

Out *Inn* CHESHIRE

The independent guide for discerning pub-users

Issue 43, September 2009



The consumer organisation for every pub user.
If you ever go to a pub you need to read this!

Free!



How to recognise Real Ale...



...in the pub

It's on a **hand pump**.

That's the one where the bar person physically pulls the beer to the glass.

You may also see beer served direct from the cask, by gravity from a tap.

You often see this at a Beer Festival.

If the beer you see is dispensed from some hideous illuminated or sculpted monstrosity on the bar, leave it alone; it's fake stuff (*lager*, *keg* beer or *smooth* beer).

Leave that for the kids and go for the real thing on the hand pump).

...in the supermarket or off-licence

Read the label. There may be a CAMRA logo like the one top right or the label may refer to a yeast sediment, to cloudiness or may actually call it "Real Ale in a Bottle" or "Bottle Conditioned".

Don't be misled by the silly names or fancy bottles and labels; you have to do your homework and read the label!

Oh, and it's always bottled. Tins are always very, very bad.



What's it all about?

Surely there is plenty of real ale: what is CAMRA needed for any more?

Lots of reasons!

- Country pubs are closing at a rate of knots, lost for ever.
- Favourite brews are axed and well-loved breweries closed.
- Popular pubs are turned into theme pubs where many people no longer feel welcome
- Pubs with a good choice of real ales stop trying and sell only boring nationally-brewed beers, or even worse, just *keg beers*.

So what can you do about it?

⇒ **Go to the pub more often.**

There are many alternatives competing for your time and disposable income, but the only one of them that is in danger of disappearing after serving the people of this happy land for centuries, is the traditional pub.

There is a pub for everyone. Our pubs are a part of our precious heritage.

Very simply, you must use them or lose them.

⇒ **Be less timid when you go to the bar.**

With over 2000 Real Ales to choose from in this blessed island, only the staggeringly unadventurous would stick to the handful of national brands.

Take a chance on finding a truly great beer: go for the hand pump.

⇒ **Join us.**

The campaign has **over 102,000 members**.

People of all types and ages, united by a love of quality and choice.

Europe's most successful consumer organisation and its best social club.

Give us a call, or talk to us at one of our socials or Beer Festivals.

You would be most welcome.

**Your membership application form
is on the back cover.**





CAMRA: The Campaign for Real Ale.... is a volunteer organisation, the only body speaking for all pub users.

We are all doing this in our spare time,
because we care about real beer and good pubs .

CAMRA is the most successful consumer organisation of all time;
the voice of the consumer can make a difference,
even against uncaring Big Business.

We can't do it without you; we need your help.

New members are always very welcome.

If you have joined but not shown yourself yet please feel free to get in touch
so you can join in with the campaigning
and the fun.

*Most of us are house-trained,
and we like
to have
a good time!*

**Don't be a Beer Virgin
all your life!
Experience the Real Thing**



It's Gorn Orf

One of the diplomatically challenging scenarios real ale drinkers meet from
time to time is a pub whose cask ale is - shall we say - "off".

Typical bad tastes are of vinegar or disinfectant. If your pint tastes of either,
you should politely ask for a refund or replacement.

Surprisingly some establishments still treat cask ale like a keg beer. This is
sacrilege to a real ale drinker. Cask ale keeps for 3-4 days whether it's a 9
gallon firkin, 18 gallon kilderkin or 36 gallon barrel.

Air (actually, oxygen) is no respecter of size.

I have heard tales of some local landlords
keeping beer for up to a week. They should
know better. A good cellar-man will
smell or taste a drop of older ales DAILY,
to keep an eye on its condition.

Other examples of good practice apply to
cask ale. Vent and stillage beer on the day
of delivery. Leave it for 48 hours.

Clean the lines every 7 days rinsing
thoroughly afterwards. Clean the lines the day
before the busiest trading period.

Replace beer in the line by water overnight.

Landlords sell to the public. It should be
natural to maintain and sell the product in the
best condition possible.

All we ask is a little care and attention to
what is sold. Our continuing battle to
real ale virgins to try cask beer is made a
lot harder by a laissez-faire (... or just lazy)
attitude to caring for cask beer.



YOUR RIGHTS

You should receive a **full pint**, not 90%.
After all, the licensee expects to be paid in full!
We suggest that you politely ask them to
"squeeze a drop more in", or *top it up, please*".

If you are given a **chipped glass, dirty cutlery,**
bad food or **sour beer**, don't hesitate; let the
staff know, politely. It is easy for things to be
missed in a busy session: a little courtesy and
understanding on both sides should resolve
matters.

It is a legal requirement for
representative **price lists** to
be readily visible.

**If the licensee is unwilling
to put things right, contact-
Trading Standards or
Environmental Health.
(See a phone book, web site,
public library or town hall.)**



**CAMPAIGN
FOR
REAL ALE**

BREWED IN CHESHIRE

Brewers – if you have any news about your brewery that you would like to see reported please email camra@mjenderby.plus.com or contact your CAMRA Brewery Liaison Officer.

Cheshire breweries are all about local beer for local people. But it's much more than that. The reduction of "beer-miles" where beer is produced close to where it is consumed is to be encouraged in these days of high fuel prices and global warming.



CAMRA has launched a "LocAle" promotion to support this campaign so watch out for posters and stickers in those pubs that serve a local beer.

Most PubCos now have the ability to access their local breweries (see articles in OIC). If you are a licensee who has been told you can't, then contact us – we may be able to help.

News

The **Albion** in Warrington was due to launch its in-house brewery at their August festival as we went to press. See the advert on page 30.

Bollington celebrated a year of brewing with an open day in late July.

Coach House appears to have won a supply deal with Bravo Inns and has recently been seen in the Royal Oak Branch and Howley in Warrington. Both pubs have been recently reopened and after high-quality refurbishments as traditional locals.

Dunham Massey have launched a summer ale – Summer Meadow (4.3%) is a light, hoppy, beer.

Frodsham Brewery launched

In May this year Stationhouse Brewery transformed itself into Frodsham Brewery at the Frodsham Beer Festival.

As part of this change they launched Frodsham 800 Ale; a bitter hoppy beer, at 4.7%, single hopped with Nelson Sauvin (to celebrate Frodsham's 800th Birthday)

A new range of beers will be introduced in the near future, beginning with Frodsham 800, and Froda's Ale will be re-branded, to reflect local ales with local identities.

Frodsham will incorporate the Stationhouse brand, maintaining beers such as Buzzin, 1st Lite, Wintafest etc.; in fact all the old favourites under the Stationhouse masthead.

All new beers will be bottled increasing the now extensive range available at the brewery shop.

Bottles are also available at several Farm Shops and Garden Centres including Bents, the Hollies, Northern Harvest & many more.

Phoenix have created a house beer for Brunning and Price pubs. Original (3.8%) is available to their pubs on request.

Storm have finally finished their web site – www.stormbrewing.co.uk.

Spitting Feathers again hosted the West Cheshire beer festival in July. See the article on page 47.

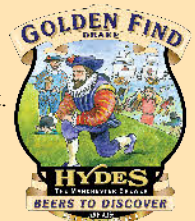
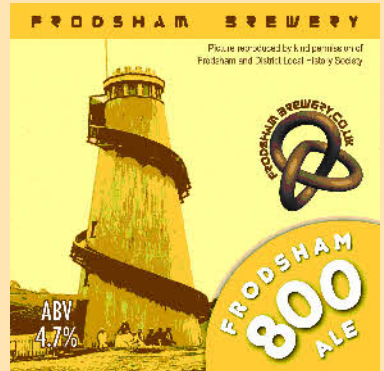
It looks likely that Chester will be shortly regaining a brewpub.

The **Canalside Inn** on City Road is undergoing refurbishment and a 60 gallon brew-plant is planned.

The **Lower Angel** plans are still ongoing and **Tatton Brewery** has gone very quiet.

Finally, seasonal beers from the larger regional independent real ale brewers

include **Robinsons** Tit for Tat (3.7%), **Lees** Gold Digger (3.8%), **Cains** 2008 Celebration Ale (5%) and **Hydes** Golden Find (4.1%).





LocAle

Cheshire's Independent Craft Brewers

plus a few very close by

Beartown (Congleton)	01260 299964	www.beartownbrewery.co.uk
Betwixt (Wirral)	07792 967414	www.betwixtbeer.co.uk
Bollington Brewing Co	01625 575147	www.valeinn.co.uk
Borough Arms (Crewe)	01270 254999	www.borougharmscrewe.co.uk
Brimstage (Wirral)	0151 342 1181	www.brimstagebrewery.com
Cain's (Liverpool)	0151 709 8734	www.cainsbeers.com
Coach House (Warrington)	01925 232800	www.coach-house-brewing.co.uk
Dunham Massey	0161 929 0663	www.dunhammasseybrewing.co.uk
Northern (Blakemere)	01606 301000	www.norbrew.co.uk
Sandstone (Wrexham)		www.sandstonebrewery.co.uk
Spitting Feathers (Waverton)	01244 332052	www.spittingfeathers.org
Stationhouse /		
Frodsham (Frodsham)	01928 787917	www.frodshambrewery.co.uk
Storm (Macclesfield)	01625 431234	www.stormbrewing.co.uk
Tatton Brewery (Knutsford)		www.tattonbrewery.co.uk
Townhouse Brewery (Audley)	079 7620 9437	
WC Brewery (Mickle Trafford)		www.wcbrewery.com
Weetwood (Tarpurley)	01829 752377	www.weetwoodales.co.uk
Wincle (Wincle)	01260 226166	www.heatonhousefarm.co.uk
Woodlands (Stapeley)	01270 841511	www.woodlandsbrewery.co.uk



Why are we telling you this?

Because we believe that beer brewed in the traditional way and sold locally is a better product, creates local employment and is kinder to the environment. We urge you to drink it when you see it and to ask for it if your local does not sell it.

If you are a licensee we encourage you to sell local beers where you can, and if you are not free to do so, then ask your masters why not. Your PubCo may have flexibility if you press them hard enough.

LocAle will give your business an edge.

PUNCH DRUNK

Following the well-publicised difficulties of the huge pub-owning property companies, there were many sales of pubs in Cheshire. We would like to bring you full details of the changes, but it is hard to find the information. Many of the pubs were snapped up by the local family brewers like Lees and Robinson's, but a number were bought by sitting tenants to become true Free Houses. We are very interested in promoting these and invite the licensees and customers of these pubs to let us have details for our next issue.

Whatpub.org - a new online pub guide

The new electronic pub guide, spiritual successor to the Out Inn Cheshire Guide is now on line.

However, we need your help. With over a thousand pubs to survey and only a few volunteers, this is a daunting task. We are looking at ways to speed up the process. One of the most obvious is to enlist the help of more CAMRA members. After all, how much of a nuisance is it to go to a pub? If you think you can help, contact the editor and we will allocate you a few pubs to survey. The form is simple to complete and comes with explanatory notes.

Another wheeze we thought of is to ask licensees to assist by providing most of the information themselves. Most of the details are of course purely factual, and then all we have to do is check them for accuracy and provide the narrative description.

If you would like to "self-survey" your pub, to help it come to the notice of the electronic world, contact us and we will sort you out with a survey form.

If there is enough interest, we may even make the form available on line.



Real Ale in a Bottle

(or... some of the best fun you can have with your clothes on)



Ditch those nasty tins of *beer-substitute*, and stock up with a few bottles of tasty real ale. The article on page 2 tells you what to look out for.

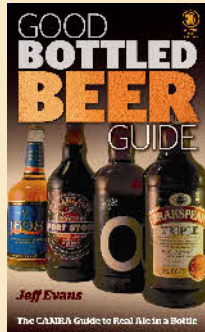
As a service to our readers, I want to publicise where real ale in a bottle can be found for drinking at home or at parties. We have a few trend-setting off-licences, and farm shops, and supermarkets to a greater or lesser extent supply the real thing.

Big news this time is the sad demise of the Holly Tree Farm Shop. Regularly mentioned here it was possibly the most ambitious outlet for bottle conditioned beers that we knew of. Karol Bailey decided that her family needed more of her time. We thank her for her efforts over the years and wish her well.

We plan soon to bring you a listing of restaurants and cafes where you can order real ale in a bottle to accompany your meal. Please help us in this noble task; brewers, diners and restaurateurs, let us know where the real thing is to be found.

Don't leave discernment to the wine crowd!
Little more to report this time, except that the tasting notes on the bottled real ales crafted for you in Cheshire are now available on our web-site www.outinncheshire.co.uk
Many of the regularly available beers have been tasted, although I have a few to taste and a few more to find yet.
The brewers in question are Beartown, Betwixt, Bollington, Dunham Massey, Spitting Feathers, Station House, Storm, WC and Woodlands.

If you find any more bottles or brewers of the real thing in (or close to) the county, please let me know.



*CAMRA's
indispensable
guide to
bottled beer.*

*No home should be
without one.*

*New edition launched
August 2009*

*Order from
the CAMRA web-site
www.camra.org.uk*

Real Ale in a Bottle; it's a question of taste

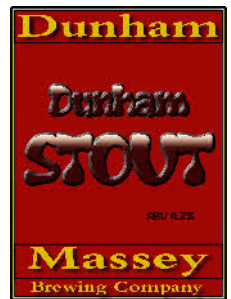
Welcome to the latest gems from the cellar of your devoted Editor. These tasting notes are entirely subjective; you should try these beers yourself.

Dunham Massey Stout (4.2% alcohol by volume)

Brewed at Dunham Massey in Cheshire. Bought from the brewery shop on Oldfield Lane, but available in the National Trust shop nearby and at selected local outlets.

This was a really easy bottle, opening and pouring with no fuss at all and leaving a yeast deposit visible in the bottle. I found myself quickening the pour to create a bit more of a head, as I always feel that a black beer looks good with a collar of tan. Perhaps this is too much brainwashing by those ads for unspeakable overpriced pseudo-Irish keg stout?

Black it is, too, deep, deep black. The aroma is richly smoky. The first taste was almost overwhelming, dry and rich. It kept its fascination all the way down the glass, complex and satisfying. I suspect that the inclusion of what and oats in the mash adds to this sophistication; certainly, this was a most satisfactory purchase. I can't wait to find it on draught!



**Real Ale in a Bottle, or bottle-conditioned beer, does what it says on the bottle!
It still has live yeast, so it matures to produce a sophisticated taste.**

**Infinitely superior to cans or to mass-advertised pasteurised beers,
it offers a quality experience.**

**Be like Chuck and
look for the magic words on the label!**





EAST CHESHIRE

CAMRA DIARY....(8pm unless stated otherwise)

Everyone is very welcome, member or not!

For the latest details please visit our web-site
www.outinncheshire.co.uk

- 7 September: Campaigning meeting – Guest speaker Oliver Robinson of Robinson's Brewery
George and Dragon, Holmes Chapel
 - 10 September: Wilmslow Action Group Alderley Edge mini crawl 8 pm **Alderley Edge Union Club**
9 pm **Drum and Monkey** 10 pm **De Trafford Arms**
 - 17 September: Knutsford Action Group Rural Survey; **Kilton**, Hoo Green 8.30,
Mere Court Hotel 9.00, **Bear's Paw**, High Legh 9.30.
 - 19 September: Branch Social **Manchester-Dewsbury railway trip**
 - 21 September: Macclesfield Survey/Pub Crawl Part 1 **Baths, Last Orders** etc.
 - 5 October: Campaigning Meeting **Egerton Arms**, Astbury
 - 15 October: Knutsford Action Group Knutsford Survey; **Cross Keys** 8.30, **Angel** 9.00,
Lord Eldon 9.30
 - 15 October: Wilmslow Action Group Beer/Thai combine; 8 pm **Boddington & Dragon**
(or Kings Arms - please call Tim to confirm) + Thai meal
 - 19 October: **Autumn Pub of the Season presentation** - to be announced
 - 2 November: Campaigning Meeting **Union Club**, Alderley Edge
 - 16 November: Macclesfield Survey/Pub Crawl Part 2 **Railway View** etc.
- # Plus; A Rail Ale survey on the Altrincham to Chester line on a date to be confirmed
Plus other Local Action Group Dates

We cover a large area including Macclesfield, Congleton, Holmes Chapel, Knutsford, and Wilmslow.

Local contacts

<u>Macclesfield:</u>	Keith Farman	01625 572460	<u>Knutsford:</u>	George Symes	01565 653096
	Dave Hasler	01625 572640		Martin Baxter	01565 653675
<u>Congleton:</u>	Dave Gittins	01260 271593	<u>Wilmslow:</u>	Tim Walker	01625 418625
	John Barber	01260 277391		Dave Pearce	01625 530152

Please contact us if you fancy joining us at one of our events. New faces are always welcome!

The Davenport Arms

A true country pub
in the picturesque hamlet of Marton
between Congleton and Alderley Edge
on the (A34).

We are an independent Freehouse offering the
best in fresh, local and seasonal produce, both
lunchtimes and evenings. Featured in the **AA
Best Pubs in Britain Guide 2008 and also the
CAMRA Good Beer Guide 2009.**

Our bar is the perfect place to enjoy
one of our Real Ales, with comfy
leather sofas, exposed brickwork and
wood burning stove!

Separate restaurant,
large secluded garden & patio



**GOOD
BEER
GUIDE**

Food served Tuesday – Sunday
Monday – bar open from 6pm
Sunday Lunches – early booking advisable

Come and enjoy our newly refurbished bar and restaurant soon!
01260 224269 www.thedavenportarms.co.uk



Sutton Hall Food and Drink Festival £8,000 donation to charity

May saw a hugely successful Food and Drink Festival at the **Sutton Hall** near Macclesfield. Superb sunny weather provided the setting for this ambitious event, with a tempting array of artisan food stalls, a barbecue, real lemonade, Steam Engines, donkey rides, a bouncy castle, Morris Men and of great interest to our readers, a Beer Festival with no fewer than 45 cask ales.

The main day, Saturday, was filled with foodie activities, with seven different wine tastings, cheese tastings, demonstrations of fish filleting, cookery, bread making, chocolate making, cheese making and butchery, with a host of other fascinating and interesting activities to keep everyone happy.

After adding up all the donations from stall-holders, raffles, charity buckets and the pub itself, Neil Gander, the landlord was able to present the North West Air Ambulance and the East Cheshire hospice charities with cheques totalling £8,221.78.

“It was really fantastic the way everyone got behind the event”, said landlord Neil, “It completely restores one’s faith in human nature. We had asked stall holders to give a percentage of their take to the charities, but a number of them gave their entire takings from the day. The farmer next door let us use the field for car parking, and Titanic brewery loaned us the enormous amount of beer equipment needed to rack 45 different beers, completely free of charge. Even the Morris Men only required the odd beer or two.”

“Countless numbers of people gave up their time for free to support the weekend: the local Scouts controlled the car parks, the steam engines asked for no contribution to their costs, staff gave up their tips, and the local visitors dug deep in their pockets to contribute to the collection boxes and buy raffle tickets.”

“At the bars, throughout the weekend people asked us to put their change in the collection buckets, and all in all, together with our own contribution, we’ve been able to pass on north of £8,000 to the two charities, so it was all well worth it. I’d really like to thank everybody, from the staff, the participants and all the visitors, for their efforts and their generosity.”



An
Out Inn CHESHIRE
Flagship pub

CAMRA
Pub of the Year

*Ian & Luda
Rottenbury & family
welcome you to the...*



HANGING GATE INN

Higher Sutton

17th Century Country Inn

Hyde's cask ales:

Bitter, Jekyll's Gold & bi-monthly Craft Ales

Meals served 12-2.30 (12-3.30 Sunday)

& 6.45-9.30

Tel: 01260-252238

Real Food

Real Ale

Real Fire



CHESHIRE PUB OF THE YEAR

The five main branches of the Campaign for Real Ale in Cheshire are holding a competition to select the Champion Pub of Cheshire. Each branch can nominate one or two pubs from its area. Each pub is chosen to represent all that is praiseworthy about the British pub.

The selected inns will then be visited in turn by all the chairmen of the branches and the worthy winner will receive an award.

The nomination from Macclesfield & East Cheshire CAMRA is the **Harrington Arms** at Gawsworth.

The current Branch Pub of the Year, it is a Grade II Listed unspoilt 19th Century rural inn. Set on a quiet leafy lane with a cobbled frontage, you could almost believe that you had been transported back in time. Oak flooring and quarry tiles complement the open fires, old tables and settles.



The back room has the original farmhouse kitchen range. Cask bitter and mild plus a seasonal ale from Stockport's independent brewer, Robinson's are available to wash down the home-cooked food, while the more adventurous are catered for with monthly authentic curry evenings. Friday evenings feature a popular folk evening.



Harrington Arms Gawsworth

Be assured of a warm and friendly welcome in a traditional English Inn and CAMRA Heritage establishment, with open fires and good company.

Robinson's fine cask ales, international wines, quality spirits and a wide range of soft drinks.

Good home made food served daily Monday to Saturday between 12 – 2.30 and 5 - 8.30 and a special Sunday menu to include roast dinners from 12 – 3.30, all using the best local Cheshire produce where possible.

Folk music on a Friday night, regular themed food evenings, including the famous monthly Curry Nights, along with quizzes and other events. Attractive beer garden. Meeting rooms available by arrangement and private parties catered for.

Harrington Arms
Church Lane Gawsworth
Cheshire SK11 9RJ
01260 223325

Beer Festivals Return to Wilmslow's Bollin Fee

Exciting news from Wilmslow's Lloyds No.1 bar, the **Bollin Fee**. From 2nd August, they started a six week long series of mini beer festivals. They are no stranger to providing these, but there is a new slant to the festivals this time - only breweries from CHESHIRE will be involved.

This is a perfect advert for CAMRA's Locale policy, especially as the Bollin Fee is one of the very few pubs in the Wilmslow area (excluding Robinsons houses) who are in a position to offer beer from within a 20 mile distance. Our experience indicates the public are as interested in local beer as they are local food these days, so this should go down a 'storm' (yes, pun intended!).

Their schedule for September is:-

- * Congleton's Beartown brewery (w/c 31 Aug)
- * Station House brewery (w/c 14 Sept)
- * Liverpool's Cains brewery (w/c 28 Sept.-not strictly local!)
- * Crewe's Borough Arms micro brewery (w/c 12 oct)



The plan is to run ales from these breweries for one week at a time with customers having the opportunity to 'rate the ale', and feedback to the various breweries about their favourite/least favourite beers. Depending on feedback, they may continue to offer a Cheshire beer as a regular pump option.

The pub is not resting on its laurels though, and is hosting a Meet The Brewer event with Station House Brewery during its allocated week. This will include a talk about the brewing process and beer tasting. A brewery trip to Cains is also taking place on Monday 21st September.

The pub's duty manager and festival organiser, Nathan Henderson, said:

"This series of festivals will give customers the opportunity to sample some beers not usually available at The Bollin Fee. It also gives us the opportunity to showcase local breweries and microbrewers, and in doing so, we are supporting the local economy and promoting local produce."

We are pleased to endorse the festivals via these pages. The pub is situated on the Swan Street near Wilmslow station. More information on any of the events above is available from Becky or Nathan on 01625 441850.



- local real ales on offer
- locally supplied homemade food
- menu of the day - 3 courses for £11 - monday to friday

bring this advert when dining and exchange it for a free pint of traditional ale for you and your guests or a complimentary bottle of wine from our extensive list

The Ryles Arms ● country inn & dining rooms
hollin lane, higher sutton, macclesfield, sk11 0nn
01260 25 22 44 ● info@rylesarms.com
www.rylesarms.com



Freehouse & Brewery



Bollington
Brewing

CASK : BEER BOXES : BOTTLES

For brewery sales phone;

01625 575380

www.bollingtonbrewing.co.uk

SIMPLY FRESH

Try our beer & food at;

The Vale Inn
Bollington, SK10 5JT
01625 575147
www.valeinn.co.uk



Only fresh natural
ingredients go into
our products



WHAT'S IN A NAME? Three Ploughs And A Flail

September heralds harvest time which is followed by the season for the farming community to bring out the ploughs to begin again the cycle of crop growth. The Plough is one of the country's most popular pub names and the three in Macclesfield and East Cheshire which include the plough in their name are well spread, one being a town pub, and vary considerably in their style and function.

The Plough in **Macclesfield** stands on the portion of Prestbury Road nearest the town and now a cul-de-sac. It was built in the 1860s as a typical Victorian street-corner pub, and was originally named the Prestbury Tavern, changed to the Plough after less than twenty years. It still relies very largely on local trade which provides a welcoming and friendly atmosphere and supports domino, crown green bowling and football teams. The bar serves four separate rooms and an outdoor drinking and smoking area decorated with an Irish theme, a legacy from the previous landlord. Present licensee is Linda Barber who with husband Alan and her family open the pub all day seven days a week, with late opening on Fridays and Saturdays. Saturday is karaoke night and a quiz is held on the final Sunday of the month. Food is limited to bar snacks at lunchtime apart from the popular "curry and pint" evenings on Tuesdays. Three regular beers, Tetleys, Black Sheep and Flowers IPA, plus a guest are usually available.

Situated on the A536 Macclesfield road about two miles out of Congleton, the Plough at **Eaton** is a much expanded seventeenth century coaching inn specialising in high quality home made food which can be accompanied by a choice from the four real ales usually on offer. The pub itself is multi-roomed, brick built with timber beams, those above the horseshoe shaped bar being supported on brick and stone pillars. The restaurant and function room are situated in a half timbered barn with gallery which began life in Wales and after over three hundred years was dismantled



The Stag's Head

Mill Lane, Great Warford
Nr Alderley Edge, Cheshire SK9 7TY

Traditional Country Pub

Real Ale

(Boddingtons, Tim Taylor's Landlord,
Black Sheep)

Real Food

Large Beer Garden

Food served Monday-Saturday 12-2 & 6.30-9.30

Sunday Lunch 12-2

Tel 01565-872350

Fax 01565-889073

E-mail reservation@stagshead.com

*Marquee area
Barbecues*

*Private parties
Outside catering*



and reassembled on its present site. Accommodation is motel style originally converted from garages in 1985 and since extended to give seventeen rooms. The pub is licensed to hold civil ceremony marriages for which the gardens provide a good venue for wedding photographs. The pub is open all day every day with meals served at lunchtimes and evenings and all day to 8.00pm Sundays. Tucked away to the north of the Knutsford to Wilmslow road, the Plough and Flail near **Mobberley** is unashamedly a gastro pub. The rambling white-painted main building



of wood panelling and bare brick with wood or stone flag floors. Supplementing the main building are a conservatory, outdoor patio seating at least a hundred and a very large beer garden and children's play area. For the few customers who do not dine, there is a comfortably furnished lounge with deep leather settees which features a plasma screen TV which can be controlled by those customers. Here one can sample one of the two real ales generally available, and though there is no regular brew on offer, there is usually one from Dunham Massey (Big Tree when this article was prepared). Crisps or nuts however are not sold, so there is no alternative to the acclaimed food menu which it has to be said is priced towards the top of the range. Two quotes featured in the bar are relevant. Harden's Restaurant Guide "A dependable gastropub tipped for the steady realisation of its "extensive and well prepared menu"; it's even popular with "People from Wilmslow!" whilst a newspaper review concludes "Visit it for a taste of the high life. Just make sure the credit card can cover the bill". Opening and food service times are similar to the Plough at Eaton.

Tailpiece

The last issue of this newsletter included a short article on the Ridgeway in Macclesfield under the umbrella of pubs featuring gate in the name. Shortly after the newsletter was published, the name of the pub reverted to its original name of The Weston. Landlady Janet Russell organised a "relaunch" weekend on 1st & 2nd August, and is intending to widen the pub's appeal with hot food deals and occasional live entertainment evenings.



01565 873 322

Fresh Beer, Fresh Food, Traditional Ideas

Cask Ales Including Timothy Taylors Landlord, Tetleys Cask & Old Speckled Hen plus guest beers such as Black Sheep Best and Hook Norton Old Hooky.

The Roebuck in Mobberley and The Windmill in Whiteley Green are country pubs serving fresh food, cask ales and decent wine. They source local fresh ingredients for their chefs to prepare classic British dishes, sometimes with a twist to suit many tastes. They also take the same care with their beer and try, where possible, to keep them as local as they can. They serve food every lunch time and evening and all day at the weekends and they also have an extensive wine list, many of which are by the glass. Booking is always recommended and why not take a look at their new websites.



**GOOD
BEER
GUIDE**

www.theroebuck.com
www.thewindmill.info

01625 574 222



BEER FESTIVALS; REAL ALE IN THE SUN

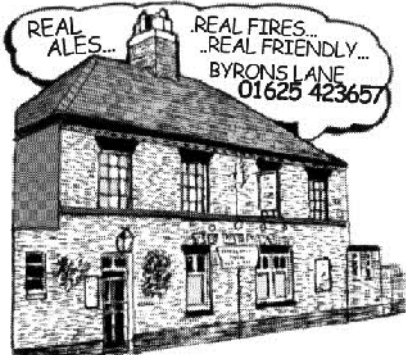
Steve Wrigley laid on the ninth annual beer festival at the **Dog Inn** at Peover Heath on the weekend of 24-26 July. The marquee in the car park housed an array of 26 hand pumps selling beers mainly from Cheshire, Greater Manchester, Staffordshire and (of course) Yorkshire, with a few from further afield such as Bitter and Twisted from Alloa plus two from Springhead at Newark, whose Roaring Meg was the strongest on offer at 5.5% and unsurprisingly sold out very quickly. Steve Wrigley's four regular beers plus one guest were available from their usual spots within the pub. There was much comment on the high quality of the beers served, confirmed by the small amount remaining at the end of the weekend. Three music sessions comprised a group and rock band on Friday evening, a folk singer and local group Backtrack on Saturday and a solo artist on the Sunday afternoon. Both evening sessions were packed, Sunday afternoon's attendance, though adequate, was affected by the weather which was down to this summer's usual standard. Steve intends to do it all again on the same weekend in 2010, but for the tenth anniversary event there should be something extra!

Sunny weather on Saturday 25th July saw good numbers visiting **Styal's** first Beer Festival with the overall Friday and Saturday attendance more than 1,000. The giant slide and bouncy castle were kept busy by the kids whilst mum and dad could sample a quick half of the 30 plus Cheshire themed real ales on sale. The best beers were voted to be Coach House 'Blueberry', and Dunham Massey 'Chocolate Cherry Mild', proving that fruit goes well in beer on sunny days.

A football competition and a 20-20 cricket challenge gave plenty to watch. Nantwich's *Chloe* gave a classy musical performance on Friday night interspersed with *DJ Graham Clough's* mix of music and humour. Saturday's rousing music from Altrincham's *Whatever* concluded a successful first time festival. Styal Beer Festival will be back again in summer 2010. The organisers were delighted by the community support and particularly pleasing was that so many of Friday's visitors returned and spent most of Saturday at the Festival. Post festival feedback and pictures can be found at www.styalbeerfestival.co.uk

Mobberley Village Hall Beer Festival

Early August saw the sun shining on this popular event. With a variety of events including bowls competitions and with beer at £2.00 a pint this was an enjoyable way to spend an afternoon. The only downside was watching England's less-than-stellar performance at Headingley on the television!



OPENING HOURS

MON-THURS

6 PM TO CLOSE

FRIDAY

4 PM TO CLOSE

SAT-SUN

12 NOON TO CLOSE

THE

RAILWAY VIEW Macclesfield

A WARM WELCOME TO ALL OUR REGULARS AND NEW CUSTOMERS

REAL ALES SUN PATIO POOL CARDS DOMINOES DARTS
SUNDAY NIGHT QUIZ JAM SESSIONS OPEN MIC NIGHTS

MONDAY NIGHT FREE POOL AND REAL ALES £1.90 A PINT

Jim Bowden Award- 1st August 2009

Unbelievably, this year is the tenth anniversary of the death of founder member and long time treasurer of Macclesfield & East Cheshire CAMRA, Jim Bowden.

Jim was known for a love of traditional pubs- the kind where everyone is welcome, where televisions and/or music do not dominate, where conversation is prized and, of course, where good real ale is kept and served properly. He had many pubs which he would visit on a regular basis and for several years after his passing Pauline, his wife, would frequently meet people who said that they used to drink with Jim at yet another pub that she hadn't known about.

In his memory, Macclesfield and East Cheshire CAMRA inaugurated the Jim Bowden award, which was to go to pubs where Jim had enjoyed the traditional atmosphere. Winners have included the British Flag, the Highwayman (in its previous guise) and the Davenport Arms in Woodford. In the last few years it has become increasingly difficult to find such pubs, so, at the suggestion of Pauline and Nikki (his daughter), it was decided to give a final anniversary award.



There was really only one pub to which this final award could go. The **Waters Green Tavern** in Macclesfield stands as a reminder of what pubs can be. Virtually unchanged since Jim's day, and still with Brian and Tracey in charge, with up to 7 real ales and a cask cider, and most of all, where everyone is welcome; to stand at the bar and chat or sit in a quiet corner and read.

A group of Jim's drinking friends and several CAMRA members joined Pauline and Nikki to present Brian and Tracey with the award and to, of course, have a drink and a talk in memory of Jim.

JH



76 Windmill Street, Macclesfield
off the southern end of the Silk Road
A friendly traditional street-corner local.

"This is a true community local, with darts, dominoes and crib teams, and is popular with several generations of local families."

Robinson's Hatter's Mild and seasonal beers always available, plus the award winning Old Tom strong ale in the Winter months.

*Home cooked food
is available at lunchtime.*

**CAMRA Pub of the Season,
Winter 2002**

Open 12-2.30 & 5.30-11 (Sunday all day)



THE WATERS GREEN TAVERN

Your hosts,
Brian & Tracy

96 Waters Green,
Macclesfield



Opposite the
Railway Station

Real Cider now sold!

*Ever changing guest beers
Including Enville, Taylors, Roosters,
Phoenix, Whim & Caledonian*

**Good Beer Guide 2008
CAMRA Pub of the Year 1999**

Bar meals served
Monday to Saturday lunch

No plastic food!

Real Chips!

This is not a free house.



**GOOD
BEER
GUIDE**

Dining Out *Inn* CHESHIRE; Windmill, Tabley

Branded as The Windmill at Tabley on the website (www.thewindmillattabley.co.uk) this Robinson's house is right at the busy junction of the M6 and A556. Watch the entrance to the car park, the one closest to the A556 has those collapsing plates that only let you travel one way – outward! Take the second entrance if coming from the main road.

The pub has been significantly altered following a major refurbishment by Robinson's a few years ago and has a bright contemporary feel about the place. Dining takes place throughout, but it does have a dedicated dining room in what is an extension to the original pub. Beers are from the Robinson's range, and I enjoyed a pint of their seasonal beer Trouble and Strife which was quite acceptable. For starter I chose the Baked Field Mushrooms with Sage & Goats Cheese, topped with crispy Cheshire ham at £4.95. What arrived was good enough for the most hearty of appetites and was quite delicious. My dining partner had a Hot Smoked Salmon and Potato Salad at £5.25 (also available at £7.25 as a main course), and promptly declared it the finest starter she had ever eaten and vowed to return for the salad as a main course!

Main course had a lot to live up to. Cheshire Gammon Steak was the dish that caught my eye at £10.45 and served with drilled tomato, sautéed mushrooms, freshly battered onion rings, a fried egg, grilled pineapple and homemade chips. Superb choice. The gammon was juicy, the homemade chips excellent and the onion rings divine. My only trouble was finding room for the food after a such a large starter.

Great food – we'll be back and I just have to try the salad next time.

100,000!

CAMRA, the Campaign for Real Ale, is delighted to announce a landmark in its 38 year history as the number of members has risen to over 100,000. Numbers grew by almost 10% last year, and since the beginning of the twenty-first century, numbers have almost doubled! This is due to increasing discernment in the public and more people trying real ale for the first time. CAMRA campaigns for real ale, real pubs and consumer rights.

An independent, voluntary organisation, we are the most successful consumer group in Europe.

Join us now, and make a difference! An application form is on the back page.



The Dog

CAMRA Pub of the Season (Spring 2008)

*Traditional English Home-cooked food
Served 12-2.30, 7-9.30 (12-8.30 Sunday)*

Regular theme nights and music

Quiz nights
Thursday & Sunday
Happy Hour 5-7

6 en-suite rooms
Tel 01625-861421
Fax 864800

The Dog Inn

Well Bank Lane

Peover Heath, near Knutsford

Cask Ales from Weetwood,

Hydes and Moorhouses

Copper Dragon



GOOD
BEER
GUIDE

Alderley Edge Sports and Social Club

A welcome addition to the real ale scene in Alderley Edge is the Sports and Social Club (or Union Club) on Stevens Street. Steward Duncan Stephenson is keen to promote real ale, and particularly local brews, at the bar, where there is always a Storm brew on offer supplemented by another changing guest.

In July a micro beer festival was held, open to the public free of charge, at which his normal two beers were supplemented by another eight Cheshire brews, four from Storm, two from Beartown and two from Bollington. Also included was a hog roast and later in the evening live music. The festival was a great success and there is hope of a repeat "Octoberfest".

The bar is open to non members during normal opening hours and a visit is highly recommended.



BEER FESTIVALS SOON

The **Swan Inn** at Kettleshulme is holding its annual beer festival around our publication date and over 40 cask beers will be available over 4 days. The opening hours for your diaries are as follows:

Thursday 3 September 5pm to 11pm, Fri and Saturday Noon to 11pm, Sunday 6 Sept Noon to 5pm

Congleton Leisure Centre will be holding its 2nd October Mini-Festival from Wednesday 7th to Saturday 10th October.

This builds from last year's successful event as well as the regular March festivals, of which the 2009 event was especially well-attended. There will be around 20 real ales available and it's likely that there will be a greater emphasis on local beers on this occasion. Real cider is also likely to be available. Hours are 19:00 - 23:00, except Saturday when the doors open at 17:00. There should be a CAMRA presence at all sessions, with an opportunity to join the Campaign and to purchase various publications.



Award winning cask ales & bottle conditioned beers

With over a decade of brewing excellence and five Champion Beers under our belt, we know that you'll want to 'come round to our way of drinking'.

Our beers are brewed just as Mother Nature intended, without additives, flavourings and colourings. We only use the finest natural ingredients, pure hops and our carefully created blends of malts.



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email: stormbrewing@dsl.pipex.com
www.stormbrewing.co.uk

SMALL ADS

Out Inn Cheshire is very aware of the financial difficulties facing so many businesses, especially with the conflicting needs to save money and advertise.

So, we are introducing a new concept as a trial. We are making Small Ads available.

The rules are simple;

- you pick one of the box sizes on the right,
- you supply the wording by e-mail,
- you pay up-front,
- and you reach between 30,000 and 40,000 readers with your message.

You can advertise anything at all, so long as it does not offend our Campaigning sensibilities!

You can specify the lettering size and whether you want it to be bold, italic or underlined.

Contact the Editor at editor@outinncheshire.co.uk to discuss your requirements.

This is a very economical way to promote your business. With the minimum of fuss and cost, you can tell the world about the pub you have taken over, your new chef, your new opening hours or just why they should come to you rather than your rivals.

MICRO SIZE

£10 to reach thousands of potential customers.

Just think of the benefits of mentioning your music night or pub quiz in this space, for such a modest outlay.

MINI SIZE

£20 to reach thousands of potential customers.

Your next Beer Festival needs as many customers as possible; tell them about it here.

You can provide as much detail as you like.

Use your creativity; you can promote all manner of businesses events and products for a really small cost.

The targeting is incredible, with thousands of discerning customers, reading this in Britain's second wealthiest county.

Don't settle for second best

Ask for *Real* Cask *Ale*

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fax:
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Come & enjoy the summer on our newly extended patio.

Four cask ales

Early Diner menu available

Monday to Friday

12.00 – 2.00pm

5.30 – 7.30pm

Sunday lunch

£10.95 two courses

£13.25 three courses

Full a la carte menu also available

The Crown Inn



**GOOD
BEER
GUIDE**

Crown Lane
Lower Peover, Knutsford

Come try our excellent freshly cooked food and good range of fine cask ales.

Varied specials menu

Food served every day

12 – 2 and 6.30 – 9.15 (12 – 7 Sundays)

Thursday Quiz (9 pm)

tel. 01565 – 722074

**Pub of the Season
Autumn 2005**