

MoreBeer



**FREE
TAKE ONE!**

Spring 2015



40 Years of CAMRA Rochdale, Oldham and Bury
Current Chairman Peter Alexander and Founder Member Bernie Jackson at Bury Beer Festival in the early nineties

Over 4000 copies of this newsletter are produced by the Rochdale, Oldham and Bury Branch of the Campaign for Real Ale (CAMRA) www.robcamra.org.uk



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MoreBeer

Welcome to the Spring 2015 edition of More Beer. Hopefully by now the sun is warming the earth and your thoughts are turning to the days when winter seems like a distant memory. Good beer drinking days and they aren't far away.

This year marks the 40th anniversary of, well, us! Rochdale, Oldham and Bury Branch of CAMRA. Yes we are forty years old. We have some special articles and old photos in this edition of More Beer, but will follow up with a year long celebration of that auspicious occasion. There will be more articles and photos next edition and within the wider branch, a number of special events will continue throughout the year. From a standing start in 1975, the branch has grown to over 1600 members and the campaign from 8,000 members, to more than 160,000. This is surely a fantastic achievement and one we can all be proud of. I rather doubt if the 53 people that attended the inaugural meeting of the branch knew what a success it would become. Raise a glass of your favourite real ale to them all. Or buy them a pint. Some are thankfully still around and involved.

As always, you'll be very welcome to join us in our quest to ensure that real ale and the branch continues to prosper and grow. There's a membership form lurking inside these pages. Why not fill it in?

Peter Alexander
Editor

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www.rammybeerfestival.co.uk

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Brewery & Pub News

Brightside Brewing *by Peter Maguire*



Expansion proceeds apace at the brewery.

A temporary 18BBL fermenter has recently been installed to enable the increased demand for production. This will enable them to keep going until two brand new stainless steel 18BBL fermenters are delivered and installed in May. In order to cope with the increased production an extra 400 containers have been ordered for delivery over the next few months.

On the festival/exhibition front Brightside is the only microbrewery which will be at the Northern Bar and Restaurant Show which is being held at Manchester Central (the old GMex) on 17th and 18th March. They have also had Manchester Skyline entered into the National SIBA competition in the Golden Ale in a bottle section. This competition is being held in Sheffield on 17th March.

Manchester Academy is celebrating its 25th birthday in February and the brewery has been asked to produce a house beer. This will be called Academy IPA at 4.5% and was launched on 25th February to coincide with the anniversary. It will be available in all formats and will be on sale at each venue at the Academy and also at the Student's Union bar.

The brewery is also holding a series of weekly Meet The Brewer nights at various venues throughout Greater Manchester from February into April. Details of these events can be found on twitter [@BrightsideBrew](https://twitter.com/BrightsideBrew) or by contacting Carley Freidrich, Sales & Marketing Director at carley@brightsidebrewing.co.uk

Deeply Vale Brewery

Deeply Vale Brewery and its Head (Sole) Brewer James Stewart continue to be a strong presence locally producing a core range as well as seasonal and occasional brews. These beers can often be found in the Bury and Bolton area, as well as

further afield. Particularly popular are DV8 Stout (4.8%) and Citra Storm (4%).

Business is brisk enough for James to be giving serious consideration to expanding from his current 2.5bbl plant. This would necessitate relocating to larger premises and James is looking for somewhere in the Bury area. Preferably somewhere central with high footfall

Greenfield Brewery *By Ken Holt*



Since the unforeseen departure of brewer Richard Thomas, Greenfield has rationalised its operation and recruited Alex Rawsthorne for general brewery duties. Owner Tony

Harratt has trimmed the beer range and reduced the pubs served to around 100 in total. Having done that, things have been going well - they sold out of beer at Christmas and a few new opportunities are being explored. Their new dark beer made using five different malts, Black Chew Grain (4.2% ABV), has been well received with repeat orders coming through. They are also starting to supply the house beer to their nearest pub, the Clarence, and this will probably replace the incumbent beer supplied by Otter.

Hay Rake Brewery *By Ian Taylor*



After months of development the Mark Wickham of Hay Rake Brewery has now started to produce a Pilsner beer, **Rakestein**, 5.5% ABV using German hops and malt.

This will be available on draft and in bottle.

Irwell Works Brewery *By Peter Maguire*



It has been a busy time recently at the brewery. There are three new specials currently available; Marshmallow Unicorn Milk Stout (4.4%) This is a stout containing lactose, a sugar derived from milk. Pleasantly Blue (4%) A deep red ale with a full character from special Bavarian malts,



Brewery & Pub News

finished with the pronounced flowery citrus aroma of Amarillo hops. Renaissance (4.6%) An Alaskan smoked porter which has a dark body with some rounded savoury flavour, some bitterness balanced with a hint of coffee and a delicate smoked beech aroma. These specials will be available while stocks last. The Marshmallow Unicorn will also be available in bottles.

The latest award for the brewery was at the 2014 Bradford CAMRA Beer Festival where Cost del Salford (4.1%) pale ale won the Beer of the Festival.

There has been a lot of work going on at the brewery tap upstairs as well. Work has been ongoing for most of 2014 on a balcony seating area running the length of the bar and overlooking the hills to the east of Ramsbottom. It will be available as an extra seating area for customers from this spring, once the weather improves. A new food menu will also be available shortly.

The brewery will also, once again, be running its RNLI Beer Festival in the Ramsbottom Civic Hall from 27th to 29th March to raise funds for the RNLI. More details can be found elsewhere in the magazine.

J W Lees By Peter Alexander

Pubs run by the independent family brewery, based in Manchester donated ten pence from every pint of seasonal ale John Willie's 100. JW Lees created seasonal ale, John Willie's 100, to commemorate the 100th anniversary of the day Britain entered the First World War. John Willie's 100 was sold in all of their managed houses, where ten pence from every pint was donated to Help for Heroes. During the 12 weeks that it was available, there were over 30,000 pints sold across JW Lees managed houses. Locals enjoyed the ale in the knowledge that their pint was helping to make a difference, with the total amount raised reaching over £3137.

Commenting on the ale, JW Lees Managing Director, William Lees-Jones said: *"John Willie's 100 was a huge success. Our guests really got behind the ale and raised a pint and money to our heroes. Made with Challenger hops and with a rich mahogany colour, John Willie's 100 was a robust ale that really left its mark."*

Manchester Pale Ale (MPA) is to launch Refreshing Sounds a new multi-platform marketing campaign to find the UK's best new music. This will be the biggest campaign for MPA since its launch in April 2013 and is aimed at maintaining MPA's rapid growth in sales, which has remained at double digit growth in JW Lees managed houses and across national sales since its launch.



The latest seasonal beer from Lees is **Jester Magic**. It follows the extremely successful Archer Stout. Somewhat whimsically, the brewery describes Jester Magic thus: *"Fall under the Jester's spell this spring and enjoy this light hearted ale with its unique enchanted flavour. This mystic elixir is a treat for the tongue and its light-bodied nature makes it a taste sensation. Jester Magic is brewed with Jester hops to give it a distinctly sweet, satisfying flavour. You'd be a fool not to try this light, fruity and enchanting ale."*

Outstanding Brewery News By Paul France



During the Post-Christmas weeks at the beginning of the year, the chaps at the brewery have been busy carrying out building works to the brewery and designing and commissioning a new satellite brewery to accompany their main brew kit. The current satellite brewery has a capacity of 2.5 brewers barrels or 720 pints. The new satellite kit will be able to produce 4 brewers barrels or 1152 pints per brew. The new brewery has been designed so that two different beers can be brewed, one on each brew kit, by one brewer, simultaneously.

In order to operate the new brewery efficiently and to keep up with increased sales, a further 5 fermenting vessels have been purchased which increases fermenting capacity significantly.

In January the excellent Manchester Beer & Cider Festival saw the brewery scoop the Gold award in the Barley Wines & Strong Old Ales category at Champion Beer of the North West awards. Outstanding Imperial IPA (7.4%) received the accolade and the fellows at the brewery are delighted as they have recently tweaked the recipe and adopted a new technique for dry-hopping the brew.

Finally, as 2015 progresses there will be opportunity to find Outstanding Beers in more outlets as the brewery has teamed up with several new customers within Greater Manchester and with a national wholesaler who will help distribute the beers.

Ramsbottom Craft *By Don Booth*



Matt Holmes of Ramsbottom Craft Brewery went full time brewing in early 2014 and in doing so found he was cramped for space at his present location, so has acquired a workshop unit which now houses the bottling side of his operation. This has now been up and running since mid October 2014. With ever increasing customers and therefore the need for more frequent brewing the opportunity was taken to take on his 1st member of staff. Dom Bridge will manage the bottling process and assist in marketing and distribution, thus leaving Matt to concentrate on more frequent and adventurous brewing.

Rammy Craft were ecstatic to be invited to showcase two of their beers (Flaori Maori and NS IPA) alongside many other breweries from near and far at the recent Manchester Beer and Cider Festival (the premier beer festival in the north west) held at the iconic Manchester Velodrome. Both beers were clearly enjoyed, selling out early. More recently they have been at the Pendle Beer Festival (Colne) with a third beer, the fennel infused Crafty Ram 4.4%. RCB will also be at the forth coming

Oldham beer festival in May. A new local outlet where you can find Rammy Craft Ales is XLII in Ramsbottom.

New brews: Rammy Wit 5.4% A cloudy wheat beer in the Belgian wit style with 5 fruit/spices in bottle only; Heavy Netal 4.0% Nettle infused ale in bottle only. Navvy's Whack 6.3% An old English strong ale; Blackberry Porter 5.4% with 4lb of blackberries per 9gal; English Amber 4.1% Experimental amber IPA with English Minstrel hops; Juniper Black 4.1% A bottle conditioned black lager with hint of gin. Extreme IPA already at 6.2% abv should get to 6.7% abv. Dry hopped with whole leaf hops for a perfect clean fresh aroma. Mainly bottles, some cask (Cascade & Willamette hops). Trial maple porter made with real maple syrup 4.4% abv. (hops used not disclosed) bottle only. Ruby Oatmeal Mild with Golding hops 4.4% abv.

Finally, after a trial in bottle last year American Brown Ale 6.2% will return in cask as well as bottle in April.

Saddleworth Brewery *By Ken Holt*



Business is ticking over steadily at Saddleworth Brewery, supplying regular and seasonal beers to their brewpub the Church Inn in Uppermill. As a one-off to commemorate 800 years since the founding of the adjacent St Chad's Church, they are planning a special "St Chad's Bitter", a 4.2% beer which will incorporate some maple syrup. This is definitely one for the tickers among you so look out for details of its availability!

Silver St Brewing *By Paul France*



Brewer Craig has aims to get his beer sold in far distant pubs. Recently 18 firkins were loaded onto a vehicle going to Bristol, care of the Bedminster Beer Company, who had just delivered to the Clarence. A similar deal has been effected with Pennine Brewery. Craig is

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currently looking for a contract bottler as he is finding it difficult to keep up with demand using his manual system.

There will be a Silver Street Mild for May.

Wilson Potter – Competition

By Peter Alexander



The brewers at WP will be making a special ruby coloured beer to celebrate the 40th anniversary of the founding of CAMRA Rochdale Oldham and Bury Branch and would like some help in naming it.

Over to WP:

The beer will make its debut in cask at Oldham Beer Festival on Friday 1st May 2015 at the Queen Elizabeth Hall, Oldham. It will also be available in bottles from the brewery & through our bottle suppliers from early June.

For a chance to win a case of 12 bottles of this commemorative, limited edition beer we'd like you to come up with a name and pump clip design for it. Designs need to fit our usual pump clip shape – see our website. Entrants must be 18 or over. Entries need to be sent by email (jpg) via the website or on paper (with contact details) by post to arrive no later than 5pm on Tuesday 31st March, 2015. Submitting an entry automatically grants Wilson Potter Brewery the right to use the design as part of the promotion. The designer of the winning pump clip, judged by Wilson Potter Brewery, will win a case of 12 bottles. The winner will be notified by the brewery and must be available to collect the prize from the brewery in June 2015. No other prizes are available and the decision of Wilson Potter Brewery is final.

Other Local News

Oldham Beer Festival

The Oldham Beer Festival will once again take place at the Queen Elizabeth Hall, Oldham. This year's dates are Friday 1st to Saturday 2nd May. As always this will be in aid of the Mayor of Oldham's Charity Appeal.

Expect over 50 real ales, ciders, perries and foreign beer and food at all sessions. Watch out for posters with full details in a pub near you.

Pubs of the Year

Local CAMRA members have voted for the area Pubs of the Year for 2015. The three winners are:

Rochdale: The Baum, Toad Lane, Rochdale

Oldham: The Carrion Crow, Huddersfield Rd, Oldham

Bury: Hare and Hounds, Holcombe Brook

Congratulations to the three winners. Arrangements are being made for certificates to be produced and presented to the winning landlords. Dates for the presentations will be announced as soon as they are known.

CAMRA ROB will vote for its Branch Pub of the Year at its March meeting and full reports and photos of the award ceremonies will appear in the Summer edition of More Beer.

Littleborough

The **King William IV** at Shore, Littleborough has changed hands. New tenants, David and Craig, intend to turn the King Bill as it is known back into a traditional, local, country pub to attract local walkers, cyclists and horse riders. The pub will now be open from noon until 11pm every day and serving food from 3pm to 9pm weekdays and noon to 9pm weekends. There will be 4 cask ales including King Bill Bitter and a quiz night will be starting soon.

Bury

Prestwich Beer Festival will take place 26th – 28th March 2015, at the Longfield Suite, Prestwich.

Hark to Towler in Tottington, a Thwaites pub, is under new management following Andrew moving on. The pub is hosting a big band evening on 28th March for Bury Hospice and EDS charities. See pub website for details – just Google the pub to get information.

Forthcoming Non CAMRA Beer Festivals:

Greenmount Cricket Club is to hold a Beer Festival 10th - 12th April; The **Hare & Hounds** at Holcombe Brook follows with their festival 16th - 26th April and the **Lord Raglan** at Nangreaves has theirs from 26th June to 12th July, with around 50 craft real ales on a rolling basis.

14th – 16th May **Forever Bury Festival** at the Bury F.C. Social Club (next to Ground), Gigg Lane. 51 real ales available plus ciders.

Pubs Offering a Discount for CAMRA Members

Some local pubs offer card carrying CAMRA members a discount when visiting. This list shows those we know about. If you know of others, please let the editor know.

First Chop

43 Bolton Street, Bury. BL0 9HU

Card available buy 5 pints get 6th free within 1 week + 20% discount on food

Hare & Hounds

400 Bolton Road West, Bury. BL0 9RY

20p per pint

Cross Keys

Running Hill Gate, Oldham. OL3 6LW

10%

Diggle Hotel

Station Houses, Oldham. OL3 5JZ

10%

Carrion Crow

271 Huddersfield Road, Oldham. OL4 2RJ

20p per pint Tuesday - Thursday

Flying Horse Hotel

37 Packer Street, Rochdale. OL16 1NJ

10p per pint

Baum

33-37 Toad Lane, Rochdale. OL12 0NU

50p per pint, 25p per half Sunday - Thursday

Healey Hotel

172 Shawclough Road, Rochdale. OL12 6LW

30p per pint, 15p per half Sunday - Thursday

Pack Horse

Elbut Lane, Heywood, Bury, Lancashire BL9 7TU,

United Kingdom

+44 161 764 3620

10% on production of membership card



Attention Publicans

Do you run an event you wish to publicise to CAMRA members? A big event can of course be advertised here by contacting our advertising manager, but small events such as mini beer festivals, meet the brewer etc. can often be accommodated in our monthly letter to members. Just let us know as soon as you can about it and we'll see what we can do.

Do you have an email address, pub website or twitter account? Let us know details and we'll update our records to enable us to better keep in touch with you. Information will only ever be used for CAMRA business.

Lastly have you been a licensee in the Rochdale Oldham and Bury area for twenty years or more? If so, we'd like to know about it as part of our 40th birthday celebrations.



Changes

There have been a number of changes to ROB pubs reported since the last issue. All can be viewed on the WhatPub website (<http://whatpub.com/>).

The Good

The **Carters Arms** 133 Oldham Road Royton is now selling real ale. The reported beers were Black Sheep Bitter & Bombardier. These look to be permanent rather than changing guests.

The **Parkside Hotel** in Prestwich is now selling real ale. In particular Old Speckled Hen & Wychwood Hobgoblin.

The **Gardeners Arms** in Birch, Heywood is now selling real ale. It has Thwaites Wainwrights and a second beer on offer. The pub gained its nationwide 15 minutes of fame when Nigel Farage used it as a venue for a bi-election news event.

The **Two Tubs** in Bury town centre is now selling real cider alongside its range of Thwaites real ales.

The **Footballers** in Summerseat is open again and also selling real ale

The 'not so Good'

The **Blue Belle** 180 Oldham Road has had a refurb and the handpumps have gone.

The **Cloggers** on Oldham Road, Failsworth is currently closed an up for sale. Hopefully it will remain as a pub once sold.

The **Roach Bank** in Unsworth is now permanently closed. (Oddly it is being converted to a Plaster Training Centre.)

WhatPub is the CAMRA website who's aim is to list all pubs in the UK. Unlike other guides pubs don't have to pay to be shown and there aren't just a handful of people paid to find what's going on. Each CAMRA branch maintains the details for its local pubs, so there are potentially thousands of surveyors.

As your pubs officer I depend on information on pubs being passed to me. Sadly this can mean with miss significant changes. So can I ask a favour? Has any pub you know gone real/keg, stopped trading or permanently closed in the last few months. If so please check WhatPub to see if the details are correct. If not please press the link shown in red and fill in the form.

Or alternatively just send an email to member@yorkco100.fsnet.co.uk. Any changes will be more than welcome.

Seen some incorrect or missing details?

Send an email to the branch with your updates.

Ian Mitchell



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CAMRA National News

National Pub of the Year

The Salutation Inn, a rural freehouse in the small village of Ham, Gloucestershire, has walked away with the Campaign for Real Ale's (CAMRA) National Pub of the Year Award - a feat made even more impressive given that this is the first pub the landlord has ever run.

Former business analyst Peter Tiley had never even pulled a pint when he decided to quit his job in London and follow his love of beer to take over The Salutation Inn with his wife Claire. Eleven months later the pub had won its local branch competition, then the whole region, finally making it through to the final four and today, being named overall National Pub of the Year.



Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. The Salutation Inn, known by locals as 'the sally', was popular with judges due to its fantastic beer selection and welcoming, homely feel – with one judge saying “what struck me most was the welcome – as if I was being invited into a private house as a friend”.

For those thinking of visiting the pub, it is described in CAMRA's Good Beer Guide 2015 as a “rural gem in the Severn Valley, within walking distance of the Jenner Museum, Berkeley Castle and Deer Park. The enthusiastic landlord keeps an inspired selection of ales and eight real ciders and perries. The pub has two cosy bars with a log fire and a skittles alley. Live folk music and piano singalongs regularly occur. Shove-ha'penny and table skittles are played.”

The three other finalists are, in alphabetical order, The Freshfield in Formby (Merseyside), The Harewood Arms in Broadbottom (Greater Manchester) – the home of Green Mill Brewery, formerly of Rochdale and The Windmill in Sevenoaks Weald (Kent).

Elland 1872 Porter named 'Champion Winter Beer of Britain' for second time in three years

Elland 1872 Porter has today been crowned CAMRA's Supreme Champion Winter Beer of Britain 2015 by a panel of judges at the National Winter Ales Festival in Derby, which begins today (February 11th) at the city's Roundhouse venue.



The winning 6.5% abv beer is described in CAMRA's 2015 Good Beer Guide as a “creamy, full-flavoured porter with rich liquorice flavours and a hint of chocolate from the roasted malt. A soft but satisfying after taste of bittersweet roast and malt.”

Mike Hiscock, Elland Brewery Manager, had this to say on the win:

"It's absolutely fabulous to win the Champion Winter Beer of Britain, though we certainly weren't expecting this, it is amazing to get the hat trick and win this award for the third time. We know it is independently judged so for it to keep coming out on top is testament to the depth of flavour and complexity that we get into the beer. This really is fantastic news."

The Champion Winter Beer of Britain competition judges the best of the best in terms of classic winter warmers – from thick, rich, dark porters and stouts, to sweet and strong Barley Wines.

A panel of beer writers, members of the licensed trade and CAMRA members judged the competition. Elland 1872 porter will now go forward to compete in the overall Champion Beer of Britain competition at the Great British Beer Festival this August.

Members Weekend and AGM



CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised trips. This year's event will be held from 17th - 19th April 2015, at the Albert Hall, Nottingham

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SADDLEWORTH SCENE

FEBRUARY 2015

After a major ten week refurbishment programme the **Waggon Inn** in Uppermill reopened with a fanfare of trumpets on 12th December. The pub's transformation cost over £0.5 Million, most of this being funded by Robinson's Brewery who worked with licensees Chantelle and Matthew to upgrade all internal and external areas. The kitchen has been doubled in size, the toilets modernised and the bar and stairs relocated.



Waggon Uppermill

According to the Robinson's press release " Using a palette of creams, vintage pinks and sage tones accompanied by various leathers, floral fabrics, timber flooring and stone cladding, the pub now emits a pastoral feel not dissimilar to a rural country pub. Bric-a-brac furnishings were carefully chosen to create talking points and include a host of locally sourced pictures, glass lanterns and an assortment of fabric wrapped antique deer heads" Well I couldn't have put it better myself!

The "Oval Office" side room is now unrecognisable but they have maintained the local theme with two Saddleworth Morris Men waistcoats provided by long-standing customer Lennie Butterworth who has been drinking here for 40 years. One of the local pictures is of Mary Bradbury – the first licensee of the **Waggon** in 1882 who reputedly still haunts the pub, but in a friendly sort of way!

Developing the food side of the business is a key feature of the refurb and a brasserie-style menu is now in place. However Chantelle was keen to stress that they wanted to preserve the **Waggon's** pubby atmosphere and that the two rooms to the left of the bar are set up principally for drinkers. The new central bar has four handpulls dispensing Robbie's Unicorn, Dizzy Blonde, a seasonal beer and a specially created golden 4.0% ABV beer named The Waggon Inn Ale. In addition they have just received Cask Marque accreditation which reflects the quality and consistency of their cask beers, although some locals think that with the increased emphasis on food the quality of the cask beers has slipped.

Overall the new-style **Waggon** has been very well received by punters and the pub has certainly been busy since it reopened. As



New Bar at the Waggon

one customer remarked: "The **Waggon** has now set the standard for the rest of the village".

Another major revamp has been carried out at the **Swan** in Delph which was also closed for several weeks. The interior of this JW Lees's tenancy has been remodelled with new seating and exposed brickwork and the pub reopened on 7th February. The team taking over are Karen and Simeon Connor and Lisa Craig who previously ran the Marple Tavern, an Enterprise Inn in, yes, Marple! Cask beers on offer are John Willie's Bitter, MPA and the seasonal offering, initially Archer Stout. They are doing food and plan to set up a pizza

oven outside the pub – similar to the **White Lion** nearby and we wish them the best of luck in the pub which in the past has never really fulfilled its potential.



Railway

After 21 years in charge of the **Railway** in Greenfield Paula Duddle and John Barnes are planning to leave the pub when owners Enterprise Inns find someone else to run it. This sounds very much like the end of an era for a unique pub which does no food but offers around 6 consistently well-kept cask beers, draught cider and live music three days a week. It has featured in the Good Beer Guide for the past 15 years and it is hoped that whoever takes over maintains the very high standard of the beers served at the **Railway**.

Down the road past Tesco the **Wellington** now has two licensees with Scott Dearden joining landlady Wendy Walker to run the pub jointly. Scott, who has lived across the road from the **Wellington** for 20 years, is delighted with the opportunity to run the pub and is now living upstairs with his wife and family. No major changes are planned to this fine community pub listed in the 2015 Good Beer Guide, and they will continue to



Scott at the Wellington

cater for a varied clientele including locals, families, walkers, cyclists and dogs.

On the bar is a fine display of eight handpumps offering three Thwaites beers including Nutty Black at just £2.30 per pint, Greenfield's Silver Owl, Phoenix Arizona and a new addition – Nook Brewery's 4.5% Blond from Holmfirth. In addition to these regular ales there will be an occasional guest as well as draught cider in summer. Janet Smethurst and Jean Barker will continue to run the kitchen which specialises in good-value food including home cooked pies and puddings and offers fish specials on Friday. The pub is certainly in good hands and can look forward to a bright future with two skippers at the helm.

In contrast the **Hanging Gate** in Diggle remains in transition until owners Heineken/S&N find a permanent licensee to run the pub. In the meantime Krystel Cannon is looking after things, with food now available again, quiz nights on Thursday and live music at weekends. Theakston's Best, Old Speckled Hen and either Deuchars IPA or Caledonian Golden XPA are served on handpull.

In Mossley, business at **Millstone Brewery** is steady although they had a fillip in October at the SIBA North West beer competition with their excellent Stout which won a bronze award in the Porters and Stouts category.

Ken Holt

Stop Press

As we went to press, More Beer was saddened to learn of the death of Billy O'Reilly, the landlord of the Diggle Hotel. Billy was an archetypal friendly, jovial (Irish) landlord. He and Angie have been in the Diggle for about two years, before that they ran the Cross Keys in Uppermill for three years. In the past they also ran the Granby in Uppermill. More Beer extends its sympathy to Angie and the rest of Billy's family and friends for their tragic loss.

CAMRA ROB BRANCH

SOME EARLY REMINISCENCES

I joined CAMRA in January 1974. My first edition of "What's Brewing", the four page CAMRA newsletter, announced that 1,100 people had joined the organisation in December 1973, bringing the total membership to more than 8,000 (today it's over 160,000). There were 28 branches at that time, but our area wasn't covered until later in the year when the North Manchester branch was formed.

The February 1975 edition of "What's Brewing", now a newspaper of eight pages, listed 91 branches and stated that there were now 29,000 members. More important locally, it announced a meeting to test support for the formation of a branch in the Rochdale, Oldham and Bury area. I attended this meeting, which was held at the Kings, Heywood on 25th February. Among the 58 people who turned up were other current branch members Ken Holt and Bernie Jackson.

The meeting was chaired by the late Bill Calvert, who went on to become the first chairman of the branch. Bill outlined the aims and policies of CAMRA and after a discussion the meeting agreed that a Rochdale, Oldham and Bury branch should be formed and an interim committee was appointed. It was also decided that there should be a donation of 10p per member per meeting and that copies of the 1975 Good Beer Guide should be sold to members at 65p per copy. The guide was somewhat slimmer than today's hefty editions and listed 24 pubs in what would become the ROB area.



The inaugural branch meeting was held on 25th March 1975, again at the Kings in Heywood (Thwaites). The Kings is still with us, but unfortunately it no longer sells real ale. 53 members attended this meeting, which formally took over responsibility for liaising with our two local breweries, Lees and

Oldham Brewery. It was reported that contacts with Lees were already very good, but there was early evidence of a more difficult relationship with Oldham Brewery. The committee had suggested that a local beer guide should be produced and survey forms were handed out. After the business part of the meeting, Peter Cole from Lees Brewery spoke about the brewing process and held a lively question and answer session.



(to be continued)

Graham Chinn

Graham is a former chairman of Rochdale, Oldham and Bury CAMRA



Ex Chairman Chinn



ROB at Bateman's in the early 90s



The one and only Stuart the Glass



Barbara and Dave Shelton - Former Bury Beer Festival Organisers



Giles Dennis Head Brewer of the Branch's years.

40th Anniversary Celebrations

This year the Rochdale, Oldham and Bury Branch of CAMRA celebrates its 40th anniversary. A number of events are planned to celebrate:

- A coach trip to pubs and places of historical significance to the branch (already fully booked!)
 - A special meeting on Wednesday 25th March at the Flying Horse, Packer Street (Town Hall Square), Rochdale from 7.30pm. There will be no formal business, but artefacts relating to the branch will be on display. All are welcome to view the collection, have a chat and enjoy some beer and food.
 - Special commemorative beers will be available at the branch meeting at The Baum, Toad Lane, on 7th April and also at the Oldham Beer Festival in May.
 - A branch curry night "a ruby for the ruby" will be held at the Asia Restaurant, Milkstone Road, Rochdale on a date to be announced.
 - A film show of old pub crawls in the Oldham area, display of pub photos and a quiz will be held at the Carrion Crow, Huddersfield Road, Oldham on 19th May from 7.30pm.
 - Commemorative T shirts and polo shirts will be produced.
- Other events may be arranged during the course of the year and will be publicised, so why not come along and join us?





Changes have been made to the **Branch LocAle Scheme for 2015**, and a new set of criteria established for Pubs and Clubs that wish to join our scheme. The principles changes are that Brewpubs are now eligible of which there are 5 in the Branch and clubs where CAMRA card carrying members have free entry. Also the boundary has been reduced to 15 miles from centre of Branch but includes the Greater Manchester County area. This gives licensee's a choice of over 70 breweries to choose from and gives the scheme a more "local" feel.

The LocAle **criteria** and information on the current **list of breweries** are on the Branch Website visit **www.rob.org.uk** Since the last edition of the magazine 5 pubs and 1 club have joined the scheme, **The Crown** in Chadderton, **The Globe** and **Fishpool Liberal Club** in Bury, **The Staff of Life** in Radcliffe, **The Parkfield** in Whitefield and the **Wishing Well** in Heywood - so why not visit and sample their local ales on offer. The Pubs/Clubs currently in the scheme are:

BURY

Art Picture House (**Moorhouses**)
Automatic Cafe & Malt Real Ale Bar
(**Silver St, Wilson Potter, Deeply Vale**)
Church Inn, Birtle
Clarence (**BREW PUB**)
Fishpool Lib Club (**JW Lees**)
Globe (**Joseph Holt, Moorhouses**)
Lamb Inn (**Outstanding, Deeply Vale**)
Robert Peel (**Brightside, Phoenix**)
Trackside
(**Outstanding, Deeply Vale, Irwell Works**)

CHADDERTON

Crown
(**JW Lees, Greenfield, Millstone, Wilson Potter**)

DELPH

Royal Oak (**Millstone, Moorhouses**)

DIGGLE

Diggle Hotel (**Millstone**)

DOBCROSS

Navigation Inn
(**Millstone, Moorhouses, Thwaites**)

GREENFIELD

King William IV (**Greenfield, Millstone**)
Railway (**Millstone**)
Wellington (**Thwaites, Joseph Holt, Phoenix**)

HEYWOOD

Edwin Waugh (**Phoenix**)
Wishing Well (**Phoenix, Moorhouses**)

HOLCOMBE BROOK

Hare and Hounds
(**Phoenix, Moorhouses, Ramsbottom Craft**)

LITTLEBOROUGH

Hayrake (**BREW PUB**)
Red Lion (**Phoenix, JW Lees, Boggart, Robinsons, Joseph Holt**)
White House (**Joseph Holt, Phoenix**)

NANGREAVES

Lord Raglan (**BREW PUB**)

OLDHAM

Ashton Arms
(**Joseph Holt, Pictish, Green Mill, Boggart, Millstone, Wilson Potter, Greenfield**)

Up Steps Inn
(Greenfield, Phoenix, Moorhouses)
Whittles (Phoenix, Greenfield)

RADCLIFFE

New Bay (Joseph Holt)
New Swan (Joseph Holt)
Staff Of Life (Brightside, Ramsbottom Craft)

RAMSBOTTOM

First Chop (Marble, AllGates, Magic Rock)
Irwell Works (BREW PUB)
Major Hotel (Bank Top, Ramsbottom Craft)

ROCHDALE

Baum
(Green Mill, Pictish, Phoenix, Mallinsons)
Cask & Feather (Green Mill, Phoenix)
Flying Horse Hotel
(Phoenix, Green Mill, JW Lees, Joseph Holt)
Regal Moon (Phoenix, Moorhouses)

UPPERMILL

Church Inn (BREW PUB)
Hare & Hounds (JW Lees)

WHITEFIELD

Beehive (Joseph Holt)
Parkfield Inn
(Moorhouses, Bank Top, Ramsbottom Craft,
Brightside)

If you are a licensee and are interested in joining the Scheme then please contact Phil Brown initially, and a visit will be arranged to chat to you about the LocAle Scheme, but firstly check out the Qualifying Criteria on our Branch Website www.rob.org.uk

LOCALE LIST OF BREWRIES WITHIN BRANCH ADOPTED BOUNDARY

GREATER MANCHESTER

AllGates, Wigan
Martland Mill, Wigan
Alphabet, Manchester
Millstone, Mossley, Tameside
Bank Top, Bolton
Outstanding, Bury
Blackedge, Horwich
Phoenix, Heywood, Rochdale
Blackjack, Manchester
Pictish, Rochdale
Boggart Hole Clough, Newton Heath, Manchester
Privateer, Manchester
Bootleg, Chorlton - cum - Hardy
Prospect, Standish, Wigan
Brewshack, Manchester
Quantum, Stockport
Brightside, Radcliffe
Ramsbottom Craft, Ramsbottom
Chorlton, Manchester
Ringway, Reddish, Stockport
Cloudwater, Manchester
Robinsons, Stockport
Craftsman, Manchester
Rtwoo Dtoo, Urmston
Cryptic, Marple, Stockport
Runaway, Manchester
Deeply Vale, Bury
Saddleworth, Uppermill, Oldham
Dunham Massey, Dunham Massey
Severn Brothers, Salford
Dunscar Bridge, Bolton
Shindigger, (gypsy Outstanding), Bury
First Chop Brewing Arm, Salford
Silver Street Brewery, Bury
Fool Hardy, Heaton Norris, Stockport
Six o'clock, Manchester
Greenfield, Greenfield, Oldham
Squawk, Stockport
Hay Rake, Littleborough
Star Inn, Higher Broughton, Salford
Joseph Holt, Cheetham, Manchester
Stockport, Stockport

Hophurst, Hindley, Wigan
Thirst Class Ales, Stockport
Hornbeam, Denton, Tameside
Three Rivers, Stockport
Hydes, Moss Side, Manchester
Ticketybrew, Stalybridge
Indyman, Manchester
Track Beer, Manchester
Irwell Works, Ramsbottom, Bury
Tweed, Hyde
Lees, Middleton Junction, Manchester
Vagrant (cuckoo at Blackjack)
Leyden, Nangreaves, Bury
Watts Brewing, Stockport
Marble, Manchester
Wilson Potter, Middleton

DERBYSHIRE

Howard Town, Glossop
Globe, Glossop
Mouselow Farm, Dinting, Glossop

LANCASHIRE

Big Clock, Accrington
Moorhouses, Burnley
Bluestone, Whitworth
Reedley Hallows, Burnley
Brewsmith, Stubbins, Rossendale
Rossendale, Haslingden
Hopstar, Darwen
Snaggleteeth, Darwen
Moonstone, Burnley
Worsthorne, Burnley

WEST YORKSHIRE

Bridestones, Hebden Bridge
Riverhead, Marsden
Empire, Slaithwaite, Huddersfield
Slightly Foxed, Sowerby Bridge
Little Valley, Hebden Bridge

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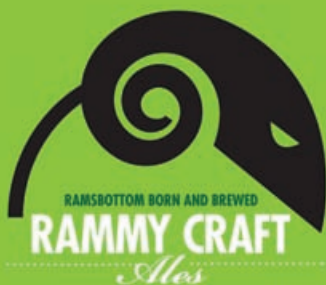
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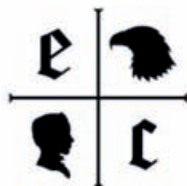
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Further Prestwich Potterings

In the previous More Beer a small group of members visited pubs around the centre of Prestwich with the intention of calling on those on the outer parts in the near future. So on a bright sunny day in January, three of the original group set out, to enjoy a few scoops together. Our first stop was a revisit to The **Royal Oak**, close to Heaton Park Metrolink tram stop, a Hydes pub with three handpulls including ales from the Beer Studio range. All were in great condition when visited. Landlord Paul and his son are semi professional darts players and the backroom of the pub reflects this as there are 4 dart boards to play and a "Manchester" board is available on request. The walls are decked with pictures of well known players to give darts fans extra interest. The pub is a friendly local with sports TV, pool table. It also has a part covered outside seating area in a sunny position, which is well used in summer. It also boasts a large pull down TV screen. A warm welcome is assured.



Nearby, on Bury Old Rd, is the **Parkside** run by licensee Hazel, who has taken over after coming from the Three Arrows, Middleton Rd (near J19 M60) which has recently closed. The Parkside has a

large open plan lounge with four individual seating areas around a centralised bar. There is a separate rear games room (vault) with two pool tables. Reasonably priced food is available from 12-7 every day of the week. It is family and dog friendly and has an outside seating area. Two handpumps provided Hobgoblin and Speckled Hen, which were very quaffable and a third handpull is being considered.



Also on Bury Old Rd is the **Commercial**, a Trust Inns pub which is a welcoming pub but sadly does not sell real ale, so we moved further along Bury Old Rd, into the **St Margaret's Tavern**, again a friendly pub, but likewise there was no real ale sold. To complete the "set of Prestwich pubs" Paul volunteered his services as the Lone Ranger in Prestwich and visited the remaining hosteleries.

The **Same Yet Inn** is a large JW Lees pub at the end of Simister Lane where the focus is on food but Lees Bitter is on handpull in a family friendly environment. Tuesdays is Curry Night with a second meal at half price. Thursday Steak night is buy one get one free, and on Sundays it's the popular, traditional Carvery. "Tastecard" is accepted.

What's On?



The **Farmers Arms** again on Simister Lane, is a traditional friendly local which welcomes walkers. It has two handpulls serving JW Lees Bitter and MPA complimented with homemade pies. It has Sports TV and the landlord is considering extending the opening times from noon through till midnight every day. (Currently opens at 4pm)

by Paul Wilkinson,
Phil Brown & Pete Maguire

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March

Tuesday 3rd: Branch Meeting, The Baum, Toad Lane Rochdale. 7.30pm.

Wednesday 25th: Special Branch Meeting, the Flying Horse, Town Hall sq, Rochdale. Come and celebrate ROB 40th Anniversary with us

Saturday 28th: Anniversary Coach Trip. Sorry, fully booked
Social contact has details for reserve list.

April

Tuesday 7th: Branch Meeting, The Baum, Toad Lane Rochdale. 7.30pm.

Saturday 25th: Peak Ales Trip. Derbyshire by coach. Social contact has details

May

Friday 1st – Saturday 2nd: Oldham Beer Festival, Queen Elizabeth Hall, Oldham Centre

Tuesday 5th: Branch Meeting, The Baum, Toad Lane Rochdale. 7.30 p.m.

Friday 8th – Sunday 10th: Branch Trip to Brussels, Belgium. Ken has details if you are interested

Tuesday 19th: Lost Pubs of Oldham. Film show at the Carrion Crow, Huddersfield Rd, Oldham

June

Tuesday 2nd: Annual General Meeting, The Baum, Toad Lane Rochdale. 7.30pm.

All Branch Meetings start at 7.30pm. Others as indicated. For details of social events, or to book, contact Ken Holt. kenjan.holt@btopenworld.com

Any changes to this programme will be announced at meetings, in CAMRA Calling and on the Branch Website www.robcamra.org.uk

What's the point of Cider?

In view of ongoing discussions about the current CAMRA definition of real cider and perry (being made only from 100% pressed apple or pear juice) and the increasing popularity of fruit ciders and perrys, this article written by a cider producer, who is also a CAMRA branch chairman in the East Midlands, provides an alternative solution to the debate. One which may well assist with CAMRA campaigning and recruitment.

What's the point of Cider?

A strange topic to write about, you may think, especially as I am a cider maker myself as well as enjoying the odd glass or two from time to time. Of course cider is a fine drink; long may cider makers flourish and long may cider drinkers continue to enjoy the results of their labours. What I am raising for debate is the relationship between the Campaign for Real Ale (Real Ale, note, not Real Cider) and cider.

If you go back to CAMRA's inception and read the Articles of Association (not everybody's cup of tea, but it had to be done in the interests of research) there is no mention of cider. Real Cider (and Real Perry) was only officially recognized by CAMRA some years later following the passing of a motion at the AGM. This resulted in the establishment of the Apple Committee to oversee cider matters and to the formulation of CAMRA's definition of Real Cider. This definition now forms part of CAMRA's Internal Policy Document (para 5.3) and is completely separate and different from the Definition of Real Ale. Two points need to be made. Firstly cider is the only drink officially recognized by CAMRA other than ale (Country Wines, for example, may appear at Beer Festivals but have no status within the Campaign). Secondly, because cider's status was established by a motion at the AGM there is a risk that that status could be revoked by a motion at a future AGM.

Of course, cider's place in the Campaign for Real Ale doesn't please everyone. There are a very small number of CAMRA members who only drink cider, a large number (myself included) who drink both cider and ale, and another large group who only drink ale. The view of this latter group vary from acceptance of cider as part of the campaign (all be it as a junior partner) to outright hostility towards anything to do with cider.

My view is that cider is useful to the Campaign, but mainly as a recruiting sergeant. Supporting Real Cider broadens the appeal of the Campaign, especially amongst younger people. Despite all the glossy pictures of youngsters enthusing over a glass of Real Ale, it is just not to the taste of many young people. Certainly my own experience is that I didn't really start to enjoy drinking beer until my late twenties; before then I didn't like the hoppy bitterness, perhaps other people have found the same thing. Cider is a different matter; young people do drink cider and if they can be recruited to the Campaign they may well go on to appreciate the variety of flavours of Real Ale.

Can Fruit Cider be Real Cider?

Unfortunately, CAMRA's current definition of Real Cider / Perry reduces its value from a recruiting point of view and results in the Campaign effectively shooting itself in the foot. Young people overwhelmingly prefer sweet cider, or at least cider on the sweet side of medium. This is OK by CAMRA's definition which does allow sweetening of the final product, even if this doesn't meet with the approval of the cider purists. Young people also like drinks with interesting and unusual flavours; this particularly means fruit flavours, ginger and other spices. Unfortunately this kind of experimentation is forbidden by CAMRA's current definition which

insists that the ingredients used must be 100% apple or pear juice with no extra flavours added.

The essence of Real Ale is that it contains live yeast and that it is not dispensed under gas pressure. Beyond that the brewer has complete freedom to experiment with added flavours; the final product is still Real Ale. Whilst accepting that cider is a completely different drink made by a totally different process I see no reason why the same underlying principal should not be applied to cider, namely that cider is Real if it contains live yeast and is not dispensed under gas pressure. A common misconception is that "Real" means the same as "Good", and this is clearly not the case. "Real" should just mean that the product has been produced and dispensed in a certain way, a shared approach to cider would at least clear up some confusion about what constitutes Real Cider.

Beer Festivals are CAMRA's showcase and a prime opportunity to recruit new members. The case for a cider bar at festivals is overwhelming. CAMRA festivals are one of the few places where a wide range of ciders and perries can be sampled and they boost festival attendance. Women often have a preference for cider over Real Ale, and the presence of a cider bar makes it more likely that they will accompany their partners to a beer festival. Cider bars are also extremely profitable, a point not to be sneezed at since CAMRA needs funds in order to campaign effectively. A relaxation of the definition of Real Cider as indicated above would allow a wider range of options to those planning cider bars and would almost certainly increase sales. There is no reason to fear that this would be a slippery slope towards selling keg products at CAMRA Festivals; we don't sell keg ale and we wouldn't sell keg cider either.

Chris Rogers

Chairman Amber Valley CAMRA



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The Mayor's Appeal Fund this year is supporting:

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CIDER AND PERRY



It's that time of year again where the brief glimpse of blue skies and sunshine starts to make you think about warmer weather and relaxing with a drink of traditional cider or perry. Nothing is simpler than traditional

cider or perry production where the juice is pressed in autumn and then allowed to ferment naturally over the winter months so it is ready to be drunk NOW. Enjoy responsibly.

Red Bank Cider moves premises into Bury

Rochdale, Oldham and Bury CAMRA welcome its first traditional cider producer into the branch area.

Red Bank Cider, named after their house on Red Lane, was set-up by Lee and Anita Thorne in Bolton only two years ago. Their cider was first sold at the CAMRA Greater Manchester Cider & Perry Festival in June 2013; where the cider was voted "Cider of the Festival" by customers out of the 50 ciders on sale. Due to ever increasing sales, Red Bank recently decided to move to bigger premises and so moved their operation to Bradley Fold Trading Estate, Radcliffe (on Radcliffe Moor Road, opposite Dobbies, near the Garden Centre). On Saturday 29th November 2014 the Deputy Mayor of Bury, Cllr Sharon Briggs attended the official opening of the new premises. Lee and Anita were well supported by family, friends, customers, and CAMRA members from the Rochdale, Oldham and Bury Branch.

The Deputy Mayor was invited to cut the red tape and declare the new premises open (see photo) following which everyone was invited to join Lee

and his wife Anita across the road at Dobbies Social Club to sample some of their produce and partake of a buffet. CAMRA Regional Cider Coordinator Mike Gilroy then made two presentations to Lee and Anita, for awards at the 2014 CAMRA Greater Manchester Cider and Perry Festival (see photo). The first for Perry of the Festival (Crackin' Pear) and the second for the Silver Award in the North UK Perry Competition, again with Crackin' Pear Perry. After the presentation Lee and Anita were thanked for their hospitality, which was much, enjoyed and appreciated by all.

Further information on Red Bank Cider is available at www.redbankcider.co.uk

Trackside, Bury is the Branch Cider Pub of the Year 2015

Seven branch pubs selling traditional cider and perry on a regular basis were visited by cider drinking branch members during January and February to help choose the branch cider pub of the year. The pubs were the **Robert Peel** and **Trackside** in Bury, the **Ashton Arms** and the **Up Steps** in Oldham, the **Lamb** in Tottington, the **First Chop** in Ramsbottom and the **Baum** in Rochdale.

The overall winner was the Trackside on Bolton Street Station, Bury, (see picture this page). Runner up was the Baum in Rochdale, with the Ashton Arms in Oldham in third place. Well done to the three pubs concerned.

Trackside now goes on to compete against the winners from the other seven CAMRA branches in Greater Manchester. These pubs are the Bank Top Brewery Tap, 68 Belmont Road, Bolton; the Stalybridge Station Buffet Bar, Ramsbottom Street, Stalybridge; the Bar Fringe, 8 Swan Street, Manchester; the Pendle Witch, 2 Warburton Place,

Atherton; the Railway, 1 Avenue Street, Stockport; the Font Bar, 115 Manchester Road, Chorlton cum Hardy and the Anvil, Dornig Street, Wigan. The overall winner will be announced on June 26th at the 5th Greater Manchester Cider and Perry Festival (see below).

Good luck to Trackside. Why don't you visit it soon to try for yourself their excellent range of up to six ciders and perrys.

Greater Manchester Cider and Perry Festival 2015

The fifth Greater Manchester CAMRA Cider and Perry Festival will take place in central Manchester on Friday 26th and Saturday 27th June at **Copper Face Jacks**, the cellar bar within the Palace Hotel, Oxford Street. Opening times are 12noon to 10.30pm each day and admission prices are £3 with a discount for CAMRA members. A total of 45 traditional ciders and perrys will be on sale, sourced from a variety of small and medium producers around the country.

This year the festival is to host the North UK Cider and Perry Competition where ciders from Scotland, Northern Ireland, Isle of Man, Greater Manchester, Lancashire, Yorkshire, Merseyside, Cheshire and the remainder of northern England will be judged to choose Gold, Silver and Bronze cider and perry award winners. The winners will then compete in the national CAMRA Cider and Perry Competition to choose the best cider and perry in Britain and this takes place at the CAMRA Reading Beer and Cider Festival in May each year.

The 2013 North UK Cider winner, Dove Syke Ribble Valley Gold Cider went on to be judged as the second best cider in the whole of the country at the Reading Festival in 2014, so lets hope for great things from the 2014 winners, Pure North Deanhouse Cider from Holmfirth and our very own Red Bank Crackin' Pear Perry from Bury.

Manchester Beer and Cider Festival 2015

Another record year with cider and perry sales of over 3800 pints sold overall, 20% up on the previous year. There were two cider bars this year, one on the concourse mainly selling ciders produced within 40 miles of Manchester and one track side, selling ciders from the more traditional cider producing areas of England and Wales.

Cider of the festival was Manx Cider Company, Jimmie Kickstart Cider, with the perry of the festival being jointly shared by Gwynt Y Ddraig, Two Trees Perry and Troggi, Broom Dry Perry.

Cider Pubs in Rochdale, Oldham and Bury

It is pleasing to see more pubs in the branch area now selling traditional cider and perry. I have been notified of some additional pubs selling real cider and perry recently and this is good news for the cider drinker. I intend putting details of each pub and a list of the ciders regularly on sale in each pub, on the branch website shortly. If you know of a pub that regularly sells traditional cider and is not yet on the list please let me know. All pubs that sell cider or perry all year round receive 'Cider Sold Here' window stickers and are placed on the CAMRA national website, which lists all the pubs in the country where traditional cider or perry is on sale. At present there are 58 pubs in Greater Manchester selling real cider and perry and a free glossy leaflet listing them all will be available soon from the branch.

Mike Robinson
CAMRA Rochdale, Oldham and Bury Cider Rep
(jmikerobby@aol.com)



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