

OPENING TIMES

NOVEMBER 2016 / FREE



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WINTER WARMER WANDER PREVIEW**



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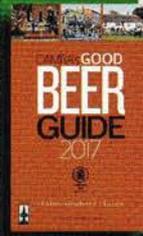
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OPENING TIMES

Opening Times is produced by the Stockport & South Manchester Branch, the Trafford & Hulme Branch, the Central Manchester Branch and the High Peak, Tameside & North East Cheshire Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the Salford Branch and the Macclesfield & E Cheshire Branch. 7,600 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.

News, articles and letters are welcome to the editorial address – John Clarke, 45 Bulkeley Street, Edgeley, Stockport, SK3 9HD. E-mail – stocam@btinternet.com. Phone 0161 477 1973. Advertising rates on request or online at: <http://www.ssmcamra.co.uk/magazine.htm>

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Their telephone no. is 03454 04 05 06.

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

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- * Transport for Greater Manchester: www.tfgm.com 0161 244 1000
- * East Cheshire: 0300 123 5500
www.cheshireeast.gov.uk/public_transport.aspx
- * Derbyshire: 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.

Copy Date for the October issue is Sunday 4th September.

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, Jon Gobbett, John O'Donnell, Dave Sheldon, Stuart Ballantyne, Graham Privett, Jim Flynn, Peter Alexander, Lawrence Bamber, George Elmslie and Beverley Gobbett.

Distribution Manager – Janet Flynn

Front cover – Beer and fun at Great British Beer Festival.

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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

Contact: Paul Felton; Secretary@ssmcamra.co.uk

Salford (SAL) www.salford.camra.org.uk

Contact: Dave Hampshire; talldave@gmail.com

High Peak, Tameside & NE Cheshire (HPNC)

www.hpneccamra.org.uk

Contact: Stewart Taylor 07907 714826; taylorshouse@supanet.com

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Rob Nicholson 07983 524102;

social@eastcheshirecamra.org.uk

Trafford & Hulme (T&H) www.thcamra.org.uk

Contact: John O'Donnell 07879 880972 or enquiries@thcamra.org.uk

Central Manchester (CMCR)

www.centralmanchestercamra.org.uk

Contact: enquiries@centralmanchestercamra.org.uk

Local CAMRA Events open events in blue

Saturday 5th – St Helens Day Out: meet 12 noon at Connoisseur Brewery, 121-125 Church Street, WA9 1JS. (CMCR)

Tuesday 8th – Campaigning Meeting: Swettenham Arms, Swettenham Lane, Swettenham, CW12 2LF. Starts 8.00pm. (MEC)

Wednesday 9th – Higher Broughton Social: 7.00pm Duke of York, 97 Marlborough Road, M7 4SP; 9.00pm Star Inn, 2 Back Hope Street, M7 2FR. (SAL)

Thursday 10th – Branch Meeting: Stockport Brewing Co, Arch 14, Heaton Lane, SK4 1AQ. New faces special with "Meet the Brewer". Starts 8.15pm. (SSM)

Friday 11th – Stretford Social: 8.00pm Melville, 35 Melville Road, M32 8EA; 9.00pm Metro Sports & Social Club, Moss Road, M32 0AH; 9.45pm Trafford Social Club, 68 Derbyshire Lane, M32 8BF; 10.30pm Sip Club, 164A Barton Road, M32 8DP. (T&H)

Friday 11th – Presentation of Beer of the Festival award from Left Bank Beer Festival. Presentation at 6.0pm at Rochdale Beer Festival, Town Hall, The Esplanade, OL16 1AB. (CMCR)

Saturday 12th – Branch Cider Pub of the Year presentation: Harewood Arms, Market Street, Broadbottom, SK14 6AX. Presentation around 6.30pm. (HPNC)

Monday 14th – Branch Meeting: Poynton Legion Club, Georges Road West, Poynton, SK12 1JY. Includes a visit to Poynton Brewery and presentation of Branch Cheshire Club of the Year Award. Starts 8.00pm. (HPNC)

Tuesday 15th – "Discount" Crawl: 6.00pm Joshua Brooks, 106 Princess Street, M1 6NG; 6.45pm Lass O'Gowrie, 36 Charles Street, M1 7DB; 7.30pm Font, New Wakefield Street, M1 5NP. (CMCR)

Wednesday 16th – Branch Meeting: Egerton Arms, 2 Gore Street, M3 5FP. Starts 7.30pm. (SAL)

Friday 18th – Cheadle Stagger: 7.30pm Cheshire Line Tavern, Manchester Road, SK8 2NZ; 8.30pm George & Dragon, 1 High Street, SK8 1AX. (SSM)

Friday 18th – Chorlton Challenge Part 1: Starts 7.00pm De Nada, 127 Manchester Road, M21 9PG and then Font, Mary & Archie, Marble Beer House, Sedge Lynn and the Beagle. (T&H)

Saturday 19th – Chorlton Challenge Part 2: Starts 12 noon Lloyds, 617 Wilbraham Road, M21 9AN and then Spread Eagle, Horse & Jockey, Bowling Green, Beech Inn, Trevor Arms, Parlour, The Elk, Spoon Inn, Strange Brew, Man Bites Frog, Duffy's, Morley Cheeks, Dulcimer, Elektrik, Jam Inn, Mono, Oddest and The Bar. (T&H)

Wednesday 23rd – Eccles Social: 7.30pm White Lion, 133 Liverpool Road, M30 0ND; 8.30pm Lamb Hotel, 33 Regent Street, M30 0BP for quiz night. (SAL)

Thursday 24th – Pub of the Month presentation to Ye Olde Cock, 848 Wilmslow Road, Didsbury, M20 2RN. From 8.00pm. (SSM)

Monday 26th – City trip to Lancaster. More details on website or from contact. (T&H)

Wednesday 30th – Bolton Ramble: 7.30pm Spinning Mule, Nelson Square BL1 1JT. Rest of evening to be decided on the night. (SAL)

Thursday 1st December – Branch Meeting: venue to be confirmed. Check website or with contact. Starts 8.00pm. (T&H)

Friday 2nd December – Presentation of certificate to mark 30 consecutive years in Good Beer Guide. Davenport Arms, 550 Chester Road, Woodford, SK7 1PS. Subsidised minibus will run from Stockport departing Crown, Heaton Lane at 8.00pm. Book with John Clarke (0775 383 6898). (SSM)

Social Media

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



Stockport & South Manchester:
www.facebook.com/SSMCAMRA

Trafford & Hulme: www.facebook.com/thcamra

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

Central Manchester:
www.facebook.com/groups/CentralManchesterCamra

High Peak, Tameside & NE Cheshire:
www.facebook.com/HPTNECCAMRA



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Trafford & Hulme: @THCAMRA

Salford: @NorthMancsCAMRA

Macclesfield & East Cheshire: @MECCAMRA

Central Manchester: @MCRCentralCamra

Pub of the Month

Ye Olde Cock, Didsbury



The Stockport & South Manchester CAMRA Pub of the Month award for November 2016 has been won by Ye Olde Cock on Wilmslow Road in Didsbury. *Stuart Ballantyne* explains why it won.

Over the last few years there has been a quiet revolution happening at the Olde Cock. In Manchester University's infinite wisdom it decided to close the student halls of residences that surround the pub. The result was a collapse in trade. So what do you do? The answer is that you employ a knight in shining armour to build up the trade again.

Enter Tony Wadson, a licensee on a mission. Tony set about introducing quality cask conditioned ales. He revamped the food menu by introducing a great range of dishes together with some unusual one-off snacks. Does anyone fancy the beer jelly or a dish from the beer and meat menu? He employs quality chefs and has a team of cellar staff to ensure that the beer that is served is always in the very best of condition. Tony has made sure that the people he employs are friendly and customer focused ensuring that customers return to the Olde Cock over and over again.

In difficult economic times some pubs have been struggling. Not so the Old Cock which has seen a steady year-on-year growth in sales over the last five years with cask beer sales growing by more than 50%. On that basis the beer served must be good otherwise people would not drink it. With up to six cask beers and at least three craft keg beers on sale where can you possibly go wrong?

Tony and his staff have put in a huge amount of effort to support and grow the trade of the pub in very challenging circumstances. Quality has remained high throughout and so it is fitting that their efforts are rewarded. So why not join the CAMRA group and the regulars at the Olde Cock for the presentation evening? The Pub of the Month award will be presented to Tony and his team on Thursday 24th November. If you are a CAMRA member don't forget to show your membership card to receive a discount on the price of your beer. If you are not a CAMRA member have you considered joining?

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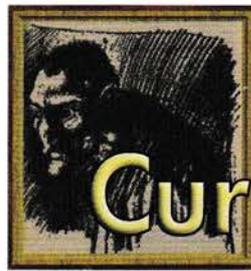
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Curmudgeon

Which Side Are You On?

The great American science fiction author Robert A. Heinlein once observed that "The human race divides politically into those who want people to be controlled and those who have no such desire." Sadly, in the past couple of decades, the first tendency very much seems to have got the upper hand, especially in the area of seeking to influence what people put in their bodies, in terms of tobacco, alcohol and food. The concept of self-ownership which was fundamental to the values of the Enlightenment has been forced to take a back seat.

It's difficult to fathom the motivation for all of this. The idea that we need a healthy, efficient population to fulfil some kind of national destiny has disturbingly totalitarian overtones. And the argument that unhealthy lifestyles place a greater burden on state-funded health services does not stand up to analysis. While it is possible to point to individual horror stories, on average it is the clean-living people who survive into extreme old age who end up costing more. It's hard to avoid the conclusion that ultimately it stems from a simple desire to tell others how to run their lives and impose your values on them.

The controlling tendency has also been able to forge an unholy alliance with those promoting quality in food and drink. The root of the two ideas is different, but it is all too easy for advocacy of good food to slip into support for measures to deter people eating what you perceive as poor food. Thus we have supporters of "good food" hanging on Jamie Oliver's every word, tut-tutting at the idea that McDonalds and Burger King might be considered valuable additions to the High Street, and seeking to lock children in school at lunchtime to stop them going to the chippy. It also has to be said that there is a strong element of patronising snobbery in all of this, the belief that the thick plebs can't be trusted to look after themselves and therefore have to be told what to do by their betters.

Much the same happens in the field of drink, where those who celebrate fine wines, malt whiskies and craft ales find it all too easy to look down their noses at the *hoi polloi* lugging slabs of Carling home from ASDA. We are discerning connoisseurs, they are irresponsible binge-drinkers. And the health argument, which may have some limited validity in the area of food, does not apply here – a pint of Carling will be no worse for you than the equivalent amount of alcohol in a Barrel Aged Imperial Triple IPA.

This may help explain why many beer enthusiasts seem strangely reluctant to acknowledge the threat from the anti-drink lobby, and indeed in some cases may imagine that some kind of accommodation can be made with them to promote quality and responsibility. Despite more than one Conference motion, you will still see very little of this kind in CAMRA publications. Many activists, in their hearts, identify more with those pointing out the evils of drink – so long as it's not real ale – than with Diageo and Molson Coors.

Of course, at the end of the day, this is a dangerous delusion. When push comes to shove, the anti-drink lobby has no interest in separating out the good and bad drinkers. It's all just booze to them. And it has to be recognised that, in recent years, the increasing denormalisation of moderate drinking and the negative image attached to alcohol have been amongst the main factors contributing to the decline of the pub trade. It's no good standing up for pubs if at the same time you're happy to stigmatise most of their customers.

Curmudgeon Online: curmudgeoncolumns.blogspot.com
(comments on these articles can be left on the website)



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Marble Awards

Food & Drink Awards



Trafford and Hulme Branch recently took the opportunity to present two awards to Manchester's **Marble Brewery**. Marble won two awards for their excellent Early Grey IPA at this year's Chorlton Beer Festival. One award was a runner up in the Beer of the Festival contest while the other was for a second place in the North West regional heats for the Champion Beer of Britain in the "Speciality Beer" category.

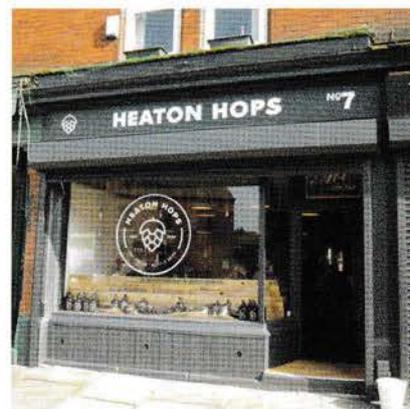


Pictured here Trafford & Hulme CAMRA's Jon Gobbett presents the festival runner-up award while Beverley Gobbett presents the Regional Silver Award.

Congratulations to all the winners of this year's Manchester Food & Drink Festival awards – and particularly to those in the *Opening Times* area of which there are a fair few this time.



The prestigious Pub of the Year award went to the **Smithfield Market Tavern** on Swan Street in the City Centre. After some years of varied fortunes the pub reopened in June 2015 and is now run by Blackjack Brewery and now serves six real ales. These will normally come from Blackjack with the others from smaller breweries across the country. There are also 12 changing keg taps alongside traditional cider and Moravka UK lager.



A new award category for 2016 was Craft Ale Bar of the Year and the inaugural award was won by **Heaton Hops** on School Lane in Heaton Chapel. Opened April 2015 by well-known Stopfordian beer fan Damien O'Shea, Heaton Hops is set in converted shop premises and is a cosy and convivial place to have a drink. It sells a large range of bottled beers from the UK and around the world. Supplementing these are two cask ale lines, alongside eight

keg taps and two traditional ciders making up the range. Heaton Hops has already won the City Life Best Pub Award for 2015 and a Pub of the Month Award from CAMRA.

The Brook Does It Again!

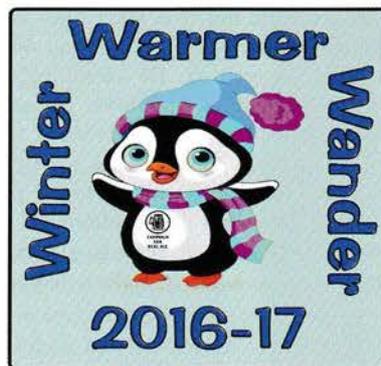


Dave Barlow and his team at the Brook, Brooklands, were delighted to win back the JW Lees Cask Ale Pub of the Year Award for 2016 after last winning it in 2014. This award recognises that the Brook has sold the most consistently excellent quality cask ales throughout the whole of the J W Lees estate.

And just to make their day even better they also won the J W Lees Top Cellar award 2016 for selling the most cask ale per square foot of the pub's floor space. Dave and his team always offer a great welcome to all of their customers so why not go in and congratulate them in person – the pub is right next to Brooklands tram stop.

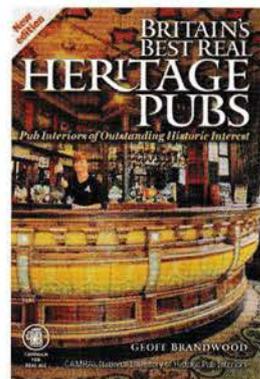
The Casual Dining Venue of the Year was won by **Volta** on Burton Road in West Didsbury. It's a sister establishment to the popular **Elektrik** in Chorlton but has more of a restaurant feel with full table service for diners. As at the Chorlton venue, the intention is to make everybody welcome no matter what they call in for - food, a quick coffee or for an evening's drinks. Three handpumps on the bar feature guests plus a beer from the Elektrik Ale Experiment range - brewed exclusively for the group by Bollington's Happy Valley Brewery.

Winter Warmer Wander



December is not only time for Christmas it's also time for the **Winter Warmer Wander**. This year's event runs from Friday 2nd December to Sunday 8th January. There are lots of prizes to be won including t-shirts and hampers of bottled beers. There are some new pubs taking part this time and once again the event is being sponsored by Robinsons and in particular, their famous **Old Tom** strong ale.

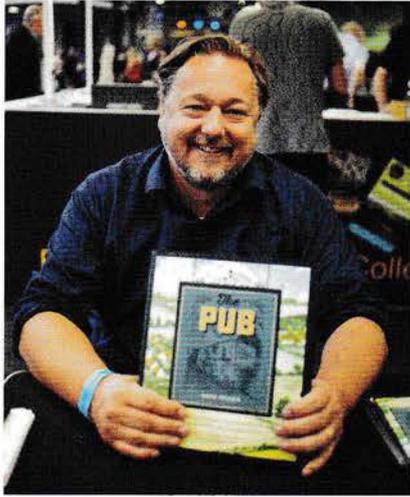
For full details see the December issue of *Opening Times*.



After 18 months in preparation the new edition of **Britain's Best Real Heritage Pubs** was launched at this year's Great British Beer Festival. This time round there are 260 main entries of National Inventory pubs plus 75 'try alsos', while the number of illustrations has been doubled to a massive 670, forming a unique record of our most important pub interiors. Order yours now from the online CAMRA shop at shop.camra.org.uk/books.html. The price is £9.99 (£7.99 for CAMRA members).

Book Review

The Pub by Pete Brown



For a person that loves pubs as much as I do, writes *Peter Alexander*, there can be few more pleasurable reads than a well-written book about pubs, especially when the book is illustrated with some of the finest pub photography I have seen to date.

The Pub, by well known author Peter Brown (pictured left at the Great British Beer Festival), is a stunningly well written and erudite excursion into the pub as a defining British icon and, with a little history and context thrown in, it

draws you into the simple fact that a pub is not just a place to sell beer, wines and spirits, but in Pete's own words "a cultural institution". Pete describes the book as a "personal journey" and while the book only mentions some 350 out of the 50,000 or so pubs in the country, you really do get the feel for why the pub, to many, is regarded with warmth, affection and probably a touch of living nostalgia.

Now this isn't a small volume. It is coffee table sized, but the size is used to show in both words and photos what Pete is driving at when he talks about the various pubs he has chosen for this book. The book has a short introduction from Pete himself pointing out that your own favourite pub may well be absent and that he has sought to represent the broad diversity and character of pubs. So, if yours isn't included, he is sorry, but he had to be firm in achieving something manageable. This makes sense.

Instead what you will find is a wonderfully representative selection of pubs and a neat and sensible set of chapters dividing the pub into types such as historic pubs, architecturally interesting pubs, coastal pubs, railway pubs and more. Here is the beauty of writing about pubs – you can use your own categories and chop it up in any way you want. And if written well, as this book is, you can be both personal and at the same time speak the familiar language of the pub buff, as well as reaching out to those who simply like to go to pubs occasionally.

Perhaps the hardest thing of all is to describe what pub culture is in a way that can be easily understood. Pete takes a bit of time over this and rightly so, for it is the culture of the British pub that make sit what it is. The backdrop may be its history or its architecture, but it is what goes on inside that makes it a pub. Here Pete excels. He "gets" pubs – and not everyone does – and this is reflected in his writing. He identifies – correctly in my view – it is that most difficult to pin down aspect, atmosphere, which makes the pub what it is. His pubs are chosen to reflect that. No easy task but I think it is fair to say that Pete has a pretty good bash at it, repeatedly (in a good way, and with a sense of astonishment and wonder) describing local characters and landlords in a way that inspires you to go and experience them yourself. You can just dip in and out and you will find something to love, or a pub to make a mental note to visit sometime in the future.

Following his personal sub-division of pub types, Pete then does a run around the country by region. He astutely recognises that what the British pub is really like "often depends on which part of Britain you are in". Each area is given a bit of a pen picture and is then exemplified by picking a number of great pubs to talk about in detail while giving other pubs shorter descriptions under the "Also Try" banner. It works. London gets a large chunk of course, possibly reflecting the author's place of residence, though I did feel that the sections on Scotland and Wales could have been

beefed up a little.

But these are minor points. Pete Brown's use of simple words elegantly put and the clear enthusiasm for his subject, together with his sharp and witty observations, make this a book I recommend unreservedly. The superb photography is a wonderful bonus.

The Pub is published by Jacqui Small. Price £22.

Peter Alexander blogs as Tandleman at tandlemanbeerblog.blogspot.co.uk/. This review is reproduced by kind permission.

Letters to the Editor

From Mike Gorman:

As many readers will be aware a great deal of time and effort has been expended over recent years by the various stakeholders in order to retain Stockport Market in the market place, and at the same time find alternatives which would revitalise the area and make it attractive to a broader spectrum of customers. "Foody Friday" is probably the best known and appears to be very successful.

More needs to be done and I would like to make a suggestion to the directors of Robinsons Brewery. They have a wonderful market place building, "The Bulls Head" unoccupied and in "moth balls" looking ever more tired and unloved as the years go by. It is a Grade II listed building and site of significant social and historic importance attested to by the blue plaque on the exterior. Have the directors chosen to ignore that part of the estate that falls within the town centre and concentrate on more profitable areas such as Cumbria and Wales? The brewery website refers to the original Unicorn pub and twelve other exclusive acquisitions in the town. Was the Bulls Head one of them?

Robinsons will shortly be celebrating 180 years in the Stockport. They may well be the oldest extant business in the town. If they really want to make a statement that underlines their origins, heritage and future commitment to the town then now is the time to use this site to create an asset that transcends the retailing of beer, wine and spirits and promotes the past present and future of the brewery, market place and the town.

If the directors need inspiration they need look no further than the Brewery Arts Centre in Kendal, an ever evolving town centre asset since 1972. If a start was made now this site could evolve along with other assets such as the Bakers Vaults, the brewery visitor centre, Staircase House and the market place in general into an asset and town centre project which all stakeholders would be proud to celebrate when the brewery reaches its bicentenary in the not too distant future.

(According to my records Robinsons acquired the Bulls Head in 1917. They are committed to retaining the pub so it would be nice to think they mark the centenary of their ownership with some positive developments. At the moment the pub is adding little to the Stockport Old Town regeneration efforts. Ed)

From South Manchester Drinker:

Had any feedback from old timers after John Lewis's letter appeared in September's OT? Not about Bass but about the cost of a pint in the 1960s? I started going in pubs in the summer of that year – I was under age but hung about with mates who were older.

The Green End in Burnage (alas a pub no more) was the first pub I started going in. I don't think I'm mistaken in saying that a pint of Threlfall's mild in those days cost 9d with bitter costing either 1d or 2d more making it the equivalent of 4p in today's decimal coinage. 1/6 for a pint of ordinary bitter in Aberystwyth sounds exorbitant.

(Thanks for getting in touch – no-one else did comment. These recollections show how much beer was more of a commodity 50 or more years ago while today it is for some an expensive treat. Ed)

High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

Peak Practice

With Robin Wignall

The Punch Taverns outlets in Whaley Bridge generally try to do a good job of accessing the wider range of beers available through the pub company these days. At the **Goyt**, fairly recent beers on the bar have included Farmers Blueberry, Weetwood Cheshire Cat, a regular and a favourite here, St. Austell Tribute, again a regular favourite of the customers, and Adnams Ghost Ship. The beer range does change but customer choice does mean that some of the favourites, quite rightly, do keep returning.



Along at the **White Hart** four good real ales are the normal menu. Moorhouse's Blond Witch is a welcome fixture, along with J.W. Lees WPA, a house badging for Manchester Pale Ale. Currently the aforementioned Ghost Ship is also selling well. The fourth pump provides a changing option.

The **Soldier Dick** in Furness Vale is a former Punch Tavern, which for a good time now has been a free house, bought out of slavery by a previous owner. Curios appear on the bar, both beer and cider - recently Dancing Duck Ay Up was available. This brewery is in Derby and recently its beers have increasingly reached the north of the county. Also available has been a Scottish cider, Thistly Cross. The pump clip sported thistles and the Scottish saltire.

Dining out with groups occasionally gives a chance to call into some pubs less frequented by your correspondent. A group of runners and walkers called into the **Robin Hood** in Rainow which is the only remaining pub in a village which not so long ago boasted three. A hearty lunch was enjoyed by all. Beer available to quench our thirsts were Wainwright and Thwaites Original, both brewed by Banks's at Wolverhampton these days. We just missed Castle Rock Harvest Pale, the cask having sold out.

A small group of us gathered for a reunion lunch at the Good Beer Guide listed **Cheshire Cheese** at Hope, in the Hope Valley. A range

of sensibly priced food satisfied our appetites, whilst a range of more or less local beers was available to wash down the food. Acorn Barnsley Bitter, Abbeydale Moonshine and Bradfield Farmers Blonde were from South Yorkshire, whilst Thornbridge Wild Swan and Peak Ales Bakewell Best Bitter are brewed in Derbyshire's Peak District. Just out of the village of Hope, on the back road to Edale, the Cheshire Cheese is well worth finding and well worth a visit.

There was plenty of good choice there to keep drinkers busy and happy for several days. I must try not to be away next time.



There are a few curios to report from the **Shepherds** in Whaley Bridge. During the last Marston's Festival Titanic Cherry Dark was available. This was said to 'definitely taste of cherries'. I am glad I declined. Of perhaps more interest was the presence of Bootleg Urban Fox, from Chorlton. From Brakspear, part of the Marston empire, there has been Varsity. If my memory serves me this was the beer enjoyed by Inspector Morse when it was brewed at Morrell's in Oxford. At least it is brewed in Oxfordshire as a product of the brewery at Wilton. A late summer availability has been Jennings Golden Host. This is an occasional brew from Cockermouth, though summer seems an odd time of year for a beer whose pump clip boasts a host of daffodils as originally seen by Wordsworth in a historic springtime.

Finally another oddity which has reached the bar in the **Drum & Monkey** in Whaley Bridge is one of the Dr. Morten's series from Abbeydale Brewery. The pump clip for Dr. Morten's Myar Skikt describes it as 'The Miracle Tramcar Cleaner from Hungary.' Follow that. In fact it didn't taste that bad, and was quite a good brew. A report on the recent Drum & Monkey festival next time.

High Peak Pub News

With Tom Lord

Up in Hollingworth it is reported that the **New Inn**, a keg-only pub for many a long year, will soon be introducing cask beer in the shape of Marston's Pedigree. The **Gun Inn**, also in Hollingworth, has recently been selling beers from Caledonian and Theakstons.

In Stalybridge the re-opening of the **Labour Club** is still an ongoing matter - we understood it was not likely to be open before the end of last month. The **Gardeners Arms** in the centre of Denton has now reopened but sadly with no real ale.

It is reported that in Ashton there is a possibility of a new pub being opened by the P&B Pub Company at 31 Old Street. More on this in later editions of OT.

In New Mills we are all eagerly awaiting the opening of the new micropub the **Beer Shed** on Market Street. The Facebook page does seem to suggest that it's almost ready so expect a full report soon.

On Saturday September 24th the Branch presented its Autumn Pub of the Season Award to the **Royal Hotel** in Hayfield. This is always an excellent and well run pub with licensees Mark and Lisa Miller fully deserving of their award - they are pictured below with their award.



The rest of central Hayfield cannot go without a mention with four other pubs all closely grouped together and all serving cask conditioned beer. A quick count up on the day of our visit revealed a total of nineteen different beers available.

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Pub News covering Stockport, Manchester

Petersgate Tap

"Not just another bar" is the tagline for Stockport's newest pub. The **Petersgate Tap** (19a St Petersgate) opened for business on 29th September. It's located in a former betting shop and is another sign of the slow but welcome regeneration of the Stockport Old Town area.



It's a project by Alan and Carol Gent and their son Chris, who will be running the new bar on a day to day basis, which promises to be an important addition to the town's pub and bar scene.



Downstairs is a light and airy bar with interesting recycled furniture and plenty of space to move around. Box-type shelving behind the bar is perfect for displaying the "bag-in-box" ciders and also the wines, gins and teas available. Upstairs is a more intimately lit comfortable lounge.

The accent is on beer, and cask beer as well, with six handpumps in use. Windermere Pale from Hawkshead Brewery is planned to be the house regular and there will be five changing guests. For the first few weeks one of these will be a special Petersgate Porter brewed by Thirst Class Ales in Reddish (and a very nice drop of beer that is too). There are three keg beers, two good imported German lagers and a changing UK guest, three traditional ciders (one each of sweet, medium and dry) plus a traditional perry. In addition the fridges contain an interesting selection of modern bottled and canned beers. Tea, coffee, wines and gins are available too.

At the moment food is just crisps, nuts and olives but sandwiches are a possibility. Our suggestion is that they should supply some of the truly excellent pies from near-neighbours Lord of the Pies. Well worth a visit we think.

Rising Sun, City



Manchester's **Rising Sun** has a new old hand at the helm. After 10 years running the Good Beer Guide-listed pub, Barrie Sneyd stepped down at the end of September. Barrie's wife Natalie recently gave birth to their first child and Barrie has decided to swap the 80 hour weeks and long shifts of the pub business for a more nine to five career to allow more time with his family.

But visitors should not notice much change at the Queen Street pub as day to day management has reverted to Barrie's father-in-law Gary Smith who has been the licensee for all of Barrie's time, while Barrie and Natalie will continue to live above the pub until the New Year. The Rising Sun is one of the city centre's understated gems – it may not get the coverage of louder, brasher "craft" bars but it is a pub where a warm welcome and a great pint is guaranteed. *Opening Times* wishes Barrie every success in his new career.

Horse & Jockey
the inn on the green
9 The Green, Chorlton

Rising Sun, Bredbury

This **Rising Sun**, on Stockport Road East in Bredbury has had a bumpy couple of years with several licensees coming and going. Stuart Glover plans to get it back to the glory days.

He re-opened the pub in mid-September and comes with a wealth of experience running pubs and bars in Manchester City Centre and Didsbury. He realises the Rising Sun is a rather different proposition but after viewing it at an Enterprise Inns open day he realised the potential was there. The pub itself combines a rambling old fashioned interior with



a quite modern-traditional feel. There are various rooms, some with large screen televisions and a variety of seating from tall chars to low settees, and round the side a public bar area complete with dartboard. Out at the back a secluded smoking area leads to a well laid-out beer garden.

The main selling point is the food which is now available every day from noon until 9.00pm. It's all homemade and freshly prepared. Interestingly though, none of the tables are set out for dining as Stuart is keen for people to come and have a drink without feeling the need to eat as well. While there are four handpumps on the bar only two are currently in use. Stuart, who is passionate about beer quality, told *Opening Times* that he aims for quality over quantity and this can only come by turning over the beer. This is a very sensible approach which is to be applauded. The two beers are changing guests and when OT called these were Robinsons Trooper and Mad Goose from Purity Brewing down in Warwickshire.

Pub Shorts

In Cheadle Hydes are planning to dispose of the **Ryecroft Arms** and an application has been made to build houses on the site. This isn't the first time Hydes have tried to offload this pub which has struggled and really failed to establish a proper identity for some years now.



Staying in Cheadle Wetherspoons have now disposed of the **King's Hall** (pictured here in its Wetherspoon days) and it has been taken over by the Stonegate Pub Company. We hear that very little has outwardly changed and many of the former staff have been taken on. The beer range is

rather less creative though with Marston's Wainwright and Lancaster Bomber, Wychwood Hobgoblin, Robinsons Trooper, Greene King's Ruddles Best and Abbot forming the opening night line-up. Traditional cider also appears to have vanished.

In Stockport the long-closed **Bow Garret** on Brinksway has been sold and is now the subject of a planning application to convert it to residential use.

News now of the **Lodge Hotel** on Cheetham Hill Road in Dukinfield. This former coach-house was smartly refurbished in June last year by Admiral Taverns and is managed by enthusiastic real ale nut Clare Armstrong, formerly of the Jolly Sailor in Davenport, who has introduced

cask ales, which she describes as "her babies". Limited cellar space restricts hand-pulls to just two but this ensures rapid turnover and consistency of good quality beer.

The Lodge is a real community pub with no fewer than 12 teams in total representing it at pool (men's, ladies and mixed), darts (men's and ladies), dominoes, crib, football (11-a-side and 5-a-side), 20/20 cricket and quizzes. There is also poker on Thursdays and free pool all day every day. A wide range of food is available, including hot snacks, pasta, pies, burgers, baguettes, hot dogs, jacket potatoes and Sunday lunches. Phew!



Urmston's **Bird i'th Hand** is currently closed while owners Star Pubs (part of Heineken) undertake a substantial refurbishment which will bring the pub into the pubco's "Fresh Pizza" brand. The Star Pubs website says the refurbishment will ensure modernisation internally and externally with white washed walls and a new pizza oven installed behind the bar. The pub is due to re-open in mid-November although at the time going to press, the company was still advertising for a tenant for the pub saying it was "under offer".

As *Opening Times* went to press, the "To Let" sign at the **Church Inn** on Higher Cambridge Street behind the Metropolitan University had been taken down, while Hulme's **Junction** had gained a similar sign. The latter is being advertised as "To Let" by what is understood to be the company which bought the pub from brewer Hydes following its closure earlier this year. The Church is believed to be still in JW Lees ownership.



A brief update now, about the **Tame Valley** on Park Road in Dukinfield. This slightly out of the way pub is rarely visited by *Opening Times* but our man popped in recently and liked what he found. It's a privately owned open-plan free-house, with contemporary décor, which

was acquired by Gary McDonald in 2014. Gary introduced real ale and there are now two cask ales available one of which is a guest beer often from Millstone Brewery. There's a large walled beer-garden to rear and an extensive food menu.

Planning permission to change the old **Didsbury Police Station** (opposite the Royal Oak) into a pub restaurant has finally been forthcoming. The delays have been caused by concerns over the planned upstairs kitchen, the delivery access to the rear of the police station and emergency fire exists. All have now been resolved and the development should now progress at a pace. We expect to learn of the opening plans shortly.

The **Vernon Arms** in Poynton is a real ale gain. It's now owned by Greene King and while it's primarily a food-led operation there are three cask ales on tap – Greene King IPA, Sharp's Doom Bar and Wells Bombardier. But as one door opens another closes as we learn that the **Thatched Tavern** in Reddish has now lost its real ale and is keg-only once more.



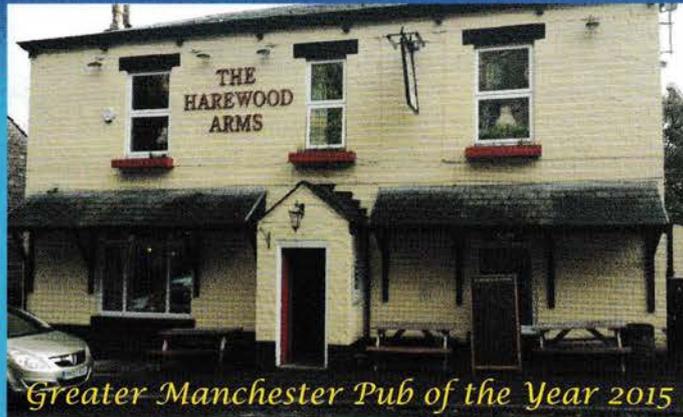
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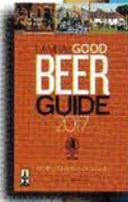
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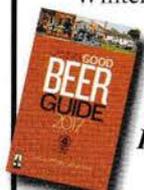


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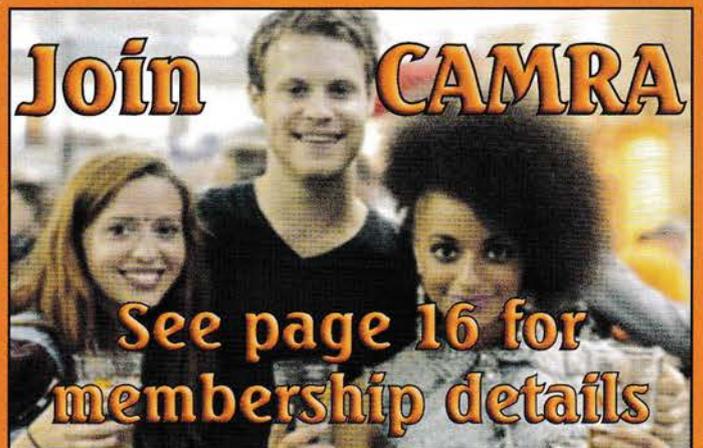
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See page 16 for membership details

Stagger

Cale Green & Higher Hillgate by Jim Flynn



On a cool and showery late summer's evening we met up at the **Plough** on Shaw Heath, with concerns that this small terraced ex-Wilsons house (you can still see old signage on the back gate) would not have cask beer. In the past availability has been somewhat unpredictable but having climbed the steps to the pub we found that we need not have worried as Bombardier Burning Gold was there on the bar.

We sat around the corner near the bar but we were right under a speaker pumping out loud music which made conversation difficult; there were other seats available away from the music near the two well used pool tables. I always think that the best place to sit here is in the excellent garden to the rear but not in this weather. My seat however did allow me to watch Joe Joyce win through to the Olympic Boxing final and Nick Skelton collect his equestrian gold medal. The Burning Gold was



found to be in good nick.

Our next stop was the excellent **Blossoms** on the A6 where I had the pleasure of informing the licensee that the pub had been voted October's Pub of the Month. As we walked in we were greeted with a welcome from the friendly bar staff. Having bought our beer, we went in each of the rooms around the bar to find seats but all were taken; eventually some were vacated in the front lounge. This 18th century coaching house (apocryphally there's an escape tunnel from Bramall Hall to the pub) was refurbished a few years ago and although others may differ I think Robinsons did a good job (except perhaps with some of the wallpaper), even turning the old outside gents' toilets into a characterful smoking area.

Designated as an 'Ale Shrine' the Blossoms has nearly the full range of Robinsons beers, including, unique to the pub, Charlemagne, named after Blossoms (Stockport's indie band named after the pub) first single. All the beers tried went down well, including the Old Tom consumed by one brave individual.

It was off now down Hillgate. This area speaks volumes about the ever-changing Stockport pub and beer scene; pubs closed, pubs in danger of closing, pubs being refurbished, pubs turned into freehouses and new micro-breweries (Cryptic and Quantum are located nearby). First stop was the **Wheatsheaf**, which has had a chequered history of late. Today it was open but not unexpectedly there was no real ale. On therefore past the defunct **Bowling Green** and **Royal Mortar** to the **Fairway**.



This enterprising freehouse was originally called the Flying Dutchman but when Stuart and Emma Driver bought it from Robinsons they completely refurbished the pub and changed the name. Such was the success of the venture that last year they extended the pub to accommodate more customers, with a lounge-cum-conservatory being added and the toilets relocated. This has obviously been a success because the Fairway was the busiest pub on Hillgate that night. One of the attractions is clearly the quality and variety of beer; our visit saw Greenmill Silver Owl, Blackedge Zinc, George Wright Cheeky Pheasant, Coach House Gunpowder Mild and Saltaire Hop 256, which were all extremely well regarded (nobody tried the Greene King beers which were also available).



Our next pub should have been Robinsons' **Star and Garter** but disappointingly the

Unicorn was unavailable as the landlady 'had been on holiday'. Not the best way to run a business or keep a pub open I thought! So past the long closed **Golden Lion** and the keg only **Crown** to Holt's very much thriving **Sun & Castle**. Of the two entrances only the one to the lounge is open and as you walk in there is an area to the left before you get to the bar where I always like to sit but tonight it was full of fans watching the United match. Behind the dark wood bar, it is good to see Holts have preserved a 1890s bar back which is a real feature of the pub (actually the impressive bar comes from elsewhere as the pub was rebuilt in the 1920s – Ed.). The rest of the lengthy lounge is very comfortable but given the karaoke we decided to make our way to the empty vault. The one beer, Holts Bitter was well received.

The published final stop was the **Waterloo** but a few weeks previously Robinsons had closed it down – apparently permanently. Therefore we went past the long departed **Black Lion** to the **Red Bull**.



Thankfully there is little chance that Robinsons are going to close this one as they have spent a small fortune completely refurbishing and expanding this flagship pub. It is accessed by a rather steep set of steps into a central bar area with rooms and areas leading off. The seating and décor are very comfortable and relaxing; again I think Robinsons have done an excellent job. The place wasn't full but I suspect this was because the dining had finished sometime before. We sat in the snug area to the left but there was a loudspeaker above our heads, so one of us went to bar and on request they turned this off; excellent service. There were five beers available; Wizard, Unicorn, Hartleys XB, Dizzy Blond and Hop Gun, with the latter three tried and found in good order. On the television Britain's women's hockey team were winning their penalty shootout to take the gold medal.

Overall a very accessible and enjoyable stagger with not an indifferent pint to be had but it's sad to see pubs still closing.

Mind the Gap

Are Supermarkets really killing off pubs?



The recent closure of the Waterloo came up on a Stockport-related Facebook group, writes Peter Edwardson, and inevitably someone raised the old chestnut that pub closures were largely down to low supermarket prices. While there's a certain amount of truth in this, there are plenty of other reasons for the decline of the on-trade vis-à-vis the off trade that are nothing to do with relative price. Three obvious factors are improvements in home entertainment, the reduced tolerance by employers of even light drinking by their staff,



and the smoking ban. For a variety of social and legislative reasons, the range of occasions when people will consider a visit to the pub, except if having a meal, has greatly reduced.

Many of the former customers of the Waterloo were people who visited at lunchtime from local businesses. They haven't stopped because they can get a can of Stella for a quid from Tesco. Indeed, many pub visits happen on occasions where people are out of the house and the alternative of a cheap off-trade drink simply isn't available. And how often do you really think "now, should I go out to the pub tonight, or stay in with a few bottles or cans?" People won't go to the pub unless they have a good reason for doing so.

If you are someone with one or more of a job, a mortgage, a driving licence, family responsibilities and some concern for your own health, can you honestly say that you would drink substantially more beer in pubs if it was cheaper? In general, the main factor limiting how much we drink

in pubs, or indeed in total, is not price. Lower prices would no doubt attract more custom from those with more time than money, but they wouldn't bring the better-off flooding back. And simply raising the price of off-trade drinks, as would have happened under the now canned proposals for minimum alcohol pricing, would not give people a single extra penny to spend in pubs.

It's also very wide of the mark to claim that supermarkets routinely engage in loss-leading on beer or other alcoholic drinks, although it's all too easy to jump to that conclusion. Yes, they drive a hard bargain with suppliers and sometimes pare margins to the bone. But you're simply not going to make money if you're selling things that make up more than a tiny proportion of the average trolley-load at a loss.

There is something in it, of course, because it's undoubtedly true that, over the years, the gap between on- and off-trade alcohol prices has considerably widened, and clearly this must have an effect at the margins. According to the Institute for Fiscal Studies, between 1990 and 2012, the real-terms price of off-trade beer fell by 26%, while that in the on-trade rose by 31%. This suggests it's as much an issue of higher pub prices as low supermarket prices.

However, this isn't primarily due to pub owners profiteering, but to a basic economic truth that isn't as widely appreciated as it should be. Over time, as living standards increase, the price of labour will obviously increase relative to that of goods. You might not feel it, but on average people are much better off than they were twenty or thirty years ago. Just look at the rise in car ownership and foreign holidays, and the amount of electronic stuff in the average home. Again according to IFS figures, the real terms income of someone 20% up the income scale increased by 70% between 1979 and 2009.

The price of a pint in the pub includes a much greater labour element than that of a can or bottle in the supermarket – not just serving at the bar, but cleaning, cellar work and bookkeeping too. Given this, really it's inevitable that this relative divergence will continue. The same can be seen in the differential between the prices of supermarket ready meals, and those in pubs and restaurants. Pubs have to offer something more than just being an alcohol shop, although often that can be just the totally intangible benefits of atmosphere and companionship.

Manchester Beer & Cider Festival 2017

Manchester Beer and Cider Festival has revealed the logo for the January 2017's event. The design which will appear on publicity, glasses and clothing celebrates the fact that Manchester's beer and brewing can stand equally alongside other famous aspects of the city's heritage.

The design features four pint glasses, each containing an icon representing one of the four pillars on which modern Manchester has built its national and international reputation - science, industry, music and sport. The man behind the design is Andy Heggs who has created branding for a number of local brewers and also pioneered the Tryanuary campaign which seeks to counter the damage done to pubs by charities promoting abstinence in January, a month when pubs are traditionally quiet anyway and need all the help they can get.

Festival organiser Graham Donning said "For three years, the festival's logo has reflected our host venue. Our brief to Andy was to come up with something which reflected that the event is much more than the venue, that it is part of a modern beer scene which the whole city can and should be proud of. The way he did that, mixing beer with the things Mancunians are proud of in a clean and modern image is striking, but thought provoking".



Manchester Beer & Cider Festival

Hyde and Seek in the East

Out and about in Denton and Hyde with Graham Privett

The east of Greater Manchester is oft' described by CAMRA members as a real ale wilderness. However, in recent times, stories have emerged of extended beer ranges, new microbars, beer festivals and even new breweries. So OT toddled along on a tour around Denton and Hyde organised by the High Peak, Tameside & North East Cheshire (HPTNEC) branch of CAMRA to find out more.



It was a warm mid-September afternoon as we gathered at the **Crown Point Tavern** in Denton. HPTNEC CAMRA generally organises socials on a Saturday, mainly due to the substantial geographical boundaries of the branch, which includes Tameside, Cheshire and even parts of Derbyshire. Some routes can seem to more closely resemble an orienteering exercise than a pub crawl, but this is not an issue, as many branch members are keen walkers and have also developed an encyclopaedic knowledge of public transport. We were in good hands.

The Crown Point Tavern was an ideal starting point, easily reached by frequent buses from Manchester (201), Stockport (327), Ashton (347) and Hyde (201). This micropub opened in June but by August had to increase its beer range from four to six handpumps to cope with demand. On this occasion the ale offering was Bad Company's Dazed & Confused, Whaley Bridge Stoneheads, Wychwood Hobgoblin, Blackjack Four of a Kind, Five Points' Railway Porter and Phoenix Wobbly Bob. With real ciders also available from Orchard Pig, a 10% discount for CAMRA members and being able to buy a flight of beers (three third pint measures), no wonder the place was busy.

A less than a 10-minute walk up Stockport Road, brought us to the **Chapel House**, a colossal Joseph Holt's sports-pub (11 giant screens!). It's known locally as the Big Chap, distinguishing it from the close-by Little Chap, a cosy Robinson's house.

The Big Chap really is a magnificent sight, a huge three-storey, detached, red-brick building with a sizable beer-garden to the rear. No

wonder CAMRA are in the process of applying for Asset of Community Value (ACV) status for this fine landmark pub. Three cask ales were available: Holt's Bitter and Two Hoots, and Greene King's Old Speckled Hen.

A few doors up is the **Carters Arms**, a firmly established real ale venue that has recently extended its cask ale range to four; when we visited this included Box Steam Tunnel Vision, Black Sheep Best Bitter and Thwaites' Wainwright. Regrettably, the guest beer (Howard Town's Longdendale Lights), had already run out, and it had only been on since Thursday evening! A great sign of well kept ale of course, so no complaints.

It was time to head down to the **Lowes Arms** which features in the 2017 Good Beer Guide. A 20 minute walk back via Crown Point or two buses (347 & 201), so we thought. However, one of the locals (Sharlene) stepped in and took us on a short-cut through deepest Denton.



Westwood Brewery has recently commenced operations at the Lowes and the beers have been going down well locally and further afield. Unfortunately there were no Westwood ales on offer when we visited, although Alpha, one of their most popular, was ready to go on as soon as a pump became free. The ales that were available were Wychwood Hobgoblin Gold, Marston's English Pale Ale, Green Mill Chief, Hornbeam Bowling Out and Cryptic 1049 Dead.

The Lowes runs regular beer festivals, most recently over the August Bank Holiday (showcasing 30-plus ales) and has a great beer garden. It will host the HPTNEC CAMRA Xmas party on Saturday 3rd December, when members will be able to sample the food which has earned such an excellent reputation over the years.

There was just time for Sharlene to give one of our intrepid group of explorers a guided tour of the pockets and cushions of the pool table, demonstrating that her skills extended well beyond helping visitors through the streets of Denton, before we were off again.

Crossing the border into Hyde, after a 10-minute walk, we found ourselves at an iconic

2017 Good Beer Guide pub, the multi-award winning **Cheshire Ring** on Manchester Road near where the Peak Forest Canal passes underneath.



The Ring is also noted for its real cider and has an ample selection of craft keg beers. Thursday is curry night and Sunday quiz night. CAMRA are applying to have the Ring registered as an Asset of Community Value (ACV). Twice-yearly beer festivals are now held, again most recently over the August Bank Holiday weekend (30-plus ales again). The cask ale choice presented today was: Yubberton Yubby, Fell Tinderbox, Stamps' Cascade Pale Ale, Downton's Quadhop, Yeovil Summerset and Limestone Stonefish Mild.



After a quick pit-stop at Wetherspoons in Hyde to use one of our shortly-to-expire CAMRA beer tokens we headed to our final venue. And where better to finish than the **Sportsman Inn** on Mottram Road, another entrant in the 2017 Good Beer Guide. As well as the regular Rossendale beers (Floral Dance, Glen Top Bitter, Halo Pale, Pitch Porter and Sunshine), there was also Thwaites' Nutty Slack.

What a great day out! All done on foot thanks to the fine weather, although there were buses aplenty if needed (347 and 201). The route, which included three pubs in the 2017 Good Beer Guide, revealed 35 different ales from 25 breweries. And the quality of the beer was consistently excellent.

Certainly not a real ale wasteland, so why not give it a try and find out for yourself?

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What's Brewing

Brewery News covering Stockport, Manchester and beyond

Origami Brewing Co

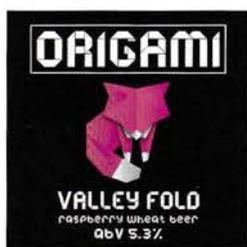
Welcome to the newest brewery on the "Piccadilly Mile", although **Origami Brewing** doesn't have its own kit or premises yet but is cuckoo brewing at Steve Dunkley's **Beer Nouveau** on North Western Street.

The people behind Origami are (pictured left to right below) Erin Guy, Simon Tierney-Wigg and Lauren Guy who all bring something different to the project.



Erin is the brewer, Lauren sources the supplies while Simon covers everything else including deliveries and social media. Check them out on Facebook at www.facebook.com/origamibrewing or on Twitter at @Origamibrewing.

We asked Simon how it all came about. He explained that all three of them went to the same pub (Stretford's Sip Club) where Simon taught origami. One night conversation turned to an online conversation about people wanting to start a brewery, one thing led to another and Origami Brewing was born. Steve Dunkley was happy to help, and indeed all three are full of praise for the help he has given them. "He's been a generous benefactor to say the least" Simon tells us.



The formal launch was on Sunday 2nd October where the beers received really good feedback. This neatly brings us to the beers themselves. Erin is an experienced brewer, having worked for some considerable time at Chorlton's Bootleg Brewery based at the Horse & Jockey, and has brought this to bear on the beers produced to date.

Fortune Teller (4%) is a dry, hoppy pale ale with notes of pine, citrus and a long, dry finish. 1000 Cranes (5%) is an easy drinking brown ale which is bitter and surprisingly hoppy while Valley

Fold (5.3%) is a refreshing raspberry wheat beer. Rabbit Ear Stout (4.8%) is next up while Erin is promising something "really special with a bit of poke" for Christmas. The beers will mainly be in bottle and cask.

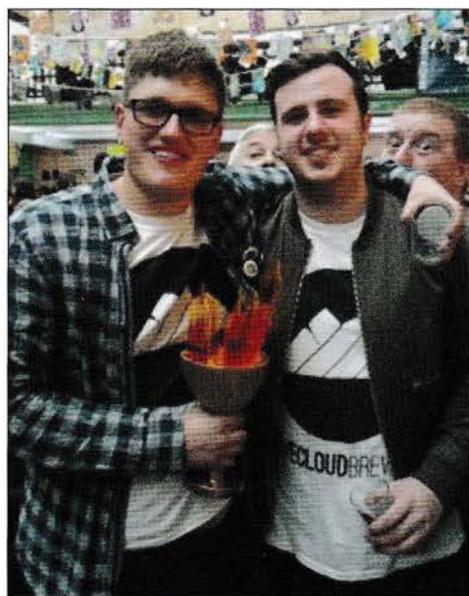
For the future a mobile bar is planned but more immediately the monthly "Sunday Sessions" will be by Origami at Beer Nouveau on the first Sunday of each month. The team would also like to get involved in community groups and projects in Stretford.

There's plenty of enthusiasm here and the beers are good. Definitely one to watch we think.

Fiveclouds Brewing

There was scarcely a handpump to be seen at last month's Independent Manchester Beer Convention (IMBC), although that's not to say there wasn't plenty of keg-conditioned real ale around. One innovation this year though was the IMBC Thirsty Games – a brewing competition open to small brewers with less than a two-barrel capacity and cuckoo brewers.

Macclesfield's **Fiveclouds** are both, as they are pushing one-barrel capacity and still cuckoo at Torrside Brewery in New Mills. Twenty-five breweries from around the UK entered the contest by sending bottles to Manchester's Port Street Beer House where they were judged and the top three asked to serve their beer at IMBC. The winner was selected by a panel of industry judges as well as a public vote – and Fiveclouds won. They are pictured below with their award.



Fiveclouds' Tom Lewis told *Opening Times* "We're pretty excited by this as not only did we get a chance to pour at our favourite beer festival, but we managed to win in our first eight months of producing beer.

"Brewing seasonally means that we don't have to worry about developing recipes that have year-round availability. It allows us to concentrate on brewing beer that continually evolves, and most of all - is fresh.

"We're working with Torrside to increase production some of our range by using their full kit when they have the space and we're brewing every week to fill our four one-barrel fermenters and packaging into keg, cask and cans".

Fiveclouds has also bought the former Brewtique beer shop in Macclesfield and are around 60% of the way through renovations of the property, having recently added a kitchen and a new female toilet. On top of this they have re-flagged the cellar, knocked a wall through and extended the height of the staircase so better use can be made of the cellar space. Once open it will sport 10 keg lines (four house Fiveclouds beers and six guests) and two cask (one Fiveclouds and one guest) as well as around 300 bottles and cans that they deem the best beer.

Dunham Massey

Brewery founder John Costello is hoping to take more of a back seat in the brewing and running of both breweries (Dunham Massey also runs Lymm Brewery). When he does so, he will leave the day to day running to his two sons (Anthony and Jason) along with the rest of the brewing teams.

This year, in conjunction with their hop merchants Charles Faram, Dunham Massey produced a limited number of experimental brews using brand new English hop varieties and if any of these brews prove popular they or it may become a regular or seasonal brew. The brewery takes pride in using all English ingredients, and these new varieties have got the team very excited.

Poynton Brewery

Darkside Porter has had a taste lift for this winter. It's been taken up to 5.2% (it was 4.5%) with more taste and body even though it wasn't lacking before. Local outlets include Marple's Samuel Oldknow and the Grove Ale House in Hazel Grove.

Hoppy Daze is a triple hopped 3.8% session pale ale with a good zesty flavour and has sold very well. On the horizon as OT went to press is a New Zealand hopped pale at 4.0% which will be called Kiwi and should be out as you read this. On its heels will be an IPA, pitching in around 5.6% or thereabouts.

CAMRA Discounts

There are many 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.

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.
- ☺ **Axe & Cleaver, School Lane, Dunham Massey:** 10% 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 or cider.
- ☺ **Beer Traders, Stockport Road, Marple:** 10% off cask ales.
- ☺ **Bier Cell, Greenwood Street, Altrincham:** 10% discount on bottled beers.
- ☺ **Bridge Beers, Melbourne Street, Stalybridge:** 10p off a pint, 5p off a half of cask ale (Tuesday to Thursday).
- ☺ **Bullock Smithy, London Road, Hazel Grove:** 10p off a pint of cask ale.
- ☺ **Chiverton Tap, Mellor Road, Cheadle Hulme:** 30p off a pint of cask ale (Monday and Tuesday).
- ☺ **Church Inn, Church Road, Flixton:** 10% off cask ales.
- ☺ **Craftsman, Stamford New Road, Altrincham:** 25p off a pint.
- ☺ **Crown Point Tavern, Market Street, Denton:** 10% off cask ales and ciders.
- ☺ **Didsbury, Wilmslow Road, Didsbury:** 10% off cask ales.
- ☺ **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 ales.
- ☺ **Grey Horse, Portland Street, Manchester:** 10% off cask ales.
- ☺ **Griffin, Stamford Road, Altrincham:** 10% off a pint of cask ale.
- ☺ **Grove Ale House, London Road, Hazel Grove:** 10% off cask ales (Monday to 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.
- ☺ **Jack in the Box, Altrincham Market:** 10% off Blackjack House Pale.
- ☺ **Ladybrook, Fir Road, Bramhall:** 10% off cask ales.
- ☺ **Lass O'Gowrie, Charles Street, Manchester:** 50p off a pint and 20p off a half of cask ale.
- ☺ **Mary & Archie, Burton Road, West Didsbury:** 10p off a pint of cask ale.
- ☺ **Mary & Archie, Manchester Road, Chorlton:** 15% off cask ales.
- ☺ **Mono, Wilbraham Road, Chorlton:** 10% off cask ales.
- ☺ **Morley Cheek's, Barlow Moor Road, Chorlton:** 10p off a pint.
- ☺ **Mounting Stone, Woodford Road, Bramhall:** 30p off a pint of cask ale (Monday and Tuesday).
- ☺ **Oxford, Oxford Road, Manchester:** 10% off cask ales.
- ☺ **Pie & Ale, The Hive, Lever Street, Manchester:** 10% off cask ales.
- ☺ **Prairie Schooner Tap House, Flixton Road, Urmston:** 20p off a pint of cask ale (50p with Wetherspoon voucher).
- ☺ **Rising Sun, Stockport Road East, Bredbury:** 25% off cask ales.
- ☺ **Romper, Wilmslow Road, Ringway:** 10% off a pint of cask ale.
- ☺ **Saison, Burton Road, West Didsbury:** 10% off cask ales.
- ☺ **Salisbury, New Wakefield Street, Manchester:** 50p off a pint and 20p off a half of cask ale.
- ☺ **Samuel Oldknow, Market Street, Marple:** 20p off a pint of cask ale.
- ☺ **Spinning Top, Wellington Road South, Stockport:** 30p off a pint and 12p off a half of cask ales and ciders.
- ☺ **Stalybridge Station Buffet Bar:** 10% off cask ales (does not apply Friday and Saturday).
- ☺ **Tavern on the Green, Faulkner Street, Altrincham:** 20% off cask ales.
- ☺ **Trevor, Beech Road, Chorlton:** 10% off cask ales.
- ☺ **White Hart, High Street, Cheadle:** 10% off cask ales.
- ☺ **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. See page 16 or go to www.camra.org.uk/join. Many thanks to all of these pubs for their generous offers.

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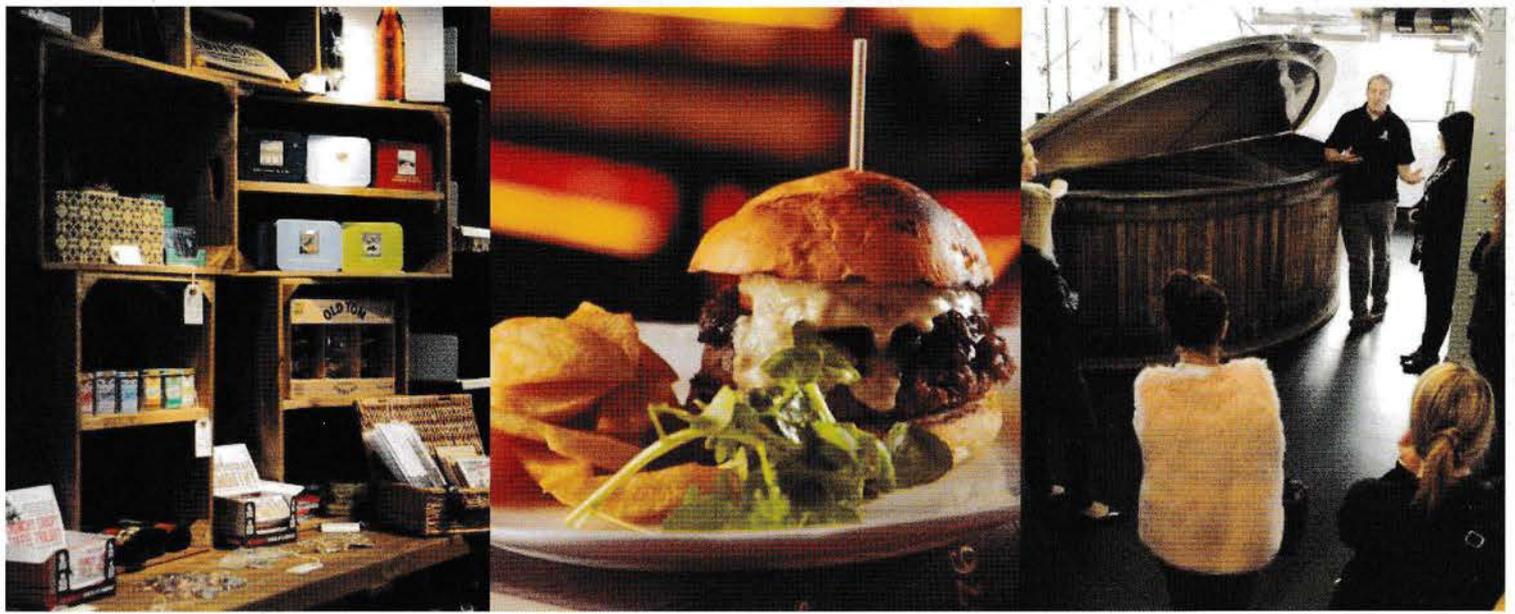
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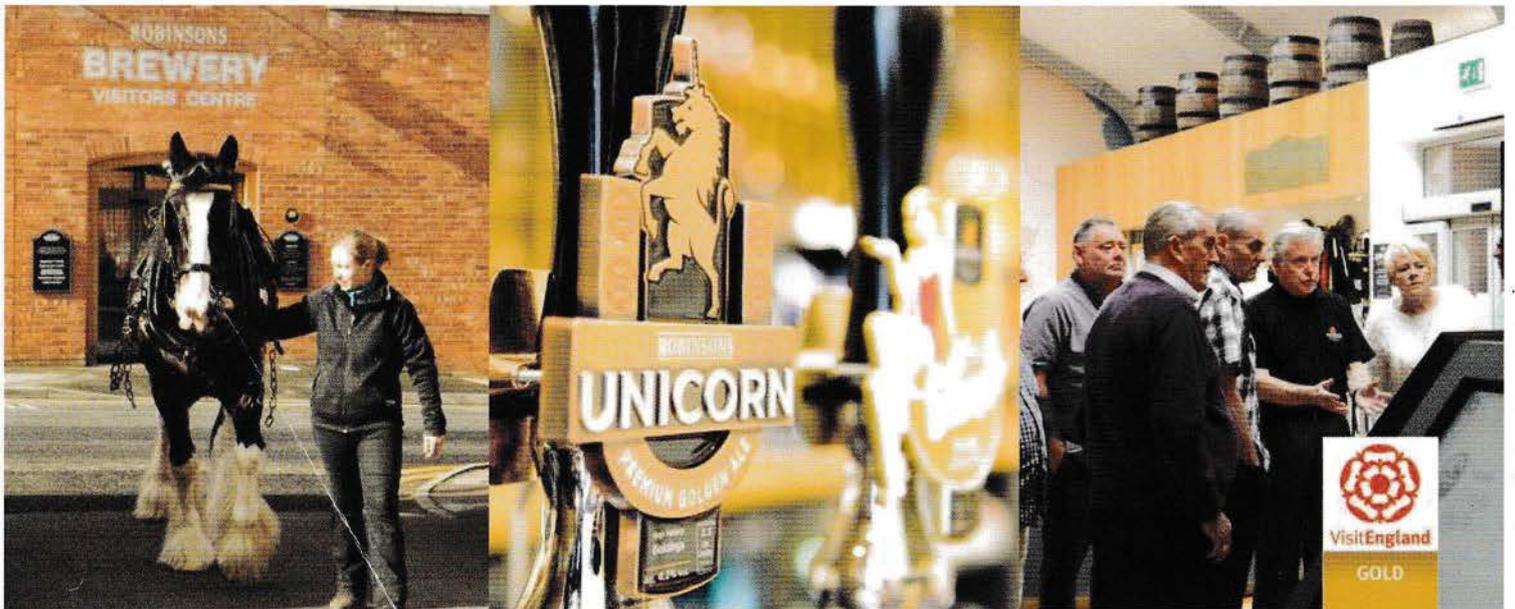
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