

OPENING TIMES

FEBRUARY 2017 / FREE



**INSIDE: STOCKPORT & SOUTH
MANCHESTER PUB OF THE YEAR /
LOCAL AWARDS / CAMRA DISCOUNTS /
PUB AND BREWERY NEWS**



JD WETHERSPOON

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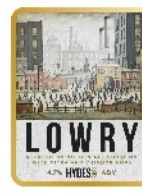
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OPENING TIMES

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.

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

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To find a local office: www.gov.uk/find-local-trading-standards-office

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Opening Times does not recommend you drink and drive. Local public transport information can be obtained online as follows:

- * 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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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, Phil Booton, Margaret O'Brien, Brendon Hall, Sue Richardson, Stewart Revell, Jim Flynn, George Elmslie, Lawrence Bamber, Graham Privett, Stuart Ball, Margaret Corlett, Peter Topping, John Sutcliffe, Rob Nicholson, George Elmslie, Stuart Ballantyne and Dave Sheldon.

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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

Monday 6th - Branch Meeting and AGM: Terrace, 43 Thomas Street, Manchester M4 1NA. Will also include Pub of the Year selection. Starts 6.00pm. (CMCR)

Tuesday 7th - Branch Meeting: Flixton Conservative Club, 193 Flixton Rd, Urmston, Manchester M41 5DF. Starts 8.00pm. (T&H)

Wednesday 8th - Boothstown Crawl: 7.30pm Greyhound, 44 Leigh Road, M28 1LR; 8.15pm Royal British Legion, Victoria Street, M28 1HQ; 9.00pm Royal Oak, 20 Leigh Road, M28 1LZ. (SAL)

Thursday 9th - Branch Meeting including 2018 Good Beer Guide selection: Petersgate Tap, 19a St Petersgate, Stockport, SK1 1EB. Meeting in upstairs room. Starts 8.15pm. (SSM)

Thursday 9th - 2018 Good Beer Guide selection and Pub of the Year voting: Volunteer Hotel, Cross Street, Sale, M33 7HJ. Starts 8.00pm. (T&H)

Saturday 11th - A6 Social: 1.30pm Grove Alehouse, 145 London Road, Hazel Grove, SK7 4HH then travel by bus along A6 to various pubs finishing in Beer Shed, 47b Market Street, New Mills, SK22 4AA. (HPNC)

Monday 13th - Branch Meeting: Navigation, 9 Stockport Road, Marple, SK6 6BD. Will include 2018 Good Beer Guide nominations for the Cheshire and Derbyshire parts of the branch area. Starts 8.00pm. (HPNC)

Monday 13th - Meeting to choose entries for 2018 Good Beer Guide: Britons Protection, 50 Great Bridgewater Street, M1 5LE. Starts 6.30pm. (CMCR)

Wednesday 15th - Branch Meeting: Queens Arms, Green Lane, Patricroft, M30 0SH. Starts 7.30pm. (SAL)

Friday 17th - Hazel Grove West & Bramhall Stagger: 7.30pm Three Bears, Jacksons Lane, Hazel Grove, SK7 5JH; 8.30pm Ladybrook, Fir Road, Bramhall, SK7 2NP. (SSM)

Saturday 18th - Leek Pub Crawl: meet 1.30pm at Wilkes Head, 16 St Edward Street, Leek, ST13 5DS. (MEC)

Tuesday 21st - 2018 Good Beer Guide selection meeting: Bulls Head, 2 Oak Lane, Kerridge, SK10 5BD. (MEC)

Wednesday 22nd - Social night: 6.30pm Gasworks, 5 Jack Rosenthal Street, M3 4LY; 7.30pm Knott Bar, 374 Deansgate, M3 4Ly. Will also visit Home and Cask Tavern. (CMCR)

Wednesday 22nd - Good Beer Guide 2018 final selection: Kings Arms, Bloom Street, Salford, M3 6AN. Starts 7.30pm. (SAL)

Thursday 23rd - Pub of the Month presentation to the Mounting Stone, 8 Woodford Road, Bramhall, SK7 2JJ. From 8.00pm. (SSM)

Saturday 25th - Trip to Chester. Details from Branch Contact. (T&H)

Thursday 2nd March - Branch Meeting: The Elk of Hale, 193 Ashley Road, Hale, WA15 9SQ. Meeting in downstairs snug. Starts 8.00pm. (T&H)

Tuesday 7th March - Branch Meeting: Town Hall Tavern, 20 Tib Lane, M2 4JA. Starts 6.30pm. (CMCR)

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



Stockport & South Manchester: @SSMCAMRA

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Macclesfield & East Cheshire: @MECCAMRA

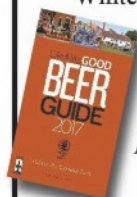
Central Manchester: @MCRCentralCamra

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Pub of the Month

The Mounting Stone, Bramhall



The Stockport and South Manchester CAMRA Pub of the Month for February 2017 is the Mounting Stone in Bramhall Village. John Sutcliffe has followed the history from the first proposal and tells the story.

Bob and Mary Ellis and Andrew O'Shea, having been successful with the Chiverton Tap in Cheadle Hulme, decided to open a similar micropub in Bramhall. It is only one shop front wide but goes back quite far and is on two floors, having a basement drinking area that gives a view of the cellar, below the ground

floor bar area. There is also a small outdoor seating area at the rear. The pub is on the site of a blacksmiths or farriers. The stone referred to was for mounting horses and is still to be found further up the road towards Woodford. Craftsmen's tools on the timber boarded walls provide an interesting interior theme and hint at the history of the site.

Drinks are from local suppliers as far as possible. With six well-kept real ales, two from Bollington Brewery and four others, one of which is usually a stout or porter, there is always an excellent choice but there are also keg beers, an extensive range of wines and spirits, and a real draught cider. Andrew and his wife's cousin Dan came from the Chiverton in June 2016 and are aided by a team of young, knowledgeable and enthusiastic staff who always give a friendly welcome. They sell pies but customers are invited to bring in their own food. Another innovative service is offered on a telephone app: 'Deliveroo' will, for a modest charge, deliver food or alcohol to your door, including draught beers in two- or four-pint containers.



So come along on 23rd February from 8.00 p.m. onward for the presentation around 9.00 p.m.

The Mounting Stone is at 8 Woodford Road, Bramhall SK7 2JJ just beyond the traffic island. Telephone 0161 439 7563. It is a 10 minute walk from Bramhall Station along Bramhall Lane South and buses from Cheadle/Cheadle Hulme and Stockport will drop you in Bramhall Village.

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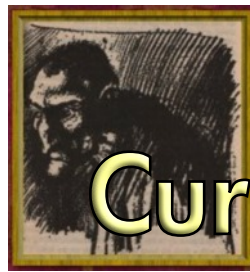
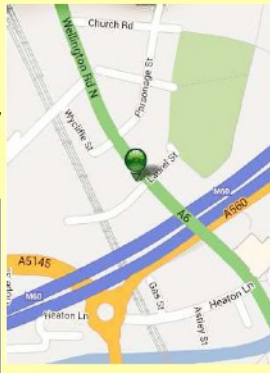
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Curmudgeon

A Little Bit of Company

Before Christmas last year, CAMRA Chairman Colin Valentine highlighted the important role of pubs in combating social isolation, which can often work in surprisingly small and subtle ways. Go into a town-centre Wetherspoons in the late morning, and you'll probably see a number of tables occupied by middle-aged or elderly men, sitting on their own, drinking a pint, reading the newspaper, with a bit of shopping in a plastic carrier bag. This may seem like a sad indictment of loneliness in our society but, looking at it the other way, what would they be doing if they weren't there? Probably sitting at home alone with a can watching daytime TV.

Even at a very low level, pubs can contribute to providing a social outlet and alleviating loneliness. The simple act of getting out of the house and having a change of scenery can improve your mood. One beer blogger, who suffers from chronic depression, said:

"If you have recurrent mental health problems, being stuck in the middle of the same walls, seeing the same things and listening to the same sounds over and over and over again, well, it does your head in, basically. If you stay in your house too long, it's well documented that mood gradually lowers and you become isolated and less able to function in the world when it confronts you."

And another added:

"I live alone and if I don't leave the house for two consecutive days, I feel hemmed in. I was declared surplus from my last job and was retired early, so I don't even have the social interaction of the workplace during weekdays. Isolation isn't good for anyone."

"Pubs are the only institutions that I can think of where you can walk in off the street, buy a drink and be entitled to sit there as long as you like, with the option of talking to strangers or not, as you prefer. Try talking to strangers in a café or restaurant and see what reaction you get. Actually, just try lingering too long in a café over one coffee without speaking to anyone and you may get suspicious looks, perhaps even be told to move on. This doesn't usually happen in a pub."

And one guy in his twenties, who is autistic and visually impaired, said of a local micropub:

"I've started going in there when it's quiet - I really can't handle busy, noisy pubs, but I go in and have a couple of pints and maybe talk to whoever's on the bar. I find that, I really can't make conversation easily - if I don't know you, I'm lost and I feel overloaded and a bit scared. So I'll talk shop, basically, about the beer they have on and what's been going on in the news. It gets me out of the house and away from those that I see every day for a little while."

You can see this in Samuel Smith's Boar's Head in Stockport, where from opening time each morning there will be a fair number of customers, mostly older men who are retired or on disability, who clearly see it as a kind of social club and engage in various kinds of inconsequential banter. Looking at the wider picture, though, slow-spending, elderly customers are not something that greedy pub-owners want to encourage, hence the trends for wall-to-wall dining and replacing comfortable benches with posing tables that are a challenge for creaky joints.

But the importance of pubs in giving people some kind of social outlet, however limited, cannot be understated. Yes, old blokes sitting on their own in the pub may seem sad. But it's helping to alleviate a greater sadness.

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

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2010**



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Macclesfield Pub of the Season



A large lively crowd gathered late afternoon at the **Cotton Tree** in Bollington on Saturday 14th January to listen to Bluegrass followed by the presentation by CAMRA to Jayne and Christina Blackshaw (pictured above with CAMRA's Rob Nicholson).

The "Tree", as it's known locally, has been run by this mother and daughter team for just under two years and offers five real ales and two ciders. It is a small cosy pub with a log burner and rocking chair in front of the fire. There are three areas, each with a dedicated theme: canals, railways and guitars. Christina has promised a small model railway although one suspects the builder might be getting distracted by the real ale as progress seems slow.

Mainly a cash-only wet-led pub with occasional excellent "when it's gone, it's gone" home cooked food, Jayne and Christine surprised us with a lovely buffet of which the highlight was the pheasant game pie. Coincidentally the local gamekeeper turned up with a brace of birds just after the presentation decked out in all the gear – all legal by the way! A group was found in one corner called the "Bollington Real Ale Ramblers" who walk hard but then enjoy a pint or two.

The Tree is easy to find as it's opposite Bollington bus terminus; many a drinker can be seen keeping one eye on the last bus. It's such a landmark that the bus ticket now has the name of the pub on it.

Urmston Awards

Two Urmston pubs have received accolades from the Trafford & Hulme branch; on the same night the **Prairie Schooner Taphouse** and the **Nelson Hotel** were respectively awarded the Locale Pub of the Year and the Community Pub of the Year titles.



The **Taphouse** on Flixton Road had already been awarded the branch's pub of the season in 2016 and continues to offer a range of cask beers, many of which are from the many local breweries. Of course the

Taphouse is also rightly famous for the range of bottled beers from all over the world alongside ciders from the boxes on the bar and a range of keg beers. The award was presented to the team by branch chair John O'Donnell, pictured below left with co-owner Rob MacRae and bar staff Clare, and Josh; Rob's partner in the business Christian McKie was not present on the night.



The other award of the night went to the **Lord Nelson** known as the Nellie on Stretford Road which is the branch's Community Pub of the Year. Ian and Julie Slamon, the landlord and landlady of 16 years, were presented with the

award in recognition of the pub's tireless efforts raising money for various charities including £6,000 for the Francis House Children's hospice in Didsbury. Over the years Ian and Julie (pictured left with their award) have created a warm and welcoming atmosphere in this traditional Holt's pub, and by the way their fundraising exploits have included climbing to Machu Picchu in Peru.

Beer of the Festival



As planning gets underway for the **2017 Stockport Beer & Cider Festival** we ought to report on the last of the presentations made for the 2016 Beer of the Festival competition. Last October a party from Stockport & South Manchester Branch travelled to Sheffield and **Neepsend Brewery** to present the Gold Award for Osiris, a golden, hoppy session ale. The party was treated to an

entertaining talk at the brewery and then enjoyed a day out sampling the delights of one of the UK's most beery cities. Pictured here are Neepsend's Richard Hough and Gavin Martin with their award.

Pubs of the Month

The Stockport & South Manchester Pub of the Month Award for November 2016 was the **Olde Cock** in Didsbury – a pub which has been turned around by licensee Tony Wadeson who has grown cask sales by 50% during his tenure. He is pictured here receiving his award from Stockport & South Manchester Chairman John Clarke (left). The branch's December Pub of the Month was the **Crown** in Great Moor. This Robinsons house has thrived under Mark Taylor and his partner Sharon. Mark has also increased the visibility of cask beers on the bar and increased the number of handpumps to six. Tony and Sharon are seen here with their award.





Thank you @Beerdoodles, for making Marble smile.

Stagger

A meander through Cheadle with Chris Morris



On a very wet and cold November evening, the thermals and umbrellas were in out in force for the hardy bunch that met up at **Cheshire Line Tavern** in Cheadle. The former Cheadle North railway station building was converted to a pub in 1988 by Banks's Brewery. Despite being mainly food orientated, drinkers were well catered for with a selection of three cask beers from the Marston's stable. Banks's Amber Bitter and Marston's Moonless Dark IPA were in good form (Jennings Cocker Hoop was also available). With friendly staff, a relaxed atmosphere and the terrible weather, the majority of people would have been tempted to stay for more than just one drink! However, with seven more pubs to visit, we dragged ourselves outside hoping the rain would ease as the evening went on.



After a few minutes walk past Abney Hall Park towards Cheadle, we arrived at the **Ashlea**. This was previously known as the Railway due to its close proximity to the old Cheadle railway station. Now a Chef & Brewer pub, it is comfortably laid out with a labyrinth of characterful rooms on two levels, antique beams and a welcoming open fire (useful to dry our drenched coats!). Again, despite being mainly for diners, cask beer was very much on the menu with six handpumps in use. The on form RedWillow Wreckless scored slightly better than the Moberley Red Vienna (also available were Sharp's Doom Bar plus Greene King's IPA, IPA Reserve and Old Speckled Hen).

Next was the recently refurbished **George & Dragon** on High Street. The first impression on entering was the enormous number of TV screens that had been installed - I can't think of another pub with quite as many. It is often

difficult to get cask beer in sports pubs but things are different here with three casks on offer. Moorhouse's Ruby Witch and Cross Bay Sunset were both sampled and found to be slightly disappointing (Wells Bombardier was also available). On our visit, loud music was being played throughout which did make conversation difficult.



A short distance along Stockport Road brought us to the **Royal Oak**. Surprisingly quiet for a Friday night, the pub had a small number of locals stood around the bar when we entered. Owned by Robinsons, the pub has so far escaped one of their impressive refurbishment projects. A pool room is on one side of the bar and a comfortable snug, with one TV screen, on the other. The only cask beer on offer when we visited was Robinsons Double Hop which was rated average (the Unicorn pump clip was turned around).



Further along Stockport Road, we arrived at Robinsons' excellent **Red Lion**. Attracting a good mixture of clientele, the pub has a great atmosphere and a real community feel. The warm welcome from the staff made us all feel at home. We weren't the only ones to think so as the pub was by far the busiest of the night. The range of beers was also impressive with four Robinsons casks available - Dizzy Blonde, Wizard, Unicorn and Trooper. There was also real cider available in the form of Westons Rosie's Pig. Beer ratings were good throughout with the Wizard gaining the best rating of the night.

Next up was the **Queens Arms**. Refurbished by Robinsons in the last few years, it now feels modern and welcoming with an outside play area to encourage families. Karaoke night was in full swing when we arrived which a handful

of people were getting involved in. However, other than this crowd, the rest of the pub was rather quiet. We sat near to the pool table and dart board where it was peaceful enough to hold a conversation. Dizzy Blonde and Unicorn were the beers on offer with the former scoring well.

The penultimate stop on the evening's Stagger was the **Printers Arms**. Another Robinsons pub, it was here in 1974 that the Stockport & South Manchester Branch of CAMRA was formed. The multi-room layout gives the pub a homely and welcoming feel. No loud music here which we all appreciated. We sat in the darts room with a raised metal oche on the floor and a rare darts scoring machine. Beers on offer were Unicorn and Dizzy Blonde which were both rated average - a little disappointing considering its real ale heritage.



A 10-minute walk further along Stockport Road brought us to our final pub of the evening, Greene King's **Farmers Arms** in Cheadle Heath. With no other pubs in this area, we expected the pub to be quite busy on a Friday night but this wasn't the case. The pub is large and open plan and mainly caters for eating and TV sports with pool and darts. The two cask ales available were both from the pub's owners - Greene King IPA and Hardys & Hansons Rocking Rudolph. Both were rated as average to above average. This was the third pub on the night that had decided to play loud music. No doubt it was being appreciated by a small number of customers but we did wonder how many customers are being put off by it. It is an interesting debate. It's difficult to keep everyone happy. How loud is too loud? Would it be better to leave the song choice to customers via a jukebox? Would a live band be better, or someone with a guitar in the corner? We all have our own opinions on what we want to see in our pubs.

Overall then, a very interesting stagger that had some good pubs and some where the beer quality was a little disappointing. Robinsons Red Lion was very impressive on all fronts and sold the best beer of the night. However, this was our experience on just one Friday evening, why not plan your own visits and see for yourselves?

Heard at the Bar

Pub News covering Stockport, Manchester and beyond

Waters Green

The **Waters Green** in Macclesfield has celebrated 20 consecutive entries in CAMRA's national Good Beer Guide. Macclesfield CAMRA presented the pub with a certificate to mark the occasion and pictured below Brian and Steve McDermott are seen receiving their award from CAMRA's Dave Hasler (centre).



Didsbury

Following the tragic death of landlady Jane Devlin we learn that her husband Martin has indicated to Hydes that he would like to continue running the **Fletcher Moss**. This is good news for the pub but we also hear that Hydes' preference is for their managed houses to be run by a couple. We feel in this case, flexibility might be better?



Following its refurbishment the **Nelson** was set to reopen on Monday 30th January. The bar is to be moved 90 degrees from its current position to the end wall (towards Chorlton) and four cask beers are to be sold. The pub is, we believe, attempting to capture some of the trade that has become available since the Milson Rhodes closed.

Nearby the **Dog and Partridge** has changed hands but we are told there are no plans to change any aspect of the pub's operation.

Closures

While the number of pub closures seems to be easing off in some parts of the *Opening Times* area there is still a trickle of bad news. In Withington, **Bar Four Six One** on Wilmslow Road has been converted to non-pub use and is now the World Food Buffet Restaurant. Meanwhile in East Manchester the **Eastlands**

Bar (formerly the Queen Victoria) and the **Manchester** (formerly the Crossroads) on Grey Mare Lane in Beswick have both closed, seemingly for good.

Heaton Mersey



On the plus side JW Lees have purchased the **Frog & Railway** on Didsbury Road, Heaton Mersey, from Greene King. We think this can only be a positive development. When our man on the spot dropped in on Boxing Day, Lees Bitter, MPA and Plum Pudding were on handpump – and in good order too. It's highly likely Lees will spend a reasonable amount of money on the place this year – we wonder if they'll rename it.

City News

An interesting new bar opened in central Manchester in the run-up to Christmas. OK, lots of bars open but **Böck Bière Café** is different in that it is essentially a Belgian-style café with table service and no British beers. *Opening Times* was first through the doors.



It's owned by Iain Hoskins who runs the well-known **Ma Boyle's** and **Ma Egerton's** in Liverpool. However he thought the warren of streets in this part of the City Centre had a very European feel and decided it was the ideal location for the new venture. Thus we have this very effective conversion of the old Filthy Cow burger joint into something laid-back and sophisticated over two levels and with great attention to detail.

In typical European style it's table service only for the 10 draught and 50 bottled beers. The

range isn't entirely Belgian but the products of that small yet beery nation do dominate. It's a good range too with perhaps just half a dozen or so gaps to be filled to give a good cross-section of the best that Belgium has to offer.



An interesting innovation is a "Customer of the Month" scheme. Suggest a beer and say why it should be stocked – the best suggestion will be tracked down and be sold as "Beer of the Month" and if it's your suggestion you get a free bottle each week.

Food in the form of sharing platters (we also suggested small dishes of cubed cheese) should be available by the time you read this.

All in all this is a very welcome addition to the local scene. It's at 10 Tib Lane and is open from 11.00am to midnight-ish every day.

Meanwhile across town, **Bundobust** has opened at 61 Piccadilly in the basement premises of a former Chinese buffet. This is an off-shoot of a very successful operation in Leeds combining Indian street food and craft beers (both cask and keg). More next time.



At **Stage & Radio** on Port Street (pictured above) work was still going on in the upstairs restaurant as we went to press. When this is complete they will introduce cask ales and six lines are already in place for them. The target date here was the end of January.

And finally, the long-awaited micropub on Fog Lane in Burnage has finally arrived. **Reasons to be Cheerful** is at 228 Fog Lane and offers both cask and keg guest beers. It's closed on Monday and Tuesday, opens at 3.30pm on Wednesday and Thursday, and 1.30pm Friday to Sunday. Much more next time.

Stockport & South Manchester Awards

Pub of the Year and other winners



Once again the voting to choose the Stockport & South Manchester CAMRA Pub of the Year was nail biting close. The annual winner is chosen from the Pubs of the Month in the previous year and the 2016 crop was very diverse and included many excellent pubs so the debate was intense.

However there can only be one winner and by a whisker the top honours went to the **Chiverton Tap** on Mellor Road in Cheadle Hulme.

One of the new breed of micropubs, the Chiverton Tap was opened in May 2015 by like-minded local residents who are passionate about their real ales, draught cider, perry and good bottled beers and wines. The three partners, Bob Ellis, Mary Ellis and Andrew O'Shea, aimed to offer warm hospitality coupled

with high quality drinks and simple bar snacks in convivial surroundings. They have succeeded spectacularly and have spawned an offshoot in Bramhall's Mounting Stone which is run by Andrew, leaving the Chiverton Tap in Bob and Mary's capable hands.

The original proprietor of the building was Arthur Chiverton whose name is in the mosaic step at the central doorway into the pub. The premises has been many things down the years but was originally a drapers and milliners, and this theme has been carried through the interior décor which has many quirky features.

It's very much a community local, too, with a local Home Brew Club meeting on the second Tuesday of the month while a Book Club meets on the third Tuesday.

There are six cask beers available – two from Bollington Brewery and four changing guests – along with traditional cider, six changing keg beers and local artisanal spirits. Food comes in the form of local pies – and on Fridays there is a £5 pie and pint offer until 4.00pm.

The presentation will be made on the afternoon of Saturday 1st April – an essential date for your diaries.

Blossoms is Runner-up

Running the Chiverton Tap a very close second was the **Blossoms** on Buxton Road in Heaviley. It could be said that at this time the Blossoms doesn't need any more publicity. The local indie band named after the pub topped the official album charts over the summer and the pub was in the papers for selling a unique beer named after the band's first successful single, 'Charlemagne'. However, never let it be said that



CAMRA is jumping on the bandwagon, Geraint 'Jerry' Evans and his team thoroughly deserve their runner-up position.

This historic 18th century coaching house (there is reputedly an escape tunnel leading from Bramall Hall to the pub) was designated by Robinsons as one of their 'Ale

Shrines' after its makeover in 2012 and it now sells almost the full range of Robinsons cask beers including Old Tom all the year around. There was always the danger however that being designated as such might result in an elitist focus on the beer but as well as keeping all his beers in top condition Jerry has ensured that the longstanding welcoming, community nature of the pub has not only been maintained but really enhanced. From lunchtime meals to quiz nights to knitting circles to music sessions the pub has it all and Jerry must be applauded for the achievement.

Railway retains cider crown



The commitment to good cider and perry by Sue and Vince Mathers at the **Railway**, Avenue Street, Portwood, is well-known by now. It's a regular winner of the branch's Cider Pub of the Year and understandably so. Not only are there changing guest ciders and perries

(with two or three usually available) but the pub hosts cider tasting and usually runs an annual cider and perry festival.

The Railway isn't just about cider though - it's also a great community local with a large crowd of regulars. Among the many cask ales, it showcases the ranges of Rossendale, Outstanding and Pictish breweries (including a mild) supplemented by up to three guest beers at weekends. The pub is continually undergoing improvements and a recent addition has been some splendid railway-themed windows.

Club of the Year



The Stockport & South Manchester Club of the Year is the **Ladybarn Club** in Ladybarn. The club occupies the former White Swan on Green Street, which was closed by Robinsons in 2012. It re-opened in August 2013 under the ownership of Ladybarn Social Club

which moved in from neighbouring premises. Such has been its success in selling cask ale, it was named as Club of the Year for 2015 and has now repeated the achievement for 2017.

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High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

Peak Practice

With Robin Wignall

As ever the lead up to Christmas brings dining opportunities and we always hope these will be in establishments selling decent pints of real ale. It was good to return to the **Old Hall** in Whitehough for the first time for a while. A good group of us gathered after a couple of hours running or walking in the area, for our Christmas lunch. The two or three course Christmas menu was a good price and was very well presented by pleasant, friendly staff. As ever at the Old Hall there was a range of good beer including Howard Town Monk's Gold, Kelham Island Night Rider, a darker winter brew, and from Bollington, Dinner Ale and Best. Yet again a good visit.

A chance call at the **Blacksmith's Arms** at Henbury, just outside Macclesfield, so not too far from the Peak District, found much needed sustenance one teatime in mid-December. Going back to the 1987 CAMRA *Cheshire Ale* publication the Blacksmith's was a Boddingtons house and so must have travelled through the pubco journey to become a Greene King pub today. Even 30 years ago the pub was noted for its food. Early in the week there was a steady turnover of what seemed to be locals looking for a good value meal. We were not disappointed and made a mental note to call again for some interesting well cooked meals. Oh, and the beer. Three hand pumps offer Greene King IPA, IPA Gold and a changing, locally sourced, guest beer.



The **Railway**, Whaley Bridge reopened just before Christmas after a closure of about six months. It has been bought by Inglenook Taverns, an expanding pub company. New landlord Lee comes from a pub background in Stockport and after a good start over Christmas and New Year is hoping to build up trade again. Live music will feature and already local live groups have proved successful in bringing in the customers on Saturday evenings. There is still work to be done on the décor. Lee is also intending to make increased use of the function

room, with some community use in the plans. Food should return in the near future. It is hoped to expand the present two handpumps to four. In early January Molson Coors Sharp's Doom Bar and Robinsons Unicorn were available. As Inglenook now own the freehold perhaps a wider range of beers might appear before too long. Good luck to Lee as he sets out to get the Railway on its feet again.

I understand that Inglenook have also bought the freehold of the **Crossings** in Furness Vale, as a going concern. Here is a case for a light touch with only careful changes. This is the place to find consistently good Robinsons' Unicorn at a sensible price for the Peak District.



A recent call at the **Soldier Dick** in Furness Vale found Dancing Duck 22, brewed in Derby, and the cider pump was used for Gwynt y Ddraig Dog Dancer. The Soldier Dick is good at turning up curios. Round at Buxworth the **Navigation** is also good at sourcing relatively unusual beers. After a busy Christmas it was good to see a range of Elland beers available whilst earlier in the month there had been Green Mill beers and the festive Bah Humbug from Wychwood.

In mid-December the **Torrside Brewery** at New Mills held one of its open weekends. A very good range of cask beers and keykegs made for an interesting afternoon, even if the warehouse was well chilled by the winter. Candlewick Stout was a decent beer, Mandarina Bavaria was a pale hoppy brew using German hops whilst Monster Imperial Porter at 9.5% needed respect and was only sold in thirds. More than a dozen beers were available, and as a group of drinkers noted they each had their own distinctive taste. Sometimes beers from a single brewery can have a pervading flavour, but fortunately not in this case.

And some snippets to finish. New Marston's pump clips have arrived in the **Shepherds** in Whaley Bridge, and elsewhere of course. So far Saddle Tank, which is Burton Bitter, and the new Pedigree pump have been seen. Beers from Marston's subsidiary breweries are not affected.

Up at the **Shady Oak** in Fernilee, Ringwood Razor Back and Jennings Red Breast were



available just before Christmas. Back in Whaley Bridge the **Goyt** has recently sold Wells Bombardier Pale Ale and Bombardier Glorious English, though much more interesting was Caledonian Cold Comfort, a 4.5% Winter Ale. The **Cock** in Whaley Bridge is good for Unicorn, Dizzy Blonde and Trooper, and usually one of Robinsons' seasonal or one-off beers.

Finally the **Royal Oak** in Chapel-en-le-Frith is up for sale. This is currently free of tie having previously been a Marston's house and before that part of the Burtonwood estate.

High Peak Pub News With Tom Lord

The **Godley Hall Inn** in Godley near Hyde now has beer from the new Four Kings Brewery alongside the other real ales.

An application for ACV status for the **Royal Oak** in High Lane has been submitted and should be heard on 1st February.




The Robinsons **Northumberland Arms** in Marple Bridge was due to close in mid-January on the retirement of the licensee. In December an ACV was granted in respect of this pub on the application of a group from the local community. We await developments with interest.

Up in Chapel-en-le-Frith a new micropub, the **Old Cell**, in the town centre is now up and running.

In Ashton-under-Lyne the **Ladysmith** is selling its own branded beer at £2 a pint.

In Droydsden the **Lazy Toad** is currently closed for a major refit and should reopen soon with at least five real ales.

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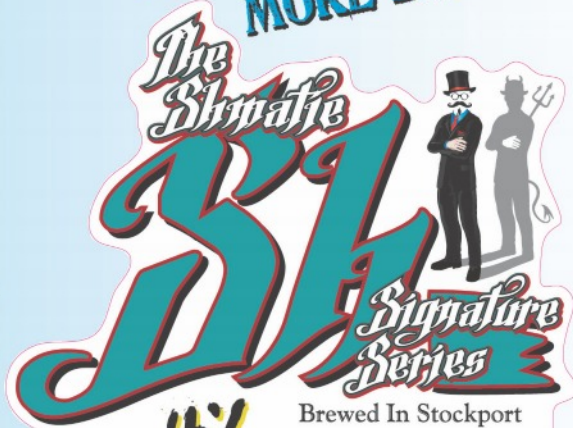
This is the 1st solo beer by Fool Hardy's assistant brewer Katie Bromley. A pale, hoppy ale that won't disappoint. Look out for the Shmatie Series!

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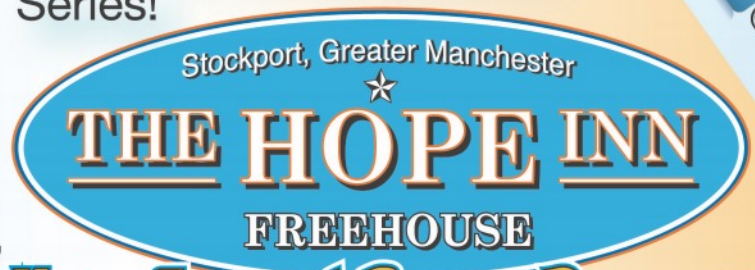
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Meet the Brewer

Brendon Hall revisits Steve Dunkley at Beer Nouveau



I've met my fair share of brewers. Despite the back-breaking work and the long unsociable hours all carried out for fairly limited reward they generally seem to be a cheery bunch. Amongst this breed, Steve Dunkley stands out. Located on Temperance Street near Piccadilly Station his **Beer Nouveau** brewery has expanded from humble garage to full-size railway arch all within the space of two years.

His passion for brewing is obvious to anyone who has visited one of the (now weekly) brewery tap open days. Within five minutes of arriving on our last visit my wife and I were sat cradling brewery-fresh samples of Steve's latest project. Steve is a keen beer historian too, his recent 'Evolution of the IPA' weekend featured beers served from wooden casks based on their original recipes, some of which dated back to the 1830s. Echoing his own career path Steve has built strong links within the Mancunian homebrew scene, helping organise the Manchester Homebrew Group and also writing the homebrew column for the national CAMRA magazine 'Beer'. Manchester has many faults, but lack of support for the next generation of brewers who might follow in the footsteps of Marble, Alphabet and Thirst Class isn't one. Let's catch up with the man himself...

Hello Steve, tell the readers what you are doing right now!

Sampling beers that we're putting on at the brewery tap this weekend and planning the next couple of months' brewing schedule of winter warmers and imperial stouts. I want to make sure that the beer we serve is in the best condition it can be – if you're drinking it at the brewery there's no excuse whatsoever for a bad beer. Can't blame distribution, can't blame lack of cellar training, can't blame bar staff. It's my beer, I've brewed it and I'm selling it, so it's all down to me. Which is why I want to make sure it's in top condition.

How have things changed since your last 'Meet the Brewer' in Opening Times?

A lot! I'd just taken over the old Privateer kit when Matt sold up to go play with steam engines, and was getting used to scaling up from 40 to 1,000 litres at a time. That took a bit of doing; most of the original recipes from the garage brewing haven't survived as they were, Satanic Mills was scaled down in strength to become Peterloo and Body Snatcher was pretty much replaced by Challenger. At a larger scale you have to sell more of the beer, so I've had to alter the beers I brew to fit that, to be more appealing to a

larger market. However, the small kits still get used a lot, mostly for brewing the old recipes and some new experiments that I then sell out through the brewery tap.

What's currently in the fermenters?

We've just finished fermenting a new rum porter, and I'm re-brewing our house pale Challenger; the third fermenter is being filled with the next of our heritage brews. In the small fermenters are some Satanic Mills stout, a coffee and chilli stout, a strawberry blonde, three winter warmers and two single hop pale ales.



As an adopted Mancunian, how do you see the local scene developing over the next few years?

I think we're going to see it consolidate, with breweries taking more control over how their beers are sold. Quality has always been an issue in this trade, and each time we see a growth we see a deterioration in quality. There just aren't enough people out there who know enough about beer to look after it properly, let alone care to do so. Too many places are more concerned with getting the cash over the bar than making sure the beer going the other way is as good as it should be. But already we're seeing the first signs of a change in this. We've seen a massive growth in beer outlets over the last few years, so we need to consolidate that. I think that the breweries will help lead the way on this, this is one of the great things about brewery taps, it "is" supposed to taste like that there, and if you then try the same beer in a pub and it doesn't, you know you're right to take it back and complain. We're already opening every Friday and Saturday, Alphabet open every Saturday and now Cloudwater are able to open every Friday, Saturday and Sunday. The more brewery taps we have, with beer sold direct from brewer to drinker, the more people will know what good beer is supposed to be like; they'll know which pubs are the ones looking after the beer, and which ones are just after their cash.

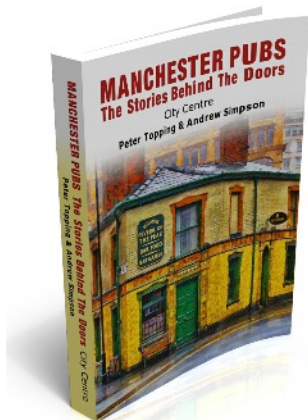
Finally, as always – tell us one local, national and international beer you can't get enough of!

As always, this is very difficult. I tend to like different types of beer for the different moods I'm in. Locally I think

Chorlton and Torrside are doing amazing work opening people's eyes to the different styles of beers out there that you don't normally know about. Nationally I'm a bit of an Adnams fanboy, especially the aged Broadside. Internationally, that's very tricky, would narrow it to Russian River (US) for their sours (not Pliny, sorry, not a big fan), Bear Republic (US) for pretty much everything they do, and Black Dog (NZ) who're producing some very drinkable beers on such a small kit. All these three have great taprooms too!

Manchester Pubs

Essential book for pub lovers



Manchester Pubs - The Stories Behind The Doors is a unique publication, because here for the first time is the story of 78 iconic Manchester pubs.

It is less a guide and more a detailed set of stories featuring the people who lived, worked and drank in those 78 pubs stretching from the Northern Quarter down to the Universities. They are grouped together in easy to do walks, with descriptions of the areas where the pubs are situated, allowing the reader to put the pubs into a context and making it easier to

understand why one was named after a potato, and another changed its name to fit the politics of the age.

The 382 page book is lavishly illustrated with period maps, old photographs and original paintings by local artist Peter Topping. These include a painting of each pub with 15 more of the buildings and places associated with the pubs.

The research was undertaken by historian Andrew Simpson who also wrote the text. For some, this will be a perfect introduction to Manchester's pubs, and for others a serious contribution to the history of the city.

Manchester Pubs - The Stories Behind The Doors – City Centre, Peter Topping and Andrew Simpson. ISBN 978 0 995705 50 0 Price £18.99

The book can be ordered at www.pubbooks.co.uk

One for the Ladies

The Ladies have been out and about again, this time venturing to Liverpool city centre. This cultural city never fails to delight with its great selection of pubs, both old and new, writes Margaret Corlett.



Turning left out of Liverpool Lime Street Station our first stop was the **Crown** (pictured above) sporting a new improved food menu along with a choice of eight beers. It featured a selection of ales from Sharp's, Robinsons, Timothy Taylor and Greene King, along with a couple more choices – Rudolph's Reward from No. 18 Yard by Shepherd Neame and an unofficial record breaking brew, Top of the Hops from The Great Yorkshire Brewery containing 2,017 different experimental hop varieties.

Well fed, we carried on leftwards to the **Dispensary**. Another seven beers to choose from here making life difficult for some, although as always in

this pub, Titanic Plum Porter for me had no competition. Onwards and upwards, the **Roscoe Head** was our next call, a friendly welcome and yet again more choice, with six beers on the board to choose from this time (pictured below). With three various sized rooms leading off from the bar area, this pub was well worth campaigning for to prevent its loss from the scene.

With a new person on board the **Philharmonic** had to be our next stop, beer choice was limited in here, although the quality was good. Thornbridge Wild Holly, Knops Musselborough Broke and Stewarts 80/- were the beers and it was nice to see two Scottish beers making their way down the country. Of course our newbie (lady) had to visit the Gents toilets, a must see feature of this historic establishment.

Off again, so much to do, our next stop was the **Belvedere**. This pub is small, the room to the left being occupied by people having a singsong, so we squashed into the room on the right. Despite its size four beers were on offer, Titanic White Star and Stout, Red Star Formby IPA and Toast from Liverpool Craft Brewery. Again the beer quality did not disappoint.

The final stop on our day out was to the recently opened **Hard Times & Misery** on Maryland Street. This micropub with an upstairs seating area sells its beers straight from the cask and three were on offer when we called. The size of the bar may put you off at busy times, but apparently people seem to like seeing how many can fit in! We called in just after the 4pm opening time and enjoyed having the place to ourselves so much that we settled in for another.

After a good day with good company, friendly customers and bar staff, as well as great beer - once again Liverpool proved a good place for a pub crawl, and the above was only a small part of what this city has to offer. Another trip turning right out of Liverpool Lime Street Station is a must do, soon!

If you'd like to join the CAMRA Ladies on one of their trips please contact Ann or Margaret on mrcamrasocials@hotmail.com



Neil Richardson Award



Salford CAMRA has presented its annual Neil Richardson Award to the **Park Inn**, in Swinton. The award is made in memory of long-time branch activist Neil Richardson and is made to a pub that exemplifies the traditional qualities he championed.

The Park is a traditional local with a vault and lounge; pub games are popular and both rooms have dartboards. In addition there is a small and cosy snug behind the bar adorned with some interesting old photos of the local area. The pub mainly sells just the one beer, the ever-popular Holt's Bitter, supplemented by occasional guests. Pictured above, landlord Terry Joy receives the award from Sue, Neil's widow.

What's Brewing

Brewery News from around the region

Remedy Brewhouse

Although it's been in place for about a year now there's not been any commercial brewing on the small but perfectly formed kit on view at Stockport's **Remedy Bar & Brewhouse**. Hopefully that's about to change.



The final application for a brewing licence is with HM Revenue & Customs and, as all the boxes seem to have been ticked, it is now only a matter of time before brewing can start – hopefully some time this month. When the copper is fired up Remedy will have a new brewer - Mark West, who to date has been the brewer at the **Westwood Brewery** located in the cellars of the **Lowes Arms** in Denton.

Mark told us that he was offered the job at Remedy after calling in to deliver Westwood beers and, after agreeing what this would involve, he jumped at the chance. The good news is that after discussing the situation with Peter Wood at the Lowes Arms he will also continue brewing there a couple of times a month.



So, what beers can we expect? Given the small size of the kit (it's just 1.2 barrels) Mark will have plenty of opportunity to experiment. It's easier to source the smaller quantities of malt and hops needed and it's fair to say that Mark likes his hops. *Opening Times* tried a couple of bottled test beers he'd brewed on his 10-gallon homebrew kit and was very impressed. He's keen on session porters too so dark beer fans won't miss out either.

Remedy Bar itself seems to have bedded in nicely. The manager is Neil Bates (pictured on

the right below left with Mark to the rear) and along with Mark, who also works on the bar, he has seen the beer range become increasingly imaginative with guest beers sourced from across the UK. Apart from the six handpumps there are now eight keg taps and there's also a regular "bag-in-box" traditional cider. The beery emphasis continues with the homebrew club that now meets there on the first Tuesday of the month.

A beer festival is also planned for the Easter weekend. This will feature 40 or so beers along with half a dozen traditional ciders. That's got to be a date for your diary.

Fool Hardy

While Martin Wood continues to produce a range of excellent **Fool Hardy Ales** at Stockport's **Hope Inn**, his assistant brewer, Katie Shmatie, has now also got in on the act with her own "Shmatie Signature Series" of one-off beers. *Opening Times* popped down to the Hope for a chat.



Katie (pictured above) told us that that she wanted to be a chef but first got herself a bar job at the Hope. This led to her quizzing Martin about all aspects of the brewery and, when the time came to take on an assistant he asked her if she'd like the job. Routine work in the brewery led to a brewing course run by Outstanding Brewery's Dave Porter and a role as assistant brewer. Katie told us that from the start Martin encouraged her to put together recipes and after some research her "Signature Series" was born.

The beers will appear three or four times a year and will all have palindromic names (that's to say they read the same forwards and backwards). Thus the first is "Dammit I'm Mad" which is a 4% golden beer generously hopped with mainly New Zealand varieties. It was due to be launched at last month's Manchester Beer & Cider Festival but if you are lucky it might still be available at the Hope. It's always good to see a new brewer emerge and with Katie's obvious enthusiasm we think she has quite a career ahead of her.

Lees Seasonals



Middleton-based **J W Lees**, who have an increasing presence in the *Opening Times* area, have announced their 2017 seasonal range. Here's a quick run-down. Out now is Atomic, which is an amber 3.8% bitter

brewed using new British hop varieties. March and April will see Aura, a 4% golden ale brewed using Celeia hops to impart fruity citrus notes. In May and June look out for Dirty Dozen which is a 4.2% premium bitter, mahogany in colour and with a full-bodied taste.

The beer for July and August is Epic at 3.9%. It will be a light, golden beer brewed using Epic hops which are said to give a crisp and floral taste. Weavers Shuttle is out from September until mid-November and is another amber ale, this time at 4.1%. It's to be brewed with European hops and will have a full-bodied sweet taste. Finally, Plum Pudding is back for December. This 4.8% mahogany ale is something of an annual tradition now and is remarkably drinkable for its style and strength.

Robinsons Seasonals

We'll be featuring these in more detail next time but just to mention here that this year they are inspired by TV programmes and films. Out now is Magnum IPA which is a 4.1% golden beer with a fruity aroma. The taste is described as "dry and fruity with a long bitterness".



Robinsons have also relaunched two previous seasonals as bottled "craft" beers. The strength has been increased too, so Beerdo is now a 6% "full bodied golden IPA" while Mojo returns as a 5.5% "tropical straw-coloured pale ale".

Stockport Beer Week

Stockport Beer Week will be back again in 2017 (21st September - 1st October) as part of National Cask Ale Week. An organising group is being formed to help co-ordinate this event and anyone is welcome to join in. So if you have some good ideas and fancy getting involved in some way, please come along to the next meeting which will be held on Monday 27th February at the **Hope Inn**, Wellington Road North, Heaton Norris, starting at 8.15pm.

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- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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).
- ☺ **Cheshire Tap, Railway Street, Altrincham:** 10% off cask ales.
- ☺ **Church Inn, Church Road, Flixton:** 10% off cask ales.
- ☺ **Craftsman, Stamford New Road, Altrincham:** 25p off a pint.
- ☺ **Crown & Anchor, Cateaton Street, Manchester:** 20% off cask ales.
- ☺ **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 and ciders.
- ☺ **Font, Manchester Road, Chorlton:** 25% off cask ales and ciders.
- ☺ **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.
- ☺ **Greenfinch, Palatine Road, West Didsbury:** 10% off a pint of cask ale.
- ☺ **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).
- ☺ **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 opposite or go to



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