

OPENING TIMES

NOVEMBER 2016 / FREE

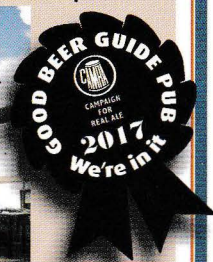
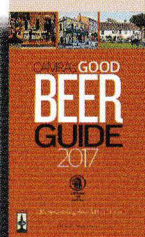


**INSIDE: DENTON SURVEY / ORIGAMI
BREWING CO / CAMRA DISCOUNTS /
WINTER WARMER WANDER PREVIEW**



The Railway

Avenue Street, Portwood, Stockport



15 handpumps serving beers from Pennine, Outstanding and Moorhouses plus Pictish Brewer's Gold at all times

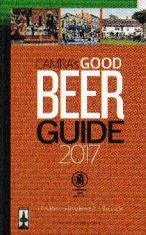
Changing guest mild and three additional guest beers at weekend

Changing guest cider

Large range of foreign bottled beers

Open 12-11 Monday to Saturday;
12-10.30 Sundays

Tracy Mullen, loved and greatly missed
Will never be forgotten



The Crown Inn, Heaton Lane

16 Handpumps

Real Cider Guest Lagers Foreign Beers
Lunches Served

12 - 3pm Monday - Friday

Special Occasions Catered For

Folk & Accoustic night

Every Tuesday from 8.30 pm

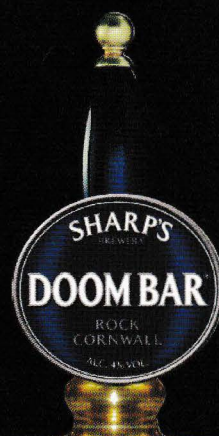
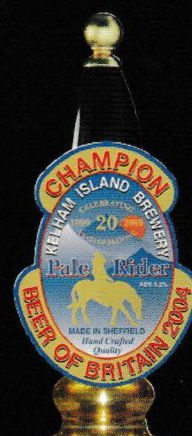
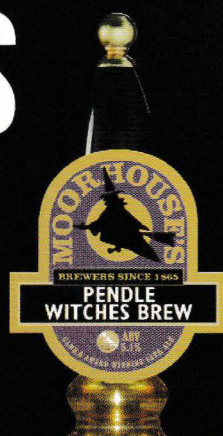
Come along and have a sing or strum

Open every day from Noon

<http://thecrowninn.uk.com>

QUALITY ALES AT WETHERSPOON

Featuring great ales such as



THE BISHOP BLAIZE
708 Chester Road
Stretford
Tel: 0161 873 8845

THE TIM BOBBIN
41 Flixton Road
Urmston
Tel: 0161 749 8239

THE SEDGE LYNN
21a Manchester Road
Chorlton-cum-Hardy
Tel: 0161 860 0141

THE GREAT CENTRAL
Wilmslow Road
Fallowfield
Tel: 0161 248 1740

THE FORD MADOX BROWN
Wilmslow Park, Oxford Road
Tel: 0161 256 6660

THE J. P. JOULE
2a Northenden Road
Sale
Tel: 0161 962 9889

THE MILSON RHODES
Unit 1D, School Lane
Didsbury
Tel: 0161 446 4100

THE GATEWAY
882 Wilmslow Road
East Didsbury
Tel: 0161 438 1700

OPENING TIMES

Opening Times is produced by the Stockport & South Manchester Branch, the Trafford & Hulme Branch, the Central Manchester Branch and the High Peak, Tameside & North East Cheshire Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the Salford Branch and the Macclesfield & E Cheshire Branch. 7,600 copies a month are printed by Oxuniprint Ltd, a division of Oxford University Press and distributed throughout Stockport, Trafford, Manchester and Tameside. There are also many outlets in Macclesfield & East Cheshire, High Peak and Glossop.

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

Trading Standards

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

www.citizensadvice.org.uk/index/getadvice/consumer_service.htm
Their telephone no. is 03454 04 05 06.

To report a matter to Trading Standards go to:

www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards/

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

Subscriptions

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

Copyright

Unless otherwise stated all material in *Opening Times* is the copyright of CAMRA, the Campaign for Real Ale. Please contact the editorial address if you wish to reproduce anything in *Opening Times*.

Public Transport

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

Disclaimer

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

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

Contributors to this issue: John Clarke, Alan Gent, Dave Hanson, Peter Butler, Pete Farrand, Neil Worthington, Paul Felton, Dave Burston, Robin Wignall, Peter Edwardson, Tom Lord, Jon Gobbett, John O'Donnell, Dave Sheldon, Stuart Ballantyne, Graham Privett, Jim Flynn, Peter Alexander, Lawrence Bamber, George Elmslie and Beverley Gobbett.

Distribution Manager – Janet Flynn

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

CLICK & COLLECT

YOU CAN NOW BUY BOXES OF OUR
LOCALLY-BREWED
BEERS ONLINE
AND PICK THEM UP
AT A TIME
THAT SUITS YOU.

BOLLINGTONBREWING.CO.UK

OR ENJOY OUR BEERS IN OUR
THREE CHESHIRE PUBS

**THE PARK
TAVERN
MACCLESFIELD**



**THE VALE
INN
BOLLINGTON**



**THE CASK
TAVERN
POYNTON**



**THE BOLLINGTON
BREWING CO.**

What's On

Local CAMRA Branch Events, Information and News

Your Local CAMRA Contacts & Websites

Stockport & South Manchester (SSM)

www.ssmcamra.co.uk

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

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

Contact: Dave Hampshire; talldave@gmail.com

High Peak, Tameside & NE Cheshire (HPNC)

www.hpneccamra.org.uk

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

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk

Contact: Rob Nicholson 07983 524102;
social@eastcheshirecamra.org.uk

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

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

Central Manchester (CMCR)

www.centralmanchestercamra.org.uk

Contact: enquiries@centralmanchestercamra.org.uk

Local CAMRA Events open events in blue

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Social Media

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



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

Trafford & Hulme: www.facebook.com/thcamra

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

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

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



Stockport & South Manchester: @SSMCAMRA

Trafford & Hulme: @THCAMRA

Salford: @NorthMancsCAMRA

Macclesfield & East Cheshire: @MECCAMRA

Central Manchester: @MCRCentralCamra

Pub of the Month

Ye Olde Cock, Didsbury



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

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

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

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

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

STEPHENSONS
A FAMILY BUSINESS
Supporting The Catering Trade Since 1868

The Pub of the Month award is sponsored by Stephenson's, a local family firm that has been supplying the local pub and catering trade for over 140 years. Check out their advert on this page.

FAMILY RUN, MULTI AWARD WINNING FREE HOUSE

14 hand pumps and an extensive range of bottled beers and cider.

GOOD BEER GUIDE PUB 2017
We're in it

THE MAGNET
51 Wellington Road North, Stockport, SK4 1HJ
www.themagnetfreehouse.co.uk
Open: Mon-Thur 4-11pm, Fri-Sun 12-11pm

We now have 6 Craft Kegs

STEPHENSONS
A FAMILY BUSINESS
Supporting The Catering Trade Since 1868

Proud Sponsors Of PUB OF THE MONTH!

Visit The Largest Catering CASH & CARRY
In the North!
Next to the Alma Lodge on the A6, Stockport.

Buy Online:
stephensons.com

disposables | cleaning | crockery | glassware | bar & kitchen equipment | cutlery

The New Oxford

Continental Style Real Ale Bar

Bexley Square, Chapel Street, Salford, M3 6DB
0161 832 7082

Open Daily 12 noon to 12 midnight

Food available 12 noon - 4.00pm

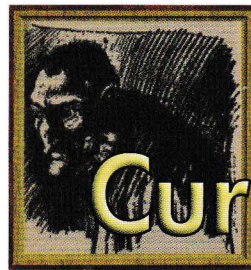
Monday to Friday

Up to 20 cask ales and ciders

Belgian and German draught
and bottled beers

A warm welcome awaits at the
Good Beer Guide 2017 and multiple
CAMRA award-winning pub

Branch and Regional
Cider Pub of the Year 2014



Curmudgeon

Which Side Are You On?

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

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

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

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

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

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

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



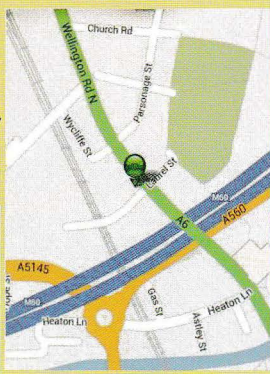
The MIDLAND

19 Wellington Road North, Heaton Norris, Stockport SK4 1HJ
www.themidlandpub.co.uk info@themidlandpub.co.uk

A traditional pub
serving a range
of ever changing
Cask Ales

Open
Noon everyday
Until 11pm
Sunday - Thursday
Midnight
Friday & Saturday

Live music
every other
Friday Night



Marble Awards



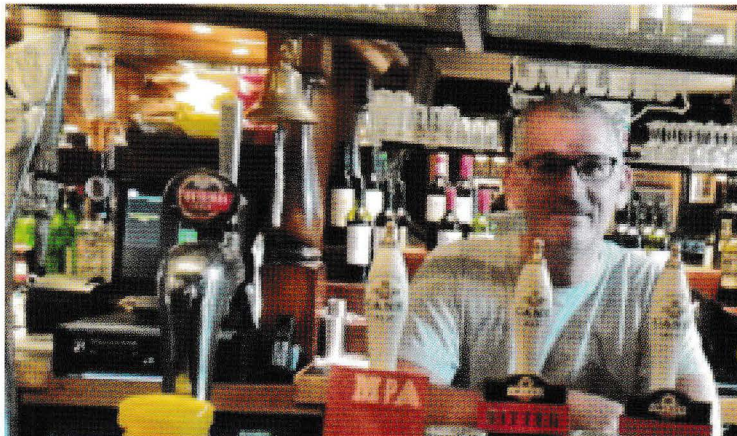
Trafford and Hulme Branch recently took the opportunity to present two awards to Manchester's

Marble Brewery. Marble won two awards for their excellent Early Grey IPA at this year's Chorton Beer Festival. One award was a runner up in the Beer of the Festival contest while the other was for a second place in the North West regional heats for the Champion Beer of Britain in the "Speciality Beer" category.

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

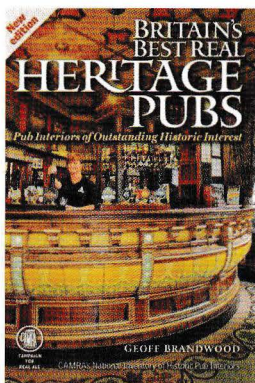


The Brook Does It Again!



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

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



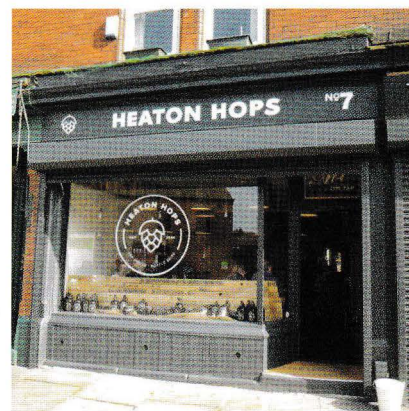
After 18 months in preparation the new edition of **Britain's Best Real Heritage Pubs** was launched at this year's Great British Beer Festival. This time round there are 260 main entries of National Inventory pubs plus 75 'try alsos', while the number of illustrations has been doubled to a massive 670,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

Food & Drink Awards

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



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

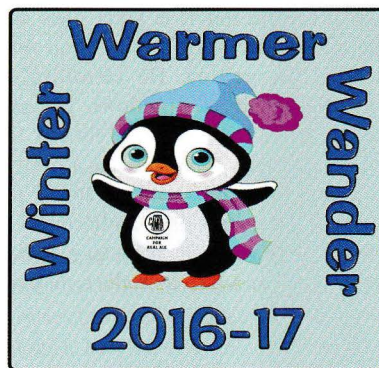


A new award category for 2016 was Craft Ale Bar of the Year and the inaugural award was won by **Heaton Hops** on School Lane in Heaton Chapel. Opened April 2015 by well-known Stopfordian beer fan Damien O'Shea, Heaton Hops is set in converted shop premises and is a cosy and convivial place to have a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

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

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

Winter Warmer Wander



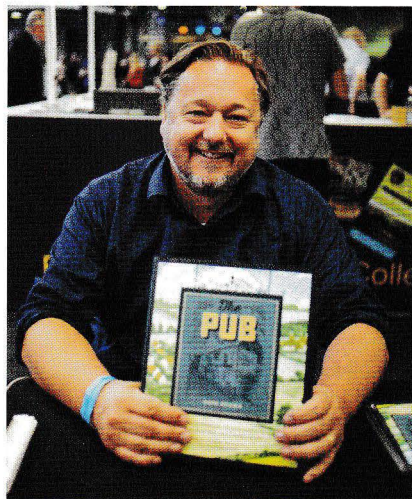
December is not only time for Christmas it's also time for the **Winter Warmer Wander**. This year's event runs from Friday 2nd December to Sunday 8th January. There are lots of prizes to be won including t-shirts and hampers of bottled beers. There are some new pubs taking part this time and once again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

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



Book Review

The Pub by Pete Brown



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

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

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

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

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

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

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

beefed up a little.

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

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

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

Letters to the Editor

From Mike Gorman:

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

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

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

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

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

From South Manchester Drinker:

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

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

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

High Peak Pub Scene

Robin Wignall & Tom Lord with News and Views

Peak Practice

With Robin Wignall

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



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

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

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

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

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

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



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

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

High Peak Pub News

With Tom Lord

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

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

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

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

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



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

SSM CAMRA Pub of the Year 2010

Railway Heaton Norris

Stockport's Award Winning Community Pub

Good Beer & Good Cheer

We're in the Good Beer Guide 2016

Hand Pulled Ales
Holts Bitter plus 4 changing guest ales

Live Music
Modern/Mainstream Jazz every Sunday
Open Mic every Friday
Rock & Roll - 1st Saturday of Month
Hazel Moor Sea Anglers Club - 1st Wednesday of Month

Pub Games
6 darts/crib teams and 2 pool teams

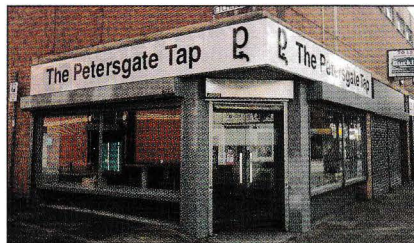
74-76 Wellington Rd North, Stockport SK4 1HF
Tel: 0161 477 3680
Buses 192 & 22 pass by the door

Heard at the

Pub News covering Stockport, Manch

Petersgate Tap

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



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

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



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

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

Rising Sun, City



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

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

BOOTLEG BREWING CO.

Contraband 3.9% ABV

Spun Gold 4.0% ABV

Urban Fox 4.2% ABV

Speakeasy 4.2% ABV

Chorlton Pale Ale 4.0% ABV

Street Back 4.3% ABV

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