

Out Inn CHESHIRE

The independent guide for discerning pub-users

Issue 46, June 2010



The consumer organisation for every pub user

Free!

Real Ale for beginners



...in the pub

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

You can see the bar person physically pulling the beer to serve it.

You may occasionally 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 a hideous sculpted or illuminated monstrosity on the bar, leave it alone; it's not real (*lager, keg beer or smooth beer*). Leave that for the others and go for the tasty real thing on the hand pump).



...in the supermarket or off-licence

Read the label.

There may be a CAMRA logo like this one >

or the label may refer to a **yeast sediment**, **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.

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What's it all about?

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

Lots of reasons!

- Much-loved 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 national brands, 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 well over 2000 Real Ales to choose from in this blessed island, only the staggeringly unadventurous would stick to the handful of heavily advertised mass market brands.

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

⇒ **Join us.**

The campaign has **over 110,000 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.

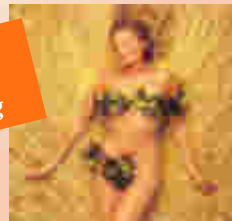
We can't do it without you; we need your help.

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*



**WHEN YOU HAVE
LOST YOUR INNS,
DROWN YOUR EMPTY SELVES,
FOR YOU WILL HAVE LOST THE LAST OF ENGLAND.**

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Reasons to be cheerful

This issue has details of a number of beer festivals and events involving real ale; we urge you to pop along to some of these and have a good time while enjoying some of England's national drink.

However, you don't need to go to a special event to sample great beer; these pages point you to some outstandingly good pubs, where care and attention is given to the ale, the food and the service. As an independent consumer organisation, we are honour-bound to give credit where it is due. It pains us to see so many pubs closing their doors for the last time and we repeat our usual advice; If you like your local pub, then use it or lose it!

We are delighted to let you know that cask ale is one of the few success stories in these difficult time, with consistent growth as a share of the market. There has never been a better time to learn of the delights of a cool refreshing pint of English 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 can now access their local breweries (see articles in OIC). The list on the right is noted with a red asterisk where the brewer is a SIBA member. If you are a licensee who has been told you can't, then please contact us – we may be able to help.

NEWS

Nine of the Cheshire micro-breweries will be represented at the **Drink Real Drink Local** Beer Festival at the Cheshire Game & Country Fair on 28-30 August. See p. 28 for details.

The **Albion** (Warrington) continues to progress towards its first brew.

It has been a busy time at **Beartown** with the brewery shop is now fully open selling merchandise and beer in bottles, mini kegs, 9 gallon and 18 gallon barrels. Due to the demands on bottled beer from independent retailers & off licences, pubs, restaurants and the brewery shop more emphasis will be put on producing bottle beer. Two new fermenters have been installed to increase capacity. A visitor centre is planned.

Bollington Brewing Co's Bollington Best and Oat Mill Stout both won silver at the SIBA North awards in January. New beers include Brewers Breakfast and a honey beer.

Some sad news from **Burtonwood** where the small volume of cask brewing (Websters) has ceased. However, it is expected that one-offs will still appear at various local festivals.

Frodsham; celebrates its 5th anniversary in May and had a stand at the Chester Food and Drink Festival in April. An on-line shop is now available.

Merlin; rumour of a new operation in the Sandbach area; anyone know any more?

Northern Monthly specials continue.

Peerless Brewing at Birkenhead on the Wirral is the new name for the former Betwixt operation. Using the same location and plant it is brewing a range of six cask beers and we have just obtained the tasting notes.

It is believed that the plant for **4Ts** Brewery in Warrington has arrived on site and should be commissioned shortly. This is associated with the **Tavern** and beers will appear there.



Tatton Brewery; is the new brewery in Knutsford. Brewery construction is under way in earnest at the premises on the Longridge Trading Estate as can be seen on their blog <http://blog.tattonbrewery.co.uk/>.

They anticipate the first beers will be on sale in June 2010 (with the expected launch to be at Stockport Beer Festival) and we will report on where you can find them as soon as we can. Some of the output will be bottle conditioned. There will be regular open evenings at the brewery.

Woodlands are introducing a new beer for winter & spring, 4.6%, to be called New Leaf.



LocAle

Cheshire's Independent Craft Brewers

plus a few very close by

Beartown (Congleton) *	01260 299964	www.beartownbrewery.co.uk
Bollington Brewing Co *	01625 575380	www.bollingtonbrewing.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
Peerless (ex Betwixt) (Wirral) *	0151 647 7688	www.peerlessbrewing.co.uk
Sandstone (Wrexham)	07851001118	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 (Tarporley) *	01829 752377	www.weetwoodales.co.uk
Wincle (Wincle)	01260 226166	www.winclebeer.co.uk
Woodlands (Stapeley) *	01270 841511	www.woodlandsbrewery.co.uk



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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.

* SIBA member (Society of Independent Brewers)

Finally, regional seasonal speciality beers include Robinsons who will be launching 4-4-2 for the months of May and June; coinciding with the World Cup. At 3.7% it is described as a

“refreshing golden bitter with sweet malt and delicate noble hop aroma.

Brewed traditionally from a recipe incorporating a blend of pale and lightly roasted malts, it exhibits an array of sweet, malt and hoppy flavours complemented by a crisp dry finish”.

Lees have Strawbeery, at 3.8%, a pale golden beer brewed with pale ale malt, Northdown hops and real strawberries

Meanwhile while Hydes are offering Tightrope 4.3% abv; which is a fine light copper beer, with just a very subtle floral overtone.

MICROBREWERIES AND THE TIE

If you are enjoying a pint of beer from a small micro-brewery, and wonder why such beers are still relatively hard to find, then you need to know some stark financial facts.

A micro-brewery turning out a typical ~4% ABV beer will be doing so for £25 - £30 per firkin, in terms of direct costs. Duty is about half this given that most micros are allowed 50% relief on the standard rate of duty as a result of their relatively small production volume. Adding on delivery costs and overheads to this ex-works cost takes the firkin to £40 -£45. Therefore selling at £55 - £60 will yield £10 - £15 profit per firkin. Micros with larger volumes often discount £5 to £10 off this in return for guaranteed volume, or if they are producing a “house” beer specially for the pub.

The market into which the micro sells is a particularly skewed one;

- around 20% of the UK pub-stock of about 55,000 pubs (but now declining at 150 – 200 per month due to closures forced by economic pressures) are “free” houses and all micros can sell to them. However, the competition is fierce, which can drive down the selling price, and increasingly the free houses like to rotate their beers, reducing an individual micro’s selling frequency.
- Around 40% of the pub-stock is owned by breweries, in the traditional “vertically integrated” model. Some of these breweries permit guest beers on the bars of their houses, but the vast majority of these guest beers are NOT from micros. Some of these brewers will not have a guest beer in any circumstances. This market sector is effectively closed to the micro-brewer.
- The remaining sector is that under control of the Pub Companies (“Pubcos”). The largest members of this sector, Punch, Enterprise and Admiral have over 20,000 pubs between them. As is well known, all of them are struggling with the burden of debt. Some of the PubCos will permit micros to sell beer to them but only to a selection of “approved” pubs. The mechanism for this selling route is most commonly through the SIBA Direct Delivery Scheme. Unfortunately by the time the firkin arrives at the pub, the price to the publican has risen to typically £85 - £90, which puts the price on a par with those of larger breweries whose “*guest*” ales are in fact mostly national or well known regional brands. The margin hike of around £30 goes mostly to the PubCo, for effectively doing nothing except a small amount of administration. Delivery is undertaken by the micro.



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If the tie were to be modified (restricted to vertically integrated brewery companies?) and the PubCo market sector opened up, the result would be:-

- Greatly increased access for micros.
- Greater choice in a larger number of pubs.
- Lower prices to the pubs, helping their viability.
- Lower prices to the consumer.

Overall beer sales continue to decline throughout the UK, but this hides what is an increasingly buoyant micro-brewery sector, where there is actually now some real volume growth. Regional cask ale brewers are seeing static or declining sales. However these regionals must concede that the increased interest in cask ales being generated by the fantastic range of flavours coming from the UK’s micros can only help raise the profile of cask beer, benefiting all producers.

The tie should be modified so that micro-brewery beers can be featured in more pubs yet the micros must be paid a fair price without the PubCo taking an unmerited cut.



EAST CHESHIRE

CAMRA DIARY (*8pm unless stated otherwise*)
Everyone is very welcome, member or not!

For the latest details please visit our web-sites www.outinncheshire.co.uk and www.eastcheshirecamra.org.uk

- 12 June; Beer Festival, **AP Club**, Holmes Chapel
- 21 June; Pub of the Year *plus* 10 years in the Good Beer Guide Award to the **Poachers**, Bollington (*pictured*).
- 26 June; Summer Pub of the Season award to the **Crag**, Wildboardclough at 6 pm
- 5 July; Committee meeting **Egerton Arms**, Chelford
- 13 July; 10 years in the Good Beer Guide award to the **Beartown Tap**



- 16-17 July; **Styal Beer Festival** (see Page 18 for details)
 - 17 July; Beer Festival, **Union Club**, Alderley Edge
 - 1 August; 10 years in the Good Beer Guide award to the **Dog Inn** (at the **Beer Festival** 29 July to 1 August; see page 16 for details)
 - 6-8 August; **Mobberley Victory Hall Beer Festival** (see page 13 for details)
 - 7 August; **Bicycle Trip**; from Cotton Tree, Bollington, 11 am; probably weather dependent
 - 8-14 August; **Local Pubs Week** (watch the web-site for events near you)
 - 28-30 August; Drink Real Drink Local **Beer Festival**, Tabley Showground (see Page 28)
 - 4 September; **Canal Trip**, visiting a pub or two in Bollington
- # Plus other Local Action Group Dates; often organised nearer the time:
see the web-site for details.

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



MOBBERLEY RECOGNITION



The **Roebuck**, Mobberley now has Cask Marque accreditation for its cask conditioned ale. The Roebuck usually serves a guest LocAle from Beartown or Storm.

Said manager Jane Kerr: "A lot of our customers visit the pub especially for the cask ale and it is really gratifying to know that we are getting the formula just right." Sadly, Jane will be leaving this summer to run her own pub in the Cotswolds.

Macclesfield's Golden Lion Roars Back

Last edition's notes about the **Golden Lion** in Macclesfield's Moss estate were overtaken by events with another change of management. We're expecting stability now with Kelly and Damian, who live nearby, taking over. The beer policy is to stock one LocAle, often from the local Storm brewery, along with a guest beer and cask cider. Pricing is competitive around £2.35 a pint.

There's lots going on with bingo on Monday, dominoes on Tuesday and the chance to play darts or bar skittles. It's a while until the next home match at the Moss, but on match days there's an offer of a treacle town pie, chips and a local ale for £5

Jolly Sailor Back in the Groove

It was a pleasant surprise to find the Macclesfield town centre's **Jolly Sailor**, which had been in the doldrums for some time, back on form with new landlords Colin Stanway and Glyn Naden. There are now three hand pumps in use with Bass joined by a couple of guests from the Punch Taverns list. Recently we found very good Adnam's Broadside.

Colin and Glyn have both worked with Storm Brewery, well known for its blues and rock music connection with the band *Dazed and Confused*. Around the pub there are a piano, trombone, accordion, bongos and other instruments. There's a regular Sunday evening jam session and bands occasionally booked to play on other nights. Really, a pub back in the groove in many senses.

Around the central bar there are four opened-out comfortable areas, one with a cosy open fire, keeping the feel of a multi-roomed traditional town local. A kitchen refurbishment and more hand pumps are planned.

An
Out Inn CHESHIRE
Flagship pub

CAMRA
Pub of the Year

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



Real Food

Real Ale

Real Fire



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



Macclesfield and East Cheshire CAMRA Pub of the Season Church House, Sutton

The chosen pub for Macclesfield & East Cheshire's Spring Pub of the Season award was the **Church House** at Sutton. The pub is currently in the care of Kathryn & Rick Hogg, who manage to combine the running of a successful pub with bringing up a family on the premises. The pub was chosen for this award because of its long tradition of serving good and varied beers; a tradition started well before Kathryn & Rick's arrival in 2004 and which has gone from strength to strength, with excellent quality beers in recent years.

There is an all day food service, which at no time dominates the pub, and a strong community local atmosphere, exemplified by the weekly gathering on practice night of bell ringers from the nearby church. In addition the pub is well equipped for a "Spring" venue with outdoor seating and play areas, and an attractive floral display round the building.

The presentation on 7th April coincided with an important Champions League match for which the hosts had thoughtfully provided a large screen television, on a decidedly chilly evening, outside the pub! Whether the result justified the endurance of the spectators is doubtful!

Inside the hosts demonstrated their pleasure at being nominated for the award by obtaining a nine gallon cask of Taylor Landlord which was sold at a very low price from eight o'clock onwards. A subsidiary charity competition involved the guests in guessing at what time this beer would run out. The correct answer; after only 65 minutes! Both Kathryn and Rick had invited parents to be present at the presentation, after which sandwiches were provided for all in the pub, a much appreciated gesture which rounded off an enjoyable evening. We congratulate them both, and their staff, on a well-deserved award.



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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,
Autumn 2009**

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

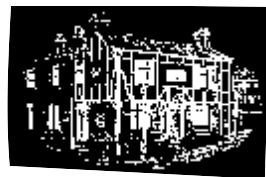


THE WATERS GREEN TAVERN

Your hosts,
Brian & Tracy

96 Waters Green,
Macclesfield

Opposite the
Railway Station



Real Cider now sold!

*Ever changing guest beers
including George Wright, Hop Head,
Phoenix, Roosters, York & many more*

**Good Beer Guide 2010
Local CAMRA Pub of the Season
Winter 2008**



**GOOD
BEER
GUIDE**

Bar meals served
Monday to Saturday lunch
No plastic food!
Real Chips!

This IS ~~not~~ a free house.

TATTON BREWERY

Knutsford has a commercial brewery for the first time in over 100 years. Tatton Brewery has set up operations on Longridge Industrial Estate, and planned to be in production as we went to press in May. The company will produce three brews throughout the year; Tatton Ale, Tatton Best and Tatton Gold plus two seasonal specialities.

Owners Gregg and Claire Sawyer have ploughed their life savings into the venture – along with a £40,000 grant from the Northwest Regional Development Agency – in a bid to start the first brewery in the town since Alfred Claxton's Knutsford Brewery was bought and closed by Chesters in 1906. Ironically, Gregg will be using the same yeast that Chesters used to use, and will be trying to reproduce some of the characteristics of that style.

After studying for a diploma through the American Brewers Guild, Gregg spent an apprenticeship at a brewery in Massachusetts. He then moved on to Westerham Brewery in Kent before deciding he would set up business in Cheshire. The couple have the added bonus of being guided by former Boddington's head brewer and Knutsford resident Paul Buttrick. After holding a series of test events, the fledging business has already had pubs making enquiries; we will provide details of putlets as soon as we have them.

"This needs to be a viable business for us and it takes a lot of working out," Gregg said. "We have to understand how to make a brewery as a commercial business, as just brewing beer is not going to make a business.

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People often brew beers aimed at winning competitions, but you end up with beer that is very aromatic. Someone once said to me the most important thing is the last mouthful because that is what makes you have another. We want a 'high drinkability' factor and some of them will be very interesting just to add some variety to our range."

The first sight of Tatton beers was expected to be at Stockport Beer Festival.



**THE
ROEBUCK**

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 Moberley 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.



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www.theroebuck.com

www.thewindmill.info

01625 574 222

the windmill 

ORDER NOW 01625 575380

Visit us at the Vale Inn

The Vale Inn
Bollington, SK10 5JT
01625 575147



www.valeinn.co.uk

THE VALE INN

BOLLINGTON



Pub of the year; the Poachers, Bollington

Following an online vote by local CAMRA members, the Poachers Inn in Bollington was declared this year's Pub of the Year. Congratulations go to licensees Rob and Helen Ellwood.

Decisive factors were the consistently high quality and diversity of beer styles on offer and the variety of people enjoying the friendly atmosphere and welcome of the Poachers. Of particular note is the wide age range, of both genders, that feel comfortable and welcome in the Poachers.

Five hand pumps serving an excellent range of beers of consistently high quality make this one of the best pubs in the region. The CAMRA LocAle scheme is supported with beers from local breweries always being available. Additionally 20 varied types of bottled Belgian beer are available. This Free House has 10 consecutive entries in the Good Beer Guide attesting to the

reliably high beer quality. The real coal fire in the cooler months, the suntrap garden and the cosy seating arrangement inside make this a pleasant place to visit all year round. Good value home cooked food is served lunchtime and evening except Monday.

A conversion of five stone built terraced cottages the Poachers acts as a natural hub for members of the local community and is popular with local walkers, mountain bikers and golfers. Dogs are welcome. Regular pub events raise money for local charities.

- 12 The Poachers is located on Ingersley Road Bollington opposite the Viceroy restaurant. The Poachers is open Mon 5.30-11; Tues-Thur 12-2 and 5.30-11; Fri and Sat 12 – 12 and Sun 12-11. This pleasant and friendly pub is well worth a visit, so come along and see for yourself. The Poachers now goes on to the next round of the competition and will be in the running for this year's CAMRA Regional Pub of the Year.



*Your hosts Tony & Lynda
Licensees for 22 years*

Railway Inn, Mobberley now a Free House

Open every day
for home cooked food
and cask ales

Large bowling green available for hire
Beer garden & children's play area

Open log fires
Music quiz every Sunday
(real vinyl records) DJ Karl Wayne



Real ale from Dunham Massey

Tel no 01565 873155

E mail t.l@railway16.freerve.co.uk

Web www.railwayinnpub.co.uk

Mobberley Victory Hall Beer Festival



9th Beer Festival

6th-8th August

Opening hours

Friday 5pm-12 midnight,

Saturday 12 noon-12 midnight

Sunday 12 noon-10.30 pm.

Featuring beers from 20 independent brewers
all priced at £2.15 p a pint.

Entertainment

Friday night Twin Falls featuring Peter Walker and Alex Johnson,

Saturday night Rock Disco

Sunday afternoon Bowls Competition(open).

BBQ on both Saturday and Sunday
campsite available.

telephone 01565872451 or 07917825745.



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NEW BEARTOWN BREWS

In February Beartown Brewery of Congleton unveiled a brand new beer 'Bearly Spring' and invited members of the local CAMRA branch to the launch at the Beartown Tap. Another LocAle from a committed local craft brewer; we will bring you tasting notes soon. A one-off special was tasted at the Macclesfield beer Festival in May. Paddington Bear was a strong dark beer with the aroma and aftertaste of rich dark chocolate. It was beer of the festival for your Editor; we will be asking Beartown if this can be a regular part of their range.



Country Fayre Farm Fun Day Beer Festival

Beer marquee open throughout the weekend
programme of events with 30+ real ales available

Saturday 28 Aug 6 pm "Folk in the Field" live folk music with Ale and full bar.

Sunday 29 Aug 2-10 pm Beer Festival at the "Wellie Fest" including Tug o' War, It's a Knock Out, Rock Bands, live bands, acoustic acts and plenty of Real Ale, Ciders, Perries, wine etc.

Bank Holiday Monday 30 August 11 am-5.00 pm Country Fayre Farm Fun Day. Family fun and full day long programme of events and activities for all ages with Real Ales on tap.

Camping available.

All happening at:

Heaton House Farm, **Rushton Spencer**, near Macclesfield Cheshire SK11 0RD.

01260 226546 or 07835 035436

www.countryfayre.org.uk

WILMSLOW WANDER

A sunny March morning greeted us as we started a wander around some of Wilmslow's lesser known pubs. Although Wilmslow has this reputation for bars and clubs, real ale also exists in abundance if you know where to look.

Our first stop was the **King's Arms**, a Robinsons house. An often busy pub with the attached Chilli Banana restaurant was populated with just a few locals, but that made for a pleasant drinking environment. Most of us sampled their current guest, Dragons Fire, which was very drinkable. A blend of Unicorn and Hatters we wondered ...

A half mile walk then took us to the **Horse and Jockey** on Gravel Lane, run by Emma and Darrell. Another community pub, this was again short on customers for a Saturday lunchtime, though no football was on. With offerings of Black Sheep and London Pride, our talk turned to the ubiquitous brews we see regularly at tied houses. However, it was a nice surprise to see Bass as the current rotating guest, not as visible these days as it used to be.

The group swelled at the next stop, the **Rifleman's** on Moor Lane. This is a large 50's style pub offering a friendly welcome, and our visit received one. Keen to host a receptive CAMRA group, the landlord Matt had arranged for all 7 casks to be on, while his wife Jackie kindly provided sandwiches. Beers available were Thwaites (Lancaster Bomber and Wainwright), Deuchars IPA, Spitfire, Theakston's, Boddies and a rare dark cask for the pub - Paddy's Tout - which went down very well.

A further half mile up Moor Lane took us to the **Farmer's Arms** on Chapel Lane. This is a lively Lees local which often receives undercover visits from local celebrities. Although mainly male dominated, all ages and types are made welcome. A quick gate-crash of the public bar confirmed 4 casks were on offer - Boddies, Lees Bitter, Coronation Street and the Brassed Off guest. The Lees Bitter was particularly tasty.



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OPENING HOURS

MON-THURS

6 PM TO CLOSE

FRIDAY

4 PM TO CLOSE

SAT-SUN

12 NOON TO CLOSE



GOOD
BEER
GUIDE

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

The finishing straight took us to the only Good Beer Guide entries in Wilmslow - the **Coach and Four** and Lloyds No. 1's Bollin Fee.



The former was the busiest pub we saw, offering a selection of the Hyde's house beers plus Over A Barrel, their current guest. These were on a par with the Farmer's.

We arrived at the **Bollin Fee** at what must have been the changeover time between the afternoon and evening clientele. Very few people were in, so the atmosphere was lacking somewhat. Only 3 casks were on this time - possibly because of the impending Wetherspoons Beer Festival. These were Ruddles Best, Brains Reverend James and Greene King Abbot Reserve. Most of our group chose the Brains.

Verdict on the day? As with any pub visits in an undiscovered area, people look forward to the chance of trying different beers compared to what they usually encounter, but sadly there was little originality with the beers we found. Also, we were frustrated to find that some beers could have been served in better condition. A number were described by some group members as being 'tired', perhaps exceeding their 'best before' date, whilst some beers that were - surprisingly - amongst the first pulled on the day, had either air or stale beer in the lines, and caused a degree of concern amongst the group. Good cellar practice of cleaning the lines overnight, or filling with water would have prevented this situation.

On a positive note however, the day was enjoyable from a point of view that it allowed all who attended to see that community pubs are still thriving in this area. It was pleasing to see that there was no shortage of cask ales on offer, with the respective landlords and managers making efforts to promote real ale to the locals - a difficult job in an area more used to hosting wine and champagne drinkers. I encourage you to visit and support these pubs. The more cask drinkers they can get will inevitably raise standards - not easy to do overnight if you are not accustomed to the cellar standards.

The unanimous beer of the day was Paddy's Tout from the Rifleman's.

TW

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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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FREE HOUSES

The stranglehold of the big Pub Companies on the pub industry restricts many landlords in their choice of beer or supplier. Not always obvious to the casual customer, the choice of beer will be the same as in many other pubs. Even when the choice is relatively wide, landlords have to use the stipulated supplier, paying far more than they would if they could source their own beers. Landlords keen to offer LocAles also find their beer has to travel many miles from a brewery near to the pub to a central warehouse and back again- rather missing the whole point of 'LocAles'.

There are just a few pubs where the landlord is 'free' to choose his own beers and to source them direct. We are lucky in Macclesfield that there are now four genuine free houses; two more than this time last year.

The newest is the multi award winning **Waters Green Tavern**. Eagle-eyed readers will notice the subtle change to their advert. Brian has been for 28 years a tenant of a succession of pub companies as each was bought out by the other. When the chance came to buy the freehold, Brian and Tracey took the opportunity and, as from December, the pub is now a free house. The changes have been immediate and obvious, beginning with the ladies' loos! As I write, the pub is clothed in scaffolding as the roof is redone and the half timbered second floor is now a gleaming black and white. Long term plans include a small beer garden in the backyard. The essentials, of course, remain the same; 7 hand pumps, favouring golden beers, but with always a more traditional beer (Doom Bar at our last visit) and a dark beer on winter weekends.

There is a real cider; often from Weston's, but Thatcher's Cheddar Valley recently. Most of all, the welcome, from Brian, Tracey and their team remains the same. When the pub went on sale, our hearts were in our mouths, but now the pub is firmly what many people already thought it was- a free house- and we wish Brian and Tracey all the best for the future.

Another pub we feared might be permanently lost when the 'For Sale' sign went up has now also become a free house. Kip, who used to run the Prince of Wales (Porters) as a tenant of



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The Dog Inn

Well Bank Lane
Peover Heath, near Knutsford

Beer Festival

Thursday 29 - Sunday 1 August
This year hosting the Gooseberry Festival

30 + Real Ales in the marquee and in the pub itself
Featuring cask ales from Tatton, Anglos-Dutch, Hydes, Weetwood.....and many more

Beer festival marquee open	Entertainment	Food available in the pub
Thursday 6-12 midnight	Thursday Razors	Thursday 12-2.30 & 5.30-9
Friday 12-12 midnight	Friday Ian Taylor & Revibe	Friday 12-2.30 & 5.30-9
Saturday 12-12 midnight	Saturday Geoff Ashley &	Saturday 12-8.30
Sunday 12-8 pm	Backtrack	Sunday 12-8.30

Punch Taverns, has bought the **Baths Hotel** on Lansdowne Road (off Buxton Road) and in eight months has further developed the pub into a relaxing, characterful local. There are three separate rooms as well as the bar area. 5 hand pumps, featuring the less usual Sawrey beers alongside a changing range including LocAles (Wincle's Waller recently) and well known national beers such as Summer Lightning and Taylor's Landlord. As well as the real ales, there is a good choice of foreign and foreign style beers- Bellevue Kriek, Hoegaarden White, Meantime's Helles and Moravka. There are 'piano' nights, a cricket team and a new fishing club. At the moment Kip is offering traditional pub meals, such as Steak and Ale pie (with meat from local butchers) on Tuesday to Saturday evenings, with a longer term plan to develop an Italian menu, featuring a built-in brick pizza oven.

The last two Macclesfield free houses are the **Old Ship** on Beech Lane, which was featured in the last issue of OIC after Jed and his team received a Pub of the Season award (where Storm beers are always available), and the **Railway View**, still owned by Graham (for about 15 years) but now run by tenants Steve and Vicky. They took over last August, since when the pub has been redecorated, retaining and emphasising the character of the building, which dates from the 1850s, and keeping the blazing log fires in the wall dividing the two areas. Two successful beer festivals (another is planned for June) have drawn in regulars and new visitors. The five hand pumps, with Betty Stoggs as a regular offering, always include a Locale, and Steve reports that beer sales are up. The Railway View is a real local, with all the traditional pub games and teams and is very popular on Macclesfield Town home game days, when the pub is heaving, but very friendly. Plans include developing the beer garden/terrace (overlooking the railway line and a welcoming sight from the train on returning to Macc) and a simple lunchtime menu.

All four of the above pubs would make a rewarding Macclesfield free house pub crawl, giving the choice (from more than twenty hand pumps) of a variety of LocAles, well known national brands and many beers from different micro brewers. A recent survey counted more than a dozen breweries represented just in these four pubs and these change regularly. Pay these pubs a visit or two to make sure that by using them we keep the choice that the free houses offer.

Our best wishes for the future to Jed, Steve, Vicky, Kip and Brian and Tracey. JH



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The Dog

The Dog Inn

Well Bank Lane
Peover Heath, near Knutsford
**Cask Ales from
Weetwood, Hydes plus
Guest beers**

CAMRA Pub of the Season (Spring 2008)

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

Quiz nights
Thursday & Sunday
Happy Hour 5-7

Regular theme nights and music

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GOOD
BEER
GUIDE



STYAL BEER FESTIVAL

Friday 16th & Saturday 17th July
at Styal FC, Altrincham Rd, Styal

Local focus on Real Ales
from independent Cheshire Breweries
(and further afield)

- Friday** Daytime; Styal 20/20 Cricket Competition
Evening; Nantwich star musician *Chloë*
- Saturday** Daytime; Styal '5' a side football competition plus kids entertainment
Evening; local rock group *Kingpin*

Entry; Free of Charge for afternoon sessions
and £5.00 tickets for evening sessions
Tickets can be purchased on line
or from numerous ticket outlets, listed on the web-site.

Details for opening times, parking,
local bus & rail links and taxis are on the web-site

www.styalbeerfestival.co.uk

Macclesfield Beer Festival 2010

123 real ales

21 ciders

1 great time

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FRUIT BEERS
BELGIAN BOTTLED BEERS

REAL ALE
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REAL PUB



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