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MAY/JUNE 2008
ISSUE 8



DRINKER'S ALEMANAC

Covering Manchester, Salford and Beyond

THE NEW OXFORD WINS BRANCH PUB OF THE YEAR 2008



SEE PAGE 4

Produced by the North Manchester Branch of the CAMpaign for Real Ale
www.camra.org.uk/nmanchester



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DRINKER'S ALEMANAC

FROM THE EDITOR'S CHAIR

How does CAMRA (the CAMPAign for Real Ale), as one of the most successful consumer groups, get the message across to the drinking public? What of CAMRA's image? What about how we market CAMRA?

In the past we have had scantily-clad ladies (and a fellow), butch formation of pints in warrior-fashion and, at present, an array of models with the top of a filled pint of ale on their heads! 'Beer Heads' it's called - and it's been around for a good while now. Surely a change is due? Suggestions welcome on a postcard to CAMRA HQ, 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW.

Dave Hallows, Assistant Editor



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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.

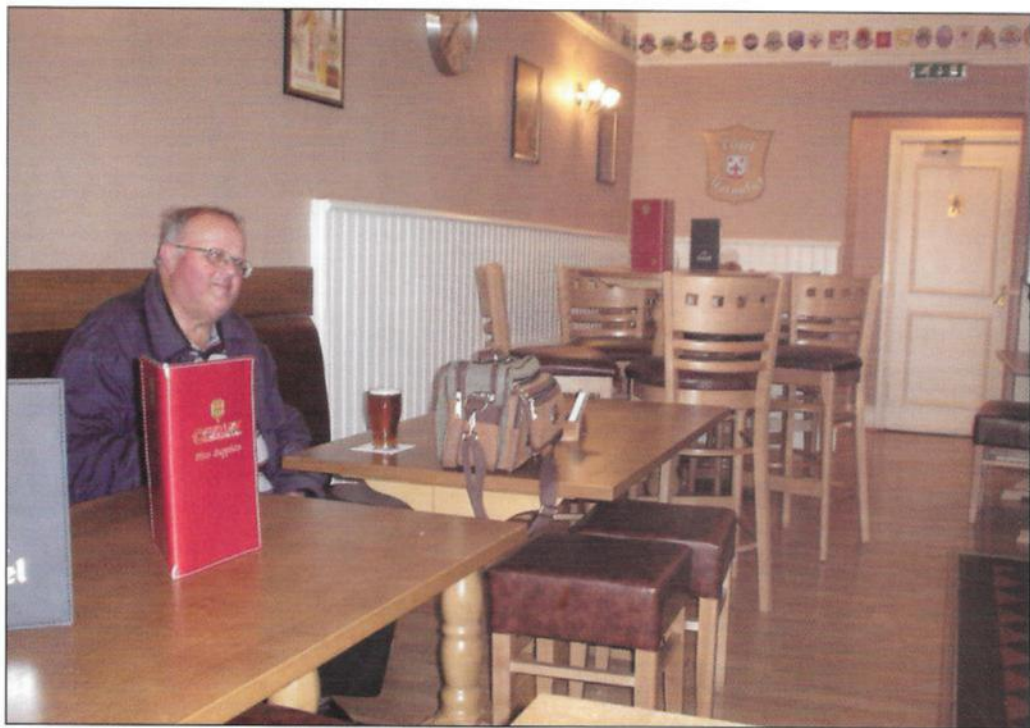
www: <http://www.salford.gov.uk/>

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PUB OF THE YEAR



The North Manchester Branch Pub of the Year for 2008 has been won by The New Oxford, Bexley Square, Salford.

The pub is chosen by a democratic vote at the Branch Meeting and the criteria for being nominated are that it must be in the Branch area (the Northern Quarter area of the city centre, the North Manchester area and the Salford City Council area); to have at least one decent real ale on at all times; be an entry in the current CAMRA Good Beer Guide, (but this is not an essential requirement) and have a certain speciality that gives the pub its quality for a chance to go forward into the Greater Manchester Regional Pub of the Year award.

The current Greater Manchester Pub of the Year now has a chance to make it two in a row.

Presentation night for the award is on Wednesday, 9th July 2008, from 8.00pm. All are welcome, so make a note in your diary, now!

The New Oxford, enjoying its first year in CAMRA's flagship publication the Good Beer Guide, has very quickly built up an excellent reputation for a large range of real ales, real cider and continental beers with good food to accompany them.

Prior to 2005, the former "Oxford" was yet another closed and boarded Salford pub. It is now proof, that under the right people - Tim, Paulette and their staff - a viable and successful business can still be made in the pub trade.

Both Tim and Paulette, together with Jean at the pub, were delighted with the award.

New Oxford

A warm welcome awaits you

New Oxford Bitter 3.9% & Bazen's Flat Back 4.2%
6 guest ales and home cooked food served
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Nominated GBG 2008

www.thenewoxford.co.uk

11 Bexley Square, (just off Chapel Street),
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MORT SUBITE - A SPECIALITY BEER BAR

Wyn and Paul are the brains behind one of Altrincham's newest bars. They are also responsible for the Dranke Centrale import beer company, who supply the New Oxford in Salford with many of their range. Located on Greenwood Street opposite the market, this basement bar is just a few doors down from Wyn's former establishment, La Trappiste.

Mort Subite specialises in Belgian continental draught and bottled beers, with many others from around the world. There are some quite rare breeds here, plus a British real ale in a bottle presence. Also available are a plentiful supply of fruit varieties of Jenever, wine and soft drinks.

Of the draught offerings, there are Slaapmutske Blond and Bruin, Gouden Carolus Triple, Timmermans Pêche and La Chouffe. There is an extensive range of the bottled varieties, too many to list here, but of the highlights are the rarer Troubadour Blond and Obscura, with De Dochter Van De Korenaar Noblesse and Bravoure. Indeed, Ronald Mengerink from this brewery was invited over by Paul to meet some of the local beer punters and put in an appearance at the aforementioned New Oxford.

Other beers include those from Cantillon, Slaghmuyder and, not surprisingly, Mort Subite.

Pictured below is Ronald Mengerink with Tim Flynn at the New Oxford.

Mort Subite is at 28 - 32 Greenwood Street and is open from 6pm until 11pm Tuesdays to Fridays and 12pm until 11pm Saturdays. It is closed on Sundays and Mondays. Entrance is via a door by the side of the Fat Loaf restaurant.

There are good bus links to Altrincham Interchange and Trains and Trams to Altrincham station.

My thanks to Paul Scrimshaw for the photograph.



Steve Smith

TRADITIONAL BEERS for MODERN TASTES



Pacific Bitter 3.8% Blue Bullet 4.5%

Flatbac 4.2% (Beer of the Festival, Stockport 2003 & BIIA Bronze 2004)

Black Pig Mild 3.6% (Bronze for Mild, CBoB 2003)

Knoll Street Porter 5.2%

(Gold - Porters & Stouts, CBoB 2006,

Silver - Porters & Stouts, SIBA North Beer Competition 2006)

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* All beers subject to availability

SPOTLIGHT ON TWO CITIES

NEWS ON THE BREWS

Bazens'

As Blue Bullet is suspended until the autumn, the new beer to replace it is Salford Pale Ale (4.5% abv). Featured in March was their 'Salford History' seasonal beer, entitled 1868. This was a 4.0% abv brew, and commemorates the year that Bathe & Newbold's brewery was sold for £2,000. In April the offering was Joule In The Crown, a beer named after Benjamin Joule, father of the famous scientist, whose tower was situated opposite Salford Central station.

Boggart Bulletin

The up-to-date list of regular beers, available throughout the year, threw up a few surprises from the Moston brewery at Boggart Hole Clough. Ruby Tuesday (a reddish session ale), Natalis (a traditional bitter) and Potion (a strong Irish red ale), which all started as specials, join the regulars of Bog Eyed, Dark Mild, Standard Pioneer, Angel Hill, Boggart Brew, Dark Side, Waterloo Sunset and Steaming Boggart, the last of these at a whopping 9.0% abv. Further news is that an extended list of regular beers will be available as Real Ale In a Bottle. So, the imbibor can try more of these Boggart beers at home. Very nice, too ...

New out is Boggart IPA (4.6% abv) billed as a traditional India Pale Ale with Cascade hops, giving a floral aroma and spicy taste with every mouthful, no less! Also, fresh out of the brewery gates is Ray Of Sunshine (3.9% abv), a pale bitter - surely proving that the better weather is with us?

Holt's Corner

The 6p minimum increase on Bitter and Mild came into force as part of the not very favourable (to drinkers at any rate) recent Budget. In many Holt's pubs, some have really taken the biscuit by putting the beers up more than the recommended 6p.

Lager drinkers, poor things, are to be hit even harder with the increase.

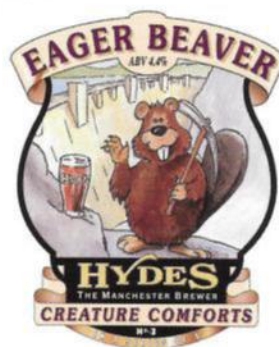
From the Marble Vaults

Quite a few surprises are in store for the coming months ahead. Appearing for the first time will be an American style IPA - some 6.6% abv gives the beer its strength with Crystal malt and aromatic hops. It is a pale and hoppy brew and should feature at the forthcoming Stockport Beer & Cider Festival.

For the Stockport & South Manchester Mild Challenge (now rebranded as "Wild For Mild"), there will be a 6.0% abv mild, no less, and in the brewery's house style it featured a dry and rich hop character; entitled Full Cut, it will be a ruby coloured concoction. Shades of Sarah Hughes' Dark Ruby Mild, perhaps?

Awards came thick and fast at two recent festivals - Janine's One scooped the gold at Battersea, whilst Ginger gained a silver at Newcastle. During the May bank holiday there will be a bar from the brewery at the North West Fine Food Lovers Festival at Alexandra Park in Oldham.

Hydes



From the middle of April, the brewery resurrected their special St George's Bitter for our national saint's day. With an ABV of 4.3% this traditional bitter is brewed using the very best English pale Ale Malt and Fuggle hops, is amber

brown in colour and is guaranteed to quench the thirst of even the most famous dragon slayer. This special beer was expected to be available in all managed and tenanted houses.

The new seasonal beer in their Creature Comforts series for May and June is Eager Beaver at 4.4% abv, a spring beer using Challenger hops for an aromatic character. Don't forget that all these beers carry the "Cyclops" tasting guide on them.

Lees

J W Lees' Cask Beer Offering 2008 brochure features their detailed list of beers for 2008-9.

Apart from their permanent range consisting of John Willie's, Brewer's Dark, Bitter, Scorchers and Moonraker, they have introduced their seasonal range.

Available from March until May is Spring Cheer, finest pale ale with a high percentage of wheat malt and faint hints of cinnamon and cloves, 4.1% abv. June through to August will see Summer Sizzler light refreshing ale, with finest pale ale malt and first gold hops, 3.8% abv. During September and lasting until November is Autumn Glow. A rich dark beer, ruby coloured and using crystal malt gives this beer its sweet, fruity taste, 4.2% abv. Finally, between December and seeing in the new year until February comes Winter Warmer, a dark beer, mouth watering and full of flavour. Just the tonic for a cold winter's night, 4.5% abv.

There is also a planned Special Occasion Range, although this could be somewhat limited. Already been and gone for March was Dragon's Fire, a rich amber beer to celebrate St David's and Easter Days, 4.0% abv. June should see 180 years of brewing excellence, to celebrate the brewer's 180th birthday. A blend of Northdown and Styrian hops gives this beer its strong hoppiness, 4.5% abv. Next comes Get A Grip in September, finest pale ale malt giving the beer a balanced taste and chosen as an aide to the introduction of their Grip Glass, 3.9% abv. Finally there is, for December, as with previous years, Plum Pudding, the fruit beer for Christmas. Pale ale malt, Styrian Golding hops and hint of ripe fruit enhance this popular favourite, 4.8% abv.

Hopefully, we should see these beers make an appearance at their premier pub in the city, the Rain Bar on Great Bridgewater Street.

Independents' Day Treasure Hunt



This event takes place on Saturday 5th July 2008, commencing at the Castle Hotel on Oldham Street in Manchester at 11.15am (the pub will be open from 11.00am) and the event runs until 7.00pm. Cost will be £1 per head and food will be provided in the evening.

Our picture shows Elizabeth Charnley from the 2007 winners The Castle Nights, jubilantly holding aloft the Independents' Day Treasure Hunt Shield.

NEW SMITHFIELD



Time has come to reveal the big "open secret" that the Smithfield Hotel & Bar on Swan Street has changed hands. The Robinsons Hatters Dark and the house bitter from Phoenix will stay, along with up to six ever-changing guest beers.

The staff will remain with new owners Ed Hathaway and Nick Nightingale, who have some plans to tastefully and sensitively redecorate inside and out. Beer Festivals will continue with one for Father's Day in June and one to celebrate Independents' Day in July.

Word has it that ales from Durham Brewery will be made more available, along with a continuation of new beers from micro breweries. It's a case of watch this space . . . now, there's a breath of fresh air!

Dave Hallows

Sad really, but Senger, on Chester Street has closed its doors. After a promising start, the potential for real ale never scaled the heights it supposedly should have done.

AROUND THE REGIONS

Trafford Tales

SPRING PUB OF THE SEASON

The Trafford & Hulme branch of CAMRA recently enjoyed a social night out giving their Spring Pub of the Season Award to the Volunteer Hotel on Cross Street, Sale.

This impressive public house, which first opened its doors in 1898, stands on the site of an even earlier pub called the White Lion which dated from 1807.

Now the property of Holt's Brewery, the Volunteer Hotel got its name from the Ashton-on-Mersey and Sale Loyal Volunteers fighting force, raised to counter a threatened Napoleonic invasion of England in 1803. The volunteers drilled on the nearby Sale Moor, just east of the present A56.

The present Licensees are Jim and Tracy Roberts.

They are relative newcomers to the pub trade, but since taking over in July 2007, they have worked tirelessly to ensure that the Holt's cask ales are served to the highest quality. They have done excellent work in expanding the range of ales they sell. Holt's Mild, a one time regular in the pub has been reintroduced and they also stock the seasonal craft ales from the brewery, along with the standard Holt's Bitter.

Although the pub is situated on the side of the busy A56, it still retains its feel as a local's pub. Events during the month include a quiz night on Thursdays, folk and acoustic evenings on two Sundays in the month and a live act on a Saturday every fortnight. The pub also has a thriving and successful Darts league team.

Trafford & Hulme branch of CAMRA would like to thank Jim and Tracy for their hospitality on the



evening, and for the splendid buffet they provided. Thanks also to their staff for keeping the beer flowing.

Our picture shows Branch Chairperson Beverley Rae with Jim and Tracy.

Andy Jenkinson

STOCKPORT BEER & CIDER FESTIVAL RETURNS

It barely seems like yesterday, but summer's here (or it damn well should be!) and once again, returning to its most popular venue, is Stockport's annual beer and cider festival.

This takes place on Thursday 29th, Friday 30th and Saturday 31st May at the Edgeley Park Football Ground, the home of Stockport County Football Club and Sale Sharks Rugby Union Football Club, who share the ground.

A possible highlight this year could be the arrival of draught Continental beers, along with the excellent bottled varieties, plus ciders and perries and not forgetting the plethora of real ales to enjoy. See the advertisement elsewhere in this issue or visit the website for more information: www.stockportfestival.co.uk

LORD NELSON

Following a change of landlord, after an extensive refurbishment and some extension to the dining area, real ale has disappeared from the Lord Nelson at Ringley. This is a very sad loss, and perhaps another casualty of the smoking ban. Better news from the pub on the opposite side of the bridge, the Horseshoe, where Thwaites Wainwright is still doing well.

NUTTY NEW IDENTITY IS BLACK MAGIC FROM THWAITES

So proclaims the headline from the Daniel Thwaites' press release. In a bid to continue its drive to recruit new cask ale lovers, the Blackburn brewer has stepped up another gear, after announcing a major investment in one of its most admired brands. In order to enhance cask ale's position in the UK drinks marketplace, it is now aiming to introduce its double winning Champion Beer of Britain to a new consumer with a fresh, attention grabbing identity.

Over the next few months will see the appearance of 'Natty Black'. Customers will be able to buy this



beer for the first time under the new rebranding of its famous Dark Mild.

The heritage of Natty Black will be conveyed through the Thwaites' badge along with an eye-catching CAMRA Champion Beer emblem on the new pump clip, ensuring potential drinkers identify the track record of this newly named classic.

The decision to reintroduce Dark Mild was not taken lightly and included consultation with local CAMRA representatives. Brands marketing manager Lee Williams believes it marks an exciting new stage for the popular drink.

He said: "We have seen customers respond very positively in the past to a name change but it has to be relevant and true to the brand otherwise the consumer sees right through it. Natty Black does just that and perhaps without some of the baggage that has been associated with the term 'Mild', the brand can attract a new drinker.

"It's like when we re-presented our Bitter as Thwaites Original, with new drinkers less likely to have any preconceptions about the drink from its name alone – we saw that move drive some real growth and we believe this will do the same." But despite going by a new name, Lee stressed that the liquid itself would remain completely unaltered in recipe, taste or strength.

Thwaites also celebrated their double century last year, launching a detailed company history, the 200 Year Book, a lavishly illustrated and informative compilation. It is available, priced at £22 including postage by cheque from Thwaites Brewery, PO Box 50, Star Brewery, Blackburn, Lancashire, BB1 3BU.

REGIONAL PUB GUIDE REVIEW

The Leeds Pub Trail Compendium, CAMRA, 72pp, £3.00.

There are many such leaflets produced that feature pub trails using public transport, but this goes one step further. Here we have a complete book in local pub guide format featuring the city of Leeds and its environs.

Produced by Leeds CAMRA in association with Metro, the local transport authority, it gives details of various pub crawls which can be undertaken by bus or train. It is handily sized and fits neatly into the pocket and the text is clearly readable.

Featuring 28 trails in all, they are arranged in not too overly strenuous sections, with half a dozen or so pubs featured. Small maps accompanying these are an essential and worthwhile reference. Places include such wonderful delights as Bus Station, Route 66, an East Leeds Rail Run, 91 Bus and Headingley and In, plus Headingley & Out - quite why one is spelled out in full and the other uses the ampersand sign - 'owzat? But perhaps this is just a minor quirky error and this is not cricket.

I put the guide to the test one damp Saturday evening from Manchester, with a short train ride (about an hour). I headed first for the 'Briggate Alleys' trail and a trusted pint of Theakston Old Peculier in the ornate splendour of Whitelock's, harking back to the days of Victoriana; next up was the Angel Inn, a Samuel Smith's hostelry, built to look older than it is, with their one cask ale, Old Brewery Bitter. (I confess, I do like their Extra Stout, though).

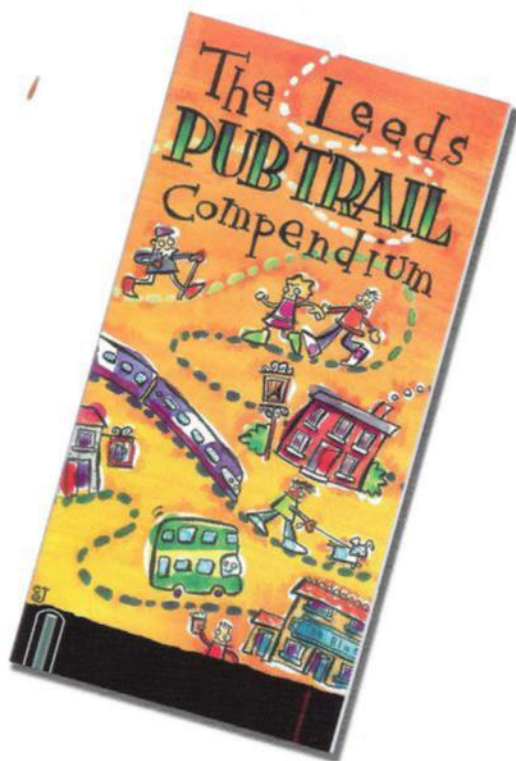
I next wandered into the adjoining trail of 'Briggate Bars' and North, just across The Headrow. Reminiscent of Bar Fringe in Manchester, without the opened out rear and beer garden, it has a long narrow bar with three real ales (one a mild) and a plethora of Continental draft and bottled beers. I was tempted to linger longer here, but time marches on and so I went along The Headrow. Mr Foley's

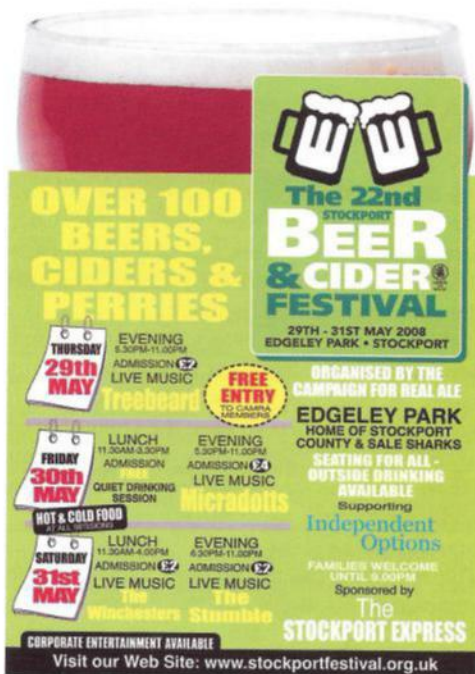
Cask Ale House is part of the 'Town Hall Crawl' trail and a former Okell's establishment, now bearing an allegiance to York Brewery. A pint of Centurion's Ghost slipped down all too easily. There are one or two guest ales as well.

Finally, it was 'Cross The Aire' but I didn't, opting for the Scarborough Hotel, within close proximity of the rail station to end this brief foray.

Don't be mis-led into thinking this is a comprehensive and definitive guide to all the pubs in Leeds, it's not. But this guide will serve one well and is an invaluable innovation over the usual pub guides. Arm yourself with a Leeds Metro transport map and possibly a First bus map too, and you can't go wrong.

Steve Smith





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THE UNION BREWERY COMPANY LIMITED

The unusually named Rickinson Sawdon was a persistent, if unsuccessful commercial brewer based in Salford during the 1840s to 1860s. In 1840 he operated in partnership with James Aspell from 57 Gravel Lane. After Aspell left in 1842, Sawdon continued as a brewer for a time, until he went working as a brewery traveller. Another attempt at running his own business was made when the Adelphi Street Brewery became available.

William Wilson, then his widow, Eliza, had run this for about ten years. In 1862, Eliza had gone bankrupt and Sawdon took on William Dale (landlord of the Ordsall Inn) as a partner to operate the Adelphi Brewery. This lasted for only a brief period - the partnership broke up in 1863 - after they ran into financial difficulties. William Dale later moved to Aston, near Birmingham, where he continued as a brewer. The Adelphi Brewery saw a succession of occupants until it finally closed in 1903 and Whitefield Breweries Limited bought its pubs.

Undaunted, Rickinson Sawdon moved on to the next venture. In 1864, at sixty years of age, he became one of the founders and also the manager of the Union Brewery Company Limited at the Ordsall Lane Brewery.

By the end of that year, the company had managed to attract thirty-seven investors who each bought between one and six shares at £25 each. Directors of the company were William Pilling, a chemist from New Bailey Street, Salford, William Benson, a wine agent from Plymouth Grove, Chorlton-on-Medlock and Richard Ackley, the licensee of the Brown Bull, Chapel Street, Salford. Apart from Sawdon, the only brewer involved with the formation of the Union Brewery was Samuel Naylor who had experience running his own show at the New Islington Brewery.

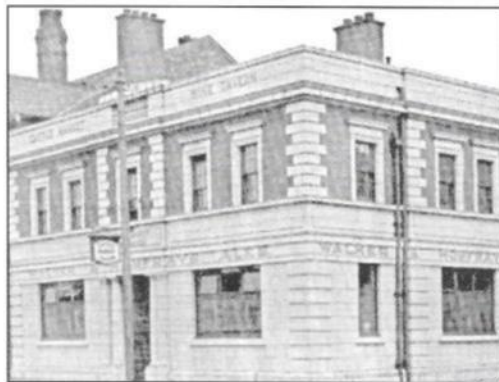
Joseph Hardy & Son had briefly used the Ordsall Lane Brewery before moving out in about 1864 to takeover the Crown Brewery at Hulme. Prior to that, the premises had been in the hands of the Holden family for about 10 years. The property was not large and there are no records to indicate

that the Union Brewery had any tied outlets. Beer may have even been on sale at the Cattle Market Tavern, Cross Lane, Salford, since John Green, the licensee there, was a shareholder. Likewise, David Jones at the New Market Inn, Chapel Street, Salford, had sunk £25 of his hard-earned money into the enterprise. It was not long before the business began to flounder.

Richard Ackley of the Brown Bull had invested at least £100 in the business (a very good annual salary in those days). As a major creditor he applied to the courts to have the Union Brewery wound-up. The court duly appointed Henry Elliott, who was the Union Brewery's accountant and secretary, as Official Liquidator in March 1867.

The liquidator seems to have vanished before completing his duties and the Registrar of Joint Stock Companies did not get around to dissolving the company until 29th July 1902.

The Corporation of Salford submitted a Bill for Parliament to consider during the 1870 session. This requested a number of powers such as the right to apply compulsory purchase orders, and for comprehensive redevelopment of the town's street system. One proposed new street ran from Ordsall Lane to Wilburn Street, right through the Ordsall Lane Brewery. Shortly after, the brewery was knocked down.



A small section of Wilburn Street still exists next to the Campanile Hotel to mark the approximate location. The hotel itself sits partly on the site of

Groves & Whitnall's Regent Road Brewery. Rickinson Sawdon died in Salford at age 74 in 1876 after returning to work as a Brewers' Traveller.

Alan Gall

Thanks to Tim Ashworth at Salford Local History Library for his help and to Sue Richardson for the picture of the Cattle Market Tavern.

DAVE PORTER BREWS AGAIN

Dave Porter, well renowned for his brewing excellence in these parts, has now set up another brewery, since recently selling off his Porter Brewing Company. He has chosen a rather modest name for his new venture, The Outstanding Brewing Company Limited.

The brewery is based at Britannia Mill, Cobden Street, Bury and has been set up as a collaboration between Paul Sandiford, Glen Woodcock and David Porter. It consists of a 15 barrel plant with all beers produced as real ales, cask and bottled.

The beer range is expected to consist of the following varieties:-

OSB 4.4% abv, a mid-range copper coloured ale, with distinctive citrus hop finish.

SOS 4.5% abv, a light brown bitter, this one's strictly for the hop-heads, dry and intensely bitter.

Blonde 4.5% abv, a very pale beer that looks like a lager but is definitely an ale.

Ginger 4.5% abv, a light brown beer with a noticeable hint of ginger.

Smoked Out 5.0% abv, a brown ale beer brewed with traditional continental smoked lager malt

Standing Out 5.5% abv a pale golden ale, dry and bitter with lots of hop aroma.

Stout 5.5% abv, a true representation of the beer style; thick, jet black and bitter, with liquorice overtones.

Pushing Out 7.3% abv, a pale golden ale with a strong distinctive dry, bitter flavour, and a unforgettable hop aroma.

Lagers are also available as real ale on request.

Pilsner 5.0% abv; Clouded Out 5.0% abv, a wheat beer and Amber Bock 6.0% abv.

Full production is expected to be in operation by the middle of May.

There is also a 2.5 brew barrel 'baby' plant which will run in parallel with the main brewery. This is for short production runs and experimental brews.

HIGSONS RETURNS TO BREWING

Many readers will have fond memories of the original Higsons Brewery and their beers from Liverpool.

Not that they were widely available in this area, with just a couple of outlets, not always permanent, but their popularity grew from those who drank in the Higsons pubs on Merseyside, some 20 or so years ago.

The Head Brewer at Higsons was Stewart Thompson. After Boddingtons closed down the Higsons plant at Liverpool, Stewart transferred to the Boddingtons Strangeways Brewery in Manchester. Later still, on leaving Boddingtons due to its closure, Stewart started up his own Micro-brewery at Standish near Wigan, entitled Mayflower Brewery. And very successful it was, too.

The Mayflower Brewery then re-located to the Royal Oak, on Standishgate, close to the centre of Wigan and last year was sold to the pub that carries on brewing these excellent ales, with Alan Branagan as the Head Brewer. The Royal Oak now produces a beer called Special Branch!

More recently, Stewart Thompson was asked to become the Technical Assistant-cum- Brewer to the newly revived Higsons Brewery, run by Keith Tomlinson. Keith has bought all the rights from Inbev UK, and had kept all the necessary recipes and notes for brewing to the original Higsons taste, from his time as head Brewer, at the original Higsons. Last January, at the National Winter Ales Festival, there was, for the first time,

the chance to drink the new Higsons Bitter, which was a very palatable concoction.

So, it is hoped that this new Higsons Bitter and other seasonal ales from the brewery, will be available very soon in these parts.

Stewart Revell



WHERE WE GO AND WHAT WE DO

THE BRANCH DIARY

North Manchester

Branch Contact, Dave Hallows, telephone: 07983 944992 or **Email:** davehallows2002@yahoo.co.uk

MAY 2008

Wed 7: Two Pubs' Social, Racecourse Hotel, Littleton Road, Lower Kersal, 8.00pm; Unicorn, Broughton Road, Pendleton, 9.30pm.

Buses: 93, 95.

Wed 14: Peel Green to Patricroft (a Holt's Crawl along Liverpool Road, Grapes Hotel, 7.30pm; Bird In Hand, 8.15pm; Stanley Arms, 8.45pm; (call into Bridgewater), then White Lion, 9.30pm. Buses: 67, 100.

Wed 21: Branch Meeting, New Oxford, Bexley Square, Salford, 8.00pm.

Wed 28: Continental Beer Crawl, Sand Bar, Grosvenor Street, University, 7.30pm; KRO Piccadilly, Piccadilly Gardens, 9.00pm; Bar Fringe, Swan Street, to finish.

JUNE 2008

Wed 4: Visit to Allgates Brewery, the Old Brewery, Brewery Yard, off Wallgate, Wigan, 7.00pm. (Meet in the Tasting Area). £10 per head. To book, contact Phil Booton. Telephone: 0161 957 7148. Email: philip.booton@britishcouncil.org
Trains: Manchester Piccadilly, Manchester Victoria, Salford Central, Salford Crescent or Swinton to Wigan Wallgate.

Wed 11: Irlam Two Pubs' Social, Tiger Moth, Swallow Drive, 8.00pm; Boat House, Ferry Road, 9.00pm to finish.

Buses: 67, 100 (short walk).

Wed 18: Branch Meeting, New Oxford, Bexley Square, Salford, 8.00pm.

Wed 25: Bury Crawl North to South, Dusty Miller, Crostons Road, 7.30pm; Two Tubs, The Wylde, 8.30pm; Rose & Crown, Manchester Old Road, to finish.

Buses: 135 (from Manchester Piccadilly), 474 (from Bury Interchange). Trams: Piccadilly Gardens, Shudehill or Victoria to Bury.

JULY 2008

Wed 2: Joint Social with High Peak Branch,

Glossop Crawl commencing at Market Tavern, Victoria Street, 7.30pm; Star Inn, Howard Street to finish.

Trains: 1849 Manchester Piccadilly to Glossop.

Sat 5: Independents' Day Treasure Hunt, start Castle Hotel, Oldham Street, Manchester 11.15am. See elsewhere in this issue for more details.

Trafford & Hulme

Branch Contact, John Ison, telephone: 0161 962 7976.

MAY 2008

Thu 8: Branch Social in Flixton, Railway Tavern, Irlam Road, 8.00pm; Fox & Hounds, Woodsend Road, 9.00pm.

Thu 22: Branch Social in Timperley, Stonemasons Arms, Stockport Road, 8.00pm; Quarry Bank Inn, Bloomsbury Lane, 9.00pm; Moss Trooper, Moss Lane, 10.00pm.

Thu 5: Branch Meeting, 8.00pm. Venue to be announced.

Sat 14: Evening visit to Dunham Massey Brewery, Oldfield Lane, Dunham Massey, near Altrincham, 7.00pm until 10.00pm. A barbeque will be available, so please bring your own food for cooking.

Buses: 5, 38 (to Dunham Town), 13 (to Oldfield Brow) from Altrincham Interchange. Return at 2213 (13), 2223 (38).

Thu 19: Branch Social, Ashton-on-Mersey, near Sale, Brigadier, Firsway, 8.00pm; Mersey Farm, Carrington Lane,

8.45pm; Buck Inn, Green Lane, 9.30pm; Old Plough, Green Lane, to finish.

Sat 28: Branch Outing, a "Cheshire Big Day Out", Wheatsheaf, Higher Lane, Broomedge, Agden Brow, 12.30pm; Jolly Thresher, Higher Lane, Broomedge, Agden Brow, 1.15pm; Barn Owl, Warrington Lane, Agden Wharf, 2.00pm; then on to Ye Old No 3, Lymm Road (A56), Little Bollington; Home, Lymm Road (A56), Little Bollington; Swan With Two Nicks, Park Lane, Little Bollington; and then on into Dunham.

Buses: 37 (departs Altrincham Interchange at 1215).

JULY 2008

Thu 3: Branch Meeting, 8.00pm. Venue to be announced.

LOCAL AND REGIONAL BEER FESTIVALS LISTINGS

Not necessarily endorsed by CAMRA.

C = Indicates official CAMRA festival.

MAY 2008

Fri 9 - Sat 10: Clarets Trust 4th Burnley Beer Festival, Burnley FC, 1882 Lounge, Turf Moor Football Ground, Harry Potts Way, Burnley.

C Fri 9 - Sat 10: Halifax Mayfest, Square Chapel Centre for the Arts, Square Road, Halifax.

C Fri 9 - Sun 11: 14th Macclesfield Beer Festival, Macclesfield Rugby Club, Priory Park, Priory Lane, Macclesfield.

C Thu 15 - Sat 17: 20th Chester Charity Beer Festival, Chester Rugby Club, Hare Lane, Vicars Cross, Chester.

Thu 15 - Sun 18: May Beer Festival Part I, Black Horse, Redearth Street, Darwen.

Fri 16 - Sat 17: Grappenhall Beer Festival, Olde Barn, Bellhouse Club, Bellhouse Lane, Grappenhall, near Warrington.

C Fri 16 - Sat 17: Rail Ale Festival, Barrow Hill

Roundhouse, Campbell Drive, Barrow Hill, Chesterfield.

Thu 22 - Mon 26: May Beer Festival Part II, Black Horse, Redearth Street, Darwen.

C Fri 23 - Sat 24: 2nd Skipton Beer Festival, Town Hall, High Street, Skipton.

Thu 29 - Sun 1 Jun: Beer Olympics, West Riding Refreshment Rooms, Dewsbury Railway Station, Wellington Road, Dewsbury.

C Thu 29 - Sat 31: 22nd Stockport Beer Festival, Edgeley Park Football Ground (Stockport County FC and Sale Sharks RUFC), Hardcastle Road, Stockport.

JUNE 2008

Fri 6 - Sun 8: Brewers Weekend, Prince Of Wales, Foxfield, near Broughton-in-Furness.

Thu 26 - Sun 29: June Beer Weekend, Black Horse, Redearth Street, Darwen.

Sat 28: Congleton Summer Beer Festival, Congleton Leisure Centre, Worrall Street, Congleton.

JULY 2008

Thu 10 - Sun 13: 2nd Annual Sunfest, Rising Sun, Fulwood Road, Sheffield.



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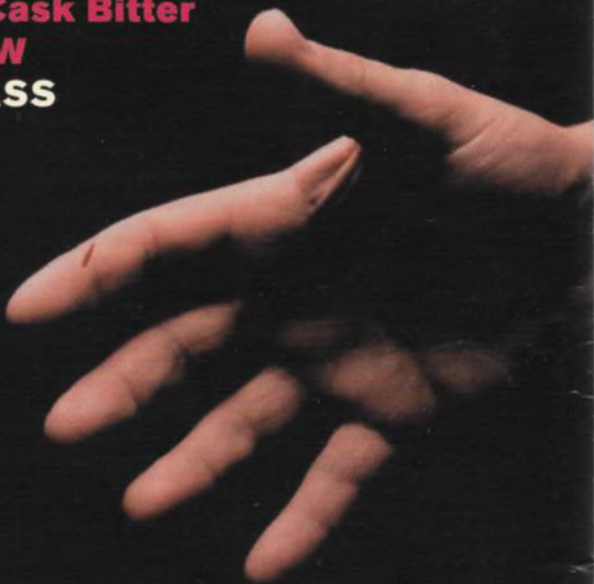
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