

FREE
PLEASE TAKE A COPY



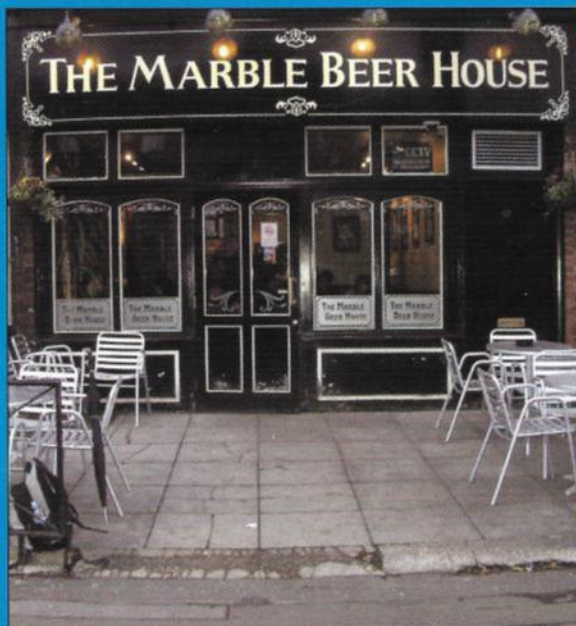
DRINKER'S

ALEMANAC

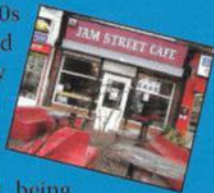
Covering Manchester, Salford and Beyond

FEB/MARCH 2009
ISSUE 11

CHORLTON IS KING



In the early 1990s Whalley Range and Chorlton were largely devoid of pubs and real ales. There were one or two public houses in the former district being largely residential. Chorlton was made up of student accommodation, residential and good for shopping with only two or three decent pubs. Now all that has changed and how!



I was going around with the CAMRA branch that covers these two suburbs - Trafford & Hulme Branch. To think it was only a few years ago that this branch was dormant with just a few people choosing their entries for the CAMRA Good Beer Guide: their one brewery Hydes, in CAMRA terms, was being 'looked after' by a member from the adjacent Stockport & South Manchester Branch. Now, it is a forward-thinking, energetic and vibrant branch, that had no fewer than 50 members at their last Annual Meeting and the branch

SEE PAGE 4

Produced by the North Manchester Branch of the CAMpaign for Real Ale
www.northmanchestercamra.org.uk

CASK & BOTTLED ALE HANDCRAFTED IN CORNWALL

CONGRATULATIONS TO OUR BREWING TEAM



CAMRA 2008 CHAMPION
BEST BITTER
OF GREAT BRITAIN

ON-LINE SHOP - WWW.SKINNERSBREWERY.COM

DRINKER'S ALEMANAC

FROM THE EDITOR'S CHAIR

The Manchester Food & Drink Festival, year by year, is getting bigger and bigger. In the last couple of years beer has figured more and more with CAMRA taking part in the 'Best Beer in Manchester' Competition; alongside some high quality food outlets. It has given more interest to fine food, prepared and cooked, in some good pubs. This is good news. Why should wine always have top-billing to wash down fresh locally sourced food, beautifully presented at a premium price, when there are lots of excellent cask beers around from all over the country?

This comment, I'm pleased to say, is nothing new to some chefs and entrepreneurs, who see a good market. But there can be consequences and implications to going down the Gastro Pub route. Owners and Head Chefs can see the bar as merely 'front of house.' There to 'meet and greet', serve the tables, take food orders and then to hand over the bill to collect payment. In a pub with food, the bar is the Number One place where the beer engines are found. The good food comes second and so it should be. It is a pub.

The dilemma for the gastro pub is where you can have customers who just come in for a drink and those who want to dine. Does the pub move on customers, perhaps in a large party, who just want to use the bar, when diners are arriving? The diners are there, perhaps, because they feel they get a better service and experience than in some top-rated restaurants? Maybe one of the answers is to have separate rooms or areas for drinkers and diners. Overall, the gastro pub with real ales is welcome, especially with the continued success of the Food & Drink Festival, but a pub thinking of serving high quality food needs to decide whether it is a gastro pub or a pub with food. You can't do both. I know of one that tried and nearly became unstuck.

Dave Hallows

Contacts

Editor: Steve Smith.

Email: Manpubs2006@aol.com.

Assistant Editor: Dave Hallows.

Email: davehallows2002@yahoo.co.uk.

Your views and any correspondence should be sent to the editorial address: c/o 3 Routledge Walk, Harpurhey, Manchester M9 4DT or to the Email addresses above.

Copy date for Issue 12 - Spring 2009: 13th April. Estimated publication date 28th April.

Subscription Rates

£2.00 for mailing of six issues should be sent to Des French, 49 Granby House, Granby Row, Manchester M1 7AR Tel: 0161 238 8977. Email desmond.french@virgin.net Please make cheques payable to CAMRA North Manchester.

Contributors to this Issue: Roger Wood, Dave Hallows, Beverley Gobbett, Stewart Revell, Steve Smith, Roy Bullock, Sue Richardson, Heather Arlie, Andy Booth, Sue Barker, Ken Birch, Roger Hall.

Photographic Credits: Dave Hallows, Stewart Revell, Andy Jenkinson.

Trading Standards

Should you wish to make a complaint concerning certain aspects of service regarding the pub, firstly it is better to take it up with the management of the establishment concerned. If however the matter cannot be resolved you may wish to contact your local Trading Standards office.

These are located as follows:

Manchester City Council -

1 Hammerstone Road, Gorton, Manchester M18 8EQ. Tel: 0161 234 1555. Fax: 0161 957 8379. Email: tradingstandards@manchester.gov.uk.

<http://tradingstandards.gov.uk/manchester>.

City of Salford - Turnpike House, 631 Eccles New Road, Salford M5 2SH. Tel: 0161 925 1346. Fax: 0161 925 1199.

www: <http://www.salford.gov.uk/>

Disclaimer

Readers are reminded that the editorial team or the Campaign for Real Ale may not necessarily share the views expressed by the contributors. Contributions are always gratefully received but may be edited without altering the meaning and certain grammatical errors, if spotted in time, may be corrected. As with any free publication, space is at a premium and publication cannot always be guaranteed. All articles are © Campaign for Real Ale and may be reproduced if source acknowledged.

CONTINUED FROM FRONT COVER

holds a yearly, highly successful Chorlton Beer Festival in conjunction with and in aid of St. Clement's Church. This is largely due to the friendly natured, organisational skills and genius of its Chair – Beverley Gobbett.



On the day around about a dozen of her cohorts were surveying the pubs for the Good Beer Guide 2010. 16 of them all in the same day!! Yes, that's right - 2 pubs together in Whalley Range and 14 in Chorlton - all in walking distance. As the crawl was so massive, a lot of members surveyed the pubs in shifts, enabling responsible drinking at all times

The mammoth survey started in the Hilary Step on Upper Chorlton Rd. Already in the Good Beer Guide there was Thwaites Lancaster Bomber, Phoenix Simco, Cottage Wheel Tappers Ale, the wonderful Golden Pippin from Copper Dragon (the Skipton Brewery that never disappoints) – just like this bar, being modern and comfortable. On the foreign front there was Pilsner Urquell, Fruili, Konig Wheat and Dark and a few in bottles. Next door is an unlikely-looking outlet for real ale. The Jam St Café has its own 'adult-play area' outside – it can only be described as that. It's a quirky English-type Transport Café that serves an award-winning full English all-day Breakfast with booze, along with toast, tea and frothy coffee. Big Tree Bitter from the branch's other brewery - the excellent Dunham Massey was on the one handpump. It was in good nick, too and if you like to visit unusual places to drink and eat – this is the one for you. The Café also, had three more Dunham

Massey beers in Real-Ale-In-Bottle with a good selection of bottled foreign beers. There was even a decent bottled cider with Weston's Organic. To cap it all there was a massive font selling Belgian Leffe Blonde – in a British Café! They even sell baked beans on toast. But I didn't see Spam fritters on the menu – but they probably will do them, though that night a Cuban live band was playing! Cubans love Spam fritters....

A short walk up Manchester Rd, highlighted by a chat about chainsaws with one of the females in our entourage, we came to the premier house in the area; the Marble Beer House. I must say that what was the Marble Beers Group were one of the first to see the potential of Chorlton for real ale. On the sticks were Marble Pint, McKenna' Reprise Porter, Lagonda IPA, Ginger and Manchester Bitter with guests Pictish Alchemists Ale and Copper Dragon Golden Pippin. Krombacher, Erdinger Wheat and Fruile White Belgian beer came on draught with numerous foreign bottles. The former shop is one long room and very cosy, too.

Next door is 'Pi', another former shop and ideal for beer and homemade-pie lovers, mathematicians and 'Trendies'. To the bar's credit there are 3 real ales on from Millstone, Phoenix and Bank Top with a splendid range of foreign beers with Bruxelles Blonde, Bacchaus Raspberry, Lindenboom Lager, Kuppers Kolsh, Kostritzer, La Chouffe and Mc Chouffe all on draught. The food is superb if you like pies with Matador Pie made from free-range beef steak, Heidi Pie made from goats cheese and Minty Lamb Pie. Pies can be served on their own or with homemade mash and peas. Even the veggie gravy is made on the premises. If you haven't been here, then you need to! It's great!

Next one up several paces away was the local Wetherspoon, the Sedge Lyn. It's one very big drinking hall with a reproduction of the original pattern etched glass and a crescent-shaped high ceiling as it was a former snooker hall. Joining the usual Greene King Abbot Ale and Marston's Pedigree was Barum's Black Wattle, White Horse Epona, UBU Purity, Evan Evans Bishops Revenge

and Meantime Coffee Porter. A very convivial, well converted and access-for-all pub.

The Bar on Wilbraham Rd is also one of the first to start with real ales in the area. It's as popular as the Marble Beer House and was once in the same group, but still has Marble beers on all the time. Chorlton, since the 1980s has a high proportion of vegetarians, who like Marble's organic beers – hence their success. Ales on during the visit were Manchester Bitter, Ginger from Marble with guests Millstone Three Shires Extra, Phoenix Last Leaf and Pictish Brewers Gold. Krou, Lowenbrau, Erdinger and Morravka were the foreign beers on draught. Some in bottle.

Yet another bar was next door. The Nook was yet another contender for 'find of the day'. Pine essence wafts in as you enter to beguile you to buy a drink and sit, sip and chill on the comfortable booth seating. Acorn Yorkshire Pride was on with a real cider, Thatchers Heritage at a very reasonable £2 a pint. Foreign beers on draught include Sugres, Tuborg, Lowenbrau and Pilsner Urquell lagers. Downstairs there is another cosy room called, for some reason – 'The Cranny'. Yet again one of the 'bars of the day'. A very relaxing atmosphere at the Nook.....

Hardly any energy or time was wasted, as Abode was next door. Again, a former shop and is the same size as 'The Bar', two doors down. Something of a price war here with the Nook as all real ales were £2. Hydes Bitter and seasonal, Mumbo Jumbo were joined by Bazens' Flatbac.. San Miguel, Erdinger, Budvar, Lowenbrau, Pilsner Urquell and Peroni lagers were on the fonts with a few in bottle. A pleasant and friendly atmosphere, too.

Just a few steps down the road is a relative newcomer to the Chorlton scene – Dulcimer. This is an access-for-all bar that does everything very well. It is a true freehouse, but its main supplier is Thwaites. Behind the bar the favourite from the Blackburn brewer is seasonal, Shuttle. When they brew it, the bar stocks up on it, such is its popularity! Joining Thwaites Lancaster Bomber was, Harviestoun Thistle Do and Glencoe Wild Oat Stout. On an earlier visit, there

were no fewer than three Thwaites beers on, with the dark mild - Thwaites managed and tenanted houses please take note, as those that have a real ale on, usually just have the bitter on. Downstairs the walls have been stripped back to the brick with a rear covered patio, which acts as a smoking shelter. The bar serves cheese and pâté ploughmans, tea and fresh coffee. Upstairs doubles up as a music venue with a large stage with an Indian rug thrown over it. Very much an up and coming bar and a credit to Chorlton.

On Manchester Rd once again, we plodded into Argyles, which was once a bank and in lots of ways is still a bank with a bar – a large Chubb safe is in pride of place by the bar, where the counter was. The safe is now reduced as a table to keep magazines and leaflets on the top of it. Two ales on – rare in these parts, Adnams Old Ale and the more common, but nice, Fuller's London Pride. Sadly, there were no genuine foreign beers on to speak of. The bar is one long L-shaped room with second & third-rate furnishings. But the food looked good in an eclectic bar that still looks like, well.....a bank!

Back on to Wilbraham Rd, we ventured into the quite upmarket Spread Eagle, run by Holt's Brewery. During something of a 'shift change' of branch surveyors, we enjoyed samples of good quality Holt's Bitter and Mild in a well-run pub, mainly serving to the more senior side of Chorlton society, plus the young at the start of a Saturday night out.

It's good to see one of Manchester's family brewers doing well in this lucrative suburb. Unlike the Lloyds Hotel just across the road, one of Manchester's other family brewer, J W Lee's pubs. The Middleton based brewery acquired the pub some years ago and ploughed in a lot of money in its extensive refurbishment to 'flagship' status. The pub has lost its way in recent years. Now it just has the bitter on, the place is cold, the drapes are grimy and both loos downstairs stink. There were a fair number of customers inside with security on the door, but, I think, most of the custom were followers of the live band on that night. All it needs is the manager to organise a good spring clean, sort out

Continued...

the nasty niffs in the conveniences by calling in 'Barry Scott' and last, but not least, put more JW Lees beers on the large bar. Then, it is sorted! Since then, one JW Lees seasonal is back on. A step in the right direction.

By taking a nifty short cut we entered the home straight of the survey, by entering the trendy Chorlton Green. Third from home was the Beech on Beech Rd, renowned for old Chorltonians. The landlady was quick to point out that the pub was somewhat careworn at the time of survey. Refurbishment in the Beech is underway and is making a huge difference to the feel, giving a much more welcoming appearance. This is good news. The beers on the wickets were Taylors Landlord and the very bitter Dunham Massey Stamford Bitter. Once again, another publican had nice things to say about this micro, which brews superb beers. Over the road is the Famous Trevor Arms. It has two rooms and is very popular. There was Elgoods Cambridge Bitter, Smiles Red Ember and the beer most people are talking about, as it has been on the telly – Morrissey Fox Blonde Ale. Well, it has had good reviews and has been selling well here. The pub is worthy of note for customers streaming out of its door to prevent a robbery of its takings in the street, as the landlord was on his way to the bank last year. The would-be robbers fled with notes blowing in the street; to be picked up and returned by the patrons. After checking it was found that some small change was missing – that must have ran down the grid – from a total of £3000, I believe! This enshrines the good principles in what is meant by a good community pub. Bravo!

By the Green is the picturesque mock Tudor cottage Horse & Jockey. As a greeting the pub had put up a placard outside announcing that CAMRA would be there that night. On a more worrying note there was also a "To Let" sign up as well. But a new manager is now in place, who has plans to expand the beer range. The pub was busy and had Theakston's XB, Adnams Broadside and Taylor's Landlord. There's only one point left to make – Chorltonians really do like their real ales.

Dave Hallows

New Oxford

*A warm welcome awaits you at the
2008 Pub of the Year*

Mallinsons new Oxford Bitter 3.9%
plus 15 guest ales
7 Belgian & 4 German beers on
draught at all times

*New food menu available Mon - Sat 12 - 6pm
Sunday lunch from 12noon*



New world bottled
beer menu

TwoHand Pulled Ciders

Tues night - quiz night

Nominated GBG 2008
www.thenewoxford.co.uk

11 Bexley Square, (just off Chapel Street),
Salford Manchester
Tel: 0161 832 7082



Greenfield Real Ale Brewery

Waterside Mills, Greenfield,
Saddleworth OL3 7NH

Tel. 01457 879789
info@greenfieldrealale.co.uk
www.greenfieldrealale.co.uk

*Real Ale's brewed with fine natural
ingredients and Greenfield Spring Water
for extra taste !!*

Come and find our '**Secret Brewery**' on the edge
of the Peak District National Park. Whilst here
enjoy a Brewery Tour followed by a few pints
(or more) at our Brewery Bar.

Our beers are often named after local
source's such as :-

Dobcross Bitter 4.2 abv -

an attractive 18th century stone Village.

Delph Donkey 4.1 abv -

the last Steam Train from Delph in 1955.

Castleshaw 4.2 abv -

location of a nearby ruined Roman Fort.

SPOTLIGHT ON TWO CITIES

BAZENS' BOOSTS BLACKLEY



Back in November, the recently re-opened Millstone, after encouragement from various customers, put on Bazens' Pacific on the once-vacant handpump, which last had Burtonwood Bitter on. When Drinker's Almanac last called, Pacific was on good form and seemed to be selling well with lots of change from a £2 coin. The pub has a separate side room with main bar and front room and unusual original blue tiling at the back entrance not in use. The pub is a lively, real and proper pub with quite few customers in it. Long may the link with real ale continue with a re-opened pub in a suburb that has seen a lot of pub closures in recent years. Blackley people still like their real beer.

Mark Markham, who started-up the gastro pub, the Angel in the city centre with Chef Robert Owen Brown, is now 'cheffing' at the New Oxford, Bexley Square in Salford. This is a welcome addition, as the food is great and inexpensive with many mains at £5.

In the city centre, the Paradise Brewery Bar is up for sale in the Arndale Centre. Owned and run by North Wales brewer John Wood who is moving completely to Abergele to concentrate on his brewery there. Lets hope someone will take on what is a market stall, as a bar serving up to three real ales.

The former Railway pub on Broughton Road in Pendleton has now been converted into the New

Jerusalem Church with new signage, albeit still sporting its old Boddingtons Bitter sign. 'That's two pints of Boddies please, Vicar.' So, no 'Methodist' there then!

In our last issue, we reported that the Church Inn on Ford Lane was closed. However it does now appear to be open again according to reports, selling at least one cask ale.

Mixed news from Worsley. First the bad news. The Bridgewater Hotel in the heart of the village has closed its doors with a possibility of it becoming an upmarket hotel/restaurant. The pub has had a troubled-filled last few years with an unruly element entering the pub with resultant complaints from near by well-to-do residents. The management ploughed in with a £100,000 refurbishment to encourage a more family-oriented clientele, which didn't materialise. It is a sad loss. In contrast, there has been a high-specification refurbishment to the John Gilbert on Worsley Brow. The main bar area is more spacious, but with distinct areas between pub and dining with a new L-shaped bar. Now an upmarket Greene King pub with Greene King IPA, Hardy & Hanson's Old Trip (the pub was a former H&H house), Morland Bitter and Black Sheep Best Bitter makes regular appearances. On the foreign beer front there is draught Italian Peroni and Belgian Leffe Blonde. There is a completely separate area for formal dining and access-for-all. Worth a visit and the pub is getting people in through the door.

The Queen's Arms in Patricroft is one of the Punch Tavern pubs to be offered for sale to the current licensees. Whatever happens, let's hope it remains as a pub. The Queens is also a traditional unspoilt pub with separate vault, back lounge and magnificent side-lounge and as the world's first railway pub (built in 1828 in anticipation of the Liverpool - Manchester railway) has Grade II listed status. In nearby Monton, there are two good real ales in a former wine bar, now called the Drop Inn, with Draught Bass and Greene King IPA (but not at 99p a pint) while further up is the busy 1970's Holt's house, the Park, with bitter, mild and a seasonal.

Continued...

Sad news from Ringley as the Lord Nelson in the village is now an Italian restaurant, The sleepy hamlet still has one pub left across the river Irwell – the Horsehorse.

NEWS ON THE BREWS BAZENS'

Notable was a special called 'Bye-Bye' in November with a picture of the now-gone US President George 'BIG W' Bush at a 4% alcohol by volume. Big W would never understand or have the ability to convey the strength of the beer brewed to say a 'food farewell' to a man that has now left the White House across the pond..... Bless. Also, there was Jack O'Lantern (4.2% and Over Troubled (4.2%). Bonfire Night saw Sparkler at 4.0% abv. This had a smoky taste to it. Last of the Salford Brewery themes was Lechyd Da (which is 'farewell in Welsh), again at 4.0% abv to commemorate the departure some years ago of brewer Richard Bazens' partner Dave Facer to Flint in North Wales. It heralded the end of Salford Brewery Syndicate, but took Facers Brewery to another level. One can see Facers beers in pubs in Manchester and Salford. Indeed, Angel Bitter in the Angel Pub and Smithfield Bitter in the Smithfield in Manchester are both brewed as regular house beers at Facers Brewery. Christmas saw Sleighbell Stout (4.0% abv) and Mild's Better (4.3%). The latter was rather tasty. Plus, A Winter's Tail (4.5% abv) with a picture of a reindeer's rump on the beer badge. It was a spicy Best Bitter. Last two specials was a one-off for a good customer at the Crescent in Salford, called "When I'm 64" (3.9% abv) after the Beatles song and there was a picture of the customer as a two-year old on its beer badge. The birthday brew was alarmingly smoky, as was, to a lesser extent, a special entitled 'Broken Britain' (4% abv), which is a short film made in Salford using Salford-born crew and cast.

BOGGART BULLETIN

In Moston's mighty micro plenty has been going on. Good reports from sources that normally don't take to Boggart beers, liked the smooth chocolate maltiness of Chocolate Noir (4%). Funnily enough, it tasted better from handpump, rather than from stillage, which sometimes happens with some beers – not just from

Boggart. Lamp Lantern (4.3% abv) came out as a very fruity light bitter. Late autumn saw a speciality beer with Big Ginger (6.0% abv), which was on the sweet side. For Christmas there was the usual seasonal of Bog Sleigh (5.0% abv), Dark Christmas at (3.9% abv) and Rum Porter (4.4% abv) - made with dark rum, which turned out very pleasant. There has been a change to the long list of regular beers, Steaming Boggart is now a seasonal and weighs in at the usual 9.0% abv, while Ray of Sunshine (3.9% abv) a pale session bitter has replaced Natalis. So, now you know...

HOLTS CORNER

Cheetham's family brewer are hedging their bets on whether seasonal Pioneer (5%) will be out again this year (usually in September, we hope). There are, however, no plans to bring out the Real-ale-in-bottle format. Well, that is disappointing, as it was an outstanding beer in both versions. Also, worrying and a sign of the times is more and more previously managed-houses being advertised as tenancies. There's a 'Tenancy To Let' sign outside in Wellington in Eccles.

FROM THE MARBLE VAULTS

The big news is that, as the brewery is up to capacity, they are about to open an annex in two units under the railway arches in Williamson St, behind the Marble Arch. The brewery in the pub will continue. Before Christmas, seasonal McKenna's Reprise Porter (4.5%) made a welcome return. McKenna relates to the former Harpurhey brewery of yesteryear. The Port Stout was out on Christmas Eve – made with a bottle of vintage port in it. Also, on the bar on Christmas Eve was a special brew, Ginger '6' at 6.0% abv with its extra potency and infusion of ginger spices. No humbugs there, then. Other good news is Brew 1425 at 5.9%, which came out around the new year, using a blend of 3 New Zealand hops – Blue Bullet, Sauvignon (lots of citrus grapefruit flavours) along with Mortueka. This is a marvellous hop monster on a trial that will hopefully be seen and drunk again.....Please?

FROM THE SHED

A plea to part-time actor and able assistant brewer at Bazens', one Barry Phillips Esquire, to brew Bazens' Devil's Back, brewed by Barry, it would make a welcome return after its success last time out. It's a lager-like bitter that celebrated the return of Salford Reds RLFC to the Super League. Also, the last two brews from the Shedded Brewery seen were two excellent milds, in Mild Man (3.6) and Mild Mam (3.8) Then disaster happened when the fermenting vessel blew up in the shed, somewhere in Kersal. That was late autumn last year. The brewery was in abeyance, but Drinker's Almanac believes Barry will brew again very soon. Watch this space.....

TRAFFORD TALES

TEN YEARS AND NOT OUT

Back in October, the Marble Beer House on Manchester Road in Chorlton-cum-Hardy, were presented with an award for ten continuous years in the Good Beer Guide, by the local Trafford & Hulme branch of CAMRA.

Considering that this pub only opened 11 years ago, right from the very first time it became eligible to be considered for a Good Beer Guide entry, it made it, and has been there ever since.

It has seen quite a few managers over the years but has always been able to maintain its high standards of beer quality and good customer relations. The pub is currently managed by two sisters, Helen and Vicky Creer. They have worked at the pub for 6 and 5 years respectively but they took over as joint managers 2 years ago. Both Helen and Vicky wish to thank their team working alongside them in the pub, the lads at the Marble Brewery for all of their support and the owner Jan Rogers.



This is quite a small public house, being a conversion from an off licence, so you are able to talk to your fellow drinkers in close proximity and get drawn in to the general atmosphere of friendly banter and laughter.

The Marble Beer House stock predominantly Marble brewery beers but also there is always a draught cider and two hand pumps for other local micros cask brewery beers.

Please feel free to go in and congratulate them yourself and enjoy a pint or two and a friendly chat.

AUTUMN PUB OF THE SEASON 2008

Also, back in October the Trafford & Hulme branch of CAMRA presented their Autumn Pub of the Season Award to the City Arms on Kennedy Street in Manchester.

This pub is a great little city centre "proper boozer" and one which is always packed to the rafters, drinkers often spilling through its doors onto the pavement.

The presentation night was no exception, as the landlord, Eddie Thurston, together with his team comprising of his wife Sophie, cellar man Steve Crook; the bar staff have done a fine job in keeping the City Arms as a great cask ale outlet in today's current credit climate, with eight hand pumps offering a constant change in choice of real ales.

Eddie has been in the trade for eight years but has only looked after cask ale in the eight months that he has been at the City Arms, ably assisted by Steve Crook who has been a fixture in the City Arms for a number of years now.

When Eddie took over management of the pub he decided that there was no point in trying to change it as it already seemed to have a good philosophy that was working well. A surprise for Eddie and the team was made when the branch also presented an Award for thirteen consecutive years in the Good Beer Guide.

Eddie was unaware that the branch had made a presentation three years ago for Ten Years and Not Out, but when we heard that a retiring landlord felt that he had to take this award with him, we decided to replace the plaque with Thirteen Years and Still Counting.

Continued...



The owners of the pub had also turned out to support Eddie and his team. After the presentation we all enjoyed some hospitality produced by Sophie. So thanks are due from the branch to Eddie and his team for a great night out. Please go in and see for yourselves that this great little pub has no gimmicks, no loud music, no quiz nights or big screen television, just a great choice of beers.

Our picture shows Eddie Thurston, Sophie Thurston, Jen McHugh, Steve Crook and Jessie Mottram

Beverley Gobbett

Still in Chorlton-Cum-Hardy, it has lost and gained real ale outlets. The trendy bar 4 eighty (yes, that's how it's spelt) on Wilbraham Road has lost its real ale. But a new bar has emerged selling real ale; this one called Escape and located on Barlow Moor Road, opposite the bus station.

Permanent outlets for the Dunham Massey brewery beer are the Swan With Two Nicks and Home which are both in Little Bollington; the Angel in Manchester city centre, the Green Windmill in Stretford and the Steamhouse in Urmston have also joined the list.

The Fox and Hounds in Flixton stopped selling Dunham Massey beers in September due to problems over the tie.

POTBELLY BREWERY

Piggin' Great Ale!

Bottle Conditioned Ales Now Available!

Contact our brewery for details on how to purchase our award winning range in bottles. Perfect for Parties and summer BBQ's.

Try one of our award winning ales
Call Potbelly Brewery on:
01536 410818

STAR INN - WINNER OF NEIL RICHARDSON TROPHY 2009



Robinson's Brewery tied house, the Star Inn, on the Cliff in Salford, received their trophy for being a fine example of a traditional unspoilt pub in the branch area. Pictured is Neil's widow, Sue, who presented the gong to publicans, Jim & Cath Crank.

The pub itself dates back to the 1860s and is tucked away just off Great Clowes St in a conservation area. The historical reason why pubs in the area were all 'hidden away' is that the landed aristocratic Clowes family in the 19th century did not approve of drink; so wanted pubs out of sight from the more genteel Victorian families. The pubs also, could only sell beer, not spirits, but the Clowes did not object to Off-Licences. Maybe they liked a tippale back at the mansion!

It was a rollicking good night with many there. Quality regular Unicorn Best Bitter and the rare Dark Hatters Mild were on at the Good Beer Guide 2009 listed pub. The pub itself has a half-opening main door to a tiny original bar vault with a rare bank of two handpumps, back-to-wall. The friendly pub has a saloon with original bench seating, along with a loyal band of regulars. Neil's widow, Sue Richardson said 'The Star is very friendly and welcoming, as well as Cath and Jim, and that, after all, is also one of the things that makes a really good pub.'

The pub beat off strong challenges from the first holders, the Stanley Arms in Patricroft (who received their permanent plaque of the award – in memory of the 'What's Doing' magazine's long-standing editor, who passed away in 2006) and the Marble Arch in the City Centre. A lot of kudos there then.

EVERYTHING YOU WANTED TO KNOW ABOUT HOPS, BUT WERE TOO AFRAID TO ASK....



As in the Latin, *Humulus Lupulus*, or hops derives from the cannabis family and as 'Lord Cardigan, on the eve of The Charge of The Light Brigade' is alleged to have said, while drinking an English IPA,

preserved by the plant – "That'll put sap in your pistol!" to a fellow officer. Ladies, hops helps the man in your bedroom in that area. Long live hops!

As a brief guide to list below, hops are in beer to impart bitterness, used with malt to give flavour and lastly to give an aroma, though copper hops are used for low bitterness like for dark beers that required lots of roasted grain. Different hops or a blend of hops are used depending on style of the beer. The percentage rating relates to the alpha acids or bitterness. Lower rates (3 - 8%) are for aroma, bittering hops have the highest rates (11 - 17%), while dual-purpose hops are from 9 - 10%

UK HOPS

ADMIRAL 13 - 16% High Alpha, alternative to Target, less harsh but pleasant character.

BRAMBLING CROSS 5 - 7% Distinctive strong spicy/blackcurrant flavour and good alpha characteristics.

CHALLENGER 5 - 9% Gives a full-bodied rounded bitterness in copper, with crisp fruity straw like later.

FIRST GOLD 6 - 10% Well balanced bitterness with fruity, slightly spicy and orange/citrus notes.

FUGGLE 3 - 6% Delicate, minty, grassy slightly floral aroma traditionally used with Golding.

GOLDING 4 - 7% Traditional aroma variety, smooth almost sweet delicate slightly spicy.

HERALD 9 - 13% Less harsh alternative to Target, mild grapefruit/citrus aroma.

NORTHDOWN 6 - 10% Dual purpose with Challenger type aroma but richer flavour.

PHOENIX 8 - 12% Good in copper but only very mellow aromas come through.

PILGRIM 9 - 13% Because of its alpha it has been compared to Target more than any other variety. It has however a much hoppier aroma than Target due to its higher levels of Humulene and Challenger-like Sabinene levels.

PIONEER 7 - 11% Pleasant lemon/grapefruit citrus aroma distinctively hoppy.

PROGRESS 4 - 7% Slightly sweeter alternative to Fuggle with softer bitterness.

TARGET 8 - 13% Excellent high alpha at competitive price, slightly harsh for aroma.

W.G.V. 5 - 8% Similar to Golding but more robust and higher alpha.

GERMAN HOPS

BREWERS GOLD 5 - 9% High Resin gives well balanced bitterness, fruity spicy character.

HALLERTAUER (MITTLERFRUH) 4 - 6% Delicate aroma hop for lager or lighter cask ales.

HALLERTAUER (HERSBRUCKER) 2 - 5% As Mittlefruh with floral slightly fruity flavour.

NORTHERN BREWER 6 - 10% Dual purpose similar to Northdown which was bred from it, pleasant aroma.

PERLE 6 - 10% Similar to Mittlefruh but with more fruit and higher alpha & good storage.

SPALT SELECT 3 - 6% Classic lager aroma style.

TETTNANG 3 - 6% Traditional aroma hop for lager beers used in lighter cask ales.

CZECH HOPS

SAAZ 2 - 5% Traditional European aroma variety for lager, earthy hop flavour.

SLOVENIAN HOPS

STYRIAN GOLDINGS 3 - 6% Distinctive perfume pine/lemon/citrus hoppy character.

NEW ZEALAND HOPS

GREEN BULLET 11 - 15% High alpha but with Styrian type pine lemon crispness and excellent aroma.

HALLERTAUEUR AROMA 7 - 11% Bred from Mittlefruh, has a floral, vanilla flavour, excellent for lighter beers.

PACIFIC GEM 13 - 18% High alpha with distinctive berry/fruit flavour.

PACIFIC HALLERTAU 3 - 6% New triploid from Mittlefruh in classic aroma style.

USA HOPS

AHTANUM 5 - 7% Distinctive aromatic with moderate bittering.

AMARILLO 3 - 7% Unique very floral/spicy. Powerful aroma with good bittering quality.

CASCADE 3 - 6% Unique very floral/spicy aroma with good bittering quality.

CENTENNIAL 6 - 11% New variety, quite floral qualities similar to Cascade.

CHINOOK 8 - 13% High alpha with strong grapefruit character.

CLUSTER 6 - 9% Excellent well balanced bittering with deep fruity hop aroma.

COLUMBUS (TOMAHAWK) 14 - 17% Very high alpha used mainly in copper but also good aroma if used late.

CRYSTAL 4 - 6% Aroma hop with delicate flavour and hints of tangerine.

GALENA 11 - 15% Excellent high alpha & blackcurrant aroma gives strong fruity character.

HORIZON 10 - 17% Aromatic with good bittering (low co-humulone).

LIBERTY 3 - 6% Light aroma with similarity to Golding but with hint of citrus.

MOUNT HOOD 3 - 6% Similar to German lager varieties giving delicate, floral & slight herbal character.

NUGGET 11 - 15% High alpha with good aroma.

SANTIAM 5 - 7% Delicate aroma.

SIMCOE 12 - 14% Extremely low co-humulone. High oil content.

STERLING 6 - 8.5% Saaz and Brewers Gold in family tree. Should be very interesting.

VANGUARD 4 - 6% Hallertau Mittlefrau parentage/low co-humulone makes this an exciting prospect in the aroma market.

WILLAMETTE 3 - 6% Delicate estery/blackcurrant/herbal aroma, some use to replace Fuggle.

UK HEDGEROW HOPS

Top HILARY 9 - 10.5% Robust full and rounded with refreshing spicy aroma.

JAYNE 8 - 10% Untried Aphid resistant variety.

JEANETTE 6% Delicate, clean and refreshing, slightly floral.

JENNY 9. 8% Aniseed/liquorice combine in a well balanced hop.

JOAN 9.8% Powerful and fruity lovely citrus notes with a hint of liquorice. Naturally seedless.

PILOT (ROS) 11 - 12% Very new high alpha variety.

PINA (S26) 10.0% Traditional WGV type with hints of lavender. Very low co-humulone.

SUSAN (93/50) 9% Fresh flowers with hints of lemon spices clean and aromatic.

With thanks for the list of hops provided by Rochdale, Oldham & Bury Branch 'More Beer' magazine.



*The Brewery, Empire Street,
Cheetham, Manchester, M3 1JD*

www.joseph-holt.com

Tel: 0161 834 3285

Fax: 0161 834 6458



For those who know Bitter

BOTTLE IT



Not being one for drinking a great amount at home, I quite often miss out on some interesting new beers in a bottle. However, a few days before Christmas, I was tickled to death like a ghost writer, to discover a couple of sensationally good beers within a few days of each other.

I popped into the city centre's Sinclair's Oyster Bar, to try some reasonably-priced at £1.46 Sam Smith's OBB Bitter on handpull. As I was being served, my eye was caught at leg-slip, by a half pint bottle of Smiths Organic Cherry Fruit Beer (5.0% abv). So, I bought it as a take-out.

Using some of it to cook some fruit Bavarois, I finished off the rest and what an amazing taste! It took me back to 1990 and my first taste of Belgian Liefmans Cherry fruit beer. In those days real cherries were used, rather than today with fruit concentrate and blended into the Lambic; fermented with Oudenaarde yeast. Many lovers of Belgian fruit beer regard this as a lost classic. Well, no more, as Sam Smiths have made an outstanding copy of it.

The second stunner is Italian Peroni Grand Reserve (6.6% abv). It is a lager with the classic rich depth of malt to balance the refreshing hoppiness. The beer is available at Tesco's. Savour this well-lagered golden beer. It's not too gassy, either.

Ken Birch

The Crescent Under New Management

**12 Hand Pulled Real Ales
1 Hand Pulled Ciders
Wide Selection of
European Draught
and Bottled Beers**

**Monday
Free Chip Barmes (5-6pm)
Quiz Starts
9:30pm (ish)**

**Wednesday
Curry Night
5 - 8pm
Every Second Sunday
Open Mic Night
between 6 & 9pm**

**Food Served Daily
Mon/Wed 1200-1600
Tue/Thurs/Friday
1200-1930
Saturday 1200-1800**

**22 Years
in the Good Beer Guide
Large Function Room**

**Regular Live Music Events
in the Lunar Lounge**

**20 The Crescent, Salford
T: 0161 736 5600
E: Crescentpub@hotmail.co.uk**



Oakham ales

White Dwarf
WHEAT BEE
MULTUM IN PARVO
ABV 4.3%

Bishop Farewell
ABV 4.6%

Inferno
4.0% A.B.V.

JHB
JEFFREY HUDSON
BITTER
ABV 3.8%

Oakham ales

www.oakhamales.com Tel 01733 370500

The Angel Pub

6 Angel Street, Manchester, M4 4BQ

0161 833 4786

Situated just off the Rochdale Road in Manchester city centre, The Angel Pub formerly The Beer House has been rescued from demolition and restored to its former glory by the award winning, local food hero Robert Owen Brown.

Robert is a maverick craftsman who fashions wonderful flavours from seemingly simple dishes. A Greater Manchester boy, he studies British classics and then gives them his own signature, through inspiration and also a deep knowledge of food and its provenance.

Our menu consists of a great selection of local and British classics including the best that British game and seafood has to offer. We always have real ale on tap from local breweries and an extensive wine list to complement our food.

We like to look after our customers by providing a warm and friendly service and regular events such as game evenings, gourmet evenings, fishing and shooting trips.

Opening Times:

Monday to Saturday: 12.00am - 11.00pm

Sunday: 11.00am - 8.00pm

www.theangelmanchester.co.uk



CAMRA BURY BEER FESTIVAL

Familiar faces and some new congregate for a long weekend (well, it is for the volunteers!) each November at the Met for CAMRA's Bury Beer Festival. The most familiar will know that the festival is a few years away from its 25th anniversary. Wow! Not many marriages last that long and it can feel like that for some CAMRA members being long involved in a beer festival. Thankfully, it is all highs in the last couple of years and people came and drank all 68 real ales this time, all ciders and perries bar 4 pints, nearly all fruit wines and made a large dent in a massive supply of bottled, competitively priced, foreign beers.

Organisation is key to an event like a beer festival and not all goes right. For instance, regular customers were lost when the event programme didn't arrive until a couple of hours into the first session on the Friday. It's all that walking around the bars to find that one you saw on the website, you see. Apparently, they ended up in the parcel company's depot near Rochdale! And a luckless volunteer had to go and get them in a taxi!

Some of the more canny customers ask the volunteers behind the bar the question of 'What is going well?' Out of earshot of the bar managers and other volunteers, last years beers that fitted into the 'That's the one' category were Leeds Pale, followed by Greenfield's Gardeners Hop – the hops grown in the brewers garden, no less. It had its launch in the excellent Ashton Arms in Oldham. And the Rochdale, Oldham & Bury branch didn't tell me about it! With the dark beers the best was Wentworth Oatmeal Stout - at least in my book. Also notable was a beer called, for the first time anywhere, Hopstar Karling (4% Abv) from the Darwen brewery using Hirststrucker hops. A pale beer without unnatural fizz, good condition, body and with a taste of hops! It is amazing what a "K" can do for Carling. There were 8 ciders and perries and 55 different foreign bottles. If you haven't been, then you need to.

See you there, then.

Dave Hallows



BEER BY COMMITTEE

DOES CAMRA KNOW ABOUT BEER?



In its entirety, the answer is, of course we do! CAMRA, formed in 1971, is now 98,000 strong as a band of beer enthusiasts. Anyone, who is of 18 years of age or over, have got money for beer, reasonably well-behaved and as you can see in the photo, vertical can join. We join as members and pay a yearly membership fee (see advert – page 19). But we cannot know about beer by ourselves..... Oh, no.....

Firstly, a brewery is needed and there are over 650 of them in the nation today. Then a license to sell alcohol in a pub is a necessity and roughly one third of around 57,000 watering holes in the UK will sell the proper stuff. The rudimentary stuff is the ability to go to or, even better find someone else, to go to the bar and ask for a thankfully still legal imperial measure of cask ale. Then look at beer in glass to see if it's clear as crystal. If it is cloudy, smells and tastes like old rotting socks or vinegar – take it back to the bar and politely ask for a replacement, citing what is wrong with it. In some pubs that's the controversial bit, but you'll get the hang of it and it doesn't happen that often as CAMRA knows about beer and where the best pubs to drink in are (Buy CAMRA's Good Beer Guide 2009 at most good book shops priced at

£14.99 or give me a ring for a better price. Tel: 07983 944 992) Then lift glass to mouth and TASTE the beer. This is the crux why CAMRA knows about beer is that we know about the taste of it, in simple terms.

Now, it can get technical here, but you'll soon get the hang of it, whether you like the beer or not and how good or bad it is. There's no point in going into it here. It's all down to each individuals taste really....

The point is that you can soon chat about beer around the bar very quickly, as CAMRA is in the 'Amateur' – in the 'Chariots of Fire' sense..... If you want to do it like that. If you don't, fine. Just drink real ales. One could be a judge on a CAMRA beer tasting panel and, at times, undergo tastings blindfolded. That's only one of many, many, many examples about beer and how much CAMRA knows about beer, which is enormous!

Beer isn't a mystery or as poncey as wine tasting. It isn't a rocket science to drink it. It's all in the eye and in the lift of glass to mouth. So, thanks to the fellow customer, who asked the question by the bar..... Smugly, I rest my case.

Dave Hallows

WHERE WE GO AND WHAT WE DO THE BRANCH DIARY

North Manchester What's On

JANUARY 2009

28 Jan: Branch meeting, Unicorn, Church St, M'cr City Centre, 8pm.

FEBRUARY

4 Feb: Irlams O'Th' Height Crawl, Wagon & Horses, Bolton Rd, 8pm, Wellington, 8.30, Red Lion, 9.15pm.

11 Feb: Good Beer Guide 2010 selection meeting, city centre. Kings Arms, Bloom St, Salford, 8pm.

18 Feb: Branch meeting, New Oxford, Bexley Sq, Salford, 8pm.

25 Feb: Good Beer Guide 2010 selection meeting, out of city, Unicorn, Church St, M'cr City Centre, 7.30pm.

MARCH

4 March: Social. White Horse, Worsley Rd, Swinton, 8pm. Buses 12 & 26.

11 March: Visit to Outstanding Brewery, Britannia Mill, Bury. £7.50 guided tour, beer & food. Contact Phil Booton. Tel: 0161 957 7148 Email: philip.booton@britishcouncil.org

18 March: Branch & Annual Meeting, Unicorn, Church St, M'cr City Centre, 8pm.

25 March: Bank, Moseley St, 8pm, Seven Oaks, Nicholas St, 9pm, FAB Café, Portland St, 10pm.

APRIL

1 April: City Fools Crawl. Font Bar, New Wakefield St, 7.30pm, Old Nags Head, Jackson's Row, 8.15pm, Ox, Liverpool Rd, 9pm, Lass O' Gowrie, Charles St, 10pm, M'cr City Centre.

8 April: Blackley Cask Ale Week Crawl. Millstone, New Blackley Rd, 8pm, Fox Inn, 9pm, Ye Golden Lion, Old Market St, 10pm.

Sat 11 April: Huddersfield Cask Ale Week Visit. Kings Head in the Station, 1pm, Spring, Star Inn at the Folly, Albert St, 2.15pm, Rat & Ratchett, Chapel Hill, 3.30pm, Grove, Spring Grove St, 6pm.

15 April: Branch meeting, New Oxford, Bexley Sq, Salford, 8pm.

22 April: City Crawl. Crown & Kettle, Oldham St, 8pm, Bar Fringe, 9pm, Smithfield, Swan St, 10pm.

29 April: Social. Ashton Arms, Clegg St, Oldham, 8pm.

MAY

6 May: 2-pub social John Gilbert, Worsley Brow, 8pm, Barton Arms, Stable Fold, Off Barton Rd, 9pm.

For more details, contact Dave Hallows, Tel: 07983 944 992

Email: davehallows2002@yahoo.co.uk

Trafford & Hulme What's On

JANUARY 2009

Wed 28th: Winter Pub of the Season award, The Railway, Manchester Road, Broadheath, 8.00 pm.

FEBRUARY

Thu 5th: Branch Meeting, Nook, Wilbraham Road, Chorlton-cum-Hardy, 8.00 pm.

Thu 12th: Ashton-On-Mersey Social, The Old Plough, Green Lane 8.00pm; The Buck, Green Lane, 9.30pm.

Thu 26th: Altrincham Foreign Beer Bars Social, La Trappiste, Greenwood Street, 8.00 pm; Morte Subite, Greenwood Street, 9.15pm.

Branch Contact, John Ison, Tele: 0161 962 7976. Non-members are welcome to all dates, but you need to be a member to vote at branch & Good Beer Guide meetings.

LOCAL AND REGIONAL BEER FESTIVALS LISTINGS

Not necessarily endorsed by CAMRA.

C = Indicates official CAMRA or associated festival.

JANUARY 2009

C Wed 21st - Sat 24th: 2009 National Winter Ales Festival, New Century Hall, Corporation Street, Manchester.

Fri 23rd - Sat 24th: Saltaire Brewery Winter Ales Festival, Saltaire Brewery, County Works, Dockfield Road, Shipley, West Yorkshire.

Sat 31st: Leeds Magical Mystery Beer Tour Joint Festival, The Grove, Back Row and Scarborough Hotel, Bishopgate Street.

C Thu 29th - Sat 31st: 20th Bent & Bongs Beer Bash, Formby Hall, Alder Street (off High Street), Atherton.

FEBRUARY

C Thu 5th - Sat 7th: 5th Pendle Beer Festival, The Muni, Albert Road, Colne.

C Fri 6th - Sat 7th: Chesterfield Beer Festival, Winding Wheel, Holywell Street, Chesterfield.

Fri 6th - Sat 7th: Ilkley Beer Festival, Kings Hall, Station Road, Ilkley.

C Wed 18th - Sat 21st: 17th Rotherham Oakwood Real Ale and Music Festival, Oakwood Technology College, Moorgate Road, Rotherham.

C Thu 19th - Sat 21st: 27th Fleetwood Beer Festival, Marine Hall, Esplanade, Fleetwood.

C Thu 19th - Sat 21st: 2009 Liverpool Beer Festival, Metropolitan Catholic Cathedral Crypt, Brownlow Hill, Liverpool.

Sat 21st: 2009 Boston Spa Beer Festival, Village Hall, High Street, Boston Spa.

C Thu 26th - Sat 28th: Bradford Beer Festival, Victoria Hall, Victoria Road, Saltaire.

C Fri 27th - Sat 28th: 2009 Wrexham Beer Festival, Gresford Colliery Social Club, Recreation Ground, Bluebell Lane, Pandly, near Wrexham.

Thu 26th - Sat 28th: 5th Forever Bury Beer Festival, Bury Football Ground Social Club, Gigg Lane, Bury.

MARCH

C Thu 19th - Sat 21st: 22nd Wigan Beer Festival, Robin Park Indoor Sports Centre (opposite JJB Stadium), Loire Drive, Wigan.

C Fri 20th - Sat 21st: Oldham Beer Festival, Queen Elizabeth Halls, West St, Oldham.

JOIN CAMRA.....

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Applications will be processed within 21 days

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this

form in? Direct Debit Non DD

Single Membership (UK & EU) £20 ☐ £22 ☐

Joint Membership (Partner at the same address) £25 ☐ £27 ☐

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for Mem Form 0108

Signed Date

Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the form and send to:
Campaign for Real Ale Ltd.
230 Hatfield Road, St Albans, Herts AL1 4LW



Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number 9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society

Membership Number

Name Postcode

Instructions to your Bank or Building Society

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s) Date

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

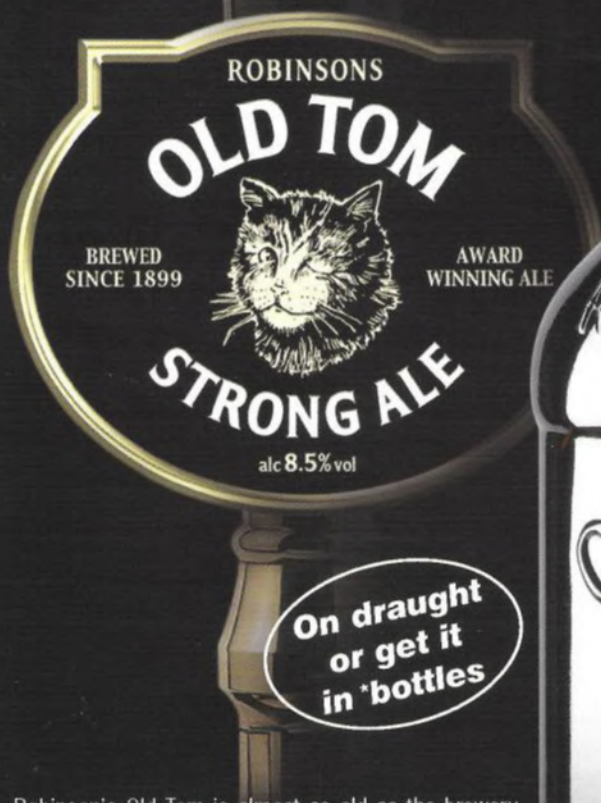
The Direct Debit Guarantee

This Guarantee should be detached and retained by the payer.

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme.
- This offering and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amount to be paid or the payment date changes CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.



Three Times Supreme Champion Winter Beer of Britain



Robinson's Old Tom is almost as old as the brewery itself. It is a dark and warming superior strong ale, with aromas of dark fruit and a palate booming with ripe malt and hops followed by a deep port wine finish. Over the years it has won some of the industry's most prestigious brewing awards and is now recognised as one of the most famous strong ales brewed in England.



*Available from selected stores

ASDA **BOOTH'S** **Sainsbury's** **Waitrose**