

OPENING TIMES

SEPTEMBER / OCTOBER 2022

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About Opening Times & Contacts

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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>. Local advertising John Clarke (as above) or contact Neil Richards MBE at n.richards@btinternet.com

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 contact the Consumer Service at the following address:

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Their telephone no. is 03454 04 05 06. To report a matter to Trading Standards go to:

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

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

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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Social Media

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

Stockport & South Manchester:

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Twitter – @SSMCAMRA

High Peak, Tameside & NE Cheshire:

Facebook – www.facebook.com/HPTNECCAMRA

Central Manchester:

Facebook – www.facebook.com/groups/CentralManchesterCamra

Twitter – @MCRCentralCamra

Macclesfield & East Cheshire:

Facebook – www.facebook.com/groups/897449270304045

Twitter – @MECCAMRA

CAMRA Discounts

A list of all pubs generously offering a discount to CAMRA members can be found at camra.org.uk/join/membership-benefits/real-ale-discount-scheme/

Front Cover

It's cider and perry time. This display was seen at Hecks Cider in Street, near Glastonbury, and multiple award winners at Stockport Beer & Cider Festival.

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Distribution Manager – Janet Flynn

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The Petersgate Tap



Winner Stockport Cider Pub of the Year
2018, 2019, 2020, 2022

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Cider Pub of the Year
2018, 2019

Good Beer Guide 2018, 2019, 2020,
2022



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Pubs of the Month

Stockport & South Manchester Winners for September and October



The Stockport & South Manchester CAMRA Pub of the Month award for September goes to the Milliner in Davenport. Lawrence Devaney has been along.

The Milliner is a micropub that manages to balance beer, food and socialising. It was opened by owner Eddie Greaves in July 2020, after reconstructing a complete side of the building, managing downtime due to a pandemic, and struggling with limited 'cellar' options.

The pub is now in a good place, with building, cellar and staffing optimised. It is promoted as a local bar with their Facebook page describing the business as a "Community bar/restaurant specialising in food and drink with a story, whilst supporting the local community, residents and suppliers".

Expect to see quality beers, lagers and ciders, with the usual alternatives. Real ale options are normally covered by two handpumps, although three are available for use. The two operating when *Opening Times* visited were dispensing Bollington Best, a semi-permanent option, and Chadkirk's 'The Milliner Brew', brewed specially for the Stockport Beer & Cider Festival 2022. Cider drinkers are not forgotten, with cider from the Holmes Chapel-based award-winning makers, SiDa.

Eddie's sense of humour resonates in the food menu, which includes favourites such as Kennerley Kebab, Da Veganport Burger and Shaw Heath Beef. The local residents have welcomed the Milliner, as evidenced by the number who are now regulars, either enjoying a session with friends or popping in for a quick drink. The bar is dog-friendly and, as the writer can confirm, the dogs are also drinker-friendly.

The Milliner is at 179 Bramhall Lane, Davenport, and could not be easier to get to, as the 378 and 379 buses drop you off by the door. Users of the 192 alighting at Nangreave Road can walk down Hallam Street and through Hallam Park in five minutes to the Milliner. Davenport Station on the Buxton line is also just a five-minute walk away.

Taking everything into consideration, the Milliner is a worthy winner of Stockport & South Manchester CAMRA Branch Pub of the Month for September. Come along on Thursday 22 September to celebrate with Eddie, his staff and the regulars.



The October Pub of the Month winner is the Beer Shop on Kingsleigh Road in Heaton Moor. Opening Times editor John Clarke explains why it has won.

Tucked away in deepest suburbia, the Beer Shop has long been something of an oasis in this part of Stockport (and, indeed, in Burnage just down the road).

It was opened in 2011 by Dean Hilton, who planned it as a retirement project. This rapidly got out of hand and Dean finally retired in September 2020, when the business was taken over by Finnish ex-pat Markus Sorsa, who moved to the north-west from London when his wife got a job in Hyde.

Since Markus took over, he has refocused the business so that the Beer Shop is much more of a pub and less of a shop. That's not to say there isn't still a range of beers to take away, with the focus largely on local breweries, supplemented by a good range of German bottles. There has also been a significant refurbishment and redecoration. Mixed furniture, natural wood, and brightly coloured fabrics create a sixties vibe. Vintage film posters and glassware add to the bohemian feel.

The cask beer range has now settled down to three beers on handpump, usually all from local breweries, and including one dark beer. Alongside these are three on keg, one of which is an imported German lager.

Trade is building well, and the Beer Shop now seems to be developing a good local trade. However, its location shouldn't deter visitors from further afield, as buses 25 and 197 from both Stockport and Manchester will drop you close to the end of the road. They will certainly be put to good use when we present this very well-deserved award on Thursday 20 October from 7:30pm. Please join us to celebrate the Beer Shop's ongoing success.

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Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

New Faces at the Crown



Carl Halliwell and Laura Isaac took on the **Crown**, Heaton Lane, Stockport, on 30 June, together with their family. Their initial enthusiasm to open as quickly as possible soon turned to realism when previous standards were found to not match theirs. A hard week's work and some cellar innovations later, they opened with an interesting selection of cask ales. *Opening Times* visited (and not for the first time) when the temperature in the shade was over 30 degrees, but Carl's attention to beer quality delivered pint after pint of perfectly conditioned ales. We wish Laura, Carl and their family a successful future at the Crown.

The Libertine, Withington



The **Libertine** officially opened its doors on Friday 12 August and looks to be a serious addition to the south Manchester beer scene. It's a skilful reworking of the old NatWest bank on Wilmslow Road, at the Manchester end of the village, and seems to have been an instant hit.

Although the interior walls have been left artfully distressed, many of the other original features have been fully refurbished, and the end result is a spacious and airy place in which to drink and eat.

It comes from the team behind **Cottonopolis**, on Newton Street in Manchester's Northern Quarter, and the **Edinburgh Castle** in Ancoats. The high standards they have brought to those two outlets are in evidence here. An inventive menu is available all day with some emphasis on open-fire cooking. Live music and DJs feature in the evening to keep everything rolling along. The bar features four

handpumps, while only two were in use when *Opening Times* called, the plan is to have a range of four cask beers.

The Libertine is open from 12 noon (10am on Saturdays) until 11.30pm. Well worth a look, we think.

Ups and Downs



Well, mainly downs but it's not all bad news. We thought that Greene King had sold the **Farmers Arms** in Cheadle Heath, Stockport, but it seems not. It won't be reopening though, as they have applied for permission to knock the pub down and replace it with a

drive-through Greggs. The closed **Beech Tree** in Heald Green seems similarly doomed, as it is now being advertised for sale with planning permission for a residential development. In West Didsbury, the **Greenfinch** is being converted into offices. We should also record here that the **Railway**, Portwood, was demolished in July. It is pictured above in its death throes.

In Cheadle Hulme, the **Hesketh** was closed as we went to press, as was the **Heaton** in Heaton Mersey. We do expect both of these to reopen, and indeed they may have done so by the time you read this.

In Didsbury, the **Famous Crown**, famous at the moment for not having reopened since the first lockdown, appears to have the builders in. According to the signs outside, the contractor doing the work is a hospitality specialist, so perhaps it still has a future as a pub.

Reddish Ale



The renaissance of the Reddish beer scene continues. It's about to take another step forward with the opening of **Reddish Ale**, a project by Craig Ballinger, who has relocated from Tuscany to set up his new bar.

Craig is not unfamiliar with the locality as he is a co-owner of the **Bottle Mill** in Broadstone Mill. His new venture is nearby, on Broadstone

Road, just down from Houldsworth Square, and somewhat appropriately was previously an Italian restaurant.

There will be three cask ales on the bar, alongside six keg lines, including a dedicated cider line and a nitro stout (which won't be Guinness). Real cider, via bag-in-box dispense, will also be sold. Craig aims to support local brewers, so expect to see the likes of Steelfish and Thirst Class on cask, along with classics such as Red Willow and Thornbridge.

Food will be 'pub grub' like ploughman's, scotch eggs and sausage rolls, alongside soups and sandwiches etc. Most things will be made in-house, including the bread.

This very welcome addition to Reddish is due to be open by mid-September. *Opening Times* will be along.

See page 11 for more pub news...

East Cheshire Update

Macclefield & Congleton News with Pete Farrand

Sudden Closures

There was some bad news in the Macclefield area recently. At the end of June, the oddly named (for many people) **Wet Led Bar** on Church Street closed suddenly without explanation. Although this pub only opened in 2018, it had established itself as a local music venue.



More of a shock was the sudden closure at the end of July of the **Treacle Tap** on Sunderland Street and its sister pub in Congleton, the **Young Pretender**. The Treacle Tap was the first micropub in the locality and it pioneered a more inclusive pub environment, with

language groups, Stitch & Bitch and a popular Sunday Quiz.

More recently, at the end of August, the **Brewhouse & Kitchen** brew-pub in Wilmslow closed. This pub will be much missed by local cask ale fans; it had produced an interesting range of seasonal beers in its gleaming copper-finished brewery (although they weren't always available on cask).

At the time of writing, the future of all these pubs is unknown.

Award for the Castle



Not all the news is bad, however. The **Castle** on Church Street has received recognition for its spectacular recent renovation. Its owners have been presented (jointly with another pub) with the Historic England Conservation award organised by CAMRA. This historic pub closed in 2015 and was, for a while, thought to be permanently lost. It reopened in September last year. The damaged decorated plaster ceiling in the front lounge was carefully restored and the whole pub has been sensitively redecorated, with the lighting improved to



highlight the many unique features of this historic pub. The most striking feature as you enter is the display case and former off-licence hatch on your right.

The Hanging Gate

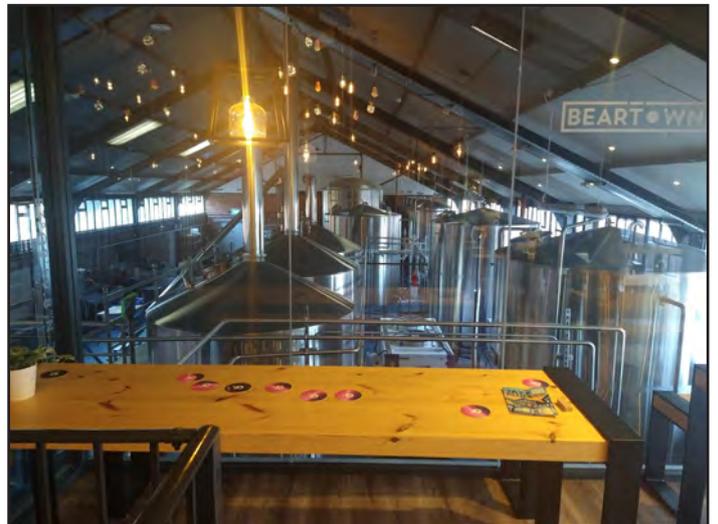
The **Hanging Gate**, on Meg Lane in Higher Sutton, has now partially opened inside after originally reopening outside last year, following its closure by previous owners, Hydes, in December 2017. The small snug with the main bar is open, along with an adjacent larger room.



Speaking to the owners, they are still committed to fully reopening the pub but are mindful of the current adverse situation and not to spend beyond their means, so it could be some time before the pub is fully reopened. The pub itself does not offer food but they have frequent street food pop-ups advertised on their website (thehanginggate.com). Well worth a visit; the view of the surrounding countryside

from the outside terrace is spectacular.

Beartown's new tap



Meanwhile, over in Congleton, **Beartown Brewery** has opened a new bar on a mezzanine floor within its brewery from which the brewing kit can be seen below. To avoid confusion with their long-established nearby pub, the **Beartown Tap**, the new bar has been called the **Den**. There are up to three Beartown beers available on cask, together with more on keg taps. This brings the total of Beartown establishments in Congleton to four, the other two being the **White Lion** on the High Street and the **Wonky Pear** on Cross Lane, near the station.

Happy Valley



Over on the other side of Macclefield town centre, the ambiguously named **Ox-fford/73 & Pizza** on Oxford Road has been renamed **Happy Valley Tap & Pizza**. In 2018, the Happy Valley Brewery was sold as a going concern by its original owner Dave Hughes to Junction Leisure and relocated to an

outhouse at the rear of the pub. The pub always has a range of Happy Valley beers available in cask form on the bar, plus cans and bottles to take away, and, needless to say, the food offering is mainly a large choice of pizzas.

Hash House Harriers



Manchester Hash House Harriers flash-mobbed the city centre on 13 August for their first Red Dress Run since the dreaded lockdowns, *writes Heather Airlie.*

Hashing is a form of non-competitive orienteering running with the main objective of working up a decent thirst. Great emphasis is placed on the social aspects – particularly the refreshment session at the après-hash. It is emphatically a fun activity and must not be taken at all seriously.

The Hash, as it is known, began in Kuala Lumpur, Malaysia, in 1938, when a group of restive British company men started a 'hare and hounds' running group. They named the group after their meeting place, the Selangor Club, aka the 'Hash House'. Hash House Harrier runs were patterned after the traditional British public school paper chase. Most now use chalk and flour to mark the route.



The Red Dress Run is a charity run, named for a harriet (female participant) who originally turned up to an event wearing a red dress and heels. After the ribbing she was given, she completed the trail and participated in many more runs. When she succumbed to cancer, the red dress run for charity was born. All participants wear a red dress, including the men. This makes for quite a spectacle and helps attract donations.

On this occasion we met up at the **Britons Protection**. Following a trail set by the hares, we then took in **Seven Bro7hers** at Middleton

Locks, the **Sir Ralph Abercromby**, **Flok**, **Cask Ancoats**, the **Molly House** and back to the Britons Protection. The total mileage was about six miles, with funds raised nearing £200. This was donated to the Ukrainian Humanitarian Fund.

Although hashes vary in style across the world, here in Manchester we keep it simple. We meet up at a pub, preferably serving real ale, near public transport, then run to another drink stop. This can be a pub or something less formal. The number of drink stops can be between one and several, and generally start and finish at the same venue.

We meet every Thursday at 18:00 in the city centre at the Molly House, Richmond Street, for a short, social run. Our main runs are held on the second Sunday and the fourth Saturday at 14:00. We are a laid-back hash group and the on-out (set off) is about 14:30 so there is plenty of time to imbibe some pre-trail liquids. Well-behaved dogs and children are normally welcome (venue dependent).

We mostly hash in green areas within Greater Manchester close to good public transport links. We sometimes invade other areas/hashes and we try to have an urban city centre trail, with more emphasis on socialising, once a quarter.

If you think this might be for you, check out the website <http://www.manchesterh3.co.uk> or our Facebook page, **Manchester Hash House Harriers**, for more information.

Forthcoming dates:

Saturday, 24 September: Northern Whisper Tap, Ramsbottom BLO 9HT. Dogs and well-behaved children are welcome on the trail and in the venue, with the trail a mix of road and off-piste.

By public transport, take the X41 from Chorlton Street bus station in the middle of Manchester, about 45 mins. There's ample parking nearby, but please avoid the supermarket as they may fine you for overstaying/not using their facilities.

Sunday, 9 October: Chorlton Tap, Chorlton M21 0UE. While there is limited street parking nearby, the bar is opposite Chorlton tram stop, so public transport is recommended.

Saturday, 22 October – TBC

Remembering Alan Hunt



The **Samuel Oldknow** is very sad to announce that it has recently lost a good friend and member of staff, Alan Hunt, *writes Margaret Meynell.*

We opened our doors in March 2016 and, a few weeks later, Alan became our first employee. He grew up and went to school in the Bredbury and Romiley areas and, later in life, Marple became his socialising ground. He was consequently an ideal bartender for the pub as he was already a part of the local community.

He became an integral part of the business and was much loved and respected by staff and customers, always making newcomers

welcome. Alan was always happiest listening to the banter of the regulars at the 'big table', while expertly managing to avoid being drawn into discussions

Alan had been staying with his brother and family during his illness and was so grateful for their care and attention. During his illness he continued to remain positive and even talked recently of how much he was looking forward to getting back behind the bar and seeing all his friends again. He very sadly lost his fight and passed away peacefully on 9 August. RIP Alan, you will be greatly missed.

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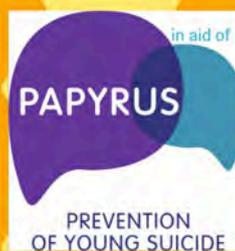


For information visit the Central Manchester CAMRA website.
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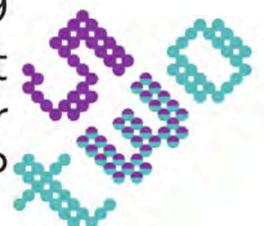
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News Extra

More pub and brewery news from across the area

Big Trip Brewing

Manchester's newest brewery, **Big Trip Brewing**, launched its beers into the trade at the end of August. The first beers, which seem to have been an immediate hit, were sold at the **Crown & Kettle** and the **Britons Protection** in Manchester City Centre.



Big Trip is a project by Simon Chantler (pictured left), who is head brewer, and Jonathan Amooore, both of whom have ten years' experience in the brewing industry behind them. The ten-barrel kit, from Rossendale Sheet Metal Works, is based in a spacious unit just off Poland Street in Ancoats.

There are plans for a brewery tap on site, which will also make use of a garden to the

back of the premises, and which looks out over playing fields, but the first priority has been to get brewing.

The beers will be about 70 per cent cask and 30 per cent keg. The first three, all vegan, unfiltered and cask-conditioned, are:

Spektrum (3.9%) – a session pale ale brewed using Citra and Strata hops. It's extra pale and comes with a slight haze, and big citrus notes on both the nose and palate.



Beautiful Things (4.2%) – a session New England IPA with El Dorado and Mosaic hops. This is 'soft, juicy and creamy, with the expected haze'. Again, there are lots of citrus notes, with mango too, and a full, soft mouthfeel.

Desperately Seeking Dopamine (5.7%) – this is a double dry-hopped IPA with Idaho 7 and Strata hops. Described as 'the perfect hazy juice bomb', there are lots of peach, melon and strawberry notes here, along with some

pepperness, too.

The plan is to launch a new beer every month, with craft kegs and cans coming along soon.

If you are a pub or bar that fancies trying these beers then you can contact Big Trip by email at jonny@bigtripbrewery.com or call on 07931 557943.

Thirst Class Collaboration

We recently teamed up with the band Tigguo Cobauc to brew up an exciting collaboration, writes *Thirst Class Ale's Richard Conway*. Long-time friends of the brewery, with a common love of great beer, they approached us about making a beer together to accompany their latest album, *Trial By Combat*. We jumped at the chance, and the beer, also named **Trial By Combat**, was born.

Being a metal band, the obvious choice may have been to brew something big and dark, an imperial stout maybe, but we dodged the cliché as the band wanted to brew something pale and sessionable – perfect for drinking a few cans of whilst listening to the album, or

perhaps a few pints of cask while watching them perform live during their upcoming tour.



The resulting beer is a 4.2% pale ale with a mix of pale and crystal malts. We've layered up some great hop flavours from Galaxy and Amarillo boil hops with a Centennial dry hop for added aroma. The flavours are pine and citrus and the beer has a very tasty bitter finish.

From Nottingham, Tigguo Cobauc effortlessly blends Doom, Sludge and Extreme Metal into an intense and unique Blackened Sludge style, boasting bass/vocals, epic fuzz-

drenched guitars and pounding drums.

You can check out the band on Instagram [@tiggucobauc](https://www.instagram.com/tiggucobauc) and you can get the beer direct from thirstclassale.co.uk – it's available in cans, casks and kegs.

Ventile at the Station Hop



There has been a change at the **Station Hop** in Levenshulme. Amanda Finch and Chris Buxton have taken a step back and have rented the pub to **Ventile Brew Co's** Dave Foulger (pictured left), who now runs the popular Stockport Road bar.

No changes are planned, apart from the introduction of some Ventile beers on the keg taps, and, hopefully, also on one of the handpumps. Dave tells us that

production at Ventile is ramping up again following a hiatus caused by a shortage of keykegs. The tap at the brewery in Reddish has now closed, as its function has been taken over by the Station Hop.

News in Brief



Every cloud, as they say. The closures of the **Silver Jubilee** in Heaton Norris and the **Railway**, Portwood, have been partially responsible for an uplift in trade at the other **Railway**, on Wellington Road North. So much so, in fact, that owner Ray Ford has reintroduced guest beers. Up to four are available, and usually

come from breweries whose beers are rarely seen elsewhere in the town.

The **Levenshulme**, in Levenshulme, which seems to have had a chequered history in recent years, has reopened following a very impressive refurbishment by the Craft Union Pub Co. Cask beer has also made a welcome return and, when *Opening Times* called, both Sharp's Doom Bar and Taylor's Landlord were on handpump.

In Dukinfield, the **Angel** is under new management. Real ale will continue to be sold. In mid-August, two of the four handpumps were in operation, and we understand that all four should be before long.

Scribbles on a Beermat



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

Competitive Edge

She has a half. He has a pint.
They're playing backgammon.
He screams when he has a good hand.
He screams when he has a bad hand.

She looks out of the window during his turn without blinking. She is a killer in dungarees with glasses on her head in front of a thrown together bun – she doesn't need her eyes to beat him.

He steps out to take a work call and smiles through the window watching her playing Scrabble on her phone hitting strangers with words he's never heard of.

I Think I Want to Work in a Pub

I want to ask people what they want.
I want to ask people how they are.
I want to tell them, *We have salt and vinegar, cheese and onion, plain, and a sweet chilli one but don't worry they're not spicy at all.*

I want to pretend to read a book in the corner when things are quiet in the early afternoon.
I want to shuffle chairs about a bit.
I want to ask people how they are.
I want to polish the bar with a tea towel before slinging it over my shoulder.

I want to write a list of chutneys on a chalk board in my best handwriting and start a debate with regulars about whether it's 'chutneys' or 'chutnies'.

I want to say *No* to tips.
I want to say *No, no* to tips.
I want to say *OK, that's very kind* to tips.

I want to remember people's names.
I want to dry a pint glass, slowly.
I want to listen to opinions.
I want to ask people how they are.

Beer of the Festival Presentations

Here are some happy homebrewers and their host brewers receiving their awards from Stockport Beer & Cider Festival's Beer of the Festival competition.

From top to bottom: Greg McCormick and Thirst Class Ales' Richard Conway with joint bronze for Pale Ale Sabro; Marble Beers' Joe Ince and David Ogden with silver for Ogden's Foreign Export Stout; and Nathan Pratt with Torrside Brewing's Chris Clough with gold for Bardo imperial stout. Congratulations to all.



CAMRA Awards

Recent presentations by local branches

Once again the local CAMRA branches have been busy making lots of presentations over the past couple of months. Congratulations to all of the worthy winners.

Smithfield Market Tavern



On 27 April this year the Central Manchester Branch presented its **Pub of the Year** award to Blackjack Brewing's **Smithfield Market Tavern**, on Swan Street in Manchester's Northern Quarter, writes *Sarah Hopes*.

The pub, which was chosen by a poll of branch members, is a friendly, traditional and cosy pub with a contemporary feel. There's outdoor seating for better weather, live music on Sundays and a fully accessible bar area. For those wetter Manchester days, bar and board games

are available.

The staff are always knowledgeable and friendly, and the cellarman'ship is outstanding. Alongside the ever-changing range of cask and keg Blackjack beers, there are also guests from local breweries. On the presentation night the beer was, as usual, excellent. Pictured below, Central Manchester chair Cath Potter (right) is seen presenting the award to licensees John and Vicky.



Ye Olde Vic

When landlord Steve Brannan opened **Ye Olde Vic** one Saturday in August, he was expecting to receive an award for 21 consecutive years in CAMRA's *Good Beer Guide*. But what he didn't know was that there was another honour coming his way – for serving the best mild during May's Mild Magic trail.

Regulars and local CAMRA members packed the community-owned

pub in Stockport to see Steve presented with the awards by Stockport & South Manchester Branch chair, John Clarke, and the Mild Magic organiser, Darren Berry.



John Clarke said: "We've a lot of great places in our area with excellent beer quality, so there's a lot of competition to fill our *Good Beer Guide* allocation. To have maintained such a high standard through all the ups and downs of the last 21 years is an impressive achievement".

Darren Berry added: "This year, nearly 100 pubs joined our Mild Magic trail and participants were asked to judge which one served the best mild. It was

a close-run race but, in the end Ye Olde Vic, which served several different milds, was a worthy winner".

Steve Brannan (pictured above with his certificates) was quick to praise the community who help run the pub. "It has not been easy at times," he said, "but I would like to thank all the people who get involved on the business side and all the regulars who support us. Without them, we would never be able to compete for awards like this".

It was fitting that one of the beers available to quaff on the evening was Sarah Hughes Dark Ruby Mild, which is a favourite with the pub's regulars.

And will the Olde Vic make it 22 years in the *Good Beer Guide*? You'll have to wait until October to find out!

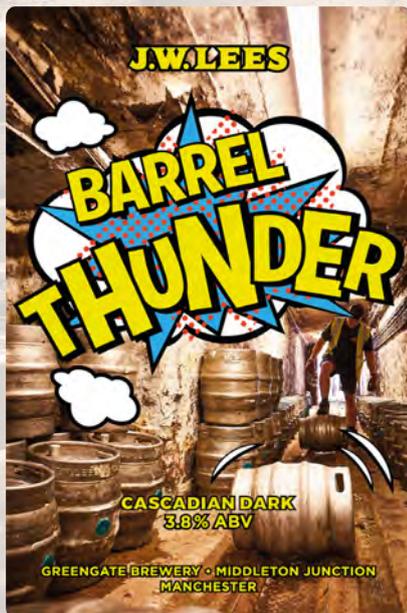
Ladybarn Social Club



As reported in our March/April issue, the Stockport & South Manchester **Club of the Year** 2022 is the **Ladybarn Social Club**, on Green Street in Ladybarn. The award was presented on Friday 1 July, when the club was pretty much full to bursting.

Pictured here with the certificate is club secretary Phil Cowtan (centre) with, left to right, Aidan Cowtan, Angela Turner, Joe Hardy and Rebecca Cowtan.

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-  SHERBET, BLACKCURRANT
-  EXOTIC, CHOCOLATE LIMES

STYLE CASCADIAN DARK

BITTER    

SWEET   



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Stagger

Moss Nook & Heald Green with Matthew Thompson

The first of our local CAMRA events to be cancelled back at the start of the initial Covid lockdown in March 2020 was a pub crawl around Moss Nook and Heald Green. On a Friday night in late July, more than two years behind schedule, it finally happened.

The record-breaking temperatures at the start of the week had thankfully been replaced by the overcast skies and light drizzle more normal for Manchester. It made for a pleasant mile and a half stroll around this mostly residential, and admittedly somewhat anonymous and underpubbed, suburban area at the edge of the airport and Cheshire countryside, extending along the southern border of the city and into the neighbouring borough of Stockport.



With the original starting point, Robinsons' **Tatton Arms** on Trenchard Drive, closed for refurbishment, four of us assembled at the nearby **Flying Horse** on the corner of Styal Road and Longstone Road, a chain dining place which opened at the end of 2013, and the first new-build pub in the area for many years. A pumpclip for Greene King IPA greeted us on the bar, but it turned out not to be available.

Cutting through a light industrial estate to Finney Lane, the main road through the village, our next call, at the **Heald Green Hotel** (an inter-war Whitbread pub, and keg-only haunt of mine when I was a teenager in the late eighties), was equally brief. A plastic pint pot atop the single handpump for Doom Bar signalled its unavailability, gruffly confirmed by the barman.

After fifteen minutes, we'd been to two pubs without drinking a drop of beer – as someone said, the evening was becoming less of a pub crawl and more like a Temperance tour!



Luckily, **The Brew HG**, a café/bar in a former florist's shop on the other side of the railway station, gave us a friendly welcome, seats at a table outside and a craft beer menu that included a few Belgian bottle-conditioned strong ales – we could almost have been in

Brussels if it hadn't been for the aircraft descending overhead to land at the airport. They also had German lagers and wheat beers, including Augustiner and Weihenstephaner in bottles, and Beavertown Neck Oil IPA on draught at the bar. One to return to, I think.



Having phoned ahead to confirm its availability, we were assured of cask beer in the form of freshly pulled-through Doom Bar at the **Cheadle Royal**, a modern, low-rise building at the opposite end of the village, on a business park with which also shares its name with the adjacent Victorian psychiatric hospital. We reached it in about a quarter of an hour by walking down St. Ann's Road North, in the company of our branch's pub survey officer who had now joined us, past some rather Tellytubbyish grassed mounds and across a steel bridge spanning a deep-cut stream below. Like the Heald Green Hotel, this is a place which relies for most of its trade on customers from the adjoining hotel and leisure facilities, or passengers en route to the airport, stopping off to breakfast or dine.



Our final call of the night was at the **Griffin** on the corner of Finney Lane and Wilmslow Road, and my local in the nineties and early noughties. It was then a typically squat, and smoky, sixties-built estate pub, since transformed by Holts into an airy food-led place once described as looking like Southfork Ranch. We found their bitter to be in good condition. It was an upbeat end to an evening which had begun with an inauspicious couple of swift retreats before improving in both hospitality and beer quality.

As always, this article is just an impression of what we found on the night. It would, however, be good to think that cask ale will make a return to both the Flying Horse and the Heald Green Hotel, as long as turnover justifies it.

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- | | |
|--|--|
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| 3 Enjoy CAMRA BEER FESTIVALS
in front of or behind the bar | 4 GET INVOLVED
and make new friends |
| 5 Save YOUR LOCAL | 6 Find the BEST PUBS IN BRITAIN |
| 7 Get great VALUE FOR MONEY | 8 DISCOVER
pub heritage and the great outdoors |
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VOODOO
CHOCOLATE ORANGE STOUT 5.0%

EXCELSIUS
DRY-HOPPED PALE ALE 5.2%

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Pub Walks with Chris Morris

Chinley

Located in a lovely rural setting, this Derbyshire village has a lot to offer, including a number of excellent pubs and walking trails. Thirty-five minutes from the City Centre is all it takes to reach the start of this walk, which features fine views of Eccles Pike and Chinley Churn, and a choice of three pubs and two clubs.

Train Information

There is an hourly train service from Manchester Piccadilly to Chinley which stops at Reddish North, Brinnington, Bredbury, Romiley, Marple and New Mills Central. The ticket needed for this walk is a return to Chinley. For full train information visit nationalrail.co.uk.

The Walk

This is a moderate three-mile walk with some hill sections. There are some uneven trails which can get muddy after rain, so walking boots are recommended. One section can get a little overgrown in summer, so trousers are advised. The OS Explorer Map is OL1 The Peak District (OS app also available).

After exiting Chinley Station, walk left along Station Road for 200 yards until you reach the main road. Turn left here and walk up the hill, then straight ahead over the railway bridge to the war memorial, then left along Stubbins Lane. After 600 yards, when the road forks, take the road to the left, signposted to Cote Bank, and continue along the road for half a mile. When you reach Cote Bank Farm, climb over the wall on the left via a stone stile and walk down the hill on the other side.

We are now aiming for the trail at the bottom, which runs between two drystone walls. Take your time here as the terrain can be tricky. Walk between the two walls for 150 yards, over a wooden stile and then straight ahead to join a residential street. At the end, turn left and then right to walk along the main road pavement which passes under two railway bridges – the site of Buxworth Railway Station which closed in 1958. A little further down the hill, we arrive at our first venue of the day.



The current holder of the High Peak CAMRA Club of the Year award - also achieved in 2019 and 2020 - the **Bugsworth War Memorial Club** is excellently run, and recommended. Open to non-members, and reasonably priced, draught Bass was available on cask when I last called in. Carrying on down the road for a few yards, then turning left down Brookside, brings us to our next stop.



Full of character, charm and impressive memorabilia, the **Navigation Inn** is a fabulous no-nonsense freehouse that has much to offer. Popular with canal walkers, a good range of

up to six cask beers is available, plus reasonably priced food. On last inspection, these were from Storm, Empire, Peregrine, Timothy Taylor's and Black Sheep Brewery.

Our route is now out to the front of the pub. Turn left here, keeping the canal on your right, and walk to the end of the pub car park, which eventually becomes a track. Take a left and immediate right to follow the route of the former Peak Forest Tramway Trail for one mile, ignoring the footbridge appearing to the left. After passing some industrial units, we arrive at a road where we turn right, go up the hill and enter the picturesque hamlet of Whitehough for our next two pubs.



The 16th century **Old Hall Inn** has won many awards with excellent beer and food, but the interior is also a delight, with oak beams, exposed timbers, flagstone floors and log burners featuring throughout. When I last visited, the cask beers were from Abbeydale, Magic

Rock, Marston's, Wincle, Tiny Rebel and Burning Sky Brewery, with cider from Hogan's.



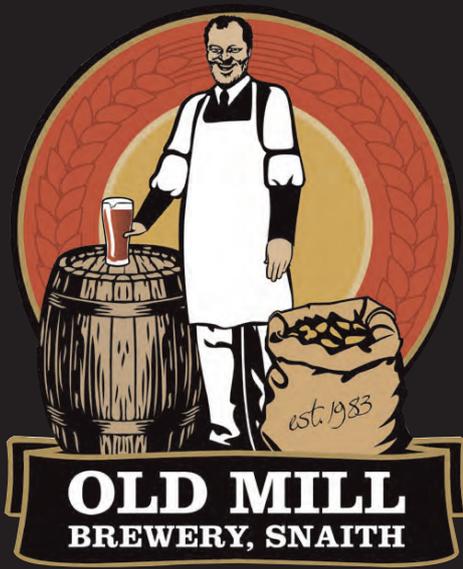
Over the road, the **Paper Mill Inn** is a fine establishment run by the same team as the Old Hall Inn, and to the same high standards. The interior is fantastic, again with more flagstone floors, oak beams and log

burners. When I last called by, the cask beers available were from RedWillow, Marble and Marston's.

After exiting the pub, the route back to Chinley Station is right along the road, down the hill and up again, entering Chinley. Continue straight ahead along the main road and then left onto Station Road as before. If further refreshment is required, then **Chinley Bar & Lounge** is recommended, and which had Marston's Pedigree available when I last dropped by.

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





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Snaith, Yorkshire

Housed in an 18th century former corn mill and maltings at Snaith in East Yorkshire, Old Mill Brewery is an independent, family owned company with a passion for cask ale. Established in 1983, Old Mill has a reputation for quality throughout its extensive range.

The Red Lion

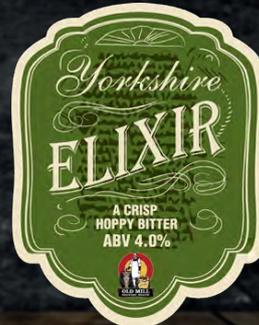
Sheffield Rd, Whittington Moor, Chesterfield



Coming Soon...



Sept



October



November

Pubs in the Peak

Chris Morris takes the 199 Bus

The bus has long been the pub visitor's friend – a dedicated team, chauffeuring us around throughout the day, at our request. Any concerns of reliability have now eased, with live tracking available on your phone showing you where your bus is in real time. Running half-hourly during the day, and hourly in the evening, the 199 Skyline bus runs from Manchester Airport to Buxton and passes some excellent pubs along the route. The following six are recommended, with the bus dropping you off close by on each occasion. Most of these locations are also accessible by trains on the Manchester-Buxton line.

Grove Alehouse, Hazel Grove



Located on London Road, a few yards from a stop for both the 199 and 192 buses, this excellent micropub offers the perfect start to our pub crawl. A friendly welcome is guaranteed here, as is some quality cask beer, with up to five available. A mixed selection of beer styles is often on offer, usually from local breweries. On last inspection, these were from Purple Moose,

Heritage, Goff's and Empire Brewing. We now board the 199 to our next venue.

Malt Disley, Disley



The 199 bus conveniently drops you opposite this multiple award-winning micropub that is a must-visit. Since opening in 2017, the honours have kept coming, with the condition of their cask beers a passionate affair. Up to five cask beers are available, usually from local breweries, with a further ten on keg. The comfortable interior is spacious and inviting, with further seating available downstairs. The cask beers were from Torrside, Stancill and Thornbridge when I last

dropped by, with one handpump for Sheppy's cider. We now board the 199 again to our next destination, and two more pubs.

Goyt Inn, Whaley Bridge



Located around the corner from the main Whaley Bridge bus stop, this traditional local offers a big helping of character, characters and olde-worlde charm. The fascinating interior is worth the visit alone, with low ceilings, pew seating and interesting memorabilia from years gone by. During the warmer months, a small but

delightful beer garden is worth seeking out at the back of the pub, and an open fire is in use during winter. Up to five cask beers are available, mainly from local breweries. These were from Beartown, Timothy Taylor's and Coach House when I last called in.

Whaley Nook, Whaley Bridge



Back to the main road, a short walk south, over the river and left up Old Road takes you to this welcoming and cosy gem. The front room contains the bar, with up to four cask beers available together with a good selection of keg, mainly from local breweries. Gin is a specialty, often made locally. On my last visit, the cask beers were from Abbeydale, Beartown and Eyam Brewery. As well as a couple of tables placed outside during warm weather,

additional seating can be found in a room at the back, behind the bar. We now board the 199 again for our next port of call at Chapel-en-le-Frith.

Old Cell, Chapel-en-le-Frith



A short walk from the bus stop to the town's picturesque market place brings us to this impressive micropub that opened in 2016. As well as a friendly welcome and relaxed atmosphere, you'll also find a tastefully decorated interior, with a tiled floor, chunky wooden tables and a mixture of comfortable seating arrangements. A small log-burner is a focal point, and

gives off a lot of heat during the colder months. Up to four cask beers are available, as well as a good selection of keg and cider. When I last visited, the cask beers were from Distant Hills, Twisted Wheel and the pub's own Chapel-en-le-Frith Craft Brewing Co.

RedWillow, Buxton



A short walk from the bus stop outside Buxton railway station brings you to this former bank that opened as a bar in 2017. It has now established itself as a must-visit for beer enthusiasts, showcasing the many offerings from RedWillow Brewery. The conversion of the grand interior was undertaken with great attention to

detail. A mahogany bank manager's office has been made into a separate seating area, subtle lighting gives a relaxing feel and, using the building's high ceiling, an impressive mezzanine floor has been added. Up to five cask beers from RedWillow are available, along with 18 keg lines, including cider.

For full pub details, including opening times and locations, visit whatpub.com. For details of buses from different directions see www.highpeakbuses.com.

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Support Our Orchards



A new YouGov survey has found that the majority of people support CAMRA's call for the minimum amount of juice in cider to be increased to improve quality and halt the decline in our orchards, writes Dick Withcombe.



The survey found that 93 per cent of people think the preservation of traditional orchards is important, with 87 per cent supporting raising the minimum juice content of cider to help halt their decline.

To be taxed and sold as cider, the Treasury currently requires a product to be just 35 per cent juice.

CAMRA is campaigning for the Treasury to raise the minimum to 50 per cent to reassure consumers that our cider and perry are quality products containing more juice than water. This modest increase would also help halt the decline of our traditional orchards.

Recent research by the National Trust reveals a 56 per cent decline in the total area of orchards (modern and traditional) in England and Wales since the early 1900s, resulting in huge losses to vital wildlife habitats.

Traditional orchards have been hit particularly hard, experiencing a decline of 81 per cent – an area almost the size of the West Midlands.



In the south-west of England, one of the hardest hit regions, the area of orchards that have vanished is almost twice the size of the city of Bristol! It is worse still in the north of England, where declines of about 80 per cent have been found. The greatest losses in orchards have been seen in cities such as Manchester, where over 90 per cent have been lost.

Traditional orchards are fantastic for wildlife as they are made up of a mosaic of habitats, home to a range of important species, including butterflies, bees and bumblebees, birds, bats and beetles, some of which are rare and endangered.

So it is particularly distressing that 45 per cent of the remaining orchards surveyed in England were found to be in declining condition as a habitat.

Green spaces are important for humans as well, contributing to improved health and wellbeing.

For more information see: https://camra.org.uk/press_release/consumers-back-changes-to-legal-definition-of-cider-to-help-save-orchards/

For details about the Orchard Project and community orchards in Manchester contact: elsa@theorchardproject.org.uk

Pictured above – top: full-juice cider being pressed; bottom: cider apples at Burrow Hill Cider.

Central Manchester Beer Festival

Central Manchester CAMRA is holding another niche beer and cider festival at 53two independent theatre from 10-12 November. The festival will be open from 4-10pm on Thursday and Friday, and from noon to 7pm on Saturday.

It will be a cashless event and entry will be by advance ticket purchase only (as last time). The tickets are £10 per person and this includes entry and tokens to spend on the bar – CAMRA members will receive £9 worth, and non-members £8.

Check out the advert on page 10 of this edition of *Opening Times* and also the festival website at: <https://centralmanchesterbeerfest.com/>

The beers are being ordered by beer sommelier Jo Whaley, owner of Wigan Central Real Ale & Cider Bar. You can therefore expect a mix of beers, both dark and light, cask and keg, including some very special offerings.

Similar care will be going into the cider and perry order, as this is being done by Dick Withcombe. CAMRA's regional cider co-ordinator for Greater Manchester, and of Manchester Cider Club, along with cider pommelier Cath Potter. Don't miss this!

Brewery News in Brief



Robinsons' popular Citra Pale is taking a short break, but looks set to return on a more permanent basis next year. However, in its place comes another hoppy beer. This is **Big Sur** (4.7%), a West Coast-style IPA using Citra and Amarillo hops. The name is inspired by a famous stretch of coastline in California.

JW Lees also have a new beer out for September and October. **Barrel Thunder** (3.8%) is described as a 'Cascadian Dark' ale, which means you can expect big hops alongside a dark malt character. Lees are also launching some collaboration beers, one being for the Independent Manchester Beer Convention (IMBC) and another with North Brew Co (who, we hear, are looking for an outlet in or near the City Centre). A number of adventurous beers under the Boilerhouse name are also in the pipeline.

Hydes have two new beers out in their monthly 'Victorian jobs' range of specials. So, for September, we have **Coal Higgler** (4.5%), described as a 'dark, flavoursome beer that combines three different malts to give a biscuit, roast flavour'. The addition of US hops will bring citrus notes and bitterness to the beer. The special for October is **Ballad Monger** (3.8%), a very pale beer brewed using seven different US hop varieties which result in big citrus notes and a pronounced grapefruit flavour.

In addition to those, Hydes will also be releasing the September/October beer in the bi-monthly Ralf & Alf range. **Sankey's Smoke** (5%) is a chestnut ale brewed with roasted barley and dark crystal malt to give smoky and woody notes on both the aroma and taste.

On Saturday 24 and Sunday 25 September **RedWillow Brewery** will be celebrating **Oktoberfest** in its bars in Macclesfield and Buxton. They'll be showcasing the most amazing beers from RedWillow and friends, and you can also expect lots of Bavarian decorations, two-pint steins, and everyone's favourite pretzels.

Drinks tokens will be on sale on the brewery webshop (www.redwillowbrewery.com/shop), including the opportunity to grab yourself your very own two-pint stein filled with lager and a welcome pretzel on arrival, plus half-pint tokens providing you with discount lager – so you don't need to worry about how much you spend on the day.

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[camra.org.uk/
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Become part of the CAMRA community today - enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
camra.org.uk/joinup

*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit camra.org.uk/membership-rates
†Joint members receive £40 worth of vouchers.



Campaign
for
Real Ale

What's On

Local CAMRA Branch Diaries

Events for September and October 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 8 September – Gateway, 882 Wilmslow Road, Didsbury, M20 5PG. Possible guest speaker. Starts 8pm. (SSM)

Monday 19 September – Carters Arms, 209 Stockport Road, Denton, M34 6AQ. Starts 7:30pm. (HPNC)

Monday 3 October – Victoria Club, Victoria Avenue, Holmes Chapel, CW4 7BE. Starts 8pm. (MEC)

Wednesday 5 October – Castle Hotel, 66 Oldham Street, Manchester, M4 1LE. Starts 6:30pm. (CMCR)

Saturday 8th October – Flute and Firkin, 51 Park Lane, Poynton SK12 1RD. Starts 1:30pm. (HPNC)

Thursday 13 October – Blossoms, 2 Buxton Road, Heaviley, SK2 6NU. Guest speaker – David Bremner, Director of Marketing at Robinsons. Starts 8pm. (SSM)

Social Events & Presentations

Friday 16 September – West Didsbury Stagger: 7:30pm Woodstock, 139 Barlow Moor Road, M20 2DT; 8:30pm Railway, 3 Lapwing Lane, M20 2NT; final pub George Charles, 244 Burton Road, M20 2LW. (SSM)

Saturday 17 September – Informal Social at Crewe Real Ale Festival, Crewe Heritage Centre. From 12 noon. (MEC)

Thursday 22 September – Pub of the Month presentation: Milliner, 179 Bramhall Lane, Davenport, SK2 6JA. From 8pm. (SSM)

Saturday 24 September – Branch Social in Marple. Details to be confirmed. (CMCR)

Tuesday 4 October – Weekday Wander in Rochdale. Catch 11:55am train from Victoria. First pub: Flying Horse Hotel, 27 Packer Street, OL16 1NJ. Full details on website at www.ssmcamra.co.uk. (SSM)

Thursday 13 - Thursday 20 October – Branch trip to Antwerp. (HPNC)

Thursday 20 October – Pub of the Month presentation: Beer Shop, 13 Kingsleigh Road, Heaton Moor, SK4 3QF. From 7:30pm. (SSM)

Thursday 20 October – Central Manchester Social. Details to be confirmed. (CMCR)

Saturday 22 October – Macclesfield Wander. Start 12 noon Waters Green, 96 Waters Green, SK11 6LH, and then Castle, 29 Church Street, SK11 6LB; Jack in the Box (Picturedrome), Chestergate, SK11 6DU and Happy Valley Tap, 73 Oxford Road, SK11 8JG. (MEC)

Saturday 29 October – East Manchester Survey: meet 12:30pm Grove, 652 Ashton Old Road, Clayton, M11 4AT. Route is then Strawberry Duck, Crabtree Lane, M11 4GU; Railway, Manshaw Road, Higher Openshaw, M11 1HS; Waggon & Horses, Hyde Road, Gorton, M18 7EF and Vale Cottage, Kirk Street, Gorton, M18 8UE. (SSM)

Wednesday 2 November – Weekday Wander in Urmston. Catch 11:20am 23 bus from Stockport Bus Station (Heaton Lane). First pub: Tim Bobbins, 41 Flixton Road, Urmston M41 5AN. Full details on website at www.ssmcamra.co.uk. (SSM)

CAMRA Awards

Recent Presentations

The High Peak, Tameside & NE Cheshire branch's Pub of the Season for Summer 2022 is the **Beer Shed** on Market Street in New Mills.

Conveniently located close to both the small bus station and New Mills Central railway station, the Beer Shed opened in 2016. Since then, this dog-friendly pub has gone from strength to strength, and provides a



pleasant and comfortable place to drink for both regulars and visitors alike.

The unusual layout comprises a long, narrow bar area with some table seating, a downstairs room, and a small beer garden at the back. There are usually three

cask beers on handpump, with one normally from a local brewery, along with traditional ciders.

It's now firmly on the local map as a well-established, friendly and welcoming pub. It's well worth a visit but note – the Beer Shed is closed on Monday and Tuesday. It opens at 4pm Wednesday and Thursday, and 2pm Friday to Sunday. Pictured above is High Peak Chairman Ben Zwierink (right) presenting the award to licensee Russ Degnan.



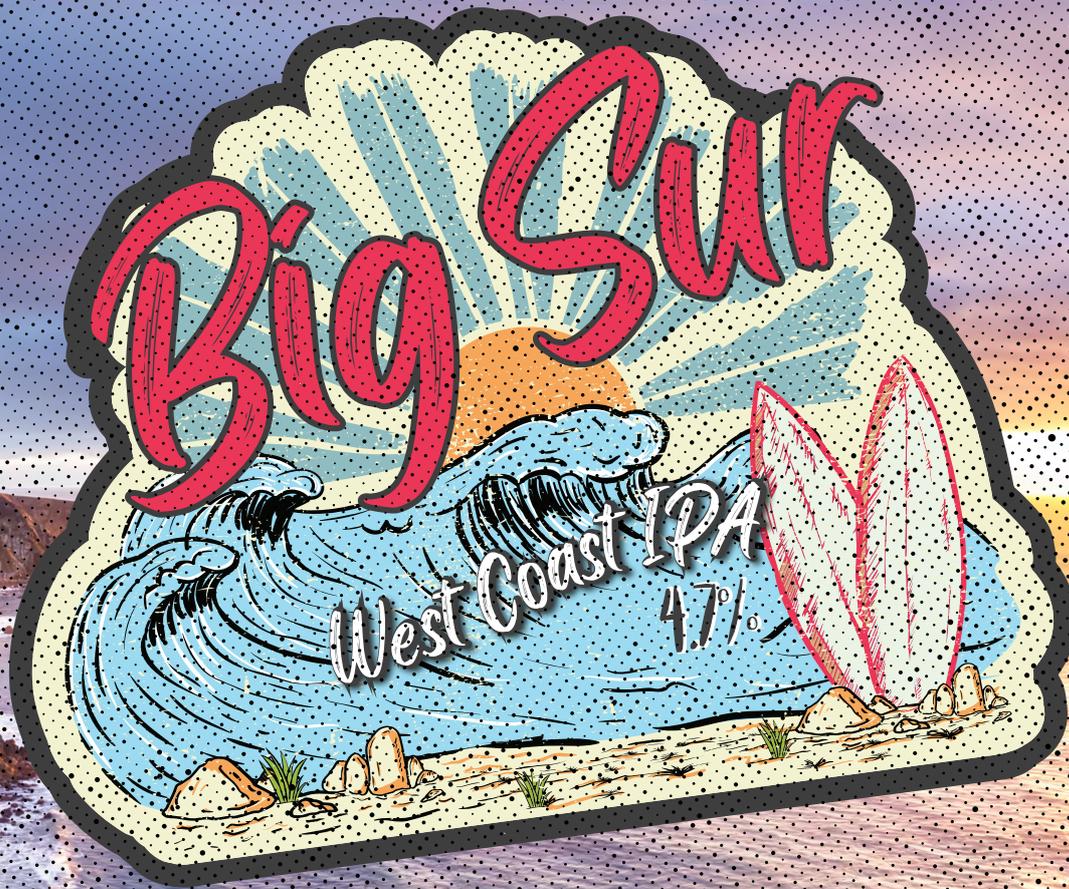
The Stockport & South Manchester Pub of the Month for July was the **Calverts Court** in Stockport. The beer range and quality at this JD Wetherspoon outlet has increased significantly under manager Racheal Brown and, more particularly, her Ale Champion Tom Jones, who has been encouraged to freshen up the beer and cider offering. Tom is pictured here with the award.



The Stockport & South Manchester Pub of the Month for August was the **Head of Steam** in Didsbury. Manager Eyo Essien took over in October last year, and since then he and his team have worked hard to make the pub a destination venue for the area. There are now six cask beers on handpump, and the aim is to offer a variety of styles including mild, stout or porter, and something unusual, from around the region and beyond. In addition, there is a wide range of keg beers, canned UK craft beers and a well thought-out selection of Belgian bottles. Eyo is pictured here with his certificate.

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West Coast style IPA

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