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Contents & Information

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About Opening Times & Contacts

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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/public-transport.aspx
- **★** Derbyshire: www.derbysbus.info

Pub Opening Hours

We hope you will visit all of the pubs mentioned in Opening Times. There isn't the space to print all of their opening hours - however these can be checked on CAMRA's online pub guide: whatpub.com

Disclaimer

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

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Central Manchester

www.centralmanchester.camra.org.uk

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Social Media

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

Stockport & South Manchester:

Facebook - www.facebook.com/SSMCAMRA

Twitter – @SSMCAMRA

High Peak, Tameside & NE Cheshire:

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Central Manchester:

Facebook - www.facebook.com/groups/CentralManchesterCamra Twitter – @MCRCentralCamra

Macclesfield & East Cheshire:

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CAMRA Discounts

A list of local pubs generously offering a discount to CAMRA members can be found online at www.camra.org.uk/join/membershipbenefits/real-ale-discount-scheme/

Front Cover

Judging the Stockport Beer & Cider Festival Homebrew Competition (leftright) Chang-Min Lee (Salford University), Jason Menzies (The Marble Arch), Chess Slattery (Manchester Crafty Beer Girls and Neptune Brewery). More on Page 11. Photo by Lawrence Devaney.

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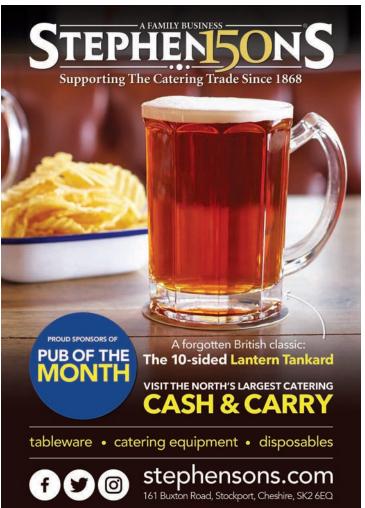
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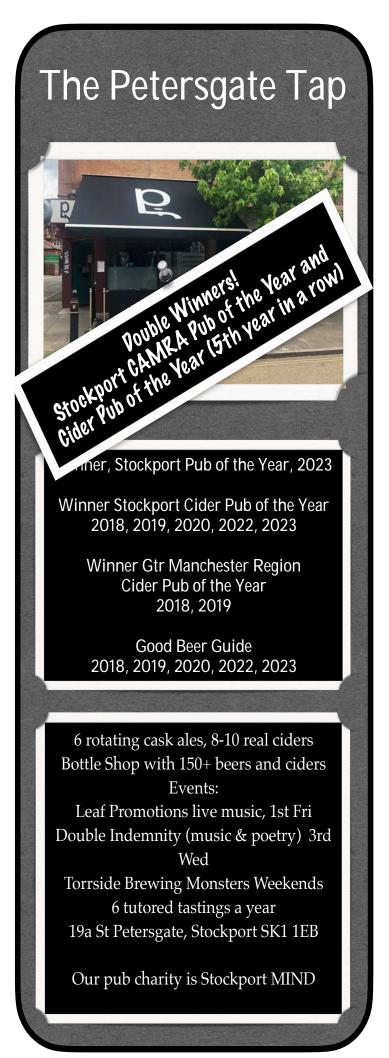
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Pubs of the Month

Stockport & South Manchester Winners for May and June



The Pub of the Month for May is the Grove Inn, on Ashton New Road in Clayton. Dave Hanson put it forward and tells you all about it.

The Grove Inn represents that archetypal boozer which is fast being replaced by food-orientated destination outlets. At one time, Clayton could boast hundreds of pubs, because of its heavy industry such as Clayton Aniline and Stewart Street Power Station, plus street after street of housing. Now, the pub stands in splendid isolation, but just near enough to the Etihad Stadium to mean it is rammed when City are playing at home.

Chris Booth has been in charge for nearly two years, having put in ten years' apprenticeship managing the cellar before that. Succumbing to a request, Chris brought back Holt's Mild to satisfy the desire of a 90 year old customer. Sales of this rare beer are sufficient to maintain quality, something Chris doesn't stint on. Unfortunately, several senior customers have passed on to that pub in the sky, and this is recognised by plaques around the walls. These personal tokens are complemented by an ornate memorial to the locals who fell in World War One.

Though in the middle of a former industrial area, the Grove is around 100m from Clayton Hall. No, not the tram stop, but a Grade II* listed, 15th-century, timbered, manor house which is surrounded by its own (dry) moat. The origins of the Grove are a little more modest, with Manchester's archive recording the first licence in 1890. Most of the current structure was built in the 1920s, according to owners Joseph Holt. Is this when the wood-panelled bar surround, with its intricate detail, was installed? An early photo suggests there was an original corner door. This would have resulted in either a very tiny snug, or possibly the existing entry was actually for off sales. This is backed up by the fact it does not enter directly into either room. The pub was extended to the west circa 1960. A sun catching (in Manchester!) beer garden was added more recently.

Finally we come to the locals. A cross section of ages frequent the pub, from the aforementioned 90 year old to teenagers. They are kept entertained by pool and darts, quizzes and events, along with a plethora of friendly conversations.

The Grove is easy to reach from Manchester, with the Clayton Hall tram stop almost alongside and the 219 bus stopping opposite. There is also the 171/172 service which wends its way from Newton Heath to Didsbury, taking in Gorton, Levenshulme and Burnage on its travels. So why wouldn't you accompany us on Thursday 25 May when we present Chris with this award?



June's award goes to the Victoria on Wilmslow Road in Withington. Sue Lightfoot is a fan and explains why it won.

Hydes bought the Victoria in 1905, subsequently rebuilding and extending it. Over the years, the interior has been sympathetically refurbished, and opened out to provide separate areas, each with its own character; there's a mixture of upholstered bench seating, and tables and chairs. There is seating outside, too.

The Victoria is a traditional, friendly, hospitable pub and dog-friendly pub, and the clientele is a harmonious mix of local residents, afterwork drinkers and students. There are several television screens, on which various sports are shown, especially football, and there is often a lively community atmosphere on match days. For anyone just wanting to sit and read the paper, there is a quieter area.

There's a competitive darts team, and a poker school on Mondays. A quiz is held twice a week and there is live music on Fridays and Saturdays. The Victoria holds regular raffles to support local charities. Frequent posts on social media provide information about forthcoming events, TV showings and offers.

Five beers from Hydes are available, including Lowry and the everpopular Dark Ruby, plus two others, generally from the Ralf+Alf range, and all are consistently well kept. There are discounts on cask ale at certain times. Opening times are 12 noon until 11pm (midnight on Fridays and Saturdays).

This is a thriving and popular pub which serves its community well. Please come along on Thursday 29 June, from 8pm, when we will be presenting Alyson and Paul with their well-deserved award.

Situated in the heart of Withington village, on the main Wilmslow Road, the Victoria can be easily reached by bus. The 142, 143, 42 and 42A are some of the services.

The Pub of the Month award is sponsored by Stephensons, a local family firm that has been supplying the local pub and catering trade for over 150 years. Check out their advert on the previous page.



Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

The Crown, Cheadle





The **Crown**, on High Street, Cheadle, has had a major refurbishment by owners Hydes, and the end result is a bit like stepping back in time, albeit in a good way.

Despite being a 1960s conversion of a shop unit, the pub now gives the outward impression of an old-time Victorian local, with tilework, gold signage and etched windows.

The theme is carried on inside, where dark brown is the order of the day on ceilings, walls and seating. We particularly liked the leather, button-backed fixed seating at the back of the pub, some of which is

arranged into semi-circles. Illuminated cupboards of bric-a-brac and memorabilia add to the 19th century feel, as does the large collection of period photos and pictures, which pretty much covers some of the walls. Look out, too, for the rather classy gold-etched effects on the mirrors on the far-left rear wall.

There are, inevitably perhaps, some wall-mounted TV screens, which, while being slightly incongruous, don't really detract from the overall feel of the pub.

Food (the excellent Pieminister pies with mash and gravy) is available every day from 12 noon until 7pm. You can wash these down with one of the four Hydes cask beers available — Original, Dark Ruby, Lowry and Hopster. Call in Monday to Friday, from 12 noon to 6pm, and you'll get 50p off your pint of cask, to boot.

Runaway Brewery Tap, Stockport



What was Manchester's Runaway Brewery has successfully completed its move to Stockport, and brewing is now underway at the new Astley Street premises (and not Apsley Street as we said last time).

As promised, the on-site **Tap Room & Bottle Shop** is also open for

business. The Tap Room opened on Thursday 13 April and, it's fair to say, the demand took everyone by surprise, with queues at the bar not an uncommon sight. It's a light and airy space, with a viewing room to the brewery at one side. Outside at the back is a beer garden, which looks like it will be a real sun-trap in the summer.

No fewer than 12 real ales from Runaway are available — two on handpump and the rest from keykegs — and this range will be everchanging. In addition, there is a wide range of Runaway bottled beers which can either be drunk on the premises or taken away. To complete the picture are soft drinks from Steep Soda, wine and real cider.

The drinks can be soaked up with pizza from Honest Crust, who operate from the beer garden every day.

The bottle shop is open Monday to Friday between 10am and 4pm. The Tap Room is open from 1pm Thursday to Saturday, closing at 10pm on Thursday and 10:30pm Friday and Saturday. Payment is by card only, by the way.

OL's Bier & more, Stalybridge



OL's Bier & more, a bottleshop and off-licence on Market Street in Stalybridge, now has three draught beers available to drink at the venue after extending the premises into what used to be the store-room.

A single real ale sourced from Greater Manchester is available from Friday each week until it's all supped. The two keg beers are typically a German pils and an IPA. As you'd expect,

there is also a wide range of bottles and cans, including Belgian and German beers, and bottled real cider. Gluten-free and alcohol-free beers are also stocked' all available to drink on the premises or take away. The emphasis is on local producers, e.g. Greater Manchester brewers and the Tameside Distillery. Pies are available each Friday from Tunnel End Pie Company, until all have been eaten. Well worth checking out if you're in the area. See whatpub.com for further details and opening hours.

Petersgate Tap, Stockport

Sunday 12 March saw a full house at the **Petersgate Tap** (St Petersgate, Stockport) when father and son team Alan and Chris Gent were presented with their 2023 Pub of the Year and Cider Pub of the Year awards by Stockport & South Manchester CAMRA.

Branch chair John Clarke commended Alan and Chris for their relentless attention to detail and quality in every aspect of the operation, and remarked on how the pub has become something of a local institution over the six or so years since it opened. Alan and Chris, with their certificates, are pictured here with their team.



The Tap is well known for hosting numerous beer events and tastings, and has now added another string to its bow in the form of the new Cider Circle. This was born out of a cider event last year, and will be a quarterly meeting to discuss and taste different ciders and perries. The first Cider Circle was on Sunday 16 April when Chris Hewitt from Dunham Press Cider gave a very informative talk and hosted a tasting of three ciders and a perry. Look out for future events.

More Pubs of the Year

Winners from High Peak, Central Manchester & Macclesfield

High Peak Pub of the Year



The High Peak, Tameside & NE Cheshire CAMRA Pub of the Year is the Silly Country, on Market Street in Droylsden, writes Ben

This is the first time that a pub in the High Peak area has won the award two years running. It is all the more remarkable as the branch 'finetuned' its selection process this year. Branch members nominated pubs for the award and a panel of judges visited the selected pubs using CAMRA's list of judging criteria. The results were close indeed, with a couple of pubs losing out by the closest of margins. However, it was the Silly Country that came out on top.

It is worth remembering that only a few years ago Droylsden was hardly the place to visit for real ale enthusiasts. With some honourable exceptions, one or two pubs in the area acquired a dubious reputation for their beer.

Local people, Katy Glover, along with brothers Andrew and Philip Unsworth, changed all this when they opened the Silly Country. They have provided a first-rate pub which serves customers of all ages in a comfortable environment. A wide range of beers is available on handpump and it is particularly pleasing to see the pub supporting local breweries such as Distant Hills of Glossop, and Bridge Beers in Stalybridge (where the Silly Country team went to brew a collaboration beer at the beginning of April).

The presentation will be on Saturday, 20 May at 1:30pm. Everyone is welcome to come along.

Central Manchester Pub of the Year



Central Manchester is pleased to have voted the Molly House on Richmond St, Manchester as their Pub of the Year 2023, writes Sarah Hopes.

An inclusive community pub in the heart of Manchester's gay village, the Molly House is host to many community events and clubs each week. Previously a tailor's shop and workshop, the venue covers two floors, with a bar on each (the same beers and ciders are on each level). The pub has a very relaxed atmosphere and playlist.

There are four changing cask beers on handpump and four keg pumps, plus two ciders. Dark beers and milds always feature. If you don't drink beer or cider, then a range of spirits and wines is available. The food menu is something to behold, with tasty dishes served in a tapas-style, covering a wide range of cuisines, including vegetarian and vegan options. Food is available all day until 9pm. The Molly

House opens at 1pm every day, closing at 11pm (1:30am on Friday and Saturday nights).

Central Manchester Cider Pub of the Year



Central Manchester CAMRA branch has voted Fierce Bar, Thomas Street, Manchester, as its Cider Pub of the Year, reports Cath Potter.

This Northern Quarter bar has been championing real cider **#NotFromConcentrate** and has been the home of Manchester Cider Club for the last year. The general manager,

Denny Rogers, fell in love with cider in his previous job with Pomona Island and has developed the range and quality of cider available in Manchester at Fierce Bar.

The bar is small and welcoming, to both humans and dogs, with a great team behind the bar, who are knowledgeable about both cider and beer. It hasn't had cask beers since it opened but following a big cellar revamp, that's about to change. There are many regular events, including comedy nights on the upper floors.

The bar always has one real cider on keg (usually keg-conditioned) and two other draft ciders, alongside a changing 750ml bottle available to drink by the glass. There is also a fantastic range of bottled ciders for sharing, including some Scottish ciders, which are rarely seen in Manchester. Incidentally, the other Fierce bars in Scotland also now sell cider thanks to Manchester's influence!

Manchester Cider Club is proud to call Fierce Bar its home and is grateful for the use of the first floor bar each month. The next cider club will be on Thursday 11 May with Little Pomona Cider, and will be preceded by the presentation of the Cider Pub of the Year certificate at around 6:30-6:45. All are welcome at the presentation. Anyone wanting to come along to the Cider Club can buy a ticket at thecatintheglass.co.uk/about-us/#cider-club

Macclesfield Pub of the Year

The **Castle** on Church Street, Macclesfield, is the Macclesfield & East



Cheshire CAMRA Pub of the Year for 2023, writes Pete Farrand.

This pub has proved to be a firm favourite since it reopened its doors in 2021, and has become a 'must visit' on any trip to Macclesfield. It is well managed by Rebecca Prunty, with an ever-

changing range of three cask beers being available, together with a small, but interesting, food menu.

It has been identified by CAMRA as having a nationally important historic pub interior and has previously been named joint winner in the Historic England Conservation Award. The new lighting in the pub both highlights and complements the historic features. The presentation will be at 12:30pm on Saturday 10 June. All welcome!

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Stockport Beer & Cider Festival 2023

Preview and Notes



The countdown is now on for the 2023 Stockport Beer & Cider Festival. This year, we have moved from Edgeley Park and you'll find the festival at Stockport's Masonic Guildhall on Wellington Road North (more or less directly opposite the college).

Here we bring you details of some of the beers and the festival's charity. Details of the **Festival Entertainment** can be found on page 20.

Festival Charity



Walthew House is very much looking forward to being the Stockport Beer and Cider Festival charity again this year, writes Walthew House Funding and Income Generation manager Sarah Mollitt.

The charity has been supporting adults and children across Stockport living with sight and/or hearing loss for more than 140 years. It was established by a previous Mayor of Stockport, John Walthew, who had a daughter who was both blind and deaf.

Today, it is estimated that there are around 60,000 people in Stockport who have a sight or hearing loss that affects their everyday life. This festival provides an opportunity to reach people who don't know about our services, as well as raising vital funds so that we can continue to support more than 400 people each week. The charity receives no contracted income and needs to raise around £300,000 each year to support its services.

Our services currently include social and sports groups, a sensory loss Youth Club, specialist sight loss counselling, advocacy support in British Sign Language (BSL), and providing accessible information in alternative formats including Braille, audio, BSL and large print.

Please come and visit our charity bar in June and enjoy a drink with our lovely volunteers! You can also support our charity at the event by buying a raffle ticket on the day, and by donating your unused festival tokens and glass deposit to us — any help is very much appreciated!

Bar Nouveau

The popular Bar Nouveau will be back — this year sited on the main concourse with the other bars. Expect to see brand-new beers from **Strange Times**, **Steelfish** and **Chadkirk**, amongst others. In addition, there will be beers from our regular homebrew competition.

This year, the competition attracted a record number of entries, although one or two fell by the wayside before the judging day. Due to

the closure of the Hope Inn, our judging moved to the Petersgate Tap in the town centre. Our thanks to Alan and Chris Gent for letting us commandeer their upstairs room for two Sunday afternoons.



So, it's hearty congratulations to the winners. The Mild & Brown Ale category was won by Hazel Grovebased Andy Pugh with a classic 3.6% Black Country dark mild. This will be brewed at Stockport's **Runaway Brewery**. This is the third time Andy has

won this category, so he's going to call the beer Hat Trick! Andy is pictured here (centre) with Runaway's Mark Welsby (left) and Oliver Edwards (right).

Blackjack will be hosting David Ogden from Chorlton Homebrewers, who won the Bitter, Pale Ale & Session IPA category with a refreshing 4% Elderflower Bitter, which should be a perfect quaffer for the summer months.

The Stout & Porter winner was a collective effort by Levenshulme Brew Club with a 6% export porter, brewed using UK Chinook hops. This will be brewed at **Torrside** and, as you may expect, you should also be able to try an imperial version of this, too. Pictured below (l-r) are Chris Clough, Nick Rothko-Wright and Sarah Rothko-Wright, all from Torrside, and Levenshulme Brew Club's Adam Pierce, Will Shaddock, Mike Cunliffe and Martin Parsons.



Torrside has also barrel-aged Bardo, the imperial version of last year's Stout & Porter winner, Limbo, from Nathan Pratt of Sheffield Homebrew Club. Needless to say, we have ordered a nine-gallon cask of this for the festival.

Nathan was back among the honours this year, too, as he won the Speciality category with a 4% Coffee Rye Mild. This will be brewed at **Marble**.

Last, but certainly not least, it's congratulations to Howard Crook from the Chiverton Tap Brew Club who won the ESB, Strong Pale Ale & IPA category with a 5.5% Black West Coast IPA. This will be brewed by **Thirst Class Ale** in Reddish. Howard, a newcomer to the competition, also pulled off the remarkable feat of coming second in this category as well, with a very well-regarded Ekuanot IPA.

Opening Times plans to call in at the various brew days and take some photos, so look out for these in the next issue.

Scribbles on a Beermat



Welcome to Scribbles on a Beermat: the quiet corner of a Stockport pub where our Poet in Residence, Carl Burkitt, is sipping a pale ale and scribbling some poems.

I Grew Up in a Pub

I saw racing car green leather booths. I saw racing car green faux leather booths. I saw pensioners asleep on wooden stools, leaning elbows on polished, oak tops, using branded rubber mats as pillows. I grew up in a pub.

I tasted too fizzy lager. I tasted too warm ale. I tasted pork scratchings and learned to enjoy the hairy knuckled ones. I grew up in a pub.

I smelt the smoking ban rain over a generation suddenly sitting under shed roofs in carparks. I smelt the dust of dying quiz machines lift in the victories we prayed for.

I smelt green chalk on my nose as I missed the pool cue, dry roasted peanuts on damp, patterned carpets, and experimental wheat beer fill my pants unexpectedly. I grew up in a pub.

I heard mates order me water. I heard women ask if I was OK. I heard landlords ask me if I'd like the same again. I grew up in a pub.

I felt myself drifting towards solo seats in corners. I felt locals winding me up about my hometown. I felt locals try and teach me the difference between a pale ale, an IPA, a DEYA, and a DDH.

I felt locals point out the trains travelling outside the window to my son on those days he couldn't nap and my eyes wished they could, offering him Mini Cheddars, teaching him how to play Buckaroo.

I grew up in a pub even though I never lived in one.

Obituary Let's Raise a Glass

Dave Sharpe



Stockport & South Manchester CAMRA stalwart Dave Sharpe died on 19 March after a short illness, writes John Clarke.

Dave was born and brought up in Stockport. He left school at 15 and started work as an apprentice in the general printing section of the Stockport Advertiser. While there, he temporarily left to carry out his National Service in the RAOC from 1955 to 1957.

He met his wife Pat in 1960, when she was singing at the Plaza in Stockport,

and they married in 1962. In those days, he had a Lambretta scooter, soon progressing to a Vincent Rapid motorbike. Come the wedding, which they both had to save up and pay for, Dave and Pat had run out of money. They only managed a honeymoon when Pat's uncle loaned them his caravan in North Wales, and they had the bike to get them there.

Dave was a member of the Vincent Motorcycle Club until he sold his bike in the late 1960s. After a few years, his uncle talked him into getting on his pushbike again. That started 28 years with the Fanatics Cycling Club, which started a whole new life. Cycling took him into the countryside, which he grew to love so much that he often said he was more of a countryman than a townie.

Dave particularly loved the Yorkshire Dales, which he invariably referred to as "God's own country". He was made a member of the Yorkshire Society by his friend Colin Dent - in fact, he was the Society's only life member at the time. A trip to Swaledale was his favourite, especially having a pint in the Farmers Arms at Muker. He would regale everyone about the delights of Black Sheep Best Bitter. When he hung up his wheels, Dave joined CAMRA, where he made many new friends. He was a tireless worker for the Campaign, delivering copies of Opening Times, booking meetings and putting up posters for various events. In addition to all of that, he was a key volunteer at many Stockport Beer & Cider Festivals, helping with the set-up and take-down, and working on the membership stand while the festival was open.

Apart from being a friend, colleague and utterly reliable volunteer, he was a true gentleman of the old school. The comments on our social media after his death was announced showed how many lives he had touched with his friendship and kindness. He will be missed by everyone.

Gordon Battersby



The local cider community was shocked to learn that Gordon Battersby had died on 1 March. Along with his partner Marysia Boossowski has ran Stockport's award-winning Madhatters Cider, and was also a familiar face in the town's pubs. Always affable and easy-going, he had a quite passion for traditional cider and perry which shone through in the quality of the Madhatters products. He will

be sorely missed and our condolences go to Marysia, his family and

Stagger

Cheadle Hulme with Matthew Thompson

When we last did this stagger around the north side of Cheadle Hulme back in the summer of 2019, we began in the middle of the village before moving on to the outskirts of the area. Having lost a few of our number on the way that night, we reversed the route this time, assembling at the pub that had been the end point and then heading towards the ones along Station Road.



At the northernmost tip of Cheadle Hulme, close to the boundary with Adswood, the Cross Keys is a large, multi-room inter-war pub which once boasted a bowling green to the rear, since turned into a small housing estate, and still has a sizeable beer garden there. There was a rather loud karaoke in the front lounge so we sat in the quieter back room, although one of our party nipped back in to contribute a tune to the musical proceedings. A Hydes house, it had their Original, Lowry and Dark Ruby on the bar, all of which we rated as good.



In contrast to the Cross Keys, which is very much a community local, the **March** Hare is a dining pub, on the banks of the Ladybrook at the end of Mill Lane. a long, narrow and, when we tramped along it, unlit for some reason, approach which

slopes down to it from the main road. The bright lights of the large, modern building beckoned us onwards and, walking into the pleasant, airy space, we were greeted by handpumps for two cask beers on the bar, Sharp's Doom Bar and Marston's Wainwright, but both were unavailable ("Problems with the pumps" we were told).

A short cut via the footpath alongside the railway line brought us to Station Road and the next pub.



The Kings Tap is a cavernous former dance hall built in 1937, the year of George VI's coronation (the date can still be seen etched above the entrance). Wetherspoons converted it into a pub in the late nineties before selling it to the current owners, Stonegate, 2016. From the four cask session bitters on the bar.

we all went for Timothy Taylor's Landlord, which was judged from average to very good, with some feeling the beer might have benefited from more cellaring time.



is the latest incarnation of a Holt's pub last refurbished by them in 2014 (the name is short for Platform 5, its former name and a reference the adjacent to railway station). Once a traditional, multi-room wet-led pub, it has since been progressively opened

up like many in the brewery's tied estate. Of the three cask beers, the Bitter and IPA were sampled (Two Hoots was also available) and both scored as good.



W۵ concluded tour of some of this suburb's drinking establishments in Archive, a bar at the bottom of Mellor Road opposite the station. Lately, it was acquired by the Bromley family, long-time tenants of Robinsons' Church Inn at the southern edge of the village. It

has now dispensed with the bottle shop, which largely sustained it throughout successive lockdowns, and the once regular Draught Bass has also disappeared from the bar. However, the Bradfield Farmers Blonde, Titanic Plum Porter and Vocation Dry Hopped Pale Ale were scored respectively as above average, good and very good (the last probably being the best beer we drank on the stagger).



It was an upbeat end to what had been an enjoyable evening (although, as on our last stagger here, a few of us also made an unofficial detour next door to the **Chiverton Tap**, our 2022 Pub of the Year, for a final pint there).



Chorlton Beer & Cider Festival returns to the beautiful grounds of St Clement's Church this July.

The festival bounced back after the pandemic, welcoming 3,500 visitors last July, and planning is under way to build on this success. The beer line-up will be led by festival sponsors **Blackjack Beers**, with favourites like Irk Street Pale, Salvation Session IPA and Early Days Northern Porter, and new beers including their American light lager, Tilda. On Friday 7 July, the festival will host a North West Regional round of the Champion Beer of Britain competition, with eight of the very best premium pale ales being judged to win a place in the national finals – these champion beers will be available throughout the festival.

Organisers have also lined up some of the region's finest brewers to brew some special beers for the event. Stockport's own Thirst Class Ale will be heading over to Liverpool to brew with Neptune **Brewery** especially for the festival, while festival favourites RedWillow will team up with Lakes Brew Co and Sureshot, a debutant at last year's event, will collaborate with Ramsbottom's Brewsmith.

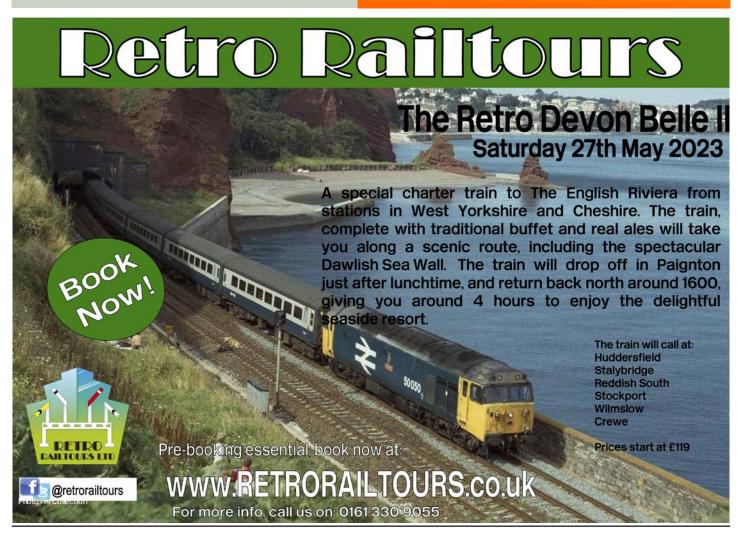
The Reverend Ken will once again be serving behind the Vicar's Gin Bar, while the cider and perry selection is being expertly curated by pommelier Nicky Kong of online cider specialist The Cat In The Glass. On Thursday, there will be amazing Malaysian street food from Nasi Lemak, while visitors on Friday and Saturday can choose rice and three from The Curry Den, flavours from the deep South with Mama Sue's, plant-based burgers and dogs from Fat Annie's or award-winning naanwiches from Go Get Stuffed.

There will be live music on Friday and Saturday, and children's' activities on Saturday afternoon.

Tickets are on sale now from chorltonbeerfestival.org.uk

For news and updates, follow the festival on Twitter at @ChorlBeerFest or on Instagram and Facebook ChorltonBeerFestival.





The new guy hasn't quite got the hang of it yet ...



What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



CAMRA Awards

Recent Presentations

Local CAMRA branches are still catching up with awards from the past (see pages 19 and 23, for example). We are almost there, and Sunday 16 April saw two more being handed out.

The occasion was the inaugural Cider Circle at Stockport's Petersgate Tap (see page 8 for more information about this). The guest was Chris Hewitt from Dunham Press Cider, based on the Dunham Massey estate. He explained how the number of cider apple and perry pear trees he had under cultivation had grown hugely in recent years. This means we might see more of his excellent, award-winning, ciders and perries.

The first award he received was from the 2020 North of England Cider & Perry competition, where Chris's Peterloo Perry won gold in the perry category. He is seen here (left) receiving his award from competition organiser Mike Gilroy.



The next award was rather more recent. Readers will know that Stockport Beer & Cider Festival runs competitions to find the Beer, Cider and Perry of the Festival. All of the awards were presented last year, apart from that for Cider of the Festival. This was won by Dunham Press's Dunham Cat Cider – Chris is seen here receiving his certificate from Cider Bar Manager Charlotte Bulmer.



Look out for Dunham Press ciders and perries on the Cider Bar at this year's Stockport Beer & Cider Festival. It's from 22 to 24 June at the Masonic Guildhall, 163-171 Wellington Road South, SK1 3UA.

Pub Walks with Chris Morris

Colne Valley

The Manchester to Huddersfield train line is a familiar stretch to real ale enthusiasts, stopping off at the many excellent pubs along its route. In the picturesque Colne Valley of West Yorkshire, this trek combines both great pubs and the great outdoors. The walk starts at Slaithwaite (pronounced Slawit) and ends at Marsden, featuring a pub at the start, middle and end. The walk is relatively easy, with an option for a more challenging hill climb to a fourth pub.

Train Information

A 35-minute train journey from Manchester Piccadilly is all it takes to reach the start of the walk. Services run every half hour during the day, and hourly in the evening, Monday to Saturday. On Sunday, the service is hourly. The train also stops at Stalybridge, Mossley and Greenfield on the way, which all feature excellent pubs. The ticket to buy is a return to Slaithwaite. For full timetable information, visit nationalrail.co.uk.

The Walk

This is a straightforward three-mile nature walk along the Huddersfield Canal. The terrain is mostly flat, except for some steep gradients at locks. Some areas will get muddy after heavy rainfall, so walking boots are recommended. The optional hill climb adds a further two miles plus 500ft of ascent. The OS Explorer map is OL21 South Pennines (OS app also available).

On exiting Slaithwaite Station, turn left to walk on the road under the railway bridge, then right down the hill for 200 yards to the



town centre for our first pub of the day. Habitually featured in the *Good Beer Guide*, the **Commercial** is a lively and friendly pub, attracting beer enthusiasts from near and far. Up to eight cask beers plus a cider are on handpump and there is always a good mixture of beer styles. On last inspection, the

cask beers were from Empire, Ashover and North Riding, with cider from Hecks. Dogs are welcome, and a wood-burning stove is in use during the colder months.

From the Commercial's front entrance, we cross over the road, turn right and follow the canal. Keeping the water's edge on our right, it leads us out of town, passing Empire Brewing on our left. After a mile's walk, we pass bridge 51 and lock 29E. Shortly afterwards, we exit the canal path to the left (signposted to Zapato) and cross the River Colne



via a bridge. Carrying straight on brings us to our mid-walk refreshment stop.

Zapato is a craft brewery located in a former textile mill with an attractive riverside setting. Popular with

canal walkers, and dog friendly, a vast outdoor area features at the front, with a number of tables under cover. Inside, the large mill windows, high ceiling and open plan layout give the refurbished interior an impressive display of light and space. A thoughtful selection of modern furnishings, plus an open log fire for winter, add

to the warm welcome. One cask beer is available, plus seven taps featuring a mixture of Zapato keg beer and cider. Hot food is often available at peak times from a van outside.

On returning to the canal, for those wishing to burn some extra calories, there is the option for an additional hill climb up to the **Rose & Crown**. This is a traditional pub catering mainly for diners, but its also popular with walkers. Timothy Taylor's Landlord and Empire White Lion were the cask beers on my last visit. A well as fine beer, your efforts are also rewarded with a stunning view from the large beer garden. The route to take is back along the canal to the last lock (29E), join the road and turn left to cross over the canal. Carry straight on up the hill, then right to pass through the railway tunnel to the houses at the top. Turn left here, along Booth Bank, then right and immediately left to climb up a stony track, then right up Green Lane. When this reaches a road, turn right, and the pub is a further 400 yards on.

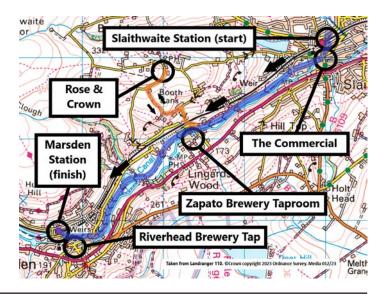
For those wishing for a more relaxing stroll, we continue along the canal to Marsden, keeping the water on our right as before. After one and a half miles, we reach bridge 59 and lock 42E where we find Marsden Station. A short walk left and down the hill brings us to our *Good Beer Guide* post-walk pub, of legendary status.



Brewery Tap is famous for its excellent cask beer, attracting admirers from far and wide. As well as a warm welcome, you'll be greeted with a handsome interior of dark wooden furnishing, high traditional ceilings, floorboards wooden and a cosy feel from

soft lighting. On my last visit, there were six cask beers from Riverhead, three from Ossett and six ciders. The food is recommended, too. With such a line-up, in such appealing surroundings, you'd be forgiven for delaying your train journey home!

For full pub details, including opening times, visit whatpub.com.









What's Brewing

Brewery News from around the region

New from Robinsons



There are two new beers in the pipeline. **HOPP** is a 4.3% 'New World India Pale Ale' and will be available in cask throughout June and July 2023 at selected Robinsons pubs. This beer is under Robinsons' Unicorn Brewing banner, which looks to experiment with new beer styles, and try different flavours from what you'd usually find as part of Robinsons core brands.

HOPP uses both English and American hops, including Goldings, Amarillo, Sultana, Cascade and Centennial.

Trooper turns ten years old in May, and Robinsons are looking to celebrate throughout the month. The beer, created in collaboration with Iron Maiden's Bruce Dickinson, has been exported to nearly 70 countries around the world and has sold over 35 million pints since its launch in 2013.



There will be a special anniversary pump clip that will be available from May to all pubs who have it on cask. Robinsons are also launching a very limited edition Trooper X, a 10% imperial stout. This will come in a 660ml bottle which will be available to purchase from both the Visitors

Centre from May and via their online shop.

Marble Awards





Marble **Brewery** continues to be some sort of awards magnet unsurprising really, when you consider the quality of the beers. On Saturday 8 April, lots of folk from CAMRA descended on Manchester's Marble Arch pub, the original home of the brewery, to witness the presentation of two more.

First up was a rather belated presentation from last year's Chorlton Beer Festival, where Ginger Marble won the Beer of the Festival award. This was brewed as one of a series to

mark Marble's 25th birthday. Marble Arch manager Jason Menzies is seen (top) with the certificate being presented by Trafford & Hulme CAMRA's Caroline O'Donnell.

More recently, the Wigan Beer Festival hosted one of the North West heats in the Champion Beer of Britain competition. This was for strong stouts and porters, and Marble took gold with **Marble Stout**. A representative of Wigan CAMRA is shown, bottom left, making the presentation.



If you visit the Marble Arch, make sure you wander into the corridor at the back. The walls have been turned into a picture gallery illustrating history of Marble Brewery. You'll see lots of familiar faces and events from the past - Opening

Times was very happy to let Marble use its own archive photos for

News in Brief



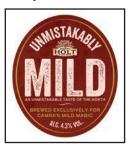
We've had good news and bad since the last Opening Times came out. On the downside came news Manchester's Alphabet Brewing had gone into administration. Alphabet has been around since

2014 and their tap room on North Western Street (pictured here) always seemed to be popular. They will be missed.

On the upside, Salford's Pomona Island Brew Co. is pressing ahead with its new tap room in Manchester City Centre. It's on Chapel Walks, just off Cross Street, and promises to be a large and impressive operation. As this was typed, the handpumps had just been delivered, so we can confidently expect cask and keg beers to be available.

Last time, we reported on Hideaway Brewery, which had relocated to a much bigger unit in Salford (pretty much next door to Hydes, in fact). Owner Dan Wright got in touch to let us know that. while he'd not got the on-site brewery tap open in time for Easter as planned, he has now brewed on his new kit.

Stockport & South Manchester CAMRA's Mild Magic may still have



a few days left to run by the time you read this. If you are very lucky, you might still be able to sample the special mild brewed by Joseph Holt for the promotion. **Unmistakably Mild** was brewed at 4.3% to give it a more intense flavour with "full and complex characteristics". It's darker than Holts usual mild and has plenty of malty, rich and roasted notes. The brewery has dry-hopped the beer with UK-grown Admiral hops which will add some extra

fruitiness. It really is very good, and those pubs that have taken the beer have reported very healthy sales.

Stockport Beer & Cider Festival 2023

Entertainment Preview

This year, the live music at the Beer and Cider Festival has been put together by the team behind Stockport Foodie Friday, Seven Miles Out Records and Stockport Music Map. They've had many years of organising music events in Stockport featuring local musicians and, for this year's Festival, they've booked five of the best cover bands in the North West, so don't miss all of

this this great live entertainment.



To kick things off on Thursday are one of Foodie Friday's favourite bands, the popular Hilda's Flying Ducks, who always go down a storm in Stockport Market Hall, with their set of classic indie covers that gets everyone dancing.

Singer Rob Medford explains why the band chose to call themselves after one of television's most iconic characters. "When we were growing up, Coronation Street was in its heyday and we all loved Hilda Ogden and the three ducks on her wall mural that she always called her 'muriel'. It's a nostalgic nod back to those days when the family used to all sit down and watch TV together. From the reaction we get, many people still love Hilda! We are keeping her memory alive!"



Friday afternoon brings a musical workout in the shape of the Ska Council, a ten-piece nutty boys and girls outfit giving a high octane performance with brass, keyboards and percussion. Ska Council

irresistible blend of uplifting ska and reggae to get you moving, including all the Two Tone heavy heavy monster sounds of Madness, The Specials and The Selector. We're pretty sure this council is going to get your vote.



For Friday evening, The Tall Faces take to the stage. Like their name suggests, this super-tight threepiece conjures up the classic beat sounds of the 1960s, with the soul and R'n'B music that inspired the Mod movement. The Tall

Faces are Chris on vocals and drums, Rick on bass and Chris on guitar, and these guys know how to make you move. Their repertoire includes everything from The Who to Otis Redding, so there'll be no long faces around when these guys are playing.



For the final day of the Festival, Ideal will be Forgery taking to the stage in the afternoon. A powerhouse of bass, drums, guitar and raw vocals, this emotive three-piece their own signature twist to rock and indie classics, and as they

say, "play music that gives you the feels".



Ending the Festival on a high are fireball five-piece **XL5** from south Manchester, who perform covers from across the decades and to suit all musical tastes. XL5 pride themselves on performing 'closeto-the-original' covers ranging from 60s classics by The Beatles and The Kinks, via the 'Madchester' sound of The Smiths, James, Oasis, Courteeners and The Stone Roses; right up to the 'noughties' with rock/pop/indie dance-floor fillers such as The Killers, Stereophonics and Pulp. They sometimes even throw in the odd surprise, such as when Mike Joyce from The Smiths joined them on drums for 'This Charming Man'.



The team from Seven Miles Out Records will be hosting the live entertainment and selling art prints of the Stockport Music Map, which documents the town's musical history from The Beatles to Blossoms, featuring over 200 hand-drawn illustrations by local artist Emily Flanagan. The Map has been featured in The Guardian, displayed on the walls of

R E C O R D S $\;\;$ pubs throughout Stockport, and is included in the exhibition at Stockport Museum in the Market Place. Stockport Music Map will be on sale at a special price exclusive to

Beer Festival patrons.

The music sessions will start at 3:45 in the afternoon and 8:45 in the evening. Each band will play three 30-minute sets with a 15-minute break between sets.



News Extra

More pub and brewery news from across the area

East Cheshire News



January saw the muchawaited reopening, after years of being closed, of the **Throstles Nest** in Congleton, with local licensee Michael Cooper at the helm. The pub has been impressively refurbished by Caldmore Taverns, who are based in Shropshire. It offers Draught Bass, which is supplemented by Mobberley

1924 and three other, usually local, cask beers. It is located near the entrance to the Biddulph Valley Way on Buxton Road, just beyond the town centre (about 600 metres past the Beartown Tap).

Meanwhile, over in Macclesfield, Anthony Greeves and friend Thomas Cason have opened the **Earl of Mercia**, in former restaurant premises on Church Street between Waters Green and the Town Hall. The pub is on two floors, with the bar at the far end of the ground floor, and additional seating and a pool table upstairs. It provides Macclesfield with its first regular outlet for Beartown beers, and also real ciders from local producer SiDa. Other cask beers are available on a rotating basis, together with a selection of unusual keg beers.



There have been a couple of reopenings in more rural areas. At the end of last year, the **Red Lion** in Goostrey was reopened as the **Space Invader** by the Cheshire Pub Company. It was named in honour of Sir Bernard Lovell, who was instrumental in the construction of the nearby Jodrell Bank radio telescope, but not all

locals agreed with the name change. As with other Cheshire Pub Co. establishments you find cask beers from Weetwood, but these are supplemented by Timothy Taylor's Boltmaker and others from local breweries like Merlin and Mobberley. Food is available and there is even a menu for dogs!



A couple of miles away, **Swettenham** has reopened Arms after a considerable investment by Robinsons Brewery and is being run under their Individual Inns brand. Initial offerings cask from Robinsons are Unicorn, Dizzy Blonde, Trooper

and Citra. A major area of investment has been in the kitchens. The menu, with vegetarian and vegan options, is available on its website.

There is some less good news over in Wilmslow. **Anthology** on Swan Street closed suddenly, again, at the end of March. It is not clear what site owners Greene King intend to do with it.

Indirectly related to pubs, there was considerable concern earlier this year when Arriva, the predominant local bus operator, announced that they were closing their depots in Macclesfield and Northwich,

and withdrawing all their services. It now appears that D&G Bus have largely replaced the withdrawn services, though with reduced frequency in many cases.

The Pelican, Manchester



As we reported last month, the team at Squawk Brewing have taken over the former Beatnikz Republic NQ bar, on the corner of Dale Street and Tariff Street in Manchester City Centre.

Renamed the **Pelican**, it opened at the end of March and seems to have been an instant hit. What was

formerly very bright and industrial is now a much more relaxing place to have a beer or two. Shades of grey and dark green form the main decorative scheme, the lighting is more subdued and plants



proliferate. The striking artwork on the walls comes from Marple-based Damian Whyatt (look for the illuminated section to the right as you enter).

with a programme of events including a monthly quiz night and film night, along v afternoon. What about the

It's hit the ground running,

with board games every other Sunday afternoon. What about the beer, you ask? It's Squawk and well-chosen guests, with three on cask and 14 on keg. There's a proper cider on handpump, too.

The Pelican is at 35 Dale Street and opens at 4pm Monday to Wednesday and 12 noon the rest of the week. Closing is at 10pm Sunday to Wednesday, 11pm on Thursday and 1am Friday and Saturday.

Inn Brief

There has been a change of hands at the **Crown**, Heaton Lane, Stockport, where Natalie Fiddes took over at the end of April. The Crown was starting to settle into a groove on the cask beer front and we are hoping that continues.

Elsewhere in Stockport town centre, we have seen the closure of both **Dr Feelgood** on the Market Place and the nearby **Glass Spider** on Vernon Street. Neither sold cask beers but were pleasant adornments to the town centre pub and bar scene. The Glass Spider was notably attractive and we hope that it does not remain closed for long.



In Wythenshawe, the Mountain Ash is now closed and boarded (as shown here). This means the eastern side of Wythenshawe is now only served by two pubs, the Cornishman and the Silver Birch. Equally, in Cheadle Hulme, the Hesketh remains equally closed and boarded, with

no apparent prospect of an early reopening.



great reasons to join CAMRA

- CAMPAIGN for great beer, cider and perry
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- Enjoy CAMRA

 BEER FESTIVALS
 in front of or behind the bar
- GET INVOLVED and make new friends
- 5 YOUR LOCAL
- 6 BEST PUBS IN BRITAIN
- Get great
 VALUE FOR
 MONEY
- DISCOVER
 pub heritage and the
 great outdoors
- Enjoy great
 HEALTH BENEFITS
 (really!)

What's yours?

Discover your reason and join the campaign today: www.camra.org.uk/10reasons



What's On

Local CAMRA Branch Diaries

Forthcoming events for the following local branches:

- * Stockport & South Manchester (SSM)
- * High Peak, Tameside & NE Cheshire (HPNC)
- * Central Manchester (CMCR)
- * Macclesfield & East Cheshire (MEC)

Formal Branch Meetings

CAMRA members only at these meetings.

Thursday 11 May – Petersgate Tap, 19a St Petersgate, Stockport, SK1 1EB. Starts 8pm. (SSM)

Monday 15 May – Commercial Inn, 137 Manor Park Road, Glossop, SK13 7SH. Starts 7:30pm. (HPNC)

Thursday 8 June – Magnet, 51 Wellington Road North, Stockport, SK4 1HJ. Guest speaker – Andy Slee, Chief Executive of SIBA. Starts 8pm. (SSM)

Saturday 10 June – The Gillery, 1-2 The Old Brow, Mossley, OL5 oAD. Starts 1:30pm. To be followed by a social in local pubs. (HPNC)

Monday 19 June – Church House, Buxton Road, Congleton, CW12 2DY. Starts 8pm. (MEC)

Social Events & Presentations

Thursday 11 May – 2023 Cider Pub of the Year presentation to Fierce Bar, 57 Thomas Street, Manchester, M4 1NA. From 6:30pm. (CMCR)

Friday 12 May – 2023 Club of the Year presentation to Ladybarn Social Club, 13 Green Street, Ladybarn, M14 6TL. From 8pm. (SSM)

Friday 12 May – Local Social in Gee Cross. See branch website for full details. (HPNC)

Friday 19 May – Reddish Stagger: 7:30pm Grey Horse, 99 Broadstone Road, SK5 7AS; 8:30pm Reddish Ale, 14 Broadstone Road, SK5 7AE; final pub Carousel, 156 Reddish Road, SK5 7HR. (SSM)

Saturday 20 May – 2023 Pub of the Year presentation to Silly Country, 121 Market Street, Droylsden, M43 7AR. From 1:30pm. (HPNC)

Thursday 25 May – Pub of the Month presentation to the Grove Inn, 652 Ashton New Road, Clayton, M11 4AT. From 8pm. (SSM)

Tuesday 30 May – Weekday Wander in East Manchester. First pub: Vale Cottage, Kirk Street, Gorton, M18 8UE. Full details on website: www.ssmcamra.co.uk/#wanders (SSM)

Saturday 3 June – 2023 Cider Pub of the Year presentation to Stalybridge Station Buffet, SK15 1RF. From 1:30pm. (HPNC)

Saturday 10 June – 2023 Club of the Year presentation to Poynton Legion Club, George's Road West, Poynton, SK12 1JY. From 1:30pm. (HPNC)

Saturday 10 June – Trip to Chorley. See branch website for details. centralmanchester.camra.org.uk (CMCR)

Saturday 10 June – 2023 Pub of the Year presentation to the Castle, 29 Church Street, Macclesfield, SK11 6LP. From 12:30pm. (MEC)

Friday 16 June – Burnage Stagger: 7:30pm Farmers Arms, 254 Burnage Lane, M19 1EN; 8:30pm Beer Shop, 13 Kingsleigh Road, Heaton Moor, SK4 3QF; final pub Parrswood, 356 Parrs Wood Road, M20 6JD. (SSM)

Thursday 29 June – Pub of the Month presentation to the Victoria, 438 Wilmslow Road, Withington, M20 3BW. From 8pm. (SSM)

Wednesday 5 July – Weekday Wander in Wigan. First pub: Raven Hotel, 5 Wallgate, Wigan WN1 1LD. Full details on website. (SSM)

CAMRA Awards

Recent Presentations



The Stockport & South Manchester branch finally caught up with its backlog of awards when the **Fletcher Moss** in Didsbury received its Pub of the Year R u n n e r - u p certificate for 2022.

This thriving pub has a variety of different areas for

all tastes, together with an attractive beer garden at the back. It's run by real ale enthusiast Martin Devlin, who keeps the wide range of Hydes beers in superb condition. Martin is seen here (left) receiving his award from branch treasurer, Jim Flynn.

The Stockport & South Manchester Pub of the Month for January was the **Swan With Two Necks**, on Prince's Street in the town centre.

This popular, lively Robinsons house is one of several local pubs to feature on CAMRA's National Inventory of Heritage Pubs – a record of around 270 pubs from all over the country which retain more



or less unspoilt interiors. The Swan With Two Necks was rebuilt in 1926 and, apart from the loss of some fixed seating in the front room, it has remained pretty much unchanged since then.

In 2020, the tenancy was taken on by Geoff and Maria Troughton, who had already made a name for themselves at the nearby Arden Arms (which they still run). Geoff runs the cellar in both pubs and so the beer quality is second-to-none. Geoff and a member of his bar team are seen here with the award.



Stockport & South
Manchester's Pub of the
Month for February was the **Grey Horse**, on
Broadstone Road in
Reddish.

This Holts house underwent a refurbishment in August last year and now comprises a large, comfortable lounge and a spacious, L-shaped vault. Outside at the rear is a big garden for the warmer months, while at the front is café-style street seating.

Licensee Helen Partington has been in charge for three years. She has numerous years of experience in the licensed trade, and has

worked hard to make the Grey Horse a centre of the community. She is pictured here receiving her award from CAMRA's Ray Cronie.

REFRESHING TO THE LASS DROP



SEE: STRAW

SMELL: CITRUS, TROPICAL FRUIT

TASTE: HOPPY, FULL BODIED

BITTER: 1-5



