#### **The Samuel Oldknow**

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Opening Times coverage of Stockport Beer & Cider Festival is sponsored by the Samuel Oldknow Bar & Bottle Shop in Marple.

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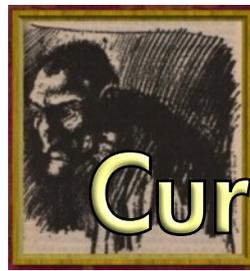
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# Curmudgeon

## Care of the Community

In the centre of many English villages, you will find a pub and a church standing opposite each other, which are seen as institutions that define the character of the place. The problem, though, is that affection alone does not put any money over the bar or in the collection plate, and too many people, while they may like to see them there, don't use them enough.

It's often argued that pubs are just like any other retail business and, if they're not successful, the best thing is to shut them down and replace them with something else. Few are likely to mourn the demise of a trendy bar in the ground floor of an office block, or a family dining pub on a retail park. But some pubs mean much more to people than that – they become part of the community, memories of good times and past landlords are handed down from generation to generation, and they are valued as a local resource even by people who don't visit them much. Pubs, after all, are about the only kind of business that people actually visit to spend time socialising.

Some of the more strident "Save the Pub" campaigners seem to view the decline of pubs as the result of an unholy combination of asset-stripping pub companies, greedy developers, apathetic councils and lax planning laws. There's something in this, and pub companies certainly can't be regarded as model businesses, but these activists ignore the all too real long-term decline in the demand for pubs. At the end of the day, you can't force operators to keep businesses going that they don't regard as viable. Making a pub an Asset of Community Value may give it a stay of execution, but unless someone comes in to take it on, it won't preserve it indefinitely.

The inevitable conclusion is that, if communities are sufficiently concerned about wanting to save endangered pubs, they will have to grasp the nettle and put up the money to take them on themselves. This may seem a daunting financial prospect, but a growing number of pubs have been saved this way. The government has now come up with a £3.6 million Community Pub Ownership scheme, which will provide loans, grants and expertise to assist with the process. It seems as though community-owned pubs will become an increasingly important part of the drinking landscape in the coming years. However, it's important to get a tenant or manager in to run the place in a professional manner, rather than having amateurs arguing about the fine detail of the beer range and menu.

There is a precedent for this in the form of the National Trust which, from small beginnings, has expanded to have over four million members and to be custodians of hundreds of precious historic buildings, including a handful of pubs. In a sense, unspoilt pubs could be regarded as "the people's stately homes". You could also consider the amount of time and money that has been expended over the years on preserved steam railways.

It wouldn't necessarily need any kind of national organisation, but there could be benefits from creating some kind of umbrella body, maybe on a regional basis, so individual groups do not have to stand alone. Maybe, for some pubs, the business potential might be very limited, and they end up only opening for a few hours a week and being staffed by volunteers, but that would be far better than no pub at all. Pubs are a key part of our national heritage and identity, and should be valued as such rather than purely considered as commercial operations.

**Curmudgeon Online:**

[curmudgeoncolumns.blogspot.com](http://curmudgeoncolumns.blogspot.com)

(comments on these articles can be left on the website)

## The New Oxford

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Cider Pub of the Year 2014*



# Stockport Beer & Cider Festival

## Home Brew Competition Winners

### New Beers for Bar Nouveau

One of the highlights of Stockport Beer & Cider Festival has been “Bar Nouveau”. First introduced in 2014, this is a separate bar featuring 10 brand new beers launched at the festival. We order three nine-gallon casks of each to ensure the beers are available throughout the festival and they are stored in a temperature controlled cellar to maintain quality.



This year the festival committee agreed to launch a competition among local home brewers to find five of these new beers. This was launched last autumn and entries were invited by early January. It was something of a leap into the dark and the organisers had no idea how many brewers would take part or how many beers they would enter. As it turned out there was a huge response with no fewer than 37 individuals or groups entering 90 beers between them (some are pictured above).

The categories were broadly drawn – Mild, Bitter, IPA, Stout/Porter and Speciality – and five local brewers kindly agreed to host the winners who would have their beer brewed commercially. Quantum, Thirst Class, Track, Beer Nouveau and Runaway are the brewers who agreed to host the winners so many thanks to them (and also for taking part in the judging). Thanks also to Martin and Sam Wood for letting us use the vault at the Hope Inn for the judging which took place over two Sundays in March. So, on to the winners.



The **Mild** category was won by Andy Pugh, now based in Stockport but hailing from Wolverhampton. Andy aimed to produce a 3.8% session dark mild typical of his native Black Country. There's a complex grain bill including mild ale, dark crystal and dark chocolate malts along with roast and flaked barley. The hops are Fuggles only. The

end result was a beer with some initial bitterness and dryness from the roast malt which gives way to sweetness that grows in the aftertaste. Andy will be brewing his beer at Quantum Brewery in Stockport and is pictured on the right above with Quantum's Jay Krause.



The **Bitter** category produced a range of entries with different interpretations of the style. There were two judging panels and one contestant, Jonah Stancombe (pictured left) from New Mills, won both so he went head to head with himself in the final! His winning beer was a hoppy 5.2% pale ale hopped with a classic combination of Centennial, Cascade and Citra hops. This beer will be brewed at Manchester's Beer Nouveau.

Unsurprisingly **IPA** was one of the most popular categories, so much so that three preliminary judging panels were needed. Again there was a wide variety of styles with Black IPAs and Belgian-influenced beers among those submitted for judging. The standards in this category were notably high, too, so well done to Ross McFadyen, a member of the Chorlton

Homebrew Group. His winning beer was Blue Lady IPA (5.9%) described by Ross as “a fresh, modern British IPA with Mosaic hops and fruity, floral, aromatic Blue Lady tea”. The beer has a traditional malt background, while the Mosaic hops gave a big citrus and grapefruit character. The Blue Lady tea, famous for its exotic flowers and grapefruit flavour, gives this beer a fresh, bright, citrus aroma that can't be found in hops alone and really made it stand out. Blue Lady IPA will be brewed at Track Brewing in Manchester. Ross is pictured on the left below with Sam Dyson of Track.

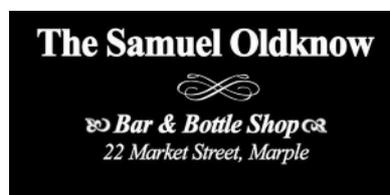


Porter (6.5%). Ross tells us this beer is a “a rich, roasty porter balanced with a smooth dark chocolate finish, hopped with the classic floral British hop, Fuggles, and the classic fruity American hop, Cascade”. The strong malt base gives an initial roasty character to the beer, while the dark chocolate tones give a long and smooth finish. Ross will be brewing this beer at Stockport's Thirst Class Ales.

Another very popular category with three initial judging panels was **Stout/Porter** and in a remarkable turn of events this was also won by Ross McFadyen so double congratulations are in order. Ross's winning beer in this category was Cascade



Finally we come to the **Speciality** category (finals being judged in the picture above). This was won by Rich Caller from Bolton. The winning beer was pretty sensational – a 13.7% barley wine, inspired by Thomas Hardy's Ale, and matured for six months. All British ingredients were used and the beer was heavily hopped with Admiral and Goldings. While this was a very special beer there was one problem. It would be impossible to reproduce at Runaway Brewery which is hosting this category winner. A scaled down version at 8-8.5% has been brewed, respecting the all-British ingredient ethos of the original. They've called it “Caller the Smaller”. Most of this beer is to be aged in whisky casks for release later this year but we will have the “younger” version for sale at the festival. It's also worth mentioning that Rich has since gone on to win a world (yes, world) home brew competition hosted by an American home brew supplier.



**Opening Times coverage of Stockport Beer & Cider Festival is sponsored by the Samuel Oldknow Bar & Bottle Shop in Marple.**

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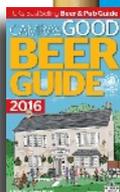
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# CAMRA Branch Changes

Following the formation of the new Central Manchester Branch this left a question mark as to whether North Manchester Branch (which includes the whole of Salford) would be able to properly cover the remaining northern suburbs - Ancoats, Monsall, Moston, Harpurhey, Newton Heath, Miles Platting, Cheetham Hill, Blackley, etc. Consequently the North Manchester Branch has been renamed the Salford Branch. This is a more self-contained part of Greater Manchester and has a growing real ale scene. The new branch, like the Central Manchester Branch, now has many new activists and is keen to run at least one CAMRA beer festival if they can find the right location.



When the Central Manchester Branch was in the throes of being set up the Branch Committee elect had said that they would be willing to take on the administration and campaigning within the northern suburbs, accepting that campaigning in those areas would be a different kettle of fish to campaigning in the City Centre. While the City Centre seems to be producing new outlets

every week, the northern suburbs are a tad moribund with about 15 pubs in total - these of course include such pubs as the Marble Arch (pictured) and the Angel, as well as the Crown & Kettle and Bar Fringe which were originally seen as on the cusp of the new Central Manchester boundary.

The Central Manchester Branch has decided that its name will remain unchanged but will seek to get out to those pubs in the northern suburbs so that all landlords are aware that they can call on the branch for assistance and any advice - especially those pubs or clubs that wish to convert to cask or any potential micro bar owners.

CAMRA members who live in the north Manchester suburbs are asked to keep the new branch informed of any changes in their local pubs and are of course also very welcome to come along to any meetings and socials arranged by Central Manchester. Any suggestions for social events in north Manchester are very welcome.

# Cider & Perry Festival

Now in its sixth year, the Greater Manchester CAMRA Cider and Perry Festival will be taking place once again at the end of June in central Manchester.

Providing a unique opportunity to sample a wide range of traditional cider and perry without any possible distractions from beer, this is one of the few CAMRA festivals which focuses exclusively on cider and perry, a rare event outside of the main cider producing regions in the south. There will be a choice of over 40 ciders and perries available at the festival, sourced from a variety of small and medium sized producers from around the country.

Once again the festival will feature the North of England Cider and Perry Championship. The winner of the Greater Manchester Cider Pub of the Year has also been announced here in recent years and it is hoped to repeat that again, too.

The venue is again at **Copper Face Jacks** at the Palace Hotel (the entrance is on the corner of Whitworth Street and Oxford Street in the City Centre - more or less opposite Oxford Road Station). The dates are 24th and 25th June and the festival will be open from 12 noon until 10.30pm each day. Admission is £3.00 (£2.00 for CAMRA members).

# Left Bank Beer Festival

The new Central Manchester Branch isn't letting the grass grow under its feet and has already laid plans for its first ever beer festival - and it promises to be quite special, too.

The Left Bank Beer Festival is to be held in the Engine Hall at the People's History Museum from 20th to 30th July. The beer festival will be celebrating the city's role in the heritage and innovation of brewing and plans to feature at least one beer from every operational brewery (including cuckoo breweries) in Greater Manchester - and there were something like 80 at the last count. There will also be a selection of foreign beers along with traditional cider and perry. Look out for more details about this in forthcoming editions of *Opening Times*.

# Pub of the Year



Central Manchester Branch has voted the **Smithfield** on Swan Street as its first Pub of the Year. The Smithfield is now run by Blackjack Brewery and has been transformed into a happy combination of traditional pub and craft beer bar. Pictured here are Smithfield Manager Josh Chappell (left) receiving the award from Central Manchester Branch Chair Graham Donning while Branch Secretary Phil Booton looks on. The pub will now go forward to the Regional Pub of the Year competition.



# The MIDLAND

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# Heard at the Bar

## Pub News covering Stockport, Manchester

### The Samuel Oldknow

It's all happening in the Marple area at the moment. **Beer Traders** has opened on Stockport Road, the **Spring Gardens** in Marple Bridge has been reborn and now they have been joined by the Samuel Oldknow, a "bar and bottle shop" well-situated on the Market Street shopping area.

It's a project by Billy Booth and Anthony Meynell (pictured right) and has been a little while coming. The premises on Market Street have housed a variety of shops over the years – latterly it was a florist and before that a record store – and so a considerable amount of work was involved in the conversion. After some frustrating delays they finally got the keys in January and embarked on a three-month project with all the work being carried out by Billy and Anthony along with their families and friends.



The end result is a slightly quirky, steampunk inspired two-level bar with an immediately appealing feel. A Georgian-inspired frontage leads to a narrow room, opening out with a bar at the back. Natural wood and warm colours draw you in and add to the feel. Downstairs the second room was still a work in progress on opening night but this has the potential to be one of the most sought after pub rooms in town. In winter it will be warmed by a wood burning stove creating an air of cosy intimacy while in the summer it should be cool and airy with views of the small beer garden and smoking area.



The bar is dominated by six vintage style handpumps and from these will come five changing cask beers and one traditional cider. The regular beers (which will change) come from Outstanding Brewery of Bury and Brightside in Radcliffe while many of the guests will come from

breweries in the Stockport and South Manchester areas. The six keg taps will feature lagers, ciders and craft keg beers. A well thought out selection of bottles to either drink in or take away completes the picture alongside a selection of single malts, artisanal gins and exotic rums. Tea and coffee are also available while food is nuts and crisps – although these are likely to be supplemented by pies from a local butcher.

And the name? Well much to Billy and Anthony's surprise there was no local bar, restaurant or café bearing the name of the businessman and mill owner who was responsible for much of the development of Marple and Mellor two hundred years ago. There's a striking portrait of him on the show and wall space has been offered to the local Samuel Oldknow Society to display information and photographs.

This really is a great little bar and wish it well. Buses 358, 383 and 384 from Stockport will drop you close by. Check the Facebook page ([www.facebook.com/oldknowsmarple/?fref=ts](http://www.facebook.com/oldknowsmarple/?fref=ts)) for opening hours.



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### MORE CHOICE BETTER BEER

#### International Brewing Awards



1998  
Wobbly Bob



2002  
Navvy



2002  
Wobbly Bob



2004  
Wobbly Bob

## Sale Sports Club

**Sale Sports Club** has a new steward who will be familiar to many city centre drinkers. Gwen Partridge was the landlady of the **Britons Protection** for many years until departing a couple of years back. Once described by Elbow's Guy Garvey as "a sharp-witted, elegant and glamorous northern angel" she joins the club, located on Clarendon Crescent just off Dane Road, with a growing reputation for good real ale having hosted two successful beer festivals. *Opening Times* wishes Gwen every success in her new role.

## Britannia, Urmston



Urmston's **Britannia** closed on 4th April for transformation into Punch Taverns' Champs Bar & Grill format. The US-themed sports bar concept began in 2012 when Punch bought the branding of a bar on Sheffield's Eccleshall

Road and opened a new bar under the format just down the road. A second Champs opened in Sheffield in 2013 followed by further rebranding of former traditional pubs in Liverpool, Washington, Southport, Wisbech and Ilford.

The Flixton Road pub which has had many different names in recent years including Mambo's and 'Juicy' is, at the time of writing, totally gutted as part of the refit. All but two of the bars in the format sell real ale so hopes are high that "Champs Urmston" will be a welcome addition to the town's evolving ale scene

## West Didsbury



In West Didsbury, **Volta** bar and restaurant has increased its capacity with the addition of a first floor drinking and dining area. The previously hidden staircase at the rear of the bar has been opened up to reveal the route to the new

area. The space has been filled with a mixture of dining tables and taller posing tables and decorated in rustic red to give it an intimate and warm feel.

Meanwhile, the bar continues to serve three cask ales alongside a good range of craft keg and key-keg beers. *Opening Times* recently called in and enjoyed a Hammeron Life on Mars although we were rather taken aback by the hefty £4.70 price – rather over the top for a 4.8% cask beer, even at West Didsbury rates - if we'd spotted that up front we wouldn't have ordered.

In related news, it has been announced that the Volta team has been recruited to lead the restaurant and bar operation at Manchester's **Palace Hotel** which is undergoing a major refurbishment. This is quite



an honour and testament to the reputation the team has built on the back of first **Electrik** bar and more recently Volta.

Across the road from Volta, **Saison** is now serving food seven days a week with a daytime menu running from

11am to 5pm and an evening menu from 5pm to 10pm. The day menu has a range of breakfast/brunch options alongside burgers and sandwiches while the evening offering replaces the brunches with a selection of small plates/starters and a range of main meals which ranges from bangers and mash to the more sophisticated duck breast.

Mondays at the Burton Road bar are now host to "Saison Speakeasy" with 20% off all drinks including the four cask ales, sixteen keg lines and varied bottle selection. This is perfect for those that might want to sample some of the "craft" beers but would normally be put off by what can, to the committed cask drinker, sometimes seem eye-watering price tags. The Barry Brothers-hosted weekly Pub Quiz is now a firmly established fixture every Wednesday evening with a rolling jackpot, cash, booze and foody prizes while on Thursdays it's Pizza night with a fresh homemade Pizza for £6 which every other week you can enjoy alongside live music which features every second and the last Thursday of the month.

## The Petersgate Tap



While the national picture is still one of a net loss of pubs it does seem to be the case that in Stockport at least the trend has bottomed out. Indeed the steady drip of new micropubs and "beer shops with seats" points to an overall uplift in numbers.

While most of the new openings have been in the suburbs we now have news of another welcome addition to the town centre pub scene. The

**Petersgate Tap** is a project by Alan and Chris Gent. The father and son team have taken over the former bookmakers at 19A St Petersgate (it's on the corner of St Petersgate and Etchells Street) with the opening date scheduled for the summer.

Alan told *Opening Times*: "We're looking at every aspect of renovation to produce a high end bar, which will benefit both the area and the real ale community.

"The plan is to have five to six cask lines plus three ciders and a perry. In fact we're designing the back bar specifically to accommodate the cider boxes. We'll also have some interesting keg beers and craft beers in the fridges. Cellar space is tight as there is no cellar, so we're having to adapt the existing floor level accommodation. It's planned that initially our house beer will be Hawkshead Windermere Pale, but we aim to champion local beers and have already been talking to Cloudwater, Cryptic, Beer Nouveau, Ticky Brew and Thirst Class Ales.

"When we sat down to assess this, we really wanted it to be somewhere that every one would be happy visiting, so we're also stocking some good wines and some rather nice gins." More news as this exciting project

# Stockport Beer & Cider Festival

## County Night & Festival Charity

### County Night

The Stockport County Supporters Co-op is delighted to have been offered the opportunity to help make Thursday 2nd June "County Night" at this year's prestigious CAMRA Beer Festival at Edgeley Park, *writes Dave Marchbank, Co-op Vice Chair.*

The Co-op hopes that our superb fans will turn out in force to help make Thursday's "County" night a big success and with this in mind plans are underway to organise guest speakers and competitions that will appeal to all County supporters. We are also teaming up with the CAMRA nominated Charity - Beacon Counselling to organise a joint raffle on the Thursday evening.

Beacon Counselling exists to improve the lives of adults, young people and children who experience mental and emotional distress. They tackle a wide range of problems from depression, anxiety and stress through to relationships, bereavement and family breakdown. Based in Bramhall, the Co-op is privileged to support this local charity and work alongside it selling raffle tickets. The proceeds will be split equally between Beacon Counselling and the Co-op's Guardian account. Full details of prizes will be confirmed as soon as possible - however we hope all the punters who attend the festival on the Thursday evening, will be as generous as they feel able to be, by supporting both very worthy organisations.

The Co-op's link up with CAMRA comes at a time when the interest in real ale is at an all time high, indeed no fewer than nine breweries reside within the boundaries of Stockport: Robinsons, Cryptic Ales, Quantum, Fool Hardy, Watts Brewing, Remedy Brewing, Stockport Brewing, Hexagon Brew Co., and Thirst Class Ales. We wish all our local breweries all the very best for the festival and beyond.

Why not join us on Thursday 2nd June and seek out some of the excellent local ales that can be found at the festival? Tickets can be purchased from the Co-op website or picked up at any of County's remaining home fixtures at the hut situated in the Cheadle End car park.

### Festival Charity

Beacon Counselling is delighted to be the festival partner once again following last year's success, *writes Laura Green.*

At Beacon Counselling we improve the lives of people experiencing mental and emotional distress. This means people who are dealing with depression, bereavement, anxiety, stress and relationship difficulties, to name just a few challenges.

Beacon builds resilience in communities by supporting adults, young people and children experiencing mental and emotional distress. We do this by providing one to one counselling, group programmes and through community projects. Beacon delivers counselling in 22 centres across Stockport. We have two Beacon counselling centres and we work from schools, GP surgeries and community centres. The service is open to everyone with the majority of the clients coming from Stockport and the Greater Manchester area.

The charity has grown in recent years to meet the demand of the local community and support over 1500 adults, children and young people every year. As a small local charity, the festival is a fantastic opportunity for us to extend our reach and help even more local people who struggle with mental health problems on a daily basis.

**Volunteering:** Many of our volunteers are kindly rolling up their sleeves to help out at the festival, but we can always use a few more pairs of hands! So if you fancy helping by pulling a few pints then please get in touch with Laura Green: [laura@beacon-counselling.org.uk](mailto:laura@beacon-counselling.org.uk).

**Thanks to our sponsors:** Beacon Counselling is fortunate to be supported at the festival by the following sponsors to whom we would like to express our heartfelt gratitude. Our main sponsor is the Vernon Building Society and the following are the cask sponsors: the Hinds Head in Heaton Chapel, the Kenilworth in Cheadle, the Midway Tavern in Stockport, Alex Hobin Graphic Design, Snapes Estate Agents in Bramhall and Bramhall Bakery.

We still have a number of sponsorship opportunities. If you're interested please get in touch with Laura on the email address above. We are also incredibly grateful to the following breweries who are donating beer to the charity bar: Hydes, Robinsons, First Chop Brewing Arm, Hornbeam Brewery and Weetwood Ales.

**Come and say hello:** We're looking forward to meeting you at the Stockport Beer and Cider Festival this year, you can come and find us on the charity stall or charity bar, where you'll find games, merchandise, festival programmes, drinks and snacks.

Finally we would like to thank the festival committee for giving us this wonderful opportunity and for their help and support. Looking forward to meeting you there.



**Opening Times coverage of Stockport Beer & Cider Festival is sponsored by the Samuel Oldknow Bar & Bottle Shop in Marple.**



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# High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

## Peak Practice With Robin Wignall

A mid-March call at the **Shepherds Arms** in Whaley Bridge found Marston's Revisionist Irish Peated Ale. Perhaps this was intended as a St. Patrick's Day brew. The pump clip suggested 'Sumptuous smoke entwined with roast malts and caramel tones.' Interesting enough to be worth a try, and of course, in good condition in the Shepherds, but this is not the best of the Revisionist series of brews. Also available was Marston's Longer Days, another beer worth trying, but overstated by the pump clip notes, which perhaps leave the purist wondering about the ingredients. Longer Days is a 'crisp and refreshing steam beer with enhanced flavours from the speciality sugars.' In similar vein Everards Ascalon was available at the **White Hart** in Whaley Bridge and this was described as a 'Chestnut beer with courageous orange notes.' What is wrong with malt, hops, yeast and water? As an aside, the White Hart is a good place to call for a fine pint of Moorhouse's Blond Witch.



Good Friday brought a visit with neighbours to the **Navigation** at Buxworth, busy on a fine afternoon with a big gathering on the Bugsworth Canal Basin. Timothy Taylor's Landlord and Marston's-brewed Thwaites Wainwright are regulars on the bar. These were accompanied by beers from Elland including White Prussian and the award-winning 1872 Porter, as good as its reputation suggests. AllGates Bone Dry completed the guest beers. This was a fine pale, hoppy brew which complemented and contrasted with the Elland 1872 Porter, to give some very enjoyable drinking.

The **Beehive** at New Mills, just down the hill from Newtown Station, is worth a call for an ever changing list of beers. The aforementioned Marston's Irish Peated Ale was again worth a try, but more interesting were beers from First Chop. I just missed AVA, but a new cask of SEN made very good drinking. A recent brief visit to the **Royal** at Hayfield gave just enough time for a pint of Ramesses II from Grafton at Worksop.

This was a new brewery for me and a really good beer. Other beers of note which were available were the house beer, Kinder Fall Down from Happy Valley at Bollington, and Happy Valley Lazy Daze.



The **Drum & Monkey** at the Horwich End end of Whaley Bridge, continues to provide some curios amongst the beers available. Cotleigh 25 was an anniversary beer from the brewery which normally names its beers after birds of prey. Blind Monk from Wincle is a dark and complex 6% brew; well worth trying but it has to be treated with caution. Other treats include Kanaka Jack, a pale hoppy brew from Abbeydale and this was to be followed by The Hoff and Alpha from Westwood, the Denton brewery featuring in last month's OT.

The **Cock** in Whaley Bridge keeps up to date with the Robinsons seasonal beers, so Beerdo will be available soon. The pub also keeps up with the White Label beers which seem to be experimental brews at 5%-plus. The latest offering is Blonde Rye which the pump clip tells us is brewed with Hersbrucker, Perle and Saaz hops. Notwithstanding my earlier comments about ingredients, rye is a traditional and acceptable grain used in brewing, especially in Europe and doubtless in this country as well historically. A call at the Cock is worthwhile to try especially the less usual beers available.



Still with Robinsons, at the **Railway** in Whaley Bridge opening seems to be geared to live music, but a Sunday teatime call found a good pint of Unicorn, and Trooper was also available.

Interesting beers continue to be sourced at **Buxworth War Memorial Club**. Recent

## High Peak Pub News With Tom Lord

Up in Brosscroft, Hadfield the **Victoria** has been put up for sale by the owners.

The **Travellers' Call** in Bredbury has now welcomed a new manager and further up the road the **Rising Sun** by the railway station no longer serves real ale.

In Hyde the **Jolly Carter** in the town centre is currently closed and looks to be undergoing a major refurbishment.

In Denton nothing appears to be happening with possible opening of the **Crown Point Tavern**.

The **Fairfield Arms** in Audenshaw now has a decent range of handpumped real ales. This is a lovely late Victorian building and is well worth a visit.



The recently re-opened **Spring Gardens** in Marple Bridge is also well worth a visit and has a good range of beers from Fool Hardy Brewery and others. Meanwhile the new **Samuel Oldknow** micropub is open on Market Street in Marple (see report on page 12).

delights have included ales from RedWillow, Storm and the very popular brews from Ashover Brewery.

The latest news on the **White Horse** at Horwich End lights in Whaley Bridge is that by early May, Julie and Sam will have been running the pub for a couple of months. Opening hours are 4.00pm till late on Monday to Thursday and 12.00 till late on Friday, Saturday and Sunday, though Friday times are being reviewed. After a slow start, trade is beginning to pick up as the couple make their mark on the pub. A warm welcome is offered and this is beginning to pay dividends; there are also plans for live music. Julie and Sam intend that the White Horse should make an impact on Whaley Bridge Carnival Day on the last Saturday in June. Welcome to Whaley Bridge, Julie and Sam and good luck in this new venture.



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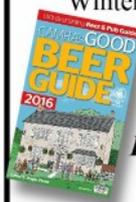
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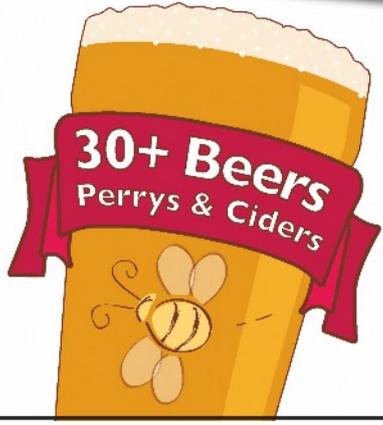
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# Stagger

## Welcome to Levenshulme by Jerry Wicken

It wasn't that long ago when calls for a Levenshulme stagger would have been met with howls of derision followed swiftly by men in white coats leading away the perpetrator. Happily times change and in this case for the better. Whether it is bar, club or pub Levenshulme is moving on.



Our band of eight, strong and true, met in the **Kingsway**, not strictly in Levenshulme but at least sharing the same postcode. It is a cavernous Holt's hostelry with three separate drinking areas; a vault with darts and pool and on this occasion just two customers, a large lounge to the other side which this night was empty and a smaller room in the middle where all the locals and our group congregated. It is fair to say that Holt's Bitter (the only available ale) is the Marmite of local beers. Scores ranged from average to very good; though we were all impressed with the price of £2 a pint. This, amazingly, was not the cheapest pint of the night.



Discussing the strengths and weaknesses of Holt's with a ferocity which would have done justice to the Brexit debate we walked a few hundred metres along Albert Road to the **Klondyke Club** (on Burnage Range) to which we had kindly been invited. The club is undergoing a fairly serious internal refurbishment and is looking light and airy though work is ongoing. Originally linked to the bowls club which, from the plaques on the wall, appeared to have stopped in 2000, it now has two snooker tables, a pool table, two darts boards, an entertainment room and a drinking area. The only beer for sale at £3 a pint tonight was FCB, a US hopped pale ale from First Chop Brewing in Salford. It has to be said that it is a

brave choice for a one ale establishment as it has a distinctive flavour not to all our tastes although I guess that the selection is ever changing. Again the scores ranged from average to very good but on this occasion there was 100% unanimity that the beer was very well kept.



Further down Albert Road is the **Buttery** - formerly part of the original Levenshulme Post and Sorting Office and still with PO memorabilia behind the bar. It was the first pub of the evening to be seriously busy to the extent there were not enough seats for us all. There is a range of continental and US beers and ciders on keg and a short food menu is also offered, but the only beer on draught was Timothy Taylor's Landlord. As before there was little concord amongst our group and scores on this occasion ranged from poor to good. Overall it certainly proved to be the least popular and most expensive (£3.80) beer of the night. However, this is just our opinion and the fact that the place was packed suggests others have different views or perhaps different tastes.

Our halfway meeting point on the A6 opposite the end of Albert Road was **Fred's Ale House** open for just 13 months. Again we found a thriving bar with an eclectic mix of customers from young to old. Also an eclectic mix of ales and ciders; Thwaites Wainwright, Brightside Manchester Skyline and the Orchard Pig Explorer Cider from Glastonbury were untried but we did take advantage of the other four ales on offer. Blackjack, from Manchester's Green Quarter, provided the Double Bluff, a 4.8% Amber Ale which was rated very good. The Hophurst Brewery from Wigan gave us the other three beers namely Mellor's Blonde Ale at 3.8%, Cosmati Golden Ale at 4.2% and Campfire Mild at 3.9% but tasting a tad stronger. All three of the Hophurst selection rated good to very good with the Campfire Mild arguably the beer of the night. Fred's Ale House, offering sheltered drinking areas front and rear, an art



gallery/live entertainment area in the basement and an upstairs lounge with comfy chairs is a very welcome addition to the local ale scene and is reason on its own for a trip to the area. Take note that if you choose a Thursday you may be refreshed at £2 a pint.

South along Stockport Road is the **Levenshulme**. This pub has been open and closed, real ale and keg and suffered many changes of management over the years. Luckily for us this large multi-roomed pub with pool table and plenty of local clientele had one real ale at the bar. Rather unusually, it was Cross Bay Sunset, a 4.2% blonde citrusy beer hailing from Morecambe. A bit more agreement was found as the evening wore on and it was rated pretty good by everybody.



Next up was the **Sidings**, a two bar Holt's pub with a lounge with karaoke for those so inclined and a vault with a TV, darts, pool and regulars engrossed in card games. This is a good locals pub and the Holt's bitter (the only beer available) scored consistently well with all our team. Unusually for Holt's our panel's scores did not reach the lows or scale the heights of the same beer at our first Holt's pub.



Our final stop was the **Blue Bell**, a Sam Smiths pub on Barlow Road, serving only Old Brewery Bitter on tap. The pub itself is a real gem, full with people in civilised conversation enjoying old fashioned chat without the nuisance of music or TV. A true community asset. We need a few more pubs like that in my opinion. So to the beer where again all were in agreement that this was a top example of OBB and was only outscored by the beers in Fred's and was the cheapest beer of the night at £1.90. This was a fine end to a fine Stagger and I for one will be returning to Levenshulme before the next. Take a trip yourselves and see what you think.

# Brewery & Pub News

Covering Stockport, Manchester and beyond

## Howard Town Brewery

This year sees Howard Town Brewery in Glossop enjoying eleven years of award winning brewing! In addition to this laudable milestone the owners, Emma and Stuart Swann, will be brewing their 111th gyle within the next few months. Stuart, the head brewer, plans to concoct a special brew to celebrate the all elevens occasion with details to be announced soon.



Last year's limited edition tenth anniversary brew TEN has sold incredibly well and Stuart is considering wood aging some of the special 10 percent Belgian quadruple in their growing wooden cask population. Watch this space.

In an ongoing effort to improve the green credentials of the brewery Emma and Stuart have invested in a solar PV system which, following commissioning in December, has been performing very well and goes some of the way to producing your pint! Other green initiatives are in the pipeline.

Hopefully more details of future plans will emerge over the coming months but in the meantime look out for Mill Town (traditional dark mild) during Mild Magic along with spring special Hope. And for the lovers of Kerala, June is not far away now.

## Return to Manchester Central



**Manchester Beer & Cider Festival**, the city's biggest celebration of beer and cider will be back for 2017 and bigger than ever. Organiser CAMRA, the Campaign for Real Ale, has confirmed that the event will return to Manchester Central

from Thursday 19<sup>th</sup> to Saturday 21<sup>st</sup> January 2017.

The festival attracts visitors from all over the world to sample some of the very best beers and ciders from the UK's booming brewing and cider making industries. The 2016 festival featured over 600 different beers and ciders with almost 15,000 beer lovers pouring through the doors of Manchester Central to sample them. Organisers expect even more to attend in 2017.

Festival Organiser Graham Donning said "We are very pleased to be able to return to Manchester Central. The feedback we got from visitors was that it was the perfect venue for an event like ours with so much space for customers. For 2017, we'll be using approximately 30% more of the Central Hall so will be able to offer even more seating and more space to move around."

He added "We are only in early stages of planning, but we're looking at serving over 70,000 pints so there are going to have to be some changes to the bar layouts to fit all the beer in. With the increased capacity, we'll be open to the public for one day less which will allow us to serve the same number of people, but keep the beer in better condition."

Organisers have also confirmed that advance tickets for the event will go on sale on 1<sup>st</sup> August via the festival website at [www.mancheerfest.uk](http://www.mancheerfest.uk).

## Three Peaks Fell Race



This is the only fell race to start and finish at a brewery – Bollington Brewery to be precise. It is in its seventh year and this year all profits go to Buxton Mountain Rescue. All the branding has been done by Jon Tatham a local artist who is also a fell runner; his artwork can be seen and purchased at [www.jontatham.com](http://www.jontatham.com). In honour of the race, this year Jon has an exhibition of his work at Bollington's Vale Inn until the end of this month.

Bollington Brewery has also produced a 3 Peaks Beer which will have three variations leading up to race day. On the day it's £6 to enter and the racers get a free pint, a bowl of chilli and a goody bag to take home. 3 Peaks beer will also be in bottles and available at all Bollington Brewery's usual outlets. In the picture are left to right, Jon Tatham (Artist and Fell Runner), Andy Skelhorn (Race Organiser), Amy Wood (Bollington Brewing Commercial Manager) and Lee Wainwright (Owner).

## Campaign for beer café on Fog Lane



Elena Rowe has been in touch to tell us about a campaign she and her partner Andrew (both pictured outside their proposed new café) are running to open a beer café on Fog Lane in Burnage.

Elena explained: "We are a couple who really love beer and want to

open a vibrant, community focused, family friendly beer café and bottle shop in Burnage. We live just down the road and noticed that Burnage didn't have a place for locals to go for a proper pint while Chorlton and Didsbury have plenty. The Fog Lane parade seems the ideal location so we decided to give it a go.

"We've had an overwhelming amount of support from the local community but we are having a lot of trouble with the council who are worried about how noise will affect residents living nearby. We don't want this to be a traditional bar, but more like a coffee shop in atmosphere but one that just happens to serve great beer. We think it will be a real shame for the people of Burnage if we can't open our beer café and we really need people to show as much support as possible so we can demonstrate to the council what a great asset to the community this could be.

"We have a Facebook page and would really like people to like us and get in touch if they'd like to help out".

*Opening Times* is fully behind this and urges people to get behind Elena and Stuart in their campaign. The Facebook page is at: [www.facebook.com/foglanecampaign/](http://www.facebook.com/foglanecampaign/).

# Manchester Beer Week

## News of next month's other big event



**Plans for Manchester Beer Week are coming together fast, with more than 70 venues and more than 30 breweries now signed up for the city-wide beer festival which runs from 10th to 19th June.**

The main focus of the festival is on celebrating the best Greater Manchester has to offer, but it will also encompass the wider beer scene, with the likes of Hawkshead, Adnams, Fuller's and even Dutch brewery Jopen taking part in events.

This approach is reflected in one of the festival's showpiece events, which will bring four Mancunian breweries together with four of the biggest names from outside the city to create a quartet of exclusive collaboration brews. Blackjack will work with Thornbridge, Cloudwater with Magic Rock, Quantum with Buxton and Runaway with Hawkshead - their only brief is that they must create a beer inspired by Manchester. These beers will be launched in a special event at Port Street Beer House on Thursday, June 16, where attendees will also get to talk to the brewers about the inspiration behind each creation.



However, this is just one of a series of events that will take place during the 10 days. The festival will kick off with a launch party at Cafe Beermoth (pictured above) on Friday June 10th at 7.00pm. This will be a free event open to all.

A brewers market will take place at a street location in the city centre on Saturday June 11th allowing drinkers to buy bottles directly from a selection of Manchester's best brewers and enjoy beers from a tasting bar.

Further events include a heritage beers night at the Smithfield Tavern on Monday June 13th where four brewers will present recreations of historical recipes - and a series of exclusive tastings, meet the brewer events and beer-focused meals.

For more details visit [www.mcrbeerweek.co.uk](http://www.mcrbeerweek.co.uk). Manchester Beer Week is also seeking advertisers for its programme, which will have a print run of 10,000 and be distributed throughout more than 200 venues. For more information on how you can support the festival contact [connor@mcrbeerweek.co.uk](mailto:connor@mcrbeerweek.co.uk)

## Beer Week Beer

Greater Manchester's oldest family brewer is set to join forces with one of the city's most celebrated modern breweries to create a groundbreaking new beer for Manchester Beer Week. JW Lees (brewery pictured left) and Cloudwater Brew Co have agreed to collaborate in creating the official beer for the city-wide festival

It represents a landmark moment for the Manchester beer scene, bridging the gap between the city's brewing heritage and its rapidly growing craft beer movement. Consequently, the beer will aim to capture elements from both sides, combining a time-tested, traditional approach with bold, modern flavours and techniques.

It will be the first beer brewed by JW Lees in partnership with another brewer in 15 years, following on from a collaboration with Brooklyn



participating venues across Greater Manchester during the festival.

Michael Lees-Jones, Head Brewer at JW Lees, said: "We love the idea of bridging the gap between nearly two centuries of brewing heritage and the modern craft beer scene. We love the beers brewed by Cloudwater and we can't wait to see how our ideas and methods come together for this exclusive beer. We've already thrown some ideas about over a couple of pints and the seeds have been sown for something very special."

Cloudwater, meanwhile, have made a big splash on the UK beer scene since launching early last year, championing a unique approach focused on seasonality. This means the Ancoats-based outfit has shunned the traditional practice of developing a core range, instead creating different beers according to the time of year, in a bid to showcase seasonal ingredients at their very best and take inspiration from the change of lifestyle each season creates.

Paul Jones, Co-founder and Managing Director at Cloudwater, said: "We're excited to work with JW Lees to brew a bold, modern beer, seeking to make the best of both British brewing heritage and our forward thinking, flavour-first attitude."

Manchester Beer Week organiser Connor Murphy added: "Manchester is renowned for both its rich brewing history and for an exciting modern scene that has made it one of the best beer destinations in the country. So it's incredibly exciting to bring two of the most respected breweries from each scene together to create something unique for Manchester Beer Week. The beer will be symbolic of Manchester's journey and the spirit of collaboration that will be key to the industry's continued growth in this city."

## Unique Brewery Visit



Beer lovers are to be given a unique opportunity to see inside Manchester's largest brewery, the historic Heineken brewery during Manchester Beer Week. The Princess Road landmark, formerly known as the Royal Brewery, will throw open its doors for two exclusive tours on Friday June 10th.

Normally, the general public are not allowed inside the brewery, but special access has been granted to visitors as part of Manchester Beer Week, which is Manchester's first city-wide beer festival. The tours will provide a unique insight into operations at one of the world's biggest brewers. Tours cost £10 - details are on the Manchester Beer Week website.



# Meet the Brewer

## Mike Marcus of Chorlton Brewing Co



*This month Brendon Hall interviews Mike Marcus from Chorlton Brewing Co, a company with a growing reputation for its sour and wild beers.*

**Hello Mike of Chorlton Brewing Co! What made you want to get into commercial brewing?**

Hello Brendon of Stockport CAMRA. For most of my adult life I've fermented everything I could get my hands on. I used to be really into foraging and always had demijohns bubbling away in the kitchen

containing rose hip and something wine. I went through phases of making mead and cider, then one day I came across some wild hops out by the Thames in Oxfordshire and decided to learn to brew with them. Around the same time I discovered Kernel beers and was so impressed that I phoned up and asked if I could hang around and help with bottling, brewing, etc in return for learning how to brew like they do. What followed was a whirlwind trip down the beer rabbit hole punctuated by boozy nights drinking beers that many people didn't have access to at the time like Jolly Pumpkin, Cantillon, Russian River, etc. I ended up working there on Saturdays explaining the difference between Citra, Simcoe, Nelson Sauvin, etc (they're all different kinds of hop), to the public. I was really lucky to get to experience all those single hop beers and it's totally informed my brewing today.

**You're the UK's only brewery that specialises exclusively in sour beer styles. Why choose to focus on one particular style exclusively?**

I wouldn't agree that we specialise in sour beer styles. We've been doing a lot of that up until now but we've started to play with wild yeasts recently and that to me is fascinating. Wild yeast is everywhere and if you grow enough of it, you can use it to ferment really interesting beers. We're currently playing with stuff we've found lurking in the bottom of old German Berliner Weisse bottles but I don't think we're ever going to run out of places to find microbes.

**You've held brewery taps at Chorlton Brewing Co recently, any plans to make this a regular feature?**

Unfortunately not. We opened quite a bit last year and attendance wasn't great. It's great to see breweries like Beer Nouveau bring in loads of people on Saturdays but the fact that our beer is quite a lot less mainstream means that the people who like it are spread across the whole UK rather than focussed in the locality of the brewery. In fact, Manchester is somewhere we really don't sell much beer compared to Leeds, London, Edinburgh, Birmingham, Newcastle, etc. I've no idea why this is and I consider it a shame considering this is where the brewery is located. But I'm also not one to force an issue and if we're selling our beer further afield, I probably shouldn't complain.

**Any sneak previews of what you've got in the fermenters at the minute?**

We're just about to release three single hopped sours made with Mosaic, Hallertau Blanc and experimental hop ADHA527 (catchy name right?). We're also just about to dry hop another split batch with Jarrylo, Hüll Melon and Olicana. So at the moment it's all about the interesting hops. Of course we're also continuing to brew Amarillo Sour and Citra Brett Pale which are our core range in cans.

One thing that people might not be aware of is our long-term projects. The brewery is only a year old (give or take) and some of the beers we've

been working on take multiple years to come to fruition. Hopefully in the late summer you'll start to see the results of some of these projects including a beer which represents the culmination of all the historical research we've been doing into German sour beers.

OK, so maybe we do brew quite a lot of sour beer after all. ☺

**When you aren't drinking your own brew, please tell us one local, one national and one international beer that's impressed you recently?**

Track Brewing Co Zoji blew my socks off as did their Double IPA. They're just down the arches from us and their beer is the bollocks.

National is harder. Does Scotland count? I have a long-term love affair with Harviestoun Ola Dubh. I also love what the Wild Beer Co is doing. I recently went to their new pub in Cheltenham but there was a horse racing competition on and they had replaced all the crazy beers they usually have on tap with pale ales and pilsners.

International is an easy one. Last time I was at Mother Kelly's in London I bought a bottle of Grimm Psychokinesis. It's a dry hopped sour wheat beer, very similar to Amarillo Sour (except we don't use wheat), but taken to a totally different level. It re-set my expectations regarding what I want to achieve with my beer and renewed my interest in all these new hop varieties which are coming onto the market (it's made with Mosaic and Jarrylo). I also love what Crooked Stave are doing although I utterly disagree with their recent statements regarding what kind of sour beers they consider to be valid (theirs) and what they don't (other people's). As far as I'm concerned we should all stand unified against the multinational corporations rather than splitting up into factions based on what species of bacteria we sour our beers with.

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Red Willow, Park Green  
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# CAMRA Discounts

There are several pubs in the *Opening Times* area that offer a discount to card-carrying CAMRA members. This is a very welcome promotion and we are very grateful to those pubs that have taken up this initiative. *Opening Times* publishes an up to date list of these pubs every three months. To date we have been given details of the following pubs which offer a discount. If any pub out there has been missed off the list (or the information below is incorrect) then please email *Opening Times* editor John Clarke with details. The email address is: [stocam@btinternet.com](mailto:stocam@btinternet.com).

Here are the pubs we currently have full details of:

- ☺ **Albert Square Chop House, Manchester:** 20% off cask ales.
- ☺ **Ashlea, Manchester Road, Cheadle:** 10% discount off cask ales.
- ☺ **Bar Fringe, Swan Street, Manchester:** 10p off a half and 20p off a pint of cask ale.
- ☺ **Beehive, Market Street, Droylsden:** 10% off a pint of cask ale and cider.



- ☺ **Beer Traders, Stockport Road, Marple:** 10% off cask ale (Monday – Thursday).
- ☺ **Bier Cell, Greenwood St, Altrincham:** 10% discount on bottled beers.
- ☺ **Bullock Smithy, London Road, Hazel Grove:** 10p off a pint of cask ale.
- ☺ **Church Inn, Church Road, Flixton:** 10% off cask ale.
- ☺ **Didsbury, Wilmslow Road, Didsbury:** 10% off cask ale.
- ☺ **Fir Tree, Gorton Road, Reddish:** 20% off a pint of cask ale.
- ☺ **Font, New Wakefield Street, Manchester:** 25% off cask ales.
- ☺ **Font, Manchester Road, Chorlton:** 25% off cask ales.
- ☺ **Font, Wilmslow Road, Fallowfield:** 25% off cask ales and ciders.
- ☺ **Fred's Ale House, 843 Stockport Road, Levenshulme:** 30p a pint off cask ales and ciders.



- ☺ **George & Dragon, Manchester Road, Heaton Chapel:** 10% off cask ale.

- ☺ **Grey Horse, Portland Street, Manchester:** 10% off cask ale.
- ☺ **Grove Ale House, London Road, Hazel Grove:** 10% off cask ale (Monday – Thursday).
- ☺ **Harewood Arms, 2 Market Street, Broadbottom:** 20p off a pint of cask ale Sunday to Thursday.
- ☺ **Heaton Hops, School Lane, Heaton Chapel:** 10% off all draught beers.
- ☺ **Ladybrook, Fir Road, Bramhall:** 10% off cask ale.
- ☺ **Lass O'Gowrie, Charles Street, Manchester:** 50p off a pint and 20p off a half of cask ales.
- ☺ **Mary & Archie, Burton Road, West Didsbury:** 10p off a pint of cask ale.
- ☺ **Mono, Wilbraham Road, Chorlton:** 10% off cask ale.
- ☺ **Oxford, Oxford Road, Manchester:** 10% off cask ale.
- ☺ **Pie & Ale, The Hive, Lever St, Manchester:** 10% off cask ale.
- ☺ **Prairie Schooner Tap House, Flixton Road, Urmston:** 20p off a pint of cask ale.
- ☺ **Saison, Burton Road, West Didsbury:** 10% off cask ale.
- ☺ **Salisbury, New Wakefield Street, Manchester:** 50p off a pint and 20p off a half of cask ales.



- ☺ **Spinning Top, Wellington Road South, Stockport:** 30p off a pint and 12p off a half.
- ☺ **Stalybridge Station Buffet Bar:** 10% off cask ales (does not apply Friday and Saturday).
- ☺ **Stalybridge Labour Club, Acres Lane, Stalybridge:** 14% off cask ales.
- ☺ **Trevor, Beech Road, Chorlton:** 10% off cask ale.
- ☺ **White Hart, High Street, Cheadle:** 10% off cask ale.
- ☺ **White House, Water Street, Stalybridge:** 10% off cask ales.
- ☺ **Wine & Wallop, Lapwing Lane, West Didsbury:** 40p off a pint of cask ale.
- ☺ **Ye Olde Cock, Wilmslow Road, Didsbury:** 25p off a pint of cask ale.

**All the more reason to join CAMRA. There's a membership form overleaf or go to [www.camra.org.uk/join](http://www.camra.org.uk/join). Many thanks to all of these pubs for their generous offers.**

# A Campaign

# of Two Halves

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Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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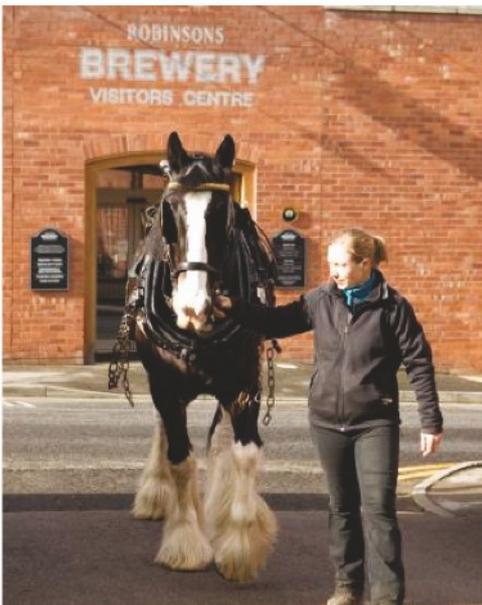
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